

Consommé (for Potage à la Tarte)

- 2 kilos, uncooked veal bones, cracked
- 1 stewing hen, cut into pieces
- 1 1/2 kilos, uncooked veal shank meat
- 2 medium carrots
- 2 medium onions
- 2 stalks celery
- 1 bouquet garni w/ 2 garlic cloves
(unpeeled) and 2 whole cloves
- 1/2 bay leaf

Chicken-Meat Stock

- 1 1/2 kilos, mixed meat & poultry bones
and meat scraps
- 2 medium carrots
- 2 medium onions
- 2 stalks celery
- 2 tsp salt

Natural Sketch

Plain delicate and absorbing great native, which
could help us grow by a size larger