

CHAPTER VI.

DUMPLINGS FOR SOUPS.

	PAGE		PAGE
Baking Powder Dumplings..	43	Drop Dumplings.....	44
Noodles.....	43	Crotons.....	45
Matzo Balls No. I.....	43	Egg Barley.....	45
Matzo Balls No. II.....	44	Almonds.....	45
Cracker Dumplings.....	44	Cracker Balls.....	45
Farina Balls.....	44		

CHAPTER VII.

SOUPS.

Chicken Soup.....	46	Cream of Tomato.....	48
Bouillion.....	46	Split Pea Soup.....	48
Ox Tail Soup.....	47	Cream of Asparagus.....	48
Tomato Soup.....	47	Cream of Potato.....	49
Corn Soup.....	47	Soup Stock.....	49

CHAPTER VIII.

MEATS.

Division of Side of Beef.....	50	Fried Liver.....	53
General Rules.....	50	Hungarian Gulash.....	53
Broiled Steak.....	51	Roast Veal.....	54
Pan Broiling Steak.....	51	Veal Loaf.....	54
Steak in Casserole.....	51	Sweet Breads with Mush- rooms.....	54
Hamburg Steak.....	51	Poultry.....	54
Beef Loaf.....	52	Roast Chicken.....	55
Lamb Cutlets.....	52	Spring Chicken, Fried.....	55
Roast Beef.....	52	Chicken Fricassee.....	55
Roast Lamb.....	52	Roast Turkey.....	56
Lamb Cutlets No. II.....	53	Pressed Chicken.....	56
Liver and Bacon.....	53		

CHAPTER IX.

VEGETABLES.

General Rules.....	57	Lima Beans.....	60
Time Table for Cooking....	57	Boiled Beets.....	60
Boiled Potatoes.....	58	New Cabbage.....	60
Boiled New Potatoes.....	58	Carrots.....	61
Potatoes on Half Shell.....	58	Chestnut Puree.....	61
Scalloped Potatoes.....	58	Baked Mushrooms.....	61
Surprise Balls.....	58	Baked Onions.....	61
Baked Potatoes, with Cheese	59	Green Peas.....	62
Sweet Potatoes (southern style).....	59	Stuffed Peppers with Oysters	62
Escalloped Corn.....	59	Stewed Tomatoes.....	62
Boiled Green Corn.....	59	Baked Squash.....	62
Celery Stewed.....	60	Dandelions.....	63
Fresh Asparagus.....	60	String Beans.....	63