

I'll be with you in the squeezing of a lemon.—*She Stoops to Conquer.*

POTATO SOUP.

1 qt. of milk, 6 large potatoes, 1 stalk of celery, 1 onion and 1 tablespoon of butter. Put the milk to boil with the onion and celery; pare the potatoes and boil thirty minutes; turn off the water and mash fine and light. Add the boiled milk, pepper and salt to taste. Rub through a strainer and serve immediately. A cup of whipped cream added when in the tureen is a great improvement. This soup must not be allowed to stand not even if kept hot. Serve as soon as ready is excellent.

MUSHROOM SOUP.

Prepare 1 qt. of mushrooms, cut into small pieces, put butter in a saucepan with the cut up mushrooms and a little water. Cook slowly about three-fourths of an hour. Take 1 pt. of milk, heat and season it and thicken like cream with corn starch. Put in the mushrooms and serve. Two bunches of asparagus cut into small pieces are very nice when mushrooms are not procurable. Asparagus does not require more than twenty minutes to cook before adding the other ingredients.

JUBILEE BROTH.

3 lbs. of beef off the round, (no fat) put twice through the mincer. Pour on it 5 pts. of cold water, stir well and allow it to stand in a cool place for one and one-half hours, then add 1 small onion, 1 cup of canned tomatoes, 3½ of pearl barley, 3 cloves, a little savory, celery tops and spice to taste. Bring to a boil and simmer for an hour. Boil hard ten minutes, then press through a fine strainer. Nourishing for invalids.