

flavor. If while on the look-out for "left-overs," you espy a cold boiled, fried, or poached egg on the shelf, mince it, and let it also go into the soup. Season with pepper and minced parsley. You will be surprised to find how good the product of the hunt proves to be.

RABBIT OR "OLD HARE" SOUP.

One rabbit, jointed as for fricassee. One-half pound of salt pork, minced finely. One large onion, also chopped. One stalk of celery, and chopped parsley. A teaspoonful of Worcestershire sauce; a tablespoonful of tomato-catsup; a glassful of brown sherry; the juice of half a lemon; two tablespoonfuls of good dripping, and a heaping tablespoonful of brown roux. Salt and pepper to taste. One gallon of water. Fry the onion in the dripping, and when lightly browned, add the pieces of rabbit, cover with cold water and cook very slowly for four hours, or until the meat is in rags. Season with salt and pepper. Let all get cold together. Skim off the fat; strain through a coarse cloth, return to the fire and when it boils thicken with the roux; put in the catsup, wine, lemon-juice, and, if you fancy, a pinch of ground allspice. If not brown enough, color with a little caramel.

MULLIGATAWNY SOUP.

One quart of chicken, veal, or calf's-head broth. One small onion, minced. A pinch of mace. Half a cupful of soaked rice. Juice of a lemon. One generous tablespoonful of brown roux. One teaspoonful of curry powder. Salt to taste. One teacupful of strained tomato-juice.

PLAIN CHICKEN SOUP.

One fowl, four quarts of water, one cupful of rice, one slice of onion, two sticks of celery, one sprig of parsley. Place the fowl, cut into pieces, in a saucepan with four quarts of cold water; when it comes to the boiling-point, draw it aside and let it simmer for three hours; then add one thick slice of onion, two sticks of celery, one sprig of parsley, and one cupful of rice, and simmer for another hour; strain and let the soup stand until the grease can be taken off the top. Remove

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