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Tomato Soup.

Cook $\frac{1}{2}$ can of tomatoes with 1 small onion, a clove or two, three or four peppercorns and a little salt, in a pint of water for half an hour. Add to this 1 pint of stock, a tablespoon of flour browned in butter. Strain.—Mrs. Symons.

Corn Soup.

Cut corn from cob, and to 1 pint corn allow 1 quart of water, boil 1 hour, and pass through colander. Put in saucepan 1 oz. butter, 1 tablespoon flour. Stir well to prevent being lumpy. Then add corn pulp, pepper, salt, and 1 pint boiling milk and $\frac{1}{2}$ pint cream. Canned corn may be used.—Mrs. A. F. Robinson, Sr.

Cream of Lima Bean Soup.

Soak over night, $\frac{1}{2}$ cup dried lima beans. In the morning drain and add $1\frac{1}{2}$ pints cold water. Cook until soft and rub through a sieve. Cut 1 slice of onion and 2 slices of carrot into small cubes and cook 5 minutes in 1 tablespoon butter; remove vegetables and add to hot butter 1 tablespoon flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ teaspoon pepper and stir into boiling soup. Add $\frac{1}{2}$ cup hot milk or cream; strain and add 1 tablespoon butter cut in pieces.—Mrs. Nutting.

Potato Soups.

3 potatoes, 1 pint of milk, 1 stalk of celery, 1 teaspoon salt, 1 chopped onion, $\frac{1}{2}$ teaspoon celery salt, $\frac{1}{2}$ salt spoon pepper. $\frac{1}{4}$ teaspoon cayenne, $\frac{1}{2}$ tablespoon flour, 1 tablespoon butter.

Boil potatoes till soft, cook onion and celery with milk in double x. Rub through a small strainer and put on to boil again. Add the