

little pieces of bread, put them in the soup-tureen and pour the boiling soup over them.

4.—MOCK TURTLE SOUP.

Boil some beef to make the stock, a carrot, some thyme, a couple of onions, allspice, and whole pepper, which must be tied in a bag, then parboil the calve's head and feet, when boiled sufficiently, so as to come easily off the bone, cut it in small pieces, strain the broth, and mix it with the beef stock; make some forced meat of veal, chopped very fine, suet, thyme, savory, a little grated crumbs of bread, one egg, some pepper and salt; form this mixture into small balls the size of marbles, flour them and fry them in suet, a nice light brown; take three eggs, boil them hard, take the yolks and pound them fine, roll them in flour, which you throw with the rest of the ingredients into the soup, add some wine, ketchup, and cayenne pepper to taste.

5.—OYSTER SOUP.

Strain the juice of the oysters, add a little water, as much milk as juice, a good lump of butter, three blades of mace well blended, salt, pepper, add a little flour or crackers, rolled fine; let it boil, pour the boiling juice over the oysters, after placing the latter in the soup-tureen. Some persons boil the oysters in the liquor, but that takes all the flavor of the oyster away and diminishes them in size.

6.—BARLEY SOUP.

Make your broth of beef, when boiled skin it thorough-