

all together with a little chopped parsley (one teaspoonful) in a stew kettle with three quarts of hot broth of any kind. Let it cook slowly for three hours. Season with a scant tablespoonful of salt and half a teaspoonful of pepper. In the winter a large can of tomatoes and a can of okra may be used instead of the fresh vegetables.

MARROWBALL SOUP.

Let piece of marrow, size of egg, melt slowly. When slightly cooled add one cup grated bread crumbs, yolk of one egg, salt, nutmeg to flavor; mix well with little cold water. Take a teaspoonful, drop into boiling stock; do not cover the kettle; should the ball fall apart more bread crumbs should be added. Put the mixture in by the spoonful, and let boil slowly three minutes.

SQUASH AND GOOSE BONE SOUP.

At this time of the year use winter squash, cut into pieces two or three inches square, put into saucepan, cook slowly until tender. Press through a colander and return to kettle; add one pint milk. Rub together three tablespoons flour and three of butter; add this to the stock of bones left over from Christmas; stir until creamy; add pepper and salt and tablespoon onion juice. Serve.

CREAM OF BARLEY SOUP.

Boil one knuckle of veal or chicken or turkey bones in two quarts of cold water very gently for three hours; skim and strain. Wash a half cup of pearl barley in cold water; cover it with the white broth you have just made. Cover the saucepan and cook very gently until the barley is tender. Then remove one-third of the barley, set aside, and rub the remaining portion through a sieve. Now place in the saucepan the whole barley grains, also the barley and stock you have passed through the sieve, add half a pint of boiling cream, season to taste with salt and pepper. Throw into the soup fifteen beef balls, boil up once and serve three balls to each person.

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