

NEWTON  
COOK BOOK

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## FROTHED CORN SOUP

*Mrs. C. J. Irish*

Put one can of corn through the meat grinder, and simmer for 20 minutes. In the meantime scald one pint of milk in a double boiler. Thicken with one tablespoon of butter and three level teaspoons of flour rubbed to a paste. Rub the corn through a sieve, add to the milk and season. Before serving add one cup of cream whipped to a froth.

## VEGETABLE SOUP

*Mrs. L. S. Lyday*

Cover a beef bone with cold water and let cook slowly for 3 hours. An hour before it is done add chopped celery, tomatoes, carrots, cabbage, onion, potatoes, and a little rice. Season.

## CREAM OF VEGETABLE SOUP

*Mrs. L. S. Lyday*

Dice a variety of vegetables, such as potatoes, onions, carrots, celery or parsnips, to make 2 cups. Cover with 1 and one half pts. cold water. Stew until tender. Rub 1 tablespoon butter into 1 tablespoon of flour and stir into vegetables. Cook. Add 1 quart of milk, salt and pepper. Do not boil. Serve hot.

## CHILI SOUP

*Mrs. F. E. Day*

1 lb. of hamburg steak browned in a frying pan with 2 tablespoonfuls of butter or suet, 1 teaspoon salt, 1-4 teaspoon pepper, 1-2 teaspoonful Mexene Chili powder. Add 1 quart strained tomatoes, 1 can cooked chili (or 1 can of red kidney beans), 2 medium sized onions. Add water to make desired strength, and cook slowly for one-half hour, or until flavors are well blended.

## CREAM OF CELERY SOUP

*Lou and Emma Bollhoefer*

2 bunches of celery cut fine, and boiled till very tender in 3 pts. of water. Strain, and add 1 pint cream or milk, butter the size of a walnut, salt and pepper, and 1 tablespoon flour.