

the stock and cauliflower, for twenty minutes, take out the cauliflower, put aside some of the best parts, pass remainder through a sieve, mix together the yolks and cream, add them to the soup, put all in a saucepan and stir over the fire until it begins to thicken, put the pieces of cauliflower into a tureen and pour the soup over them; the stock used in this soup is better without any other vegetables.

FISH SOUP.

Two pounds of raw fish, one tablespoonful parsley, one and one half ounces butter, one ounce flour of rice, one half pint milk, one quart of water, pepper, and salt. Boil together the bones and skin of fish for half an hour. Strain, melt butter in a saucepan, stir into it the flour, add strained water from the pan. Cut up the fish into small pieces, add it, also salt and pepper, boil slowly ten minutes, add parsley at last minute.

GIBLET SOUP.

MISS BEEMER.

Giblets from two or three fowls; two quarts of water; one of stock; two tablespoons of butter, ditto of flour; salt, pepper, and onion if desired. Put giblets on to boil in the water and boil gently till reduced to one quart (about two hours); take out the giblets, cut off tough parts and chop fine the remainder. Return to the liquor and add stock.