

no date



The Real Quality

THERE are good reasons why Campbell's Tomato Soup is the most delicious you ever tasted.

The finest tomatoes in the world grow right here in New Jersey almost at our doors. And we get the pick of the growth—large solid handsome specimens raised specially for us from seed that matures them evenly red-ripe.

They are pulled from the vines in the cool early morning—when at their best; and brought directly to us. And within five hours they are made into

Campbell's Tomato Soup

We wash them in crystal-pure water piped from bed-rock. And we strain out not only the skin and seeds, but every vestige of the harsh core-fibre that grows in all tomatoes. We use only the pure meaty part and clear juice with all their natural flavor. That is why Campbell's Tomato Soup is so rich and creamy, and has such a fresh spicy relish and aroma.

No one—not even you—could make such soup without these gardens right at hand; without our costly apparatus; or without our priceless formula. Money will not produce better.

Prove this by trying it yourself. *If you are not entirely pleased with any of Campbell's Soups we authorize the grocer to return your money.* Is there any better way than that?



Of all good things,
I love just two;
Campbell's luscious
Soups, and you.

- | | | | |
|-----------------|------------------|-------------------|----------------------|
| 21 kinds | 10c a can | | |
| Tomato | Mulligatawny | Celery | Pea |
| Vegetable | Tomato-Okra | Beef | Bouillon |
| Ox Tail | Clam Chowder | Julienne | Printanier |
| Mock Turtle | Clam Bouillon | Asparagus | Pepper Pot |
| Chicken | Mutton Broth | Consommé | Chicken Gumbo (Okra) |
| | | Vermicelli-Tomato | |

Just add hot water, bring to a boil, and serve.

Campbell's Menu Book describes many inviting ways to serve Campbell's Tomato Soup and the other 20 kinds. Shall we send you a copy—free?

JOSEPH CAMPBELL COMPANY, Camden N J

Look for the red-and-white label



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