

KIDNEY SOUP.

1 ox kidney—1 quart second stock or water—1 tablespoon Harvey sauce—1 tablespoon mushroom ketchup—1 oz. butter—1 oz. rice flour—seasoning.

Wash the kidney and cut it into small dice, roll it in the flour, salt and pepper ; brown quickly in the butter, pour over the stock and skim when boiling. Add the sauces and simmer slowly two hours. Serve with the meat left in or strain, as desired.

HARE SOUP.

1 hare—3 quarts stock— $\frac{1}{2}$ lb. lean ham—4 oz. butter—2 onions—1 carrot—bunch of herbs— $\frac{1}{2}$ pint port 1 tablespoon currant jelly—2 oz. cracker crumbs.

Cut the hare into pieces, fry it and the ham in the butter, pour over the stock, add the vegetables, and simmer slowly two hours, then strain. Cut some dice from the best part of the back, pound the remainder with the ham and cracker crumbs, cook all slowly in the strained stock ten minutes, add jelly and wine, and serve.

CLEAR OX-TAIL SOUP.

1 ox tail—2 quarts stock—a few vegetables—1 good dessertspoon arrowroot—1 saltspoon pepper-corns—a few mushrooms are a great improvement—whites and shells of 2 eggs—1 gill wine.

Soak the tail for two hours, cut it into pieces and simmer three hours in the stock ; if mushrooms are used, add them one hour before straining. Strain and clarify with the eggs. Mix the arrowroot with a little water, add it and boil two minutes. Cut the vegetables