

water and simmer for two hours adding boiling water, to keep the original quantity. Strain and return to kettle, add one chopped onion, two grated raw potatoes, one half small turnip grated, and one half cup rice. Boil until rice is very soft. Strain again, and return to kettle and let boil, and add one pint milk, one teaspoon cornstarch rubbed smooth in a tablespoon butter and a little salt and pepper, serve hot.

### CONSOMME À LA TOLEDO—CLEAR SOUP.

MISS STEVENSON.

One quart stock, two eggs, two gherkins, a little red and green colouring, two tablespoonfuls cream, whites and shells of two eggs, one wine glass of sherry, and a little nutmeg. Beat the two whole eggs, pour over them the cream (hot.) Season the custard with pepper, salt and nutmeg, colour half red and half green, pour both parts into buttered tins, poach in hot water until firm. Beat the whites and shells of eggs with a little cold water, add them to the stock, pour it into a saucepan and whisk over the fire till boiling; draw on one side and simmer ten minutes. Cut the custard in shapes, rinse then in warm water, shred the gherkins, strain the soup, add the wine and garnishing just before serving.

### CAULIFLOWER SOUP.

One cauliflower, two yolks of egg, one half pint of cream, one quart chicken stock. Boil together