

ly, put in two or three onions, some celery chopped fine, a couple of turnips, season it with salt and pepper, add half a pound of barley, after being well washed, and leave it boil an hour and a half.

7.—MACCARONI SOUP.

Make a stock of beef, put in red cayenne pepper, and salt to taste, boil some maccaroni in milk, add this to the broth, with some ground mace, and serve it hot.

8.—BALL SOUP.

Make rich turkey broth, which season with mace, pepper and salt, fry some onions with a small piece of suet, roll some soda crackers fine, beat up two eggs, mix with the onions a little ground ginger and the eggs together with the rolled cracker, and form them into balls; if not moist enough add a little boiling water, throw the balls in the boiling broth, leave them boil a quarter of an hour, they should rise to be twice the size they were when first put in; this is considered a very choice soup.

9.—GRAVY SOUP.

Make a good beef stock, grate a carrot fine, skin half a dozen tomatoes and mash them through a cullender; flavor with port wine, ground allspice, black pepper and salt; this is a fashionable soup for company, it is not expensive and very simple to make.

10.—BEEF TEA FOR INVALIDS.

Take a piece of the surloin of beef, which cut in very small pieces, put it down with boiling water, leave it boil