

TOMATO SOUP.

One quart of peeled tomatoes, to which add a pinch of soda, boil for one hour, or longer. Strain and return to the fire and add one quart of hot boiled milk; season with salt, pepper, and a small piece of butter; add three tablespoonfuls of rolled crackers and serve hot. Canned tomatoes may be used instead of fresh ones.

CLEAR SOUP.

Heat a heaping tablespoonful of butter in a covered saucepan; slice into it a medium-sized onion; stir until the onion is browned; add two pounds of finely chopped lean raw beef, one quart cold water; cover closely and let it simmer three hours. Strain the soup, return to the kettle; add the white and shell of an egg, well beaten, with a little cold water; add also four peppercorns, teaspoonful of salt, two cloves and a blade of mace. Boil five minutes, then strain and serve from a hot tureen.

ONION SOUP.

Put one tablespoonful of butter in the frying pan. When hot add one finely chopped onion; fry it until nicely browned, being careful not to burn. Put one quart of soup stock (made from odds and ends of cold meat) into a stew pan; add the fried onion and cook for fifteen minutes. Strain; return to the fire, add one tablespoonful of flour wet in a little cold water to thicken, and boil for five minutes longer. Season with one-half a teaspoonful of salt and one-quarter teaspoonful of pepper. Cut two slices of stale bread into dice; brown the dice in the oven. put them in the soup tureen, pour the soup over them and serve at once before they become soft.

GIBLET SOUP.

This soup is a great success and is very inexpensive, a plate of giblets only costing at market five cents. It is a very good imitation of mock turtle soup. The giblets of four

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