

TOMATO SOUP.

MISS EDITH HENRY.

Take a tin of tomatoes and add half a pint of water. Let this boil for half an hour till the tomatoes are well broken. Add a tablespoonful of cornstarch, dissolved in a little cold water and mix well. Flavor with salt and pepper to taste, and half a small onion. Then add a quart of milk. Let this boil and stir well, so that it will mix, and be careful that it does not burn on the bottom of the pan.

TURKISH SOUP.

MRS. W. COOK.

One quart of white stock, one²half teacupful of rice, yolks of two eggs, one tablespoon cream, salt and pepper. In preparing this soup boil first the rice in the stock for twenty minutes. Then pass the whole through a wire sieve, rubbing through such of the rice as may stick with a spoon, then stir it thoroughly to beat out such lumps as the rice may have formed and return all to the saucepan. The yolk of egg, cream, pepper and salt, must now be well beaten together and added to the stock and rice, the whole stirred over the fire for two minutes, care being taken to prevent boiling after the eggs are put in, or they will curdle. This soup should be served very hot and is excellent.