

Domestic.

Pea Soup (inexpensive.)

INGREDIENTS.— $\frac{1}{4}$ lb. of onions, $\frac{1}{4}$ lb. of carrots, 2 oz. of celery, $\frac{1}{2}$ lb. of split peas, a little mint shred fine, 1 tablespoonful of coarse brown sugar, salt and pepper to taste, 4 quarts of water, or liquor in which a joint of meat has been boiled.

Mode.—Fry the vegetables for 10 minutes in a little butter or dripping, previously cutting them up in small pieces; pour the water on them, and when boiling, add the peas, which should have been soaked overnight, as in the preceding recipe. Let them simmer for nearly 3 hours, or until the peas are thoroughly done. Add the sugar, seasoning, and mint; boil for $\frac{1}{2}$ of an hour, and serve.

Time $3\frac{1}{2}$ hours. Average cost, $1\frac{1}{2}$ d. per quart. Seasonable in winter. Sufficient for 10 persons.

Potato Soup.

INGREDIENTS.—4 lbs. of mealy potatoes boiled or steamed very dry, pepper and salt to taste, 3 quarts of medium stock.

Mode. When the potatoes are boiled, mash them smoothly with a fork, that no lumps remain, and gradually put them to the boiling stock; pass it through a sieve, season, and simmer for 5 minutes. Skim well, and serve with fried bread.

Time, $\frac{1}{2}$ hour. Average cost, $1\frac{1}{2}$ d. per quart. Seasonable from September to March. Sufficient for 8 persons.

Potage Printanier, or Spring Soup.

INGREDIENTS.— $\frac{1}{2}$ a pint of green peas if in season, a little chervil, 2 shredded lettuces, 2 onions, a very small bunch of parsley, 2 oz. of butter, the yolks of 3 eggs, 1 pint of water, seasoning to taste, 2 quarts of medium stock.

Mode.—Put in a very clean stewpan the chervil, lettuces, onions, parsley, and butter, to 1 pint of water, and let them simmer till tender. Season with salt and pepper; when done, strain off the vegetable, and put two-thirds of the liquor they were boiled in to the stock. Beat up the yolks of the eggs with the other third, give it a toss over the fire, and at the moment of serving, add this, with the vegetables which have been strained off, to the soup.

Time, $\frac{3}{4}$ of an hour. Average cost, 1s. per quart. Seasonable from May to October. Sufficient for 8 persons.

Useful Soup for Benevolent purposes.

INGREDIENTS.—An ox-cheek, any pieces of trimmings of beef, which may be bought very cheaply (say 4 lbs.), a few bones, any pot-liquor the larder may furnish, $\frac{1}{2}$ peck of onions, 6 leeks, a large bunch of herbs, $\frac{1}{4}$ lb. of celery (the outside pieces, or green tops, do very well), $\frac{1}{4}$ lb. of carrots, $\frac{1}{4}$ lb. of turnips, $\frac{1}{4}$ lb. of coarse brown sugar, $\frac{1}{2}$ a pint of beer, 4 lbs. of common rice or pearl barley, $\frac{1}{2}$ lb. of salt, 1 oz. of black pepper, a few bread-rasps, 10 gallons of water.

Mode.—Cut up the meat in small pieces, break the bones, put them in a copper, with the 10 gallons of water, and stew for $\frac{1}{2}$ an hour. Cut

up the vegetables, put them in with the stock and beer, and boil for 4 hours. Two hours before the soup is wanted, add the rice and leeks, and keep stirring till it is well mixed the soup, which simmer gently. If the liquor reduces too much, fill up with water.

Time, $6\frac{1}{2}$ hours. Average cost, $1\frac{1}{2}$ d. per quart.

Note.—The above recipe was used in the winter of 1858 by the Editress, who made a week, in her copper, 8 or 9 gallons of this soup for distribution amongst about a dozen families of the village near which she lives. The result, as will be seen, was not great; but she has reason to believe that it was very much liked, and gave to the members of those families a dish of warm, comforting food, in place of cold meat and piece of bread which forms too many cottagers, their usual meal, with a little more knowledge of the "cook's art, they may have, for less expense, a warm dish every day.

Miscellaneous.

THE LATE MR. JONAS WEBB, OF BABRAHAM.—Mr. Jonas Webb may be said to have died in the very height of his success. It is that he had gradually got clear of his famous south-down flock, as last summer witnessed their final dispersion. The glories, however, of the sheep had already been replaced, and the great metropolitan show of this last summer Mr. Webb exhibited a young short-horn bull of his own breeding, which, in addition to the prize of its class, took the gold medal the best male animal of the section. In fact, the repute of Babraham had in this way come as generally well established, and the American Speculator, the Spanish noble, or French commissioner went down quite as prepared to look at and bid for a pure pedigree cow as even for a score of short wool ewes. This visit to Babraham was in itself an event in a man's life, though we little thought, we left the scene in July last, that the handsome, portly presence of Jonas Webb himself would never again give a genial grace to an occasion, however well the gatherings prospered in other hands.

Mr. Jonas Webb never went far from his birth-place for a home of his own. He was born at Great Thurlow, in the county of Norfolk, on the 10th of November, 1796, being the second son of Mr. Samuel Webb, of West Wilham, Cambridgeshire, in which county his ancestors had long resided. Commencing business as a farmer at Babraham, in Cambridgeshire, in 1822, he speedily turned his attention to the breeding and improvement of south-down sheep; while his object and success may be perhaps best told by himself, in a letter addressed to the *Farmers' Magazine*, nearly twenty years since, on the occasion of his portrait being given in that work: "I commenced