

them to the stock and stir all together over the fire until beginning to thicken. Serve at once.

PURÉE À LA ST. GERMAIN.

1 small onion—3 carrots—1 gill cream—1 pint stock—
 $\frac{1}{2}$ pint milk—1 oz. butter—1 oz. rice flour— $\frac{1}{2}$ tea-
 cup rice—salt and pepper.

Slice the vegetables and boil together in the stock till all are tender, rub them through a sieve. Melt the butter in a saucepan, stir into it the rice flour; add the strained stock by degrees, boil two minutes, then add the milk and cream, salt and pepper. Have ready the boiled rice in a hot soup tureen, pour the soup over it and serve at once.

LENTIL SOUP.

$\frac{1}{2}$ lb. lentils—1 quart stock or water—1 carrot—1 onion
 —1 turnip—1 $\frac{1}{2}$ oz. of dripping—1 oz. of flour— $\frac{1}{2}$
 pint of milk—salt and pepper.

Soak the lentils over night, place them with the stock in a saucepan, skim when boiling. Slice the vegetables, add them and boil one hour; then rub all through a sieve. Melt the dripping in a saucepan, add the flour, then the strained stock, seasoning and milk, and boil two minutes.

Dried green pea soup may be made in the same way, substituting the peas for the lentils.

ASPARAGUS SOUP.

50 heads of asparagus—1 quart white stock—1 gill of
 cream—pepper and salt—1 small lump of sugar.