CREAM OF CELERY SOUP

2 cups Borden's Evaporated Milk
3 cups boiling water
1 teaspoon salt
⅛ teaspoon pepper

3 cups celery cut in ⅜ inch pieces
2 slices onion
3 tablespoons butter
2 tablespoons flour

Wash and scrape celery before cutting in pieces, cook with onion in two cups boiling water until soft. Rub through a sieve. Melt the butter in upper part of double boiler, add flour, stir until smooth, dilute milk with one cup water, and pour slowly into butter and flour, stirring continually until it thickens. Add the celery puree and seasonings. Bring to boiling point and serve with croutons or crisp crackers.

CREAM OF GREEN PEA SOUP

1½ cups Borden's Evaporated Milk
2½ cups water
2 cups of canned or cooked green peas
2 tablespoons butter
1 teaspoon sugar

2 slices onion
2 tablespoons flour
1 teaspoon salt
⅛ teaspoon pepper

Simmer the peas, sugar, and onion in the water twenty minutes. Rub through a sieve. Add the Evaporated Milk and thicken with the flour blended with the butter. Add seasonings, bring to boiling point, stirring constantly, and serve immediately.
CREAM OF POTATO SOUP

2 cups Borden's Evaporated Milk
6 cups water
4 large white potatoes
2 tablespoons butter
1 onion
1 3/4 teaspoon salt
3/4 teaspoon pepper
1 teaspoon minced parsley

Pare the potatoes and cook with the onion in the water. When done remove (discard onion) and mash potatoes with the butter and seasonings. Add the Evaporated Milk to two cups of the water in which the potatoes were cooked. Add the potatoes, beat up well, bring to boiling point. Strain through sieve, garnish with parsley and serve.

CREAM OF CORN SOUP

2 cups Borden's Evaporated Milk
2 cups water
1 can corn
3 tablespoons butter
2 tablespoons flour
2 slices onion
1 teaspoon salt
3/4 teaspoon pepper

Chop the corn very fine; cook with onion and water fifteen minutes. Rub through sieve. Add Evaporated Milk and thicken with butter which has been creamed with the flour. Cook five minutes. Season, and serve with croutons or popped corn.
CREAM OF TOMATO SOUP

2 cups Borden’s Evaporated Milk
2 cups tomato, canned or stewed
1 cup water
1/2 onion, sliced
1 tablespoon minced parsley
1 stalk celery, diced
1 bay leaf
1/2 teaspoon salt
1 teaspoon sugar
3/4 teaspoon pepper
1/2 teaspoon soda
2 tablespoons butter
2 tablespoons flour

Add the seasonings to the tomato and simmer fifteen minutes; rub through sieve and re-heat. Melt butter, add flour and stir until smooth. Dilute milk with water, pour slowly into butter and flour, stirring constantly until it thickens. Cook ten minutes longer, add soda to the tomato puree, beat well and gradually add to the white sauce a little at a time, stirring thoroughly each time before adding more tomato sauce. Beat up soup well and serve immediately.