

SOUPS

"A delicate odor as ever hit my nostril."—SHAKESPEARE.

CHICKEN AND CORN SOUP. (Mrs. J. G. Hopper)

Skin the liquor from boiled chicken, heat and strain, put back on stove with a can of corn, boil half an hour, then add one tablespoon of butter, mixed with one of flour, and one cup of milk, simmer ten minutes and serve.

NOODLE SOUP. (Mrs. H. Francis)

One egg, half an egg-shell full of water, a pinch of salt, put in flour and make very stiff, roll out quite thin and dry for an hour or more. Then cut in small pieces or shreds, cook fifteen minutes. This can be added to any good beef or chicken stock.

SOUP STOCK. (Mr. J. S. Bush)

Take one beef shank, break or saw bones, cover with cold water and let simmer for twenty four hours. Remove meat and bones, let cool, then skim off fat, reheat and pour into jars, seal tight and keep in a cool place. Foundation for all soups.

SPLIT PEA SOUP. (Mrs. J. R. Mears)

Put to soak over night two cups of yellow split peas, in one quart of soft water, in the morning put them where they will boil slowly, watch them as they settle in the bottom and turn very easy, when thoroughly cooked mash them through a fruit press, colander