

spoonfuls tarragon vinegar, lemon juice, 2 quarts beef stock, salt, cayenne, truffles, mushrooms, a bunch of sweet herbs, a bunch of parsley, 3 bay leaves, 6 cloves, 6 allspice, 1 tablespoonful Worcestershire sauce, 2 tablespoonfuls white wine, 1 tablespoonful brandy. Boil a calf's head with the skin on, two hours, first washing thoroughly in warm water. When cold cut off in one-inch square pieces the fat parts of the head which adhere to the skin, and wash them in several waters. Put two quarts of beef stock, seasoned with salt, cayenne, truffles and mushrooms, into the soup kettle. Add onions, carrots, turnips, all cut into slices; the celery, cut small; two or three shallots, sweet herbs, parsley, bay leaves, lean ham, cloves, allspice, mace, vinegar and Worcestershire sauce. Let the whole simmer for two hours and then strain through a fine sieve. Put in it the pieces of calf's head, let boil, and add a little strained lemon juice, the white wine and brandy. Serve cayenne and thin slices of lemon with it. This soup might be clarified with white of eggs, and tinted a delicate green with vegetable color paste.

Oyster Soup.—Ingredients: 2 dozen oysters, 1 quart white stock, 1 teacupful cream, $\frac{1}{4}$ cupful butter, 3 blades mace or a pinch of powdered mace, cayenne, salt and pepper. Drain liquor from oysters and put liquor on gas to boil. Take another saucepan and melt butter. Add the flour and pour over stock and liquor of oysters. Then put in seasoning, mace, cayenne, white pepper and salt; boil this for 20 minutes. Now add oysters and simmer for six minutes. Add cream, which must have been made hot. Serve very hot. It must not boil after oysters are added or they will be like leather. Remove blade mace.

Onion and Cucumber Soup.—Ingredients: 3 cucumbers, 2 large onions, 1 pint milk, 2 tablespoonfuls sherry, 2 cupfuls veal or chicken stock, 1 tablespoonful butter, 2 tablespoonfuls flour, a few cut olives or gherkins. Peel and thinly slice two large onions and three cucumbers. Cover with one pint each water and veal or chicken stock, and simmer until the vegetables can be rubbed through a sieve. Return pulp and liquid to the gas; mix with it a sauce made with one tablespoonful butter, two of flour and one pint of milk; season and simmer for five minutes. For vegetarian soup, add milk in place of stock, or cream stirred in before serving.

Pea Soup.—Soak one pint of split peas in water the previous night; then take a good-sized onion, a carrot, bouquet of herbs, stick of celery. Pour over these $2\frac{1}{2}$ quarts of water or boilings of a leg of mutton, or use water in which ham has been boiled, just enough to flavor, with salt and pepper to taste. If none of these are available, plain water and some bacon rinds or a ham bone. Simmer gently three hours, skimming well; press the whole through a colander, put back into the pan to heat, add one tablespoonful powdered mint and some fried bread in dice.

Potato Puree Soup.—Ingredients: 8 potatoes, 2 small onions, $\frac{1}{2}$ head of celery, 1 quart of white stock, 1 teacupful of cream, $\frac{1}{4}$ cupful butter, salt and pepper. Pare and wash potatoes and cut