

**TOMATO SOUP.**—Pour a quart of boiling water over a pint of canned tomatoes. Let them boil for an hour, or until they become soft. Strain and return to the fire. Stir in a teaspoonful of soda; this will make it effervesce, and while it is still foaming, add a pint of boiling milk, a large piece of butter, pepper and salt. Thicken slightly with cracker-dust and serve immediately.

**VEGETABLE SOUP.**—Take one turnip, one potato and one onion; let them be sliced, and boiled in one quart of water for an hour; add as much salt and parsley as is agreeable, and pour the whole on a slice of toasted bread.

### MEATS AND POULTRY.

**AN EXCELLENT DISH.**—A dish equal to the best steak and cheap enough for any man, is prepared from a shank of beef with some meat on it. Have the bone well-broken; wash carefully and remove bits of bone; cover with cold water; watch when the boiling begins and take off the scum that rises. Stew five or six hours till the muscles are dissolved; break the meat small with a fork—far better than chopping—put it in a bread pan, boil down the gravy till in cooling it will turn to a stiff jelly. Where this is done, gelatine is quite superfluous. Add salt, and, if liked,

other seasoning, and pour it hot upon the meat; stir together and set aside overnight, when it will cut into handsome mottled slices for breakfast or supper.

**CHICKEN PATTIES.**—Chicken patties are made by picking the meat from a cold chicken and cutting it in small pieces. Put it in a saucepan with a little water or milk, butter, pepper and salt. Thicken with a little flour and with the yolk of one egg. Line some patty-pans with crust, not rich and yet not tough, rub them over with the white of the egg, and bake. When done, fill with the chicken, and send to the table hot. Cut out round cakes of the crust for the tops of the little pies, and bake on a common baking tin. It is very little trouble to do this, and the pleasure afforded each child by having a little chicken pie of his own amply pays the right-minded cook.

**SMOTHERED CHICKENS.**—Cut the chicken in the back, lay them flat in a dripping-pan, with one cup of water; let them stew in the oven until they begin to get tender, take them out and season with salt and pepper; rub together one and one-half tablespoonful of flour, and one



*EVERY WOMEN WHO DOES  
LACE WORK SHOULD HAVE OUR  
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