

3 cloves.
1 onion.
Stalk celery.
Blade mace.

4 quarts water.
Bunch of herbs.
1-2 bay leaf.
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.

An East Indian Soup.

Mrs. Colquhoun.

Put one tablespoonful of butter into a kettle, add two onions sliced, a small carrot chopped very fine, and half a cupful of chopped celery. Push on the back part of the stove ; cook for fifteen minutes, being careful that the butter does not become discolored. Add a quart of water, a bay leaf, a dash of cayenne, a salt spoonful of white pepper, a teaspoonful of salt, a tablespoonful of chopped parsley and thyme ; moisten a teaspoonful of curry and add it last, simmer gently for ten minutes and strain. This soup should be perfectly clear, and of a yellowish shade when it is finished. Add to it, just as it is ready to serve, five tablespoonsfuls of rice that has been carefully boiled.

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.