

## TURKISH SOUP.

One quart white stock, one gill cream, yolks two eggs, one-quarter teaspoonful pepper, two tablespoonfuls of sago or round tapioca. When stock is boiling put in the sago (soaked for half an hour); beat yolks with cream, and when sago boils for ten minutes, add a cup of soup gradually to cream and eggs, stirring all the time; put back on the stove and cook a few minutes, stirring all the time.

## TRIPE SOUP.

Cleanse the tripe thoroughly, slice in small pieces and plunge in boiling water. Remove carefully, wash again in hot water, and if there are any spots black or red left, scrape with a knife. Put in a sauce-pan with plenty of water and a little vinegar and boil until tender.

Break ten eggs in another dish, add salt and lemon-juice, beat thoroughly and stir into it a little of the boiling broth until danger of curdling is past; then add to the tripe and water, cook a moment longer and serve.

## SALMON SOUP.

One cup cooked salmon, one pint milk, one tablespoonful butter, one tablespoonful flour, salt and pepper to taste; one bay leaf, one sprig parsley, one slice onion. Put milk in double boiler, and bay leaf, onion and parsley; let it come to scalding point, rub butter and flour together, put into milk, stir till it thickens; remove flavorings, add salmon, which has been rubbed through a colander, stir until it becomes smooth, add salt and cayenne. Serve.

## TOMATO SOUP.

One tin tomatoes, one quart stock, one gill milk or cream, one ounce butter, one ounce flour, pepper and salt. Boil together the stock and tomatoes for fifteen minutes, then rub them through a sieve; melt the butter in a sauce-pan, stir in flour and strained stock, boil two minutes; allow the boil to go off, then add cream, and do not allow it to boil again or the cream will curdle.