

Soak the asparagus in water, cut off the heads and boil till tender. Boil together the stalks and stock, rub through a sieve, add the asparagus heads, seasoning and cream, and boil up once.

MOCK TURTLE SOUP.

$\frac{1}{2}$ a calf's head—2 oz. potato flour—2 oz. butter— $\frac{1}{4}$ oz. mixed spice—1 onion—1 wineglass sherry—3 quarts water—1 small lemon—1 tablespoon mushroom ketchup—salt and pepper.

Soak the head in cold water, well wipe it and place it with the three quarts of water in a pot, and skim carefully when boiling. Add then the onion, spice, salt and pepper, and simmer slowly from two to three hours. Then remove the tongue and meat from the cheek, cut into dice and put on one side; return the bones to the pot and boil four hours longer, when it must be strained and the pieces of meat collected; these should then be chopped and mixed with a little flour and egg, rolled into balls and browned in the oven. Melt the butter in a saucepan, stir in the stock by degrees, add the meat cut up into dice, boil ten minutes and serve with thin slices of lemon and balls of meat as garnish.

SOUPE À LA SOLFERINO.

1 quart white stock— $\frac{1}{2}$ teacup rice—2 yolks of eggs—1 gill cream—pepper and salt.

Wash the rice and boil slowly in the stock till tender, then rub through a sieve. Mix yolks and cream, also the seasoning, pour the soup over, return to the saucepan and stir over the fire until it begins to thicken, but do not allow it to boil. Serve at once.