

## SOUPS

or wire sieve. (There should be very little water in them when done.) Add to this a quart of good soup stock, season with salt and pepper. A couple of bay leaves are a great improvement.

## FRENCH SOUP. (Mrs. M. F. Olmstead)

Put half a pound of butter in a stew pan with six large onions, sliced thin, let them brown carefully, add one cup crackers crumbs, salt and pepper to taste then add one quart boiling water, let simmer fifteen or twenty minutes and serve. (This recipe comes from France)

## POTATO CREAM SOUP. (Contributed)

One quart water, one pint raw sliced potatoes, butter size of an egg, salt and pepper to taste; cover and cook until the potatoes are soft, add a well beaten egg and half a pint creamy milk, let it boil again and stir in two tablespoons flour mixed smoothly with a little milk. Served hot with crackers.

## CREAM OF CORN SOUP. (Mrs. Jas. McEwen)

Remove the corn from one can, cover with 3 cups water and simmer for one hour, strain and press through a sieve, scald three cups milk, add the corn and one tablespoonful of flour. Mix until smooth season with salt, pepper and a few drops of celery extract. Add half cup of cream and stir until heated. Take from the fire, add the beaten yolk of an egg, and serve at once. (The corn from twelve ears equal one can.)