

Cucumber Soup—Peel two good sized cucumbers and cut in rather thick slices, add a small green onion peeled and chopped, and put into a stew pan with one quart of water, add a little salt, and boil slowly until soft. Press all through a sieve or fine colander and return to the fire. Add a pint of hot milk and two tablespoonfuls of flour mixed smooth with one of butter, salt and white pepper to taste, and cook for five minutes. Just as it is taken from the fire, stir in quickly and thoroly the well beaten yolks of two eggs, and serve with sippets of buttered toast.