

Put on a large stewpan with water to boil, shred the cabbage and put it in the boiling water to blanch for five minutes. Strain and return cabbage to saucepan with the butter; add $1\frac{1}{2}$ pints boiling stock, the milk, onion and seasoning. Cook gently for 15 minutes; shake in the sago, and boil for 10 minutes more.

Cut the toasted bread into small pieces, put them into a tureen with the parsley; pour the soup over them and serve.

Time, $\frac{3}{4}$ hour.

CREAM OF CELERY SOUP

3 heads of celery	4 oz. butter
3 oz. flour	2 quarts stock
1 pint milk	$\frac{1}{2}$ pint cream
Salt, pepper	Little nutmeg
$\frac{1}{2}$ teaspoonful sugar	Fried or toasted bread

METHOD—Wash and trim the celery, cut it into small pieces and blanch in slightly salted water; drain well and return to the stewpan with half the butter; cook for a while, being careful not to brown, add about $\frac{1}{2}$ the stock; add pepper, salt, and nutmeg to taste. Cover and simmer for 30 minutes. Melt the remainder of the butter in another stewpan, add the flour and blend thoroughly. Add the milk, stock, and partly cooked celery; simmer until celery is soft; then pass the whole through a fine sieve. Add the sugar and more seasoning if necessary, and lastly the cream; repeat without allowing it to boil. Serve with toasted bread, or fried croûtons.

Time about $1\frac{1}{2}$ hours.

CLEAR JULIENNE SOUP

3 pints clear stock	1 carrot
1 strip Celery	1 onion
$\frac{1}{2}$ turnip	Pepper and salt