

finished. Just before it is taken up, thicken it with a cupful of powdered crackers and add a quart of fresh milk. If too rich, add more water. No seasoning is needed but good black pepper.

With the addition of six sliced tomatoes or half a can of the canned ones, this is the best recipe of this kind, and is served in many of the best restaurants.

Delicate Soup.—Take 3 carrots, 2 turnips, 3 onions, 3 leeks, stick of celery, 2 ozs. butter, some mutton boilings, seasoning to taste. Cut up the vegetables into small pieces and fry them in the butter until tender and a light brown color. Add enough water or broth to keep them from burning, and stew one hour. Then rub through a wire sieve with more of the broth. Heat again thoroughly; flavor with salt and a very little cayenne. This soup should be like thick cream, as a vegetarian soup. Milk could be used in place of broth after stewing.

Gravy Soup (Strong).—Ingredients: 2 lbs. gravy meat, a knuckle of veal, a piece of ham rind or bone, 1 bay leaf, blade of mace, carrot, 1 onion and stick of celery. Cut the meat into pieces and brown with the onion in a little dripping. Add the vegetables, stirring well, and 2 quarts warm water. Simmer four hours and strain. Serve very hot.

Giblet Soup.—Ingredients: 2 sets of giblets, 2 quarts of stock, 1 oz. butter, 1 bunch sweet herbs, 2 ozs. flour, 2 or 3 grains of cayenne, 1 glass sherry, salt and pepper, juice of half a lemon. Prepare the giblets as follows: Scald them well and take off skim. Then cut into small pieces the same size; put butter in pan and fry them a few minutes. Then add two quarts of good stock and rest of ingredients. Allow all to simmer gently until giblets are tender. Remove them. Place in basin one ounce of flour; make this smooth with a little of the stock. Add this to soup and allow to boil for 10 minutes. Return giblets to soup and allow all to get hot. Serve with toasted sippets.

Milk Soup.—Ingredients: 2 lbs. potatoes, 2 leeks or onions, $\frac{1}{4}$ cupful butter, $1\frac{1}{2}$ teaspoonfuls salt, pepper, 2 cupfuls milk, 2 tablespoonfuls crushed soaked tapioca. Put two quarts of water on to boil in a large pan, clean the potatoes, peel and quarter, wash and cut up leeks. Put the butter into a stewpan. Add the vegetables and let them remain five minutes on the gas; then add to boiling water, and also salt and pepper. Boil until a mash, strain through a colander and rub vegetables through with a wooden spoon. Return to pan, add one pint of milk, put on gas to boil, then sprinkle in by degrees the tapioca crushed, stirring well the whole time. Boil gently 15 minutes. Serve in hot tureen with fried bread handed round. Celery may be added if liked, two sticks or some seeds, tied in a piece of muslin, with the other vegetables.

Mock Turtle Soup (Oscar, Chef of Waldorf Astoria, New York). Ingredients: Calf's head, 5 onions, 5 carrots, 5 turnips, 1 head celery, 3 blades mace, 2 slices lean ham (chopped), 3 or 4 table-