

CREAM OF CABBAGE SOUP. Cook together, over a very low blaze, one quart of finely shredded cabbage, a quarter of a cupful of shredded onion, one tablespoonful of butter and a quarter of a cupful of boiling water. Keep almost covered until tender. Drain off the remaining liquor and add to it enough milk to make three cupfuls. Melt two tablespoonfuls of butter and stir into it two tablespoonfuls of flour and one and a half teaspoonfuls of salt, cooking together until frothy. Add the liquid slowly, then the cooked cabbage and stir until it reaches the boiling point. Serve with toasted crackers.