

with the soup, return all bones and skin to the stock. Simmer three hours. Now fry an onion, small carrot, stick of celery, sliced in a little butter. When light brown throw in tablespoonful flour. Stir one or two minutes, add one dessertspoonful of curry powder, then mix with a little of the stock; turn this all back into the stock kettle, simmer one hour. Half an hour before dinner, strain, remove all fat, return it to the stove with the pieces of chicken, and two or three tablespoonfuls of boiled rice. This will give time enough to cook chicken thoroughly.

Turkish Soup.

Miss McKeand.

5 cups brown soup stock (made with beef.)	
1½ cupfuls stewed and strained tomatoes.	
Piece of bay leaf.	¼ teaspoonful celery salt.
2 slices onion.	2 tablespoonfuls butter.
10 peppers (whole.)	1½ tablespoonfuls flour.
¼ cupful rice.	

Cook rice in stock until soft. Cook bay leaf, onion, whole pepper and celery salt with tomatoes thirty minutes. Combine mixture, rub through a sieve and bind with butter and flour cooked together. Season with salt and pepper if needed.

Mutton Broth.

Mrs. Trenchard, Metchosin.

1 cupful barley.	4 lbs. shoulder mutton.
1 gallon water.	1 onion.

Put all in together; after it comes to a boil simmer slowly for four hours. Salt while boiling. A little tomato catsup often adds flavor. Serve without straining.

Cream of Pea Soup.

Mrs. Justin Gilbert.

Turn off the liquor from a can of peas. Place peas in a kettle with one quart of new milk, and cook slowly one hour. Strain twice and add seasoning to taste—salt, celery salt, white pepper, butter and the liquor. When serving add one teaspoonful of whipped cream to each bowl.