



WHITE ALMOND SOUP. Make the stock for soup at least a day ahead from a knuckle of veal weighing about four pounds. Place it in three quarts of cold water, allow it to come slowly to the boiling point and then simmer for one and a half hours, replenishing the water as it boils away. Half an hour before removing from the fire add one stalk of celery cut in pieces, one onion sliced and three teaspoonfuls of salt. The next day when the stock has cooled and the fat has collected at the top it may be easily removed. Strain and heat the stock, thickening it with three tablespoonfuls of cornstarch moistened with cold water. Add a quarter cupful of almonds which have been blanched and put through the meat grinder. On each serving put a tablespoonful of whipped cream and



either sprinkle with paprika or grated yolks of hard-cooked eggs