

*Pot-au-feu.*—Take parings of butcher's-meat ; add an old fowl or rabbit, a slice or two of salt pork, beef, or mutton bones, turnips, all sorts of vegetables, onions, herbs, a little ketchup and pepper and salt. Put a piece of butter in the stewpan, lay in the onions and meat and let them brown ; then add the other vegetables, and pour in boiling water enough to cover the meat, and let it stew till tender.

*Hotch potch.*—Take any quantity of lambchops ; pare off the skin and most of the fat ; trim the bones ; cut the smaller end of the chop into pieces ; into a stewpan put in whole after the following order : At the bottom a layer of chops, covered with vegetables cut in small pieces, onions, cellery, lettuce, carrots, turnips, and green peas ; then a layer of chops and then vegetables until all are added. Cover with water, and stew until the meat and vegetables are tender and the soup thick. Salt and pepper to season.

*Vegetable Soups.*—The best of these are made on a foundation of some sort of meat broth in which vegetables are stewed. The broth is the real stock on which these soups are made, though each soup bears the name of the vegetable which gives it flavor ; but when made solely from roots, herbs and vegetables, and used as a basis for the formation of soups without meat, the stock is then composed of every sort in season which can by long stewing be reduced to a pulp, in which every species of savory herb, such as chervil, tarragon, and marjoram, with a few chillis or peppers are mixed with shalots and a head of garlic, seasoned with mace, peppercorns, salt, and mushroom ketchup. This pulp is strained, and, being highly seasoned, may be kept a few days and used in aid of any other soup. This must simmer several hours, and should it need browning, some sliced onions fried in butter will be all that is necessary.

*Julienne Soup.*—Cut in pieces, either in thin strips or of the size of dice, one head of celery, two carrots, two turnips, two leeks, the heart of two heads of lettuce, pare twelve small button onions carefully to preserve their shape ; put two tablespoonfuls of butter into a stewpan, and these vegetables on the butter, with any other that may be in season, more particularly heads of asparagus and a little sorrel ; add a lump of sugar. Stew or fry them over a slow fire, keeping them stirred, adding a little stock or gravy occasionally, made from beef or veal ; soak some pieces of crust of bread the size of a shilling in a portion of the stock ; and when the vegetables are nearly stewed add them, and then add two quarts of stock made from beef or veal ; warm all together. Neither pepper nor ketchup is needed. Cook for two or three hours. Keep the heat uniform.

*Green Pea Soup.*—Boil three pints of green peas in just water enough to cook them tender, then pour in three pints milk, and when it boils, stir in a quarter of a pound of butter in which a tablespoonful of flour has been mixed ; stir it until it boils. Season with salt and pepper, and serve hot.

*Another.*—Take three cabbage lettuces, three onions, a pint of young peas, a quarter of a pound of butter, a fagot of mint ; cut the vegetables into small pieces and stew them until tender. Cook three pints of other peas, in five pints of water until quite soft, rub them through a sieve, and add to this the above ingredients. Boil, and then serve.