

Clam Soup.

Mrs. D. A. McTavish.

Boil twenty-five large clams (cut up in small pieces), in two quarts water. Thicken with a tablespoonful of butter and one of flour, rubbed well together; salt and pepper. When ready to dish beat the yolks of four eggs with one pint of milk and a little mace. Stir it in the soup but do not let it boil or it will curdle.

To Make Roux.

A "Roux" is a mixture of butter and flour cooked. If the roux is intended for a white sauce it is not allowed to color; if for brown sauce it may color a little or browned flour may be used.

Egg Balls for Soup.

Rub the yolks of four hard-boiled eggs with a little melted butter, to a paste. Add a little pepper and salt, beat two raw eggs and add to above, with flour enough to make them hold together. Make into balls, put in soup and boil one minute.

Noodles for Soup.

Take two eggs, one-half an eggshell of water, pinch of salt, mix stiff with flour, lay on a napkin to dry; roll like jelly cake, cut as thin as wafers.

Herb Powder for Soups.

It is not always possible to obtain fresh herbs, and so a good way to obtain a flavoring for soups is to procure them in season fresh, just before they begin to flower; dry them in a warm, but not hot, oven; pound them fine and pass through a wire sieve. The powder should then be put into small bottles, stoppered closely, and kept dry. The proportions are as follows: Two ounces of sweet marjoram, two ounces of winter savory, two ounces of dried parsley, two ounces of thyme, half an ounce of bay-leaves, a quarter of an ounce of celery-seed, an ounce of sweet basil, and an ounce of lemon-peel.