

Vegetable Soup.

1 large soup bone with meat cracked.

3 quarts cold water.

4 tabblespoons fat.

1 green pepper, chopped.

1 cup chopped onion.

1 1-2 cups chopped celery and leaves.

1 cup finely diced carrots.

1 cup finely diced turnips.

2 cups finely diced potatoes.

2 cups tomato juice and pulp.

3 teaspoons salt, or to taste.

1-4 teaspoon pepper.

Wash the soup bone and be careful to remove all small loose pieces of bone. Put the bone in a large kettle, cover with the cold water, and simmer for two hours. Remove the bone from the broth. Cook all the vegetables, except the tomatoes, in the fat in a skillet for about 10 minutes, stirring frequently. Add the vegetables, tomato, salt and pepper to the broth and simmer un-

til the vegetables are tender, but not broken. Serve the meat with the soup or save it for hash or croquettes.

This makes a rather large quantity of soup, but it is equally good reheated and served another day.