

RECIPES

I.—Soups

II.—Meats and Fish

III.—Puddings and Pies

IV.—Salads, Pickles and Sauces

V.—Cakes

VI.—Bread and Biscuits

VII.—Miscellaneous

SOUPS

POTATO SOUP.

Three medium sized potatoes, mashed while hot, 1 pt. milk, a small slice of onion, a stalk of celery, or $\frac{1}{2}$ s. s. celery salt, 1 tablespoonful flour, 1 ditto butter, $\frac{1}{2}$ s. s. pepper. Put the milk with the onion in a double boiler and scald, add the mashed potatoes, taking care to remove all the onion. Put butter in a sauce pan, when it bubbles add the flour with the seasonings and stir carefully a moment or two till cooked, but not browned; into this pour the milk and potatoes a little at a time, and stir till smooth, and so on till all is mixed.—C. C. SHARPE.

TOMATO SOUP.

One tin of tomatoes, put on to boil, mash all lumps fine, add pepper and salt, two table spoonful of butter and a spoonful of baking soda. Let come to a boil, then add two quarts of milk, keep hot till served, not boil.—MRS. R. J. WATSON.