

SOUPS.

“One morning in the garden bed,
 The Onion and the Carrot said
 Unto the parsley group :
 Oh ! When shall we three meet again,
 In thunder, lightning, hail or rain ?
 Alas, replied in tones of pain
 The Parsley,—“In the soup.”

CORN SOUP.

1 can corn, 1 quart milk, salt, pepper and butter, thickened with one egg and 2 tablespoonfuls of corn-starch, heat all together and strain.—Mrs. William Blanchard.

TOMATO SOUP.

Stew tomatoes until well cooked, strain and add a little soda and boil again, then add milk, pepper and salt, a little butter, boil again and serve with crackers.—Mrs. Service.

MACARONI SOUP.

Put 4 sticks of macaroni with 1 tablespoonful of butter and 1 onion, boil until the macaroni is tender, when done drain and pour over it 2 qts. of good stock Place the pan on the fire to simmer for about 10 minutes watching lest it should break or become bulky. A little grated cheese improves it.—Mrs. Blanchard.

CREAM SOUPS.

Cream of green peas, string beans, corn, asparagus, and celery. These soups are very delicate and are much esteemed. They are all made the same way. The vegetable is boiled until soft and is then pressed through a sieve. A pint of the vegetable pulp is diluted with a quart of stock. The stock may be of veal, beef or chicken broth. It is thickened with a roux made of one tablespoonful of butter and two tablespoons of flour, seasoned with pepper and salt, and then strained again so it will be perfectly smooth. Replace on fire, add a cup or a half of cream, the whole to be beaten with an egg-whip to make it light. Serve very hot.—Mrs. Frederick Field.

POTATO SOUP.

Boil and mash three or four potatoes. Make a roux of one tablespoon of butter, half tablespoon of flour, one teaspoon of chopped onion, letting the onion cook in the butter a few minutes before adding the