

FLOATING ISLAND SOUP

- 1 quart tomato juice
- ½ teaspoon basil
- juice of one lemon
- 2 teaspoons minced onion

Combine all the ingredients and simmer for ten minutes. Top with the following:

MAYONNAISE FLOATING ISLANDS

- 2 egg whites, beaten stiff
- pinch salt
- 2 tablespoons mayonnaise

Fold mayonnaise into egg whites, drop by spoonfuls in shallow pan of hot water and bake at 400° for seven minutes or until set.

Tuesday July 9, 1957 "Meet the Millers" Iroquois Gas Corporation Home Service