

# Potato Basque Soup

SATB a cappella (with a little piano)

Andante cantabile (♩ = c. 82--88)

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ASCAP

SA *mf* One half cup chopped on - ion.

TB *mf* One pound I - tal - ian sau - sage sliced.

6 (Sop divisi) *leggiero* Four I - da - ho po - ta - toes diced and pared and

6 Two cans to - ma - - - - toes.

10 SA *f* sliced. One quar - ter cup chopped par - se - ly. One cup di - ag - nally sliced

10 TB *f* *(basso soli)* Six cups. *mf*

15 cel - 'ry. Two ta - ble - spoons chopped cel - 'ry leaves. One and a half cups wa - ter.

15 Solo *mp*

19 *mf* One ta-ble-spoon salt.

Two beef bouil - lon cubes. One bay leaf. One bay leaf.

19 *mf* *poco energo*

23 *mp* *f* One quar-ter tea-spoon pep - per. (It's optional.)

One half tea-spoon dried leaf thyme. Dried leaf thyme. Add the pep - pep - per.

23 *mp* *f* Pep - per.

One - - tea-spoon-pep - per. - - - Pep - -per. -

26 *deciso* *poco rall.* SA *amabile*

One, just one, just one ta - ble-spoon lem-on juice. In a large sauce pan or

26 *deciso* *poco rall.* *mf*

26 *mp*

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30 *poco* ket - tle Ah. Ah. *(all entries as if one breath)* And cook five

30 *mf amabile* brown the sau-sage o - ver me-dium heat. *no breath* Add on-ion.

34 *Sop divisi* Ah. *subito poco energo* Add the in-gre-dients and bring to a boil.

34 min - utes. Add the re-main-ing in - gre-dients and bring to a boil.

34 *f* Re - duce

38 *don't slow down!* Heat and sim-mer un - cov-ered for - ty min-utes or un - til the po-ta-toes are ten - der.

38 *mf* heat and sim-mer un - cov-ered for - ty min-utes. 'til the po-ta-toes are ten - der.

43 *lunga* *mp* *tempo primo (with sudden expectation)* *mf* *molto rall.*

Makes a - prox - i - mate - ly six ser - - - vings.  
(ser - vings.)

43 *lunga* *mp* *tempo primo (with sudden expectation)* *mf* *molto rall.*

Makes a - prox - i - mate - ly six ser - - - vings.