

Bouillon.

Mrs. R. B. McMicking.

1 shank of beef.	1 onion.
Small slice of ham.	Stalk celery.
Small carrot.	Blade mace.
2 lbs. shin of veal.	4 quarts water.
Small turnip.	Bunch of herbs.
3 peppercorns.	1-2 bay leaf.
3 cloves.	Salt.

Cook four hours; if cooked too long it will not be clear; strain, when cold take off fat, and cut off pieces of the jelly (rejecting the settlings, or adding that to the stock pot), reheat, strain. This second straining generally prevents the necessity of clarifying; add caramel, till the color desired; serve in bouillon cups.

Ox Tail Soup.

Mrs. (Dr.) I. W. Powell.

Notch an ox tail at all the joints, let it boil slowly all the afternoon the day before it is required, then stand all night. Skim every atom of grease, add an equal quantity of stock; boil all together an hour before using. Thicken with half a cup of brown flour blended with cold water; stir in slowly salt and pepper to taste. Serve with joint in each plate.

Windsor Soup.

Mrs. W. Monteith.

9 ounces of butter.	Yolks of four eggs.
2 ounces of flour.	$\frac{3}{4}$ of a pint of thick cream.
2 pints of stock.	Asparagus tips.
2 ounces of pearl barley.	

Put five ounces of butter in a stew pan when hot, add two ounces of flour, stir till brown, then add the stock hot; when the mixture boils add the pearl barley and let it simmer two hours. Then strain and simmer ten minutes, add the yolks of the eggs well beaten, and the cream and remainder of the butter, and heat carefully. Be sure "no" to boil. Add asparagus tips.