

STOCK.

Six pounds of shin of beef, or six pounds of knuckle of veal; any bones, trimmings of poultry, or fresh meat; one-quarter pound of lean bacon or ham, two ounces of butter, two large onions, each stuck with cloves; one turnip, three carrots, one head of celery, two ounces of salt, one-half teaspoonful of whole pepper, one large blade of mace, one bunch of savory herbs except sage, four quarts and one-half pint of cold water.

Cut up the meat and bacon, or ham, into pieces of about three inches square; break the bones into small pieces, rub the butter on the bottom of the stewpan; put in one-half a pint of water, the broken bones, then meat and all other ingredients. Cover the stewpan, and place it on a sharp fire, occasionally stirring its contents. When the bottom of the pan becomes covered with a pale, jelly-like substance, add the four quarts of cold water, and simmer very gently for five or six hours. As we have said before, do not let it boil quickly. When nearly cooked, throw in a tablespoonful of salt to assist the scum to rise. Remove every particle of scum whilst it is doing, and strain it through a fine hair sieve; when cool remove all grease. This stock will keep for many days in cold weather.

Stock is the basis of many of the soups afterwards mentioned, and this will be found quite strong enough for ordinary purposes. Keep it in small jars, in a cool place. It makes a good gravy for hash-meats; one tablespoonful of it is sufficient to impart a fine flavor to a dish of macaroni and various other dishes. Good soups of various kinds are made from it at short notice; slice off a portion of the jelly, add water, and whatever vegetables and thickening preferred. It is best to partly cook the vegetables before adding to the stock, as much boiling injures the flavoring of the soup. Season and boil a few moments and serve hot.

WHITE STOCK.

White stock is used in the preparation of white soups, and is made by boiling six pounds of a knuckle of veal, cut up in small pieces, poultry trimmings, and four slices of lean

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