

SCOTCH BROTH

4 lb. neck of mutton	6 quarts cold water
1 carrot	1 tablespoonful salt
1 onion	1 tablespoonful chopped parsley
1 turnip	1 piece celery
2 tablespoonfuls Scotch barley	$\frac{1}{2}$ teaspoonful pepper

METHOD—Cut the meat into small neat pieces, wash it in cold water and put into a stewpan with the salt, pepper, and water; keep it well skimmed and boil for 2 hours. Then add the vegetables cut up into dice, and the barley. Let this simmer $\frac{1}{2}$ hour, then add the parsley, and serve.

The meat can be left in the broth or taken out before the vegetables are put in, as desired.

Time 2 $\frac{3}{4}$ hours.

TOMATO SOUP

1 tin tomatoes	1 carrot, onion and turnip
2 lumps of sugar	1 tablespoonful corn starch
1 oz. butter	1 quart liquid from tomatoes
Pepper and salt	
Bouquet garni	

If not enough add water to make up.

METHOD—Cut the vegetables into small pieces, melt the butter in a stewpan and fry the vegetables in it about 10 minutes; add all the other ingredients, and cook until tender; pass through a fine sieve and thicken with the cornstarch; cook 10 minutes and serve.