

**Soup De Roi Stanislaus.**—Ingredients: Stale top crusts, 3 onions, 6 tablespoonfuls butter,  $1\frac{1}{2}$  pints boiling water, pepper and salt. Two stale top crusts of bread, warm and butter them, slightly toast. Take three good-sized onions, sliced; put in a stewpan with butter, shake until brown, then put in the crusts, broken into pieces, stir and shake well until all browned, then add  $1\frac{1}{2}$  pints or more of boiling water, pepper and salt, simmer gently half an hour. Put through a china colander and serve hot. The liquor in which haricot beans has been boiled can be used instead of water. Meat destroys the fine flavor.

**Tomato Soup.**—Ingredients: 6 tomatoes, 1 pint boiling water, 2 tablespoonfuls butter,  $\frac{1}{4}$  teaspoonful baking soda, 1 gill milk,  $\frac{1}{2}$  cupful flour, pepper and salt. Take off the skin of six large tomatoes, cut them up and then pour over them the water and baking soda. Stir well for a few minutes and then very slowly add milk. Do not allow to curdle. Take a saucepan and put into it a small piece of butter. Mix in the flour, pour in the soup and allow to simmer gently half an hour.

**Rich Tomato Soup.**—Ingredients: 1 tablespoonful butter,  $\frac{1}{2}$  bay leaf, 1 sprig thyme, parsley, 1 stalk celery, 2 tablespoonfuls flour, 1 teaspoonful salt, 1 teaspoonful pepper, 1 pint of stock,  $\frac{1}{2}$  cupful carrot sliced, 2 tablespoonfuls raw ham chopped, 6 peppercorns and 2 cloves, fresh tomatoes,  $\frac{1}{2}$  teaspoonful sugar, 1 teaspoonful corn starch. Put in a saucepan the butter or fat, carrot, ham, bay leaf, thyme and parsley, celery, peppercorns and cloves. Cover and cook slowly for two minutes. Add the flour and stir until well browned. Turn in one quart of sliced fresh tomatoes (or one can), and stir until boiling and slightly thickened. Add teaspoonful of salt, quarter teaspoonful white pepper and the sugar. Boil slowly for 45 minutes, then rub through a sieve. Return to the gas, and when boiling add one teaspoonful of corn starch dissolved in a little cold water. Stir and simmer for five minutes, add one pint of stock, and cook for five minutes longer.

**Jewish Frimsols, Spanish Nouilles (a thickening for soups).**—One egg well beaten, a little salt, stir in sufficient flour to make a dough as for scones. Flour the board **well**, roll out **very** thin, cut into three pieces, spread on back of chair to dry for a couple of hours, roll up and cut into tiny strips to look like vermicelli, dredge flour over and shake lightly apart. When wanted for use, throw into boiling clear stock until as thick as required. Just boil up and serve hot.

The same can be cooked in boiling milk, sweetened for hasty pudding; or the same mixture can be cut into letters, stars, etc., for soup, after being rolled out and dried.

**White Soup.**—Ingredients: 1 fowl, 1 knuckle veal, 4 quarts of water, 2 small onions, 2 carrots, 1 turnip, white pepper. Cut up fowl, break bones of veal, put into stewpan and pour over the water, bring to boil quickly, take off scum as it rises. Add vegetables, cut