

in tomato soup. In making stock, use a quart of water for every pound of meat and bone. Cut the meat in pieces, crack the bones, place all in the kettle, pour over it the proper quantity of cold water; let it soak a while on the back of the range before cooking. Let soup boil slowly, never hard, (an hour for each pound of meat) strain through a sieve or coarse cloth. Never let the fat remain on your soup. Let get cold and lift it off, or skim it off hot.

BROWN STOCK.

MRS. W. COOK.

Four pounds shin of beef, or other meats and bones—four carrots, four onions, one turnip, one small head of celery, one half tablespoonful of salt, one half teaspoonful of peppercorns, six cloves, five pints of cold water. Cut up the meat bone and place it in a large saucepan, pour over the water, skim when boiling, prepare the vegetables, add them to the saucepan; cover closely and boil slowly four hours. The spice should be added with the vegetables.

CREAM OF CELERY SOUP.

MRS. ERNEST F. WURTELE.

One quart chicken or veal broth; one quart milk; one half cupful rice; one teaspoonful salt; one head celery; seasoning. Use for this soup a quart of chicken or veal broth and about a quart of milk;