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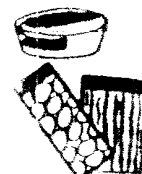
PAINTS

chopped

- 1 clove garlic, minced**
- 4 slices bacon, diced**
- 3 medium potatoes, cut eighths**
- Salt and pepper**
- Pinch of saffron**

Method: Place garbanzo soup pot, mashing with of can or cup (leave some). Fill empty garbanzo can with water, add. Place garlic, 1/4 of cup or small glass pulverize with knife and a little salt. Add to soup remaining ingredients and the water, if desired; simmer to 45 minutes. Serves 4.

*San Jose Mercury
September 4, 1955
Pg. 46*



Valley Crab Soup

(HONORABLE MENTION)

Jesus Garrido, 807 Wake Rd., Mountain View

INGREDIENTS

- 1 1/2 cups fresh crabmeat**
- 1 quart milk**
- 3 eggs, hard boiled**
- 2 tablespoons butter**
- 1/2 teaspoon mushroom sauce**
- 1 teaspoon Worcestershire sauce**
- 1/4 cup sherry**
- 1/2 cup cream**
- Nutmeg**
- Flour to thicken**
- Pinch black pepper**

Method: Pick crabmeat from shell. Mash hard boiled butter and pinch of salt paste. Bring milk to a boil gradually on the paste of etc. Put over low fire, add