

ham. Proceed according to directions given in "Stock," above.

TO CLARIFY STOCK.

Place the stock in a clean saucepan, set it over a brisk fire. When boiling, add the white of one egg to each quart of stock, proceeding as follows: beat the whites of the eggs up well in a little water; then add a little hot stock; beat to a froth, and pour gradually into the pot; then beat the whole hard and long; allow it to boil up once, and immediately remove and strain through a thin flannel cloth.

BROWN STOCK.

Four pounds shin of beef or other meat and bones, four carrots, four onions, one turnip, one small head of celery, half teaspoonful salt, half teaspoonful pepper corns, six cloves, five pints cold water. Cut up the meat and bones and place in the stock pot, pour over the water and skim when boiling. Prepare the vegetables and add. Cover closely and simmer four hours. The spices should be added with the vegetables.

QUENELLES FOR CLEAR OR WHITE SOUP.

Melt an ounce of butter in a stew-pan over a gentle fire, beat it up with a dessertspoonful of flour and a tablespoon of cream, so as to make a thick paste; add two ounces of boiled macaroni, two ounces of Parmesan cheese grated, a little salt, pepper, and a grate of nutmeg. Beat the mixture over the fire till smooth and firm and leaves the sides of the sauce-pan with the spoon. Mould it into quenelles with a teaspoon dipped in hot water, and then poach them in boiling gravy till they are done thoroughly; lift them out with a skimmer, and put them into the tureen with the soup.

CREAM OF ASPARAGUS.

Clean a bundle of asparagus, cut off tips and boil in salted water till soft; boil the stalks twenty minutes in a quart of good stock; put two ounces of butter in a stew-pan with two ounces of flour, mix smoothly and pour in the hot