

till all the juice of the beef is extracted, add a very little salt and serve it with dry toast; be careful to remove all the scum that arises.

#### 11.—HARE SOUP.

Wash and clean three hares, put them down to boil with a good size piece of pork, when the hares are half boiled take them up, cut off the meat from the back bones and thighs, put the remainder of the bones back in the pot to boil, when all is sufficiently cooked strain the broth through the cullender, put it on the fire again with the meat previously taken off the hares chopped fine, add some wine, allspice, pepper and salt, onions and celery chopped fine, or any other vegetables according to taste; this soup can be made with either beef or pork.

#### 12.—BEAN SOUP.

Make a good stock of beef in the usual manner, put your beans over night to soak in cold water, throw them in the soup with three or four onions, chopped fine, salt and pepper to taste, leave them boil an hour and a half, then serve it.

### SAUCES.

#### 13.—MUTTON SAUCE.

Sauce for boiled mutton, should be made with the yolk of one egg well beaten, a table-spoonful of flour, two table-spoonful of vinegar, put a cup of the boiled mutton broth into a sauce-pan over the coals, stir in the mixture till it thickens, then take it off, if you leave off stirring it the egg will turn, and the beauty of this sauce is in having it smooth.