

white, just before serving add a teacup of cream and let it boil once. Vinegar is unnecessary when lemon is used. Cream and acids do not curdle ; milk and acids do.

**CALVES' HEAD SOUP.**—I will give my mother's recipe for making Calves head Soup. She had it from her mother, and the rule is nearly as old as the settlement of Rhode Island.

A calf's head and pluck (which includes heart, liver, lungs, and skirt) and two feet are generally sold together ; two pounds of lean veal and half a pound of salted pork should be included. The head and legs should have the hair cleaned from them ; the eyes should be taken out, the end of the nose chopped off, the head split from the top down, and the lower jaw to be divided.

Take out the brains and throw them into a bowl of cold water with a little salt. Take out the gristle and parts belonging to the nose and throw them away ; put the parts of the head into cold water and let them remain. Separate the head, liver, and lungs, and throw them into water with the legs which should be jointed. Thoroughly wash and clean these, and put them into the pot with nearly a pailful of cold water, a table-spoonful of salt, and a piece of dried red pepper-pod and seeds, the size of a nutmeg. Let it boil, and skim according to the directions already given, and when the scum ceases to rise, throw in a teacupful of washed rice ; and let it boil an hour and a half.

Change the water while the brains are not free from blood ; pick out the stringy portions, and tie them in a cloth like a pudding, and drop it into the soup to cook for an hour.

Prepare three carrots, two French turnips, four onions, and ten potatoes ; cut the carrots into inch thick slices, the onions into quarters, and the turnips into six pieces. If white button onions are used, half a dozen can be put in. Allow for the carrots an hour and a half, turnips an hour and a quarter, and the potatoes three-quarters of an hour, half the time parboiling them. Put these into the soup at the proper time.

Chop the lean veal very fine with the pork ; season with a teaspoonful of salt, a saltspoonful of sugar mixed with it, a saltspoonful of black pepper, a teaspoonful of lemon thyme, and half the quantity of lemon rind ; break in an egg, stir all well together, and make up into balls of equal size, which roll in eggs, and then flour and fry. Half of these balls drop into the soup just before serving, and garnish the meat with the remainder.

After the brains have cooked an hour take them from the soup, and turn them out of the cloth into a dish. As soon as the meat cleaves from the bones it is done ; skim it from the soup, pick out the bones, and, after cutting a slice from the liver and two from the lungs or ligths, cover up the dish and keep the meat warm.

Chop these slices very fine ; add the brains, two pounded crackers, a heaping table-spoonful of butter, a table-spoonful of sugar ; salt, pepper, sage, and thyme, to suit the taste, and two table-spoonfuls of sharp vinegar ; beat these well together, and put all into a saucepan to cook slowly and carefully ten or fifteen minutes. Throw half the balls into the soup, and put the meat into the dish it is to be served from, slicing the heart, liver, and lights, skin the tongue and divide it lengthwise ; lay the slices around the balls, and lay upon the meat hard boiled eggs cut in slices. Serve with the brain-sauce and melted butter in separate dishes. Dish the vegetables separately. Three hours and a half is the