

# Tomato Soup

The tomato is native to South America and Mexico. It was first introduced to Europe in the 16th century. In 1897 Joseph Campbell, the founder of Campbell's soup, developed condensed tomato soup. By reducing water in the tin can, storage and shipping costs were lower and the product was cheaper to buy. This led to tomato soup becoming very popular in kitchens across North America. Heinz cream of tomato soup was originally manufactured in Canada and imported to other countries like Britain. After World War One a factory was opened in north London in England. For most of the 1800s and into the early 1900s canned food was considered a luxury. So many people would be making homemade tomato soup like the recipe below:

## Recipe:

Prepared in the fall for winter use. 1 large basket of tomatoes, 4 medium sized onions. Boil and strain tomatoes and onions; put on heat again and boil; add 1 cup of sugar, 3/4 cup butter, and 1/2 cup flour rubbed smooth with a little of liquid and added gradually. Add salt and pepper or cayenne to taste. Bottle ready to use any time with addition of milk.



Recipe Credit: Ladies of St. Mary's Church, *Woodstock Cook Book* , 1917.

Image Credit: Heinz Tomato Soup can label—1910