

Hang this sign on your door!



**A SIGN OF GOOD TIMES!** Through every open window now, Summer crooks a beckoning finger. And wise ladies are closing up their kitchens, and faring forth to freedom. There's worlds of good in a half-day off; you'll find it's so, if you try it. And it's easy—far easier than you may think! Here's the secret: Simple, refreshing meals are the kind that appeal most in hot weather—simple, refreshing meals that can be prepared in the cool of the morning and require but little time to serve. Results: A cool kitchen, a happy family, and carefree hours for you!

But remember: with every cool meal, be sure to include the important one-hot-dish. Soup is splendid. Campbell's Soups, ready in next to no

time, are just about perfect. One of the most enjoyable of these is Campbell's Vegetable Soup.

**The soup that's almost a meal in itself**  
In its invigorating, full-flavored beef stock there are fifteen luscious garden vegetables. Every spoonful you lift is laden with delicious eating. Campbell's Vegetable Soup is so substantial that it's practically a meal in itself. Flanked with a salad and beverage, topped off with dessert, it makes as delightful and satisfying a hot-weather meal as anyone could wish. An especially interesting summer menu is shown here. With your own ingenuity and Campbell's Vegetable Soup, you can create dozens of them!

*Campbell's* VEGETABLE SOUP

**MENU**

- Campbell's Vegetable Soup
- Chicken Mousse\*
- Olives                      Rolls
- Strawberries with cream
- Iced Coffee

**\*RECIPE FOR CHICKEN MOUSSE**

2 cans Campbell's Chicken Soup	1/2 cup whipping cream
2 eggs, separated	1 tbsp. lemon juice
1/2 tbsp. gelatine	2 tbsp. parsley, chopped
1 1/2 cups chicken	1 tbsp. parsley, chopped

Sprinkle gelatine on 1/4 cup of cold water, let soften. Strain soup and heat in upper part of double boiler. Put rice, chicken through food chopper, using fine blade. Beat egg yolks, add hot soup to them, cook mixture 10 minutes in double boiler. Pour over gelatine and stir until gelatine is dissolved. Let stand until it begins to thicken, then fold in beaten egg whites, ground chicken and rice mixture, whipped cream, lemon juice, onion, parsley. Pour into large ring mold or individual molds. Let stand in refrigerator until stiff. Turn out on lettuce. Serves 6-8.



Look for the Red and White Label