

VALUABLE RECEIPTS

PREPARED AND TESTED BY EXPERT COOKS

SOUPS

POTATO SOUP

Three potatoes, one pint of milk or half milk and half water, one teaspoonful chopped onion, one tablespoonful salt, one sprinkle of white pepper, one-half tablespoonful sifted flour, one-half tablespoonful of dripping. Wash

and pare the potatoes, then put them into boiling water and cook till very soft. Cook the onion in the milk in double boiler. When the potatoes are done, drain and mash them. Add the boiling milk and the seasoning.

Rub them through a strainer, and put them back into the double boiler to

boil again. Melt the dripping in a small pan, add the flour, and stir till it thickens. Stir it into the boiling soup. Let it boil five minutes. Add one teaspoonful of finely chopped parsley and serve hot, with croutons (tiny squares fried bread). If the soup be too thick add a little more hot milk or water.



PUREE OF TOMATOES

One can of tomatoes, two cups of boiling milk with half a teaspoonful of Cow Brand Baking Soda stirred in, one small minced onion, two tablespoonfuls of butter rubbed up with one of sifted flour, pepper and salt, handful of dry bread.