

## GREEN PEA SOUP.

1 pt. or 1 can peas.	2 tbsp. flour.
1 qt. boiling water.	$\frac{1}{2}$ tsp. salt.
1 pt. milk.	pepper.
2 tbsp. butter.	1 tsp. sugar.

Wash the peas and cook them in the boiling water until soft. Press through a strainer and add to milk. Make as a White Sauce. If the peas are fresh, pods may be cooked with them.

## STRING BEAN SOUP.

Substitute 1 pt. string beans (or 1 can) for peas, and make as Green Pea Soup.

## TOMATO SOUP.

1 can tomatoes.	1 slice onion.
1 pt. water.	2 tsp. sugar.
12 pepper berries.	2 tbsp. butter.
4 cloves.	3 tbsp. flour.
1 bay leaf.	1 tsp. salt.

Cook first seven ingredients 20 minutes; press through strainer, and finish as a White Sauce.

## POTATO SOUP.

*Mrs. Wm. H. Thomson.*

6 medium sized potatoes.	3 tsp. salt.
3 c. milk.	Pinch of pepper.
$\frac{1}{2}$ c. water.	3 tbsp. dripping or butter.
$1\frac{1}{2}$ small onions.	

Boil potatoes till soft, drain and mash. Add milk, salt, pepper. Melt butter on saucepan, add flour and a little of the soup. Let this boil three minutes. Add to soup, strain, and serve with crutons.

## OYSTER SOUP.

*Mrs. Wm. H. Thomson.*

1 pt. oysters.	1 tbsp. butter.
1 qt. milk.	2 rolled crackers.

Season with pepper and salt to taste. Bring all to the boiling point, except the oysters. Add oysters, let come to boiling point as quickly as possible, and serve at once.

## BEEF BROTH.

1 lb. lean beef.	1 pt. cold water.
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Chop meat very fine and soak in cold water 1 hour or longer. Place over lukewarm water and heat, stirring constantly, until the liquor has become a reddish-brown, then strain through a coarse strainer and season. Reheat cold broth over hot water.