

Soup Julienne.

Madam Charles Muriset.

Chop two carrots, two turnips, two heads of celery, few leaves of curly cabbage, two heads of lettuce, two onions, one tomato. Put into a saucepan one tablespoonful of butter, put in the onion and let brown, add celery and let dry, then add two quarts fresh bouillon, add cabbage, lettuce, sweet pea, cook till tender. Season with pepper and salt, and a little cerfeuil. Poach as many fresh eggs as you have guests at table, keep them in cold water till time to serve, put them in a deep dish, cover with hot bouillon, send them with the soup tureen and serve on in each plate.

Split Pea Soup.

Ladies' Home Journal.

1 cupful of dried split peas.	2 tablespoonfuls of flour.
8 cupfuls of cold water.	1 small onion.
2 cupfuls of milk.	Salt pork.
2 tablespoonfuls of butter.	Salt and pepper.

Pick over the peas, wash them, then soak in plenty of cold water over night. In the morning pour off the water and put the peas in a kettle with two quarts of cold water, a two-inch cube of salt pork, and the onion sliced. Cook slowly until the peas have become very soft, stirring frequently from the bottom to prevent burning. It will probably require four or five hours to cook them properly. When they are done rub them through a sieve. Return to the kettle and let them boil again. Beat the butter and flour to a cream, and after thinning it with a little of the boiling soup stir the mixture into the soup. Season with salt and pepper. Add the milk, and, when the soup boils up, serve.

Veal Broth.

Cut four pounds of scrag of veal into small pieces, and put into a stewpan. Pour over three quarts of water, and place over the fire. Skim carefully. Add an onion, a turnip, three blades of mace, and a little salt. Stew all slowly for two hours. Then strain through a sieve and add a quarter of a pound of rice that has been boiled tender. Boil ten minutes more and serve.