

small onions, salt and six quarts water. Boil six hours and strain through a sieve. Let stand over night and congeal. Serve hot.

VEGETABLE SOUP WITH STOCK.

Cut three onions, one turnip, one carrot and four potatoes. Put them into a stewpan with two tablespoonfuls of butter and a teaspoonful of powdered sugar. After it has cooked ten minutes, add two quarts of stock, and when it comes to a boil set aside to simmer until the vegetables are tender—about one-half hour.

OYSTER CREAM SOUP.

One quart of oysters, one quart of milk, tablespoonful of butter, two tablespoonfuls rolled biscuit. Strain the liquor from the oysters, add the milk, and when boiling add the oysters and butter, pepper, salt and rolled biscuit. Cook three minutes or until they ruffle.

SCOTCH BROTH.

Take four pounds of mutton, beef or veal, in four quarts of water; stir into it half a pound of Scotch barley. Keep it well mixed until the water boils, and skim the surface carefully while simmering, as fast as the scum rises. Cut up a couple of carrots, a turnip and an onion; add these, with a quart of green peas, a few sprigs of parsley, and a dessertspoonful of pepper and salt mixed. The vegetables should not be allowed to boil a longer time than it takes to cook them.

CHICKEN BROTH.

Cut up the fowl and put into a pot with four quarts of cold water, stew until diminished to three quarts. Take out the chicken and reserve for use. Cook a small cup of rice tender to add to broth with a cup of milk. Season broth and serve hot.