

three-quarters of an hour; put in the parsley and cook five minutes more before stirring in.

ENGLISH BARLEY BROTH.

One quart of strong stock made by boiling the bones of a rib-roast, or steak well broken, with a pound of underdone beef for six hours. Or if raw meat is at hand, allow for a pound of chopped lean beef and the cracked cooked bones aforesaid, three pints of water and stew it down in four hours to one quart. (Let it get cold and take off the fat, of course). One onion, one carrot cut into dice, and one small turnip also cut up small. Half a cup of barley soaked for an hour, with minced parsley and sweet marjoram, pepper and salt to taste.

Parboil the vegetables, drain them and put into the soup-kettle with the barley and the cold stock. Bring to a slow boil and keep this up for an hour, before the parsley goes in. For this broth you want a

CAULIFLOWER BROTH. (WITHOUT MEAT.)

One fine cauliflower; two tablespoonfuls of butter rolled in one of cornstarch; one onion; bunch of parsley; two blades of mace; two quarts of water; two cups of milk; pepper and salt; a pinch of soda in the milk. Cut the cauliflower into bunches, reserving about a cupful of small clusters to put whole into the soup. Chop the rest, also the onion and herbs, and put on in the water, with the mace. Cook an hour, and rub through a colander. Return the purée thus obtained to the pot, and season with pepper and salt. As it boils, stir in the whole clusters, previously boiled tender in hot, salted water, and left to cool. When the soup is again hot, put in the butter and cornstarch; stir until this has thickened; pour into the tureen, and add the boiling milk. Pass sliced lemon and cream-crackers with it.

CORN CHOWDER

Twelve ears of green corn, and two onions sliced; three large potatoes, or six small, parboiled. Six Boston crackers, well buttered and soaked five minutes in boiling water. Three

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