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## VEGETABLE DISHES *and* SOUPS

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### Potato Soup

2 medium-sized potatoes, 1 pint of milk, 1 teaspoon chopped onions, 2 teaspoons of flour, 2 teaspoons of butter, 1 teaspoon of chopped parsley, 1 teaspoon of salt, 1 egg, 1 dash of pepper.

Boil, dry and mash potatoes, melt butter in another tin, mix in the flour, then add slowly boiling milk, parsley, onion, pepper and salt; after boiling add all to the mashed potatoes. Mix and strain hot soup over the beaten egg.

—MISS E. MURPHY

### Cream of Celery Soup

Wash, scrape and thoroughly cleanse the outside stalk of celery, boil until tender. Then put through sieve, saving both water and celery. Melt 2 tablespoonfuls of butter, stir into it a heaping tablespoonful of flour, blend, add gradually 1 pint of milk, stir until smooth and thick, then add prepared celery. Add salt, pepper, and shake of red pepper, to suit taste. A little onion juice can be added if preferred.

Potato soups, and others, can be made on the same base. I think all cream soups are improved by the addition of a cupful of stock in which case use less milk.

—H. W. NEWCOMEN

### Potato Balls Filled With Peas

Boil and mash potatoes and season with salt, a dash of pepper, and use plenty of butter and a little of cream. Form into small balls, shaped somewhat like pears, and make a hollow in the centre. Fill with peas, which have been boiled and prepared with butter and salt. If you wish to add a decorative touch beat the white of an egg and put a little around each potato. Place in oven until they become delicate brown, and serve at once.

—MISS M. McDONALD