

CREAM OF TURNIP SOUP.

One quart of lamb or mutton broth. Two cups of turnip dice. Use white, young turnips. Cook in the liquor half an hour after the boil begins, and when very tender, rub through a colander. Return to the fire and proceed as with cream of celery soup, only putting in both white and yolk of the egg.

CREAM OF LETTUCE SOUP.

Shred finely two heads of lettuce—the greener the better. Cook for half an hour in a quart of good stock, rub through a colander; return to the fire; stir into a cup of this two tablespoonfuls of white roux and a tablespoonful of cold boiled onion, minced fine, and one of minced parsley. Heat a cup of milk in another vessel, season with pepper and salt, stir in a well-whipped egg, and pour this mixture into the tureen, adding finally the lettuce soup. Send around Huntley and Palmer's crisp "dinner biscuits," which the eaters can, if they like, drop into each portion of soup.

CREAM OF SORREL SOUP.

This is best when made from the more delicate species of sorrel, such as infests our flower-borders, but the commoner red sorrel of the farm can be used.

SCOTCH BROTH.

One generous quart of stock made by boiling down the water in which a leg of mutton was cooked until you have half the original quantity. Or by boiling for eight hours the bones left from roast mutton, or the "trimmings" sent home by the butcher who prepared the roast and chops for the table. If raw meat and bones are used, allow one quart of water to each pound. Be careful to skim all the fat from the stock. Mutton-fat is tallow, unpalatable and indigestible. Half a cup of pearl barley, or rice. One medium-sized onion, minced. One tablespoonful of minced parsley. Two tablespoonfuls of white roux. Wash the barley or rice and soak in cold water one hour. Put the stock over the fire with the onion and bring to a rapid boil. Add the barley (or rice) and simmer for