

and some like the taste of freshly grated cocoa nut, but it is by no means generally admired. Send to table with carefully boiled rice. The juice of a lemon added before serving is an improvement.

15. **Oyster Soup A La Reine**—Ingredients—2 or 3 doz. small oysters, some pale veal stock, 2 qts. of stock, mace, cayenne, 1 pt. boiling cream.

Two or three dozen small oysters to each pint of soup should be prepared. Take the beards and simmer them separately in a little very pale veal stock thirty minutes. Heat two quarts of the stock, flavor with mace and cayenne, and add the strained stock from the oyster beards. Simmer the fish in their own liquor, add to it the soup and one pint of boiling cream. Put the oysters in a tureen, pour over the soup, and serve. If not thick enough thicken with arrowroot or butter mixed with flour.

16. **Chicken Soup** (Brown)—Ingredients—1 or 2 fowls, a bunch of herbs, 1 carrot, 1 onion, 2 oz. of lean ham, 2 oz. of butter, pepper and salt, 2 qts. of good stock, and a little roux, a few allspice, a little grated nutmeg and mace.

Cut up the carrot and onion, and fry in two ounces of good butter a nice light brown, add the ham and fowl cut up small, taking care to break up the bones with a chopper, add the stock and boil until the fowl is cooked to rags; thicken with a little roux, add the allspice and mace and a little grated nutmeg, color with a little soy, add seasoning to taste. Serve with the soup some plain boiled rice.

17. **Beef Gravy Soup**—Ingredients—Some beef water, 2 oz. of salt to every gal. of water, 4 turnips, 2 carrots, some celery, 4 young leeks, 6 cloves, 1 onion, $\frac{1}{2}$ teaspoonful of peppercorns, some savory herbs.

Various parts of beef are used for this; if the meat, after the soup is made, is to be sent to the table, rump steak or the best parts of the leg are generally used, but if soup alone is wanted, part of the shin with a pound from the neck will do very well. Pour cold water on the beef in the soup pot and heat the soup slowly, the slower the better, letting it simmer beside the fire, strain it carefully, adding a little cold water now and then, put in two ounces of salt for every gallon of water, skim again, and put in four turnips, two carrots, some celery, four young leeks, six cloves stuck into an onion, half a teaspoonful of peppercorns.