

twice as directed, not disturbing the meat the second time. The result should be a beautifully clear liquid, which should be clarified on the day required. When eggs are used to clarify for the above, use two whites and shells crushed and whisked in a little water. Place these in the stock in a pan over the gas; whisk until it boils, lay aside for 20 minutes, and strain as previously directed. Lean meat enriches stock, but white of egg impoverishes it.

**Clear Brown Stock.**—Ingredients: 4 lbs. shin of beef, 2 carrots, 3 small onions, 1 small turnip,  $\frac{1}{2}$  head of celery, salt, 20 white peppercorns, 20 black peppercorns. Cut from bones all the meat and carefully remove fat; take marrow out of bones. Place meat and bones in large saucepan and pour in six pints of cold water. Allow to come quickly to the boil, carefully remove scum as it rises, skim very often, throw in little salt and add vegetables cleaned and cut, also peppercorns. Then lower gas and let all simmer gently for five hours. At the end of that time strain stock.

**Clear Soup.**—Ingredients: 2 quarts of clear brown stock, white and shell of two eggs. After stock is cold and set (if properly made, it should be a jelly), dip spoon in boiling water and remove with it every particle of fat which may be on top; then dip corner of towel in boiling water and rub over to remove the grease. Put stock into clean saucepan (a steel or copper one is best). Take small basin, put into it the whites and shells of eggs. Add about a small teacupful of water and little white pepper and salt. When stock has melted, pour in eggs, and whisk until stock boils. When soup boils, lower the gas and simmer for 15 minutes. Strain through clean towel. It is then ready to serve.

Note.—Macaroni, vermicelli and rice soup are made from this clear stock, but first boil the macaroni, vermicelli or rice in water until it is soft. Put it into soup tureen and pour over hot stock.

**Clam Chowder.**—Ingredients: 50 round clams (quahogs), a large bowl of salt pork cut up fine, a large bowl of potatoes or more cut up into eighths or sixteenths of their original size, a large bowl of onions cut up fine, 6 sliced tomatoes or half can of canned ones, pepper, powdered crackers, 1 quart fresh milk, hot water. Take 50 round clams, a large bowl of salt pork, cut up fine; a similar quantity of onions, finely chopped, and the same (or more) of potatoes, cut up to one-eighth or sixteenth of their original size. Wash the clams very thoroughly and put them in a pot with half a pint of water. When the shells are open, they are done. Then take them from the shells and chop fine, saving all the clam water for the chowder. Fry out the pork very gently, and when the scraps are a good brown, take them out and put in the onions to fry. They should be fried in a frying pan, and the chowder kettle be made very clean before they are put in it, or the chowder will burn. (The chief secret in chowder making is to fry the onions so delicately that they will be missing in the chowder.) Add a quart of hot water to the onions. Put in the clams, clam water and pork scraps. After it boils, add the potatoes, and when they are cooked, the chowder is