

"Mother Hubbard's Cupboard."

OR, CANADIAN COOK BOOK.

SOUPS.

BEEF SOUP.

Boil a soup bone the day before wanting it; skim the grease off next day, and melt the jelly; add spices to taste, a little brandy, a small teacup of butter rubbed in browned flour, a little vermicelli, and a grated carrot.

Boil three eggs hard, mash smooth, put in tureen, and pour soup over them.

MACARONI OR VERMICELLI SOUP.

Two small carrots, four onions, two turnips, two cloves, one tablespoon salt; pepper to taste. Herbs—marjoram, parsley and thyme. Any cooked or uncooked meat. Put the soup bones in enough water to cover them; when they boil, skim them and add the vegetables. Simmer three or four hours, then strain through a colander and put back in the sauce-pan to reheat.

Boil one-half pound macaroni until quite tender, and place in soup tureen, and pour the soup over it—the last thing.

Vermicelli will only need to be soaked a short time—not boiled.

TOMATO SOUP.

One can of tomatoes, one quart boiling water; strain and add one teaspoon soda, one pint milk, a little butter, pepper and salt; let it scald, not boil; add two rolled crackers.

SPLIT PEAS SOUP.

One gallon of water, one quart peas soaked over night, one-quarter pound salt pork, cut in bits; one pound lean beef, cut the same. Boil slowly two hours, or until the water is reduced one-half. Pour in a colander, and press the peas through. Return to the kettle, and add one small head celery, chopped fine, a little parsley and marjoram. Have three or four slices of bread, fried in butter, cut up and put in the soup when served.

POTATO SOUP.

Boil in one quart of water a small slice salt pork, one or two onions, six or eight good size potatoes, boiled, mashed fine and put with the pork and onions. Boil half an hour, and add milk to make about as thick as pea soup. Pepper and salt.

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