

**SUPPLEMENT TO THE  
PRACTICE OF COOKERY AND  
PASTRY ADAPTED TO THE  
BUSINESS OF EVERY-DAY LIFE**

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Supplement to The practice of cookery and pastry adapted to the business of every-day life by  
D. Williamson

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**D. WILLIAMSON**

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S U P P L E M E N T  
TO  
THE PRACTICE  
OF  
COOKERY AND PASTRY

ADAPTED TO THE BUSINESS OF EVERY-DAY LIFE.

By D. WILLIAMSON,  
16 DUNDAS STREET, EDINBURGH.



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## S O U P S .

### Clear Soup.

**TAKE** eight pounds of the hough of beef, and a knuckle of veal, cut the meat in pieces from the bones, and put all on in a large soup pot, placing the bones at the bottom, with eight quarts of cold water. Let it slowly come to the boiling point, carefully removing the scum as it rises, then add about a pint of cold water, and skim again as it comes to the boil, repeating this till it becomes quite clear. Add one carrot and one turnip, each sliced; four onions, each cut in two, leaving the skins on; one small head of celery, cut in short lengths; half an ounce of whole black pepper, and salt to taste. Let it simmer slowly and steadily by the side of the fire for eight hours, then strain through a hair-sieve, taking care not to press the meat or vegetables, and put it in a cool place for twenty-four hours. When it is to be used, remove the fat, which should be quite firm, then use a clean kitchen-cloth, wrung out of hot water, that every particle may be taken clean off. Put it on in a clean pan, keeping back the sediment at the bottom, and simmer gently for an hour. If not sufficiently transparent, it may be clarified in the usual way, but it ought not to be necessary, and the flavour of the soup is not improved by the process.

### Oyster Soup.

Knead two ounces of butter into two ounces of flour, put it on to melt in a stewpan, add one pint of sweet milk, stir and let it come to the boil, then add one pint of fish-stock and the strained liquor of one tin of oysters.

Season with a little white pepper, grated nutmeg and salt if necessary. Let it simmer for about fifteen minutes, then add the tin of oysters, after which do not let it boil. If liked, a tablespoonful of chopped parsley may be added just before serving.

### Celery Soup.

Cut the white parts of two heads of celery into short pieces, put them on in a stewpan with three or four sliced onions, one carrot cut in pieces, and about six ounces of fat bacon, sliced also, and cut in small pieces. Put the cover on the pan, and let all fry or simmer together till the vegetables become tender, taking care that it does not brown. Stir in two tablespoonfuls of flour, then add three pints of white stock, and let it boil about an hour and a half—skimming off the fat as it comes to the top. Pass through a wire sieve, pick out everything but the celery, which must be pressed through with a wooden spoon into the soup. Before dishing add one teacupful of cream; season to taste with white pepper and salt, and serve with small pieces of toast.

### Brussels Sprout Soup.

Put on one pound of Brussels sprouts in boiling water with a little soda, let them boil with the cover off the pan till tender, then drain them and pass through a wire sieve with a wooden spoon. Put this purée into a clean pan with three pints of boiling white stock, add a small teacupful of good cream, season with a little white pepper and salt; let it get quite hot, but do not allow it to boil. Serve with fried sippets. Observe, great care must be taken not to let this soup boil, as by boiling it will lose the colour, and be unfit to send to table.

### Chantilly Soup.

Put on in boiling water two pints of fresh green peas, a small carrot cut up, one onion sliced, a small bunch of parsley, a little mint, and half a teaspoonful of sugar. Let them boil with the cover off the pan till tender, then take out the carrot and onion ; drain the peas, and pass through a wire sieve. Moisten one dessert-spoonful of corn flour with a little stock, and boil it in two pints and a half of seasoned white stock. Stir in the purée of green peas into the boiling stock, but on no account allow it to boil after the purée is added.

### White Haricot Bean Soup.

Put one quart of cold water on in a stewpan with one pound of white haricot beans, one carrot cut in four, one small onion, a small bunch of parsley, a pinch of sugar, and the same of salt. Let this boil about forty-five minutes, or till the water reduces, then add more cold water, and repeat till the beans are soft, which takes about three hours. When quite ready, drain them through a colander ; take out the carrot, onion, and parsley, press them through a wire sieve, adding a little stock occasionally to soften them. Put this purée on in a clean stewpan, with one pint and a half of white stock, stir and let it simmer for ten minutes, season with pepper and salt, and before serving, add a small teacupful of cream. This will give about two pints and a half of soup, and if too thick, a little more stock may be added, which, of course, will increase the quantity.

### Maccaroni Soup (Clear).

Put on two ounces of maccaroni in water, with a little