**Fish broth**

**Ingredients**

* 4 lbs fish bones with heads (gills removed)
* 1 gallon cold water
* 1 medium rib celery, chopped
* 1 medium carrot, peeled
* 1 medium onion, peeled
* 3-4 parsley stems
* 1 bay leaf
* 1 whole clove
* 1 pinch dried thyme

Chicken broth

**Cooker**

*Makes about 2 1/2 quarts*

**What You Need**

**Ingredients**
Bones from 1 or more roasted chickens
2 medium yellow onions
4 stalks celery
2 medium carrots
2 bay leaves

1 inch of ginger root

Any of the following: fresh sprigs of thyme, parsley stems, cloves, fennel fronds

Veal broth

**Ingredients**

* **4 ½** **pounds veal bones**
* **2** **ribs celery, coarsely chopped**
* **1** **carrot, trimmed, scraped and coarsely chopped**
* **2** **onions, coarsely chopped,**
* **2** **sprigs fresh parsley**
* **¼** **teaspoon ground cloves**
* **2** **bay leaves**
* **¼** **teaspoon sage**
* **2** **quarts water**
* **Salt to taste, if desired**