

ASPARAGUS SOUP

3 or 4 pounds veal, cut fine	Salt pork, just a little
2 or 3 bunches of asparagus	3 quarts cold water
1 pint milk	Flour and seasoning

Boil $\frac{1}{2}$ of the asparagus with the meat, leaving the rest in water till about 20 minutes before serving. And add the milk, thicken with flour and season. The soup should boil about 3 hours, adding the last half of the asparagus.

Mrs. J. A. Kinsey

CLAM AND TOMATO BISQUE

1 pint clams	1 cup cold water
$\frac{1}{4}$ cup butter	$\frac{1}{4}$ cup flour
$\frac{1}{2}$ small onion	1 $\frac{1}{2}$ cups thin cream
1 cup stewed and strained tomato, salt and pepper	1-8 teaspoon soda

Chop clams, add them to the water and boil 10 minutes, strain. Cook onion in butter 5 minutes, remove onion, add flour and gradually the clam broth. Add cream, and when boiling point is reached, the tomatoes to which the soda has been added. Season and serve at once.

MINUTE SOUP—OLD ENGLISH RECIPE

Crumb light bread or crackers into a deep bowl until half full, add a lump of butter the size of a walnut $\frac{1}{2}$ to 2-3 cup of rich milk or cream, plenty of pepper and salt; if fond of onions, cut a few slices and lay over the top and pour over plenty of boiling water, and you will be surprised too see how good it is. If for an invalid, add sugar and a few slices of lemon, omitting the former ingredients. This is an old, old Cornish recipe, used by an ancestor, when returning from a day's outing "almost starved to death"; before the regular meal could be prepared. Try it for the children returning from school. Add an egg well beaten if more nourishment is required.

Mrs. Florence R. Wade

"This world is what we make it, and
They say we're a long time dead,
But here's to the man who makes the best
Of the things before h'm spread."

Meats

BEEF ROLLS

1 round steak	1 tablespoon flour
1 pint hot water	Sausage meat

Cut steak in oblong pieces, on each place a spoonful of sausage, roll up like jelly roll and tie. Dredge with flour, pepper and salt and brown in salt pork fat. Put in casserole. To fat add one tablespoon flour, stir till brown. Add hot water, and beat till smooth. Season and pour over rolls. Cover and simmer in oven 2 hours

Mrs. C. L. Greer

VEAL CUTLETS

Rub the cutlets with pepper, salt and a little chopped chives, and broil. Serve on a bed of mashed potatoes. Pour over the cutlets a little melted butter and lemon juice.

Mrs. Greer