

GREEN PEA SOUP.

1 can peas, 1 pint water; boil for 20 minutes and rub through a colander. Melt in a saucepan a tablespoonful of butter and 1 of flour until it begins to brown, then pour the peas into it, add pepper and salt, also a little mint; mace gives this soup a very pleasant flavor.

Samuel Nixon, Waweig, N.B.—Your MAGNET Cream Separator is a first-class, up-to-date machine—a perfect skimmer and easy to turn.

CREAM PEA SOUP.

1 can of peas cooked very soft, rub through a sieve and add enough water to make a good pint, season with salt and pepper to taste. Heat in double boiler 1 pint of milk, thickened with 2 teaspoons of flour, rub smooth in a very little cold milk. cook about 10 minutes and add butter about size of an egg, stir well and add hot pea liquid. strain and serve hot with salted wafers.

Cream corn soup may be done the same way.

Robert Self, Lions Head, Ont.—My 10-year-old girl turns my MAGNET. The ball race, square cut gears and double bearing make it strong and durable.

TOMATO SOUP FOR FOUR.

1 small onion, 1 teaspoon butter, sprig parsley, $\frac{1}{2}$ can tomatoes, 1 large teaspoon rice. Fry onion until brown, strain tomatoes through sieve, add this to onion, sufficient quantity of stock or hot water, then add rice and simmer 20 minutes. Season to taste.

P. Eckler, Elmwood, Ont.—I have used the MAGNET over 6,000 times and it is just like new.

OYSTER SOUP.

1 $\frac{1}{2}$ pints of water, 1 pint of milk, 3 crackers rolled fine, salt, lump of butter. Let come to a good boil then put in some choice oysters. Let boil and serve.

AFTER ONE YEAR.

D. C. Johnson, Springbank, Alta., Sept. 6th, 1910, says:—"I find the No. 2 MAGNET Cream Separator satisfactory in every way. Turns easy and skims clean and can highly recommend it to anyone wanting a good durable separator."

POTATO SOUP.

1 lb. potatoes, 1 pint boiling water, $\frac{1}{2}$ pint milk, 1 Spanish onion (big), 1 oz. butter or good dripping, 2 sticks celery or a little celery salt, 2 oz. macaroni, salt, pepper and nutmeg. Wash, peel and slice potatoes. put in cold water. Peel and slice the onions and chop the celery. Melt butter in saucepan, add the vegetables and stir them in the butter over the fire for a few minutes, taking care they do not color in the least. Add water and a little salt. Cook till the vegetables are soft. Rub them through a fine sieve, rinse out the sauce pan, pour back the soup, add enough hot milk to make as thick as good cream, let reboil and season carefully to taste. While the soup is cooking boil the macaroni till it is just tender in plenty of fast boiling salted water, drain and cut in 1-inch lengths just before serving; add it to the soup.