

serve without the meat. Two large kidneys are sufficient for the above.

TOMATO BOUILLON.

One can tomatoes, one and one-half quarts stock, one tablespoon chopped onion, two bay leaves, four whole cloves, one level teaspoon celery seed, whites three eggs, two tablespoons salt. Put tomatoes and stock over fire, add onion, bay leaves, cloves, celery and pepper. Cover and cook twenty minutes. Strain through a sieve. Beat whites of eggs till partly light, add these to tomato, bring to boil and boil rapidly five minutes. Strain through two thicknesses of cheesecloth. Re-heat, season with salt and serve with tiny cubes of toasted bread.

CARROT SOUP.

To each quart of stock allow twelve or thirteen ounces of pulped carrot, salt and cayenne to taste.

Boil as many carrots as required (about four good-sized ones to each quart) till quite tender. Then cut up the red part and rub it through a sieve. Weigh it and add gravy soup or good stock in the above proportions; mix it gradually and season with salt and a little cayenne. Let it boil up, and serve very hot, with a dish of fried bread cut into small squares.

GREEN PEA SOUP.

Two quarts of stock, one-half peck of old peas, two lettuce, one onion, a few sprigs of mint, and a little cucumber, one tablespoonful of butter, one tablespoonful of flour.

Reserve one quart of stock and a teacupful of peas; put the rest of stock and all the vegetables together and simmer till quite tender, then press all through a sieve; add the remainder of the stock, let it come to the boiling point, and just before serving, if the soup is not very thick, add the butter and flour well mixed together. Boil the teacup of peas by themselves, put them in the tureen and pour the soup over them. Serve with a dish of toasted bread.