October 1, 1979

Dear Dr. Sabin,

I was dismayed to learn that you found so much room for criticism in the chapter. It is my intention to produce an accurate as well as interesting book, so as far as I am concerned there is no choice in the matter but to await your corrections. What I have sent to you is a copy, and there is no need to return a duplicate to me in the meanwhile.

I do regret any trouble caused you by this, and I look forward to hearing from you, hopefully in the not too remote future.

Most sincerely,

Carol Eron

P.S. Recently came across directions for Hungarian cherry soup — which I extracted from the chef of the Cafe Budapest in Boston — thought you might like it. Sure you know a good cook who can make it for you.
Chilled Cherry Soup

In large pan combine two 1-pound cans pitted, tart cherries, plus juice from a third can of cherries, 1 cherry can water, 1/2 cup sugar, 6 cloves and 6 allspice berries, 1 sliced lemon, a 2-inch cinnamon stick, a dash of salt. Bring to boil. Blend 1 tablespoon flour smoothly into 2 cups light cream and carefully stir mixture into the cherry combination.* Add 1/2 bottle dry white wine, such as Muscat, and bring soup to a boil,* stirring constantly. Remove from heat and chill thoroughly before serving. Serves 12. Keeps for 2 weeks, refrigerated.

* Use care to avoid curdling. If this occurs, texture can be regained by adding a little more cream.