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To be followed by:

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VI. How to Cook Vegetables

G. P. Putnam's Sons

New York

London

ONE THOUSAND SIMPLE SOUPS

BY

OLIVE GREEN

Myrtle Reed



G. P. PUTNAM'S SONS
NEW YORK AND LONDON
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“ It being grown as unfashionable for a book now to appear in publick without a preface as for a lady to appear at a ball without a hoop-petticoat, I shall conform to custom for fashion-sake and not through any necessity.”

THE COMPLETE HOUSEWIFE.

(E. Smith, 1736)

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SOUPS AND SOUP-MAKING; OR, THE TECHNIQUE OF THE TUREEN

Soups are as difficult to classify as hash, being made of almost any substances which teeth, either human or store, are accustomed to act upon. The soup-kettle has been aptly termed "the kitchen waste-basket," receiving many a choice culinary manuscript which might otherwise go for naught.

With an energetic and active soup-kettle, true household economy is possible. The failure of yesterday may easily become the triumph of to-day, and experiments which a disdainful family sneered at, and refused to include, are often sent rejoicing down "the little red lane," when presented in the guise of soup.

What keener pleasure may life hold for a housewife with a sense of humor than to see a family refuse sausages one day and gladly eat soup based upon those selfsame sausages the very next night? "Consistency," Emerson said, "is the hobgoblin of little minds," but one would hesitate, under such circumstances,

to demonstrate the inconsistency to a trusting family. Some jokes, of necessity, must be enjoyed alone, though most pleasures are doubled by sharing.

Monday's disconsolate fried egg, Tuesday's tough and world-weary steak, Wednesday's sad lamb chop, Thursday's disappointing codfish ball, and Friday's stewed tomatoes, may all fulfil a designed destiny in Saturday's soup, to the inner satisfaction of the unsuspecting, and the secret amusement of the artist.

For cookery, when all is said and done, is an art, as Dionysius has it :

“ Know on thyself thy genius must depend ;
All books of cookery, all helps of art,
All critic learning, all commenting notes
Are vain, if void of genius thou wouldst
cook.”

A famous artist once told an inquiring guest that he mixed his paints with brains. Likewise, good cooking requires intelligence, talent, and inspiration. It is impossible to compose a successful salad with one's mind far afield upon alien subjects. To be both cook and writerine demands that the mind drive a tandem rather than a span. This philosophy is derived from actual experience with a gas-range and a typewriter.

A certain Chinese sage, known as Yuan Mei, has observed that "cookery is like matrimony—two things served together should match." But Chinese matrimony is not like ours, neither is Celestial cooking wholly heavenly, as any one who has spent the night sitting up with chop-suey and a hot-water bag will gladly testify.

Our ideas are more in the way of compensation. One does not go to the pantry with a strip of cold ham, trusting blindly to meet an egg face to face, but rather balances the alkali of fish with the acid of lemon, the smoothness of oil with the tang of vinegar, the thin and watery substance with a thickening of flour or corn-starch. For matrimonial illustrations the reader is referred to Schopenhauer, as this is a cook-book.

Further differences might be pointed out, as, for instance, Dr. Johnson's candid remark to the effect that "women can spin very well, but they cannot make a good book of cookery." This pleasant gentleman was married once to a lady who painted her face, and after her death he made two or three ineffectual passes at matrimony, each charmer eluding him successfully in favor of a man with less intellect and more winning ways.

Returning, for the nonce, from the altar to the tureen, soup is of ancient origin. When too ostensibly ancient it should be thrown away,

though many soups are better the second day, when one is more used to the flavor. Originally, the word was "soppe," referring to the piece of bread which, before the *Ladies' Home Journal* was published, was put to soak in the soup. A fifteenth-century cook-book defines it thus: "Soupe—a sop or peece of bread in broth, also pottage or broth, wherein there is store of sops or sippets."

The eating or drinking of soup is a fine test of table manners. To sip silently from a spoon, with apparent pleasure, a sizzling hot liquid which one does not like, is as fine a tribute to one's host as that paid by a foreign diplomat to a Washington lady, when he nobly ate the small green worm which was fain to share his salad.

Yet there are so many soups that he who likes none of them is indeed hard to please. When the flavor of a wild beast is unpleasing, a tame one may be relished, and *vice versa*. Even the meek and lowly vegetarian need not sit hungry during the soup course, since there are many soups made wholly of fruits and vegetables and cabbage, which it is impossible to classify under any known head except its own.

One who will take the life of a cabbage need not hesitate at chicken or turkey, for cabbage has life—triumphant, dominant, compelling,

penetrating life. Any one who lives in a flat may prove it by cooking a cabbage and listening in the court for remarks made by the other tenants. Anything lifeless could never be so forceful and powerful as cabbage even in its last moments.

Sheridan has observed that "even an oyster may be crossed in love." This may be what worries cabbages.

All of which is respectfully submitted by

O. G.

“My way is to begin with the beginning.”

BYRON : *Don Juan.*

TWENTY-FIVE SOUP-STOCKS

I

Six pounds of the shin of beef, one small slice of ham, two tablespoonfuls of butter, two large onions, sliced, six cloves, one turnip, sliced, three carrots, one head of celery, twelve pepper-corns, one blade of mace, a pinch each of savory, thyme, and sweet marjoram.

Cut the meats into small bits, break the bones into small pieces, rub the butter on the bottom of the soup-kettle, put in all the ingredients with one cupful of cold water, cover, and place over a very hot fire. Stir occasionally until well browned, then add four quarts of cold water, and simmer gently for six hours. It must not boil. When nearly cooked, add a tablespoonful of salt. As the scum rises, remove it carefully.

Strain the soup-stock through a fine hair sieve and set away to cool. When cool, remove the fat which has formed upon the top. This stock will keep almost indefinitely in a cool place.

II

Use a knuckle of veal weighing about six pounds. Cut the meat in small pieces and break the bones. Add three small slices of lean ham and the seasonings given in the recipe above. Proceed in the same manner. This stock is very light-colored, and is used for white soups. Trimmings of chicken or turkey may be used instead of the ham.

III

Use four pounds of the neck of beef. Cut the meat in small pieces, and break the bone. Add four quarts of cold water, and place over the fire to heat gradually. Simmer for two hours, skimming whenever necessary. Add one carrot, one turnip, and one large onion, leaving the vegetables whole. Add six whole cloves, a stalk of celery, a bay-leaf, and a small bunch of parsley. Simmer slowly for two or three hours after adding the vegetables. Strain through a hair sieve, or cheese-cloth, into an earthen bowl. Set away to cool, and when cooled, remove the cake of fat which has formed upon the surface.

IV

Take three pounds of lean veal, cover with three quarts of cold water, and simmer slowly

for two hours and a half. Season with salt and pepper and simmer half an hour longer. Strain through cheese-cloth into an earthen bowl, and cool.

V

Use a shin of beef and a knuckle of veal. Cut the meat into small bits and break the bone. Brown in the soup-kettle a sliced onion, one tablespoonful of butter, and two tablespoonfuls of sugar. When browned, put in the meat, and one quart of cold water for every pound of meat and bone. Bring slowly to the boiling point, skim, and simmer for three hours. Add an onion, ten cloves, a bay-leaf, a sliced carrot, a pinch of celery seed, and half a dozen pepper-corns. Simmer an hour longer, strain, and set aside to cool. When cold, take the fat from the surface.

VI

Brown in a soup-kettle one large onion, sliced, one tablespoonful of butter, and two tablespoonfuls of sugar. Add a shin of beef cut into bits and broken, and the meat and bones of a cold roast or boiled fowl. The feet and trimmings may also be used. Add four or five quarts of cold water, simmer gently for four hours, season, and proceed according to directions given above.

VII

Four pounds of beef from the round, one shin-bone, one large onion sliced, six cloves, one teaspoonful of salt, four pepper-corns, and one quart of cold water for each pound of meat and bone. Cut the meat into large pieces, and crack the bone. Add the cold water, cover closely, and let stand an hour in a cool place. Heat gradually, and simmer for six hours, or until the meat has fallen from the bones. Strain and cool as usual.

VIII

Take two calves' feet and one quarter of a pound of lean veal. Add one quart of cold water for every pound of meat and bone, and simmer slowly until it is reduced half. Season with salt, mace, and nutmeg, strain and cool as usual.

IX

Cut a pound and a half of lean beef into small bits, cover with one quart of cold water, boil half an hour, season to taste, skim and strain.

X

Put into a saucepan three cupfuls of water, a large onion, peeled and quartered, two cloves,

a bunch of parsley, a stalk of celery, or a pinch of celery seed, and a teaspoonful of gelatine. Boil slowly until the onion is very thoroughly cooked. Press through a fine sieve and add one heaping teaspoonful of beef extract. Stir until dissolved, boil up once, and the stock is ready for use.

XI

Put two pounds of lean beef into a soup-kettle with five pints of cold water and a tablespoonful of salt. Bring to the boil, then add half a cupful of cold water and simmer slowly. Add a small turnip, a carrot, three cloves, a stalk of celery or a pinch of celery seed, half a dozen pepper-corns, and a bruised clove of garlic. Simmer for six hours, add a tablespoonful of burned sugar, and strain and cool as usual.

XII

Break a shin of beef into small pieces, and add one quart of cold water for every pound of meat and bone. Bring slowly to the boiling point, skim thoroughly, and place where it will simmer but not boil. Chop together two onions, half a carrot, half a turnip, and two stalks of celery. Brown in four tablespoonfuls of butter. Add to the soup-stock. Add also six cloves, a stick of cinnamon, twelve pepper-

corns, two tablespoonfuls of salt, a bay-leaf, and a pinch each of thyme, savory, and sweet marjoram. Simmer for eight hours, strain and cool. Set over night in a cool place, skim off the fat, turn out the jelly, and scrape off the sediment. This jelly keeps well, and needs only to be heated to give a clear, well-flavored soup-stock.

XIII

Four pounds of beef bones well broken. One pound each of lean beef and veal, one onion, one carrot, one turnip, and a tablespoonful of celery seed. Season with salt and pepper, and simmer for six hours. Set away to cool and strain the following day.

XIV

Break a knuckle of veal into small bits, and cover with three quarts of cold water. Add a sliced onion, a bay-leaf and a teaspoonful of celery seed, or two stalks of celery cut into small bits. Bring slowly to the boil, simmer for six hours, season with salt and pepper, strain, and cool.

XV

Use the bones and trimming from roasts, steaks, chops, and poultry. Cut the meat into small bits and break the bones. Cover with

cold water in the proportion of one quart to every pound of meat and bone, add onion, turnip, celery, or celery seed, and any bits of vegetables, either canned or fresh, which may be left over. Simmer slowly until reduced half, season to taste, and strain. This stock may be made richer by the addition of a little beef extract.

XVI

Three pounds of meat and one pound of bones well broken, two quarts of cold water, two teaspoonfuls of salt, a small bay-leaf, ten peppercorns, four cloves, two teaspoonfuls of sweet herbs, and two tablespoonfuls each of finely minced onion, carrot, turnip, and celery. Bring to the boil, skim, simmer six hours, strain, and cool.

XVII

To make chicken stock, prepare as above, using chicken instead of meat.

XVIII

Use a neck of mutton, wash in cold water, and cut into small pieces. Add one quart of cold water for every pound of meat and bone, bring to the boiling point, and skim. Add an onion, a turnip, a stalk of celery, and a carrot, cut fine, a bay-leaf, and six peppercorns. Simmer for three hours, strain, and season with salt and pepper.

XIX

Use two and one half pounds of lean beef cut from the round. Cut the meat into dice and brown with a sliced onion in one tablespoonful of butter. Add one pound of broken bones, three cloves, two quarts of cold water, and simmer four hours. Add one tablespoonful each of chopped carrot and turnip, and two tablespoonfuls of celery finely minced. Add a small bay-leaf, two sprigs of parsley, half a dozen pepper-corns, and simmer one hour. Strain, cool, and add a tablespoonful of sherry.

XX

One shin of beef, cut and well broken, one onion, one carrot, one turnip, two bay-leaves, two sprigs of parsley, one dozen cloves, a teaspoonful of celery seed, and one tablespoonful of salt. Put the meat and bone into the soup-kettle with five quarts of cold water. Cover closely, let stand one hour, then place over a hot fire. Just before it reaches the boiling point, add one cupful of cold water and skim. Simmer for four hours, add the vegetables, and simmer one hour and a half longer. Strain through a fine sieve or cheese-cloth, and cool quickly.

XXI

One pound of lean beef from the round, and

one pound of lean beef minced fine. Four pounds of beef bones broken into small bits. Six quarts of cold water, two teaspoonfuls of kitchen bouquet, and salt and pepper to taste. Cover the meat and the bones with the water and let it stand an hour and a half. Simmer six hours and a half, take from the fire, add the seasoning, and let stand all night in a cold place. Remove the fat, and strain.

XXII

Slice a large onion into a deep granite-ware pan. Add a thick slice of turnip, cut fine, a large carrot, sliced, three stalks of celery, including the green tops, three dozen peppercorns, six cloves, a stick of cinnamon, three bay-leaves, and sprigs of parsley, thyme, and summer savory. Cover with cold water, bring to the boiling point, and simmer slowly until the vegetables are cooked to pieces.

Strain through coarse cheese-cloth, pressing hard, and measure the liquor. For each quart of liquor, use one heaping teaspoonful of beef extract. Dissolve the extract in a little of the liquor, add to the rest, boil up once, and cool.

XXIII

Use four pounds of lean beef, cut, preferably, from the top of the round. Cut fine, and cover

with three quarts of cold water. Bring to the boil slowly and simmer two hours. Add one onion finely chopped, a teaspoonful each of cloves and pepper-corns, and half a bay-leaf. Simmer two hours longer, strain, and cool.

XXIV

Take eight pounds of the rump of beef, and cut into small bits. Cover with five quarts of cold water, bring slowly to the boil, and skim. Add two carrots, two leeks, one onion, a bunch of parsley, one turnip, a bunch of celery, a bruised clove of garlic, three cloves, twelve pepper-corns, one fourth of a cabbage, and a tablespoonful of salt. Simmer for four hours, and strain through cheese-cloth.

XXV

Ten pounds of the shin of beef, a knuckle of veal, a teaspoonful of salt, two large onions, four cloves, two carrots, three leeks, one turnip, a stalk of celery, and a small bunch of parsley. Cover with six quarts of cold water, bring to the boil, skim, simmer for four hours, and strain.

TO CLARIFY SOUP

When soup-stock is desired especially clear, put the quantity to be cleared into a granite-

ware pan, measure it, and allow the white and shell of one egg to each quart of stock. Beat the egg slightly, break the shell in small bits, and add to the stock. Place on the fire, and boil for two minutes, stirring constantly. Then simmer twenty minutes longer, remove the scum, and strain twice through cheese-cloth.

Roughly speaking, soup-stock may be made of almost any old thing. A genius can go to a refrigerator in which are a few unpromising scraps of meat, a few tablespoonfuls of left-over vegetables, either fresh or canned, and with these apparently hopeless materials, a chicken foot, beef extract, gelatine, an onion, and a tomato, evolve a masterpiece which will make him—or her—famous throughout the neighborhood, if the neighborhood is not too large.

Everything except mutton fat and potato peelings and ice-cream may be made to yield up its last quota of nourishment in the soup-kettle. Even a fried egg, if it is egg and not chicken, has a place in the soup-kettle, and chicken is even more desirable if sufficiently advanced toward henhood. (We made this word ourselves.)

It is said by some that cooking is a science, by others that it is an art. Possibly it is an art to which scientific principles may be applied, but, at any rate, a wise knowledge of food

materials and a daring fondness for experiment often result in culinary triumphs.

The charm of life, and of cookery, is its uncertainty. The best recipe may be spoiled by careless interpretation ; a bad one may be made good by one who knows how. Anybody may compose a recipe ; it takes talent to cook. Likewise, anybody can write a book, but it takes a genius to sell it.

“Stealing and giving odor.”

Twelfth Night.

FIFTEEN GARNISHES FOR SOUPS

CHEESE BALLS

Half a cupful of flour, half a cupful of milk, a tablespoonful each of butter and grated cheese, a pinch of salt and a dash of cayenne; mix in a double boiler, cook until thick and smooth, add one egg well beaten, cook a little longer, and set aside to cool.

Form into balls the size of hickory nuts, drop into boiling soup, cook five minutes, and serve immediately.

EGG BALLS

Four hard-boiled eggs finely chopped, a teaspoonful of chopped parsley, two tablespoonfuls of grated cheese, one cupful of dry bread-crumbs, a pinch of salt, and a dash of red pepper. Bind with the yolks of two raw eggs, or with half a cupful of very thick cream sauce.

Make into small balls, dip in eggs and crumbs, fry in deep fat, and add to clear soup just before serving.

GERMAN SOUP BALLS

Roll crackers into crumbs, mix with butter,

and make into firm balls the size of a marble. Drop into soup just before serving.

EGG CUSTARD

Beat three eggs thoroughly, and add half a cupful of beef stock. Butter a small pan and pour the mixture into it. Set the pan in another pan of warm water and place in a moderate oven for half an hour.

Let cool in the pan, turn out, cut into small squares, and add to soup just before serving.

ALMOND BALLS

Pound a dozen blanched almonds to a fine powder. Beat two eggs light, season with salt and pepper, add the almond pulp, half a teaspoonful of minced parsley, and three fourths of a cupful of flour, sifted with a teaspoonful of baking powder.

Mix and roll into very small balls, or shape with a well-buttered spoon, and drop into boiling soup five minutes before serving.

EGG BALLS—II

Mash fine the yolks of five hard-boiled eggs. Add the yolk of one raw egg, a teaspoonful of flour, a dash of red pepper, and half a teaspoonful each of salt and minced parsley. Make into balls the size of a small marble, and boil in

clear water for a few minutes. Add to the soup just before serving.

FISH BALLS

Mince finely any cooked fish, mix with an equal quantity of bread-crumbs, season with salt, pepper, and minced onion. Allow one raw egg to each cupful of the mixture, and add a little flour if necessary to bind. Shape into small balls, and add to the boiling soup five minutes before serving.

QUENELLES

Take bits of cooked meat of fowl, mince fine, season well, and bind together with a raw egg. Shape into small balls, dip in egg and crumbs, fry brown in deep fat, and add to the soup just before serving.

MARROW BALLS

Take a piece of marrow the size of an egg, mix with one cupful of crumbs, moistened with cold water, and add two raw eggs, unbeaten, to bind. Shape into small balls, add to boiling soup, and cook very gently.

CROUTONS

Trim the crusts from bread, and cut into half-inch dice. Toast in the oven, or fry in deep fat

and drain on brown paper. Add to soup and serve immediately.

NOODLES

Take one egg, a pinch of salt, and half the egg-shell full of water. Stir in all the flour it will take, roll as thin as possible, and spread out on a napkin to dry. Roll up like jelly cake, and cut in slices as thin as a wafer. Add to boiling soup fifteen or twenty minutes before serving.

EGG BALLS—III

Rub together one teaspoonful of finely minced ham or tongue, the yolk of a hard-boiled egg, and a teaspoonful of finely minced parsley; season with grated nutmeg and cayenne. Add the yolk of a raw egg, shape into small balls, poach in boiling milk or water, and add to the hot soup.

EGG BALLS—IV

Rub the yolks of three hard-boiled eggs to a smooth paste. Season with salt, pepper, and minced parsley. Mix with the yolk of a raw egg, shape into very small balls, and cook in boiling water till they become hard.

DUMPLINGS

Sift together one teaspoonful of baking pow-

der, and one cupful of flour. Add a pinch of salt, and enough milk or water to make a smooth soft dough. Drop by small teaspoonfuls into the soup and cook gently until done.

FORCE-MEAT BALLS

One cupful of cooked veal or fowl, finely minced and mixed with an equal quantity of fine bread-crumbs. Add the yolks of four hard-boiled eggs, season with salt and pepper, moisten with a little milk, and add two unbeaten eggs. If the mixture does not hold together add a little flour.

Shape into small balls the size of a nutmeg and add to the soup twenty minutes before serving.

EGG DUMPLINGS

Beat two eggs with one cupful of milk, add a pinch of salt, and enough flour to make a smooth, thick batter. Stir until free from lumps, and drop by teaspoonfuls into boiling soup.

THE BALLAD OF THE EMPTY
PANTRY AND THE SEVEN
GUESTS.

On Friday once, the thirteenth day,
This woful thing befel,
To which all ye should hearken close
Who in the suburbs dwell ;
“ God made the country, man the town ”—
The suburbs—who can tell ?

The flannel-mouth who worked for us
The rag too oft had chewed,
And, having been by milkman bold
Most desperately wooed,
Had flown the coop and taken, too,
Such clothing as seemed good.

Within our kitchen, six by nine,
There reigned but grim despair,
And in my last kimono clad
I paced and tore my hair,
But fruitlessly, since in my head
Was no idea to spare.

Upon the pantry shelves there stood
An onion, working hard
To scent the whole establishment
From which it had been barred ;
A mutton chop, a chicken bone,
And half a cup of lard ;

A roast beef remnant, flat and stale,
Unprofitable as sin,
A lettuce leaf, a celery stalk,
A cold baked fish's fin,
A soft tomato, leaning close
Against its withered skin.

Just half a dish of cold baked beans,
And two world-weary eggs,
Cooked with their eyes wide open, too,
And two roast turkey legs,
Were spread respectively upon
The nail and sugar kegs.

Then swift upon my mind there flashed
The one use for that group
Of sorry leavings from a feast
That gave our youngest croup ;
" Ah-ha ! " I cried. " The world is mine !
To-day I make a soup ! "

So swift I put the kettle on
And dumped the lard within,

And, while it sizzled, fried in it
 That onion versed in sin,
 That lettuce leaf, that celery stalk,
 Both cut so small and thin ;

The mutton chop, the cold roast beef,
 The chicken bone and fish,
 The eggs, the soft tomato, too—
 Oh, this should be a dish
 As savory as hungry man
 Or epicure might wish !

When covered with cold water drawn
 From our artesian well
 And set to simmer slow and long,
 As all the cook-books tell,
 My heart received a sudden shock
 As some one rang the bell.

Arranged right solemnly in rows
 Upon our porch there stood
 My Uncle Bill and Sister Ann,
 And Cousin Sophy Wood,
 My husband's mother, and three kids
 From Cousin Sophy's brood.

“ We just ran out,” said Sister Ann,
 “ To spend the day with you
 And give you a surprise, as here
 Surprises must be few——”

At this point did the oldest kid
Attack the other two.

“Dear Cousin Sophy, do you fear
The whooping cough or mumps?”
I queried in most dulcet tones
Amid young Edgar’s thumps ;
“No, not at all—they are immune,”
She answered between jumps.

When in my small and dusty house
They all had sat them down,
And one dear child had stuck his gum
On Sister Ann’s silk gown,
I said I wished that I had known
About their trip from town.

My husband’s mother piped up now
And said it was *her* way
To be prepared for company
On each and every day—
She thought her son had married such
And they had come to stay.

“Dear friends,” I smiled, “and relatives,
I bid you welcome here,
But welcome is the major part
Of what you’ll get, I fear ;”
At this the kids pricked up their ears
And uncle sighed “O dear !”

“There ’s nothing in the house to eat——”

A kid began to whoop—

Dear Uncle Bill looked very sad,

His head began to droop—

“But in two hours more,” I said,

“I think there will be soup.”

“I don’t eat soup,” cried Sister Ann,

“A chop will do for me,”

“Or chicken,” pleaded Uncle Bill,

“Since birds and I agree” ;

“Or salad,” hinted Sophy Wood,

“No soup to-day for me !”

“I want an onion,” shrieked a child,

“The green and tender kind” ;

“I want cold meat,” his brother yelled,

“And some I ’m bound to find.”

“We should have brought our lunch,” said

Ma—

I answered : “Never mind !”

“A bit of fish,” said Uncle Bill,

“An egg,” suggested Ann,

“Or one tomato, ripe and fine,

Would please the inner man” ;

“I ’d not refuse,” breathed Uncle Bill,

“Some baked beans from a can.”

“There *was* a mutton chop,” I said,
“And some cold chicken, too,
And stuff for salad, and some fish,
And a baked bean or two ;
But, as it is, you came too late—
They ’re all now in the stew.”

For two long hours, while they sat
And called my house absurd,
I sat beside my kitchen range
And oft that soup I stirred,
The while my first and married name
Quite frequently I heard.

At last that ill-starred soup I strained
Into a hot tureen ;
I made a pot of tea for them
And called them to convene,
And while they sat about my board
I tried to be serene.

“It tastes like onion,” cried a child,
“Cold meat,” his brother said ;
“It seems to me,” said Uncle Bill,
“This fish has long been dead” ;
“I ’m fond of chicken,” mother sniffed,
“But do not eat the head.”

"You 're wrong," said Cousin Sophy Wood,
 "There 's salad strong in mine" ;
 "I 've got the thelery," lisped a kid,
 "And, thay, I think ith's fine."
 "This egg is stale," commented Ann—
 "Have you got any wine?"

"I 've found two beans upon my plate
 And one of them seems good——"
 So spake my husband's mother (she
 Was never coarse nor rude).
 "I do not care," said Uncle Bill,
 "As long as it is food."

So then they drained the soup tureen
 And Uncle stroked his vest ;
 Unto my weary soul there came
 A peace that seemed like rest,
 For each had found within his soup
 The thing he liked the best.

A moral hangs by this sad tale
 Which he who runs may read ;
 The world is mixed and so is soup—
 Most strangely mixed indeed—
 But from the compound each may take
 Just what he seems to need.

NOTE.—The above beautiful poem has been

The Ballad of the Empty Pantry 35

translated by the author from the Japanese, especially for this work. It is from Book XXIII. of the *Chronicles of Metu*, a Japanese poet who died a tragic death on the 31st of November last. Observe the comforting and almost prophetic philosophy in the last canticle.

O. G.

TWO HUNDRED BEEF SOUPS

BEEF TEA

Take a pound and a half of the lean rump of the beef, remove every particle of fat, mince finely, put into a glass fruit-jar, cover tightly, and set on a trivet in a pan of cold water. The water should come two thirds of the way to the top of the jar.

Place the pan over a slow fire, bring slowly to the boil, and boil for fifteen or twenty minutes. Take out the fruit-can, drain off the liquor, and use as required. Season to taste.

BEEF JELLY

Prepare beef juice as above and add sufficient soaked and dissolved gelatine to make a jelly. Set away to harden, and serve very cold.

BARLEY SOUP

Cook one cupful of barley slowly until soft. Drain, and add to beef stock made according to any preferred method. Serve very hot.

CARROT SOUP

Add one cupful of minced cooked carrots to six cupfuls of boiling beef stock.

CORN SOUP

Take one cupful of corn which has been boiled on the cob, or one cupful of canned corn, and press through a sieve. Add the pulp to six cupfuls of boiling beef stock.

SAGO SOUP

Add one cupful of cooked sago to six cupfuls of boiling beef stock.

SPAGHETTI SOUP

To six cupfuls of boiling beef-stock, add one cupful of cooked spaghetti, cut into half-inch pieces. Season with grated Parmesan cheese.

MACARONI SOUP

Prepare as above, using cooked macaroni instead of spaghetti.

RICE SOUP

Add one cupful of cooked rice to six cupfuls of boiling beef stock. Season with curry powder.

TOMATO SOUP

Rub tomatoes, either fresh or canned, through a sieve that will keep back the seeds. Add a cupful of pulp to six cupfuls of boiling beef stock, boil two minutes longer, and serve.

PEA SOUP

Use one cupful of cooked peas, either fresh or canned. Add to six cupfuls of boiling beef stock. The peas may be rubbed through a sieve if the pulp only is preferred.

CELERY SOUP

One cupful of celery, cut fine, is cooked until tender, in six cupfuls or more of beef stock. The root, tops, and tough unsightly parts of celery may be used for this soup.

RICE AND TOMATO SOUP

One half cupful of cold boiled rice, and one half cupful of tomato pulp, added to six cupfuls of stock.

ONION SOUP

One cupful of minced onion boiled until tender. Drain, and add to six cupfuls of boiling stock.

VERMICELLI SOUP

One cupful of vermicelli broken into small bits. Cook slowly until tender in two quarts of beef stock.

LENTIL SOUP

Boil one cupful of lentils slowly until tender, in two quarts of stock.

KIDNEY BEAN SOUP

Add one cupful of kidney beans, or black beans, to six cupfuls of stock. The beans may be rubbed through a sieve, if desired.

LIMA BEAN SOUP

One cupful of cold cooked lima beans, added to six cupfuls of boiling beef stock. The beans may be rubbed through a sieve if desired.

TURNIP SOUP

One cupful of turnip, cut very fine, and boiled until tender in two quarts of stock.

BEET SOUP

Add one cupful of cooked beets, cut fine, to six cupfuls of stock.

SPLIT PEA SOUP

Soak one cupful of split peas over night. Boil until tender, and drain. Add a sliced onion, a carrot, cut very fine, and half of a turnip, sliced. Brown the vegetables in a little butter. Cover with beef stock, boil up once, rub through a sieve, and reheat. A ham bone or a little piece of salt pork or bacou may be cooked with the soup.

TAPIOCA SOUP

Soak half a cupful of tapioca over night, boil until tender in the water in which it was soaked, and reheat in two quarts of boiling beef stock.

THICK BEEF SOUP

Measure the stock, and allow the yolk of one egg to each pint. Beat the egg thoroughly, mix with a little cold stock, and add to the boiling stock. Stir constantly until thick and serve at once.

CORN AND TOMATO SOUP

And one cupful each of the pulp of cooked corn and tomatoes, either fresh or canned, to two quarts of boiling beef stock. The cooked vegetables should be rubbed through a fine sieve. This soup may be thickened by mixing

a tablespoonful of flour with a little cold stock or water, and adding it to the boiling soup.

SPANISH SOUP

Chop four large onions and fry brown in a little butter. Add a tablespoonful of sugar, and when browned add two quarts of beef stock, a tablespoonful of minced parsley, and boil for ten minutes. Place thin fingers of toast in a tureen, season with salt and pepper, pour the soup over them, and serve.

VEAL SOUP

Put a knuckle of veal into three quarts of cold water, with a teaspoonful of salt, and a tablespoonful of uncooked rice. Simmer gently for four hours, take from the fire, and strain through a colander. Beat the yolk of one egg with a cupful of milk, add a teaspoonful of butter, and strain the hot soup upon it, stirring constantly. Pour into the tureen and serve immediately.

JULIENNE SOUP

Cut into thin, match-like strips carrots, turnips, and celery, having half a cupful of each. Cover with boiling water, season with salt and pepper, and cook until soft. Add to two quarts of boiling beef stock.

MOCK TURTLE SOUP

Clean a calf's head thoroughly, take out the eyes, split the head, and put into a pot with enough boiling water to cover. Boil for half an hour, skimming meanwhile. Take out the head and remove the bones. Peel the tongue, cut up all the rest in pieces about half an inch square, strain the liquor, and return it to the pot with the meat, adding more water, if necessary. Chop fine one large onion and a head of celery and add to the soup. Season with black pepper, salt, ground cloves, and cinnamon to taste. Boil gently for two hours. Just before serving, add half a lemon, sliced, and a glass of sherry.

RICE AND CELERY SOUP

Cut a stalk of celery into small bits, mix with a small minced onion, half a cupful of uncooked rice, well-washed, and a tablespoonful of salt. Simmer for two hours in two quarts of beef stock, add two cupfuls of milk, strain, and serve.

CREOLE SOUP

Half a can of tomatoes, three tablespoonfuls of rice, one half can of okra, and a red pepper, added to two quarts of beef stock. Simmer until the rice is cooked. Blend together two tablespoonfuls of butter and two tablespoonfuls

of flour, mix with a little cold stock, pour into the soup, and stir until it thickens. Season with salt and serve at once.

BEEF SOUP WITH VEGETABLES

Put a shin of beef into four quarts of water. When heated through, add a tablespoonful of salt, and when it boils skim very carefully. Add a pod of red pepper, and simmer for three hours, adding boiling water as needed. Add one cupful of shredded cabbage, two cupfuls of raw potatoes, cut into dice, a carrot cut very fine, a head of celery, chopped, three large onions, chopped, three tomatoes, sliced, one turnip, cut into dice, and one cupful of corn, either fresh or canned. Cook an hour longer, and serve.

SUCCOTASH SOUP

Three pounds of lean beef, two cupfuls of shelled lima beans, four cupfuls of corn cut from the cobs, four cupfuls of boiling milk, one teaspoonful of salt, and a saltspoonful of pepper. Chop the beef very fine. Cover with cold water, and boil with the corn-cobs for one hour. Strain, add the beans, boil forty-five minutes, then add the corn, and boil thirty minutes longer. Add the boiling milk and the seasoning and serve.

BEEF AND CELERY SOUP

Two quarts of beef stock, two bunches of celery, two onions, a small bunch of parsley, four cloves, and six pepper-corns. Boil one hour, strain, season with salt, and add two cupfuls of cream.

BEEF AND TAPIOCA SOUP

Prepare as above, using one cupful of soaked tapioca in place of celery.

BEEF AND ASPARAGUS SOUP

Prepare according to directions given for beef and celery soup, using asparagus in place of the celery.

BEEF AND SAGO SOUP

Take two and one half pounds of lean beef, mince finely, and cover with three quarts of cold water. Simmer for two hours, strain, and reheat. Have ready one quarter of a pound of sago, which has been soaked in enough warm water to cover. Stir into the stock and cook half an hour longer. Beat the yolks of four eggs, with two cupfuls of milk, add to the hot soup, stir constantly until it thickens, season with salt and pepper, and serve.

MOCK TURTLE SOUP—II

Boil a calf's head and feet until the meat separates from the bones. Remove the bones, and cut the meat into dice. Return to the soup-kettle and simmer for two hours. Add the chopped brains, six sliced onions, a tablespoonful of minced parsley, and salt, pepper, mace, and cloves to season. Make German soup balls according to directions given in the chapter on Garnishes for soups, and force-meat balls of the veal. Put the balls into the tureen, pour the hot soup over it, and serve with thin slices of lemon.

EGG SOUP

Stir a teaspoonful of beef extract into one quart of boiling water, add a chopped onion, a pinch of celery seed, half a teaspoonful of salt, and a dash of pepper. Boil five minutes, strain through a fine sieve or piece of cheese-cloth, and pour while hot on the well-beaten yolks of two eggs. Add one half cupful of cold boiled rice or barley and serve very hot.

JULIENNE SOUP—II

Cut carrots, turnips, celery, and green string beans into thin match-like strips, having half a cupful of each. Cook each kind separately, in boiling salted water. When tender, drain and add to three quarts of boiling beef stock.

CLEAR BEEF SOUP

Three pounds of lean beef, two pounds of the round of veal. Cut into small bits and fry brown in a kettle with a sliced onion in two tablespoonfuls of butter. Cook until dark brown, stirring constantly. Add two quarts of cold water, and simmer for three hours. Add one carrot, four cloves, two bay-leaves, one stalk of celery, and simmer one hour longer. Strain through a colander, and return to the kettle. Beat the whites of two eggs with half a cupful of cold water until well mixed. Add to the soup, boil three minutes, and strain through two thicknesses of cheese-cloth.

CARROT SOUP—II

Cover the bones of any cold roast meat with two quarts of cold water. Add one onion sliced and fried in butter, a potato, a turnip, and six medium-sized carrots, all peeled and sliced. Simmer until the vegetables are tender, strain through a sieve, remove the bones, and press the vegetables through. Add enough water to make three pints. Put a tablespoonful of butter in a sauce pan, and when melted, stir in a tablespoonful of flour. Add the strained broth, season with salt and pepper, and add one cupful of cream.

MUSHROOM SOUP

Cut into dice one and one half cupfuls of fresh mushrooms. Stew until tender in a cupful of beef stock. To this add a quart of stock. Thicken with a tablespoonful of flour rubbed smooth with a tablespoonful of butter. Season with salt, pepper, and minced parsley.

GREEN CORN SOUP

Boil slowly, in four quarts of water, a soup bone either of beef or veal. Season with salt, skim carefully, and simmer for an hour. Add the corn scraped from twelve ears, pepper to taste, and a small bunch of parsley. When the corn is tender, take out the bone, and the larger pieces of meat and gristle, and press through a sieve. Thicken with a tablespoonful of flour made smooth in a cupful of milk and add a tablespoonful of butter.

CORN AND TOMATO SOUP

Prepare according to directions given above, using one cupful each of tomatoes and corn, either fresh or canned.

VICTORIA SOUP

Put into a kettle with four quarts of beefstock, one half cupful of dry beans, and a large ripe tomato, or one cupful of canned tomatoes.

Simmer for two hours, then strain through a colander and return to the soup-kettle. Add a carrot and three potatoes cut into dice, a sliced onion, a tablespoonful of salt, and a teaspoonful of powdered sweet herbs. Boil for fifteen minutes, then beat an egg into a cupful of flour and drop by teaspoonfuls into the soup. Boil ten minutes longer, then serve.

PURÉE SOUBISE

Peel and slice four onions, and fry until brown and tender in butter. Add six cupfuls of beef stock, season with salt and pepper, and add four slices of stale bread. Cover, cook for an hour, and rub through a colander.

If the soup is too thick, it may be thinned with hot milk.

GERMAN CARROT SOUP

Peel and slice six carrots, and fry brown in bacon fat, with a minced onion. Cover and cook slowly until soft. Add six cupfuls of hot beef stock, season with salt and pepper, and boil for fifteen minutes. Strain through a fine sieve, and serve with croutons.

FRENCH BEEF SOUP

Use a large knuckle bone of veal, and four

pounds of lean beef. Cover with cold water, bring slowly to the boil, and skim carefully. Add one bay-leaf, twelve pepper-corns, one can of tomatoes, half a dozen cloves, two leeks, and one large onion which has been sliced and fried in butter. Simmer for four hours, season with salt and pepper, and add sufficient burned sugar to color. Bring to the boil again, then strain, and serve.

BROWN ONION SOUP

Peel two dozen very small onions, and fry brown in butter, adding two teaspoonfuls of sugar. When brown, add four cupfuls of beef stock, bring to the boil, and serve very hot. This soup may be thickened if desired.

GERMAN PANCAKE SOUP

Fry small pancakes, making them very thin, and drain on brown paper. Cut into fancy shapes, and add to well-seasoned beef stock. Bring to the boil again, and serve.

• SAGO SOUP—II

Wash six ounces of sago, and sprinkle it into two quarts of well-seasoned beef stock. Simmer until the sago is transparent. Season with salt, pepper, lemon-juice, and sherry. This soup may be thickened if desired with the yolks of

two eggs beaten smooth with a little milk or cream.

GREEK SOUP

Boil half a cupful of rice and two sprigs of mint for twenty minutes in four cupfuls of beef stock. Add two cupfuls more of cold stock, which has been beaten thoroughly with three eggs. Stir constantly, and return to the fire. Cook until it thickens, season with salt, pepper, and lemon-juice. Add a teaspoonful of butter, the juice of a lemon, and two chicken livers minced very fine.

ITALIAN TOMATO SOUP

One can of tomatoes, six cupfuls of beef stock, a small bunch of parsley, a sprig of thyme, salt, pepper, twelve pepper-corns, a bay-leaf, two onions, three cloves, and four bruised cloves of garlic. Cook together until the material is reduced to a pulp, adding hot water if necessary. Press through a colander, and return to the fire. Add one tablespoonful of butter, one tablespoonful of sugar, and one cupful of cold boiled rice. Bring to the boil again, and serve very hot with dice of fried or toasted bread.

VELVET SOUP

Cook one half cupful of tapioca in six cupfuls of well-seasoned beef stock. Beat the yolks of three fresh eggs in the soup tureen and pour carefully over the boiling soup. Stir until smooth and creamy, and season with salt, pepper, and grated nutmeg.

AUSTRIAN CARROT SOUP

Put into a soup-pot two cupfuls of grated carrot, four cupfuls of beef stock, a small onion, cut fine, and salt and pepper to season. Simmer for one hour. Put into a saucepan one tablespoonful of butter, and when it froths, add one tablespoonful of flour. Add one cupful of liquid from the soup-pot, stir until thick, and add the thickened mixture to the soup. Boil for ten minutes, strain through a fine sieve, add one cupful of milk or cream, boil up once, and serve. This soup may be thickened with the yolks of two eggs if desired.

GREEK MACARONI SOUP

Use three quarts of well-seasoned beef stock. Bring to the boil, and thicken with half a cupful of corn-starch, rubbed smooth with a little cold stock. Season with salt and pepper, add two cupfuls of stewed and strained tomato, and two cupfuls of cooked macaroni cut into small

bits. Reheat, and serve very hot with croutons.

QUICK BOUILLON

One pound of fresh beef, and one slice of fat pork cut fine. Put into a saucepan, with one cupful of cold water, one carrot, and one onion finely minced. Cook for fifteen minutes, then add two cupfuls of boiling water. Boil for an hour, then press through a fine sieve. Season with salt, pepper, and celery salt.

QUICK JULIENNE SOUP

Cut fine carrots, turnips, onions, and celery, having a pint altogether. Fry brown in butter, add sufficient boiling water to make the desired quantity of soup, and simmer until the vegetables are soft. Add enough beef extract to color and flavor, reheat, and serve.

ARROWROOT SOUP

Rub four teaspoonfuls of arrowroot to a smooth paste with a little cold beef stock. Stir into six cupfuls of boiling stock, and cook for twenty minutes, stirring constantly.

FARINA SOUP

Sprinkle two ounces of farina into six cupfuls of boiling stock. Stir constantly, and cook for twenty-five minutes.

POTAGE FRANÇAISE.

Parboil in salted boiling water one turnip, one carrot, and one stick of celery cut fine. When tender, drain, add to six cupfuls of hot beef stock, and simmer until very tender. Toast eight small pieces of bread and put into a saucepan, with enough strong beef stock to cover. Simmer gently, until the toasts have absorbed the stock, and have partially dried. Put the toasts into a tureen, pour the soup over very carefully, and serve at once.

LETTUCE SOUP

One large head of lettuce, a heaping teaspoonful of butter, thirty drops of tarragon vinegar, half a cupful of cream, one teaspoonful of flour, pepper and salt to season, a teaspoonful of sugar, one egg, and six cupfuls of beef stock. Chop the lettuce fine, and stew it with the butter, sugar, and vinegar, stirring constantly.

Add the flour, pepper, salt, and beat in the egg. Pour on the stock, bring to the boil, add the cream, and pour over toasted dice of bread in the tureen.

POTAGE À LA RUSSE

One large onion, and one small cabbage cut

into shreds, and a tablespoonful of powdered sweet herbs. Fry brown in butter, stirring constantly. Add six cupfuls of beef stock, and one tablespoonful of flour, rubbed smooth with a little cold water. Cook slowly until the vegetables are tender. Make force-meat balls of two ounces of beef chopped very fine, two ounces of minced suet, one egg, and salt and pepper to season. Fry brown in butter, drain, put into the tureen, add the hot soup, and the juice of half a lemon, and serve.

SPANISH TOMATO SOUP

One can of tomatoes, four cupfuls of beef stock, and half a cupful of well-washed rice. Season with salt, pepper, powdered thyme, and sugar. Boil for an hour and a half, strain through a fine sieve, and serve with croutons.

SPANISH TOMATO SOUP WITH MACARONI

Prepare according to directions given above, and add two cupfuls of cooked macaroni cut into small bits.

SPANISH TOMATO SOUP WITH NOODLES

Prepare according to directions given above, and just before serving add two cupfuls of cooked noodles.

GERMAN PEA SOUP

Boil four cupfuls of fresh green peas in salted water, with a bunch of celery and two small onions. Drain, rub through a coarse sieve, season with salt and pepper, and add to four cupfuls of boiling beef stock.

RUSSIAN ONION SOUP

Boil six onions until tender in salted water. Drain and dry on a cloth. Fry brown in a little butter. Add six cupfuls of boiling beef stock, and two tablespoonfuls of flour rubbed smooth in three cupfuls of cream, salt and pepper to season, a grating of nutmeg, and a teaspoonful of butter. Bring to the boil, strain through a fine sieve, reheat, and serve.

PURÉE OF POTATOES

Use four cupfuls of sliced raw potatoes, a large onion sliced, three stalks of celery cut fine, three tablespoonfuls of butter, and salt and pepper to season. Cook in four cupfuls of beef stock until the potatoes are done. Press through a colander, add two cupfuls of cream, a teaspoonful of butter, and a tablespoonful of minced parsley, reheat, and serve.

PURÉE OF PEAS À LA LONDON

Boil four cupfuls of peas until tender in salted water, with an onion, a small bunch of parsley, and two sprigs of mint. Rub through a colander, and return to the fire, adding one cupful of strong stock, salt and pepper to season, and a teaspoonful of sugar.

Boil two minutes, thicken with butter and flour, according to directions previously given, and serve with dice of fried or toasted bread.

SAVORY RICE SOUP

Add one cupful of cold boiled rice to four cupfuls of beef stock. Simmer until the rice is very soft, then rub through a fine sieve, and return to the fire. Season to taste, and thicken with the yolks of two eggs, beaten smooth with half a cupful of cream.

BREAD AND TOMATO SOUP

Cook together for an hour four cupfuls of beef stock and one can of tomatoes. Strain through a sieve and return to the fire. Add a teaspoonful of sugar, one tablespoonful each of butter and flour, a teaspoonful of grated onion, a teaspoonful of kitchen bouquet, half a cupful of cold boiled rice, and pepper and salt to taste. Reheat and serve with croutons.

ENGLISH PURÉE OF CARROTS

Slice thin six young carrots. Fry brown in butter, seasoning with sugar and salt. Add sufficient strong beef stock to make the desired quantity of soup, simmer until tender, strain through a fine sieve, reheat, and serve with croutons. This soup may be thickened if desired.

SUCCOTASH SOUP—II

Boil a can of succotash for twenty minutes in six cupfuls of beef stock. Add half a cupful of stewed tomato, or a tablespoonful of tomato catsup, season with salt and pepper, bring to the boil, and serve.

ENGLISH SPINACH SOUP

Cook half a peck of spinach, rub through a fine sieve, add six cupfuls of strong beef stock, season with salt, pepper, sugar, and mace, thicken with butter and flour, bring to the boil, and serve immediately.

ENGLISH CELERY SOUP

Prepare according to directions given above, using a large head of celery instead of the spinach.

ENGLISH CAULIFLOWER SOUP

Prepare according to directions given above, using a large cauliflower instead of the spinach.

ENGLISH LETTUCE SOUP

Prepare according to directions given above, using three large heads of lettuce instead of the spinach. Season with lemon-juice or sherry.

LETTUCE SOUP—II

Chop fine one large head of lettuce, and fry in butter, with half a teaspoonful of sugar, and half a teaspoonful of tarragon vinegar. Add two tablespoonfuls of flour, a pinch of salt, a dash of pepper, and five cupfuls of beef stock. Simmer until the lettuce is tender, and thicken with the yolks of two eggs, beaten smooth with half a cupful of cream. Do not allow the soup to boil after adding the eggs.

BOSTON SUMMER SOUP

Cook together one cupful of peas, and one cupful of tomatoes. Rub through a sieve, and add to four cupfuls of beef stock. Thicken with two tablespoonfuls of corn-starch rubbed smooth in a little cold stock. Simmer fifteen minutes, add two tablespoonfuls of butter and three tablespoonfuls of cooked peas. Season with salt and pepper, reheat, and serve.

SWEDISH TOMATO SOUP

Cook four cupfuls of beef stock with one can of tomatoes. Strain, return to the fire, thicken with a teaspoonful of corn-starch blended with a little cold water, bring to the boil, and season with salt, Worcesterhire sauce, and mushroom catsup.

BOUILLON—II

Burn one tablespoonful of sugar in a kettle. Add four pounds of lean beef, ground fine, and six cupfuls of cold water. Bring to the boil, and simmer, covered, for three hours. Add two bay-leaves, half a teaspoonful of celery seed, one tablespoonful each of chopped onion and carrot, two cloves, a blade of mace, and a grating of nutmeg. Simmer for forty-five minutes and strain. Beat slightly the whites of two eggs, and add the crushed shells. Mix with the soup, boil five minutes, and strain through two thicknesses of cheese-cloth. Season with salt, red pepper, and kitchen bouquet, and cool quickly. When cold, remove the fat from the surface.

PHILADELPHIA SUMMER SOUP

Chop fine one carrot and one turnip. Cook in boiling water with one cupful of beans, and one cupful of canned tomato. Add one cupful

of green peas when the other vegetables are nearly done. Add four cupfuls of beef stock, and half a cupful of cold boiled rice, season with salt and pepper, re-heat, and serve.

CLEAR BEEF SOUP

Slice an onion and fry brown in butter. Add two pounds of finely-chopped lean raw beef, four cupfuls of cold water, four pepper-corns, two cloves, and a blade of mace. Simmer three hours, strain, return to the fire, add the white and crushed shell of an egg, and boil for five minutes. Strain through a cloth, season with salt, and serve.

WREXHAM SOUP

One pound of lean beef chopped fine. Peel and slice one large carrot, one large turnip, six small onions, a stalk of celery, and two cupfuls of tomatoes. Tie up in a muslin cloth a small bunch of parsley, six cloves, six pepper-corns, and a sprig of thyme.

Put all these ingredients into a bean-pot, with a tablespoonful of salt, a teaspoonful of sugar, and a pinch of pepper. Cover with five pints of cold water, and bake very slowly for five hours. Take out the bag of spices, and serve from the bean-pot, with croutons.

PURÉE OF VEGETABLES

Peel two potatoes and one onion, and cut into dice. Fry the onion brown in butter, then add the potatoes, two tablespoonfuls of rice, well washed, one carrot sliced, and four cupfuls of beef stock. Simmer until the vegetables are done. Strain through a fine sieve, return to the fire, and thicken with two tablespoonfuls of corn-starch, rubbed smooth in two cupfuls of milk. Season with salt and pepper, reheat, and serve with croutons.

ARGENTINE SOUP

Soak one cupful of split peas for two hours in cold water. Drain, and boil for four hours with two bay-leaves, and twelve seeds of dried red pepper. Add four cupfuls of beef stock, and two cupfuls of canned tomatoes. Boil the soup down to three quarts, strain through a colander, and season with salt.

ECONOMICAL SOUP

Put a soup-bone on the fire in two quarts of cold water and simmer for three hours. Half an hour before serving, add half a cupful of rice which has been soaked in cold water until soft, three tablespoonfuls of oatmeal, a teaspoonful of salt, and a quarter of a teaspoonful of pepper.

SPRING VEGETABLE SOUP

Put into a saucepan with two cupfuls of water, two heads of lettuce cut fine, one onion, one cupful of peas, either fresh or canned, a table-spoonful of minced parsley, and two table-spoonfuls of butter. Season with salt and pepper. When the vegetables are done, drain, and add four cupfuls of beef stock. Cool the liquor in which the vegetables were boiled, and beat the yolks of three eggs into it. Mix with the hot soup just before serving, but do not allow it to boil.

BEAN SOUP

Boil a small soup-bone in two quarts of water, until the meat falls from the bone. Take out the bone, add a cupful of white beans, which have been soaked for two hours, and boil for an hour and an half. Add three potatoes, half a turnip, and a parsnip, all cut fine. Boil half an hour longer, season with salt and pepper, and just before serving sprinkle in a few dry bread-crumbs.

KENILWORTH SOUP

Cook half a peck of fresh spinach in as little water as possible and press through a sieve. Add to it three cupfuls of beef stock, season with salt and pepper, and reheat. Take cold

boiled rice, mix with raw egg to bind, and shape into small balls. Dip in egg and crumbs and fry in deep fat. Add the rice balls to the soup just before serving.

JELLIED BOUILLON

Cut into small pieces a pound of soup-meat, add water enough to cover, and simmer slowly until the meat is cooked to pulp. Skim as necessary, and two hours before removing from the stove add a teaspoonful of powdered sweet herbs, and a little salt. Strain, and set into the refrigerator. When it has jellied, remove the cake of fat from the top, break the jelly into small bits with a spoon, and serve in cups.

BAKED VEGETABLE SOUP

Put into a deep pan two pounds of lean beef finely minced. Add one tablespoonful of salt, one teaspoonful of pepper, four onions, two parsnips, four carrots, two turnips, six potatoes, and six tomatoes, the vegetables being cut into small bits. Add six cupfuls of cold water, cover tightly, and bake two hours in a moderate oven. If the soup is too thick, add hot stock to make the desired quantity.

LEVIGNE SOUP

Cut two carrots and a small onion into bits,

and cook until tender in salted water. When done, drain, and add to six cupfuls of boiling beef stock free from grease. Season the soup with salt and pepper. Beat together the yolks of four eggs and half a cupful of cream. Remove from the fire, stir in the eggs, and serve.

FRENCH RICE SOUP

To four cupfuls of beef stock, add one cupful of rice, a large slice of onion, and a sprig each of parsley and celery. Boil for half an hour, and press through a sieve. Add a cupful and a half of boiling milk, season with salt and pepper, and just before serving, add two tablespoonfuls of butter, or half a cupful of cream.

QUICK BEEF SOUP

Chop very fine two pounds of lean beef, one carrot, one onion and one turnip. Cover with two quarts of cold water, add one clove, a tablespoonful of tomato catsup, salt and pepper to taste, and a few drops of kitchen bouquet. Simmer for an hour and a half, and strain through a sieve.

BREAD SOUP

Grate three dry rolls and beat two eggs over them. Pour slowly into six cupfuls of boiling beef stock, stirring constantly. Season with salt, pepper, and grated nutmeg.

CURRY SOUP

Put four pounds of lean beef in a kettle, and pour over it six cupfuls of cold water. Cover, and let stand one hour. Bring to the boil, and simmer for two hours. Chop together two onions, two potatoes, one carrot, and one head of lettuce. Add to the soup, cook slowly for an hour, then strain. Return to the kettle, and add two tablespoonfuls of rice, salt and pepper to taste, and a scant tablespoonful of curry powder. Cook one hour longer, and serve very hot.

ITALIAN ONION SOUP WITH CHEESE

Slice four large onions very thin, fry brown in butter, and add to four cupfuls of beef stock. Put into an earthen pot and arrange slices of toast on top, liberally sprinkled with grated Parmesan cheese. Serve from the dish with one slice of toast for each person.

ITALIAN TURNIP SOUP

Fry brown in butter, with one tablespoonful of sugar, six cupfuls of diced turnips. Add two heaping tablespoonfuls of flour, two cupfuls of tomatoes, a bay-leaf, and a sprig each of parsley and thyme. Simmer for an hour, press through a sieve, and return to the fire. Add sufficient

beef stock to make the desired quantity of soup. Season with salt, pepper, and grated cheese.

SWISS POTATO SOUP

Slice cold boiled potatoes and fry in butter. Add salt, pepper, parsley, a blade of mace, a bay-leaf, and half a cupful of chopped ham. Cover with four cupfuls of beef stock, and simmer for an hour. Add a teaspoonful of sugar, a teaspoonful of butter, a teaspoonful of flour, and the yolks of two eggs, beaten smooth with a little cold stock. Strain through a fine sieve.

BAVARIAN LENTIL SOUP

Soak over night two cupfuls of lentils, drain, and add two cupfuls of water, and four cupfuls of beef stock. Add, also, a small bunch of parsley, two leeks, a stalk of celery, two table-spoonfuls of chopped ham, an onion, and a carrot. Cook slowly for four hours, rub through a sieve, season with lemon-juice, salt and pepper, and thicken with butter and flour, according to directions previously given.

SOUTHERN VEGETABLE SOUP

Put into a soup-kettle one small carrot, one turnip, and one potato, cut into small bits. Boil one hour, then add the corn cut from one large ear, one cupful of peas, one cupful of beans, one

tomato, and one tablespoonful of rice. Boil until tender, adding more water if necessary. Add two quarts of boiling beef stock, season with salt and pepper, reheat, and serve.

DRY BEAN SOUP

Soak over night two cupfuls of dry beans. In the morning drain, cover with boiling water, add half a pound of ham chopped fine, and boil slowly for two hours. Add four cupfuls of beef-stock, press through a sieve, season with salt and pepper, reheat, and serve.

BLACK BEAN SOUP

Soak two cupfuls of black beans in cold water over night. In the morning, drain, and cover with fresh boiling water. Boil until tender, add four cupfuls of beef stock, and two cupfuls of boiling water. Strain through a fine sieve, return to the fire, and bring to the boil. Season with salt, pepper, and a glass of sherry. Cut into slices one lemon, and two hard-boiled eggs. Put into a tureen, pour the hot soup over it, and serve.

CRECY SOUP

Wash and scrape carrots and shave from the cores enough to make two cupfuls. Cook with

a small onion in boiling salted water, until very tender. Rub the carrot and onion through a very fine sieve, add to four cupfuls of beef stock, and reheat. Season with salt, pepper, and sugar, and serve with croutons.

SOUP OF MIXED VEGETABLES

One cupful each of chopped onion, carrot, celery, and tomatoes; one half cupful each of chopped turnip, parsnip, and cabbage. Fry the onions and carrot in a little butter, then add four cupfuls of boiling water and four cupfuls of beef stock. Simmer until the vegetables are tender. Season with salt, pepper, sugar, and minced parsley.

TOMATO SOUP—II

Cook in butter, for five minutes, three tablespoonfuls each of chopped onion, carrot, celery and raw ham. Add one-third of a cupful of flour, six pepper-corns, one bay-leaf, three cloves, and a sprig of thyme. Add one can of tomatoes, cover, and cook slowly for one hour. Rub through a strainer, add four cupfuls of beef stock, season with salt and pepper, reheat, and serve.

TOMATO SOUP—III

Boil three pounds of beef for two hours in

four quarts of water. Add one can of tomatoes, and a large onion sliced. Cook together slowly for an hour, season to taste, strain, and serve.

OKRA SOUP

Boil together for half an hour two quarts of beef stock, one quart of tomatoes, and one quart of okra. Season with salt and pepper, and thicken with one tablespoonful of flour, rubbed smooth in a little cold stock.

SOUP WITH CRUMBLLED EGGS

Mix one teaspoonful of flour with four tablespoonfuls of beef stock, and one well-beaten egg. Put on the fire three cupfuls of beef stock, and when it boils, stir in the mixture. Boil for five minutes, and serve with croutons.

CONSOMMÉ WITH CLARET

Boil two cupfuls of beef stock with a small bit of cinnamon for five minutes. Add two cupfuls of claret, two cupfuls of hot water, and one tablespoonful of sugar. Remove the cinnamon, and add one cupful of the soup to the yolks of three well-beaten eggs. Cook until the mixture coats the spoon. Take from the fire, add the mixture to the soup, and fold in the egg

whites stiffly beaten. This soup may be served cold.

CONSOMMÉ WITH PEAS AND CUCUMBERS

Slice two cucumbers and boil until tender in water. Drain, and add to six cupfuls of consommé with half a cupful of cooked green peas, seasoned with salt, pepper, and sugar.

NEAPOLITAN CONSOMMÉ

Reheat six cupfuls of beef stock. Add one third of a cupful of cooked spaghetti cut into small bits, one third of a cupful of boiled ham diced, and one third of a cupful of fried mushrooms cut into small bits. Bring to the boil, and serve.

CONSOMMÉ À L'INDIEN

Cut a cupful of cold fried egg plant into dice, and add to six cupfuls of beef stock, with one tablespoonful of cold boiled rice. Season with salt, pepper, and curry powder. Reheat and serve with croutons.

TOMATO SOUP—IV

Into four cupfuls of beef stock, put three cup-

fuls of stewed tomato, a stalk of celery, one carrot, and one onion chopped fine, four cloves, four pepper-corns, and one teaspoonful of salt. Simmer for an hour, press through a sieve, add a small pinch of soda, and two teaspoonfuls of sugar. Thicken with butter and flour according to directions previously given, and serve very hot with croutons.

ITALIAN CAULIFLOWER SOUP

Fry half an onion in a little butter. When brown add a tablespoonful of minced raw ham, and two stalks of celery cut fine. Add four cupfuls of beef-stock, and simmer slowly for half an hour. Cook a large head of cauliflower in salted water, drain, rub through a sieve, and add to the soup. Add also four cupfuls more of beef stock. Bring to a boil, thicken with butter and flour, or with the yolks of eggs, according to directions previously given, and serve very hot.

QUICK BEEF SOUP—II

Cook together in two quarts of water for half an hour, half an onion, three stalks of celery, and a sliced carrot. Season with salt, pepper, and mace. Strain, and add to the water two tablespoonfuls of extract of beef. Stir until dissolved, reheat, and serve.

PORTUGUESE SOUP

Put six cupfuls of beef stock on to reheat. Beat two eggs thoroughly with one cupful of milk and two tablespoonfuls of corn-starch rubbed smooth with a little cold milk. When the stock boils, take it from the fire, and add the thickening, stirring constantly. Serve with Parmesan cheese.

VENETIAN SOUP

One cupful each of carrots, turnips, onions, leeks, and celery, cut fine and fried until brown in butter. When brown, add enough soup-stock to cover, and boil until the mixture is a thick paste. Then add enough boiling beef stock to make the desired quantity of soup, boil up once, and serve. Small bits of spaghetti or macaroni are sometimes added to this soup.

BEEF SOUP WITH NOODLES

Use two cupfuls of mixed vegetables, carrots, onions, and celery. Use also a small cabbage, shredded very fine. Fry brown in butter, and when the vegetables are cooked, add six cupfuls of beef stock and cook half an hour. Add to this soup noodles made according to the recipe given in the chapter on Garnishes for Soups, shaping the paste into small balls if preferred.

BEEF SOUP WITH BRUSSELS SPROUTS

Boil a cupful of Brussels sprouts in salted water until tender, drain, and add to six cupfuls of boiling beef stock.

CUCUMBER SOUP

Peel and cut cucumbers into dice, cook thirty minutes in boiling salted water, drain, and add to boiling beef stock. Use one cupful of the cooked cucumber to each six cupfuls of stock.

ASPARAGUS SOUP

Prepare according to directions given above, using one cupful of cooked asparagus tips, and six cupfuls of beef stock.

MUSHROOM SOUP—II

Fry in butter two cupfuls of finely cut mushrooms. Add six cupfuls of beef stock, simmer twenty minutes, add one tablespoonful of sherry, and a grating of nutmeg. Boil up once and serve very hot.

COLBERT SOUP

Poach fresh eggs carefully in boiling beef stock, allowing one egg for each person. Re-

heat sufficient beef stock to make the desired quantity of soup, season to taste, and put a poached egg in each plate of soup.

SPRING SOUP

Cut a carrot and a small turnip into dice or shreds. Cook until tender in salted water, half a cupful each of asparagus tips and green peas. Drain, add to six cupfuls of hot beef stock, simmer fifteen minutes, season to taste, and serve.

DUTCH SOUP

Cook together a carrot and an onion in boiling salted water. Rub through a fine sieve, season with salt and pepper, and add a teaspoonful of sugar. Add to five cupfuls of boiling beef stock, reheat, and serve.

SPRING SOUP—II

Two carrots, one turnip, two onions, one bunch of celery, one cauliflower, one head of lettuce, half a cupful of green peas, and two cupfuls of asparagus tips. Cut all the vegetables fine, put into a kettle and cook fifteen minutes in boiling salted water. Drain in a colander, add to eight cupfuls of hot beef stock, simmer twenty minutes, and serve.

ENGLISH RICE SOUP

Cook half a cupful of well-washed rice with three sprigs of spearmint in four cupfuls of beef stock. When the rice is done, take out the mint and add two cupfuls more of stock. Beat three eggs thoroughly with a little cold stock, and pour gradually into the hot soup, stirring constantly. Season with butter, pepper, salt, and the juice of a half a lemon. Stir thoroughly, bring to the boil, then serve.

ENGLISH PEA SOUP

Boil in salted water four cupfuls of green peas, a sprig of mint, three sprigs of parsley, and a small onion. When the vegetables are done, rub through a coarse sieve, and return to the fire. Add enough beef stock to make the desired quantity of soup, season with salt, pepper, and sugar, and boil five minutes. Thicken with a tablespoonful of butter blended with a tablespoonful of flour and mixed with a little cold stock. Bring to the boil, and serve at once with dice of fried or toasted bread.

PURÉE OF KIDNEY BEANS

Soak over night two cupfuls of red kidney beans. Drain, and cook slowly until very soft in enough beef stock to cover. Rub through a

course sieve. Add one half cupful of salt pork, cut into dice and fried until brown and crisp, two onions, one carrot and a tablespoonful of powdered sweet herbs. Add four cupfuls of beefstock, and simmer for an hour. Strain, add two tablespoonfuls of sherry or claret, reheat, and serve.

PURÉE OF CARROTS

Fry brown in butter one cupful of carrots cut into dice. Add enough beef stock to cover, and simmer until soft. Rub through a sieve, and return to the fire. Add six cupfuls of stock, bring to the boil, and thicken with the yolks of two eggs, beaten with two tablespoonfuls of cream.

PURÉE OF TOMATOES AND MACARONI

Cook together for an hour one can of tomatoes, a sprig of parsley, a teaspoonful of celery seed, a teaspoonful of sugar, a blade of mace, a bay-leaf, and a small onion chopped fine. Rub through a coarse sieve, add two cupfuls of beef stock, season with salt and pepper, and thicken with one tablespoonful each of butter and flour, rubbed together and blended with a little cold stock. Bring to the boil and add one cupful of cooked macaroni, cut into small bits.

PURÉE OF PEAS AND TOMATOES

Two cupfuls of tomatoes and two cupfuls of peas, either fresh or canned. Cook together in a saucepan with a small onion, sliced, a teaspoonful of sugar and teaspoonful of salt. Cover with boiling water and cook until tender. Rub through a coarse sieve, return to the fire and add two cupfuls of beef stock. Thicken with one tablespoonful each of butter and flour, rubbed smooth and blended with a little cold stock. Bring to the boil, stirring constantly, and when thick, season with pepper and serve.

SPANISH ONION SOUP

Chop fine five onions and fry brown in butter, adding a teaspoonful of sugar. When brown, pour over eight cupfuls of hot beef stock. Add a bay-leaf, half a dozen peppercorns, and a tablespoonful of minced parsley. Simmer fifteen minutes, strain, and serve with dice of fried or toasted bread.

SPLIT PEA SOUP

Soak over night four cupfuls of split peas in cold water to cover, adding a small pinch of soda. Drain, and add to eight cupfuls of beef stock. Add a head of celery, a sliced carrot, a

large onion cut fine, and season with pepper, salt, and curry powder. Cook slowly, covered, until soft, skimming as necessary. Strain through a coarse sieve into a tureen, rubbing the pulp through the sieve. Serve with dice of fried or toasted bread.

WHITE BEAN SOUP

Prepare as above, using dried white beans instead of split peas.

PURÉE OF SPINACH

Cook until tender half a peck of well-washed spinach in boiling salted water sufficient to cover. Rub through a coarse sieve, add two cupfuls of beef stock, and reheat. Season with salt, pepper, sugar, and mace. Thicken with a tablespoonful of butter, rubbed smooth with a tablespoonful of flour and blended with a little cold stock.

PURÉE OF CELERY

Prepare according to directions given above, using a large head of celery instead of the spinach.

PURÉE OF CAULIFLOWER

Prepare according to directions given above,

using a large head of cauliflower instead of the spinach.

ENGLISH TOMATO SOUP

Add one can of tomatoes to four cupfuls of beef stock, and simmer together for an hour, with a small onion cut fine. Rub through a sieve, reheat, season with salt, pepper, and sugar, and thicken with a tablespoonful of butter, rubbed smooth with a tablespoonful of flour, and blended with a little cold stock. When thick, add three tablespoonfuls of cold boiled rice, reheat, and serve with croutons.

PURÉE OF CARROTS—II

Cut fine ten young carrots. Cook until brown in a saucepan in two tablespoonfuls of butter, adding a teaspoonful each of sugar and salt. Cook slowly until the carrots are done, add three cupfuls of stock, simmer half an hour, strain through a fine sieve, reheat, and serve.

ENGLISH RICE SOUP—II

Cook half a cupful of well-washed rice for ten minutes in boiling salted water. Drain, add the rice to four cupfuls of beef stock, and simmer until the rice is done. Rub through a fine sieve, and return to the fire. Beat the

yolks of two eggs with half a cupful of cream, and add to the hot soup, stirring constantly. Season to taste, and serve.

PURÉE OF PARSNIPS

Fry brown in butter one quart of tender parsnips cut into dice. Cover with beef stock, cook slowly until tender, press through a sieve, and return to the fire. Add enough beef stock to make the desired quantity of soup, and thicken with butter and flour according to directions previously given. Reheat, season to taste, and serve.

BRETON SOUP

Peel, slice, and parboil a pound of onions. Drain, and put into a saucepan, with two tablespoonfuls of butter. Fry brown, add two tablespoonfuls of flour, mix well, and add six cupfuls of beef stock. Stir constantly until thick, season with salt and pepper, press through a fine sieve, return to the fire, reheat, and serve with dice of fried or toasted bread.

PEASANT SOUP

Fry brown in butter one cupful each of sliced onions and celery. Add six cupfuls of beef stock, and one cupful of raw potatoes cut into

dice. Boil until the potatoes are done. Cover the bottom of the soup tureen with fingers of toasted bread, sprinkle with a tablespoonful of minced parsley, pour the boiling soup over, and serve.

SOUP À LA FAUBONNE

Peel one dozen very small white onions. Fry brown in butter, cover with beef stock, and cook until tender. Cut fine and fry in butter a handful of lettuce. Add four cupfuls of stock, the onions, and one can of peas, which have been rubbed through a fine sieve. Boil two minutes, skim, and serve.

SOUP À LA NIVERNAISE

Fry brown in butter one half cupful each of carrots and turnips cut into dice. Cover with beef stock, simmer until the vegetables are done, then add enough stock to make the desired quantity of soup. Just before serving, add to the soup half a cupful of cooked Brussels sprouts or asparagus tips, and a few small soup-balls made of chicken force-meat.

SOUP À LA PAYSANNE

Peel and slice two carrots, two turnips, one onion, and a quarter of a cabbage. Fry light

brown in butter, drain the butter off, add six cupfuls of beef stock, and boil one hour. Add a small handful of finely cut lettuce, boil two minutes longer, and serve very hot, with fingers of toasted bread.

SOUP À LA SOLFERINO

Cook separately one cupful each of green peas and diced new potatoes. Add a small handful of string beans, cut into shreds, and three tablespoonfuls of celery cut very fine. Cover with sufficient beef stock to make the desired quantity of soup, and simmer slowly until the vegetables are done. Cover the bottom of the tureen with dice of fried or toasted bread, pour the hot soup over, and serve.

SOUP AU PAIN

Cut half a pound of French bread into thin strips, toast or fry, and pour over it six or eight cupfuls of well-seasoned beef stock which has been reheated.

SOUP À LA BRUNOISE

Cook brown in butter, with a teaspoonful of sugar, carrots, turnips, celery, onions, and a few sprigs of parsley, having two cupfuls of veg-

etables altogether. Add eight cupfuls of beef stock, simmer for an hour, skim, add one cupful of cooked green peas and a small handful of finely cut lettuce. Boil two minutes longer and serve.

SOUP À LA BRUNOISE WITH CRUSTS

Prepare three quarts of soup according to directions given above. Cut two French rolls into small thin slices, toast in the oven, put into a tureen, pour the boiling soup over it, and serve.

SOUP À LA BRUNOISE WITH LENTILS

Cook one cupful of broken spaghetti or macaroni for twenty minutes in four cupfuls of beef stock. Add two quarts of soup à la Brunoise made according to directions given above, reheat, and serve.

SOUP À LA BRUNOISE WITH LENTILS—II

Cook until tender in beef stock two cupfuls of lentils, which have been soaked over night. Mix with two quarts of soup à la Brunoise made according to directions given above, reheat, and serve.

SOUP A LA BRUNOISE WITH RICE

Prepare three quarts of soup à la Brunoise according to directions given above, add two cupfuls of rice, cooked until tender, in sufficient beef stock to cover, reheat, skim, and serve.

SOUP À LA BRUNOISE WITH VERMICELLI

Prepare three quarts of soup à la Brunoise according to directions given above. Parboil four ounces of vermicelli for five minutes in salted water, cool, drain, and add to the soup. Boil five minutes, skim, and serve.

CABBAGE SOUP À LA ROUENNAISE

Shred fine two small cabbages and fry brown in plenty of butter, stirring constantly. Drain off the butter, add three quarts of beef stock, cover, and cook slowly for an hour and a half. Cover the bottom of the tureen with thin slices of toasted bread, pour the hot soup over, and serve.

CABBAGE SOUP WITH RICE

Select a small, hard cabbage, remove the core, and shred fine. Cut into dice half a pound of salt pork, and fry until brown and crisp. Add

two teaspoonfuls of butter and a large onion chopped fine. When the butter is hot, add the shredded cabbage and fry slightly. Add three quarts of beef stock, and two quarts of water, boil for half an hour, add one cupful of well-washed rice, season with salt and pepper, cook until the rice is done, skim, reheat, and serve.

CABBAGE AND POTATO SOUP

Core and shred two small green cabbages. Fry brown in a little butter. Add three quarts of beef stock, and one quart of water, cover and cook for one hour. Peel six large potatoes, cut them into dice, add to the soup and cook until the potatoes are done. Cut two small French rolls in thin slices, toast in the oven, put into a soup tureen, pour the hot soup over, and serve.

CONSOMMÉ À LA DESLIGNAC

Beat together the yolks of eight eggs and one cupful of well-seasoned beef stock. Season with salt, pepper, and nutmeg, strain through a napkin, pour into a small, well-buttered pan, and steam until a knife thrust into it comes out clean. Cool, turn out, and cut into small squares. Add carefully to three quarts of hot, well-seasoned beef stock. Add also two cupfuls of cooked green peas, and serve.

CONSOMMÉ À L'ORLÉANS

Add to three quarts of hot well-seasoned beef stock two cupfuls of cooked green peas, and one cupful of chicken force-meat balls. Bring to the boil, skim, and serve.

CONSOMMÉ À LA D'ORSAY

Poach carefully in boiling beef stock the yolks only of a dozen fresh eggs. Add enough well-seasoned beef stock to make the desired quantity of soup, reheat, and serve.

IMPERIAL CONSOMMÉ

Cut carrots into fancy shapes with a French vegetable cutter, and cook a cupful in boiling salted water until tender. Have ready also one cupful of cooked asparagus tips. Drain, and add to three quarts of well-seasoned beef stock, reheat, and serve.

CONSOMMÉ À LA RIVOLI

Beat four eggs with four tablespoonfuls of grated Parmesan cheese. Add enough sifted flour to make a smooth, thick batter, season with salt, pepper, and grated nutmeg. Have ready three quarts of boiling beef stock. Drop

the mixture into the hot liquid by small teaspoonfuls, and cook slowly until the balls are done. Serve very hot and pass grated Parmesan cheese separately upon a plate.

CONSOMMÉ À LA XAVIER

Mix four ounces of melted butter and four ounces of grated Parmesan cheese with one cupful of milk and one cupful of flour. Season with salt, pepper, and nutmeg, and cook until it begins to thicken, stirring constantly. Remove from the fire, and add three unbeaten eggs, one at a time. Drop by small teaspoonfuls into three quarts of boiling beef stock. When done, add a tablespoonful of grated Parmesan cheese and serve very hot.

CONSOMMÉ WITH LETTUCE

Cut two large heads of lettuce into shreds, and boil until tender in six cupfuls of well-seasoned beef stock. Rub through a fine sieve, return to the fire, and thicken with butter and flour according to directions previously given. Serve with dice of fried or toasted bread.

FLEMISH SOUP

One carrot and one turnip cut into dice, two large onions, and two heads of celery cut fine,

Parboil, drain, and cook in three quarts of well-seasoned beef stock, until done. Cook separately two cupfuls of Brussels sprouts, drain, and add to the soup, with one cupful each of French peas and beans. Season with salt, pepper, and a teaspoonful of sugar, boil five minutes longer, and serve with dice of fried or toasted bread.

SOUP À LA CLERMONT

Take the upper crust of a small French loaf, cut in small pieces, remove the crumbs, and put into a bowl with two cupfuls of well-seasoned beef stock. Set into a moderate oven for half an hour. Slice four large onions, fry brown in butter, drain, and boil for twenty minutes in sufficient beef stock to cover. Add the onions and the bread to two quarts of boiling beef stock, pour into a soup tureen and serve with grated Parmesan cheese on a separate plate.

SOUP À LA FRENEUSE

Fry brown in butter with a little sugar three cupfuls of diced turnips. Drain, add a quart of well-seasoned beef stock, and cook slowly until soft. Take the upper crust of a loaf of French bread, cut in small pieces, put into a deep

china baking dish, with two cupfuls of well-seasoned beef stock, and bake half an hour in a moderate oven. Pour the turnips over the bread, and add enough boiling well-seasoned beef stock to make the desired quantity of soup.

SOUP À L' ITALIENNE

Remove the soft part of the upper crust from a loaf of French bread, cut the crust in pieces, put into a baking dish with two cupfuls of well-seasoned beef stock, and simmer uncovered in a moderate oven for half an hour. Drain the fat off, add a quart of boiling beef stock, and two quarts of Julienne soup, made according to directions previously given.

MACARONI SOUP À LA VILLAGEOISE

Pare, wash, and cut into shreds the white part of two bunches of leeks, fry light brown in butter, add three quarts of well-seasoned beef stock, and boil forty minutes, skimming as necessary. Cook forty minutes, then add half a pound of broken macaroni and boil twenty minutes longer. Skim, pour into the soup tureen, and serve with grated Parmesan cheese.

ONION SOUP WITH CHEESE

Slice four large white onions, and fry brown

in a little butter, adding two tablespoonfuls of flour. Add two quarts of beef stock and one quart of water, season with salt and pepper, and boil for ten minutes. Toast thin slices of French bread in the oven. Butter a soup tureen and put a layer of bread in the bottom. Sprinkle with grated Parmesan cheese, and repeat until three layers of bread and cheese have been used. Pour the boiling soup over, let stand a moment, covered, and serve.

ONION SOUP WITH EGGS

Slice and parboil four large white onions. Drain and put into a stew-pan with two tablespoonfuls of butter. Fry brown, adding two tablespoonfuls of flour. Add three pints of water and three pints of well-seasoned beef stock. Season with salt and pepper, and boil five minutes, stirring constantly.

Beat the yolks of six eggs with three tablespoonfuls of milk and two tablespoonfuls of melted butter. Add to the hot soup, but do not allow it to boil. Put thin slices of French bread into a soup tureen, pour the hot soup over it, and serve.

PURÉE À LA LIVONIENNE

Cut in slices and put into a stew-pan carrots, turnips, leeks, white onions, celery, and sprigs

of parsley, having a pint of vegetables altogether. Fry light brown in butter, add three cupfuls of well-washed rice, three quarts of well-seasoned beef stock and a quart of water.

Cover, boil for an hour, rub through a fine sieve, and return to the fire. Beat the yolks of four eggs with two cupfuls of cream or milk, and add to the soup. Stir until it thickens, season with salt, pepper, sugar, and butter, and serve with dice of toasted bread.

SOUP À LA PIÉMONTAISE

Chop a large onion, put into a stew-pan with two tablespoonfuls of butter, and fry to a light brown. Stir constantly, and add a quart of beef stock and two cupfuls of rice. Simmer for twenty minutes, then add a half cupful of butter and four ounces of grated Parmesan cheese. Cook slowly for ten minutes. Add two quarts of boiling beef stock, and serve very hot. Pass grated Parmesan cheese on a plate separately.

SOUP À LA PICARDE

Cut the white part of six large leeks in shreds, put into a stew-pan with three tablespoonfuls of butter, and fry light brown. Add three quarts of beef stock, and six raw potatoes, and cut into dice. Boil until the potatoes are done, and serve with dice of toasted bread.

SOUP À LA SLAVONNE

Put thin slices of toasted French bread into a soup tureen, and cover with cooked carrots and turnips, cut into dice, and one large onion, which has been chopped, and fried brown. Pour over three quarts of boiling beef stock, cover for five minutes, and serve.

PURÉE OF PEAS AND RICE

Rub through a sieve one cupful of cooked peas, and one cupful of cold boiled rice. Mix with six cupfuls of boiling beef stock, thicken with butter and flour, according to directions previously given, and serve very hot.

JULIENNE SOUP WITH RICE

Prepare five pints of Julienne soup according to directions previously given, and add a pint of rice which has been cooked in well-seasoned beef stock until done. Reheat and serve with croutons.

RICE AND CURRY SOUP

Melt in a sauce-pan four ounces of butter, add a chopped onion, and a tablespoonful of chopped raw ham. Fry three minutes. Add one tablespoonful of curry powder and two tablespoonfuls of flour. Mix thoroughly, add

three quarts of beef stock, boil for one hour, skim, and pass through a fine strainer, into another sauce-pan. Add a pint of rice which has been cooked in stock, reheat, skim, and serve.

POTATO AND ONION SOUP

Chop two large onions, and fry brown in butter. Add two quarts of beefstock, one quart of water, and six raw potatoes, which have been peeled and cut into dice. Season with salt and pepper, and boil until the potatoes are done. Serve with dice of toasted bread.

PANADA

Put into a stew-pan three quarts of beef stock and half a pound of stale bread broken into small bits. Simmer until the bread is entirely dissolved, strain through a sieve, season to taste, and serve.

FARMER'S SOUP

Cut fine three carrots, three turnips, two onions, two leeks, and half a cabbage. Fry light brown in butter, and add a tablespoonful of sugar. Add three quarts of beef stock, boil for two hours, skim, add two tablespoonfuls of minced parsley, and pour into a tureen containing thin slices of toast.

PEA AND CUCUMBER SOUP

Peel and slice three cucumbers, parboil in salted water, and drain. Melt two table-spoonfuls of butter in a sauce-pan, add the cucumbers and a teaspoonful of powdered sugar. Fry light brown, drain off the butter, add a quart of beef stock, and boil slowly, for half an hour. Skim, add two cupfuls of cooked green peas and two quarts of beef stock. Pour into a soup tureen, over thin slices of toasted French bread, cover, and serve.

VERMICELLI SOUP À LA GRECQUE

Thicken five pints of beef stock with butter and flour, according to directions previously given. Boil for half an hour, then skim well. Beat together in a soup tureen the yolks of six eggs, one cupful of cream, the juice of a lemon, and two ounces of butter. Pour the boiling soup upon it, stirring constantly. Add half a pound of vermicelli, which has been broken into small bits, and cooked in slightly salted water.

MACARONI AND TOMATO SOUP

Boil one half pound of broken macaroni in salted water for fifteen minutes. Drain, cool, and put into a quart of well-seasoned beef stock

with the contents of a five-cent can of tomato paste. Boil ten minutes, skim, pour into a tureen, and serve with grated Parmesan cheese.

SAGO AND TOMATO SOUP

Prepare as above, using two quarts of stock, and four ounces of sago.

PURÉE OF TURNIPS À LA SAVOISENNE

Fry three cupfuls of diced turnips in butter, adding a teaspoonful of sugar. Add two tablespoonfuls of flour, two cupfuls of canned tomatoes, a small bunch of parsley, a teaspoonful of powdered sweet herbs, and one quart of beef stock. Cover, let simmer for one hour, rub through a fine sieve, reheat, skim, season with salt, pepper, and butter, and serve with croutons.

SPAGHETTI AND TOMATO SOUP

Prepare according to directions given for macaroni and tomato soup, using spaghetti instead of macaroni.

CONSOMMÉ WITH SAGO

Sprinkle six ounces of sago into three quarts of boiling beef stock. Simmer forty minutes, skim, and serve with dice of fried or toasted bread.

RICE AND TOMATO SOUP—II

Prepare according to directions given for macaroni and tomato soup, using six ounces of rice and two quarts of beef stock.

VERMICELLI SOUP À LA WINDSOR

Thicken three quarts of beef stock with butter and flour according to directions previously given, season with salt, pepper, and grated nutmeg. Boil half an hour, skim, and strain through a cloth. Add six ounces of vermicelli, previously boiled in salted water, one cupful each of cream and force-meat balls, reheat, and serve.

NOODLE AND TOMATO SOUP

Add a five-cent can of tomato paste to three pints of boiling beef stock. Season to taste, and cook in it noodles made according to directions given in a previous chapter. Serve hot with grated Parmesan cheese.

TAPIOCA AND TOMATO SOUP

Boil two quarts of beef stock in a sauce-pan, and sprinkle in four ounces of tapioca, stirring constantly. Cook slowly for twenty minutes, add a five-cent can of tomato paste, skim, reheat, season to taste, and serve.

RICE AND TAPIOCA SOUP

Sprinkle into three quarts of boiling beef stock four ounces of pulverized tapioca. Boil for half an hour. Cook separately six ounces of rice, in boiling salted water or beef stock, add to the soup, reheat, skim, and serve.

RICE AND ASPARAGUS SOUP

Boil two cupfuls of well-washed rice in two quarts of beef stock, and when the rice is soft, strain through a fine sieve. Have ready two cupfuls of cooked asparagus tips, and add to the soup just before serving.

PURÉE OF ASPARAGUS

Cut the tops from two bunches of asparagus, and set aside. Boil the stalks in salted water until tender, and rub through a sieve. Add the pulp to three pints of boiling beef stock, and season with salt, pepper, and butter. Simmer fifteen or twenty minutes. Stir in three tablespoonfuls of cream, strain the soup, add the cooked asparagus tips, and serve.

This soup may be thickened if desired.

BARLEY SOUP—II

Add to four quarts of beef stock one cupful of pearl barley, three large onions cut fine, a

small bunch of parsley, four potatoes sliced, and seasoning to suit. Simmer gently for four hours, press through a fine sieve, reheat, and serve.

BOUILLON—III

Cover three pounds of minced fresh beef, without bones, with three quarts of cold water. Bring to a boil, and simmer for five hours. Add a small onion, half a carrot, a little parsley and celery, a bay-leaf, and three cloves. Simmer one hour longer. Strain through a sieve into an earthen bowl, and set away to cool.

The next day, remove the fat, bring the stock to a boil, and let it simmer fifteen minutes. Add salt and pepper, three-quarters of a pound of minced fresh beef, simmer half an hour, strain through a cloth, and serve in cups, either hot or iced.

ONE HUNDRED AND TEN
MUTTON SOUPS

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ONE HUNDRED AND TEN MUTTON SOUPS

VERMICELLI SOUP

Skim the fat from the water in which a leg of mutton has been boiled, and reduce by rapid boiling to the consistency of stock. Cook separately a stalk of celery, an onion, a carrot, and a bunch of sweet herbs, all cut up fine. A bit of raw ham will improve the flavor. When the vegetables are tender, rub through a fine sieve. Add to the soup, with a handful of vermicelli, broken into small bits, boil until the vermicelli is done, thicken with a tablespoonful of butter rolled in flour, boil up, and serve with grated Parmesan cheese.

MUTTON SOUP WITH TAPIOCA

Three pounds of a neck of mutton, and three pounds of the broken bones. Cover with four quarts of cold water, and bring slowly to the boil. Add two onions, two turnips, two carrots, two stalks of celery, a small bunch of parsley, and one quart of hot water. Simmer for five hours, strain, and reheat. Sprinkle in four

tablespoonfuls of pearl tapioca, and simmer until the tapioca is transparent.

SHEEP'S HEAD SOUP

Have a sheep's head cleaned, and the bones well broken. Soak for an hour in salted water. Cover with fresh water, bring to the boil, and drain. Cover with four quarts of cold water, and add two turnips, two roots of salsify, two carrots, two stalks of celery, and a bunch of sweet herbs, all chopped fine. Simmer slowly for five hours. Strain through a sieve, and stand in a cool place to cool quickly. While the soup cools, prepare force-meat balls of the cooked tongue and brains chopped fine, and rub to a paste with bread crumbs. Season with salt and pepper, bind with a raw egg, dip in egg and crumbs, and fry brown in deep fat. Skim the soup, reheat, season, and thicken with a tablespoonful of corn starch rubbed smooth in a cupful of milk. Put the cooked force-meat balls into a tureen and pour the soup over them very carefully.

MUTTON BROTH

Put into four quarts of cold water three pounds of lean mutton, two pounds of broken bones, and a bunch of sweet herbs. Simmer for

four hours. Cut into bits one carrot, two turnips, two onions, and a quarter of a small cabbage. Cook slowly until tender in salted water, and drain. Strain the soup, cool, skim, and reheat. Season with salt and pepper, add the vegetables, and half a cupful of soaked barley. Simmer until the barley is tender, and serve.

RICE BROTH

Add half a cupful of well-washed rice to the water in which a leg of mutton has been boiled. Simmer until the rice is done. Thicken with one tablespoonful of corn starch or rice flour rubbed smooth in a cupful of milk, and beaten thoroughly with two eggs. Add the thickening, stirring constantly, take from the fire, season with pepper and minced parsley, and serve.

SCOTCH BROTH

Skim the fat from the water in which the leg of mutton has been boiled. Add a large onion finely chopped, boil thirty minutes, and strain. Add a cupful of barley, which has been soaked two hours in cold water, and simmer two hours longer. When the barley is done, season with pepper and minced parsley, and serve.

CRACKER SOUP

One pound of chopped mutton, and a well-cracked mutton bone. Put into two quarts of cold water, with a sliced onion, and cook for two hours. Strain, cool, and remove the fat. Split half a pound of Boston crackers and season with salt and pepper, and add a pint of boiling milk in which a pinch of soda has been stirred. Soak the crackers until they are soft, but not broken. Reheat the broth, thicken with butter and flour, season with pepper and parsley, and pour into the tureen. Add the soaked crackers carefully, and serve at once.

PEA SOUP

Put into three quarts of cold water three pounds of the neck of mutton, having the bones well broken. Add two carrots, two turnips, and one onion, all cut fine. Simmer for four hours. Soak half a cupful of barley in cold water to cover. Strain the soup through a coarse sieve, and reheat. Add the soaked barley and four cupfuls of green peas. Simmer until the peas are done, season with pepper and minced parsley, and serve.

TOMATO SOUP

Reheat six cupfuls of mutton stock with two cupfuls of stewed tomatoes and half a cupful of

rice. Simmer one hour. Season with salt, pepper, and sugar, and thicken with a tablespoonful of corn starch, rubbed smooth in a little cold water.

BAKED MUTTON SOUP

Arrange in an earthen jar half a dozen cold boiled potatoes, a sliced onion, a sliced turnip, three sliced tomatoes, a grated carrot, a cupful of green peas, and a cupful of cold boiled rice. Add two tablespoonfuls of butter, season with salt, pepper, and sweet herbs, and cover with cold mutton broth. Cover the jar tightly, and bake for four hours, in a slow oven.

BAKED MUTTON SOUP—II

Three pounds of lean mutton cut fine, one carrot, one turnip, and one onion cut fine. Two cupfuls of stewed tomatoes, one cupful of corn, and two cupfuls of peas either fresh or canned, a small bunch of sweet herbs chopped, two quarts of cold water, one tablespoonful of sugar, pepper and salt to season, and two tablespoonfuls of butter rolled in flour. Cover the jar tightly, set into a pan of boiling water in the oven, and bake slowly all day, adding more water as required to that in the pan.

MUTTON NOODLE SOUP

Put a cleaned and broken sheep's head and three pounds of the neck of mutton into a soup-kettle with four quarts of cold water. Simmer for two hours, skim, and add three quarts more of cold water. Add two onions and three carrots cut fine, and simmer until the vegetables are done. Take out the larger pieces of meat and bone, strain the soup through a sieve, cool, skim, and reheat. Add a handful of noodles, simmer twenty minutes, and serve.

CURRY SOUP

Reheat six cupfuls of mutton stock, stir in a cupful of cold boiled rice, and season highly with curry powder.

BARLEY SOUP

Two pounds of lean mutton, half a pound of ham or a ham bone, an onion, and a turnip cut fine, and three quarts of cold water. Simmer three hours. Strain, cool, and skim, season with salt, pepper, and minced parsley, add a half a cupful of barley which has been soaked for two hours in cold water, and simmer gently until the barley is done.

MUTTON AND RICE SOUP

Cook a cupful of well-washed rice in six cup-

fuls of mutton stock until very soft. Strain through a fine sieve, season with salt, pepper, and parsley, and reheat. Thicken with two eggs, beaten with a cupful of cold milk.

MUTTON SOUP À LA MESSONIER

Thicken three cupfuls of mutton stock with butter and flour according to directions previously given. Rub through a fine sieve four ounces of cooked mutton and two ounces of boiled onions. Add to the soup, bring to the boil, and thicken with an egg yolk beaten smooth with two tablespoonfuls of cream. Heat thoroughly, but do not boil. Serve with croutons.

MUTTON BROTH—II

Put three pounds of the leg of mutton, with the broken bones, into a soup-kettle with two turnips, two onions, and three quarts of cold water. Simmer three hours and a half. Strain cool, season, reheat, and add half a cupful of barley which has been soaked for two hours in cold water. Simmer gently until the barley is soft.

MUTTON BROTH—III

Put a pound and a half of the neck of mutton into a soup-kettle with three cupfuls of cold

water, two tablespoonfuls of pearl barley, and a teaspoonful of salt. Bring to the boil, skimming as necessary. When clear, add four ounces each of carrots, turnips, leeks and onions cut into small bits, one stalk of celery minced, a sprig of parsley, twelve pepper-corns, and a teaspoonful of powdered sweet herbs. Simmer for two hours, skim, and serve.

MUTTON BROTH—IV

Put into a soup-kettle, with six cupfuls of water, two pounds of the neck of mutton and the broken bones. Bring to the boil, skimming frequently, and when clear, add two cupfuls of pearl barley and skim again. Cut into bits a carrot, a turnip, and two stalks of celery. Fry brown in butter, add to the meat, and simmer for four hours. Rub together one tablespoonful each of flour and butter, strain the broth, and add slowly, stirring constantly until it thickens. Season with salt, pepper, and minced parsley.

RICE-MUTTON BROTH

Prepare according to directions given above, using rice instead of barley.

AMERICAN MUTTON SOUP

Put one pound of the neck of mutton into a

soup-kettle with one cupful and a half of split peas that have been soaked over night in cold water. Cover with three quarts of cold water, bring to the boil, and add one large onion, half a turnip, half a carrot, and a stalk of celery cut into bits. Simmer for three hours. Add two cupfuls of canned tomatoes and a teaspoonful of sugar, and simmer half an hour longer. Strain through a fine sieve, reheat, season, and serve with croutons.

BARLEY SOUP—II

Wash one cupful of pearl barley in two or three waters, boil two hours, drain and rinse in cold water. Cut fine two slices of turnip, half a carrot, and a small onion. Add with the barley to sufficient mutton stock to make the desired quantity of soup. Simmer until the vegetables are tender, press through a fine sieve, season with salt, pepper, and minced parsley, reheat, and serve.

CABBAGE SOUP

Chop a small cabbage fine and boil until tender in salted water. Drain, and add to four cupfuls of hot mutton stock. Reheat, season with salt, pepper, butter, and a teaspoonful of sugar. Bring to the boil, and serve with croutons.

FLEMISH MUTTON SOUP

Cut fine one carrot, one onion, one turnip, two leeks, a head of lettuce, and a head of endive. Cook until tender in sufficient mutton broth to cover. Add four cupfuls of hot mutton broth, season with salt, pepper, and sugar and simmer for three hours. Thicken with the yolks of two eggs, beaten with half a cup of cream or milk.

GREEN PEA SOUP

Cook two quarts of French green peas or two cans of peas with a small onion, a few sprigs of mint, and a small bunch of parsley. When tender, rub through a fine sieve, and add to six cupfuls of boiling mutton broth. Reheat, season with salt, pepper, melted butter, and minced parsley.

LAMB SOUP

Cut the breast of lamb into small pieces, and fry brown with an onion in butter. Dredge with flour and curry powder, add three quarts of boiling mutton broth, and half a cupful of raw ham chopped fine. Simmer until the meat falls from the bone. Take out the bones, and strain the soup, pressing the meat through a coarse sieve. Reheat and thicken with the yolks of three eggs, beaten smooth with half a

cupful of cream. Serve with dice of fried or toasted bread.

OATMEAL SOUP

Mix two tablespoonfuls of oatmeal with one cupful of cold water, and add four cupfuls of boiling mutton broth. Add a dozen small onions peeled and sliced, and cook slowly until the onions are done. Take from the fire and thicken with the yolks of two eggs, beaten smooth with a little cold broth.

MUTTON MACARONI SOUP

Put one quarter of a pound of broken macaroni into a sauce-pan with six cloves, an onion, and two tablespoonfuls of butter. Add sufficient boiling water to cover, and boil twenty minutes. Drain the macaroni, and add with the liquor from the sauce-pan to two quarts of mutton broth. Simmer for ten minutes, and serve with grated Parmesan cheese.

ONION SOUP

Mix two tablespoonfuls of oatmeal with enough cold water to make a smooth paste. Mix with six cupfuls of mutton broth, and one cupful of chopped onions. Simmer until the onions are cooked. Thicken with the yolks of

two eggs, beaten smooth with a little cold milk.

PARISIAN SOUP.

Fry four large sliced onions in butter, add four cupfuls of mutton broth, and six cold boiled potatoes, cut into dice. Boil until the onions are soft. Press through a sieve, reheat, and serve with dice of fried or toasted bread.

SCOTCH MUTTON SOUP

Six pounds of the neck of mutton, three quarts of cold water, five carrots, five turnips, two onions, one half cupful of barley, and a little salt. Soak the mutton for two hours in the water, then bring to the boil. Skim and simmer for two hours. Cut the vegetables into dice with the barley and simmer four hours longer, take out the bones, add the salt, and season with pepper and parsley. Only lean mutton should be used. Serve the meat in the tureen of soup.

PEA AND POTATO SOUP

Put three pounds of the neck of mutton into a soup-kettle with three quarts of cold water. Bring to the boil, skim, and simmer for two hours. Add one cupful each of green peas

and diced raw potatoes. Simmer until the vegetables are done. Take out the bones, and thicken with butter and flour, according to directions previously given. Season with salt, pepper, and minced parsley.

KENTUCKY MUTTON SOUP

Cook for one hour, in two quarts of mutton stock, one half cupful of green corn, one half cupful of lima beans, two tomatoes, and two potatoes, peeled and cut fine. Season with salt, pepper, and minced parsley, and serve with croutons.

KENTUCKY BARLEY SOUP

Put one cupful and a half of barley into three quarts of cold water with three onions, four carrots, and two turnips, all cut fine. Cook for two hours. Add three pounds of lean mutton cut from the neck, and one pound of lean ham cut fine. Simmer two hours and a half, and season to taste.

MUTTON AND CARROT SOUP

Cover the bones of cold roast mutton with two quarts of cold water. Add an onion which has been sliced and fried brown in butter, a potato and a turnip, and six medium-sized car-

rots cut fine. Simmer until the vegetables are tender, remove the bones, and strain through a sieve. Reheat, season, and thicken with one tablespoonful of flour and one of butter. Rub smooth with a little of the soup. Just before serving, add a cupful of hot cream.

MUTTON WREXHAM SOUP

Tie in a muslin bag a small bunch of parsley, a broken stalk of celery, a dozen each of cloves and pepper-corns, and a sprig of thyme. Put into a large earthen pot one pound of lean mutton, one carrot, one turnip, and six onions cut fine, two cupfuls of tomatoes, a teaspoonful of sugar, a tablespoonful of salt, and a salt-spoon of pepper. Add two quarts of cold water, cover the jar tightly and bake slowly, for five hours.

QUICK MUTTON SOUP

Chop together a pound of lean mutton and a small turnip, a carrot, a stalk of celery, and an onion. Cover with six cupfuls of cold water, bring to the boil, skim, and simmer forty-five minutes. Season with salt, pepper, and minced parsley, and serve with croutons.

QUICK MUTTON SOUP—II

Prepare according to directions given above,

strain, reheat, and thicken with butter and flour, or with two egg yolks beaten smooth with a little cream.

CLEAR MUTTON BROTH

Cut into bits one pound of lean mutton and break the bones. Cover with four cupfuls of cold water, and bring slowly to the boil. Add a large onion cut fine, and simmer until the meat is in rags. Strain, cool quickly, and when cold, remove the fat. Return to the fire, season with salt, pepper, and curry powder, and add two tablespoonfuls of well-washed rice. Simmer until the rice is done, and serve with croutons.

SCOTCH HOTCH POTCH

Grate five carrots, and add enough chopped turnips, onion, parsley, and lettuce to make a quart. Add two quarts of mutton stock with two cupfuls of cauliflower and two cupfuls of green peas.

Simmer slowly for forty-five minutes. Season with salt, pepper, and chopped parsley.

FRENCH MUTTON SOUP

Put four pounds of the neck of mutton into a soup-kettle with three quarts of cold water,

and bring slowly to the boil, skimming as needed. Tie in a muslin bag a small bunch of thyme, a bay-leaf, and a bunch of parsley. When the scum has ceased to form, add the sweet herbs, three carrots, three onions, three turnips, and a head of celery, all cut fine. Simmer for two hours, adding water if necessary. Season to taste and serve.

PARSNIP SOUP

Pare and cut fine two pounds of young parsnips. Fry in butter until slightly brown, then cover with mutton stock, and boil until tender enough to press through a sieve. Return to the fire, add enough stock to make two quarts of soup, boil up once, skim, and season to taste.

FRENCH MUTTON STOCK

Put into a soup-pot the shoulder, breast, neck, and bones, from a forequarter of mutton. Cover with two gallons of water, and boil slowly for an hour, skimming as necessary. Add a bunch of parsley, two carrots, two turnips, an onion, four cloves, two leeks, and a head of celery. Simmer four hours, strain through double cheese-cloth, color with caramel, and set in a cool place to cool quickly. When cold, remove the cake of fat from the surface, and use as required.

MUTTON SOUP À LA COWLEY

Cut into dice two carrots, two turnips, and a head of celery. Fry brown in a little butter, cover with three quarts of mutton stock, and simmer for an hour. Add two cupfuls of barley which has been boiled and drained, skim off the fat from the soup, and serve very hot. Color with caramel if desired.

LAMB SOUP—II

Cook four ounces of pearl barley for three hours in six cupfuls of mutton stock. Bone and trim a shoulder of lamb, cut into small pieces, and fry brown in butter. Drain off the butter, add three quarts of mutton stock, and a little white pepper. Tie together in a muslin bag a bunch of parsley, two cloves, two green onions, and two leeks. Boil, skim, cover, and simmer for an hour. Take out the muslin bag, add the barley, reheat, and serve.

LAMB BROTH À LA REINE

Remove the bones from a shoulder of lamb, and cut into small bits. Dredge with flour, and fry brown in butter. Add two cupfuls of cold boiled rice to enough mutton stock to make the desired quantity of soup, reheat, and serve.

SHEEP'S-TAIL SOUP

Pare, trim, and cut into small pieces eight sheep's tails. Soak in cold water for an hour, then drain, parboil, drain again, and fry in butter. Cover with mutton stock, and add a bunch of parsley, two leeks, two cloves, an onion, and a broken stalk of celery tied in a muslin bag. Cover and boil until the meat is tender. Add three quarts of mutton stock, simmer for forty minutes, and remove the muslin bag. Season with curry powder, and thicken with the yolks of four eggs, beaten smooth in a cup of cream. Serve with plain boiled rice on a separate dish. This is an Armenian recipe.

MUTTON SOUP À LA ROUENNAISE

Boil for two hours, in mutton stock, two pounds of soup beef, a carrot, two turnips, an onion, and a clove of garlic. Cook six ounces of barley in a quart of mutton stock until it is a smooth paste. Strain the soup, add the barley, and some bits of raw mutton fried brown in butter. Bring to the boil, add a cupful of cream, and two ounces of butter. Serve with croutons.

LAMB SOUP À LA WINCHESTER

Thicken three quarts of mutton stock with

three ounces of arrowroot, rubbed smooth with a wineglassful of white wine. Boil for twenty minutes, skim, and add one cupful of hot cream, and a dozen small onions which have been parboiled, drained, and browned in butter.

VIENNA MUTTON BROTH

Slice and fry four onions, drain, and add to three quarts of mutton stock. Make force-meat balls of four ounces of lean mutton, and two ounces of suet or beef marrow. Season with salt, pepper, and chopped parsley, bind with the yolks of two unbeaten eggs, shape into small balls, fry brown in butter, and drain on brown paper. Put into a soup tureen with two cupfuls of cooked barley, pour the soup over, and serve.

MUTTON SAGO SOUP

Sprinkle six ounces of sago into three quarts of boiling mutton stock. Simmer forty minutes, skim, season, and serve.

MUTTON TAPIOCA SOUP

Prepare according to directions given above, using pulverized tapioca instead of the sago.

TOMATO SOUP—II

Cook one quart of tomatoes and a teaspoonful

of sugar for twenty minutes in two quarts of mutton stock. Skim, add one cupful of cold boiled rice, reheat, and serve.

MUTTON SOUP À LA WINDSOR

Thicken three quarts of mutton stock with butter and flour according to directions previously given. Add six ounces of vermicelli, previously boiled in salted water, and one cupful of cream. Reheat, season, and serve.

NOODLE AND TOMATO SOUP

Cook a can of tomatoes for an hour in three quarts of mutton stock. Strain, reheat, season to taste, and cook a handful of noodles in the soup until tender. Serve with grated Parmesan cheese.

MUTTON SOUP À LA NIVERNAISE

Fry brown in butter one cupful each of diced carrots and turnips. Add three quarts of mutton stock, simmer until the vegetables are done, skim, add one cupful of Brussels sprouts, cooked previously in salted water, reheat, and serve.

FLEMISH MUTTON SOUP—II

Add to three quarts of mutton stock one cupful each of French peas and French beans.

Season with pepper, salt, and sugar, and serve with dice of fried or toasted bread.

TAPIOCA AND TOMATO SOUP

Prepare mutton and tapioca soup according to directions given above, adding a can of tomatoes with the tapioca. A little more water or stock may be required. Rub through a fine sieve, reheat, season, and serve with croutons.

MUTTON SOUP À LA LIVONIENNE

Put into a soup-kettle mixed carrots, turnips, leeks, white onions, parsley, and celery roots, cutting the vegetables fine and using a pint in all. Fry brown in butter, add three cupfuls of rice, three quarts of mutton stock, and a quart of water. Cover, boil for an hour, and rub through a fine sieve. Return to the fire, and thicken with two cupfuls of cream, beaten with the yolks of four eggs. Season with salt, pepper, sugar, melted butter, and minced parsley. Bring to the boil, and serve with dice of fried bread.

RICE AND TAPIOCA MUTTON SOUP

Stir into three quarts of boiling mutton stock four ounces of pulverized tapioca, and boil for half an hour. Cook separately in mutton stock

six ounces of well-washed rice. Add to the tapioca, reheat, skim, season, and serve.

SPAGHETTI SOUP

To six cupfuls of mutton stock add one cupful of cooked spaghetti, cut into inch pieces. Thicken if desired.

KIDNEY BEAN SOUP

Add one cupful of cooked kidney beans to six cupfuls of mutton stock. Thicken if desired. Season with curry powder.

PEA SOUP

Add one cupful of cooked peas to six cupfuls of mutton stock. Thicken if desired.

CARROT SOUP

Add one cupful of minced cooked carrots to six cupfuls of mutton stock. Thicken if desired.

QUICK TOMATO SOUP

Add one cupful of stewed and strained tomatoes to six cupfuls of mutton stock. Thicken with butter and flour.

CORN SOUP

Add one cupful of sweet corn, either fresh or canned, to six cupfuls of mutton stock. Thicken if desired.

MACARONI SOUP

Add one cupful of cold cooked macaroni and one tablespoonful of grated Parmesan cheese to six cupfuls of mutton stock. Thicken if desired.

RICE AND TOMATO SOUP

Add to six cupfuls of mutton stock one half cupful each of cold boiled rice and stewed tomato. Thicken if desired.

CELERY SOUP

Cook one cupful of finely-cut celery until tender and add to six cupfuls of mutton stock. Thicken with butter and flour if desired.

ONION SOUP

Cook one cupful of chopped onions until tender in six cupfuls of mutton stock. Thicken if desired.

LENTIL SOUP

Add one cupful of cooked lentils to six cupfuls of mutton stock, thicken with butter and flour, and season with curry powder.

LIMA BEAN SOUP

Add one cupful of cold cooked lima beans to six cupfuls of mutton stock. Thicken if desired.

TURNIP SOUP

Add one cupful of diced cooked turnips to six cupfuls of mutton stock. Thicken if desired.

MUTTON ASPIC

Add one half package of soaked and dissolved gelatine to four cupfuls of well-seasoned mutton stock. Set away to harden, break up with a spoon, and serve in cups.

MUTTON SOUP À LA LYONS

Add to six cupfuls of mutton stock one cupful of cooked green peas, and one cupful of cooked spinach which has been rubbed through a sieve. Thicken if desired.

ASPARAGUS SOUP

Add to six cupfuls of mutton stock one cupful of cooked asparagus tips and half a cupful of parboiled sweet green peppers cut in shreds. Thicken with egg yolks and cream, if desired.

DUNDEE MUTTON BROTH

Boil one cupful of barley slowly in six cupfuls of mutton stock. When the barley is thoroughly cooked, rub through a sieve. Return to the fire, add one cupful of milk, two tablespoonfuls of butter, a tablespoonful of chopped parsley, and salt and pepper to season. Beat the yolks of three eggs with a teaspoonful of sugar and six tablespoonfuls of cream. Take the soup from the fire, pour in the egg and cream, stir until thick, and serve with croutons.

SCOTCH PURÉE

Put into a soup-kettle one pound of the neck of mutton with the broken bones. Cover with three quarts of cold water, and bring to the boil. Skim, and simmer for one hour. Add six potatoes, two onions, one carrot cut fine, and simmer two hours longer. Season with salt, pepper, and butter, simmer thirty minutes, strain through a coarse sieve, reheat, and serve with croutons.

BISQUE OF MUTTON

Put into a soup-pot, with two quarts of cold water, three pounds of the neck of mutton, half a cupful of rice, a cupful of stewed tomatoes, half a carrot, and an onion. Bring slowly to the boiling point, skim carefully, and simmer for four hours. Add a tablespoonful of butter, rubbed smooth with a tablespoonful of flour, three teaspoonfuls of salt, half a teaspoonful of pepper, and a quart of boiling milk. Strain, and serve.

GLASGOW BROTH

Remove all fat and bone from two pounds of the neck of mutton. Put the bone into a kettle with two quarts of water, and simmer for one hour. Cut the meat into dice, and put it into a pan with half a cupful of pearl barley, and two tablespoonfuls each of minced onion, carrot, turnip, and celery. Strain the water from the bone on to the vegetables, and simmer for three hours. Thicken with butter and flour, and season with salt, pepper, and minced parsley.

FARINA SOUP

Sprinkle two ounces of farina into three pints of boiling mutton stock. Simmer until the farina is done, and serve.

ARROWROOT SOUP

Rub four teaspoonfuls of arrowroot to a smooth paste with a little cold mutton stock, stir into three pints of boiling stock, and cook until perfectly transparent, stirring constantly.

HIGHLAND BROTH

Soak one cupful of barley in cold water for three hours. Cut fine one carrot, one turnip, two onions, four stalks of celery, half a cupful of string beans, a small bunch of parsley, and five leek tops. Parboil the vegetables for fifteen minutes, drain, and add to four cupfuls of mutton stock, with the barley and half a cupful of green peas. Simmer slowly for three hours. Thicken with butter and flour, reheat, and serve with croutons.

BOSTON MUTTON BROTH

Three pounds of the neck of mutton and one pound of bone. Cover with two quarts of cold water, bring slowly to the boil, skim, and simmer for one hour. Add ten pepper-corns, four cloves, two sprigs of parsley, a shred of sweet pepper, half a bay-leaf, two teaspoonfuls of powdered sweet herbs, and one and one-half

tablespoonfuls each of minced turnip, onions, carrot, and celery.

Simmer six hours, strain, add a teaspoonful of salt, and set away to cool.

PEA AND TOMATO MUTTON SOUP

Cook one cupful of green peas and one cupful of tomatoes, in four cupfuls of mutton stock. Press through a sieve, thicken with two tablespoonfuls of corn-starch, rubbed smooth in a little cold stock, add two tablespoonfuls of butter, half a cupful of cooked peas, and salt and pepper to taste.

QUICK MUTTON BROTH—II

Wash a neck of mutton, cut the meat into bits, and break the bones. Cover with two quarts of cold water, bring to the boiling point, skim, and simmer for two hours. Add an onion, a turnip, two stalks of celery, and a bay-leaf. Cover and simmer for an hour and a half. Strain, season, and serve.

QUICK RICE SOUP

Add six tablespoonfuls of rice to six cupfuls of mutton stock. Simmer for half an hour.

HIGHLAND LEEK SOUP

Chop fine one dozen leeks, and add to two quarts of mutton stock with one cupful of oatmeal. Simmer for one hour, strain through a fine sieve, reheat, season, take from the fire, and fold in the stiffly-beaten whites of two eggs.

JERSEY MUTTON SOUP

Cover with cold water four pounds of lean mutton, four onions, and a carrot. Bring slowly to the boil, and skim. Season with salt and pepper, and simmer until the meat is in rags. Add a sweet green pepper, shredded, take from the fire, and set in a cold place overnight. Next day remove the fat, meat, and vegetables, reserving the carrot. Strain the soup, reheat, and add the carrot, cut fine. Thicken with a tablespoonful of flour rubbed smooth with a little cold mutton stock. Season with chopped parsley, and add a cupful or more of cold boiled rice.

NORWEGIAN SOUP

Soak one third of a cupful of tapioca overnight in two cupfuls of cold water. In the morning add four cupfuls of mutton stock and simmer for an hour. Cut up one onion and two stalks of celery, and cook for twenty

minutes with a blade of mace in two cupfuls of milk, strain into the soup, reheat, and season with salt, pepper and melted butter.

VELVET MUTTON SOUP

Reheat one quart of mutton stock, season to taste, and thicken with the yolks of two eggs beaten with half a cupful of cream.

CREAM MUTTON SOUP

Wash three ounces of sago in boiling water, and add it gradually to eight cupfuls of boiling mutton stock. Simmer for half an hour. Thicken with the yolks of three eggs beaten with a cupful of cream, and season with salt, pepper, and minced parsley.

IRISH MUTTON SOUP

Put two pounds of chopped mutton into two quarts of cold water with half an onion, sliced. Bring to the boil, skim, add a teaspoonful of salt, cool, skim, and strain. Reheat, add half a cupful of rice, which has been soaked in cold water for three hours, simmer half an hour, and add one cupful of boiling milk.

GERMAN MUTTON BROTH

Put two pounds of the neck of mutton with

the bones and one sliced onion into four quarts of cold water. Bring to the boil, add half a cupful of rice, and boil for two hours. Skim out the meat and bones and cut the meat into small bits. Cool the soup and remove the fat. Return to the fire, add the meat, reheat, and serve.

GERMAN TOMATO SOUP

Prepare according to directions given above, adding two cupfuls of canned tomatoes with the rice.

VIENNA MUTTON SOUP

Add to six cupfuls of mutton stock a small onion, a small carrot, half a bay-leaf, two kernels of allspice, a shred of lemon-peel, a teaspoonful of salt, a pinch each of black and red pepper. Boil thirty minutes and strain. Reheat, and when boiling drop into it by teaspoonfuls the following mixture :

One egg, beaten well with one tablespoonful of melted lard, and three tablespoonfuls of farina. Boil three minutes and serve.

MUTTON CONSOMMÉ

Reheat six cupfuls of well-seasoned mutton stock, add the beaten whites of three eggs with their crushed shells, boil fifteen minutes, and

strain through cheese-cloth. Serve a poached egg in each plate of soup.

GREEK MUTTON SOUP

Cut up a neck of mutton and break the bones. Add two quarts of cold water, one cupful of split peas, half a cupful of chopped raw ham, one onion, one carrot, a small bunch of parsley, and a sprig of thyme. Cook for three hours, remove the bones, and cut the meat fine. Strain the soup through a sieve, season to taste, add the meat, reheat, and serve.

CALEDONIAN BROTH

Bring slowly to the boiling point two pounds of lean meat from the shoulder of mutton, covered with two quarts of cold water. Bring slowly to the boil, skim, and add one half cupful of barley which has been previously cooked. Add one cupful of grated carrot and one large onion, which has been sliced and fried brown in butter.

Simmer until the meat falls from the bones. Remove the bones, season with salt, pepper, and minced parsley, and thicken with butter and flour, according to directions previously given.

PHILADELPHIA MUTTON SOUP

Six pounds of the neck of mutton and four quarts of cold water. Bring slowly to the boil, skim, and simmer for four hours. Strain and cool. Remove the fat and reheat. Add an onion, a bay-leaf, half a cupful of rice, and salt and pepper to taste. Simmer for an hour, remove the onion and bay-leaf, and serve very hot with croutons.

PURÉE OF SPLIT PEAS

Soak over night two cupfuls of split peas. In the morning drain and rinse. Cover with one and one half quarts of boiling water, and boil until tender. Press through a sieve, return to the fire, add four cupfuls of mutton stock, bring to the boil, and serve with croutons.

VIRGINIA MUTTON BROTH

Chop fine a turnip, a carrot, an onion, a head of celery, and a bunch of parsley. Add sufficient mutton stock to make the desired quantity of soup and cook slowly for two hours. Strain, and add one cupful or more of cold boiled rice. Reheat and serve.

TWENTIETH CENTURY MUTTON BROTH

Boil slowly for two hours three pounds of

lean mutton with three quarts of cold water. Add two tablespoonfuls of rice, and boil for another hour, stirring often. Strain and thicken with one tablespoonful of butter and one tablespoonful of flour, rubbed smooth in a tablespoonful of cream.

QUICK MUTTON BROTH FOR INVALIDS

Chop one pound of lean mutton very fine, and cover with two cupfuls of cold water. Soak two hours, simmer half an hour, strain, and season to taste.

WELSH MUTTON BROTH

Soak over night one half cupful of pearl barley. Cut into bits the lean meat from two pounds of leg of mutton, cover with two quarts of cold water, and bring to the boil slowly. Put the bones on to boil with a pint of cold water. Skim the meat carefully, and when scum has ceased to form, add the soaked barley, and skim again. Fry brown in butter one-fourth cupful each of carrot, turnip, onion, and celery. Add to the meat, and simmer for four hours. Blend together one tablespoonful of butter and one tablespoonful of flour. Add the water from the mutton bones, and cook until thick. Add to the soup, simmer ten minutes, season to taste, and serve without straining.

MUTTON SOUP À LA XAVIER

Fry in butter two chopped onions and two leeks. Add three carrots cut into dice, and two pounds of lean mutton cut into cubes. Add two quarts of cold water, simmer for two hours, add four fresh tomatoes, peeled and sliced, and a cupful of cold boiled rice. Reheat, season with salt, pepper, and minced parsley, and serve.

SPANISH MUTTON BROTH

Fry brown one cupful of mixed vegetables and add to six cupfuls of mutton stock. Reheat, and season with Worcestershire and tabasco.

PALESTINE MUTTON SOUP

Reheat six cupfuls of mutton stock. Add a half a cupful of rice which has been boiled separately, and two raw potatoes cut into dice. Simmer until the potatoes are done, then add the beaten yolk of an egg mixed with a little cold stock.

RUSSIAN MUTTON BROTH

Cook half a cupful of rice to a jelly, in six cupfuls of mutton stock. Strain through a sieve, reheat, and thicken with a tablespoonful

of flour rubbed smooth in a half a cupful of cold milk. Season with salt, tabasco sauce, and minced parsley.

QUICK MUTTON AND POTATO SOUP

Add one cupful of cold mashed potatoes to six cupfuls of mutton stock. Reheat, season to taste, and thicken with the yolks of two eggs beaten smooth in half a cupful of cream.

“ To be a good cook means the knowledge of all fruits, herbs, balms, and spices, and of all that is healing and sweet in groves and savory in meats. It means carefulness, inventiveness, watchfulness, willingness, and readiness of appliances. It means the economy of your great-grandmothers and the science of modern chemistry; it means much tasting and no wasting; it means English thoroughness, French art, and American hospitality; it means, in fine, that you are to be perfectly and always ladies (loaf givers), and that you are to see that every to-day has something nice to eat.”

JOHN RUSKIN.

CURRENT MASCULINE IDEA OF “A PERFECT
LADY”

See last two lines above.

ONE HUNDRED VEAL SOUPS

VEAL STOCK

Put five pounds of the knuckle of veal into a soup-kettle with three quarts of cold water, two blades of mace, one onion, a small bunch of parsley, and two stalks of celery cut fine. Season with salt and pepper to taste, bring to the boil, and skim. Simmer until the liquid in the kettle has been reduced one third. Strain the stock, and use as required.

SOUP À LA BONNE FEMME

Chop together four heads of lettuce and one cucumber, fry brown in butter, season with salt, pepper, and grated nutmeg, and dredge with flour. Add gradually from six to eight cupfuls of veal stock until it thickens, stirring constantly. Simmer half an hour. Thicken with the yolks of three eggs, beaten smooth with a cupful of cream, and one teaspoonful of sugar. Add the thickening gradually, and serve with croutons.

CHIFFONADE SOUP

Chop fine two heads of lettuce, and fry brown in butter with a sliced onion. Season with salt and pepper, add six cupfuls of veal stock, and add one and one half cupfuls each of peas, string beans, and asparagus tips. Simmer for three quarters of an hour and serve with croutons.

RICE AND PEA SOUP

Cook one cupful of well-washed rice in two cupfuls of veal stock, and cook one cupful of green peas in another pint of veal stock. When the vegetables are done, combine mixtures and add enough veal stock to make the required quantity of soup. Thicken with the yolk of an egg beaten smooth with two cupfuls of cream, season to taste, and serve with croutons.

SOLFERINO SOUP

Cook in veal stock until tender one half cupful each of diced potatoes, string beans, young carrots, and green peas. Add sufficient veal stock to make the required quantity of soup, season with salt, pepper, celery salt, parsley, tomato catsup, and a little grated onion. Reheat and serve with croutons.

GERMAN SOUP

Fry a small sliced onion brown in butter, and add a teaspoonful of carraway seeds. Add six cupfuls of well-seasoned veal stock and simmer for forty-five minutes. Make marrow balls, according to directions given in the chapter on Garnishes for Soups, drop into the boiling soup, and serve when the balls are done.

SPRING SOUP

Cook in veal stock four young carrots, four young turnips, and two leeks cut fine. Add sufficient veal stock to make the desired quantity of soup, and one cupful of fresh green peas. Boil for fifteen minutes, season to taste, and serve.

VEAL SOUP

Put a knuckle of veal into three quarts of cold water, with a teaspoonful of salt, and a tablespoonful of raw rice. Simmer for four hours. Strain the soup, add a tablespoonful of butter, and pepper to season. Thicken with the yolk of one egg, beaten smooth with one cupful of cream.

VEAL AND SAGO SOUP

Cut into bits three pounds of veal, and simmer with sufficient cold water to cover for four

hours. Strain, season with pepper and salt, and return to the fire. Add half a cupful of sago, which has been soaked for an hour in cold water. Simmer for half an hour. Thicken with the yolks of four eggs, beaten smooth in two cupfuls of milk, take from the fire, add a tablespoonful of minced parsley, and serve very hot.

VEAL AND CELERY SOUP

Cut up three pounds of veal, break the bones, cover with four quarts of cold water, simmer for four hours, strain, and return to the fire. Add two bunches of celery, and two onions cut fine, and simmer until the vegetables are done. Press through a fine sieve, thicken with two tablespoonfuls of corn-starch, rubbed smooth in two cupfuls of milk, add two tablespoonfuls of butter, reheat, and serve with dice of fried bread.

VEAL-RICE SOUP

Break up a four-pound knuckle of veal, cover with four quarts of cold water, and add one onion, and two stalks of celery cut fine. Simmer for four hours, and strain. Add one half cupful of rice which has been boiled separately, season with salt and pepper, and thicken with one tablespoonful of corn-starch, blended with one cupful of milk. Bring to the boil, add one

tablespoonful of minced parsley, and serve with dice of fried bread.

CREAM VEAL SOUP

Chop fine three pounds of lean veal and a large onion. Cover with two quarts of cold water, simmer for three hours, strain, cool, and skim. Thicken with two tablespoonfuls of corn-starch blended with a little cold water and beaten with three eggs and two cupfuls of milk. Season with salt, pepper, minced parsley, and a grating of nutmeg.

MUSHROOM SOUP

Take three pounds of the knuckle of veal and break it up well. Simmer for three hours with an onion and a bunch of parsley, strain, and reheat. Add one can of French mushrooms cut fine, and simmer for fifteen minutes. Beat together two eggs, two tablespoonfuls of flour, and one cupful of milk. Take the soup from the fire, add the thickening and one tablespoonful of butter. Reheat, bring to the boil, and serve at once.

GERMAN SAGO SOUP

Chop fine three pounds of the knuckle of veal and break the bones. Cover with four quarts of cold water, and simmer for three hours with

an onion and two stalks of celery cut fine and a tablespoonful of powdered sweet herbs. Strain, season, reheat, add three-quarters of a cupful of German sago which has been soaked in cold water for two hours, and simmer for half an hour.

SCOTCH BARLEY BROTH

Break two pounds of the knuckle of veal. Put into a soup-kettle with three quarts of cold water, and one onion, one turnip, and one stalk of celery cut fine. Simmer for three hours, strain, cool, skim, and reheat. Add one cupful of Scotch barley which has been cooked for half an hour in salted water. Bring to the boil, skim, season, and serve.

VEAL AND TAPIOCA SOUP

Put into three quarts of cold water three pounds of a knuckle of veal, one onion, one turnip, and two stalks of celery cut fine, two blades of mace, and pepper and salt to season. Simmer for three hours. Strain through a sieve, cool, skim, and reheat. Add half a cupful of pearl tapioca which has been soaked overnight in milk to cover. Simmer until the tapioca is clear, add a tablespoonful of minced parsley, and serve.

GREEN VEAL SOUP

Break up three pounds of a knuckle of veal, cover with four quarts of cold water, add a large onion sliced, and simmer for four hours. Cook three cupfuls of spinach in salted water, and strain through a fine sieve. Add a lump of sugar, and set aside. Strain the soup, cool, skim, and reheat. Add the spinach, thicken with butter and flour, according to directions previously given, and add one cupful of cooked asparagus tips just before serving.

VEAL BROTH

Break up three pounds of the neck of veal, cover with three quarts of cold water, add an onion and a turnip cut fine and a small bunch of parsley. Simmer for three hours, take out the bones, and press the rest through a sieve. Cool, skim, and reheat. Add one cupful of washed rice, and simmer until the rice is done. Serve with croutons.

ST. ELMO SOUP

Fry brown in butter two large onions, and add a tablespoonful of minced parsley. Add also three pounds of lean veal cut fine and three quarts of cold water. Simmer for three hours. Strain, cool, skim, season, and reheat. Add

one half cupful of rice which has been soaked for an hour in cold water, and simmer until the rice is done. Add four tablespoonfuls of grated cheese, bring to the boil, and serve.

QUICK TAPIOCA SOUP

Reheat six cupfuls of veal stock. Add half a cupful of pearl tapioca which has been soaked in cold water for three hours. Simmer until the tapioca is clear, add three tablespoonfuls of sherry, and serve.

BARLEY CREAM SOUP

Chop fine, with a large onion, three pounds of lean veal. Cover with four quarts of cold water and add half a pound of pearl barley. Simmer for four hours, strain through a fine sieve, season, and add one cupful of boiling milk. Serve immediately.

VEAL AND CELERY SOUP

Cut up a dozen stalks of celery, cook until tender in salted water, with a small onion sliced, and press through a sieve. Add six cupfuls of veal stock, pepper and salt to season, and a teaspoonful of sugar. Bring to the boil, and thicken with one tablespoonful of flour, rubbed smooth in a cupful of cold milk.

VEAL BOUILLON

Cut fine three pounds of lean veal, cover with three quarts of cold water, and simmer slowly for two hours and a half. Season with salt and pepper, simmer half an hour longer, strain through cheese-cloth, cool, skim, reheat, and serve in cups.

VEGETABLE SOUP

Put a knuckle of veal into four quarts of water, with a tablespoonful of salt and a pod of red pepper. Simmer for three hours, skimming as needed. Add one cupful of cabbage cut fine, two cupfuls of diced potatoes, a minced carrot, three large onions, and a head of celery cut fine. Simmer until the vegetables are done.

KENTUCKY VEGETABLE SOUP

Prepare vegetable soup according to directions given above. Add three sliced tomatoes, a diced turnip, and the corn cut from two large ears. When the vegetables are done, take out the bones, press through a sieve, reheat, and thicken with a little flour, rubbed smooth in a cupful of cold milk.

SUCCOTASH SOUP

Three pounds of veal, one pint of lima beans, one quart of corn cut from the cobs, one quart

of boiled milk, and pepper and salt to season. Cut the veal into small bits and boil for an hour with the corn cobs in water sufficient to cover. Add the beans, boil for forty-five minutes, add the corn, and cook thirty minutes longer. Add the boiling milk, the seasoning, and serve without straining.

CREAM CELERY SOUP

Boil together for an hour two quarts of veal stock, two bunches of celery, two onions, two cloves, three pepper-corns, and a small bunch of parsley. Strain, and add two cupfuls of whipped cream. Season with salt, and serve.

CREAM TAPIOCA SOUP

Prepare according to directions given above, using one cupful of soaked tapioca instead of the celery.

CREAM ASPARAGUS SOUP

Prepare according to directions given above, using two bunches of asparagus instead of the celery.

FRENCH SAGO SOUP

Chop fine three pounds of lean veal, cover with three quarts of cold water, simmer for two

hours, strain, and reheat. Add one quarter of a pound of sago which has been soaked for two hours in cold water. Simmer for half an hour, thicken with the yolks of four eggs beaten smooth with two cupfuls of cold milk, and season with salt, pepper, and minced parsley.

VEAL CONSOMMÉ WITH LETTUCE

Allow two heads of lettuce for each quart of soup. Wash, parboil, and press out the water. Cool, cut in halves, season, and tie each piece into shape with a string. Simmer for an hour in veal stock, skim out the lettuce, take off the strings, return to the stock, and serve with croutons.

ITALIAN VEAL SOUP

Cover a large knuckle of veal with three quarts of cold water, and simmer for three hours, skimming often. Strain, add a bay-leaf, a carrot, an onion, a turnip, a blade of mace, two cloves, a stalk of celery, and a small bunch of parsley. Boil for an hour, strain, and cool. When it has jellied, measure the jelly, and reheat with an equal amount of cream. Serve with dice of fried bread.

CREAM CHEESE SOUP

Rub together one tablespoonful of butter and two tablespoonfuls of flour. Season with salt,

pepper, and celery salt, add a grated onion, and two cupfuls of veal stock. Cook slowly until it thickens, and add the yolks of two eggs, beaten smooth with two cupfuls of milk. Re-heat, add four tablespoonfuls of grated Parmesan cheese, and serve with dice of fried or toasted bread.

JENNY LIND'S VEAL SOUP

Cook half a cupful of pearl sago until clear in a quart of cold water. Add two cupfuls of cream in which the yolks of four fresh eggs have been beaten and two quarts of well-seasoned veal stock, boiling hot. Cook slowly until it thickens, but do not allow it to boil. Serve at once.

VELVET VEAL SOUP

Soak one tablespoonful of pearl tapioca for an hour in cold water, and cook until clear in four cupfuls of veal stock. Beat the yolks of three eggs, mix with a little cold stock, and stir into the hot soup. Do not allow it to boil. Season with salt, paprika, and nutmeg.

MUSHROOM SOUP—II

Cook a quart of fresh mushrooms in boiling water until tender, and rub through a sieve. Add two quarts of veal stock, reheat, and

thicken with a tablespoonful each of butter and flour, cooked until thick with a cupful of cream or milk. Reheat, season, and serve.

SAVORY RICE SOUP

Wash half a cupful of rice, boil for fifteen minutes, and drain. Add one quart of veal stock, simmer until the rice is done, rub through a fine strainer, and reheat. Thicken with the yolks of two eggs, beaten smooth with half a cupful of cream, season to taste, and serve very hot with dice of fried or toasted bread.

SPANISH PURÉE OF TURNIPS

Cut one large turnip into dice. Cover with six cupfuls of veal stock, add four tablespoonfuls of butter, two cupfuls of rice, and salt, white pepper, and sugar to season. Bring to the boil, simmer for an hour, strain through a fine sieve, and reheat. Serve with dice of fried bread.

PURÉE À LA COLBERT

Cut fine two heads of lettuce and fry brown in butter. Dredge with flour, and add six cupfuls of veal stock. Season with salt, pepper, and nutmeg, boil five minutes, and rub through a sieve. Add sufficient veal stock to make the required quantity of soup. Thicken with the

yolks of three eggs, beaten smooth in two cupfuls of cream. Reheat and serve with a poached egg in each plate.

ONION SOUP À LA PLESSY

Peel and parboil four dozen small onions. Drain, and fry brown in butter, adding a teaspoonful of sugar. Dredge with flour, and add two quarts of veal stock, season with salt and pepper, and simmer until the onions are done. Cover the bottom of the soup tureen with thin pieces of toast, sprinkle liberally with grated cheese, and pour over them the hot soup.

ONION SOUP WITH EGGS

Slice and parboil four large onions. Drain, fry brown, dredge with flour, add three quarts of veal stock, and pepper and salt to season. Boil five minutes, and thicken with the yolks of six eggs, beaten with a cupful of milk and two tablespoonfuls of butter. Spread thin slices of toast on the bottom of the soup tureen, pour the hot soup over, and serve.

VEAL SOUP WITH CELERY

Cut fine six small heads of celery, parboil, drain, and cool. Cover with three quarts of veal stock, and simmer for an hour, skimming when necessary.

VEAL AND BARLEY SOUP

Parboil for ten minutes half a pound of barley. Cool, drain, and cook for three hours in a quart of veal stock, drain again, add three quarts of veal stock, reheat, and serve

BRETON ONION SOUP

Peel, slice, and parboil a quart of white onions. Drain and fry brown in butter. Dredge with flour, add three quarts of veal stock, season with salt and pepper, strain through a fine sieve, and reheat. Add two tablespoonfuls of butter, and serve with dice of fried bread.

GREEN PEA SOUP WITH RICE

Boil three pints of green peas with a carrot and an onion in two quarts of veal stock. Remove the onion and carrot and strain the soup through a fine sieve. Reheat, skim, season with salt, pepper, and sugar, add two cupfuls of boiled rice, and two teaspoonfuls of butter. Bring to the boil and serve.

SPRING PEA SOUP

Cook two quarts of green peas in two quarts of water with salt, a bunch of parsley, an onion, and a tablespoonful of butter. Take out the onion and parsley, rub through a

fine sieve, add four cupfuls of veal stock, and reheat, skimming when necessary. Just before serving, add half a cupful each of cooked asparagus tips and string beans. Season with butter, pepper, and sugar.

PEA SOUP À LA ST. GERMAIN

Prepare according to directions given for Spring Pea Soup, omitting the asparagus tips and beans. Beat together in a sauce-pan two whole eggs, the yolks of six, and half a cupful of cream. Strain through cheese-cloth, add one cupful of veal stock, pour into a buttered pan, and bake until firm, setting the pan into another of boiling water. When the custard is cool, turn out and cut into cubes. Serve some of the garnish in each plate of soup.

VEAL SOUP À LA NAVARRAISE

Thicken five pints of veal stock with two ounces of flour, slightly browned in butter. add a pint of stewed tomatoes, and boil for half an hour, skimming when necessary. Strain through a fine sieve, add half a pound of broken vermicelli, which has been cooked until tender in boiling salted water, reheat, skim, season, and serve.

RICE SOUP À LA FLAMANDE

Cut fine one carrot, one turnip, one onion, a stalk of celery, two leeks, and one quarter of a cabbage. Fry in butter with a teaspoonful of sugar, add three quarts of veal stock, a bunch of parsley, and a thin slice of ham. Simmer until the vegetables are done, take out the ham and parsley, add one half cupful each of green peas and string beans, previously cooked, and three cupfuls of boiled rice. Skim, season, and serve.

ENGLISH VEAL AND RICE SOUP

Cook one cupful of rice until tender in a quart of veal stock. Cut half a pound of veal cutlet into cubes, fry brown in butter, drain, and add to the soup.

VEAL AND POTATO SOUP WITH RICE

Prepare according to directions given for English Veal and Rice Soup, adding a quart of stewed and strained tomatoes and a parboiled green pepper, chopped fine. Reheat, skim, and serve with croutons.

CREAM OF BARLEY À LA JARDINÈRE

Parboil and drain a pound of well-washed barley. Cover with two quarts of veal stock,

simmer for four hours, rub through a fine sieve, and add enough milk to make three quarts of soup. Boil again, skim, season with butter, pepper, salt, and sugar, and add one cupful of boiling cream. Just before serving, add one half cupful each of cooked carrots and turnips, cut into dice, cauliflower flowerets, and green peas.

GERMAN TOMATO SOUP

Cook together two cans of tomatoes, two carrots, two onions, and three ounces of raw ham. Add two quarts of veal stock, strain, season, and reheat. Thicken with one tablespoonful each of butter and flour, blended with a little cold veal stock, bring to the boil, season with salt, pepper, butter, and sugar, and serve with croutons.

VEAL SOUP À L' INDIEN

Cut two pounds of lean veal into cubes, and fry brown in butter, with four ounces of lean ham, also cut into cubes. Dredge with three tablespoonfuls of flour and a tablespoonful of curry powder. Add three quarts of veal stock, and a bunch of parsley, two leeks, and two stalks of celery tied together. Add also the rind of a lemon. Bring to the boil, skim, cover, and simmer for two hours. Remove the vegetables

and lemon peel, season with salt and pepper, and serve with plain boiled rice.

FRENCH CREAM OF RICE

Cover a pound of rice with two quarts of veal stock, season with salt and nutmeg and cook for an hour. Rub through a fine sieve, reheat, dilute to the proper consistency with boiling cream, season with butter and sugar, and serve with dice of fried or toasted bread.

SWEDISH CREAM OF BARLEY

Cook together for four hours six cupfuls of veal stock, one cupful of barley, a sliced onion, an inch of stick cinnamon, and a blade of mace. Rub through a fine sieve, add two cupfuls of boiling milk and one cupful of hot cream. Season with salt and red pepper, and thicken with the yolks of two eggs, beaten light with two tablespoonfuls of cream.

SCOTCH CELERY SOUP

Cut two heads of celery into small pieces, add two cupfuls of veal stock, a quarter of a pound of lean ham, a tablespoonful of sugar, and two tablespoonfuls of butter. Boil for half an hour, add six cupfuls of veal stock, a pinch of salt, and a blade of mace. Simmer for an hour, strain through a coarse sieve, reheat, add two

cupfuls of boiling cream, and serve with croutons.

This soup may be thickened if desired.

VEAL SOUP À LA XAVIER

Mix the well-beaten yolks of four eggs, and the white of one, with one cupful and a half of flour. Season with salt, pepper, minced parsley, and grated nutmeg. Add as much veal stock as will make the batter thin enough to pass through the holes of the skimmer. Re-heat two quarts of veal stock, and when it boils pour the batter into it through the skimmer, stirring constantly. Boil fifteen minutes, and serve.

ITALIAN TAPIOCA SOUP

Simmer for an hour, in one quart of veal stock, one third of a cupful of tapioca, which has been soaked over night in cold water. Add one onion grated, two stalks of celery chopped very fine, a blade of mace, a tablespoonful of butter, and two cupfuls of milk. Simmer for twenty minutes, season with salt, pepper, butter, and sugar, and serve with croutons.

VEAL STOCK—II

Break up two pounds of the knuckle of veal

and put into a stew-pan with the bones and trimmings of veal or chicken. Add a quarter of a pound of lean ham, two stalks of celery, an onion, a clove, a blade of mace, six peppercorns, and two tablespoonfuls of rice. Cover with three quarts of cold water, simmer for four hours, skimming when necessary, strain, season, and use as required.

SWEDISH CREAM OF BREAD SOUP

Prepare according to directions given for Swedish Cream of Barley, using two cupfuls of stale bread crumbs instead of the barley.

NORMANDY SOUP

Cover three pounds of the knuckle of veal with three quarts of cold water. Bring to the boil, skim, and simmer for three hours. Fry brown in butter an onion, a slice of turnip, and a slice of carrot, all cut fine. Dredge with flour, blend with a little cold stock, and put into the soup-pot. Add also four cupfuls of stale bread, season with salt, pepper, and nutmeg, and simmer for two hours longer. Strain through a coarse sieve, reheat, add a quart of boiling milk, and serve.

ST. GERMAIN SOUP—II

Put a can and a half of peas into a soup-kettle, with an onion, a teaspoonful of sugar, a tablespoonful of salt, a dash of white pepper, and a bay-leaf, a bunch of parsley, and a blade of mace tied together. Simmer for half an hour, remove the herbs, and rub the rest through a sieve. Add six cupfuls of veal stock, reheat, and thicken with three tablespoonfuls each of butter and flour, blended together and cooked until thick in two cupfuls of milk. Bring to the boil, strain once more, add half a can of peas, and serve.

WHITE VEAL SOUP

Two cupfuls of veal stock, two cupfuls of milk or cream, one tablespoonful of butter, one tablespoonful of flour, half a cupful of cold boiled rice, and half a cupful of cold veal cut fine. Melt the butter, add the flour and the milk. Stir until thick, add the stock, rice, and veal, season with salt, pepper, and minced parsley, reheat, and serve.

WHITE VEAL SOUP—II

Put a knuckle of veal into a soup-kettle, cover with cold water, bring to the boil, skim, simmer two hours and a half, and strain. Season

with salt, pepper, and powdered mace, add one cupful of broken vermicelli, simmer until the vermicelli is tender, add a tablespoonful of butter, and thicken with the yolks of four eggs beaten smooth with a cupful of cream.

NORMANDY SOUP—II

Put into a soup-kettle a knuckle of veal, a quart of small onions, and four quarts of cold water. Simmer for two hours. Add half a loaf of stale bread, cut into slices, and simmer for two hours longer. Take out the bones, strain through a sieve, reheat, and thicken with two tablespoonfuls of butter and two of flour, blended with a little of the soup. Stir until it thickens, season with salt and pepper, add one quart of boiling cream, and serve.

CREAM OF POTATO SOUP

Boil ten large potatoes, mash with a cupful of cream, and season to taste with grated onion. Blend together one tablespoonful of butter and two of flour, add two cupfuls of cold milk, and cook until thick, stirring constantly. Add four cupfuls of boiling veal stock, the mashed potato, and two tablespoonfuls of minced parsley. Bring to the boil and serve.

FRENCH ONION SOUP

Parboil six small onions, and simmer for half an hour with a cupful of stale bread crumbs in four cupfuls of veal stock. Strain through a coarse sieve, add two cupfuls of boiling milk, and thicken with butter and flour according to directions previously given. Season with salt and pepper, add a pinch of soda, a tablespoonful of minced parsley, and serve.

VEAL AND TAPIOCA SOUP—II

Soak half a cupful of tapioca for two hours in cold water. Reheat four cupfuls of veal stock, and when it boils add the tapioca. Cook for fifteen or twenty minutes, season with salt, pepper, minced parsley, and kitchen bouquet, and serve with croutons.

ALMOND SOUP

Melt one tablespoonful of butter, add two tablespoonfuls of corn-starch and two quarts of veal stock. Cook until it thickens, stirring constantly. Season with salt and pepper. Add one cupful of hot cream, and half a cupful of blanched and broken almonds.

FRENCH POTATO SOUP

Peel and slice ten potatoes, and fry brown in

butter with two onions, two leeks, and a head of celery cut fine. Add three cloves, salt and parsley to season, and two quarts of veal stock. Simmer until the potatoes are done, strain through a fine sieve, reheat, add two tablespoonfuls of butter, and thicken with the yolk of an egg beaten with half a cupful of cream.

GERMANTOWN SOUP

Reheat six cupfuls of veal stock with a bay-leaf, a tablespoonful of grated onion, and a can of peas. Add a tablespoonful of butter, season with salt, pepper, and a grating of nutmeg. Simmer for half an hour, strain through a fine sieve, and return to the fire. Add one cupful of grated raw potato, and cook until thick, stirring constantly.

QUICK VEAL SOUP

Cook a large onion and half a cupful of rice in two quarts of veal stock. Take out the onion, season the soup to taste, and thicken with butter and flour according to directions previously given.

QUICK VEAL BROTH

Cover a knuckle of veal with six cupfuls of cold water, add a teaspoonful of salt, and

simmer for two hours. Add a small onion, two tablespoonfuls of rice, a stalk of celery, and a dash of red pepper. Simmer one hour longer, remove the meat, onion, and celery, and serve.

SARATOGA SOUP

Strain and reheat one can of tomatoes. Add half a cupful of sago, and boil until the sago is clear. Add two cupfuls of veal stock, salt, pepper, and Worcestershire sauce to season, bring to the boil, and serve.

QUICK VEAL SOUP—II

Beat the yolks of four eggs thoroughly with four tablespoonfuls of cream. Add one large cupful of boiling cream and four cupfuls of boiling veal stock. Season with salt, pepper, powdered mace, and add one half cupful of blanched almonds or chestnuts, shredded fine.

SWEETBREAD SOUP

Reheat one quart of veal stock and add two cupfuls of cream which has been beaten with the yolks of two eggs. Take from the fire, season to taste, and add one cupful of parboiled sweetbreads, cut into small bits, and one cupful of unsweetened whipped cream.

EGG SOUP

Butter six slices of stale bread, sprinkle with sugar, and brown in the oven. Reheat two cupfuls of veal stock and two cupfuls of milk in which the yolks of three eggs have been beaten. Add one tablespoonful of butter, season with salt, pepper, minced parsley, and a grating of nutmeg. Pour over the toast, cover for ten minutes, and serve.

GERMAN VEAL SOUP

Put two pounds of the knuckle of veal into three quarts of cold water, with a carrot and an onion, a clove, and salt, pepper, parsley, and thyme to season. Simmer for four hours, cool, skim, and strain. Reheat six cupfuls of this stock, add half a cupful of cooked vermicelli, a tablespoonful of chopped parsley, a grating of nutmeg, and the yolk of an egg, blended with half a cupful of milk. Reheat, but do not boil.

GERMAN TOMATO SOUP

Cut up one pound of the breast of veal, add the bones, one tablespoonful of butter, one onion and one carrot, cut fine, two cupfuls of tomatoes, and a green pepper. Season with pepper, salt, and minced parsley, cover with three quarts of cold water, and simmer for

three hours, skimming as needed. Skim out the bones, add a teaspoonful of sugar and one cupful of cold boiled rice.

ITALIAN CHESTNUT SOUP

Peel and blanch fifty large chestnuts, cover with veal stock, add two tablespoonfuls of bread crumbs, salt, pepper, and nutmeg to season, and simmer for two hours or more. Press through a sieve, measure the quantity of soup, and add half as much boiling milk. Thicken with the yolk of an egg beaten with a little cold milk, add a tablespoonful of sherry, and serve with croutons.

GREEK CUCUMBER SOUP

Peel four cucumbers, cut them into dice, and fry in butter. Add four cupfuls of veal stock, two cupfuls of milk, salt, pepper, and mace to season, and cook for two hours. Strain through a fine sieve, thicken with butter and flour according to directions previously given, reheat, and serve.

FRENCH POTATO SOUP

Reheat four cupfuls of veal stock. Add ten potatoes peeled and cut fine, two sliced onions, two stalks of celery, and a tablespoonful of

butter. Add also four slices of stale bread. Simmer for two hours, rub through a fine sieve, season with salt, pepper, and nutmeg, and thicken with one tablespoonful each of flour and butter cooked with two cupfuls of milk. Serve with croutons.

FRENCH CREAM OF LETTUCE

Chop fine three large heads of lettuce, and fry in butter. Add half a cupful of rice, a small bunch of parsley, and two quarts of veal stock. Boil for an hour, rub through a fine sieve, add two cupfuls of boiling milk, and serve with croutons.

ENDIVE SOUP

Parboil four heads of endive, drain, and chop fine. Fry in butter, season with salt, pepper, and mace, and dredge with flour. Add four cupfuls of veal stock and one cupful of boiling milk. Cook for an hour, rub through a fine sieve, and thicken with the yolks of two eggs, beaten smooth with a half a cupful of milk.

GERMAN CABBAGE SOUP

Parboil a cabbage, drain, chop fine, and fry in butter. Season with salt and pepper, dredge with flour, and add four cupfuls of veal stock.

Simmer for an hour, rub through a fine sieve, add two cupfuls of boiling milk, season to taste, and serve with croutons.

BOMBAY COCOANUT SOUP

Grate a cocoanut, and simmer for two hours in six cupfuls of veal stock. Strain through a fine sieve, add the milk of a cocoanut, and two cupfuls of cream. Blend together one tablespoonful each of butter and corn-starch, cook until smooth and thick with a little cold milk, take from the fire, and mix with two well-beaten eggs. Reheat the soup, add the thickening, season to taste, and serve with croutons.

WHITE VELVET SOUP

Boil the bones and trimmings of veal for three hours with an onion, a turnip, and two carrots. Strain, reheat, season to taste, and thicken with three eggs beaten smooth in two cupfuls of cream.

SOUP À LA DUCHESS

Fry in butter two slices of carrot and two slices of onion. Add two blades of mace, and four cupfuls of veal stock. Simmer half an hour, strain, and add two cupfuls of boiling milk. Thicken with one tablespoonful of butter and

two of flour, blended and cooked until thick with a little of the soup, season with salt and pepper, add one half cupful of grated cheese, reheat, and serve with croutons.

SPRING SOUP

Fry a large onion brown in butter. Add four cupfuls of veal stock, and half a cupful of stale bread crumbs. Simmer for one hour and rub through a fine sieve. Cook together one table-spoonful of butter, two of flour, and one cupful of milk. Reheat the soup, add the thickening, and one cupful of cream. Season to taste, and serve with croutons.

VEAL FARINA SOUP

Reheat four cupfuls of beef stock, and add one quarter of a cupful of farina. Boil for fifteen minutes, add two cupfuls of boiling milk, and one cupful of cream. Season with salt, pepper, and a grating of nutmeg. Serve with croutons.

VEAL FARINA SOUP—II

Reheat four cupfuls of veal stock, and when it boils hard, sprinkle in carefully three table-spoonfuls of farina. Simmer until the farina is done. Season to taste, and thicken with the

yolks of two eggs beaten smooth with a little of the soup.

VEAL AND ASPARAGUS SOUP

Reheat two quarts of veal stock with an onion and a bunch of parsley. Simmer for half an hour, strain, and thicken with the yolks of two eggs beaten smooth with a little cold stock. Add one cupful of cooked asparagus tips, and serve.

AUSTRIAN VEAL SOUP

Reheat two quarts of veal stock and add one cupful each of cooked green peas and diced carrots. Thicken with butter and flour according to directions previously given.

QUICK TOMATO SOUP

Add two cupfuls of stewed tomato to four cupfuls of veal stock. Strain, season to taste, and thicken with one tablespoonful each of butter and flour blended and cooked until thick, in a little cold stock.

ONE HUNDRED AND FIFTY CHICKEN SOUPS

CHICKEN BROTH

Cut a chicken into small pieces and put into a kettle, with two tablespoonfuls of pearl barley, a pinch of carraway seed, and a head of lettuce cut fine. Cover with two quarts of cold water, and simmer for four hours, skimming when necessary. Strain through a fine sieve, season to taste, and serve.

CHICKEN CONSOMMÉ

Cut up a chicken and put into a kettle with three pounds of the knuckle of veal and four quarts of stock or water. Add an onion, two cloves, two leeks, and three stalks of celery. Add a teaspoonful of salt, simmer for three hours, skim, strain, and cool. Remove the fat, reheat, season to taste, and serve.

CHICKEN SOUP

Select an old fowl and cut it in pieces. Put

into the soup-kettle, with a sliced carrot, two onions, two cloves, and water to cover. Simmer for three or four hours, and strain. Reheat the liquor, add one cupful each of washed rice and meat of the chicken, a small turnip chopped, and a blade of mace. Simmer for three hours, rub through a sieve, season to taste, and serve.

DUTCH CHICKEN SOUP

Cut a small onion fine and fry brown in butter. Add a pound of chicken, with the broken bone, six cupfuls of veal stock, three tablespoonfuls of rice, a small bunch of parsley, and salt and pepper to season. Simmer until the meat is in rags, take out the bones, and serve.

CREOLE CHICKEN SOUP

Prepare according to directions given for Dutch Chicken Soup, adding a small green pepper, a tablespoonful of cooked ham, chopped fine, and a tablespoonful of Italian tomato paste.

PORTUGUESE CHICKEN SOUP

Prepare according to directions given for Dutch Chicken Soup, and add one cupful of finely-chopped cooked vegetables just before serving.

QUEEN CHICKEN SOUP

Prepare chicken consommé according to directions previously given. Add one half cupful each of cooked chicken, boiled rice, and bread crumbs. Thicken with one tablespoonful each of butter and flour, rubbed smooth in a little cold stock. Rub through a fine sieve, reheat, and serve with croutons.

CHICKEN SOUP WITH LEEKS

Chop an onion fine, and fry brown in butter. Add a pound of chicken with the bones, six cupfuls of stock or water, a small bunch of parsley, and three leeks cut fine. Simmer until the meat drops from the bones, remove the bones and parsley, and serve.

CHICKEN SOUP À LA COLBERT

Chop fine a head of celery, fry in butter, and add six cupfuls of chicken stock. Simmer for an hour, rub through a fine sieve, and reheat. Season to taste, thicken with the yolks of three eggs beaten smooth with a cupful of cream, and serve with a poached egg in each plate.

JULIENNE SOUP

Cut into match-like strips carrots, onions,

leeks, turnips, and celery, having two cupfuls of vegetables in all. Fry in butter, and add six or eight cupfuls of chicken broth. Simmer until the vegetables are tender and serve with croutons.

JULIENNE SOUP—II

Prepare according to directions given above, using cauliflower, peas, asparagus, and onion. Cook the asparagus tips separately, and add to the soup just before serving.

LETTUCE SOUP

Chop fine three heads of lettuce and cook until tender in sufficient veal stock to cover, with a small bunch of parsley, a clove, an onion, a carrot, a sprig of thyme, and a bay-leaf. Take out the bay-leaf, rub through a fine sieve, add six cupfuls of boiling chicken stock, and serve with croutons.

CREAM OF LETTUCE SOUP

Prepare according to directions given above, and thicken with the yolks of three eggs, beaten smooth in a cupful of cream.

CHICKEN SOUP A LA REINE

Put a five-pound chicken into the soup-kettle, with three quarts of cold water, half a cupful of rice, four cloves, a blade of mace, a bay-leaf, and an inch of stick cinnamon. Simmer for two hours. Chop fine a carrot and an onion, fry in butter, add to the chicken, and simmer for an hour longer. Take out the chicken and the spices, chop the chicken fine, and return to the soup. Rub it through a sieve, reheat, and thicken with three tablespoonfuls of butter, and two of flour, cooked until thick with one cupful of cream. Season to taste and serve.

EGG AND CHICKEN SOUP

Reheat six cupfuls of chicken stock, add half a cupful of cold boiled rice, and two hard-boiled eggs, chopped fine. Thicken with one tablespoonful each of butter and flour, rubbed smooth in a little cold chicken stock, season with salt, pepper, and minced parsley, and serve.

GERMAN CHICKEN SOUP

Reheat six cupfuls of chicken stock, add one cupful of cooked tapioca, and one cupful of milk. Season to taste. Thicken with the yolks of two eggs beaten smooth with one cupful of

cream, and pour the hot soup over the whites of the eggs, beaten to a stiff froth.

CREAM OF RICE AND CHICKEN

Reheat one quart of chicken stock. Add a small onion, a stalk of celery, half a cupful of rice, and simmer for two hours. Strain, reheat, season to taste, add one pint of boiling cream, and serve with a tablespoonful of whipped cream in each plate.

MUSHROOM SOUP

Cut into dice two cupfuls of mushrooms, and cook until tender in sufficient chicken stock to cover. Add four cupfuls of chicken stock, season with salt and pepper, and thicken with a tablespoonful each of butter and flour, blended with a little cold stock.

CHICKEN GUMBO

Chop half a pound of ham and fry it. Add the meat from half a chicken, a chopped onion, a can of okra, and two cupfuls of stewed tomatoes. Add cold water to cover, season to taste, and cook until the chicken is done. Serve with boiled rice.

MISSISSIPPI CHICKEN GUMBO

Cut up a large tender chicken and fry brown in butter with a quart of okra. Add two cupfuls of stewed tomatoes, a large onion, chopped, half a cupful of chopped raw ham, and water to cover. Simmer until the chicken falls from the bone, and take out the bones. Add twelve soda crackers, a tablespoonful of butter, black and red pepper to season, and three hard-boiled eggs, chopped fine.

CREOLE CHICKEN GUMBO

Cut up a chicken, and fry brown in ham or bacon fat. Cover with three quarts of cold water, and boil until the chicken is tender. Add the corn cut from three large ears, two sliced tomatoes, two potatoes cut into dice, six pods of okra, and half a cupful of cold boiled ham chopped fine. Boil until the chicken falls to pieces, take out the bones, and serve.

KENTUCKY CHICKEN GUMBO

Fry a chicken brown, add two quarts of water, a pint and a half of sliced okra, a pod of red pepper, and a small piece of ham. Simmer for three hours, take out the ham and chicken bones, season to taste, and serve.

CHICKEN SOUP WITH LEEKS AND
ONIONS

Slice an onion, fry brown in a tablespoonful of butter, add one pound of chicken with the broken bones, six cupfuls of chicken stock, three leeks, a small bunch of parsley, two stalks of celery, a blade of mace, and salt and pepper to season. Simmer until the meat drops from the bones, remove the bones, celery, parsley, and mace, and serve with dice of fried bread.

QUICK CHICKEN SOUP

Slice an onion, and fry brown in butter, with half a chicken. Add six cupfuls of chicken stock, half a cupful of raw rice, and pepper, salt, and minced parsley to season. Simmer until the meat drops from the bones, take out the bones, and serve.

CREAM CHICKEN BROTH

Cut up a chicken, remove the skin and fat, and cook until tender, with an onion, in water to cover. When the chicken is tender, take out the white meat, and cook the rest until the meat drops from the bones. Strain, skim, add two tablespoonfuls of rice, and cook until the rice is tender. Season with salt and pepper,

add the white meat of the chicken chopped fine, season to taste, add one half cupful of boiling cream, and serve with croutons.

FLORIDA CHICKEN GUMBO

Slice an onion, and fry brown with a few slices of bacon. Add a chicken which has been cleaned and cut up, and two quarts of water. Cook until the bones are clean. Cut the meat fine, strain the liquor, add the chicken, a pint of okra cut small, one cupful of green corn, a green pepper, shredded, a can of tomatoes, and a teaspoonful of curry powder. Cook until the vegetables are done, then add salt and pepper to season, and one tablespoonful of gumbo filee powder. Serve with plain boiled rice.

FLORIDA CHICKEN GUMBO WITH OYSTERS

Prepare according to directions given above, adding one quart of oysters five minutes before serving.

IRISH CHICKEN SOUP

Reheat six cupfuls of chicken stock. Chop fine two stalks of celery, two onions, and a head of lettuce. Cook in the boiling stock until the vegetables are tender, seasoning with salt,

pepper, and sweet herbs. Thicken with the yolks of two eggs, beaten smooth with a cupful of cream, and add one cupful of cooked green peas just before serving.

QUEEN CHICKEN SOUP—II

Boil a chicken until tender, take out and reduce the liquor, by rapid boiling, to a quart. Chop the white meat fine, rub through a sieve, and return to the liquor. Add one pint of veal stock, half a cupful of stale bread crumbs, the yolks of five hard-boiled eggs, and four cupfuls of boiling cream.

CHICKEN CREAM SOUP

Reheat two quarts of chicken stock, add one cupful of cold cooked chicken cut very fine, and three chopped hard-boiled eggs. Season with salt, pepper, grated onion, and minced parsley, add one cupful of boiling cream, and serve.

CREAM OF CHICKEN AND BARLEY

Reheat six cupfuls of chicken stock, with a chopped onion, a blade of mace, a small piece of stick cinnamon, and a cupful of barley. Simmer for five hours, rub through a fine sieve, and reheat. Add two tablespoonfuls of butter,

one cupful of boiling cream, and salt and pepper to season. Thicken with the yolks of three eggs beaten smooth with a cupful of milk, and serve with croutons.

CREAM OF CHESTNUTS

Peel and blanch three cupfuls of French chestnuts. Cook for half an hour in boiling water, then add two cupfuls of chicken stock and boil twenty minutes longer. Rub through a fine sieve, reheat, season with salt, pepper, and butter, and add two cupfuls of boiling cream. Serve in cups.

BISQUE OF CHICKEN.

Cook a large chicken with three stalks of celery and an onion, chopped fine, in water to cover. When the meat slips from the bones, skim the soup, remove the bones, and chop the meat very fine. Return the meat to the soup and reheat. Thicken with a tablespoonful each of butter and flour cooked smooth in a cupful of milk, add a pinch of soda, a tablespoonful of minced parsley, and a cupful of cracker crumbs. Bring to the boil and serve.

CHICKEN CUSTARD

Reheat two cupfuls of chicken stock and add

the yolks of four eggs, beaten smooth with a little cold stock. Cook in a double boiler until it becomes soft and creamy. Season to taste, and serve. Invaluable for invalids.

CHICKEN BROTH À LA CHEVALIÈRE

Reheat six cupfuls of chicken stock, and add the shredded leaves of a head of lettuce. Simmer until the lettuce is tender, season to taste, and serve with circles of fried bread in each plate.

CHICKEN SOUP À LA MAINTENON

Reheat six cupfuls of chicken stock, season with minced parsley, a leek, and a stalk of celery, finely chopped. Thicken with the yolks of three eggs beaten smooth with half a cupful of cream, add a tablespoonful of butter, a grating of nutmeg, and one cupful of boiled rice.

CHICKEN À LA SONTAG

Cut up a chicken and fry in butter, with a chopped onion and one quarter of a pound of chopped raw ham. Dredge with flour, add three quarts of chicken stock, and simmer until the meat falls from the bones. Take out

the bones, chop the chicken fine, and strain the soup through a coarse cloth. Add four leeks, chopped and fried, two cupfuls of boiled rice, reheat, pour over the chicken, and serve.

GERMAN CHICKEN SOUP—II

Reheat three quarts of chicken stock. Thicken with the yolks of six eggs, beaten smooth with a cupful of cream and the juice of a lemon, season with salt, pepper, and grated nutmeg, and serve very hot with croutons.

CHICKEN SOUP À L' INDIEN

Cut up a chicken, and fry it in butter, with an onion, and a quarter of a pound of raw ham cut fine. Dredge with flour, season with salt and pepper, add a tablespoonful of curry powder, one quart of cold water, and two quarts of beef stock. Add a bunch of parsley and the rind of a lemon, and boil until the meat slips from the bones. Take out the bones, lemon, and parsley, cut the meat fine, add half a cupful of rice, and simmer all together until the rice is done, skimming when necessary.

CHICKEN BROTH WITH POACHED EGGS

Reheat three quarts of chicken stock, and when it boils rapidly break in, one by one, eight fresh eggs. Season to taste, and serve.

CHICKEN SOUP À LA MARLY

Reheat three quarts of chicken stock, add a head of lettuce, cut fine, and three cupfuls of green peas. Simmer until the peas are done, season to taste, and serve very hot, with croutons.

CHICKEN SOUP À LA CHIFFONNADE

Cut up a chicken, fry in butter, add three quarts of chicken stock, three leeks, a bunch of parsley, and powdered sweet herbs. When the chicken is tender, remove, chop the meat fine, strain the soup, and reheat. Add the chopped chicken and two heads of lettuce shredded fine. Simmer until the lettuce is done, and serve immediately with croutons.

PRINCESS CHICKEN SOUP

Cook a pound of rice in two quarts of chicken stock, rub through a fine sieve, and reheat. Season with salt, pepper, butter, and sugar. Add two cupfuls of boiling cream, and a cupful of cooked asparagus tips.

BARLEY SOUP À LA PRINCESSE

Cook ten ounces of pearl barley in two quarts of chicken stock. Rub through a fine sieve,

reheat, season to taste, and dilute to the proper consistency with boiling cream.

CHICKEN SOUP À LA CHEVREUSE

Peel a quart of very small white onions and boil until tender, changing the water three times. Line a soup tureen with thin slices of toast, cover with the onion, add one pint of cooked green peas, and two quarts of boiling chicken stock. Serve immediately.

CHICKEN SOUP À LA KITCHENER

Melt three tablespoonfuls of butter, add three tablespoonfuls of flour, and three tablespoonfuls of chicken stock. Cook until it thickens, season with salt, pepper, and grated nutmeg. Add one cupful of cold boiled rice, and one cupful of chopped cooked chicken. Dilute to the proper consistency with boiling cream.

CREAM OF CHICKEN À LA BUFFON

Cook a pound of rice in two quarts of chicken broth until tender. Rub through a fine sieve, reheat, season with salt, pepper, butter, and nutmeg, and thicken with the yolks of four eggs, beaten smooth with half a cupful of cream. Add one cupful of green peas, previously cooked, and serve with croutons.

CHICKEN SOUP À LA NIVERNAISE

Chop fine half a pound of ham, three carrots, two onions, a turnip, two leeks, a bunch of parsley, and a quarter of a cabbage. Fry in butter, dredge with flour, add three quarts of chicken stock, and a cupful of boiled rice. Stir constantly until it thickens, then simmer until the vegetables are done. Serve without straining.

CHICKEN AND ONION SOUP

Slice a dozen onions, fry in butter, add a teaspoonful of sugar, dredge with flour, and add three quarts of chicken stock. Simmer until the onions are done, rub through a fine sieve, reheat, add two tablespoonfuls of butter, and salt, pepper, and minced parsley to season. Serve with dice of fried bread.

RICE AND LEMON SOUP

Prepare German Chicken Soup, according to directions previously given, and add six ounces of rice cooked soft in chicken stock. Season with grated nutmeg, and serve with dice of fried bread.

ENGLISH CHICKEN SOUP

Reheat three quarts of chicken stock, and

thicken with three tablespoonfuls of flour browned in three tablespoonfuls of butter. Chop fine three onions, and a bunch of parsley, fry brown, and add to the soup with one cupful of chopped cooked chicken. Season to taste, and serve.

CHICKEN SOUP À LA MESSONIER

Reheat three quarts of chicken stock and thicken with four tablespoonfuls of flour, browned in butter and blended with a little cold stock. Add one half cupful of blanched almonds chopped fine, two hard-boiled eggs coarsely chopped, and one cooked chicken. Season with salt, pepper, and nutmeg, add a tablespoonful of Italian tomato paste, reheat, and serve.

CHICKEN AND MACARONI SOUP

Reheat three quarts of chicken stock and cook in it half a pound of broken macaroni. When the macaroni is tender, thicken with the yolks of six eggs, beaten smooth with a cupful of cream, season with pepper and nutmeg, and serve with grated Parmesan cheese.

CHICKEN AND SPAGHETTI SOUP

Prepare according to directions given above, using spaghetti instead of macaroni.

CHICKEN AND VERMICELLI SOUP

Prepare according to directions given above, using vermicelli instead of macaroni.

VERMICELLI AND LETTUCE SOUP

Prepare chicken and vermicelli soup, according to directions given above, add two heads of lettuce, shredded, and boiled until tender.

CHICKEN AND NOODLE SOUP

Prepare according to directions given for Chicken and Macaroni Soup, using noodles instead of macaroni.

CHICKEN AND TOMATO SOUP

Cut up a chicken, fry in butter with an onion, and a slice of ham chopped fine. Add two quarts of beef stock, two cupfuls of water, a small bunch of parsley, a tablespoonful of powdered sweet herbs, and salt and pepper to season. Add a can of tomatoes and cook until the meat falls from the bones. Remove the bones, chop the meat fine, reheat, and serve.

CHICKEN SOUP WITH RICE

Cut up a chicken, scrape the meat from the bones, and chop fine. Fry in butter, add two

quarts of chicken stock, three pints of water, four ounces of rice, a chopped onion, a tablespoonful of minced parsley, a pinch of powdered cloves, and salt and pepper to season. Simmer for forty-five minutes, skim, and serve.

CHICKEN AND TAPIOCA SOUP

Reheat three quarts of chicken stock, and when boiling, drop into it six ounces of pulverized tapioca. Boil slowly for half an hour, skim, season, and serve.

CHICKEN AND SAGO SOUP

Prepare according to directions given above, using sago instead of tapioca.

SPANISH CHICKEN SOUP

Reheat three cupfuls each of veal and chicken stock. Add a grated onion, a finely minced carrot, and two stalks of celery chopped very fine. Add one cupful of barley, simmer until the barley is done, season to taste, and serve. Rub through a fine sieve if desired.

PURÉE OF CHICKEN WITH CREAM

Pound to a paste in a mortar one cupful of cold cooked chicken and the yolks of three

hard-boiled eggs. Blend three tablespoonfuls of butter with three of flour, add two quarts of chicken stock, and cook until it thickens. Add the chicken paste, season with salt, pepper, a grating of nutmeg, and a teaspoonful of sugar. Add two tablespoonfuls of butter, and thicken with the yolks of four eggs, beaten smooth with one quart of cream.

CHICKEN PANADA

Reheat six cupfuls of chicken stock, and add one cupful of stale bread crumbs. Cook to a soft paste, season to taste, dilute to the proper consistency with boiling cream, and serve.

CHICKEN AND FARINA SOUP

Reheat six cupfuls of chicken stock, and sprinkle in gradually two ounces of farina. Boil for twenty-five minutes, season to taste, and serve.

CLEAR CHICKEN SOUP

Reheat six cupfuls of chicken stock, and add four teaspoonfuls of arrowroot, rubbed smooth in a little cold stock. Stir until perfectly transparent, season to taste, and serve.

BROWN CHICKEN SOUP

Cut a pound of cooked chicken into cubes, and fry brown in four tablespoonfuls of butter. Dredge with flour and stir until the flour is well browned. Season to taste, add two quarts of chicken stock, and cook until it thickens. A teaspoonful of kitchen bouquet should be added just before serving.

PLAIN CHICKEN SOUP

Remove stuffing from a cold roast chicken and break the bones fine. Cover with six cupfuls of cold water and simmer for two hours. Cool, skim, remove the bones, and rub through a sieve. Reheat, season with salt, pepper, celery salt, and grated onion. Thicken with a tablespoonful each of butter and flour, blended with a little soup, add one cupful of boiling milk, and a pinch of soda. Serve with croutons.

JELLIED CHICKEN BOUILLON

Cut up a large chicken and break the bones. Cover with cold water, and simmer for four hours. Cool, skim, and strain, season to taste, reheat, and add one half package of gelatine, dissolved in cold water, for each quart of soup. Stir until the gelatine is thoroughly mixed with

the hot liquid, strain through cheese-cloth, pour into cups, and set on ice.

CHICKEN BOUILLON

Cut up a chicken, cover with cold water, add a small onion sliced, a stalk of celery cut fine, and a small bunch of parsley. Simmer until the meat falls from the bones, strain through cheese-cloth, cool, skim, reheat, season with salt and pepper, and serve in cups.

CREAM CHICKEN BOUILLON

Prepare according to directions given above, thicken with one tablespoonful each of butter and flour, add one cupful of boiling cream, and serve in cups with a tablespoonful of unsweetened whipped cream on each cup.

HUNGARIAN CHICKEN SOUP

Chop fine one cupful of cold cooked chicken, and pound to a paste in a mortar with a little cream. Reheat two cupfuls of chicken stock, add the chicken, half a cupful of bread crumbs which have been soaked in cream, the yolks of three eggs, rubbed to a powder, and seasoning to taste. Reheat and serve.

PURÉE OF CHICKEN

Cut up a chicken and break the bones. Cover with cold water, add two slices of salt pork, cut into dice, an onion and a carrot sliced, a small bunch of parsley, a bay-leaf, a blade of mace, and a sprig of thyme. Simmer until the meat drops from the bones, remove the bones, strain the liquor, chop the meat fine, and return to the soup with the crumb from half of a baker's loaf. Rub through a sieve, reheat, add one half cupful of almonds, blanched and pounded fine, and three tablespoonfuls of butter. Add two cupfuls of boiling cream, and serve.

BRUNSWICK CHICKEN SOUP

Cut up a chicken, break the bones, and cover with cold water. Add half a cupful of chopped bacon, three onions, sliced, and a small bunch of parsley. Simmer until the meat falls from the bones, strain, chop the meat fine, and return to the liquor. Add the corn cut from half a dozen ears, a can of tomatoes rubbed through a sieve, one cupful of bread crumbs, and half a cupful of butter. Reheat, dilute with boiling water if too thick, season with salt and pepper, and serve.

BOSTON CHICKEN SOUP

Reheat four cupfuls of chicken stock. Add

two teaspoonfuls of granulated tapioca and simmer until the tapioca is clear. Add grated onion and celery salt to season. Take from the fire, add one pint of boiling milk, and pour the hot soup over the yolks of two eggs, well beaten. Season to taste, stir in the whites of the eggs, beaten to a stiff froth, and serve.

CHICKEN BOUILLON—II

Cut up a four-pound chicken, and break the bones. Cover with two quarts of cold water, add a dozen pepper-corns, four cloves, a sprig of parsley, half a sweet pepper, half a bay leaf, a teaspoonful of powdered sweet herbs, and one teaspoonful each of chopped carrot, onion, and celery. Simmer until the meat falls from the bones, strain through cheese-cloth, season with salt and pepper, reheat, and serve.

NEW ORLEANS CHICKEN GUMBO

Cut up a chicken, dredge the pieces with flour, and fry brown with a sliced onion and four slices of salt pork. Add four quarts of boiling water, and cook until the chicken is nearly tender. Add two slices of boiled ham cut into bits, a pod of red pepper, two quarts of sliced okra, and half a can of tomatoes. Simmer until the chicken is done, season with salt and

pepper, and add one teaspoonful of powdered saffras.

NEW JERSEY CHICKEN SOUP

Reheat three quarts of chicken stock. Simmer one cupful of rice in it until the rice is tender, rub through a sieve, season, and reheat. Thicken with one tablespoonful of corn-starch, rubbed smooth in a little cold stock. Add one cupful of boiling cream, and one half cupful of cooked chicken, chopped fine, and serve with croutons.

VERMONT CHICKEN SOUP

Reheat six cupfuls of chicken stock, season with salt, pepper, and grated onion. Add one head of lettuce, shredded, and one cupful of green peas. Simmer until the peas and lettuce are done. Beat an egg thoroughly, add enough stale bread crumbs to make a paste, and shape into small balls. Drop these balls into the boiling soup, simmer ten minutes, and serve.

CHICKEN SOUP WITH DUMPLINGS

Chop fine two ounces of suet, add eight tablespoonfuls of flour and salt and pepper to season. Add enough cold water to make into a paste and shape into small balls. Reheat six cupfuls

of chicken stock, drop the balls into it, and simmer for fifteen minutes. Season to taste and serve.

CHICKEN AND NOODLE SOUP—II

Reheat six cupfuls of chicken stock, add two ounces of noodles, boil rapidly for five minutes, season, and serve.

CHICKEN AND POTATO SOUP

Peel and boil six large potatoes. Mash through a colander, add one quart of chicken stock, one pint of cream, a heaping tablespoonful of butter, and salt and pepper to taste. Rub through a sieve, reheat, add a tablespoonful of minced parsley, and serve with dice of fried bread.

PURÉE OF CHICKEN AND MUSHROOMS

Chop two pounds of fresh mushrooms, and fry brown in butter. Dredge with flour, add three cupfuls of chicken stock, and simmer for fifteen minutes. Add two cupfuls of boiling cream, and one half cupful of chopped cooked chicken. Season and serve.

PURÉE OF CHICKEN AND BARLEY

Boil one cupful of barley for an hour in enough chicken stock to cover. Rub through a

fine sieve, reheat, add one half cupful of chopped cooked chicken, and enough chicken stock to make the desired quantity of soup. Serve with croutons.

CHICKEN SOUP À LA DU BARRY

Reheat two quarts of chicken stock, add one cupful of washed rice, and boil until the rice is tender. Add one cupful of boiled cauliflower, rub through a fine sieve, season, and reheat. Thicken with the yolks of two eggs, beaten smooth with two cupfuls of cream.

CHICKEN SOUP À LA HOLLANDAISE

Cut into dice two carrots, two turnips, and two cucumbers. Cover with four cupfuls of chicken stock, and boil until tender. Season to taste, add a tablespoonful of butter, and thicken with the yolks of four eggs, beaten smooth with one cupful of cream. Pour into the tureen, and add one half cupful each of cooked green peas and French beans.

HUNGARIAN CHICKEN SOUP

Chop fine two cupfuls of cold roast chicken. Fry in butter, dredge with flour, add four cupfuls of chicken stock, one cupful of white wine, a bay leaf, a sprig of thyme, and a small bunch

of parsley. Simmer for an hour, rub through a sieve, and reheat. Add one half cupful of chicken cut into dice, a shredded green pepper, which has been fried in butter, and a cupful of barley which has been cooked in chicken stock. Season to taste, and serve.

CHICKEN AND LEMON SOUP

Mix one cupful of cold cooked chicken, chopped fine, with one half cupful of stale bread crumbs. Add a tablespoonful of minced parsley, and pepper and salt to season. Bind with the yolk of a raw egg, and shape into small balls. Reheat six cupfuls of chicken stock, thicken with the yolks of three eggs, beaten smooth with half a cupful of cream, add the juice of a lemon, a grating of nutmeg, and salt and pepper to taste. Add the force-meat balls, simmer for ten minutes, and serve with croutons.

CREAM OF CHICKEN AND CELERY

Chop fine one head of celery, and boil until soft in four cupfuls of chicken stock. Rub through a sieve, reheat, thicken with two tablespoonfuls each of butter and flour, blended with a little cold stock, season to taste, add two cupfuls of boiling cream, and serve.

FRENCH CHICKEN SOUP

Prepare force-meat balls, according to directions given in the recipe for Chicken and Lemon Soup. Wash one cupful of rice, and cook for an hour in four cupfuls of chicken stock, with a small onion chopped fine, and salt, pepper, and parsley to season. Rub through a sieve, reheat, thicken with the yolks of two eggs, beaten smooth with half a cupful of cream, add the force-meat balls, simmer for fifteen minutes, add one half cupful of cooked asparagus tips, and serve.

CHICKEN AND ONION SOUP

Parboil six large onions, chop fine, and fry in butter, with salt, pepper, and parsley to season. Dredge with flour, add one quart of chicken stock, and cook until it thickens. Rub through a sieve, reheat, add two cupfuls of boiling cream, and serve with croutons.

FRENCH CHEESE SOUP

Chop fine six onions and a quarter of a pound of ham. Fry brown, adding two tablespoonfuls of butter. Add the crumb from half of a baker's loaf, six cupfuls of chicken stock, a blade of mace and salt and pepper to season. Simmer for forty minutes, add one quarter of a pound

of grated Parmesan cheese, rub through a sieve, reheat, and thicken with the yolks of two eggs, beaten smooth with a little cold stock.

ROMAN SOUP

Cook one cupful of fine corn meal for an hour in four cupfuls of chicken stock, adding one tablespoonful of butter, and salt, pepper, and nutmeg to season. Rub through a sieve, reheat, thicken with the yolk of an egg, beaten smooth with one cupful of milk, add a tablespoonful of minced parsley, and one half cupful of grated Parmesan cheese. Serve very hot with croutons.

AUSTRIAN CREAM OF BARLEY

Chop fine two onions and two carrots. Add a bay-leaf, a small bunch of parsley, and two tablespoonfuls of barley. Cover with two quarts of chicken stock and simmer for three hours. Rub through a sieve, reheat, thicken with the yolks of two eggs, beaten smooth with one cupful of milk, add one cupful of cooked green peas, and serve.

CHICKEN AND VEGETABLE SOUP

Reheat six cupfuls of chicken stock. Add one tablespoonful each of boiled rice, cooked green peas, asparagus tips, and diced carrots.

Season with salt, pepper, and minced parsley, and thicken with the yolks of three eggs, beaten smooth with one cupful of milk.

RUSSIAN CHICKEN SOUP

Reheat six cupfuls of chicken stock. Add one tablespoonful of chopped raw ham, twelve very small onions, one cupful of diced turnips, one tablespoonful of rice, and half a cupful of shredded white cabbage. Simmer until the vegetables are done, season and serve.

COCKA LEEKIE

Cut fine one dozen leeks, and fry brown in butter with two stalks of celery, and one carrot cut fine. Add six cupfuls of chicken stock and one cupful of cooked chicken cut into dice. Simmer for two hours, season to taste, and thicken with the yolk of an egg beaten smooth with a little cold stock.

PURÉE OF CHICKEN AND CORN

Reheat six cupfuls of chicken stock, add a teaspoonful of sago and the grated corn from six ears. Simmer until the corn is done, add a hard-boiled egg chopped fine, season to taste, and thicken with two tablespoonfuls each of butter and flour, rubbed smooth with a little cold stock.

GIBLET SOUP

Reheat four cupfuls of chicken stock. Add the finely minced cooked giblets of two chickens, and salt, pepper, and parsley to season. Thicken with two tablespoonfuls each of butter and brown flour, rubbed smooth with a little cold stock. Add two hard-boiled eggs, finely chopped, and serve.

EMERGENCY CHICKEN SOUP

Reheat one can of chicken bouillon, thickened with one tablespoonful each of butter and flour, blended with a little cold stock, add one small can of chicken chopped fine, two tablespoonfuls of butter, one cupful of boiling milk, and half a cupful of cracker crumbs. Season to taste, and serve.

PURÉE OF RICE AND CHICKEN

Reheat three quarts of chicken stock, season to taste, add one cupful of rice, and cook until the rice is tender. Thicken with two eggs beaten smooth with a cupful of cream, and add half a cupful of chopped cooked chicken.

MOCK CHICKEN GUMBO

Chop fine a quarter of a pound of cold cooked ham, and fry in butter with an onion. Add a

can of chicken, half a cupful of stewed tomatoes, a can of okra, one cupful of chicken stock, and boiling water to cover. Boil for fifteen minutes, and thicken with a tablespoonful each of butter and flour, blended with a little cold stock. Season to taste, and serve with boiled rice.

OHIO CHICKEN SOUP

Cut up an old chicken and break the bones. Put into a soup-kettle with half a pound of ham chopped fine, and a minced onion. Cover with cold water, and simmer until the meat drops from the bone. Add half a cupful of rice, a tablespoonful of minced parsley, and one cupful of cold potatoes cut into dice. Take out the bones, simmer until the potatoes and rice are done, and thicken with the yolks of two eggs, beaten smooth with two cupfuls of milk.

CREAM OF CHICKEN

Melt one tablespoonful of butter, add two tablespoonfuls of flour, and, when thoroughly blended, three cupfuls of chicken stock. Season to taste, add one cupful of boiling cream, and serve.

CREAM OF CHICKEN AND BARLEY

Prepare Cream of Chicken, according to directions given above, and add one cupful of bar-

ley which has been cooked in chicken stock. Add more cream if too thick.

CREAM OF CHICKEN AND RICE

Prepare Cream of Chicken, according to directions given above, and add one cupful of rice which has been cooked in chicken stock, season with curry powder and minced parsley, and dilute with boiling cream if too thick.

CREAM OF CHICKEN AND SAGO

Prepare Cream of Chicken, according to directions given above, and add one cupful of sago which has been cooked in chicken stock. Dilute with boiling cream if too thick, and serve with whipped cream in each plate.

CREAM OF CHICKEN AND SPAGHETTI

Prepare Cream of Chicken, according to directions given above, and add one cupful of cooked spaghetti, broken into bits. Season with grated Parmesan cheese.

CREAM OF CHICKEN AND VERMICELLI

Prepare Cream of Chicken, according to directions given above, and add one cupful of broken vermicelli, which has been cooked in chicken stock. Season with minced parsley, and grated Parmesan cheese.

CREAM OF CHICKEN AND MACARONI

Prepare Cream of Chicken, according to directions given above, and add one cupful of cooked macaroni, broken into small bits. Season with grated Parmesan cheese.

CREAM OF CHICKEN AND PEAS

Prepare Cream of Chicken according to directions given above, and add one cupful of cooked green peas, just before serving.

CREAM OF CHICKEN AND NOODLES

Prepare Cream of Chicken, according to directions given above, and add one cupful of cooked noodles. Season with grated Parmesan cheese.

CREAM OF CHICKEN AND CELERY

Prepare Cream of Chicken, according to directions given above, and add one cupful of cooked celery, which has been rubbed through a sieve.

CREAM OF CHICKEN AND TAPIOCA

Prepare Cream of Chicken, according to directions above given, and add one cupful of cooked tapioca.

CREAM OF CHICKEN AND TOMATO

Prepare Cream of Chicken, according to directions given above, and add one cupful of stewed and strained tomato. Season with grated onion, and add a pinch of soda.

CREAM OF CHICKEN AND SQUASH

Prepare Cream of Chicken, according to directions given above, and add one cupful of cooked squash, mashed through a colander.

CREAM OF CHICKEN AND ASPARAGUS

Prepare Cream of Chicken, according to directions given above, and add one cupful of cooked asparagus, which has been rubbed through a sieve. Add the asparagus tops, cooked separately and serve with unsweetened whipped cream.

CREAM OF CHICKEN AND CUCUMBER

Prepare Cream of Chicken according to directions given above, and add one cupful of stewed cucumber dice. Season with minced parsley and lemon juice.

CREAM OF CHICKEN AND SPINACH

Prepare Cream of Chicken according to directions given above, and add one cupful

of cooked spinach which has been rubbed through a sieve.

CREAM OF CHICKEN AND PEANUTS

Prepare Cream of Chicken according to directions given above, and add one cupful of roasted peanuts chopped very fine.

CREAM OF CHICKEN AND POTATO

Prepare Cream of Chicken according to directions given above, and add one cupful of mashed potatoes. Season with minced parsley and grated Parmesan cheese.

CREAM OF CHICKEN AND CORN

Prepare Cream of Chicken according to directions given above, and add one cupful of cooked corn pulp, either fresh or canned.

CREAM OF CHICKEN AND LIMA BEANS

Prepare Cream of Chicken according to directions given above and add one cupful of cooked lima beans, which have been rubbed through a sieve. Season with minced parsley and grated cheese.

CREAM OF CHICKEN AND CAULI-
FLOWER

Prepare Cream of Chicken according to directions given above, and add one cupful of cooked cauliflower, broken into small bits. Season with minced parsley and grated cheese.

CREAM OF CHICKEN AND SALSIFY

Prepare Cream of Chicken according to directions given above, and add one cupful of cooked salsify, cut into bits.

CREAM OF CHICKEN AND EGG PLANT

Prepare Cream of Chicken according to directions given above, and add one cupful of cold fried egg plant, cut fine. Season with grated cheese and minced parsley.

CREAM OF CHICKEN AND CHESTNUTS

Prepare Cream of Chicken according to directions given above, and add one cupful of boiled chestnuts chopped very fine.

CREAM OF CHICKEN AND MUSHROOMS

Prepare according to directions given above, and add one cupful of finely chopped cooked mushrooms, either fresh or canned.

CREAM OF CHICKEN AND ONION

Prepare Cream of Chicken according to directions given above, and add one cupful of cooked onions, which have been rubbed through a sieve. Season with minced parsley, add a pinch of soda, and serve with whipped cream.

CREAM OF CHICKEN AND BAKED BEANS

Prepare Cream of Chicken according to directions given above, and add one cupful of cold baked beans, which have been mashed through a colander. Season with minced parsley and tomato catsup.

CREAM OF CHICKEN AND LENTILS

Prepare Cream of Chicken according to directions given above, and add one cupful of cooked lentils, which have been rubbed through a sieve, and three tablespoonfuls of chopped bacon, fried crisp, and drained.

CREAM OF CHICKEN AND LETTUCE

Prepare Cream of Chicken according to directions given above, and add one cupful of lettuce which has been shredded and par-boiled in salted water.

CREAM OF CHICKEN AND WATERCRESS

Prepare Cream of Chicken according to directions given above, and add one cupful of watercress, which has been boiled and pressed through a sieve. Season with minced parsley, and add a pinch of soda.

CREAM OF CHICKEN AND STRING BEANS

Prepare Cream of Chicken according to directions given above, and add one cupful of cooked string beans, cut into small bits.

CREAM OF CHICKEN AND CHEESE

Prepare Cream of Chicken according to directions given above, and add one cupful of mild American cheese, grated. Season with minced parsley.

CREAM OF CHICKEN AND CARROTS

Prepare Cream of Chicken according to directions given above, and add one cupful of cooked carrots, cut into dice, or one cupful of cooked carrot which has been rubbed through a sieve.

CREAM OF CHICKEN AND CRABS

Prepare Cream of Chicken according to directions given above, and add one cupful of cooked

crab meat. Season with minced parsley and lemon-juice.

CREAM OF CHICKEN AND OYSTERS

Prepare Cream of Chicken according to directions given above, and add one cupful of cooked oysters with their liquor. Season with minced parsley and lemon-juice.

CREAM OF CHICKEN WITH EGG BALLS

Chop fine four hard-boiled eggs, season with salt, pepper, and minced parsley, add two tablespoonfuls of grated cheese, and one cupful of stale bread crumbs. Bind with the yolks of two raw eggs. Shape into small balls, dip in egg, then in crumbs, and fry in deep fat. Prepare Cream of Chicken according to directions given above, add the egg balls, and serve.

CREAM OF CHICKEN WITH CHEESE BALLS.

Cook in a double boiler half a cupful each of milk and flour, add a tablespoonful each of butter and grated cheese, and season with salt and red pepper. Cook until thick and smooth, add a well beaten egg, and cook a little longer. Prepare Cream of Chicken Soup according to directions given above, and drop the batter by teaspoonfuls into it. Simmer for five or ten minutes, and serve.

QUICK PEA SOUP

Reheat six cupfuls of chicken stock, add one cupful of canned peas, and thicken with the yolks of two eggs, beaten smooth with a cupful of cream. Season to taste, and serve.

QUICK SPINACH SOUP

Prepare according to directions given above, using one cupful of cooked spinach instead of the peas.

QUICK POTATO SOUP

Prepare according to directions given above, using one cupful of cold mashed potatoes instead of the peas. Season with minced parsley and grated cheese.

QUICK CORN SOUP

Prepare according to directions given above, using one cupful of canned corn instead of the peas.

QUICK TOMATO SOUP

Prepare according to directions given above, using one cupful of stewed tomato instead of the peas. Season with minced parsley and grated onion, and add a pinch of soda.

QUICK LIMA BEAN SOUP

Prepare according to directions given above, using one cupful of canned lima beans instead of the peas.

QUICK CRAB SOUP

Prepare according to directions given above, using one cupful of canned crab meat instead of the peas. Season with minced parsley and lemon-juice.

QUICK SUCCOTASH SOUP

Prepare according to directions given above, using one cupful of canned succotash instead of the peas.

QUICK CARROT SOUP

Prepare according to directions given above, using one half cupful each of cooked carrots cut into dice, and green peas, either fresh or canned.

“The world’s mine oyster, which I with sword
will open.”

Merry Wives, of Windsor

“He was a bold man who first ate an oyster.”

Swift.

“First catch your clams; along the ebbing
edges

Of saline coves you’ll find the precious
wedges.”

Croffut.

“We had three eeles that my wife and I
bought this morning of a man that cried them
about, for our dinner.”

Pepys’s Diary, December 16, 1660.

ONE HUNDRED FISH SOUPS

CLAM BROTH

Scrub the clams in cold water. Place over the fire in an iron kettle, and heat until the shells open. Strain the broth through two thicknesses of cheese-cloth, season to taste, and serve.

CLAM SOUP

Reheat one quart of clam broth, season with parsley, salt, red pepper, and grated onion. Add one cupful and a half of minced clams, and thicken with one tablespoonful of butter, and two tablespoonfuls of flour, blended with a little cold broth. Add one pint of boiling cream, and serve.

SHRIMP SOUP

Chop fine two carrots and an onion. Fry brown in butter, with a tablespoonful of sugar, then add a quart of water, a sprig of thyme, two bay-leaves, four cloves, and two cans of shrimps. Simmer until the carrot and onion are soft. Rub through a sieve, reheat, add half a glassful of white wine, and serve with croutons.

LOBSTER SOUP

Prepare according to directions given above, using two cupfuls of cooked lobster instead of the shrimps.

CLAM SOUP—II

Prepare according to directions given above, using two cupfuls of clams instead of the shrimps.

CRAB SOUP

Prepare according to directions given above, using two cupfuls of crab meat instead of the shrimps.

CLAM SOUP—III

Fry half an onion in butter, add two cupfuls of hot water, a blade of mace, four cloves, and six pepper-corns. Boil fifteen minutes, strain into a sauce-pan, add twenty-five clams chopped fine, and two cupfuls of clam-juice. Simmer for two hours, rub through a fine sieve, and reheat. Add three cupfuls of boiling milk, and thicken with a teaspoonful of flour, rubbed smooth in a little cold milk. Season to taste, and serve with dice of fried bread.

CLAM SOUP—IV

Heat one cupful of clam-juice, with a cupful

of water. Season with salt, pepper, and a tablespoonful of butter. Add one quart of boiling milk, a pinch of powdered mace, twenty-five clams chopped fine, a squeeze of lemon-juice, and three crackers rolled fine. Reheat, add a tablespoonful of minced parsley, and serve.

OYSTER SOUP

Heat one quart of oysters in their own liquor. Add one cupful of hot water and pepper and salt to season. When the oysters ruffle, add two tablespoonfuls of butter, and a quart of boiling milk. Serve immediately.

OYSTER SOUP—II

Prepare according to directions given above, adding half a cupful of rolled and sifted cracker crumbs just before serving.

OYSTER SOUP—III

Scald one quart of oysters in their own liquor. Skim out the oysters, and set aside. Add one cupful of cream to the liquor, and three cupfuls of milk. Thicken with one tablespoonful of butter and one of flour, blended and rubbed smooth with a little cold milk. Add the oysters, season to taste, and pour, boiling hot, over the yolks of four eggs, well beaten.

FISH STOCK

Select a large fine fish, clean it thoroughly, and allow for each pound of fish one quart of water. Add a minced onion, and a bunch of sweet herbs. Simmer until the fish is reduced to a pulp. Strain through a coarse cloth, season with salt and pepper, and use as required.

FISH BOUILLON

Reheat the desired quantity of fish stock, season with butter, minced parsley, and lemon-juice or Worcestershire sauce, and serve with dice of fried bread.

FISH AND TOMATO BOUILLON

Prepare fish bouillon according to directions given above, and add one tablespoonful of Italian tomato paste, just before serving.

CRAB GUMBO

Melt one tablespoonful each of butter and lard, add a minced onion, a clove of garlic, chopped fine, half a pound of minced raw veal or beef, half a cupful of chopped ham, a bay-leaf, and a small red pepper. Dredge with flour, add a quart of water, simmer for two hours, and strain. To the strained liquor add the meat of six crabs, one cupful each of rice

and okra, and another quart of water. Simmer for an hour, adding more water if necessary, and serve without straining.

OYSTER GUMBO

Prepare according to directions given above, using one pint of oysters instead of the crabs.

SHRIMP GUMBO

Prepare according to directions given above, using two cupfuls of shrimps instead of the crabs.

BROWN FISH SOUP

Clean and free from bones any kind of large firm fish. Cut into small pieces, dredge with flour, and fry brown in olive oil, with a fresh clove of garlic, and a minced onion. Season with salt and pepper, add a quart of water for each pound of fish, and simmer for fifteen or twenty minutes. Serve without straining.

BROWN FISH SOUP—II

Prepare according to directions given above, rub through a fine sieve, reheat, and thicken with butter and flour, or with the yolks of eggs, according to directions previously given. Serve with croutons.

CATFISH SOUP

Clean and skin two large catfish. Put into a soup-kettle with one pound of lean bacon cut into dice, a chopped onion, a tablespoonful of minced parsley, and salt and pepper to season. Cover with cold water and simmer until the fish is tender, but not broken. Beat together one tablespoonful of melted butter, two tablespoonfuls of flour, the yolks of four eggs, and one cupful of milk. Add to the boiling soup, take from the fire, stir until thick, and serve.

SHRIMP AND LOBSTER SOUP

Mash together fifty shrimps and the meat of a lobster. Fry with an onion in butter, dredge with flour, and add two quarts of fish or veal stock. Stir until it thickens, then simmer for half an hour, and rub through a fine sieve. Reheat, add a few whole shrimps, and serve.

CRAB SOUP—II

Melt a tablespoonful of butter, add one half cupful of rice, an inch of stick cinnamon, a pinch of salt, and a quart of milk. Simmer for forty-five minutes and rub through a sieve. Reheat, add four cupfuls of veal stock, two cupfuls of chopped crab meat, and a teaspoonful of anchovy paste. Reheat and serve.

SHRIMP SOUP—II

Prepare according to directions given for Crab Soup—II, using a pint of shrimps instead of the crabs.

OYSTER SOUP—IV

Prepare according to directions given for Crab Soup—II, using two cupfuls of oysters instead of the crabs.

LOBSTER SOUP—II

Prepare according to directions given for Crab Soup—II, using two cupfuls of lobster meat instead of the crabs.

LOBSTER SOUP—III

Pick the meat of a boiled lobster from the shell, cut fine, and add the rolled and sifted crumbs of three crackers. Add one quart of milk, half a cupful of butter, and red pepper and salt to taste. Boil for ten minutes. Blend the green fat of the lobster with cracker crumbs and butter, shape into small balls, and drop into the boiling soup just before serving.

LOBSTER SOUP—IV

Fry the meat of a lobster in butter, add one quart of veal stock, and simmer for half an

hour. Add one quart of boiling cream, and thicken with four tablespoonfuls of corn-starch rubbed smooth in a little cold milk. Season with salt, pepper, minced parsley, and lemon-juice or Worcestershire sauce, and serve with croutons.

OYSTER SOUP—V

Chop fine a bunch of celery, using both root and green top. Boil until soft, in salted water to cover, rub through a fine sieve, and reheat. Add two cupfuls of boiling milk, a tablespoonful of butter, a quart of oysters, and salt and pepper to season. Cook until the edges of the oysters ruffle, and serve immediately.

OYSTER SOUP—VI

Boil three quarts of water, add two tablespoonfuls of butter, one cupful of cracker crumbs, and pepper and salt to season. When boiling hot, add one quart of oysters, with their liquor, and cook until the edges of the oysters ruffle. Season with minced parsley, and lemon-juice, or Worcestershire, and serve immediately.

CREOLE OYSTER GUMBO

Fry a sliced Spanish onion brown in olive oil, add a tablespoonful of flour, a chopped sweet pepper, and a pint of okra. Simmer for

fifteen minutes, add one hundred oysters, with their liquor, and a tablespoonful of filée powder. Cook until the oysters ruffle, and serve with boiled rice. The Gumbo filée powder comes in bottles, and is sold by all first-class grocers.

OYSTER SOUP—VII

Strain the liquor from a quart of oysters, and simmer for half an hour with two blades of mace, a stalk of celery chopped fine, and pepper and salt to season. Strain and set aside. Blend two tablespoonfuls of butter with two tablespoonfuls of flour, add three cupfuls of milk, three cupfuls of cream, and the oyster liquor. Cook until it thickens, add the oysters, cook until the edges of the oysters ruffle, and serve at once.

HALIBUT SOUP

Boil a pound of halibut, free from skin and bones, and chop it fine. Add a quart of fish or veal stock, season with salt, pepper, and parsley, and reheat. Thicken with two tablespoonfuls of butter and one tablespoonful of flour, blended with a cupful of cold milk. Add half a cupful of powdered cracker crumbs, and serve.

SALMON SOUP

Prepare according to directions given for

Halibut Soup, using one pound of fresh salmon, or a can of salmon, instead of the halibut.

CODFISH SOUP

Prepare according to directions given for Halibut Soup, using one pound of fresh codfish instead of the halibut. Add three hard-boiled eggs, finely chopped, to the soup just before serving.

OYSTER SOUP—VIII

Reheat three quarts of fish stock, add a pint of oysters with their liquor, and thicken with three tablespoonfuls each of butter and flour, blended together and made smooth in a little cold water. Cook until the edges of the oysters ruffle, add the juice of a lemon, and pour, boiling hot, over the yolks of four eggs, beaten smooth with one cupful of cream. Season to taste and serve with dice of fried bread.

ENGLISH FISH SOUP

Reheat three quarts of fish stock. Bone, skin, and clean any preferred fish, simmer in the stock until tender, and serve without straining. This soup may be thickened if desired.

FRENCH FISH SOUP

Thicken three quarts of fish stock with three

tablespoonfuls each of butter and flour. Add a tablespoonful of minced parsley, two glasses of sherry, a pinch of powdered mace, a grating of nutmeg, and white and red pepper to season. Add one pint each of cooked oysters and scallops, reheat, and serve immediately with croutons.

SOFT CLAM SOUP

Remove the hard parts from four dozen soft clams and cover the soft parts with fish or veal stock. Season with salt, pepper, and powdered mace, and bring to the boil. Thicken with four tablespoonfuls of butter, blended with two tablespoonfuls of flour, and cooked until smooth in a pint of milk. Season to taste, and serve with crackers.

VIRGINIA TERRAPIN

Procure a large diamond-back terrapin, scald and cook, then cool, remove the shells and entrails, pare, and cut into small pieces. Fry in butter, dredge with flour, add one quart of veal stock, a glass of sherry, and red and white pepper to season. Stir until it boils, then simmer until the terrapin is well done. Thicken with the yolks of two eggs, beaten smooth with half a cupful of cream, and serve with sliced lemon.

LOBSTER SOUP À LA MARINIÈRE

Reheat one quart of fish stock with the meat of a lobster and the liquor of twenty-five clams. Thicken with two tablespoonfuls each of butter and flour, blended with half a cupful of sherry. Season with red pepper, boil for half an hour, add the clams, and a dozen very small boiled onions. Add two tablespoonfuls of butter, and serve.

RUSSIAN FISH SOUP

Cut in fine shreds a carrot, a leek, and a stalk of celery. Fry in butter, with a small bunch of parsley, minced fine, dredge with flour, and add three quarts of fish stock. Stir until it thickens, then add two cupfuls of any cold cooked fish, cut into small pieces. Reheat, and serve with dice of fried bread.

CRAB GUMBO—II

Clean eight soft-shell crabs, and cut each crab into half a dozen pieces. Fry in butter, with two chopped shallots, and two tablespoonfuls of chopped ham. Add one cupful of white wine, five pints of veal stock, salt, pepper, a tablespoonful of minced parsley and a teaspoonful of powdered sweet herbs, half of a green pepper, shredded, and the crabs. Cook slowly for an hour, skim, and add six table-

spoonfuls of filée powder, stirring constantly. Serve with plain boiled rice.

OYSTER AND OKRA SOUP

Boil twenty-five oysters with their liquor, seasoning with salt, pepper, butter and nutmeg. Fry a chopped onion in butter, with a tablespoonful of chopped ham, add a quart of beef or veal stock, two tablespoonfuls of boiled rice, one cupful of canned tomatoes, half of a green pepper, shredded, and a small can of okra. Boil slowly for half an hour, add the oysters, reheat, skim, and serve with plain boiled rice.

SHREWSBURY OYSTER SOUP

Prepare Oyster Soup according to any preferred rule, and add to it, just before serving, one cupful of small oyster crabs, which have been boiled for five minutes in salted water.

BOSTON OYSTER STEW

Bring a quart of oysters to the boil with their own liquor. Season with salt, pepper, and lemon-juice. Split and butter six Boston crackers, pour the boiling soup over, add two cupfuls of boiling cream, and serve at once.

CRAB SOUP—III

Melt one tablespoonful of butter, add a grated onion, a teaspoonful of minced parsley, and one tablespoonful of flour. Add one quart of milk, and stir until it thickens. Add one cupful of cooked crab meat, one cupful of boiling cream, a pinch of powdered mace, salt and pepper to season, and two hard-boiled eggs, chopped fine. Boil for five minutes, and serve.

EEL SOUP

Cut up two pounds of eel, and fry in butter. Add two quarts of water, a chopped onion, a slice of bread, and season with pepper, powdered mace, and sweet herbs. Simmer until the bones are free, take out the bones, add one half cupful of grated carrot, and simmer for an hour. Thicken with two tablespoonfuls of flour, rubbed smooth in cream, and serve with croutons.

BOMBAY FISH SOUP

Chop fine four onions, and fry brown in olive oil. Add two cupfuls of canned tomatoes, a small bunch of parsley, three bay-leaves, four cloves, a glass of white wine, pepper and salt to season, and four tablespoonfuls of curry powder. Add four tablespoonfuls of flour, and six

cupfuls of veal stock. Cook for half an hour, rub through a sieve, and reheat. Add one pound of any preferred fish, cut into small pieces, simmer until the fish is tender, and serve with croutons.

SHRIMP SOUP—II

Chop fine a clove of garlic, and fry in three tablespoonfuls of olive-oil. Add three tablespoonfuls of Italian tomato paste, and two cans of shrimps. Cover with veal stock, season with grated onion, clove, and nutmeg, boil five minutes, and serve with croutons.

CRAB SOUP—IV

Prepare according to directions given for Shrimp Soup—II, using crab meat instead of shrimps.

CLAM SOUP—V

Prepare according to directions given for Shrimp Soup—II, using two small cans of minced clams instead of the shrimps.

GERMAN FISH SOUP

Chop fine four onions, and fry brown in olive-oil. Add two cupfuls of canned tomatoes, three bay-leaves, a tablespoonful of powdered

sweet herbs, a bunch of parsley, pepper and salt to season, and six cupfuls of stock. Boil for thirty minutes, rub through a sieve, and reheat. Add six small slices of fish, and simmer until the fish is firm. Season with curry powder, add a wine glassful of white wine, and thicken with four tablespoonfuls of flour rubbed smooth in a little cold stock. Serve with croutons.

FRENCH LOBSTER SOUP

Melt two tablespoonfuls of butter, add two tablespoonfuls of flour, three quarts of veal stock, and one cupful of cream. Cook until thick, and add the meat of a boiled lobster, which has been marinated for three hours, in one tablespoonful of olive-oil, three tablespoonfuls of vinegar, and pepper and salt to season. Dry the coral of the lobster, pound fine, and add to the soup just before serving.

OYSTER BOUILLON

Bring to the boil in their own liquor a quart of oysters. Skim out the oysters, chop fine, and return to the liquor. Add a quart of water, a teaspoonful of celery seed, and a tablespoonful of butter. Simmer for half an hour, strain through a cheese-cloth, season with salt and pepper, and serve at once.

OYSTER BOUILLON—II

Prepare according to directions given above, adding two tablespoonfuls of tomato paste to the broth before straining.

CLAM BOUILLON

Prepare according to directions given for oyster bouillon, cooking a chopped onion and a bay-leaf with the clams.

CREAM CLAM BOUILLON

Prepare Clam Bouillon according to directions given above, and add one pint of boiling cream just before serving. Serve in cups, with whipped cream.

AUSTRIAN FISH SOUP

Boil two cupfuls of canned tomatoes, with one quart of veal stock, strain, and reheat. Add one tablespoonful of rice, a can of shrimps or salmon, an onion and a carrot, chopped fine, and a small bunch of parsley. Simmer for half an hour, rub through a sieve, season to taste, and serve with boiled rice.

FRENCH CODFISH SOUP

Cover three pounds of fresh codfish with three quarts of veal stock. Add a chopped

onion, a bay-leaf, a small bunch of parsley, and a teaspoonful of powdered sweet herbs. Simmer for two hours, press through a sieve, and reheat. Thicken with one tablespoonful of butter, blended with one tablespoonful of flour, and rubbed smooth with a little of the soup. Season with salt and pepper, add a wine-glassful of white wine, and a dozen oysters. Simmer for ten minutes, and serve.

FRENCH OYSTER SOUP

Cook a quart of drained oysters for fifteen minutes, in one cupful of veal stock, with a tablespoonful of butter, a bay-leaf, a blade of mace, and salt and pepper to season. Skim out the oysters, and remove the herbs. Add the oyster liquor to the stock and reheat. Thicken with one tablespoonful each of flour and butter, cooked smooth in two cupfuls of milk, add the oysters, and pour the soup, boiling hot, over the well-beaten yolk of an egg.

FRENCH SALMON SOUP

Boil a can of salmon for half an hour in two quarts of veal stock. Season with salt and pepper, and thicken with one tablespoonful each of butter and flour, cooked until thick with a cupful of milk. Simmer for ten minutes, add a tablespoonful of chopped parsley and a grating

of nutmeg, and rub through a sieve. Reheat, add twenty-five oysters, cooked in their own liquor, and pour, boiling hot, over the yolk of an egg, well beaten.

SWEDISH FISH SOUP

Reheat one quart of fish stock, and add one leek, six potatoes, a carrot, and a small bunch of parsley, all cut very fine. Simmer for half an hour, add two cupfuls of veal stock, a dozen oysters, half a glass of sherry, and salt and pepper to season. Cook until the oysters ruffle, and serve.

AUSTRIAN CODFISH SOUP

Remove the skin and bone from two pounds of fresh codfish, and chop fine. Add a carrot, an onion, a turnip, two stalks of celery, and a bunch of sweet herbs, all finely minced, and a quart of water. Simmer for two hours, add the juice of a lemon, and salt, pepper, and nutmeg to season. Press through a sieve, reheat, and thicken with one tablespoonful each of butter and flour, cooked smooth in two cupfuls of milk. Bring to the boil, pour over the yolk of an egg, well-beaten, and serve.

ENGLISH LOBSTER SOUP

Cook together two tablespoonfuls of chopped

ham, a carrot, an onion, a bay-leaf, a small bunch of parsley, and a tablespoonful of butter. Add one quart of veal stock, two pounds of boiled lobster, a tablespoonful of sherry, a tablespoonful each of butter, flour, and curry powder, and cook for half an hour. Rub through a sieve, reheat, thicken with the yolks of two eggs, beaten smooth with half a cupful of cream, and serve with plain boiled rice.

LOBSTER SOUP À LA BORDELAISE

Fry in butter one tablespoonful of chopped ham, an onion, a carrot, and a bunch of parsley, all cut fine. Add three pounds of lobster meat, two cupfuls of white wine, and six cupfuls of veal stock. Simmer for an hour, rub through a sieve, add two tablespoonfuls of butter, a hard-boiled egg, chopped fine, and two cupfuls of boiled rice. Reheat, season, and serve with croutons.

FRENCH SHRIMP SOUP

Chop fine two cans of shrimps, fry in butter, add one cupful of bread crumbs, a clove, a sliced onion, and two quarts of fish stock. Simmer for two hours, rub through a sieve, add one cupful of boiling cream, a grating of nutmeg, and two tablespoonfuls of sherry.

FRENCH SALMON SOUP—II

Prepare according to directions given above, using a large can of salmon instead of the shrimps.

FRENCH CREAM OF SHRIMPS

Chop fine two cans of shrimps, fry in butter, add a slice of stale bread, three anchovies, half a cupful of boiled rice, a sliced onion, and two quarts of veal stock. Simmer for two hours. rub through a sieve, season with salt and pepper, add a tablespoonful of sherry and serve hot.

ENGLISH LOBSTER SOUP—II

Fry in butter a carrot, an onion, four stalks of celery, a bunch of parsley, and the meat of a lobster, all cut fine. Add half a cupful of boiled rice, and six cupfuls of veal stock. Simmer for half an hour, rub through a sieve, add a glass of sherry, and serve hot.

PARISIAN LOBSTER SOUP

Chop fine an onion, a bunch of parsley, a sprig of thyme, and the yellow rind of a lemon. Add the meat of a boiled lobster, and two quarts of veal stock. Cook for half an hour, rub through a sieve, and reheat. Thicken with one tablespoonful each of flour and butter, season

with salt, pepper, and nutmeg, and serve with whipped cream.

SALMON SOUP—II

Simmer for fifteen minutes in boiling water either a pound can of salmon or a pound of the fresh fish. Rub through a sieve, and set aside. Bring to the boil two cupfuls each of milk and veal stock, thicken with one tablespoonful of butter and two of flour, season with salt and pepper, add the salmon, reheat, and serve.

SOUTHERN OYSTER SOUP

Drain the liquor from fifty oysters, add to it two cupfuls of cold water, and bring to the boil. Season with salt, pepper, and butter, and add two cupfuls of milk. Thicken with one tablespoonful of corn-starch, rubbed smooth in a little cold milk, add the oysters, cook until the edges ruffle, and serve immediately.

HALIBUT SOUP—II

Prepare according to the directions given for Salmon Soup—II, using a pound of fresh halibut instead of the salmon.

MARTHA WASHINGTON'S CRAB SOUP

Boil a pound of salt pork for an hour in two

quarts of water. Take out the meat, cool the stock quickly, and take off the fat. Reheat the liquor, add a pint of crab meat, and simmer for an hour. Beat the yolks of two eggs thoroughly, and pour upon them a pint of boiling cream. When thoroughly mixed, add the crab meat, with the liquor in which it was boiled, season to taste, and serve.

BISQUE OF SALMON

Bring to the boil a quart of veal stock. Add a can of salmon, a tablespoonful of butter, and pepper, salt, and minced parsley to season. Simmer for ten minutes. Thicken with one tablespoonful each of butter and flour, cooked smooth in a cupful of milk. Add half a cupful of cracker crumbs, reheat, and serve.

QUICK SALMON SOUP

Chop an onion fine, and cook it for ten minutes in a quart of milk. Thicken the milk with one tablespoonful of butter and two of flour. Season with salt and pepper, add a small can of salmon, rub through a sieve, reheat, add a dash of lemon-juice, and serve.

QUICK SHRIMP SOUP

Prepare according to directions given above, using a can of shrimps instead of the salmon.

QUICK CLAM SOUP

Prepare according to directions given above, using a can of minced clams instead of the salmon.

QUICK CRAB SOUP

Prepare according to directions given above, using a small can of crab meat instead of the salmon. Season with sherry.

VIRGINIA OYSTER SOUP

Parboil four dozen oysters with their liquor and a glassful of white wine. Drain the oysters, chop fine, and reserve the liquid. Melt one tablespoonful of butter, add two tablespoonfuls of flour, and a pint of milk. Cook until it thickens, add the oyster liquor, and two cupfuls of fish or veal stock. Season with salt, red pepper, Worcestershire, and tobasco. Thicken with the yolks of four eggs, beaten smooth with half a cupful of cream, add the oysters, and half a cupful of cracker crumbs. Add a tablespoonful of minced parsley, and serve.

VIRGINIA CLAM SOUP

Prepare according to directions given above, using clams instead of oysters.

RICE AND CLAM SOUP

Prepare Cream Clam Bouillon, according to directions previously given, add one cupful of cold boiled rice, and a pinch of curry powder. Serve very hot.

SPANISH SALMON SOUP

Cook together a quart of stock, a sliced onion, and half a can of salmon. Rub through a sieve, add a quart of boiling milk, season with salt, pepper, minced parsley, and celery salt, thicken with butter and flour, and serve with whipped cream.

CLAM AND SAGO SOUP

Prepare six cupfuls of Cream Clam Bouillon, according to directions previously given, and add to it one cupful of cooked sago just before serving.

CATFISH SOUP—II

Clean and cut up a pound and a half of catfish. Put into a soup-kettle, with one quarter of a pound of salt pork chopped fine, a stalk of celery, and a tablespoonful of powdered sweet herbs. Cover with a quart of water, boil until the fish is in rags, and strain. Add to the liquor a tablespoonful of butter, pepper and salt

to season, and one egg beaten smooth with a cupful of milk. Boil up once, and serve with croutons.

NORWEGIAN FISH SOUP

Reheat six cupfuls of fish stock. Blend together three tablespoonfuls of butter and three of flour, add two cupfuls of cold milk, and cook until thick, stirring constantly. Add the thickening to the boiling stock. When smooth, take from the fire, season to taste, and add the yolks of two eggs beaten smooth with a little cold milk. Line the tureen with split Boston crackers, which have been soaked in milk until soft, pour the hot soup over, and serve.

CLAM AND MUTTON SOUP

Reheat a quart of mutton stock, and reduce by rapid boiling to a cupful. Cool rapidly, skim, add a quart of clam broth, and the hard parts of fifty clams. Season with pepper, salt, minced parsley, grated onion, and powdered mace. Cook for half an hour, thicken with two tablespoonfuls of butter, rubbed smooth with one tablespoonful of flour, and cooked until thick with one pint of milk. Add the soft parts of the clams, simmer for five minutes, and serve very hot.

SOUP À LA BONNE FEMME

Boil two pounds of halibut in two quarts of water for two hours with a minced onion, and a small bunch of sweet herbs. Strain the broth, remove the bone from the fish, rub it through the colander, return to the liquor, season, and reheat. Simmer for ten minutes, thicken with two tablespoonfuls of butter blended with one tablespoonful of flour, and add one pint of milk, beaten with two eggs. Heat thoroughly, but do not allow it to boil. Add a small pinch of soda, and serve.

SOUTHERN FISH SOUP

Cut into strips two pounds of any firm white fish. Take out the bones, and set aside. Slice two onions, fry brown in butter, and drain. Spread the onions upon the bottom of the soup-kettle, lay the fish upon them, cover with stock, and simmer until the fish is nearly done. Take out the fish, dredge each piece with flour, and return to the kettle. Add two quarts more of stock, and simmer for half an hour. Season with red pepper and lemon-juice, and serve.

OYSTER AND VEAL SOUP

Reheat two quarts of veal stock, season with salt, pepper, and celery salt, and add one quart

of oysters, with their liquor. Cook until the edges of the oysters curl, and thicken with one tablespoonful each of butter and flour, cooked with a cupful of milk. Season with minced parsley, and serve with crackers.

LOBSTER SOUP—V

Chop fine an onion, two anchovies and a small bunch of sweet herbs. Add the rind of half a lemon, and a quart of cold water. Reduce by rapid boiling to a pint, and strain. Add the meat of a boiled lobster, or a can of lobster, season with pepper and salt, and reheat. Add one quart of boiling milk, in which two tablespoonfuls each of butter and flour have been cooked until smooth. Take from the fire, add one egg well beaten, and serve.

CLAM SOUP WITH POACHED EGG

Prepare Cream Clam Bouillon, according to directions previously given, season with nutmeg and grated onion, and serve a poached egg in each plate.

CLAM AND OYSTER SOUP

Chop a pint of oysters. Heat with their liquor, and a pint can of minced clams, add one quart of milk, thicken with two tablespoonfuls

each of butter and flour, rubbed smooth in a little cold milk, season with salt and pepper, minced parsley, powdered mace, and grated onion. Serve with crackers.

SCALLOP STEW

Parboil one quart of scallops. Boil one quart of milk, season with butter, pepper and salt, add the parboiled scallops, and one half cupful of cracker crumbs. Reheat and serve.

DRY STEW OF OYSTERS

Drain every drop of liquor from a quart of oysters. Boil the liquor, skim thoroughly, add a tablespoonful of butter, and salt and pepper to taste. Add the oysters, boil until the edges ruffle, and serve immediately with crisp crackers. A cupful of boiling cream may be added just before serving.

QUICK TERRAPIN SOUP

Open a pint can of terrapin, and simmer for half an hour with four cupfuls of chicken stock, and salt, red pepper, and mace to season. Cook together two tablespoonfuls of butter, one tablespoonful of arrowroot, one cupful of hot cream, and the yolks of two hard-boiled eggs, mashed smooth. Add to the terrapin,

and stir until thick. Add three tablespoonfuls of madeira or sherry, and serve with egg balls.

CLAM AND BARLEY SOUP

Prepare six cupfuls of Cream Clam Bouillon, according to directions previously given, and add one cupful of cooked barley.

CLAM AND CUCUMBER SOUP

Prepare Cream Clam Bouillon, according to directions previously given, and add one cupful of cooked cucumber dice. Season with lemon-juice.

CLAM AND TAPIOCA SOUP

Prepare six cupfuls of Cream Clam Bouillon, according to directions previously given, and add one cupful of cooked tapioca, just before serving.

CREAM OF CLAMS AND TOMATO

Prepare six cupfuls of Cream Clam Bouillon, according to directions previously given, and add one tablespoonful of Italian tomato paste just before serving.

“ Welcome the wine, whate’er the seal is,
And sit you down and say your grace
With thankful heart whate’er the meal is—
• Here comes the smoking Bouillabaisse.

“ This Bouillabaisse a noble dish is,
A sort of soup or broth or brew
Or hotchpotch of all sorts of fishes
That Greenwich never could outdo.”

Ballad of Bouillabaisse—THACKERAY.

FIFTY CHOWDERS

CATFISH CHOWDER

Wash a large catfish in warm water, and simmer until the meat falls from the bones. Pick out all the bones, chop the fish and put it into a stew-pan with two cupfuls of water, a tablespoonful of butter, one cupful of cream, a small onion chopped fine, a tablespoonful of dry mustard, salt and pepper to season, and one tablespoonful of walnut catsup. Cook slowly until thick, add a squeeze of lemon-juice, and serve very hot.

CLAM CHOWDER

Cut six slices of fat pork into dice. Fry brown and crisp, add a layer of clams, and season with salt, pepper, and melted butter. Add a layer of chopped onions and of Boston crackers, which have been split and soaked in milk. Pour over a little pork fat or melted butter, and repeat these layers until the desired quantity of chowder is made. Cover with cold water, put the cover on the pot, and cook slowly for an hour. Drain off the liquor, and turn the chow-

der into a tureen. Thicken the liquor with rolled cracker crumbs, season with wine and tomato catsup, and pour boiling hot over the chowder.

CORN CHOWDER

Fry an onion with two slices of pork cut into dice. Add one quart of sweet raw corn scraped from the cob, and one pint of new potatoes cut into dice. Add cold water to cover, and simmer until the vegetables are done. Add two cupfuls of milk, one tablespoonful of butter, and a tablespoonful of minced parsley. Boil up again, and serve very hot.

CORN CHOWDER—II

Fry brown with a large sliced onion one quarter of a pound of salt pork cut into dice. Scrape from the cobs enough sweet corn to make a quart, and boil the cobs for twenty minutes in water to cover. Put the corn into a kettle with the pork, onion, two cupfuls of raw potatoes, and two cupfuls of tomatoes, sprinkling each layer with flour, pepper and salt. Strain the water from the cobs into the kettle, and simmer slowly until the vegetables are done. Add two cupfuls of milk, a heaping tablespoonful of butter, and bring to the boil. Serve very hot with crackers. If canned vegetables are used, more water will be required.

BAKED POTATO CHOWDER

Cut into dice one half pound of salt pork, put into an earthen baking-dish, dredge with flour, salt, and pepper, and add one small onion chopped. Add four cupfuls of raw potatoes cut into dice, salt and pepper to season and two cupfuls of milk. Cover, bake for an hour, then remove the cover, and bake half an hour longer.

EGG CHOWDER

Prepare according to directions given above, and, just before serving, break in one egg for each person. Cook slowly until the eggs are set, and sprinkle with minced parsley.

OYSTER CHOWDER

Arrange in an earthen baking-dish alternate layers of salt pork, sliced potatoes, and oysters. Season with salt, pepper, and mushroom catsup, add the oyster liquor, and enough cold water to cover. Cook slowly for forty-five minutes.

CLAM CHOWDER—II

Butter a large granite-ware pan, put in a layer of cracker crumbs, dot with bits of butter, and sprinkle with pepper. Add a double layer of clams, season with pepper and butter, sprinkle with crumbs, add another layer of clams, and cover with split Boston crackers, which have

been soaked until tender in milk. Dot with bits of butter, sprinkle with pepper, add a cupful of milk and the liquor from the clams. Cover the pan, and bake slowly for an hour.

QUICK CLAM CHOWDER

Buy a can of clam chowder, and reheat, adding more water if necessary.

HOFFMAN HOUSE CLAM CHOWDER

Chop fine one dozen large clams, one quart of tomatoes, and six large potatoes. Add one quart of milk, a tablespoonful of minced parsley, and the juice of the clams. Cook for forty-five minutes and add six crackers pounded fine. Reheat, season with pepper and serve.

ALABAMA FISH CHOWDER

Fry brown in butter three onions and a clove of garlic cut fine. Season with a little pepper, and a teaspoonful of vinegar. Add one can of tomatoes, and three pounds of any firm fish. Add six potatoes cut into thin slices, and six slices of bacon cut into bits. When the potatoes are half cooked, add three crackers rolled fine, and season with pepper and a little cinnamon. The water used in cooking should barely cover the chowder.

HUNTER'S FISH CHOWDER

Add to six quarts of cold water one half pound of salt pork, cut into dice and fried crisp, three pounds of fish, half a pound of split Boston crackers, one quart of raw potatoes cut into dice, two cupfuls of sliced onions, half a can of peas, and half a can of corn. Boil for two hours, and season with red pepper, vinegar and tabasco sauce.

SALT CODFISH CHOWDER

Boil together for twenty minutes two cupfuls of sliced raw potatoes and two cupfuls of shredded codfish, with a large onion. Remove the onion, drain, return to the kettle, and add two cupfuls of milk. Add also two slices of bacon, which have been cut into dice, and fried crisp, one cupful of oyster crackers, split, and a teaspoonful of butter. Heat thoroughly, and season with red pepper.

FARMER'S CHOWDER

Fry brown with a minced onion half a pound of salt pork cut into dice. Add six cold boiled potatoes cut fine, season with chopped parsley and pepper, add the pork fat, and two cupfuls of hot water. Simmer for half an hour. Thicken two cupfuls of milk with one tablespoonful each

of butter and flour, add to the chowder, reheat, and serve very hot with crackers.

MARYLAND FISH CHOWDER

Fry two slices of fat salt pork, with a large onion cut fine. Add four pounds of fish, and six large potatoes, cut into dice. Cover with cold water, and simmer slowly until the fish and potatoes are cooked. Add one quart of hot milk, a heaping tablespoonful of butter, and salt and pepper to season. Add six Boston crackers, which have been split and soaked in milk. Season with Worcestershire sauce and minced parsley.

RHODE ISLAND CLAM CHOWDER

Take half a peck of clams, and reserve the juice. Chop the hard part fine, and keep the soft parts whole. Cook the chopped part until tender in enough water to cover. Peel and slice two onions, also six potatoes, and add the chopped clams with two cupfuls of tomatoes. Add also the soft parts of the clams. Split a pound of Boston crackers, and arrange with the clams in layers in another kettle, seasoning each layer with pepper and powdered sweet herbs. Cover with cold water, and cook slowly until the vegetables are done.

FRENCH FISH CHOWDER

Melt two tablespoonfuls of butter, add three heaping tablespoonfuls of flour, and a quart of cold water. Stir until smooth and thick. Add three pounds of fresh fish from which the bones have been removed, a bay-leaf, two cloves, a teaspoonful of anchovy paste, a teaspoonful of sugar, and salt and red pepper to season. Boil for fifteen minutes, skimming as needed. Skim out the fish and lay it in another pan with three cupfuls of sliced potato. Strain the liquor over the fish, add two cupfuls of milk, and cook slowly until the potatoes are done.

SOFT CLAM CHOWDER

Tie in a muslin bag six whole allspice, six cloves, and six pepper-corns. Fry brown, with a sliced onion, one quarter of a pound of minced salt pork. Add six sliced potatoes, a can of tomatoes, the bag of spices, a pinch of red pepper, and four cupfuls of cold water. Simmer for four hours. Add a quart of soft clams par-boiled and chopped fine, five Boston crackers that have been split and soaked in milk, simmer for five minutes, and serve very hot.

SCALLOP CHOWDER

Prepare according to directions given above using scallops instead of clams.

POTATO CHOWDER

Fry three slices of bacon brown, with a minced onion. Add six potatoes peeled and cut into dice. Season with salt and pepper, cover with boiling water, cook slowly until the potatoes are tender. Blend together one tablespoonful each of butter and flour, and add two cupfuls of cold milk. Cook until it thickens, stirring constantly. Add to the chowder, re-heat, and season with salt, pepper, and Worcestershire sauce. Serve with toasted crackers.

OYSTER CHOWDER

Prepare according to directions given for Soft Clam Chowder, using oysters instead of clams.

LOBSTER CHOWDER

Prepare according to directions given for Soft Clam Chowder, using a quart of fresh lobster meat instead of the clams.

CRAB CHOWDER

Prepare according to directions given for Soft Clam Chowder, using a quart of crab meat instead of the clams.

CONNECTICUT CHOWDER

Chop fine a quarter of a pound of salt pork,

and fry brown with two cupfuls of chopped onion. Add the juice drained from a quart of clams, two cupfuls of water, two cupfuls of canned tomatoes, four cupfuls of sliced potatoes, a cupful of fresh celery, cut fine, and a tablespoonful of powdered sweet herbs. Cook for thirty minutes, add pepper and salt to season, and a quart of chopped clams. Cook slowly for fifteen minutes.

NARRAGANSETT CLAM CHOWDER

Fry a quarter of a pound of salt pork, cut into slices, with a large onion, also sliced. Put a quart of sliced potatoes into a soup-kettle, and strain the pork fat over them. Add the juice strained from a quart of clams, and thicken with three tablespoonfuls of flour, blended with a cupful of cold water. Cook for twenty minutes, add a quart of clams, a teaspoonful of butter, eight split Boston crackers, a quart of boiling milk, and salt and pepper to season. Simmer until the clams are done, and serve.

FRESH CODFISH CHOWDER

Cut into dice a quarter of a pound of salt pork, and fry brown with two large onions minced fine. Spread the pork and onion upon four pounds of fresh codfish, free from skin and bone. To the fat remaining in the pan, add

one tablespoonful of flour, and two cupfuls of cold milk. Cook until smooth and thick, stirring constantly. Add a quart of sliced potatoes to the fish, cover with two quarts of water, and simmer until the fish and potatoes are done. Add the thickened milk, and six Boston crackers, which have been split and soaked in milk. Boil up once, season with salt and pepper, and serve.

HADDOCK CHOWDER

Prepare according to directions given above, using haddock instead of codfish.

HALIBUT CHOWDER

Prepare according to directions given above, using halibut instead of codfish.

SALMON CHOWDER

Prepare according to directions given above, using fresh salmon instead of codfish.

TURBOT CHOWDER

Prepare according to directions given above, using turbot instead of codfish.

FLOUNDER CHOWDER

Prepare according to directions given above, using flounder instead of codfish.

TROUT CHOWDER

Prepare according to directions given above, using lake trout instead of codfish.

COD AND OYSTER CHOWDER

Prepare according to directions given above, using two pounds of codfish and one quart of oysters.

PERCH CHOWDER

Prepare according to directions given above, using four pounds of perch instead of the cod-fish.

BAKED CHOWDER

Fry an onion in butter, with two pounds of fresh codfish cut into cubes. Butter a baking-dish and put a layer of fish into the bottom. Cover with a layer of raw potatoes, add a layer of minced salt pork, sprinkle with flour and minced parsley, and dot with butter. Repeat until the dish is full and add one cupful of tomato-juice. Add cold water to cover, and put on top a layer of split Boston crackers, that have been soaked in milk. Cover the dish, and bake for an hour, then take off the cover and brown.

CORN CHOWDER—III

Chop fine two onions, and fry brown in butter. Add the corn cut from one dozen cobs, four split Boston crackers, and six cold boiled potatoes sliced thin. Season with salt, pepper, and minced parsley and cover with boiling water. Simmer for an hour, and thicken with a tablespoonful each of butter and flour, cooked until thick and smooth in a cupful of milk.

CREOLE CORN CHOWDER

Fry brown in butter four large onions. Add five tomatoes, four sweet green peppers shredded, and two cupfuls of corn cut from the cob. Add boiling water to cover, season with salt, pepper, and sugar, and cook until the vegetables are done.

BAR HARBOR CLAM CHOWDER

Boil together for forty minutes one hundred soft clams, half a teaspoonful each of marjoram, thyme, sage, summer savory, and salt, a small onion, cut fine, five Boston crackers, split, half a can of tomatoes, and one third of a cupful of butter. Season with pepper, cloves, and curry powder, add one cupful of cream, and half a cupful of sherry.

CAPE COD CLAM CHOWDER

Fry an onion brown in butter, and add two slices of chopped salt pork. Dredge with two tablespoonfuls of flour, add the juice strained from fifty clams, and one cupful of cream. Cook until thick. Add two cupfuls of potatoes cut fine, a pinch each of mace, thyme, and cayenne, and enough water or stock to cover. When the potatoes are tender, add fifty clams, and four split Boston crackers, which have been soaked in milk. Cook until the clams are done and serve very hot.

FINNAN HADDIE CHOWDER

Freshen four pounds of finnan haddie, by soaking for half an hour in boiling water. Prepare according to directions given for fresh codfish chowder.

BOSTON FISH CHOWDER

Cut a quarter of a pound of salt pork into dice and fry with a sliced onion without browning. Add one quart of parboiled and drained potatoes, a tablespoonful of salt, and half a teaspoonful of pepper. Add also four pounds of any desired fresh fish, and simmer until the fish and the potatoes are done. Add a dozen Boston crackers, which have been split and spread with butter, and one quart of milk,

in which three heaping tablespoonfuls of flour have been blended. Boil up until thick, and serve very hot.

CONEY ISLAND FISH CHOWDER

Prepare according to directions given above, using one can of tomatoes instead of the milk and a cupful of cracker crumbs instead of the split crackers. Season with a pinch of cloves, and a teaspoonful of powdered sweet herbs.

ENGLISH FISH CHOWDER

Prepare according to directions given for Coney Island Fish Chowder, using a cupful of bread crumbs instead of the crackers, and serve with croutons.

CANNED CORN CHOWDER

Fry together a quarter of a pound of fat salt pork and a sliced onion. Add one pint of water, one quart of parboiled potatoes, one can of corn, and enough more water to cover. Simmer until the potatoes are done, then add two cupfuls of boiling milk, two tablespoonfuls of butter, six Boston crackers which have been split and soaked in milk, and pepper and salt to season.

PARSNIP CHOWDER

Prepare according to directions given above,

using a quart of diced parsnips instead of the corn.

LIMA BEAN CHOWDER

Prepare according to directions given above, using a quart of lima beans instead of the corn.

SUCCOTASH CHOWDER—II

Prepare according to directions given above, using a can of succotash instead of the corn.

QUICK CLAM CHOWDER—II

Cook together for an hour two dozen clams, three quarters of a pound of salt pork cut fine, three onions sliced, two cupfuls of tomatoes, one cupful of finely cut celery, and four cupfuls of diced potatoes, in water to cover. Just before taking from the fire, add two cupfuls of boiling milk, and season to taste.

MARYLAND FISH CHOWDER

Cut two slices of salt pork into dice, and fry brown with an onion. Add four parboiled potatoes sliced, one pound of any preferred fish, and one cupful of fish stock. Cook until the potatoes and fish are done, adding hot water as needed. Thicken with two tablespoonfuls of

flour rubbed smooth in one cupful of milk, re-heat, season to taste, and serve very hot.

PEA CHOWDER

Soak over night one cupful of split peas. In the morning, drain, cover with cold water, add half a pinch of soda, and simmer for three hours. Fry brown, with an onion, a slice of fat salt pork. Add the drained peas, one can of corn, and a cupful of milk. Simmer for half an hour, season with salt, pepper, and melted butter, and serve very hot, with split and toasted crackers.

FIFTY CREAM SOUPS

CREAM OF CELERY SOUP

Melt one fourth of a cupful of butter, and add one fourth of a cupful of flour. When thoroughly blended, add two cupfuls of cold milk, and cook until thick. Cook a large head of celery, cut fine, in boiling water until tender, and rub through a sieve. Measure the pulp and add enough of the water in which it was cooked to make two cupfuls. Add to the thickened milk, season with salt and pepper, and if too thick, dilute with boiling milk, or stock, to the proper consistency.

CREAM OF CLAMS

Prepare according to directions given above, using two cupfuls of minced clams with their liquor instead of the celery.

CREAM OF CRABS

Prepare according to directions given above, using two cupfuls of cooked crab meat. Season with lemon-juice and sherry.

CREAM OF LOBSTER

Prepare according to directions given above, using two cupfuls of cooked lobster meat. Season with lemon-juice and sherry.

CREAM OF OYSTERS

Prepare according to directions given above, using two cupfuls of minced oysters, with their liquor. Season with minced parsley.

CREAM OF BARLEY

Prepare according to directions given above, using one cupful of cooked barley, and an extra cupful of milk. Season with curry powder, celery salt, and minced parsley.

CREAM OF VERMICELLI

Prepare according to directions given above, using one cupful of cooked vermicelli, and an extra cupful of milk. Season with celery salt, curry powder, grated onion, and minced parsley.

CREAM OF CHICKEN

Prepare according to directions given above, using one cupful of shredded chicken, and one cupful of the water in which it was boiled. Season with celery salt and parsley.

CREAM OF MACARONI

Prepare according to directions given above, using one cupful of cooked and broken macaroni, and an extra cupful of milk. Season with minced parsley and grated Parmesan cheese.

CREAM OF SPAGHETTI

Prepare according to directions given above, using one cupful of cooked and broken spaghetti, and an extra cupful of milk. Season with grated Parmesan cheese, and add a tablespoonful of tomato paste.

CREAM OF TAPIOCA

Prepare according to directions given above, using one cupful of cooked tapioca and an extra cupful of milk. Season with celery salt and minced parsley.

CREAM OF SAGO

Prepare according to directions given above, using one cupful of cooked sago, and an extra cupful of milk. Season with minced parsley and grated cheese.

CREAM OF EGGS

Prepare according to directions given above,

using one cupful of hard-boiled eggs chopped fine, and an extra cupful of milk. Season with grated onion, minced parsley, and Worcestershire sauce.

CREAM OF CORN

Prepare according to directions given above, using a can of corn and sufficient milk to make the two cupfuls. Put a tablespoonful of unsweetened whipped cream into each plate, and garnish with a few kernels of freshly-popped corn.

CREAM OF PEAS

Prepare according to directions given above, using either fresh or canned peas and enough of the water in which they were boiled to make the two cupfuls. Put a tablespoonful of whipped cream into each plate.

CREAM OF CAULIFLOWER

Prepare according to directions given above, using freshly boiled cauliflower mashed fine. Serve with whipped cream in each plate, and season with grated onion and minced parsley.

CREAM OF LENTILS

Prepare according to directions given above, using one cupful of cooked lentils, and au

extra cupful of milk or stock. Season with curry powder,

CREAM OF LETTUCE

Prepare according to directions given above, using two cupfuls of chopped cooked lettuce and liquid. Season with celery salt and parsley.

CREAM OF LIMA BEANS

Prepare according to directions given above, using two cupfuls of cooked lima beans. Season with celery salt, grated onion, and minced parsley.

CREAM OF MUSHROOMS

Prepare according to directions given above, using either fresh or canned mushrooms. Season with celery salt and parsley.

CREAM OF POTATOES

Prepare according to directions given above, using a cupful and a half of mashed potatoes, and half a cupful of milk. Season with grated onion, celery salt, and parsley.

CREAM OF RICE

Prepare according to directions given above, using one cupful of cold boiled rice, and an

extra cupful of milk or stock. Season with minced parsley and grated cheese or curry powder.

CREAM OF TOMATO

Prepare according to directions given above, using two cupfuls of stewed tomatoes, and a small pinch of soda. Season with minced parsley and grated onion.

CREAM OF ASPARAGUS

Prepare according to directions given above, using two cupfuls of asparagus. Add a tablespoonful of whipped cream and a few of the cooked asparagus tops to each plate of soup.

CREAM OF CARROTS

Prepare according to directions given above, using two cupfuls of carrots. Season with minced parsley.

CREAM OF BAKED BEANS

Prepare according to directions given above, using two cupfuls of cold baked beans. Season with minced parsley and tomato catsup.

CREAM OF CABBAGE

Prepare according to directions given above,

using two cupfuls of cooked cabbage. Season with minced parsley and grated onion.

CREAM OF CHEESE

Prepare according to directions given above, using one cupful of grated cheese and an extra cupful of milk. Season with red pepper and minced parsley.

CREAM OF ONION

Prepare according to directions given above, using two cupfuls of cooked onion pulp. Season with minced parsley and a little grated cheese.

CREAM OF CELERY AND ONION

Prepare according to directions given above, using one cupful each of celery and onion pulp.

CREAM OF CORN AND TOMATO

Prepare according to directions given above, using one cupful each of corn and tomato pulp.

CREAM OF CHEESE AND CELERY

Prepare Cream of Celery soup according to directions given above, and season very highly with grated cheese.

SPRING ONION SOUP

Prepare according to directions given above, using two cupfuls of onion pulp, including the green tops.

CREAM OF RICE AND TOMATO

Prepare according to directions given above, using one cupful each of boiled rice and stewed tomato.

CREAM OF RICE AND PEAS

Prepare according to directions given above, using one cupful each of rice and green peas. Season with minced parsley, and put a tablespoonful of whipped cream and a few whole peas into each plate.

CREAM OF TAPIOCA AND TOMATOES

Prepare according to directions given above, using one cupful each of cooked tapioca and tomatoes. Add a pinch of soda, and season with minced parsley.

CREAM OF SQUASH

Prepare according to directions given above, using two cupfuls of squash pulp.

CREAM OF CUCUMBER

Prepare according to directions given above, using two cupfuls of cooked cucumber pulp. Season with grated onion and minced parsley.

CREAM OF SPINACH

Prepare according to directions given above, using two cupfuls of spinach pulp. Serve with whipped cream in each plate.

CREAM OF PEANUTS

Prepare according to directions given above, using one cupful of roasted peanuts ground to powder, and an extra cupful of milk or stock. Season with minced parsley.

CREAM OF CHESTNUTS

Prepare according to directions given above, using two cupfuls of boiled chestnuts, which have been mashed through a sieve. Season with sherry and minced parsley.

CREAM OF ALMONDS

Prepare according to directions given above, using two cupfuls of blanched almonds chopped very fine. Season with salt, and a few drops of sherry. Serve with whipped cream.

CREAM OF WATER-CRESS

Prepare according to directions given above, using two cupfuls of the pulp of water-cress. Season with minced parsley, and serve with whipped cream.

CREAM OF STRING BEANS

Prepare according to directions given above, using two cupfuls of string beans cut very fine.

CREAM OF SALMON

Mash fine a can of salmon, reserving the liquor. Add enough cold water to make two cupfuls. Prepare according to directions given above. Season with minced parsley and lemon-juice.

CREAM OF BREAD

Prepare according to directions given above, using one cupful of stale bread crumbs, and an extra cupful of milk or stock. Season with grated onion, celery salt, and minced parsley.

CREAM OF BEET

Prepare according to directions given above, using two cupfuls of boiled beets, mashed very fine.

CREAM OF TURNIPS

Prepare according to directions given above, using two cupfuls of turnip pulp. Season with grated onion and minced parsley.

CREAM OF CODFISH

Chop fine two cupfuls of cold cooked codfish, and prepare according to directions given above. Season with minced parsley, and grated cheese.

CREAM OF SUCCOTASH

Prepare according to directions given above, using a can of succotash rubbed through a sieve. Season with grated onion and minced parsley.

ONE HUNDRED PURÉES AND BISQUES

PURÉE OF PEAS

Soak overnight in cold water two cupfuls of split peas. In the morning, drain, add three onions, three stalks of celery, two carrots, two cupfuls of tomatoes, and a tablespoonful of powdered sweet herbs. The vegetables should be chopped very fine. Cover with three quarts of cold water, and simmer for three hours. Rub through a sieve, season to taste, reheat, and thicken with three tablespoonfuls of butter, blended with three tablespoonfuls of flour, and rubbed smooth with a little of the soup.

PURÉE OF POTATOES

Parboil and slice twelve medium-sized potatoes. Add one can of tomatoes, a tablespoonful of powdered sweet herbs, and two onions, and three stalks of celery chopped very fine. Cover with three quarts of cold water, and simmer for two hours. Rub through a sieve, return to the fire, season with sugar, pepper, and salt, and thicken with three tablespoonfuls of butter,

bleaded with three tablespoonfuls of flour, and rubbed smooth in a little of the cold soup. Serve with dice of fried or toasted bread.

BISQUE OF LOBSTER

Cook a can of lobster for half an hour in four cupfuls of boiling water. In another kettle boil one quart of milk, and stir in half a cupful of cracker crumbs. Add the milk to the lobster, season with butter, pepper, and salt, bring to the boil, add a dash of lemon-juice and a tablespoonful of minced parsley, and serve.

PURÉE OF TOMATOES

Boil together for half an hour one can of tomatoes, and one large onion, chopped fine. Rub through a sieve, return to the fire, and season with pepper, salt, and sugar. Blend together two tablespoonfuls of butter, and one tablespoonful of flour. Add two cupfuls of cold milk, and cook until smooth and thick, stirring constantly. Add the tomatoes and a pinch of soda. Reheat, add half a cupful of cracker crumbs, and serve immediately.

PURÉE OF POTATOES—II

Peel, boil, and mash eight large potatoes. Cover the potato with two quarts of cold water, and add pepper and salt to season. Boil for one

hour. Thicken with three tablespoonfuls of butter, blended with two tablespoonfuls of flour and cooked until thick in one cupful of cold milk. Season with salt, pepper, and minced parsley.

BISQUE OF CLAMS

Reheat four cupfuls of veal stock, and thicken with two tablespoonfuls of butter, blended with two tablespoonfuls of flour, and rubbed smooth with a little cold stock. Add a small can of minced clams with their liquor, or twenty-five clams, chopped very fine. Season to taste, add two cupfuls of boiling cream, and serve immediately.

BISQUE OF CRABS

Prepare according to directions given above, using one cupful of minced cooked crab meat instead of the clams.

BISQUE OF OYSTERS

Prepare according to directions given above, using one cupful of minced oysters instead of the clams.

BISQUE OF TOMATOES—II

Cook a can of tomatoes until reduced half,

and rub through a fine sieve. Melt a tablespoonful of butter, blend with a tablespoonful of corn-starch, and add four cupfuls of boiling milk. Cook until thick, add three tablespoonfuls of butter, and the strained tomatoes. Bring to the boil, season with salt and pepper, add a pinch of soda, and serve immediately with croutons.

PURÉE OF ASPARAGUS

Cook a bunch of asparagus in salted water until tender. Drain, and fry in butter with two spring onions and a small bunch of parsley. Add a tablespoonful of sugar, season with salt and pepper, and dredge with flour. Add four cupfuls of veal stock, cook until thickened, stirring constantly, rub through a sieve, reheat, and serve.

PURÉE OF RED BEANS

Soak over night in cold water one cupful of red beans. Drain, add sufficient stock to cover, two slices of salt pork, an onion, and a carrot, all chopped fine. Simmer for two hours, rub through a sieve, add two tablespoonfuls of claret, and serve with croutons.

VEGETABLE PURÉE

Pare and slice six young carrots. Fry brown,

in butter, with three leeks, and two stalks of celery. Add a small slice of lean ham, and sufficient stock to cover. Simmer for two hours, take out the ham, rub the soup through a sieve, reheat, season with salt, pepper, and sugar, and serve with croutons.

BISQUE OF OYSTERS—II

Bring one quart of oysters to a boil in their own liquor, then strain the liquor through a fine sieve and set aside. Chop the cooked oysters very fine with a quart of raw oysters, and rub through a coarse sieve. Melt half a cupful of butter, add half a cupful of flour, then add to the oysters and their liquor, and cook slowly until thickened. Season with salt and pepper, and add one cupful of boiling cream. Serve at once.

PURÉE OF CLAMS

Chop a small onion, fry brown in butter, dredge with flour, add four cupfuls of veal stock, a bay-leaf, a small bunch of parsley, and a blade of mace. Simmer for an hour, strain through a sieve, reheat, and add two cupfuls of minced clams with their liquor. Simmer for fifteen minutes, and add one quart of milk or cream. Beat the yolks of four eggs in the tureen, pour the boiling soup over, and serve.

BISQUE OF CLAMS—II

Melt one tablespoonful of butter, add two tablespoonfuls of flour and a large onion, grated. Add four cupfuls of cold milk, and cook until thick, stirring constantly. Add two cupfuls of chopped cooked clams, with their liquor, bring to the boil, season with a dash of lemon-juice, and serve.

PURÉE OF FISH

Prepare according to directions given for Bisque of Clams—II, using two cupfuls of any cold cooked fish, rubbed through a fine sieve.

PURÉE OF CORN

Grate twelve large ears of corn, and boil the cobs, with a small onion and a blade of mace, for twenty minutes in water to cover. Strain and set aside. Blend together one tablespoonful of butter, and two tablespoonfuls of flour. Add four cupfuls of veal stock, or two cupfuls of milk and two of cream. Cook until thick, stirring constantly. Then add the corn pulp and the water in which the cobs were boiled. Simmer for ten minutes, season to taste, and serve.

PURÉE OF CUCUMBER

Peel and slice three cucumbers, and cook in

a quart of water or stock until soft enough to press through a sieve. Strain and set aside. Cook two tablespoonfuls of pearl tapioca in two cupfuls of milk. Season with salt, pepper, and grated onion. Melt two tablespoonfuls of butter, add one tablespoonful of flour, and when thoroughly blended, the cucumber pulp. Cook until thick, add the milk and tapioca, and bring to the boil. Beat the yolks of two eggs in a tureen, pour the boiling soup over it, stirring constantly, and serve at once.

PURÉE OF SPINACH

Cook half a peck of spinach until tender. Chop very fine, rub through a sieve, and add four cupfuls of stock. Melt three tablespoonfuls of butter, add three tablespoonfuls of flour, and cook until thick with two cupfuls each of milk and cream. Add the spinach and stock, reheat, season to taste, and serve.

BISQUE OF OYSTERS—III

Cook one cupful of finely chopped celery until soft in two cupfuls of water. Press through a sieve and set aside. Melt two tablespoonfuls of butter, add two tablespoonfuls of flour, and a quart of cold milk. Cook until thick, stirring constantly, add the celery pulp and one cupful of minced oysters with liquor. Cook for ten

minutes, season with salt and minced parsley, and serve.

BISQUE OF CORN

Open a can of corn, add a teaspoonful of sugar, and four cupfuls of water. Simmer for an hour, and press through a sieve. Blend two tablespoonfuls of butter with two of flour, add two cupfuls of cold milk, and cook until thick, stirring constantly. Add the corn pulp, bring to the boil, season with salt and pepper, and pour the hot soup over two well beaten eggs. Serve at once with croutons.

BISQUE OF CHEESE

Boil together two cupfuls of milk and one cupful of veal stock. Blend together two tablespoonfuls each of butter and flour. Add the hot liquid, and cook until thick, stirring constantly. Season with salt and pepper, add half a cupful of grated Parmesan cheese, and pour, boiling hot, over two well-beaten eggs. Serve immediately.

BISQUE OF TOMATOES—III

Simmer together, for half an hour, two cupfuls of canned tomatoes and two cupfuls of stock. Press through a sieve and set aside. Blend together one teaspoonful each of butter

and flour. Mix with a little cold stock and cook until thick. Add to the tomatoes and cook for five minutes. Add a tablespoonful of minced parsley, a pinch of soda, and one cupful of stale bread crumbs, which have been soaked for half an hour in sufficient hot milk to cover. Season and serve.

PURÉE OF GREEN PEAS

Boil four cupfuls of green peas in salted water with an onion, a small bunch of parsley, and two sprigs of mint. Rub through a colander and reheat. Add a cupful of veal stock, season with salt, pepper, and sugar, and thicken with one tablespoonful of butter blended with one tablespoonful of flour, and rubbed smooth in a little cold stock. Serve with croutons.

PURÉE OF LIMA BEANS

Cook a pint of lima beans in boiling salted water until soft. Strain through a sieve and set aside. Blend together one tablespoonful each of butter and flour, add two cupfuls of veal stock and two cupfuls of milk. Cook until it thickens, stirring constantly, add the bean pulp, reheat, season, and serve.

PURÉE OF TOMATOES WITH MACARONI

Cook together for an hour a can of tomatoes,

two cupfuls of beef stock, a stalk of celery, a sprig of parsley, a small onion, a blade of mace, a bay-leaf, and sugar, salt, and pepper to season. Rub through a coarse sieve, thicken with one tablespoonful each of butter and flour, rubbed smooth with a little cold stock, and add one cupful of cold cooked macaroni, cut into small bits.

OATMEAL PURÉE

Chop together two onions and a small bunch of celery. Cook until soft in water to cover, and strain through a sieve. Add one and one half cupfuls of cooked oatmeal and keep hot. Blend together one tablespoonful each of butter and flour, add two cupfuls of cold milk, and cook until it thickens. Add the oatmeal, reheat, and season to taste. Dilute with boiling milk if too thick.

PURÉE OF TOMATOES AND PEAS

Cook together in water to cover one can of peas, half a can of tomatoes, a small onion sliced, and a teaspoonful each of sugar and salt. Rub through a coarse strainer and set aside. Blend together one tablespoonful each of butter and flour, add two cupfuls of stock, and cook until thick, stirring constantly. Add the pulp, reheat, season with pepper and minced parsley, and serve.

PURÉE OF TOMATOES AND PEAS—II

Prepare according to directions given above, using two cupfuls of milk instead of the stock.

PURÉE OF TOMATOES—II

Fry a sliced onion brown in butter, add three tablespoonfuls of flour, and two cupfuls of hot water in which a teaspoonful of beef extract has been dissolved. Cook until thick, stirring constantly. Add a can of tomatoes, a bay-leaf, a small bunch of parsley, two teaspoonfuls of sugar, a pinch of all spice, and salt and pepper to taste. Simmer for twenty minutes, rub through a coarse sieve, reheat, and serve.

PURÉE OF POTATOES À LA FAUBONNE

Peel eight potatoes and put into a kettle with water to cover. Add half a pound of raw ham chopped very fine, a small bunch of parsley, two tablespoonfuls of butter, and salt, pepper, and nutmeg to season. Simmer until the potatoes are done, rub through a sieve, and add four cupfuls of beef stock. Reheat, and pour, boiling hot, over the yolks of four eggs, well beaten. Serve immediately.

PURÉE OF ONIONS

Peel and slice one dozen large onions, par-

boil, cool, and drain. Fry brown in butter, season with salt, pepper and nutmeg, dredge with three tablespoonfuls of flour, add two quarts of stock, and one quart of boiling cream. Cook for ten minutes, stirring constantly, rub through a fine sieve, season with butter and sugar, reheat, and serve.

PURÉE OF CARROTS

Slice one dozen large carrots, add four tablespoonfuls of butter, and salt, pepper, and sugar to season. Cook until tender in water to cover. Soak the crumb of a baker's loaf in cold water, squeeze dry, and add to the carrots, with three quarts of veal stock. Simmer for an hour, rub through a fine sieve, reheat, add two tablespoonfuls of butter, and serve with croutons.

PURÉE OF TURNIPS

Peel and slice three white turnips. Put into a kettle with two cupfuls of rice, two tablespoonfuls of butter, and pepper, salt, and nutmeg to season. Cover with two quarts of veal stock. Simmer for two hours, rub through a fine sieve, and reheat. Add two tablespoonfuls of butter, and three cupfuls of boiling cream. Serve at once.

PURÉE OF ARTICHOKEs

Peel, slice, and fry in butter one pint of arti-

chokes. Dredge with two tablespoonfuls of flour, add salt, pepper, sugar, and nutmeg to season, and one quart each of milk and stock. Cook for half an hour, rub through a sieve, and reheat. Add two tablespoonfuls of butter, and pour the soup, boiling hot, over the yolks of six eggs, well-beaten.

PURÉE OF BLACK BEANS

Soak over night two cupfuls of Mexican black beans. Drain, and put into a kettle with half a pound of salt pork, three chili peppers, a small bunch of parsley, a small onion, two cloves, a carrot, one quart of water, and one pint of sherry. Boil slowly, skimming as needed, for two hours. Press through a sieve, reheat, dilute with boiling water if too thick, season with salt and melted butter, and serve with croutons.

FRENCH PURÉE OF POTATOES

Cook a quart of potatoes with an onion, two cloves, and a bunch of parsley, in three quarts of chicken stock. Press through a sieve, reheat, add two tablespoonfuls of butter, a pint of boiling cream, and season with salt, pepper, and minced parsley.

PURÉE OF BARLEY

Cook two cupfuls of barley for four hours in

two cupfuls of veal stock. Rub through a fine sieve, reheat, season with salt, pepper, nutmeg, and sugar, add one cupful of boiling cream, and serve with croutons.

PURÉE OF ASPARAGUS—II

Cook the tender parts of asparagus in salted water. Drain, fry in butter, dredge with four tablespoonfuls of flour, add two quarts of veal stock, and one quart of boiling milk. Stir until thick, season with salt, pepper, nutmeg, and sugar, and strain through a very fine sieve. Reheat, adding more milk if necessary, and two teaspoonfuls of butter. Serve with dice of fried bread.

PURÉE OF LEEKS

Chop, parboil, and drain two bunches of leeks. Fry in butter, and season with salt, pepper, and nutmeg. Dredge with four tablespoonfuls of flour, and add three pints each of milk and veal stock. Cook for twenty minutes, stirring constantly. Rub through a fine sieve, reheat, season with sugar and melted butter, and serve with croutons.

PURÉE OF POTATOES À LA TURENNE

Bake eight potatoes, peel, mash, and add three pints each of milk and veal stock. Boil

ten minutes, rub through a sieve, season with salt, pepper, sugar, and nutmeg. Reheat, add half a cupful of salt pork dice, fried crisp, and a tablespoonful of minced parsley.

PURÉE OF CUCUMBERS—II

Peel, slice, and parboil six cucumbers. Cool, drain, and fry in butter. Season with salt, pepper, and nutmeg. Dredge with four tablespoonfuls of flour, add two quarts of milk and one quart of veal stock, and cook fifteen minutes, stirring constantly. Rub through a sieve, reheat, add one cupful of boiling cream, season with sugar and melted butter, and serve very hot with croutons.

ROYAL PURÉE OF ASPARAGUS

Prepare according to directions given for Purée of Asparagus—II, having two quarts of soup in all. Cook separately, one cupful of asparagus tips, and two cupfuls of green peas, and add to the soup with one cupful of boiling cream.

PURÉE OF STRING BEANS

Boil one quart of green string beans in salted water, cool, drain, rub through a sieve, add two quarts of veal stock, and reheat. Thicken

with butter and flour, add one cupful of boiling cream, season with salt, pepper, sugar, and butter, and serve with dice of fried bread.

PURÉE OF POTATOES—III

Cook two quarts of potatoes until soft, with a quart of water and a quart of veal stock. Season with salt, pepper, and butter, press through a sieve, reheat, and add enough boiling cream to make the soup the proper consistency. Serve with croutons.

PURÉE OF STRING BEANS—II

Prepare according to directions given above, and add, before serving, one half cupful each of cooked green peas and string beans cut into bits.

PURÉE OF WATER-CRESS

Boil four bunches of water-cress in a quart of salted water until tender, and rub through a fine sieve. Melt three tablespoonfuls of butter, add four tablespoonfuls of flour, and two quarts of veal stock. Cook until thick, add the cress, and season to taste. Beat the yolks of four eggs with a cupful of cream, and two tablespoonfuls of melted butter. Pour the boiling soup over the eggs, and serve with croutons.

PURÉE OF BEANS AND RICE

Put a quart of beans into a saucepan with a pinch of salt, a small onion, a slice of carrot, a tablespoonful of butter, a sprig of parsley, and boiling water to cover. Cook until the beans are soft, rub through a fine sieve, and add sufficient veal stock to make the desired quantity of soup. Season to taste, add two tablespoonfuls of butter, and one cupful of cold boiled rice. Reheat and serve.

PURÉE OF TURNIPS AND SAGO

Cook two pounds of sliced turnips until soft in sufficient beef stock to cover. Add a tablespoonful of butter, pepper and salt to season, and a teaspoonful of sugar. When soft, rub through a fine sieve, and add sufficient beef stock to make the desired quantity of soup. Reheat, skim, add three teaspoonfuls of sago, season to taste, and simmer until the sago is clear.

PURÉE OF PEAS AND LETTUCE

Parboil three heads of lettuce, cool, drain, and chop fine. Fry in butter with a green onion sliced, add a tablespoonful of flour, and one quart of veal stock. Cook until thick, add a pint of peas, and salt, pepper, and minced

parsley to season. Cook until the peas are done, rub through a fine sieve, and reheat. Add a tablespoonful of butter, a teaspoonful of sugar, and one cupful of boiling cream. Serve with croutons.

PURÉE À LA CROISSY

Put into a saucepan a carrot, a turnip, and an onion cut fine, two cupfuls of beans, two leeks, a stalk of celery, and a small bunch of parsley. Fry in butter, dredge with flour, add a can of tomatoes and two quarts of veal stock. Simmer for two hours, rub through a fine sieve, reheat, season with salt, pepper, sugar, and butter. Add one cupful of cooked green peas, and one cupful of boiling cream. Serve with croutons.

PURÉE OF TURNIPS À LA SAVOISIENNE

Peel and slice six white turnips. Fry in butter with a teaspoonful of sugar, dredge with flour, add a can of tomatoes, a small bunch of parsley, a teaspoonful of powdered sweet herbs, and two quarts of stock. Simmer for an hour, rub through a fine sieve, reheat, add two tablespoonfuls of butter, and serve.

BISQUE OF OYSTERS—IV

Put two quarts of oysters into a saucepan, with two cupfuls of veal stock, two blades of

mace, a bay-leaf, and pepper and nutmeg to season. Cook for ten minutes and drain, reserving the liquor. Chop the oysters very fine, and return to the liquor. Melt four tablespoonfuls of butter, add four tablespoonfuls of flour, and three pints of boiling milk. Cook until thick, and add the oysters with their liquor. Boil for ten minutes, stirring constantly, rub through a fine sieve, add a cupful of cream, two tablespoonfuls of butter, and a tablespoonful of minced parsley. Reheat and serve.

PURÉE OF CELERY

Cut two bunches of celery into small pieces. Parboil, drain, and fry in butter. Add salt, pepper, and nutmeg to season, cover with veal stock, and simmer for an hour. Blend two tablespoonfuls of butter with two tablespoonfuls of flour, add one quart of veal stock and the celery, and cook until thick. Rub through a fine sieve, reheat, add two cupfuls of boiling cream, a pinch of sugar, and a tablespoonful of melted butter. Serve with croutons.

PURÉE À LA CRÉCY WITH RICE

Prepare two quarts of Purée à la Crécy, according to directions previously given. Add two cupfuls of boiled rice, and four cupfuls of beef stock, reheat, skim, and serve.

PURÉE OF CHESTNUTS

Cook two quarts of chestnuts until tender in a quart of veal stock. Rub through a sieve, add enough veal stock to make the desired quantity of soup, and reheat. Season with butter, sugar, and grated nutmeg, and thicken with the yolks of four eggs, beaten smooth with a little cold stock.

PURÉE OF ENDIVE

Parboil four heads of endive, drain, cool, and chop fine. Fry in butter, season with salt, pepper, and nutmeg, dredge with flour, add one quart of veal stock and a pint of milk. Cook until thick, stirring constantly. Rub through a fine sieve, season with butter and sugar, and thicken with the yolks of two eggs, beaten smooth with half a cupful of cream. Serve with dice of fried bread.

PURÉE OF LENTILS

Boil together for two hours three cupfuls of lentils, one quart of cold water, one quart of stock, two stalks of celery, and two slices of salt pork, chopped very fine with a small onion. Rub through a fine sieve, reheat, and add more stock, if necessary. Season with butter and sugar, and serve with croutons.

PURÉE À LA CONDÉ

Put together in a saucepan two cupfuls of red beans, a quarter of a pound of raw ham, a small bunch of parsley, a leek, three stalks of celery, one quart of water, and a pint of stock. Bring to the boil, skim, season with salt, pepper, and butter, and simmer for three hours. Press through a fine sieve, reheat, add more stock if the soup is too thick, season with butter and sugar, and serve with croutons.

PURÉE OF BAKED BEANS

Put two cupfuls of cold baked beans into a saucepan with two slices of salt pork, a small onion, a leek, three stalks of celery, half a carrot, one quart of water, and a pint of stock. Bring to the boil, add salt and pepper, and cook slowly for three hours. Rub through a fine sieve, reheat, add more stock if necessary, season with butter and sugar, and serve with croutons.

PURÉE OF CARROTS À LA STANLEY

Prepare two quarts of Purée of Carrots, according to directions previously given, and when ready to serve add two cupfuls of cooked green peas.

MOCK-CRAB BISQUE

Stew together for twenty minutes half a can

of tomatoes and a small onion. Rub through a sieve, reheat, add one tablespoonful of butter, and one teaspoonful of corn-starch, rubbed smooth in a little cold water. Bring to the boil, add a tablespoonful of minced parsley, take from the fire, and pour, boiling hot, over six well-beaten eggs. Serve with fingers of toast.

VEGETABLE PURÉE—II

Cut fine one turnip, one carrot, two onions, and four stalks of celery. Boil in three quarts of water with a small bunch of parsley until soft. Rub through a sieve, add three pints of boiling water, and reheat. Blend together three tablespoonfuls of butter, one tablespoonful of flour, and a little of the hot soup. Add the thickening and boil until thick. Season with salt and pepper and serve.

PURÉE OF LENTILS—II

Soak overnight, in warm water, two cupfuls of lentils. Drain, cover with two quarts of cold water, and bring gradually to the boil. Skim, and simmer gently for two hours. Fry a sliced onion in butter, with a small bunch of parsley, a bay-leaf, and a sprig of thyme. Add these to the soup. When the lentils are thoroughly soft, strain through a colander, reheat, and thicken with an egg beaten smooth with a little of the soup.

PURÉE OF SPLIT PEAS—II

Soak overnight three cupfuls of split peas. Drain, cover with fresh cold water, and bring slowly to the boil. Add two onions chopped fine, a small bunch of parsley, the green tops from a bunch of celery, and either a ham-bone or a small slice of raw ham. Simmer until the peas are very soft, remove the ham or bone, and press through a sieve. Reheat, season with salt and pepper, and just before serving, add one cupful of boiling cream.

PURÉE OF ONIONS—II

Slice three large onions, fry brown in butter, and dredge with half a cupful of flour. Add two cupfuls of stock, and cook until thick, stirring constantly. Add one cupful of cold mashed potato, and one quart of boiling milk. Rub through a fine sieve, season with salt, pepper, butter, and minced parsley, and serve with croutons.

BISQUE OF OYSTERS—V

Chop fine one quart of oysters, and put into a stew-pan with their liquor, a bay-leaf, a sprig of parsley, a stalk of celery, a slice of onion, and a blade of mace. Add one cupful of chicken stock, and simmer for twenty minutes. In the meantime soak two cupfuls of stale bread

crumbs in one cupful of chicken stock. Rub the oysters through a fine sieve, and add the soaked bread. Blend together two tablespoonfuls of butter and one of flour, add four cupfuls of cream, and cook slowly until thick. Add the oysters and bread, reheat, and thicken with the yolks of four eggs beaten smooth with one cupful of cream.

CRAB AND TOMATO BISQUE

Blend together two tablespoonfuls each of butter and flour. Add one quart of cold milk, and cook slowly until it thickens, stirring constantly. Add one cupful of cooked crab meat, two cupfuls of stewed and strained tomatoes, a pinch of soda, and salt and pepper to season. Boil up once and serve.

BISQUE OF LOBSTER—II

Rub through a fine sieve one cupful each of cold boiled rice and cold cooked lobster. Add enough veal stock to make the desired quantity of soup, season with salt, paprika, and melted butter, and thicken with butter and flour, according to directions previously given.

PURÉE OF TOMATOES—III

Put into a saucepan a quart of canned tomatoes, a pint of stock, a bay-leaf, a small bunch

of parsley, a stalk of celery, six pepper-corns, and a teaspoonful of sugar. Cook until the tomato is soft, and press through a sieve. Fry a chopped onion brown in butter, dredge with flour, add the tomato pulp, and stir until the soup is sufficiently thickened. Season with salt and pepper, and serve with croutons.

PURÉE OF GREEN PEAS—II

Shell two quarts of peas, cover with cold water, and set aside. Wash the pods and boil for twenty minutes in four cupfuls of veal stock. Skim out the pods, drain the peas, and add to the stock, with a teaspoonful of sugar and a pinch of soda. When the peas are soft, rub through a sieve, reheat, and thicken with a tablespoonful each of butter and flour, blended with a little cold stock. Add one cupful of hot cream, and pour the boiling soup slowly over the yolks of two eggs well beaten. Season and serve.

PURÉE OF POTATOES—IV

Peel and slice a quart of potatoes. Put them into the soup-kettle, with a large onion, sliced, the green tops of a bunch of celery, three tablespoonfuls of butter, pepper and salt to season, and four cupfuls of veal stock. Simmer until the potatoes are soft, rub through a colander,

reheat, add two cupfuls of boiling cream, a tablespoonful of minced parsley, and two tablespoonfuls of butter.

PURÉE OF TOMATOES—IV

Bring to the boil one quart of milk. Add to it two tablespoonfuls of butter, and pepper and salt to season. Add one pint of stewed and strained tomato, boiling hot, half a cupful of cracker crumbs, and a pinch of soda. Serve immediately.

PURÉE OF CAULIFLOWER

Cook one head of cauliflower until soft in two quarts of veal or chicken stock. Rub through a sieve and set aside. Cook together until thick two tablespoonfuls each of butter and flour and two cupfuls of milk. Add to the cauliflower, reheat, and just before serving add the yolk of an egg beaten smooth with half a cupful of cream.

PURÉE OF SQUASH

Prepare according to directions given for Purée of Cauliflower, using enough squash to make two cupfuls when cooked.

PURÉE OF PEANUTS

Prepare according to directions given for

Purée of Cauliflower, using two cupfuls of roasted peanuts, finely chopped.

PURÉE OF BEETS

Prepare according to directions given for Purée of Cauliflower, using two cupfuls of cooked beets, chopped very fine.

PURÉE OF SALSIFY

Prepare according to directions given for Purée of Cauliflower, using enough peeled and sliced salsify to make two cupfuls.

PURÉE OF SHRIMPS

Prepare according to directions given for Purée of Cauliflower, using two cans of shrimps.

PURÉE OF SALMON

Prepare according to directions given for Purée of Cauliflower, using one large can of salmon.

PURÉE OF MUSHROOMS

Prepare according to directions given for Purée of Cauliflower, using one quart of fresh mushrooms.

ONION BISQUE

Prepare Purée of Onions according to direc-

tions previously given, season with celery salt, curry powder, and minced parsley, and add one cupful of rolled and sifted cracker crumbs just before serving.

QUICK BISQUE OF CLAMS

Boil two cans of minced clams in three pints of veal stock. Rub through a sieve, reheat, and thicken with two tablespoonfuls each of butter and flour, cooked until thick with two cupfuls of cream. Pour the soup, boiling hot, over the yolks of four eggs, well beaten, season to taste, and serve.

FRENCH PURÉE OF ONIONS

Slice and parboil six large onions. Drain, and fry in butter with salt, pepper, and minced parsley. Dredge with flour, add six cupfuls of veal stock, and cook until it thickens, stirring constantly. Rub through a sieve, and pour, boiling hot, over the yolk of one egg, beaten smooth with two tablespoonfuls of cream.

FRENCH PUREE OF LIMA BEANS

Cook three cupfuls of fresh lima beans in salted water, with a clove, an onion, a small bunch of parsley, and half a cupful of chopped raw ham. When the beans are soft, add a

tablespoonful of butter, two cupfuls each of milk and veal stock, boiling hot, and press through a fine sieve. Reheat, season, and serve.

ITALIAN PURÉE OF STRING BEANS

Parboil two cupfuls of string beans, cut fine, add two cupfuls of veal stock, and two tablespoonfuls each of butter and flour thoroughly blended. Cook for twenty minutes, press through a fine sieve, reheat, season, add one cupful of boiling cream, and serve.

PURÉE À LA ST. GERMAIN

Cook one quart of shelled peas with a leek, a bunch of parsley, and a tablespoonful of butter in water to cover. Rub through a sieve, add a teaspoonful of sugar, salt, pepper, and nutmeg to season, and two cupfuls of veal stock. Reheat, and thicken with the yolks of two eggs, beaten smooth in one cupful of cream.

PURÉE OF LIMA BEANS—II

Boil one quart of lima beans until soft in salted water, adding a small onion, a clove, a slice of carrot, a small bunch of parsley, and a tablespoonful of butter. Rub through a fine sieve, and add enough veal stock to make the required quantity of soup. Season with salt, pepper, and melted butter, and serve with dice of fried bread.

PURÉE OF PEAS AND VERMICELLI

Prepare Purée of Peas according to directions previously given. Add one or two cupfuls of cooked or broken vermicelli, and season with minced parsley and grated Parmesan cheese.

PURÉE À LA CRÉCY

Peel and slice a dozen young carrots, parboil, drain, and fry in butter, with the white part of four leeks and two sliced onions. Dredge with flour, add six cupfuls of veal stock, and cook until thick. Rub through a fine sieve, and dilute with veal stock if too thick. Reheat, season with salt, pepper, butter, and sugar, and serve with dice of fried bread.

PURÉE OF CUCUMBER À LA REINE

Pare and slice eight cucumbers, parboil, drain, and fry in butter, seasoning with salt, pepper, and nutmeg. Dredge with flour, add two quarts of chicken stock, and a quart of milk or cream. Cook until thick, stirring constantly. Rub through a fine sieve, reheat, season with butter and sugar, add one cupful of boiling cream, and serve with dice of fried bread.

PURÉE OF BAKED BEANS—II

Melt two tablespoonfuls of butter, add two

tablespoonfuls of flour, and six cupfuls of boiling water. Cook until it thickens, stirring constantly. Add one cupful of cold baked beans, and season with pepper, salt, celery salt, and a few drops of Worcestershire sauce or tomato catsup. Boil until the beans are soft, rub through a sieve, reheat, and serve with croutons.

QUICK TOMATO BISQUE

Melt one tablespoonful of butter, add two tablespoonfuls of flour, and one quart of milk. Cook until it thickens, stirring constantly. Reheat two five-cent cans of tomato paste, to be had at any Italian grocery. Add a pinch of soda, and pepper, salt, minced parsley, and powdered mace to season. Pour the thickened milk upon the tomatoes, boil up once, and serve immediately.

PURÉE OF CHICKEN AND RICE

Melt one tablespoonful of butter, add a slice of a small onion and one cupful of cooked chicken cut into small pieces. Fry till slightly brown, dredge with flour, add one cupful of cold boiled rice, cover with two quarts of boiling water, season with salt and pepper, and simmer until the meat and rice are very soft. Rub through a colander, reheat, add half a cupful of boiling cream, and serve with croutons.

PURÉE OF TOMATOES—V

Simmer together for half an hour a can of tomatoes and a small onion, chopped. Rub through a colander and add a pinch of baking soda. Bring a quart of milk to the boil, season with salt and pepper, add a tablespoonful of butter, and half a cupful of boiled rice. When hot, add the tomato, bring to the boil, and serve at once with croutons.

PURÉE OF ONIONS AND CARROTS

Parboil, drain, and chop two large onions. Add half a carrot cut fine, fry in butter, dredge with flour, season with salt and pepper, and add one quart of boiling water in which a teaspoonful of beef extract has been dissolved. Stir until it thickens, then simmer for half an hour. Rub through a sieve, reheat, add half a cupful of hot cream, and serve.

BISQUE OF OYSTERS—VI

Chop fine one quart of oysters, and put into a saucepan with their own liquor, two cupfuls of water, half a cupful of chopped celery, a teaspoonful of beef extract, eight crackers, rolled and sifted, and salt, pepper, and parsley to season. Simmer for twenty minutes, rub through a fine sieve, add one quart of milk

or cream, and reheat. Thicken with two tablespoonfuls each of butter and flour, blended with a little cold milk, and pour the soup, boiling hot, over the yolks of three eggs, well beaten.

PURÉE OF RICE

Reheat one quart of chicken stock, and boil in it until soft half a cupful of rice, a small onion chopped fine, and a bunch of parsley. Rub through a fine sieve, reheat, season highly with salt, pepper, and curry powder, add one half cupful of boiling cream, and serve.

SCOTCH PURÉE OF POTATOES

Boil a dozen large potatoes, peeled and sliced, in salted water to cover. Mash through a colander, saving the liquid. Fry half a chopped onion in butter, dredge with flour, add the potatoes and liquid, and stir until it thickens. Add one teaspoonful of beef extract, salt and pepper to season, and enough boiling water to make the soup the proper consistency.

BISQUE OF LOBSTER—III

Fry a chopped onion in butter, add two cupfuls of cooked lobster, and two cupfuls of veal stock. Simmer until the lobster is very soft, then rub through a fine sieve. Season with

salt, red pepper, and curry powder. Melt two tablespoonfuls of butter, add two tablespoonfuls of flour, and a quart of milk. Cook slowly until it thickens, add a tablespoonful of Italian tomato paste and the lobster mixture. Reheat and serve. If too thick, dilute with boiling cream, to the proper consistency.

“ I will eat these broths with spoons of amber
Headed with diamond and carbuncle.”

The Alchemist : BEN JONSON.

“ Sabean odors from the spicy shore
Of Araby the blest.”

Paradise Lost : MILTON.

FIFTY WINE AND FRUIT SOUPS

WHITE WINE SOUPS

Grate the rind of a large lemon, add the juice, one cupful of granulated sugar, and three cupfuls of white wine. Beat together the yolks of twelve eggs and the whites of six. Add the wine and lemon-juice and one and one half cupfuls of cold water. Heat the soup to the boiling point over a slow fire, stirring constantly. It must not boil. Serve immediately with toasted crackers.

SWEDISH STRAWBERRY SOUP

Hull one quart of strawberries and set aside one cupful of the finest ones. Sprinkle the rest with two cupfuls of sugar, add one cupful of cold water, mash fine, and let stand for two hours. Rub through a fine sieve, add a quart of Rhine wine, and the juice of half a lemon, and set on ice for three hours. Add the whole strawberries, and serve in sherbet-cups.

APPLE SOUP

Stew to a mush one quart of peeled, cored

and sliced apples, using water as needed. Blend one teaspoonful of corn-starch with three cupfuls of cold water, add to the apples, and cook until thick. Season with salt and cinnamon, and serve either hot or cold.

CHERRY SOUP—I

Stone four cupfuls of sour cherries. Cover with a quart of cold water and bring to the boil. Add half a cupful of sugar, and when the cherries are soft, rub through a colander and return to the fire. Thicken with one tablespoonful of arrowroot, rubbed smooth with a little cold water. Bring to the boil once more, and when sufficiently thick take from the fire. Add the juice of half a lemon and serve very cold in sherbet-cups with cracked ice.

CIDER SOUP

Boil together two cupfuls of sweet cider and two cupfuls of cold water for five minutes with a stick of cinnamon. Add two tablespoonfuls of sugar, remove the cinnamon, and thicken with four tablespoonfuls of flour blended with a little cold water. Boil for five minutes, add one cupful of boiling milk, and serve at once.

PLUM SOUP

Stew until soft a quart of plums, add a pinch

of soda, and rub through a sieve. Add six cupfuls of cold water and sugar to taste. Reheat, thicken with one teaspoonful of corn-starch rubbed smooth with a little cold water, season with spice, and serve hot or cold.

PRUNE SOUP

Soak one half cupful of sago for an hour in cold water to cover. Add one quart of cold water and cook in a double boiler until transparent. Cook together, in water sufficient to cover, one cupful of prunes, one half cupful of raisins, and one half cupful of sugar. When the sago is clear, add the cooked fruit, and one half cupful of currant-juice. Serve hot with croutons.

RAISIN SOUP

Wash one pound of stoned raisins, and shred. Soak for one hour in boiling water, drain, and boil in one quart of water. Add a squeeze of lemon-juice, and serve either hot or cold.

STRAWBERRY SOUP—II

Boil in six cupfuls of water one half cupful of sago and one half cupful of currant-juice. When the sago is transparent, add two cupfuls of strawberries and sugar to taste. Simmer for fifteen minutes, and serve cold.

RAISIN AND SAGO SOUP

Simmer until transparent, in four cupfuls of water, two tablespoonfuls of well-washed pearl sago, adding a pinch of salt, and two inches of stick cinnamon. When the sago is done, take out the cinnamon, add one half cupful of seeded and chopped raisins, and sugar to taste. Just before serving, add one cupful of orange-juice.

STRAWBERRY SOUP—III

Prepare according to directions given above, using one cupful of strawberry-juice instead of the orange-juice.

CURRANT SOUP

Prepare according to directions given above, using one cupful of currant-juice instead of the orange-juice.

GOOSEBERRY SOUP

Prepare according to directions given above, using one cupful of gooseberry-juice instead of the orange-juice.

HUCKLEBERRY SOUP

Prepare according to directions given above, using one cupful of huckleberry-juice, and the juice of half a lemon, instead of the orange-juice.

RASPBERRY SOUP

Prepare according to directions given above, using one cupful of raspberry-juice and the juice of half a lemon, instead of the orange-juice.

PINEAPPLE SOUP

Prepare according to directions given above, using one cupful of pineapple-juice and the juice of half a lemon, instead of the orange-juice.

CHERRY SOUP—II

Prepare according to directions given above, using one cupful of cherry-juice instead of the orange-juice.

SAGO SOUP—II

Wash thoroughly one cupful of sago, and boil for an hour in four cupfuls of water, with a pinch of salt, a sprinkle of cinnamon, and a grating of lemon-peel. Add two cupfuls of claret, the juice of half a lemon, and sugar to taste. Bring to the boil, and when ready to serve sprinkle with cinnamon or grated nutmeg.

GERMAN BEER SOUP

Bring to the boiling point one quart of beer.

Simmer for half an hour, with six cloves, the rind of a lemon, and an inch of stick cinnamon. Strain through a sieve, sweeten to taste, and thicken with the yolks of six eggs, beaten smooth with one cupful of cream. Serve hot with toast.

CHERRY SOUP—III

Two cupfuls of crushed cherries, two cupfuls of cold water, an inch of stick cinnamon, a blade of mace, the juice of a lemon, a little of the grated rind, two tablespoonfuls each of sugar and arrowroot, and one half cupful of claret or chianti. Cook the fruit and seasoning in the water until soft, rub through a coarse sieve, and return to the fire with the lemon-juice, sugar, and the arrowroot rubbed smooth with a little cold water. Simmer until thick and clear, stirring constantly. Take from the fire and cool. Add the wine and chill thoroughly. Serve very cold in sherbet-cups with bits of cracked ice, and garnish with a few whole cherries.

APRICOT SOUP

Prepare according to directions given for Cherry Soup—III, using apricots instead of cherries.

PEACH SOUP

Prepare according to directions given for Cherry Soup—III, using peaches instead of cherries.

PLUM SOUP—II

Prepare according to directions given for Cherry Soup—III, using plums instead of cherries.

APRICOT BOUILLON

Cut in halves one quart of apricots, crack the stones, and take out the kernels. Cover with cold water, and simmer until very soft, stirring constantly. Pass through a colander, and add sufficient claret to make the desired quantity of soup, season with sugar and cinnamon, and serve very hot with dice of fried bread. This soup may be thickened with arrowroot or corn-starch if desired.

CHERRY SOUP—IV

Put a quart of cherries into a saucepan and cover with equal parts of claret and cold water. Add a bit of lemon-rind, an inch of stick cinnamon, and sweeten to taste. Simmer until the fruit is very soft, strain through a colander, reheat, and serve with croutons.

ORANGE SOUP—II

Put into a porcelain kettle four cupfuls of strained orange-juice, and when it becomes hot add three teaspoonfuls of arrowroot, rubbed smooth in a little cold water. Cook slowly until clear, add a cupful of sugar and a tablespoonful of sherry or brandy. Serve very cold in sherbet-cups, with bits of cracked ice.

CIDER SOUP—II

Prepare according to directions given above, using cider instead of orange-juice, and omitting the wine.

STRAWBERRY SOUP—IV

Heat in a porcelain kettle four cupfuls of strawberry-juice. Thicken with three teaspoonfuls of arrowroot, blended with a little cold water, and cook until clear, adding sugar to taste. Serve very cold in sherbet-cups, with bits of cracked ice.

RASPBERRY SOUP—II

Prepare according to directions given above, using raspberry-juice and the juice of half a lemon.

BLACK RASPBERRY SOUP

Prepare according to directions given for Strawberry Soup—IV.

CURRANT SOUP—II

Prepare according to directions given above, using four cupfuls of currant-juice.

GOOSEBERRY SOUP—II

Prepare according to directions given above, using four cupfuls of gooseberry-juice.

HUCKLEBERRY SOUP—II

Prepare according to directions given above, using four cupfuls of huckleberry-juice.

BLACKBERRY SOUP—II

Prepare according to directions given above, using four cupfuls of blackberry-juice.

GRAPE SOUP

Prepare according to directions given above, using four cupfuls of grape-juice and the juice of half a lemon.

ORANGE BOUILLON

Heat to the boiling point four cupfuls of

orange-juice. Thicken with one tablespoonful of corn-starch and cook to a cream. Add a sprinkle of salt, and cool. Add one teaspoonful each of orange-flower water and orange curaçoa. Serve very cold in sherbet-cups, with finely cracked ice, and sprinkle with candied orange-peel chopped very fine.

PEACH SOUP—II

Peel, stone, and cut fine a quart of peaches. Break three or four of the stones, pound the kernels fine, and add to the peaches with sugar to taste. Cover with claret, and let stand for an hour. Then put on ice, and serve very cold in sherbet-cups with cracked ice.

RASPBERRY SOUP—III

Mash two quarts of raspberries with a pound of sugar, and let stand for an hour. Rub through a fine sieve. Bring to the boil, thicken with corn-starch or arrowroot, and when clear, add one cupful of sherry or three tablespoonfuls of brandy. Serve with cracked ice.

CLARET SOUP

Wash half a cupful of sago and cook until transparent in sufficient water to cover. Take from the fire, and add sufficient claret to make

the desired quantity of soup. Sweeten if desired. Serve either hot or cold.

SHERRY SOUP

Prepare according to directions given above, using sherry instead of claret.

PHILADELPHIA FRUIT SOUP

One cupful each of dried apples, dried pears, and raisins. Cover with warm water, soak for an hour, and add two cupfuls of cranberries which have been cooked until tender, and pressed through a sieve. Cover with two quarts of cold water, boil for an hour, sweeten to taste, press through a sieve, and thicken with two tablespoonfuls of corn-starch, rubbed smooth with a little cold water. Serve either hot or cold.

CLARET SOUP—II

Boil for ten minutes one quart of claret, one pint of water, six cloves, and a stick of cinnamon. Strain boiling hot over the well-beaten yolks of four eggs. Serve either hot or cold.

CREAM OF CLARET SOUP

Prepare according to directions given above, adding two cupfuls of cream to the well-beaten egg. Stir very rapidly or it will curdle.

APPLE SOUP—II

Cook eight apples soft in as little water as possible. Add sugar to taste, and press through a sieve. Flavor with lemon-juice and nutmeg, and thicken with a tablespoonful of corn-starch, rubbed smooth in a little cold water. When cool, add two cupfuls of cider.

STRAWBERRY SOUP—V

Sprinkle one cupful of strawberries with sugar, and set aside. Make a syrup of two cupfuls of sugar and six cupfuls of water. Add three cupfuls of strawberries, and the juice of a lemon. Mash, strain, and cool, add one cupful of sherry or claret, and the sugared berries. Serve very cold.

WHITE WINE SOUP—II

Bring to the boil one quart each of white wine and water. Add the juice and grated rind of a lemon and thicken with the yolks of six eggs beaten with one tablespoonful of corn-starch, and one cupful of cold water. Stir constantly, and cook without boiling for twenty minutes. Sweeten to taste, fold in the stiffly-beaten whites of the eggs, and serve very cold.

LEMON SOUP

Add the juice and grated peel of a lemon to

four cupfuls of cold water. Bring to the boil and thicken with three teaspoonfuls of arrowroot, rubbed smooth in a little cold water. Sweeten to taste, cool, and serve very cold in sherbet-cups with cracked ice and a bit of candied ginger in each glass.

FRENCH FRUIT SOUP

Mix equal quantities of apricots, peaches, and canned strawberries. Cook until soft in water to cover, and sweeten if necessary. Rub through a fine sieve, thicken with arrowroot or corn-starch, add a wineglassful of maraschino, cool, and serve with cracked ice.

RASPBERRY AND CURRANT SOUP

Bring to the boil two cupfuls each of raspberry- and currant-juice. Sweeten to taste, thicken with three teaspoonfuls of arrowroot rubbed smooth in a little cold water, and one teaspoonful of brandy, and cool.

BLACK CHERRY SOUP

Stone one quart of black cherries, sprinkle with sugar, and add the juice of a lemon. Simmer until soft in cold water to cover. Press through a fine sieve. Thicken with arrowroot, cool, and serve in sherbet-cups with cracked ice and a few whole cherries.

FIFTY MISCELLANEOUS SOUPS

I

Cut up three pounds of the shin of beef, and break the boues. Cover with three quarts of cold water, add half a pound of lean ham, a turnip, an onion, a carrot, a quarter of a cabbage, and three stalks of celery, all cut fine. Simmer until the meat falls from the bones, skimming when necessary. Strain, cool, skim, reheat, and serve with dice of fried bread.

II

Prepare according to directions given above, using veal instead of the beef, and adding one cupful of pearl barley, after straining. Simmer until the barley is done.

III

Soak over night two cupfuls of split peas. In the morning, drain, cover with four quarts of cold water, add two pounds of beef, and some broken beef bones, a slice of bacon, three stalks of celery, and the juice of a lemon. Simmer for four hours, strain through a sieve, season to

taste, and thicken with a tablespoonful of corn-starch rubbed smooth in a little cold water. Serve with dice of fried bread.

IV

Fry three pounds of coarse beef brown in drippings, with four sliced onions. Cover with four quarts of cold water, add a tablespoonful of powdered sweet herbs, and simmer for four hours. Strain, cool, skim, reheat, and thicken with a tablespoonful of corn-starch rubbed smooth in a little cold water. Add one cupful of cooked and broken macaroni, and three tablespoonfuls each of tomato catsup and Parmesan cheese.

V

Peel and slice a carrot, a turnip, an onion, and two potatoes. Cover with cold water, add a teaspoonful of sweet herbs, and simmer until the vegetables are done. Strain, season with salt, pepper, and mushroom catsup, and serve.

VI

Cut up three sets of ducks' giblets. Cover with three quarts of cold water, add two pounds of minced lean beef, two onions, the rind of half a lemon, and a tablespoonful of powdered sweet herbs. Simmer for three or four hours,

strain, thicken with two tablespoonfuls of flour, blended with two tablespoonfuls of butter, and rubbed smooth in a little of the soup, and season with catsup, pepper, and salt. Add a wineglassful of madeira, and serve with croutons.

VII

Cut into dice two carrots, a quarter of a very small cabbage, half a turnip, half an onion, a potato, and two or three stalks of celery. Fry in butter, add six cupfuls of water or stock, and salt and pepper to season. Simmer for half an hour, and serve very hot with croutons.

VIII

Boil and mash a dozen potatoes. Melt a heaping teaspoonful of butter, add a tablespoonful of arrowroot, and stir until brown. Add the potatoes, and sufficient stock to make the desired quantity of soup. Reheat, season, and serve with croutons.

IX

Boil three calf's feet for an hour in two quarts of stock and one quart of water. Cool, skim, and cut the meat into small bits. Reheat, add a tablespoonful of minced parsley, salt and pepper to season, and two tablespoonfuls of madeira.

X

Cut up three pounds of lean beef, and break the bones. Fry brown in drippings with two onions sliced. Add a slice of ham, a carrot, a turnip, three stalks of celery, and a tablespoonful of powdered sweet herbs. Cover with cold water, and simmer until the meat drops from the bones. Strain, add half a package of soaked gelatine, and stir until the gelatine is dissolved. Season with salt and pepper, and pour into cups. Serve cold.

XI

Put into a soup-kettle the bones and trimmings of a cold roast turkey, with a quarter of a pound of lean ham. Cover with cold water. Add a chopped onion, a stalk of celery, a tablespoonful of powdered sweet herbs, and pepper and salt to season. Simmer until the meat is in rags, strain, reheat, add half a can of corn, and a little of the turkey stuffing.

XII

Cut fine three turnips, three carrots, three onions, four leeks, and a bunch of celery. Fry in butter, add a clove of garlic, a small bunch of parsley, two cloves, and salt, pepper, and grated nutmeg to season. Cover with three quarts of water, and simmer for three hours, skimming

when necessary. Strain, and serve with croutons.

XIII

Cover the bones and trimmings of a cold roast turkey with cold water. Add a stalk of celery chopped fine, and a pinch of powdered sweet herbs, simmer until the meat is in rags, strain, season to taste and thicken with one tablespoonful each of butter and flour, blended together and rubbed smooth with a little of the soup.

XIV

Clean and cut up three squirrels, cover with cold water, add a tablespoonful of salt, and bring to the boil. Simmer for four hours, strain through a colander, and reheat. Add two potatoes cut into dice, two tomatoes sliced, and one half cupful each of corn and lima beans. Simmer until the vegetables are done, thicken with two tablespoonfuls each of butter and flour, blended and rubbed smooth with a little of the soup, season to taste, and serve with dice of fried bread.

XV

Take the bone of a rib roast of beef, the trimmings of beef steak, and the bones and trimmings of a cold turkey or chicken. Cover with

four quarts of cold water, add two carrots, three turnips, and an onion, all cut fine, six cloves, and pepper and salt to season. Simmer for four hours, take out the bones, rub through a coarse sieve, cool, skim, and reheat. Thicken with one tablespoonful each of butter and flour, blended together and rubbed smooth with a little of the soup, season to taste, and serve with croutons.

XVI

Clean a calf's head thoroughly, take out the eyes, split the head, and break the bones. Cover with boiling water, and boil for half an hour, skimming when necessary. Take out the head, remove the bones, peel the tongue, and cut up all the meat into dice. Strain the liquor, reheat, add the meat, one large onion, and a head of celery, both chopped very fine, and more water if necessary. Season with pepper, salt, ground cloves and cinnamon, and simmer for two hours. Add half a lemon sliced, and a wineglass of sherry, just before serving.

XVII

Clean and cut up two rabbits, and break the bones. Cover with cold water, add a pound of raw ham, cut fine, three chopped onions, and a tablespoonful of powdered sweet herbs. Simmer for three hours, adding more water if

needed. Season, strain, and reheat. Thicken with two tablespoonfuls each of butter and flour, blended together and rubbed smooth with a little of the soup. Add a tablespoonful of mushroom catsup, and serve.

XVIII

Cut up the giblets of two turkeys, chop fine and fry brown with an onion, a carrot, a turnip, and a bunch of parsley all chopped fine. Dredge with flour, cover with cold water, and simmer until the vegetables are done. Rub through a sieve, reheat, thicken with one tablespoonful each of butter and flour, blended together and rubbed smooth with a little of the soup, season to taste, add the juice of a lemon and two hard-boiled eggs chopped fine. Serve with croutons.

XIX

Cut fine three pounds of lean beef and two pounds of the upper part of the round of veal. Fry in butter, with a sliced onion, cover with cold water, and simmer for three hours. Add one carrot, four cloves, two bay-leaves, and a stalk of celery. Simmer an hour longer, strain and reheat. Beat the whites of two eggs with half a cupful of cold water, pour into the soup, and boil for two minutes. Strain through cheese-cloth, season to taste, and serve.

XX

Cover a ham-bone with cold water, add two cupfuls of split peas, and simmer until the peas are thoroughly cooked, adding more water if necessary. Take out the bone, rub through a sieve, reheat, season to taste, and serve with dice of fried bread.

XXI

Put into a soup-kettle a ham-bone, a beef bone, a pod of red pepper, and two cupfuls of split peas. Cover with cold water, and simmer until the peas are soft. Take out the bones and pepper, season to taste, and serve.

XXII

Cut up four pounds of mutton, one pound of veal, and half a pound of raw ham. Cover with cold water, add a tablespoonful of powdered sweet herbs, a small onion sliced, and a tablespoonful of Worcestershire sauce. Simmer until the meat is tender, strain, reheat, season to taste, and add one half pound of broken vermicelli, which has been cooked until tender, in salted water.

XXIII

Cut fine two onions, a carrot, and three stalks

of celery. Fry in butter, add a quart of water, a bay-leaf, a tablespoonful of powdered sweet herbs, salt and red pepper to season, and a teaspoonful of curry powder. Simmer for twenty minutes, strain, and add half a cupful of boiled rice.

XXIV

Put into a soup-kettle two cupfuls of baked beans, two cupfuls of canned tomatoes, an onion, and six cupfuls of cold water. Simmer until the beans are very soft, rub through a coarse sieve, reheat, season, and serve.

XXV

Soak overnight one cupful of dried lima beans. Drain, cover with six cupfuls of cold water, add a small onion sliced, and half a carrot. Simmer until the beans are very soft. Rub through a sieve, reheat, thicken with two tablespoonfuls each of butter and flour blended together and rubbed smooth with a little cold milk, season to taste, add one cupful of boiling cream, and serve.

XXVI

Slice a pint of raw potatoes and boil until soft. Rub through a colander, and add a can

of corn which has been pressed through a coarse sieve. Add sufficient boiling water to make the required quantity of soup. Add a teaspoonful of beef extract. Season to taste and serve.

XXVII

Peel and cut fine four egg-plants. Soak for an hour in salted water, drain, add two quarts of cold water, and cook until tender. Rub through a sieve, reheat, thicken with one tablespoonful each of butter and flour, blended together and rubbed smooth with a little cold water, season to taste, add one cupful of boiling cream, and serve.

XXVIII

Chop an onion, fry in butter, add six potatoes cut into dice, and a bay-leaf. Add one quart of water, and cook until the potatoes are very soft. Add one quart of milk, rub through a sieve, and reheat. Season to taste and thicken with the yolks of two eggs, beaten smooth with a cupful of cream.

XXIX

Scrape and clean three bunches of salsify, cut into dice, and soak for fifteen minutes in cold water. Drain, cover with fresh water, and

cook for an hour. Add a quart of milk, a heaping tablespoonful of butter, and salt and pepper to season. Bring to the boil, add three crackers rolled fine, and serve as soon as the cracker crumbs are soft.

XXX

Cut fine two pounds of veal and one pound of mutton, and break the bones. Cover with cold water, add one cupful of split peas which have been soaked overnight, half a cupful of washed rice, an onion, a carrot, and a tablespoonful of powdered sweet herbs. Cover with cold water, simmer for four hours, remove the bones, rub through a colander, season, and re-heat, skimming carefully. Add the juice of half a lemon, and serve.

XXXI

Put into a soup-kettle the bones and trimmings of a cold roast chicken, three pounds of broken veal bones, and a pound of lean veal. Cover with cold water, add a small onion chopped fine, and a small bunch of parsley. Simmer for three hours, strain, season, and re-heat, skimming carefully. Add one pint of boiling milk, and pour the hot soup over a well-beaten egg. Serve immediately.

XXXII

Break up a knuckle of veal, add a pound of lean ham cut fine, and a tablespoonful of powdered sweet herbs. Cover with cold water, simmer for five hours, cool, skim, reheat, season, and strain. Add a pinch of ground mace, and one quarter of a pound of broken vermicelli, which has been cooked until tender in salted water. Serve with grated Parmesan cheese.

XXXIII

Cut up a pint of fresh mushrooms. Fry in butter. Add six cupfuls of stock, simmer for twenty minutes, add half a glass of sherry, and a grating of nutmeg. Season with pepper and salt, and serve.

XXXIV

Slice an onion, fry in butter, add a large sour apple, chopped, a sprig each of thyme and parsley, a bay-leaf, a tablespoonful of lemon-juice, and a teaspoonful each of salt and curry powder. Add four cupfuls of chicken stock, simmer for fifteen minutes, strain, add half a cupful of boiled rice, and serve at once.

XXXV

Blanch one cupful of almonds, and dry in

the oven. Break into small bits in a mortar. Melt one tablespoonful of butter, add a tablespoonful of flour, and a quart of milk. Cook until thick, stirring constantly, season with salt and cayenne, add the almonds, and serve with croutons.

XXXVI

Cover the bottom of a granite-ware pan with thin slices of raw ham. Cover with chopped raw potatoes, add a layer of sliced turnips, a layer of sliced onions, a small bunch of parsley, and a blade of mace. Cover with stock, and simmer until the vegetables are very soft. Rub through a fine sieve, reheat, season to taste, add two cupfuls of boiling cream, and serve with croutons.

XXXVII

Prepare according to directions given in recipe XXXV, using one cupful of peanut butter instead of the almonds.

XXXVIII

Boil together for fifteen minutes two cupfuls of canned tomatoes, two cupfuls of water, and two tablespoonfuls of peanut butter. Rub through a coarse sieve, reheat, season to taste,

add two cupfuls of boiling milk and a pinch of soda, and serve with croutons.

XXXIX

Soak overnight one cupful of tapioca and simmer until clear in water to cover. Add a heaping tablespoonful of butter, season to taste, and pour, boiling hot, over the yolks of three well-beaten eggs.

XL

Chop fine one pound of raw ham with an onion. Add four cupfuls of chicken stock, two cupfuls of canned tomatoes, and a can of okra. Simmer until the okra is very soft, season to taste, and serve.

XLI

Break up a beef marrow bone, and cover with cold water. Add half a carrot, two stalks of celery, and an onion, all chopped fine. Simmer until the vegetables are very soft, take out the bone, cool, skim, rub through a sieve, and reheat. Add one cupful of cold mashed potato, a tablespoonful of minced parsley, a tablespoonful of butter, a pinch of soda, and one teaspoonful of corn-starch rubbed smooth in a cupful of cold water. Cook until it thickens, and serve immediately with croutons.

XLII

Chop fine two pounds of lean beef, cover with cold water, simmer until tender, cool, skim, and reheat. Add one cupful of sherry, two tablespoonfuls of made mustard, a teaspoonful of Worcestershire sauce, and a grating of nutmeg. Thicken with two tablespoonfuls of butter, blended with one tablespoonful of flour, and rubbed smooth with a little of the soup. Add one cupful of boiling cream, season to taste, and serve.

XLIII

Grate one quarter of a pound of chocolate, add three pints of boiling milk, sweeten to taste, and boil for fifteen minutes. Thicken with the yolks of four eggs, beaten smooth with half a cupful of milk, add a pinch of salt, and serve with dice of fried bread.

XLIV

Break up two pounds of beef bones, add one pound of calf's liver, a slice of ham, a pound of lean mutton, a turnip, an onion, three stalks of celery, and a tablespoonful of powdered sweet herbs. Cover with cold water, simmer for five hours, strain, cool, skim, reheat, season to taste, add one half cupful of boiled rice, and serve with dice of fried bread.

XLV

Chop fine two pounds of lean veal, and one pound of raw ham. Cover with cold water, and simmer until the meat is in rags. Strain, reheat, add one head of celery, chopped fine, a sliced onion, and a teaspoonful of sugar. Simmer until the celery is soft, rub through a coarse sieve, reheat, season to taste, add two tablespoonfuls of butter, and thicken with two tablespoonfuls of corn-starch rubbed smooth in two cupfuls of milk. Serve with dice of fried bread.

XLVI

Chop fine a quarter of a cabbage, two turnips, four onions, a small bunch of parsley, and three stalks of celery. Fry in butter, add three quarts of water, and simmer until the vegetables are soft. Rub through a sieve, reheat, season to taste, add one half cupful of boiled rice, and thicken with the yolks of two eggs, beaten smooth with a little of the soup.

XLVII

Chop fine an onion and a bunch of parsley, add one quart of soup-stock, one quart of cold water, and two blades of mace. Simmer until the onion is soft, strain, and reheat. Add two parboiled sweetbreads, cut into dice, one half cupful of canned mushrooms cut fine, season to

taste, and thicken with one tablespoonful of corn-starch, rubbed smooth in a little cold water.

XLVIII

Chop fine one pound each of salt pork and lean beef. Add a quart can of baked beans, a bunch of celery chopped fine, and a large onion sliced. Cover with cold water, simmer for three hours, rub through a sieve, and reheat, skimming carefully. Season to taste, and serve.

XLIX

Cook together for half an hour, in cold water to cover, one can of tomatoes, and one can of baked beans. Rub through a sieve, reheat, season with salt, pepper, and Worcestershire, and serve with dice of fried bread.

L

Cut an ox-tail into joints, and fry in drippings. Add two pounds of lean beef, four carrots, three onions, and a bunch of sweet herbs. Cover with cold water, simmer until the meat is in rags, strain, reheat, thicken with two tablespoonfuls each of butter and flour, blended together and rubbed smooth with a little of the soup. Season to taste, color brown with a little burned sugar, and serve with croutons.

BACK TALK

Though the subject of soups is not by any means exhausted, the author is, and, moreover, is ashamed to look a soup tureen in the face. People who are not satisfied with the number of soups in this book are at liberty to pursue the topic, in their own handwriting, upon the appended blank pages.

O. G.

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