

into small pieces, and allow to boil four hours. Strain the soup and return again to saucepan to get hot. Just before serving, stir in gradually the yolks of three eggs, well beaten, and half pint of cream. Allow soup to get hot, but do not allow it to boil, for the eggs will curdle.

Workingman's Soup.—Ingredients: 4 onions, 3 carrots, half a turnip, 1 head celery, half lb. split peas, half lb. finely shredded meat, 1 teaspoonful coarse brown sugar, salt and pepper to taste, 3 quarts boiling water, 2 tablespoonfuls butter. Wash vegetables thoroughly and cut in small pieces. Put a small piece of butter into a saucepan and fry the vegetables for about 10 minutes. Pour the boiling water over them and add the peas (which must have been soaked in water 10 hours). Allow all to boil to a mash, then simmer for three or four hours or until peas are soft. Strain through colander, add sugar, seasoning and mint, and serve with sippets of toast or fried bread.

