

the crust of bread toasted very crisp. Peel the carrot and onion, and, with a little summer savory, pepper, four cloves, and a blade of mace, put in the stewpan. Cover it and let it stew slowly until the liquor is reduced to three quarts. Then strain it, take off the fat, and serve with sippets of toast.

7. **Scotch Mutton Broth**—Ingredients—2 qts. of water, neck of mutton, 4 or 5 carrots, 4 or 5 turnips, 3 onions, 4 large spoonfuls of Scotch barley, salt to taste, some chopped parsley.

Soak a neck of mutton in water for an hour; cut off the scrag, and put it into a stew-pot with two quarts of water. As soon as it boils skim it well and then simmer it an hour and a half; then take the best end of the mutton, cut it into pieces (two bones in each), take some of the fat off, and put as many as you think proper; skim the moment the fresh meat boils up, and every quarter of an hour afterwards. Have ready four or five carrots, the same number of turnips, and three onions, all cut, but not small, and put them in soon enough to get quite tender; add four large spoonfuls of Scotch barley, first wetted with cold water. The meat should stew three hours. Salt to taste, and serve all together. Twenty minutes before serving put in some chopped parsley. It is an excellent winter dish.

8. **A Roast Beef and Boiled Turkey Soup**—Ingredients—Bones of a turkey and beef, 2 or 3 carrots, 2 or 3 onions, 2 or 3 turnips, $\frac{1}{2}$ doz. cloves, pepper, salt, and tomatoes, 2 tablespoonfuls of flour, some bread.

Take the liquor that the turkey is boiled in, and the bones of the turkey and beef; put them into a soup-pot with two or three carrots, turnips and onions, half a dozen cloves, pepper, salt, and tomatoes, if you have any; boil it four hours, then strain all out. Put the soup back into the pot, mix two tablespoonfuls of flour into a little cold water; stir it into the soup; give it one boil. Cut some bread dice form, lay it in the bottom of the tureen, pour the soup on to it, and color with a little soy.

9. **Veal or Lamb Soup**—Ingredients—Knuckle of veal, 2 onions, 5 or 6 turnips, some sweet marjoram, salt and cayenne pepper, flour, 6 or 8 potatoes, a few dumplings, 1 tablespoonful of burnt sugar.

Take a knuckle of veal, crack the bone, wash, and put it on to boil in more than sufficient water to cover it. After boiling some time, pare, cut, and wash two onions, five or six turnips, and put in with the meat. When this has boiled one hour add some sweet marjoram, rubbed fine, with salt and cayenne pepper