

*NOODLES NO. 2.*

Take two eggs, butter the size of a walnut, three table-spoons sour cream, flour enough to make a rather stiff dough; knead, roll out very thin and cut in narrow strips. Cook twenty minutes.—[F. L. E.]

*MUTTON BROTH NO. 1.*

Place in a kettle three pounds of a neck of mutton, from which the fat has been cut, and chopped into small pieces, with six pints of water. Boil, skim, set to the back of the stove where it can simmer for an hour. Add three ounces of mashed rice, a little turnip and some celery. Simmer for two hours. Strain, add salt, and serve.—[F. L. E.]

*MUTTON BROTH NO. 2.*

Two pounds lean chopped mutton; half an onion sliced, one cup of milk, half a cup of raw rice; two quarts of cold water; seasoning. Boil meat and onion slowly four hours; season and set by until cold. Skim and strain. Return to the pot with the rice (previously soaked three hours). Simmer one hour, turn in hot milk, stir and serve. Very nourishing.—[F. L. E.]

*BEEF TEA.*

Take two pounds of lean rump of beef, remove every particle of fat. Cut into small pieces and place in a tightly corked bottle. Place the bottle in a deep saucepan of cold water reaching almost to top of bottle. Place over a slow fire, and keep boiling slowly for thirty minutes. Take out the bottle, pour out the liquid, and use as required.

*STANDARD BOUILLON.*

One pint of water to every pound of meat. Season with salt and pepper and vegetables to taste. Simmer four hours and strain. Serve with a slice of lemon in cup.

*BOUILLON NO. 2.*

Four pounds beef, one knuckle veal, one carrot, two small bunches of celery, one very small red pepper pod, two