

**Cream of Tomato Soup**—Put one quart of ripe or canned tomatoes thru a vegetable press, add one heaping tablespoonful butter, a little salt and pepper and allow to simmer. Heat one quart of rich milk and thicken with a heaping tablespoonful of flour stirred smooth in a little cold milk.

When ready to serve, add a half level teaspoonful of soda to the tomatoes and when they stop foaming, add to the thickened milk. Serve with wafer crackers.—Mrs. H. L. Miller.