

### Wine Soup.

Mrs. Stadthagen.

Two cups white wine, one cup of water, two eggs, two dessertspoonfuls of flour, four of sugar, two slices of lemon. Put eggs, flour, sugar and lemon in a saucepan, pour the wine and water on it, take egg-beater and beat over slow heat just to a boil. Serve immediately with small marroons.

### Tomato Soup.

Mrs. H. Hannington.

1 can tomatoes.	6 cloves.
1 pint boiling water.	6 pepper-corns or
1 tablespoonful sugar.	1 teaspoonful white pepper.
1 tablespoonful salt.	

Put all on to boil. Take one tablespoonful butter in pan, when sizzling add one chopped onion and let boil five minutes, then add one tablespoonful flour, boil a few minutes and add to the tomatoes. Boil for ten minutes, then strain and serve.

### Split Pea Soup.

Mrs. Becker.

Put to soak over night one-half pint of peas. Add in the morning to two and one-half quarts of vegetable stock previously prepared, one pound salt pork or ham bone. Let it come slowly to a boil, stirring frequently. When thoroughly cooked strain through a wire sieve, passing the sediment with a wooden spoon; add pepper and salt to taste. Cut stale bread in small squares and fry in butter until brown, to be put in the soup just before serving.

### Mock Bisque Soup.

Miss Smith, Menzies Street.

Cook one cupful of tomato until soft enough to strain. Scald one pint milk in a double boiler, blend together one tablespoonful of butter and level tablespoonful flour; stir gradually into the boiling milk and let simmer ten minutes. Add one-half teaspoonful of salt, a little white pepper, a pinch of soda and the strained tomato. Serve very hot with croutons or saltines.