

stock, having previously pulped the asparagus through a sieve; add one pint of milk; boil up and skim; put the tips in a tureen with a gill of cream; pour in the boiling soup; season with salt and pepper to taste, and serve.

WHITE SOUP.

Take a good-sized knuckle of veal, put it on to boil well covered with water, removing the scum as it comes to a boil; boil till the meat comes freely from the bones, which remove, returning the bones into the pot and boil for another three-quarters of an hour, renewing the water when you see fit, so that it may not boil dry; then strain all through a colander; you will then have one and one-half quarts of soup. Set it away in a cool place, and the following day put it on to boil with a quart of milk and a piece of fresh butter the size of an egg. Put one-half teaspoonful of ground mace, ground red or white pepper, and salt to taste; when all comes to a boil have two and one-half tablespoonfuls of flour well blended in cold water, pour this into the boiling soup, then let it boil for three or four minutes; remove the pot from the stove; take the yolks of six eggs well beaten, put a little of the soup with the eggs and mix all together, then pour slowly into the soup, stirring it quietly all the while; the eggs must not be added to the soup while boiling, as they will curdle; this makes a delicious soup when properly made. If preferred, one-half pint of cream can be used instead of the butter. Half the quantity can be made by using half the ingredients.

KIDNEY SOUP.

One ounce butter, one ounce flour, one-half ounce ground rice, pepper and salt, three quarts cold water, one tablespoon Worcester sauce, one tablespoonful mushroom sauce. Cut the kidneys in thin slices, sprinkle with the ounce of flour, melt the butter, put in the kidney and brown. Then pour in the water, stir till it boils, skim carefully and allow to simmer slowly for three hours. Put the one-half ounce of rice in a bowl with the sauces. When mixed pour into the soup; stir well till it boils, then cook slowly for ten minutes and

serve without the above.

One can
tablespoon cl
one level tea
spoons salt.
leaves, cloves
minutes. St
partly light,
rapidly five n
cloth. Re-he
of toasted br

To each c
pulped carrot

Boil as n
ones to each
part and rul
soup or good
and season w
serve very h
squares.

Two quar
one onion, a
tablespoonful

Reserve o
the rest of st
till quite ter
remainder of
just before se
and flour we
themselves, p
them. Serve