

Tomato Soup.

Mrs. A. Rocke Robertson.

3 cupfuls water. 1 can tomatoes.
1 good-sized onion. 8 whole cloves.

Let all boil together for half an hour, then strain through a wire sieve and return to the kettle with a dessertspoonful of sugar, a teaspoonful of butter, and pepper and salt to taste. When boiling add two tablespoonfuls of corn starch which has been moistened with water, and stir and boil until smooth.

Mullagatawny Soup.

Cut up a chicken, put into soup kettle with a knuckle of veal, a sliced onion, small carrot, celery, parsley, three cloves. Cover with four quarts water. When the chicken is nearly done take out, trim some piece neatly to serve



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