

after they begin to bubble. Rub thoroughly through a colander, season, and add herbs. Heat to boiling, stir in the floured butter, simmer five minutes, pour into the tureen, and add the boiling milk.

VERMICELLI OR SPAGHETTI SOUP.

Break the vermicelli or spaghetti into inch lengths, and cook tender and clear in boiling salted water. Drain this off; spread the vermicelli upon a dish and allow it to get almost cold, when drop into a quart of (cleared) boiling stock; let it just boil again, and serve. The pipe macaroni may be used in like manner, cut into quarter-inch lengths after it is cooked.

CLEAR TAPIOCA SOUP.

Soak two tablespoonfuls of pearl tapioca in a large cup of cold water four hours, then stir into a quart of well-seasoned boiling clear stock, and simmer ten minutes. Pearl sago may be substituted for tapioca if desired, but should be soaked four hours in cold water, and one hour in hot, before it goes into the soup.

CLEAR BROWN SOUP.

Clear the stock as directed in recipe for Amber Soup, and stir in enough caramel to color it to your liking, bearing in mind that too much will give a sweetish taste to the liquid. The caramel is made by heating granulated sugar in a tin cup or agate iron saucepan until it bubbles brownly all over. Add, at once, boiling water, a tablespoonful for each spoonful of the sugar—and stir until the sugar is dissolved. It will keep well in the refrigerator for a week or more. Some palates enjoy the flavor of cloves and allspice in browned soup. The whole spices are used and strained out before the caramel goes in. Allow six cloves and four allspice to a quart of stock. Onion flavor should be imparted by grating a raw onion and squeezing the juice through a cloth into the heating stock.

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