

limbs of any roast poultry—ducks, fowls, pigeons, geese, turkey or game, and the fresh livers, gizzards, necks, and combs of any poultry you happen to be going to cook the same day, and a slice of lean ham if you have it. Put all these together in an earthen soup pan that will stand the fire and will hold one-third more cold water than you require for your soup to allow for the loss in boiling; fill with water, and place on a brisk fire till it boils. Then add salt (less quantity if there be ham in the soup), one large onion, one large turnip, one large leek, one head of celery, four large carrots, three sliced tomatoes, a quarter of a bay leaf, three or four cloves stuck into a carrot or turnip, six whole peppercorns, three allspice whole, and, finally, a good-sized bunch of parsley and chervil tied together. We find a piece of calf's liver and a fresh young cabbage an improvement, but this is a matter of taste. When boiling skim thoroughly, and take the pot off the fire, placing it quite at the edge so as merely to simmer gently—or, as the French call it, to *smile*—for six hours at least. The great art in making this sort of simple broth is never to let the fire go down too much, nor to allow the soup to boil too fast, so as not to require filling up with other water to replace what has been consumed—or, rather, wasted by rapid ebullition. Half an hour before you require your soup take it off the fire and strain through a cullender, then through a fine sieve, and put it on a brisk fire. When quite boiling add tapioca, sago, vermicelli, or semolina, scattering it lightly, and allowing one tablespoonful to each person. Rice may also be used, but it requires a full half hour, and consumes more broth. We use this broth as a foundation to every kind of vegetable purées.

33. **Oxtail Soup (Clear).**—Ingredients—1 oxtail, 4 carrots, 4 onions, 2 turnips, 1 bunch of herbs, little allspice, 1 head of celery, 2 qts. of good stock, a little soy, pepper, salt, $\frac{1}{2}$ lb. of lean beef.

Cut up the oxtail into small pieces, well blanch them in salt and water, boil them in water, throw into cold water. Cut up the vegetables into small pieces (taking care to save some of the best pieces for boiling to go in the soup to table), throw them into a stewpan with the herbs, allspice, soy, pepper and salt, put the oxtail on the top, cover with the gravy, and cook until the tail is quite tender. When cooked, take out the tail, and cut up half a pound of lean beef quite fine and throw in the gravy, let it boil a few minutes, and strain through a cloth,

add to
cooked
sugar

34. O

C
water
into c
place
it sim
of tal
ing.
care
tail,
stove

35. M

I
clear
mac
quar
remo
the
rema
suga
thes
put
juic

36.

37.