

Pictorial Review Oct. 1934

Have full color copy (bigger than my copy)

# 10 recipes for making good Vegetable Soup



## Recipe for making vegetable soup

Working time — one hour  
Cooking time — seven hours

- 1 pound beef and cracked bone
- 1 1/2 cups diced carrots
- 1 1/2 cups diced turnips
- 1 1/2 cups diced potatoes
- 1 1/2 cups diced celery
- 1 1/2 cups sliced okra
- 1 1/2 cups onions cut in squares
- 1 1/2 cups cabbage cut in squares
- 1 1/2 cups tomatoes
- 1 ounce butter
- 1/2 cup peas
- 1/2 cup lima beans
- 1/2 cup corn
- 2 ounces barley
- 2 ounces ham or ham rind
- 1 1/2 ounces sugar
- 1 1/2 ounces salt
- A pinch of pepper

Put the beef into small pieces. Place the meat and the ham with the bone in a kettle. Cover with cold water, heat slowly and bring to a boil in a kettle. Cover with cold water, heat slowly and bring to a boil in a kettle. Skim at frequent intervals. Simmer for five hours, replenishing water as necessary to keep the meat and bone covered. A few slices of onion, turnips and carrots may be boiled with the meat and bone... Drain off the soup through a strainer after five hours cooking and set aside until needed.

Put the kettle and put the butter in it. Add the onions and heat them in it. Cover the bottom of the kettle with about half a pint of crack

## Recipe for making vegetable soup

Working time — one minute  
Cooking time — three minutes

Directions: To the contents of a can of Campbell's Vegetable Soup add an equal quantity of water, heat to the boiling point and allow the soup to simmer for a few minutes before serving piping hot.

With these soups, I prefer...

LOOK FOR THE RED-AND-WHITE LABEL

