

Pea Soup.

Mrs. James Hutcheson.

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| 1 pint of water. | 2 tablespoonfuls flour. |
| 1 pint of milk. | 1 tablespoonful butter. |
| 1 pint peas. | |

Wash pods thoroughly and shell, boil pods till tender, using the same water to boil peas. When cooked strain peas through vegetable strainer and add to the water, milk and butter; thicken with flour, add salt and pepper to taste. If a little cream is used omit butter. Celery, potatoes (two to a pint), tomatoes or any other vegetable soup may be made the same way.

Ox Tail Soup.

Mrs. (Dr.) I. W. Powell.

Notch an ox tail at all the joints, let it boil slowly all the afternoon the day before it is required, then stand all night. Skim every atom of grease, add an equal quantity of stock; boil all together an hour before using. Thicken with half a cup of brown flour blended with cold water; stir in slowly salt and pepper to taste. Serve with joint in each plate.

Normandy Soup.

Miss A. Fox.

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| 1 knuckle of veal. | 1 quart of cream. |
| 4 quarts cold water. | 2 tablespoonfuls of butter. |
| 1 quart white button onions. | 2 tablespoonfuls of flour. |
| ½ of baker's loaf. | Salt and pepper to taste. |

Put the veal in a soup kettle with the onions and water. Let it simmer slowly for two hours, then add the bread, cut in slices. Let it simmer two hours longer; then remove the knuckle and press the remaining ingredients through a sieve. Return it to the soup kettle; put the butter and flour together to a smooth paste, stir it into the boiling soup and stir constantly until it thickens. Add the cream, salt and pepper and serve. This soup is delicious.

N. B.—Less cream can be used and it is still a good, rich soup.