

## SOUPS

### BARLEY SOUP

Two pounds of beef shank,  $\frac{1}{4}$  pound pearl barley, 1 large bunch parsley, 4 onions, 6 potatoes, salt and pepper to taste, 4 quarts water. Boil gently for three hours.

### CORN SOUP--

Stew  $\frac{1}{2}$  can corn with a slice of onion. Add salt and pepper and simmer for a moment in a quart of slightly thickened milk. Strain, add a little butter and serve. A few kernels of large popped corn are pretty floating on top of this soup.

### CREAM OF ASPARAGUS—A. Vokes.

Use equal parts of water in which asparagus has been cooked and thin white sauce (butter, flour and milk). Any asparagus left over may be put through a sieve and added. Add salt, pepper and butter to taste. Serve very hot.

The water in which carrots, turnips or potatoes are cooked can be used in the same way as above.

### SPLIT PEA SOUP—E. V. Adams.

- $\frac{1}{2}$  CUP DRIED PEAS.
- $2\frac{1}{2}$  QTS. WATER.
- $\frac{1}{2}$  ONION.
- 2 INCH CUBE OF SALT PORK.

Soak peas several hours, drain off water, add  $2\frac{1}{2}$  qts. water, onion and pork. Simmer four hours and rub through sieve.

Melt 3 tbsp. butter in another saucepan, add 3 tbsp. flour and 1 pint of milk and  $1\frac{1}{2}$  tsp. salt and pepper. Stir till smooth and add to split pea mixture.

### CREOLE SOUP

- 1 PINT STEWED TOMATOES.
- 1 PINT WELL SEASONED STOCK.
- 1 GREEN PEPPER SLICED THIN.
- 2 TABLESPOONS BUTTER.
- 2 TABLESPOONS FLOUR.
- SALT AND PAPRIKA TO TASTE.
- $\frac{1}{8}$  TEASPOON CELERY SALT.

Simmer tomatoes and stock together 15 minutes. Thicken with flour and butter mixed together, season and strain.

### TOMATO SOUP

- 1 PINT TOMATOES.
- 1 HEAD CELERY.
- 6 ONIONS.
- 12 CLOVES.
- Boil 1 hour, strain, and add—
- $\frac{1}{2}$  CUP BUTTER.
- $\frac{1}{2}$  CUP BROWN SUGAR.
- 2 TABLESPOONS SALT.
- $\frac{1}{2}$  TEASPOON PEPPER.

Boil up and bottle. When ready to use, add milk and pinch of soda.

### CAMPBELL TOMATO SOUP—

Mrs. Chapple.

- 1 PECK RIPE TOMATOES.
- 1 DOZEN SMALL ONIONS.
- 1 BUNCH CELERY.
- 1 BUNCH PARSLEY.
- 1 BAY LEAF.
- 6 CLOVES.

Simmer one hour and strain.

Mix 1 cup white sugar,  $\frac{1}{3}$  cup salt,  $\frac{1}{2}$  cup butter,  $\frac{1}{2}$  cup or little more or flour. Boil until it thickens and add  $\frac{1}{4}$  teaspoon red pepper. Can while hot and when ready for use mix 2 cups of hot milk to one of soup.