

The world is a looking-glass, and gives back to every man the reflection of his own face. Frown on it and it will in turn look sourly upon you; laugh at it and with it and it is a jolly, kind companion.

CREAM OF CORN SOUP.

Heat 1 can of corn and strain through a colander, boil 1 qt. of sweet milk and thicken with 2 tablespoons of melted butter and one of flour, add the corn and season

SOUP A LA SOUBISE.

Slice thin 2 Spanish onions, cook ten minutes in $\frac{1}{4}$ cup butter, stirring constantly. Add 1 qt. chicken stock, cook slowly thirty minutes and strain. Mix 3 tablespoons of flour with a little cold water; add to the soup, bring to boiling point. Add 1 cup cream and 1 tablespoon chopped green-peppers, season with salt and pepper.

FISH CHOWDER SOUP.

Use raw fish, also bones of raw fish, carrots, celery and onions. More than cover with cold water and let boil slowly for two or three hours and strain. Then work flour and butter in a basin and pour the stock slowly over it, stirring all the time until free from lumps. Put on the fire and add raw potatoes and fish cut in slice. Boil slowly until tender.

MACARONI SOUP.

Put into a stewpan of boiling water 4 oz. of macaroni 1 oz. of butter, and an onion stuck with five cloves. When the macaroni has become quite tender, drain it very dry, and pour on it 2 qts. of clear, gravy soup; let it simmer for ten minutes, taking care that the macaroni does not burn or become a pulp. It will then be ready to serve. It should be sent to the table with grated Parmesan cheese.