

CLARK'S PREPARED FOODS

With Celery or Pea Soups. An ornamental and substantial luncheon dish.

1. Poach eggs lightly, and trim to a circle. Dish the soup in very hot plates. Place an egg in the center of each, before serving. Variations—Sprinkle the eggs with—

- a. Paprika,
- b. Grated cheese,
- c. Chopped mint,
- d. Fresh green pepper, run through a mincer,
- e. Coarse crumbs, made hot in the oven and buttered with a dab of bacon fat just before serving.

2. Pour hot soup into plates or bouillon cups, and place a spoonful of stiffly whipped cream in the center. Variations—Sprinkle the cream with any of the above—Or with one dessert-spoonful of (fresh) mushrooms, fried, minced, and very hot.

3. Make pellets the size of a hatpin head, of any of Clark's Meat Pastes, and dip in white of egg, drop in boiling water for 2 minutes. Drain, and serve 4 to 6 in each plate.



COLD SOUPS FOR WARM WEATHER

1. Using Consomme or Julienne, made with cold water. Put some cracked ice in the bottom of each bouillon cup, and pour over it. a. 1 teaspoonful of "native" sherry. b. 1 teaspoonful of CLARK'S Chili Sauce. Fill with the cold soup. Set a long-stemmed sprig of mint or parsley over the edge of each cup—Or—thread a nasturtium through the crotch of its own leaf, nip stems short, and float it like a water lily.

2. Jellied Bouillon. Mix one tin of either of the above. Heat one half, and dissolve one-half oz. of gelatine in it. Mix together. Fill bouillon cups and set on ice until jellied.

3. "Daisy" Tomato Soup. a. Mix one tin, using cold water. Pour into cups, over cracked ice. Decorate with a sprig of mint. b. Pour into cups, and chill thoroughly. When ready to serve, rub half the white of one hardboiled egg through a sieve into each cup. Grate the half yolk, and pile in the center. Decorate with a sprig of parsley. Serve at once.

QUICK SAUCES OR GRAVIES

Any of Clark's Soups make excellent quick sauces or gravies. They may be made with one half the quantity of water, and given a little extra flavouring. Or slightly thickened with flour or corn starch.

Mixing half a tin of Ox-Tail Soup into the gravy in which it is cooked, will give a new meaning to your Beefsteak and Kidney pie, on special occasions. The scrag end of the veal or mutton, cut in neat pieces, heated in Celery Soup and served with toast points, looks as dainty as it tastes. The tail of the roast beef, or the meat from the soup bones, minced, and mixed with Mulligatawny or Mock Turtle Soup, wins a welcome.

For the Invalid. Scraped raw beef, spread between thin slices of bread, toasted on both sides over the heat, cut into fingers, and served to be dipped into CLARK'S Green Pea Soup or Scotch Broth, invites appetite.

JELLIED SALADS

Using Chicken, Oxtail, Tomato, Vegetable, or Mockturtle Soup. Mix with water as directed. Take half the quantity hot. Dissolve two-thirds of an oz. of gelatine in it. (A little more if the weather is very hot) and mix together. With the Oxtail Soup take out any pieces of bone, replacing the meat. Mold it in a ring shape. When firm, turn out on lettuce leaves, arrange the hearts of the lettuce in the center and serve with mayonnaise boiled dressing. A nourishing yet cooling dish.

With the Tomato Soup add 1 teaspoonful of Worcestershire sauce, a little extra salt, 1 teaspoon of butter (melted in), and mould in small individual shapes, resembling tomatoes.