HOW TO MAKE SOUP

VEGETABLE PUREE

Any vegetable puree can be prepared as follows: Melt 1oz. of well-clarified dripping in a pan, and cook in it, till tender but without coloring; 4ozs. of onions, 2oz. of celery, and a bunch of herbs; then in five minutes lay in 1lb. of potatoes, carrots, turnips, etc., according to what you wish to use, peeled and cup up, cover down the pan, and let it continue to cook for twelve to fifteen minutes longer, shaking the pan now and again to prevent the vegetables burning; then add a quart of liquid, with a few peppercorns and seasoning, and let it all simmer till tender (i.e., for about one and a half hours); then rub it through the sieve, reheat, add a laison of flour and milk and use. For the laison, rub a little flour, say a desertspoonful, smooth with some cold milk, water, or stock; then add this to the soup, and let it all cook for five minutes longer.

TOMATO BOUILLON WITH OYSTERS

Take 1 can of tomatoes, 1 1/2 quarts of bouillon, 1 tablespoonful of chopped onion, 1 bay leaf, 6 cloves, 1/4 of a teaspoonful of celery-seed, 1/2 teaspoonful of peppercorns, 1 pint of oysters. Mix the ingredients except the oysters, bring to the boiling-point, and let simmer 20 minutes. Strain, cool and clear. Add the parboiled oysters and serve in bouillon cups with small croutons.

PUREE OF BRUSSELS SPROUTS

Wash 1lb. of sprouts and then place them in a pan of fast-boiling water in which there is half a teaspoonful of soda and a dessertspoonful of salt; when tender drain and rub through a sieve. Add to the pulp one and a half pints of boiling milk, salt and pepper, and, if possible, a teacupful of cream; bring nearly to boiling point, but not quite, for if the soup boils the cream will curdle, and the color of the soup will be spoiled. If cream is not to hand, add 1oz. of butter just before serving, and stir it well in. Serve very hot with croutons of fried bread dusted with grated cheese.