

Corn Soup

Three pints of milk to one can of corn, one tablespoon butter, four rolled soda biscuits, pepper and salt to taste.—Mrs. Brunton.

Fishermen's Soup

Put a quarter of a pound of butter into a stewpan, and when melted add six ounces of flour, stir well together over a slow fire a few minutes; when cool add one quart of milk and two quarts of stock, stir over a fire till boiling, having previously fillited two small fish; add the bones and trimmings to the soup with four cloves, one blade of mace, two bay leaves, one spoonful of essence of anchovies, one ditto of Harvey sauce, half a saltspoon of cayenne, a little sugar and salt if required; let the whole boil quickly for ten minutes, keeping it well skimmed. Cut each fillit of fish into six pieces, put them into another stewpan with half a handful of picked parsley, pass the soup through a half sieve, boil again ten minutes, add about half a pint of cream if possible, and it is ready to serve.—Mrs. Mary Bate.

Ox-tail Soup

Cut up two ox-tails, separating them at the joints; put a small piece of butter at the bottom of a stewpan, then put in the ox-tails, with a carrot, a turnip, three onions, a head of celery, a leek, and a bunch of parsley, thyme and bay leaf; add half a pint of water and twelve grains of whole pepper, set over a sharp fire, stirring occasionally, until the bottom of the stewpan is covered with a thickish brown glaze; then add a quarter of a pound of flour, stir it well in, and fill up the stewpan with three quarts of water; add a tablespoon of salt and stir occasionally till boiling, then set upon the corner of the stove, skim well; add a gill of good brown gravy, or a few drops of browning, and let simmer until the tails are stewed very tender, the flesh coming easily from the bones, then take them out immediately and put them into your tureen; pass the soup through a hair strainer over them, add a head of celery, previously cut small and boiled in a little stock, and serve. Ox-tail soup may also be made clear by omitting the flour, and serving with vegetables as directed for the clear vegetable soup.—Mrs. Bate.