

CHoW Line

Culinary Historians of Washington, D.C.

December 2006

Volume XI, Number 4

Renew Your Membership in CHoW NOW!

The membership year runs from September 1 to August 31. Annual dues are \$20 for an individual, household, or organization and \$10 for a student. Individual and household members are eligible to vote, hold office, and serve on committees.

Benefits include the newsletter *CHoW Line*, all meeting notices and a membership list.

CHoW/DC publishes *CHoW Line* nine times each year. More information can be found at www.chowdc.org.

An annual subscription to the newsletter is \$10. No other membership benefits apply.

December 10 Meeting: “A Festival of Frugality” or Little Money, Lots of Pleasure



Nelson



Kaufman

Jane Mengenhauser, moderator, is currently an independent food and travel writer and was food editor for the *Journal Newspapers* 10 years.

Hanne Caraher, panelist, grew up in Bad Kreuznach, west of Frankfurt, and was managing editor of a wine magazine.

Sheilah Kaufman, panelist, is the author of 25 delectable cookbooks and a culinary instructor for more than 37 years.

Kay Shaw Nelson, panelist, a food and travel writer, the author of 20 cookbooks and hundreds of magazine and newspaper articles.

Amy Riolo, panelist, is currently a lecturer, freelance food writer, and cooking instructor based in the Washington, DC area.



Mengenhauser



Riolo

See page 2 for bios of the five speakers.

CHoW members are encouraged to bring to the December meeting their own stories of “making do” with frugal foods.

ALERT!

If you haven't renewed your membership, this is your last issue. The roster is being prepared for distribution at the January meeting.

Articles for CHoW Line

The newsletter editor will be pleased to receive contributions to the newsletter from members and subscribers, although we regret we cannot pay for articles.

Calendar of CHoW Meetings

September 10

Psyche Williams-Forson, “African American Women, Food Service and the Railroad”

October 8

Deborah Warner, “How Sweet It Is: Sugar, Science and the State”

November 12

Paul Lukacs, author, *American Vintage: The Rise of American Wine*.

December 10

“A Festival of Frugality” panel with **Jane Mengenhauser, Sheilah Kaufman, Kay Shaw Nelson, Amy Riolo** and **Hanne Caraher**.

January 14

Cooperative Supper in Alexandria

February 11

Sandy Oliver, “Lessons My New Book Taught Me: Insights Gained from *Food in Colonial and Federal America*.”

March 11

Warren Belasco, “The Future of Food”

April 1

Robert Wolke, “Food 101” columnist in *The Washington Post* Food section. “How Chemistry Facilitated Colonial Food Preservation”

May 6

Field Trip to Mount Vernon, Virginia. George Washington's reconstructed Distillery & Grist Mill with a talk by the archeologist of the distillery.

Culinary Historians of Washington, D.C. (CHoW/DC)

founded in 1996, is an informal, nonprofit, educational organization dedicated to the study of the history of foodstuffs, cuisines, and culinary customs, both historical and contemporary, from all parts of the world.

www.chowdc.org

DECEMBER SPEAKER BIOS

Jane Mengenhauser, moderator, is currently an independent food and travel writer. She was food editor for the Journal Suburban Group for 10 years. Jane is the author of numerous food, food-related, and travel articles published in *USA Weekend*, Gannett News Service, lifestyle section of *Army, Navy and Air Force Times* newspapers, *Yankee Magazine*, *Washington Post*, and *Washington Star* (now defunct).



A native New Englander, Jane majored in home economics and journalism at Boston University. Her first newspaper job was on the *Manchester Union-Leader*, the state-wide daily in New Hampshire. From there she “advanced” to a job on the *El Paso Herald-Post* where she covered the first high-jacking of an American airplane at the El Paso International Airport for the *Boston (Mass.) Herald*. Her dramatic story was picked up by the news services and published all over the USA and Europe.

Jane joined the American Red Cross Clubmobile Service and spent 16 months in Korea where she met her husband Jim. She has traveled in Europe and the Far East but finds American food most interesting of all! Publications: “*The Celibate Gourmet: A Cookbook for Liberated Clergypersons* (Vatican II Visions 1979) and “*Bake Sale Bonanza: How to Raise Funds Selling Homemade Food* (Patchwork Press 1989).

Hanne Caraher, panelist, grew up in Bad Kreuznach, about an hour’s train ride west of Frankfurt. She emigrated to the U.S. at the age of 24 after graduating from the University of Heidelberg with the equivalent of a master’s degree in conference interpreting and translating. She married and had two children. Returning to the work force in the mid-70s, she discovered that translator’s jobs were few and far between in Washington at that time. She went to George Washington University and studied publishing, editing and layout. Hanne went into magazine publishing and discovered a love of wine, especially German wines, when she was managing editor of a wine magazine. Now three-quarters retired, Hanne is still editing, desktop publishing and translating for a company in Rockville. She told *Chow Line* that “I can say that I have been interested in food from early childhood (because there wasn’t enough food to feed us and I went hungry from meal to meal in post-WW II Germany). Then quantity was what we sought. Now it is quality and good taste and interesting ethnic cooking I look for.” [Due to tight publication deadline, photo not available.]

Sheilah Kaufman, panelist, was not raised “frugal” but she was raised to “eat everything on your plate; children are starving in Europe.” She says, “to this day I only buy the best ingredients to cook and bake with, but use my stale bread for many types of recipes, which led to my new book: *UPPER CRUSTS: 150 Delectable Ways TO USE BREAD* (From Fabulous Appetizers, Soups, Salads, Main Courses, and More).” As the author of 25 delectable cookbooks and a culinary instructor for more than 37 years, Sheilah has shared her great passion for richly flavored, no-fuss food and cooking with thousands of home chefs across the nation. A founding charter member of the International Association of Culinary Professionals, Sheilah also is an active member of Les Dames d’Escoffier.



Kay Shaw Nelson, panelist, a food and travel writer, the author of 20 cookbooks and hundreds of magazine and newspaper articles, has been a frugal diner since her childhood in New Hampshire and while residing and traveling around the world with the C.I.A. after earning her degree in Russian Studies and Journalism. She has traveled and lived in many corners of the globe, including the United States, where frugality is a way of life in countless homes.



As she mentioned in one of her book introductions, “...an interest in food introduces you to the agriculture of the country, to its history, and to its religions, but most importantly, food introduces you to the people.” She brings us a window into people’s lives in her books and in her writing for *Gourmet*, *House and Garden*, *New York Times*, *Washingtonian* and other periodicals.

Amy Riolo, panelist, was born in Upstate New York. She was raised in an Italian-American family which nurtured her interest in cooking from an early age. Amy’s love of Egypt began during her college years. While studying textile management at Cornell University, she became passionate about Islamic design motifs from Cairo. After meeting and marrying an Egyptian in Rome, Italy in 1996, Amy had an extraordinary opportunity to conduct in depth research of a new cuisine and culture. Amy is currently a lecturer, freelance food writer, and cooking instructor based in the Washington, DC area. Amy reads and writes Arabic, and continues to study conversant Arabic. She has spent the past decade researching Egyptian food history, culture and cuisine. Amy maintains a home in Egypt to remain linked to Egypt’s food culture and new Egyptian culinary trends.



Welcome, New Members!

Mary V. Thompson & Anthony Bates
18th century foodways; slave diet; foods of indentured and hired white servants



Patricia Spirer
Eating, cookbooks, history

Alison Kelly
History, technology, sustainability, kitchen gardens

What Happened at the November 12 Meeting?

Our speaker **Paul Lukacs**, wine expert and author of two books on American wines, explained that wine was highly regarded by early American thinkers like Thomas Jefferson, who hoped regular family use would counter the tendency of Americans to drink hard liquor to excess in saloons.



However, by the early 20th century, wine was grouped with all other alcoholic beverages as “devilish.” Still, today, though America is one of the largest wine producers in the world and has an enviable reputation for producing high quality wines, most Americans drink little wine and think of it as a luxury for upper class gourmets. He asked how this situation could be changed, how we could return to a Jeffersonian ideal of treating wine as a family-building drink to be consumed along with other fruits and foods.

According to Lukacs, until about 1973 there were few distinctive wines grown commercially in the U.S., but around that year, people began to realize that changes were occurring and fine wines were indeed being produced, especially in California.

In 1976 a wine shop owner in Paris decided to have a blind test of American and French wines, the 20 tasters being mainly French experts. To the surprise of all, two American wines were selected as the best...and the American wine revolution was on.

What distinguishes the American approach to wine making, explained Lukacs, is “accessibility and openness”—habits of mind which are now copied throughout the wine-making world. Translated, this means that great wines need not be grown on ancient *terroirs*, and care in production can produce exceptional wines in many climates.

Lukacs referred to Prohibition as a ‘tragic farce’ and noted that while in 1918 there were about 1000 active wineries in the US, by 1933 only about 140 had survived. The word ‘wino’ was coined in the early 20th century and gave rise to the image of wine as being a cheap drink consumed out of brown paper bags...though Chianti in Italian restaurants, and Champagne in French restaurants always managed to avoid this image. Earlier than the 20th century wine had a good reputation as a family [and medicinal] drink, its alcohol even being thought to be ‘different’ from that in inebriating spirits; but increasingly it was shunned as

‘booze’ by the 20th century. Recovery after prohibition was slow, which is still revealed today in the sociologically skewed usage picture of wine as a luxury drink. However, the Australians have succeeded in convincing their populace that wine is as good as beer for a ‘barby’ and lead the world in producing bag-in-the-box inexpensive popular wines.

The audience asked questions for at least 30 minutes after Mr. Lukacs completed his talk, and a good time was had by all.

(See page 6 for an excerpt from the paper presented by Mr. Lukacs). --Notes submitted by Claire Cassidy, Secretary

REFRESHMENTS

Clara Raju brought Portuguese Nut Squares with Port Glaze (right).



Zina Pisarko Musgrove brought apples and Asian pears, Applewood Smoked Mozzarella from Leesburg, aged goat cheese from Fire Fly Farms in Maryland, and sourdough bread, all bought at the Dupont Circle Farmers’ Market.



Amy Riolo brought Ghrayebh: Middle Eastern Cardamom Butter Cookies (left).

Bettye Robertson brought Fruit Medley.

Note that December’s presentation is a “Festival of Frugality” which could inspire a cornucopia of your well-worn and well-loved recipes for foods easy on the budget.

Photos by CiCi Williamson.

Keep Those Refreshments Coming!

Please contact **Dianne Hennessy King** if you would like to bring some food or drink for our December meeting.

Dianne’s phone: 703-281-5281,

E-mail: Tuckking@aol.com

10,000 Murnane Street, Vienna, VA 22181.

Upcoming Events

CHoW Annual Cooperative Supper in Alexandria

January 14, 2007, 4:30-6:30 pm
400 Madison Street
Alexandria, Va 22314

Each year we hold a potluck dinner based on an historical theme chosen by vote of CHoW members. We will vote in December.

- Food around the world circa 1607 (tied to Virginia's 400th Anniversary).
- Foods of Virginia through time (tied to Virginia's Quadricentennial).
- Frugality (tied to our December CHOW panel presentation). One example could be foods of the Great Depression Era.
- Pairing of wines and foods



The Art of Tea

November 18 to December 30.
Strathmore Hall, North Bethesda 301-581-5200 or www.strathmore.org
Guest juried by Anne Mizoguchi, Strathmore's former Tea Room Manager and resident expert, these works by Strathmore's Artist Members pay homage to all things "tea."

The Culinary Historians of Washington, D.C. Collection at the Smithsonian Institution

Find our donated collection online :

1. go to www.siris.si.edu
2. under the Smithsonian Libraries, click on "Search Libraries Catalogues"
3. Click on "Keyword"
4. In "General Keyword" Box, type "Culinary Historians"
5. A 371 item title match list appears
6. Click on any title for further details and the notation that the item is a "Gift of the Culinary Historians of Washington, DC"

The screenshot shows a search result for the book "Country inn buffets : a selection of favorite recipes from The country inns of America cookbook". The page includes fields for Title, Publisher, Description, Local Note, Subject, and Added Title. Below the item information is a table of copy/holding information.

Copy/Holding information			
Call No.	Collection	Barcode	Status
TX715 .C68 1980	NMAH Culinary History	39068011242369	Checked In Request Copy Add Copy to MyList

Soul Food!

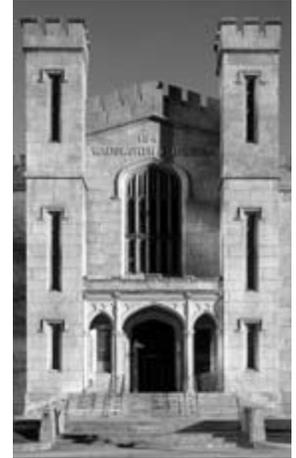
Cooking and Creativity in African American Culture

November 15, 2006 – May 1, 2007

Amistad Center for Art & Culture, Wadsworth Atheneum Museum of Art, 600 Main Street, Hartford, Ct. The museum is open 11 a.m. to 5 p.m.

Wednesday to Friday, 10 a.m. to 5 p.m. Saturday and Sunday. Fee: adults \$10, \$8 for those 62 and older; \$5 for students; and free for children 12 and under.

Information: (860) 278-2670 or www.amistadartandculture.org



Soul Food! will explore the premise that African American culture and its creative products emerge from the culinary traditions of the Black Diaspora. While music is certainly a building block in the evolution of black creativity and African American arts, cooking and the culture of food are equally relevant ingredients. Art related to food and Black culture illustrates the intimate relationship that has developed from the journey of Black culinary traditions. Through photographs, mixed media installation, paintings, and artifacts drawn from The Amistad Center, the Wadsworth Atheneum, private collectors, and artists, the exhibition will follow the emergence of new culinary traditions and their impact on the major currents of Black culture. *From Museum web site.*

Notes and Queries

Katherine Livingston sent us a **Note** of the November 10 *Times Literary Supplement*'s report of a recent BBC TV program which calls attention to cooking-show pioneer Fanny Cradock, an admired household name in Great Britain in the mid-1950s and a figure of parody by the 1960s. The editor took Katherine's suggestion to look up Fanny's name in *Wikipedia* online to read the scope of this rather stormy life of a colorful character, one who occasionally wore "vast chiffon Ballgowns onscreen" and "insisted that 'Everyone [was] entitled to a piece of really good cake at least once a year.'" --*Dianne Hennessey King*

Because **Notes and Queries** is a new feature of *Chow Line*, the editor is reprinting the invitation to you, our members, that was printed in the November newsletter:

Do you have a query about a culinary issue that you would love to ask an interested, eclectic group of readers? Do you have information to share about a great book, film or periodical, but don't want to write a long review? Have you eaten at a local restaurant that you think is especially reflective of a culinary tradition? Do you want to see if there are others interested in a niche group such as dining in Northern Italian restaurants or exchanging song lyrics on food subjects?

CHoW Line is a great resource for sharing information and creating dialogue regarding subjects of interest to a wide variety of culinary historians. Write or e-mail your Notes and Queries to editor Dianne Hennessey King: 10,000 Murnane St, Vienna, Va 22181 or tuckking@aol.com

DIRECTIONS TO THE MEETING

CHoW/DC usually meets on the second Sunday of each month, September through May, from 2:30-4:30 p.m. at the Bethesda-Chevy Chase Services Center, 4805 Edgemoor Lane, Bethesda, Maryland.

DIRECTIONS: Bethesda-Chevy Chase Services Center is located at 4805 Edgemoor Lane in downtown Bethesda, Maryland, in the two-story County office building on the plaza level of the Metropolitan complex, above a County parking garage. The building is across the street from the Bethesda Metro station.

From the **Metro Station**, take the escalator from the bus bay to the plaza level, turn left, walk past the clock tower and across to the Metropolitan plaza using the pedestrian bridge. The Center's street entrance at 4805 Edgemoor Lane (corner of Old Georgetown and Edgemoore) is marked with American and Montgomery County flags. Take the elevator to Level Two for meeting rooms.

If you are coming **south on Old Georgetown Road** (from the Beltway use exit 36) turn right on Woodmont Avenue - the entrance is the second driveway on the left.

If you are coming **south on Wisconsin Avenue/Rockville Pike**, turn right onto Woodmont Avenue, go south for approximately one mile, cross over Old Georgetown Road, and the parking garage entrance is the second driveway on your left.

Coming **north on Wisconsin or west on Rt. 410**, take Old Georgetown Road north, turn left at the second traffic light (Woodmont Ave.) and the garage entrance will be on your left. Take the elevators from the parking garage to the plaza level (P). The building is located at the center of the plaza. The American flag, Montgomery County flag, and the County seal mark the entrance to the building.

PARKING: Parking is free on weekends in the county parking garage. The entrance to the parking garage is marked with a large blue Bethesda Center parking sign.

Web Sites of Interest

Food History News: www.foodhistorynews.com

Historic Foodways Guild of Maryland:
www.marylandfoodways.org

Culinary Historians of Chicago:
www.culinaryhistorians.org

Julia Child's Kitchen:
www.americanhistory.si.edu/juliachild

Marty Martindale's web site of specially indexed links: www.FoodSiteoftheDay.com

Foodways Group of Austin: www.austinfoodways.org/

Culinary History Enthusiasts of Wisconsin (CHEW):
www.chew.wisconsincooks.org

Culinary Historians of Ontario: www.culinaryhistorians.ca

Culinary Historians of New York: www.culinaryhistoriansny.org

Longone Center for American Culinary Research:
www.clements.umich.edu/culinary/index.html

Culinary Historians of Boston :
www.culinaryhistoriansboston.com

Peacock-Harper Culinary Collection :
www.culinarycollection.org

An Excerpt from “American Vintage: The Rise of American Wine”

The following is a section of the 16-page paper presented by Mr. Paul Lukacs.

As with most discoveries, there was a crucial moment of realization, an eye-opening instant filled with the awareness of new possibilities. In this case, the moment came in 1976, in Paris, where a young Englishman named Stephen Spurrier ran a small wine shop near the Place de la Concorde. His “Académie du Vin” had a loyal following, including a considerable number of Americans—foreign service officers from the nearby U. S. Embassy, expatriates working abroad, and all sorts of tourists, including California wine producers making French pilgrimages. From time to time, these visitors brought along bottles from home. Spurrier drank and sold almost exclusively French wines, because like connoisseurs everywhere at the time, he automatically assumed that France produced the world’s most interesting and distinctive bottlings. Yet a few of the California wines he sampled seemed surprisingly, indeed shockingly, good. As he told his associate, Patricia Gallagher, they tasted “truly exceptional.”

After visiting the vineyards of northern California in late 1975, Spurrier and Gallagher concluded that something significant was happening there. Virtually no one in France, though, knew anything about it. So they hatched a plan. They decided to organize a tasting of American wines, and to invite some of France’s most esteemed wine professionals to serve as judges. The idea was to publicize the high quality of these wines by testing them against expert palates—and in the process to promote Spurrier’s shop as *the* place in town where even a Frenchman might learn a thing or two. So on a warm May afternoon, they assembled a panel of nine eminent judges on the patio of the Inter-Continental Hotel to taste and evaluate twenty wines, ten whites made from Chardonnay and ten reds made primarily from Cabernet Sauvignon. Since Spurrier and Gallagher had promoted the event extensively, a crowd of spectators, including a number of journalists, came as well.

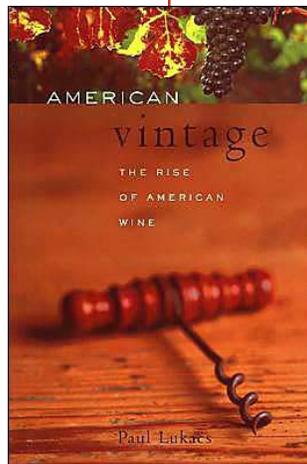
Of the twenty wines Spurrier poured that afternoon, twelve were American, all from northern California. The other eight were French. Spurrier thought it important to have some clear standard of comparison, so he made sure to chose some of the very best French wines—one grand cru and three premier cru white Burgundies, a first growth and three “super seconds” from Bordeaux. He had little doubt that the judges would prefer the Burgundies and Bordeauxs, but he hoped that they also would be impressed by the overall high quality of the California wines, especially when tasted in such elite company. And because he knew that French *gastronomes* usually dismissed American wine out of hand, he decided to conduct the tasting blind—that is, with the labels hidden and the bottles unmarked. When the judges, led by Pierre Bréjoux, chief inspector of the Institut National des Appellations d’Origine Contrôlée, took their seats, they knew only that some of the wines they would be tasting came from America and that the others were French.

The results of the 1976 Paris tasting shocked the wine world. When all twenty wines had been swirled and sniffed, savored, spat out, and scored, Spurrier removed the wrappings from the bottles. To everyone’s surprise, including his own, the highest scoring wines turned out to be American—the red a Stag’s Leap Wine Cellars 1973 Cabernet, and the white a Chateau Montelena 1973 Chardonnay, both from the Napa Valley. (Two very famous French wines finished in second place—Château Mouton Rothschild 1970, and Domaine Roulot’s 1973 Meursault-Charmes.) The press jumped on the story. In France, the reaction reflected anger and disbelief, but in America it was pure glee. Writing in the *New York Times*, Frank Prial noted that Europeans frequently had denigrated American wines by denigrating American tastes. “What,” he asked rhetorically, “can they say now?” *Time* put the case more succinctly. In a story headlined, “The Judgment of Paris,” the magazine declared that the “unthinkable happened ... California defeated all Gaul.”

The real surprise of the 1976 Paris tasting, however, was not that some American wines received high scores. The real news was that to a person, the experts had been unable to tell which wines came from which country. During the tasting, some of them had confidently announced that this or that wine was “definitely” or “certainly” or “unmistakably” a Bordeaux or a Burgundy, only to be repeatedly proven wrong. The wine that one judge said bespoke “the magnificence of France” turned out to be a Napa Cabernet, while another wine that a different judge dismissed as Californian because of its allegedly simple bouquet

turned out to be a Burgundy. “Tender ... a fine balanced wine,” read one person’s notes on the Stag’s Leap Cabernet. “Fruity and elegant ... *très complet*,” read another’s on the Montelena Chardonnay. On it went. The egg on the judges’ collective faces came from their inability to discern what until then everyone had assumed was obvious—namely, that the great French wines tasted better than other wines because they tasted, well, *French*.

The Paris tasting had far-reaching consequences. It demonstrated to Europeans and Americans alike that the United States (and possibly other New World countries) actually could produce world-class wines. In America it inspired the wine industry to raise its standards and to begin thinking of “world-class” as a goal, while in Europe it led winemakers to look at American wine with a new appreciation and respect. But most important of all, the Paris tasting suggested that wine quality did not depend upon history. Perhaps it came from the winemaking, perhaps from the vineyard, but in any case it was intrinsic, actually within the wine, no matter what was on the label. In short, Steven Spurrier’s publicity stunt woke everyone up. It presaged radical change, in the Old World as well as the New.



On the Bookshelf

Recipes from Historic America: Cooking and Traveling with America's Finest Hotels by Linda and Steve Bauer.

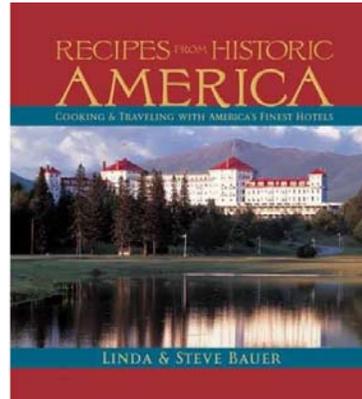
Reviewed by CiCi Williamson

Perhaps it's the culinary historian in me that fostered disappointment with this book. Maybe I missed the point, but it doesn't deliver its title. I mistakenly thought a book titled "Recipes from Historic America" would include historic recipes. Not only are most of the recipes modern, but also, they're not entirely from hotels.

I'm sure a great deal of work went into gathering the information and procuring the recipes. People who want a book of beautiful photographs of elegant hotels, country inns and restaurants (not all of them "historic") will enjoy having this book. But those interested in the history of the foods served at these establishments — one dating from 1766 — will find few within the 208 pages. For example, the recipe included from The Homestead (1766) in Virginia is "Hummus," a Middle Eastern food that surfaced in America late in the 20th century. Encyclopedic material and a plethora of historic recipes created and served there are available in other books about this venerable resort.

Here are some historic-recipe high spots of the 45 included establishments. From the Waldorf-Astoria in New York are a modern version of its namesake salad and the famous "Waldorf Red Velvet Cake." According to the authors, when opened in 1931, the Waldorf was the world's tallest and largest hotel, equipped with electricity throughout. Each room had its own private bathroom — most unusual for the time. The chef's modern "Truffled Waldorf Salad" is a stack of ingredients garnished with shaved black truffles.

From the Williamsburg Inn, built in 1937, is "Crab Randolph," a specialty of the fancy Regency Room restaurant. Included from the Fairmont Copley Plaza is, appropriately, "Boston Cream Pie." Two chocolate dessert recipes are included from The Hotel Hershey: "Hershey's Chocolate Cream Pie" and "Nutrageous Chocolate Cake." There's a recipe for "Crab Lorenzo,"



served at the grand opening on May 20, 1886, of the Crescent Hotel and Spa, Eureka Springs, Arkansas.

French Lick Springs, an Indiana hotel built in 1845, claims to be the birthplace of tomato juice. The name "French Lick" came from an early French outpost in Indiana's Hoosier

National Forest and a nearby salt lick. Here's the tomato juice story.

"In 1917, a breakfast order for orange juice couldn't be filled due to short supplies. Chef Louis Perrin came to the rescue with a hastily prepared glass of tomato juice. The concoction was well received and became a tradition. At the time, tomato juice wasn't on the commercial market. The demand became so great for this new beverage that the hotel kitchen was turned into a small factory until the process was contracted out to the Tomato Products Company of Paoli, Indiana. Commercially canned tomato juice first appeared for sale in 1928 as a direct result of the favorable reception it received at French Lick Springs."

Recipes from Historic America: Cooking and Traveling with America's Finest Hotels by Linda and Steve Bauer (Texas A&M University Press/Bright Sky Press), November 2006, \$29.95, 100 color photos, 150 recipes, ISBN: 1931721688.

French Lick Springs Resort Tomato Juice

- 1/4 bushel ripe tomatoes
- 1 quart water
- 2 tablespoons sugar
- 1 teaspoon salt

Wash and remove stems from tomatoes. Puree or mash through a fine sieve; discard the pulp. To 1 gallon of raw tomato juice, add water, sugar and salt; stir well. Place in the top of a double boiler and heat over boiling water for 30 minutes. Cool slowly and remove to reasonably cool storage. Serve hot or cold.