

POTATO SOUP

2 lbs potatoes	2 onions
2 oz. butter	1 pint milk
1 gill cream	1 dessertspoonful
1 tablespoonful sago or tapioca	curry powder
	1 bouquet garni
	Salt and pepper

METHOD—Wash, peel and cut the potatoes into slices. Melt the butter in a stewpan; peel and cut up the onion; fry onions and potatoes slightly in the butter, add seasoning, cover with water and simmer till potatoes are tender, pass through sieve; put back into pan, add the milk, curry powder, and tapioca. Boil 10 minutes, taking care it does not burn.

Whip the cream slightly, add and serve.

Green pea soup may be made in the same way, omitting the potatoes and curry powder.

Time about $\frac{1}{2}$ an hour.

FOOD FOR THE GODS

1 pint chicken bouillon	1 pint can mushrooms
1 gill whipped cream	

METHOD—Mix 2 tablespoonfuls of flour with a little cold milk to thicken the bouillon. Cut (not chop) the mushrooms into pieces; heat in a separate saucepan.

When ready to serve mix mushrooms with bouillon and cream, season with salt and white pepper.