

3. **Milk Soup**—Ingredients—4 potatoes, 2 leeks or onions, 2 oz. of butter, pepper  $\frac{1}{4}$  oz. of salt, 1 pint of milk, 3 tablespoonfuls of tapioca.

Put two quarts of water into a stewpan, then take four potatoes, peel and cut in quarters, take also two leeks, wash well in cold water and cut them up; when the water boils put in potatoes and leeks, then add the butter, salt, and pepper to taste. Allow it to boil to a mash, then strain the soup through a cullender, working the vegetables through also; return the pulp and the soup to the stewpan, add one pint of milk to it and boil; when boiling, sprinkle in by degrees tapioca, stirring all the time; then let it boil for fifteen minutes gently.

4. **Tapioca Soup**—Ingredients—1 pint of white stock, 1 oz. of tapioca, yolks of 2 eggs, 2 tablespoonfuls of cream or milk, pepper and salt.

Put stock on to boil, then stir in gradually the tapioca, and allow it to simmer until quite clear, then to the yolks of the eggs add the cream or milk and stir with wooden spoon, strain into basin. Take stock from the fire to cool a little, add by degrees three tablespoonfuls of it to the liaison, stirring well all the time. Then mix all together, stir well, and add pepper and salt to taste. Warm before serving, but do not boil.

5. **Sprig Vegetable Soup**—Ingredients—2 lbs. of the shin of beef, 2 lbs. of knuckle of veal, a little salt, 2 young carrots, 1 turnip, 1 leek,  $\frac{1}{2}$  head of celery, 1 cauliflower, 1 gill of peas,  $\frac{1}{4}$  of saltspoonful of carbonate of soda.

Cut the meat from the bone—do not use the fat; break the bones in halves, do not use the marrow. Put the meat and bones into a stock pot with five pints of cold water, a teaspoonful of salt will assist the scum to rise, boil quickly and remove scum as it rises, then simmer gently five hours. Cut carrots and turnips in slices, the head of celery and leek, wash well and cut in squares, put the cauliflower in sprigs after washing. One hour before serving add vegetables; the sprigs of cauliflower can be put in fifteen minutes before serving. Put one gill of peas, a teaspoonful of salt, a quarter of a saltspoonful of soda into boiling water and boil fifteen minutes, then put peas in tureen and pour soup over them.

6. **Good Gravy Soup**—Ingredients—1 lb. of beef, 1 lb. of veal, 1 lb. of mutton, 6 quarts of water, 1 crust of bread, 1 carrot, 1 onion, a little summer savory, 4 cloves, pepper, and a blade of mace.

Cut the meat in small pieces and put into the water, with