

into pretty shapes and boil till tender, add them at the last minute to the soup, with the wine, and small dice of meat from the tail.

### BARLEY CREAM SOUP.

4 tablespoons pearl barley—1 quart white stock— $\frac{1}{2}$  pint milk—2 yolks of eggs—a little nutmeg—salt and pepper.

Soak the barley over night, strain and boil up in water; strain again and simmer in the stock till tender, this will require about an hour. Rub it then through a hair sieve, return to the saucepan and stir over the fire till boiling, then add seasoning. Mix the yolks with a little milk, add them to the soup carefully and return to the fire for one minute.

### CAULIFLOWER SOUP.

1 cauliflower—2 yolks of eggs— $\frac{1}{2}$  pint cream—1 quart chicken broth—pepper and salt.

Boil broth and cauliflower together twenty minutes, take out the cauliflower and cut off some of the best parts, pass remainder through a sieve. Mix together the yolks and cream, add them to the stock with the seasoning and stir all over the fire until it begins to thicken. Put the little pieces of cauliflower into a tureen, and pour the soup over.

### MULLAGATAWNY SOUP.

1 fowl— $\frac{1}{2}$  lb. minced ham—3 pints second stock (white)  
—juice of half a lemon—1 teaspoon sugar—1  
small teaspoon pepper and salt—1 oz. potato flour  
1 tablespoon curry powder.