

Celery Soup

Take a chicken, boil it all to pieces, and strain. The next day put into it pieces of celery; simmer till thoroughly cooked, then add a cup of cream or milk; thicken it with a little rice flour; add pepper and salt.—Miss V. Purvis.

Tapioca Soup

Two tablespoons tapioca boiled in water; add soup stock when tapioca is cooked. Make a binding.—Miss Adair.

Cream Pea Soup

One can green peas, one pint water, half pint scalded milk, one tablespoon butter. Cook peas well and mash; make a binding of butter and flour, and stir into soup just before serving; season to taste.—Mrs. J. A. Rutledge.

Bean Soup

Take one pint of beans, parboil and drain off the water, adding fresh water. Never put cold water upon beans which have been once heated, as it hardens them. Boil until perfectly tender, season with pepper and salt, and a piece of butter the size of a walnut, or more if preferred. When done skim out half the beans, leaving the broth with the remaining half in the kettle; now add a teacup of sweet cream or good milk, a dozen or more of crackers broken up, let it come to a boil, and you have a dish good enough to offer a king.—Mrs. J. A. Rutledge.

"Soups prepared from grains, legumens and vegetables are so largely composed of food material that it is important that they be retained in the mouth long enough for proper insalivation, and in order to insure this it is well to serve with the soup croutons, prepared by cutting stale bread into small squares or cubes, and browning thoroughly in a moderate oven. Put a spoonful or two of the croutons in each plate, and turn the hot soup over them. This plan also serves another purpose—that of providing a means whereby the left-over bits of stale bread may be utilized to advantage.