

Soupe Julienne.

Madam Charles Murrestt.

Chop two carrots, two turnips, two heads of celery, few leaves of curly cabbage, two heads of lettuce, two onions, one tomato. Put into a saucepan one tablespoonful of butter, put in the onion and let brown, add celery and let dry, then add two quarts fresh bouillon, add cabbage, lettuce, sweet pea, cook till tender. Season with pepper and salt, and a little cerfeuil. Poach as many fresh eggs as you have guests at table, keep them in cold water till time to serve, put them in a deep dish, cover with hot bouillon, send them with the soup tureen and serve one in each plate.

Cream of Pea Soup.

Mrs. Justin Gilbert.

Turn off the liquor from a can of peas. Place peas in a kettle with one quart of new milk, and cook slowly one hour. Strain twice and add seasoning to taste—salt, celery salt, white pepper, butter and the liquor. When serving add one tablespoonful of whipped cream to each bowl.

Pea Soup.

Mrs. James Hutcheson.

1 pint of water.	1 pint of milk.
1 pint of peas.	2 tablespoons flour.
1 tablespoon butter.	

Wash pods thoroughly and shell. Boil pods till tender, using the same water to boil the peas. When cooked strain peas through a vegetable strainer and add to the water, milk and butter. Thicken with flour and salt and pepper to taste. If a little cream is used omit butter. Celery, potatoes (two to a pint.) Tomato or any other vegetable soup may be made the same way.