

water; simmer gently for ten minutes; then put in a tea spoonful of pepper and salt, and one ounce of fine bread crumbs; mix well together; then pour to it a gill of (broth, or gravy, or) melted butter, stir well together, and simmer it a few minutes longer.

No 34. *Soup made of a Beef's Hock.*

Let the bones be well broken, boil five hours in eight quarts water, one gill rice to be added, salt sufficiently; after three hours boiling, add twelve potatoes pared, some small carrots, and two onions; a little summer savory will make it grateful.

No 35. *Veal Soup.*

Take a shoulder of veal, boil in five quarts water three hours, with two spoons rice, four onions, six potatoes, and a few carrots, sweet marjoram, parsley and summer-savory, salt and pepper sufficiently; half a pound butter worked into four spoons flour to be stirred in while hot.

No 36. *Soup of lamb's head and pluck.*

Put the head, heart and lights, with one pound pork into five quarts of water; after boiling one hour add the liver, continue boiling half an hour more, which will be sufficient: potatoes, carrots, onions, parsley, summer-savory and sweet marjoram, may be added in the midst of the boiling; take half pound of butter, work it into one pound flour, also a small quantity summer-savory, pepper and two eggs, work the whole well together—drop this in small