

pepper. Add some pieces of boiled calf's head cut in pieces one-half inch square, a few egg balls, two or three tablespoonfuls of sherry, and a few very thin slices of lemon.

### OYSTER SOUP.

✓ Scald a quart, or twenty-five, oysters in their own liquor. As soon as they are plump, or the gills curl, remove them (oysters harden if boiled). Add to the liquor a cupful of water. Make a roux of one tablespoonful each of butter and flour, dilute it with the liquor, and when it is smooth add a cupful of scalded milk or cream. Season with pepper, salt, if necessary, and a dash of cayenne or paprika; then add the oysters, and as soon as they are heated serve at once. In oyster houses finely shredded cabbage with a French dressing is served with oyster soup, and is a good accompaniment when served for luncheon. Oysters should be carefully examined, and the liquor passed through a fine sieve before being cooked, in order to remove any pieces of shell there may be in them.

### CLAM SOUP.

Remove the clams from the shells as soon as they have opened. Put them in a warm place, until the juice is prepared. Add a cupful of hot milk to a quart of juice, and thicken it with a roux made of one tablespoonful of butter and one tablespoonful of flour; then add the clams, chopped fine, season, and bring the soup again to the boiling-point and serve. Two spoonfuls of whipped cream served on each plateful of soup is an improvement to the dish.

### CONSOMME.

Four pounds shin of beef, four pounds knuckle of veal, four quarts cold water, two ounces lean ham or bacon, six cloves, six peppercorns, bouquet of herbs, one tablespoonful of salt, three onions, one carrot, one turnip, two stalks of celery, two sprigs of parsley, three eggs, whites and shells; rind and juice of one lemon. Wipe and cut the meat and bones into small pieces. Put the marrow, bones, and part of the meat in

the kettle, and the onions a in dripping onions, meat is in r when cold r eggs, lemon heat it, and and heat a clear, or with straw color.

One ox-onions, thyr in butter. move the ox also. Whe and drop in same, then the two who pepper and size of the thicken wit minutes lo

One pir enne, four beaten yolk after this.

To one onion and come to th a piece of pepper to very hot.