

CHICKEN BROTH.

Cut up the fowl and put it into the pot with four quarts of water (cold); stew until there are but three quarts left. Take out the chicken; season the liquor and add a small cupful of rice. Cook rice tender. If you like you may add a cup of milk, and one or two beaten eggs just before serving. Stew, not boil, the chicken.

HIGHLANDER'S DELIGHT.

Two pounds of veal and three pounds of bones (well-cracked) from neck or knuckle of the calf; one onion, minced fine; one turnip, one carrot, grated. Bunch of sweet herbs, chopped; half cup of barley, salt and pepper, one tablespoonful of oatmeal, four quarts of cold water. Put meat, cut into dice, bones, chopped vegetables, and herbs on in the water and boil very slowly six hours. Season and set away in a cold place until next day. Take off the fat two hours before dinner, strain out the soup into a kettle and add the barley, which has been already soaked in warm water two hours, and cooked fifteen minutes in enough boiling water to cover it well. Put in with it the water in which it has been cooked, and simmer all together for half an hour. The oatmeal should have been soaked several hours in a little warm water. Stir it into the soup, and let all boil gently together for one hour before pouring out. This broth should be judiciously seasoned.

CHICKEN AND CORN BROTH.

Even in the country, where old fowls must be disposed of in some way, it is seldom economical to boil them to pieces just to make soup. But if you will save the liquor in which these have been boiled the day before for the table, a delightful broth may be made. One quart of the liquor cleared of fat after it is cold; one can of corn, chopped; or eight ears of green corn grated from the cob; one tablespoonful of butter cut up in one of flour; one tablespoonful of minced parsley and same of green onion-tops; pepper and salt; one cup of boiling milk. Boil corn and liquor slowly together one hour