

An East Indian Soup.

Mrs. Colquhoun.

Put one tablespoonful of butter into a kettle, add two onions sliced, a small carrot chopped very fine, and half a cupful of chopped celery. Push on the back part of the stove; cook for fifteen minutes, being careful that the butter does not become discolored. Add a quart of water, a bay leaf, a dash of cayenne, a salt spoonful of white pepper, a teaspoonful of salt, a tablespoonful of chopped parsley and thyme; moisten a teaspoonful of curry and add it last, simmer gently for ten minutes and strain. This soup should be perfectly clear, and of a yellowish shade when it is finished. Add to it, just as it is ready to serve, five tablespoonfuls of rice that has been carefully boiled.

Puree of Clams.

Mrs. (Dr.) Watt, William Head.

1 quart of clams.	½ saltspoonful pepper.
½ bay leaf.	1 cupful cream.
2 tablespoonfuls minced onion.	2 tablespoonfuls butter.
1 pint milk.	2 tablespoonfuls cornstarch
1 teaspoonful salt.	

Cook hard parts of clams chopped fine, with bay leaves and onion, and water to cover, for half an hour. Strain and put the water on to boil again with the milk. Cook the soft parts in the clam liquid or water for five minutes, then rub them through a strainer into the milk. Add salt, pepper and cream, and when boiling thicken it with the corn starch stirred smoothly into the hot butter.

Brown Flour.

Mrs. (Dr.) I. W. Powell.

Fill a baking pan with flour, have a moderate fire; let the flour brown for three hours. Stir occasionally to prevent burning. When sufficiently brown put into a covered jar or can, and use for thickening stews, soups, gravies, and when a rich, dark color is desired. Flour done in this way will agree with the most delicate digestion, while hastily cooked flour will frequently produce an opposite effect.