

SOUPS

'The banquet waits our presence.
Good sisters let us dine.'

STOCK FOR SOUP.

This is made from meat or bones of cooked joints of meat (omitting the fat), to which may be added chicken, turkey, beef or mutton bones, well broken up. Put this in cold water without salt, let it come slowly to boiling point, then skim well. Set it back and let it simmer gently for 6 hours, add a little pepper and salt, strain into a stone jar, let it cool and remove the grease. This stock will stand for many days if kept cool and ready for all kinds of soup.

VEGETABLE SOUP.

Bone boiled, celery, potatoes, cabbage, rice, chopped and boiled an hour. Salt and pepper.

NOODLE SOUP.

A soup bone cut out of thigh, boil; 3 eggs, salt and flour to mix very thick, roll very thin, let lay and dry, roll and slice very thin. Cook ten minutes.

PLAIN OYSTER SOUP.

Pour 1 quart oysters in cullendar, rinse by pouring over them 1 pint cold water, put this in a porcelain kettle, add pint boiling water, let boil, skim thoroughly, season with pepper and butter, then add oysters, season with salt and serve.

VERMICELLI SOUP.

Swell quarter of a pound of vermicelli or macaroni in a quart of warm water, then add it to a good beef, veal, lamb or chicken soup or broth, with quarter of a pound of sweet butter; let the soup boil fifteen minutes after it is added; season with celery salt.

TOMATO SOUP.

Seive $\frac{1}{2}$ can tomatoes, a little pinch soda, add 1 quart boiling milk, 1 quart boiling water. Salt, pepper and butter to suit taste.

SALMON SOUP.

One can salmon picked to pieces, 1 quart boiling milk, 1 quart boiling water, salt, pepper, butter to suit taste.

OYSTER SOUP WITH MILK.

Pour 1 quart cold water over 1 quart oysters drain through cullendar into soup kettle, when it boils skim; add pepper, then the oysters; season with butter and salt, then add 1 quart rich new milk boiling hot, let all boil up at once and serve.

POTATO SOUP.

Slice 4 or 5 potatoes into 2 quarts water, slice medium sized onion, cook until tender, butter size of an egg, 1 cup sweet milk, 1 egg, little salt and baking powder, flour enough to make a stiff batter; drop from spoon into the potatoes, cook fifteen minutes, keep covered until done.

TOMATO SOUP.

To a can of tomatoes add a pint of water, one bay leaf, 4 cloves, 1 teaspoon salt and 4 peppercorns. When these ingredients have been thoroughly boiled strain through a fine sieve. Pour a pint of this into a saucepan in which has been melted a heaping tablespoon of flour, a tablespoon of sugar, and one of butter. As soon as this thickens pour into the main part and heat ready for serving.

CREAM TOMATO SOUP.

Take 1 pint fresh or canned tomatoes, slice fine a small onion, put on the stove and boil 10 or 15 minutes, then add a pinch of soda dissolved in a little hot water, put in another dish 1 quart of sweet milk and as soon as at a boiling heat remove, add tomatoes, a small piece of butter, salt and pepper to taste. Serve at once.

CELERY SOUP.

Celery soup may be made with white stock. Cut down the white of a half dozen heads of celery into little pieces and boil it in four pints of white stock, with a quarter of a pound of lean ham and 2 ounces of butter. Simmer gently for a full hour, then strain through a sieve, return the liquid to the pan, and stir in a few spoonfuls of cream with great care. Serve with toasted bread and if liked, thicken with a little flour. Season to taste, adding a little celery salt.

GREEN TURTLE SOUP.

One turtle, two onions, a bunch of sweet herbs, juice of one lemon, five quarts of water, a glass of Maderia.

SQUIRREL SOUP.

Wash and quarter three or four good sized squirrels; put them on, with a small teaspoon of salt, directly after breakfast, in a gallon of cold water. Cover the pot close and set it on the back part of the stove to simmer gently, not boil. Add vegetables just the same as you do in case of other meat soups in the summer season, but especially good will you find corn, ~~and~~ potatoes, tomatoes and Lima beans. Strain the soup through a coarse cullendar, when the meat has boiled to shreds so as to get rid of the squirrel's troublesome little bones. Then return to the pot, and after boiling a while longer, thicken with a piece of butter rubbed in flour. Celery salt and parsley leaves chopped up are also considered an improve-

ment by many. Toast two slices of bread, cut them into slices one-half inch square, fry them in butter, put them into the bottom of your tureen, and then pour the soup boiling hot upon them. Very good.

OX-TAIL SOUP.

Two ox-tails, two slices of ham, one ounce of butter, two carrots, two turnips, three onions, one leek, one head of celery or celery salt, one bunch of savory herbs, pepper, a tablespoon of salt, 2 tablespoons of catsup, three quarts of water. Cut up the tails, separating them at the joints; wash them, and put them in a stewpan with the butter. Cut the vegetables in slices and add them with the herbs. Put in one-half pint of water, and stir it over a quick fire till the juices are drawn. Fill up the stewpan with water, and when boiling add the salt. Skim well, and simmer very gently for four hours, or until the tails are tender. Take them out, skim and strain the soup, thicken with flour, and flavor with the catsup and port wine. Put back the tails, simmer for five minutes and serve.

CREAM OF CHICKEN SOUP.

An old chicken is much the best. Cut it up into quarters, put it into soup kettle with a half pound of corned ham and an onion; add 4 quarts of cold water. Bring slowly to a gentle boil and keep this up until the liquid has diminished one-third and the meat drops from the bones; then add half a cup of rice. Season with salt, pepper and a bunch of chopped parsley. Cook slowly until the rice is tender, then the meat should be taken out. Now stir in two cups of rich milk thickened with a little flour. The chicken could be fried in a spoonful of butter and a gravy made, reserving some of the white part of the meat, chopping it and adding it to the soup.

CHILI.

Two pounds round steak, one large teacup of chopped onions, one can tomatoes, two chili peppers. When the meat is cooked tender, grind and add to liquor about two pints, add onions and strained tomatoes. Scald peppers until the skin can be removed; also remove seeds, then chop fine. Cook all together slowly for half hour.





