

SOUPS

“The turnpike road to people’s hearts, I find,
Lies thro’ their mouths, or I mistake mankind.”

Brown Soup Stock.

3 lbs. shank of beef. Remove marrow from bone. Cut meat in small bits and fry in the marrow until brown. This flavors soup. In a large kettle put 3 qts. of cold water with browned meat in it. Into the fat in which meat was browned fry two slices of minced onion, a teaspoon of minced parsley, and the same of carrot. When brown, scrape grease, onion, etc., into soup kettle. Add sweet herbs to taste, a small bay leaf, sprig of parsley, thyme, savory and peppercorns. Simmer (never allow soup to boil) **all day**. Then strain, and in the morning, when cold, remove the fat, and a good soup stock is the result.—Mrs. Gardner Stevens.

Pea Soup.

Put 1 pint of peas into a kettle of cold water, with a good pinch of soda. When they have boiled for five minutes, drain, rinse thoroughly in cold water until soda is rinsed off.

Put plenty of cold water together with $\frac{3}{4}$ lb. of fat salt pork on the peas. Allow them to **boil hard** for 2 hours. Then put on top of stove and boil three hours longer. Stir often to keep from scorching, and keep adding a little boiling water, as it boils away. When done add a few fine cracker crumbs and salt if necessary.—Mrs. Stevens.