



"I'm glad to see
you've discovered
Campbell's Cream of
Mushroom, too!"

"It's a favorite at our house, I can tell you! Tom says it's the best new soup we've come across in a long, long time—and you should have seen how the crowd took to it at my supper party the other night!"

People like this soup—really like it—from the moment the first whiff of its rich mushroom savor teases their appetites. It's an out-of-the-ordinary dish, too, skillfully made by Campbell's of fresh, extra-thick cream and young hothouse mushrooms. Every spoonful brims with rare mushroom flavor; every plateful abounds with tender mushroom slices.

Smooth, nourishing and easy to serve, Campbell's Cream of Mushroom has become a standby in thousands of homes. It is a family soup—a party soup—a downright good soup for anybody, any time! Try it soon—and see if you don't place it among the dishes you're eager to have again and again!

Campbell's
CREAM of MUSHROOM



CHICKEN À LA KING

- 1 can Campbell's Cream of Mushroom Soup
- 3/4 cup top-milk or light cream
- 1 cup diced chicken
- 1 egg yolk, beaten
- 3 tablespoons pimiento, cut in strips
- 3 tablespoons cooked green pepper, cut in strips

LOOK FOR THE
RED-AND-WHITE
LABEL.

Empty Campbell's Cream of Mushroom into saucepan. Stir well. Add milk or cream, and heat. Add chicken and egg yolk. Mix in pimiento and cooked green pepper. (The peppers may be soaked in boiling salt water or sautéed in butter.) Heat, but do not boil. Serve on toast or in patty shells. Serves 4 to 5.



The cream for Cream of Mushroom Soup
I rush to Campbell's quick;
It must be fresh, it must be sweet,

