

and some savory herbs ; let this soup boil gently for six hours ; strain.

18. **Rice-Flour Soup**—Ingredients—A little cold broth, 8 oz. of fine rice-flour, 2 qts. of fast boiling broth, mace, cayenne and salt, 2 dessertspoonfuls of currie powder, juice of  $\frac{1}{2}$  a lemon.

Mix to a smooth batter, with a little cold broth, eight oz. of fine rice-flour, and pour it into a couple of quarts of fast boiling broth or gravy soup. Add to it a seasoning of mace and cayenne, with a little salt if needful. It will require but ten minutes boiling. Two dessertspoonfuls of currie powder, and the strained juice of half a moderate sized lemon, will greatly improve this soup ; it may also be converted into a good common white soup (if it be made of real stock) by the addition of three quarters of a pt. of thick cream to the rice.

19. **Milk Soup With Vermicelli**—Ingredients—Salt, 5 pts. of boiling milk, 5 oz. of fresh vermicelli.

Throw a small quantity of salt into five pints of boiling milk, and then drop lightly into it five ounces of good fresh vermicelli ; keep the milk stirred as this is added to prevent its gathering into lumps, and continue to stir it very frequently from fifteen to twenty minutes, or until it is perfectly tender. The addition of a little pounded sugar and powdered cinnamon makes this a very palatable dish. For soup of this description, rice, semolina, sago, cocoa-nut, sago and macaroni, may all be used, but they will be required in rather smaller proportions to the milk.

20. **Green Pea Soup**—Ingredients—4 lbs. of beef,  $\frac{1}{2}$  pk. of green peas, 1 gal. of water,  $\frac{1}{2}$  cup of rice-flour, salt, pepper and chopped parsley.

Four pounds beef, cut into small pieces, half a peck of green peas, one gallon water, half a cup of rice-flour, salt, pepper and chopped parsley ; boil the empty pods of the peas in the water one hour before putting in the beef. Strain them out, add the beef, and boil slowly for an hour and a half longer. Half an hour before serving, add the shelled peas, and twenty minutes later, the rice-flour, with salt, pepper and parsley. After adding the rice-flour, stir frequently, to prevent scorching. Strain into a hot tureen.

21. **Celery Soup**—Ingredients—The white part of 3 heads of celery,  $\frac{1}{2}$  a lb. of rice, 1 onion, 1 qt. of stock, 2 qts. of milk, pepper and salt, and a little roux.