

Potage Grecque aux Légumes.

WASH thoroughly one lettuce, a handful each of sorrel, cabbage, and spinach, then shred into small pieces, and put them over the fire, with 2ozs. of fresh butter, for 10 minutes, turning over the vegetables with a fork the while. To this, add one quart of very good strong stock, made very hot. Simmer for one hour, only letting it boil up at the last. Then add the yolks of four eggs, and return to the fire, taking particular care the soup does *not* boil *after* the eggs have been added. Stir in one gill or more of rich cream, a piece of butter rolled in flour, and serve in a tureen that has been previously well warmed. An excellent soup from an old recipe.

Croûte au Pot.

CUT off the bottom crust of a quarter loaf, leaving the same thickness of crumb as there is crust. Cut it out in rounds the size of a two-shilling piece, or the size of a sixpence if preferred. Soak these rounds in some strong, rich, clear stock, lay them in a well-buttered tin, and put it in the oven to remain until they are quite dried up. Then lay them in a soup tureen with pieces of carrot, turnip, onions and leeks, that have been used to make the stock, cut into rounds, pour some clear stock boiling hot over them, and in a few minutes serve.

Potage au Potiron.

TAKE a piece of pumpkin, peel it, and cut it up into dice. Put it to boil in well salted water, and when quite done, pass it through a hair sieve. Melt 1oz. of butter in a saucepan, mix with it a teaspoonful of flour, add a little stock and the pumpkin pulp. Season with pepper, salt, and a little grated nutmeg (if liked). Adding more stock until the soup is of the right thickness, let it boil up once or twice, then stir in off the fire the yolk of one egg beaten up with a little rich cream or milk, and serve small *croûtons* fried in butter with it.

Potage Maigre au Potiron.

USE water instead of stock, and finish with two yolks of eggs, and a larger quantity of cream or milk.

Purée de Laitue.

BLANCH some lettuce, mince, and toss them in a little butter until tender, then add some good stock, in which a little flour and butter have been smoothly mixed, let it all boil up, then pass it through a sieve, adding enough stock to bring it to the proper consistency, flavour to taste, and re-heat the soup. Just before serving, the yolks of two eggs, strained and mixed with a little milk cream, should be stirred into the soup. Serve with tiny *croûtons*.

FUNERALS.—Earth to Earth Burials, Cremations, and Statuary. For high-class WORK, the LONDON NECROPOLIS COMPANY, 138, Westminster-bridge-road, and 2, Lancaster-place, Strand.—Telegrams "Tenebratio, London."

Nursing Echoes.

* * * *All communications must be duly authenticated with name and address, not for publication, but as evidence of good faith.*

HER MAJESTY has consented to accept the right of placing a child in the Merchant Seamen's Orphan Asylum, Snaresbrook, and has intimated that it may be known as "The Queen's Presentation."



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PRINCESS CHRISTIAN left Osborne on Monday for Homburg. All Nurses will join in the very general hope, which is expressed by society at large, that Her Royal Highness will derive the greatest benefit from the rest and change which she must greatly need after the arduous work which has devolved on her during these last few months.

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PRINCE AND PRINCESS HENRY OF BATTENBERG and their son, Prince Alexander, have returned to Osborne from Germany. The Princess, who has recently obtained the "first-aid certificate" of the St. John Ambulance Association, has consented to become President of a new Deeside centre, to include Balmoral, Crathie, and neighbouring places.

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THE *Figaro* says:—"One of the pupils of Professor PASTEUR, after a series of experiments, believes that he has discovered a system of vaccination for cholera."

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DR. PATSCHEFF, of Moscow, has just discovered what he says is a certain cure for cancer. So telegraphs Dalziel's Paris correspondent. Two ladies, one of whom belongs to the St. Petersburg Court, after trying all sorts of remedies, and being treated in Paris, Berlin, and elsewhere, have been cured by Dr. PATSCHEFF. The system is based on sulphuric baths, and Dr. PATSCHEFF is about to communicate a report to the Academy of Medicine of Paris.

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MRS. POTTER PALMER (the President of the Ladies' Committee of the Chicago Exhibition), has written to the Pope, begging permission to form a committee of ladies belonging to the

Every Nurse who makes her own Underclothing should send her address to the HOPWOOD MANUFACTURING CO., 1, Princess Mills, Hopwood, near Manchester, for Patterns of Pure Calicoes (bleached and unbleached), Twills Longcloths, Sheetings, and Seamless Pillow casings, which are forwarded Free and need not be returned. All goods carriage paid. Any length cut.]

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