

"Surprising your
old dad with his new
favorite soup, eh?"

A TREAT'S AHEAD! Dad would know that, even if he hadn't already discovered Campbell's Cream of Mushroom Soup. Its smooth richness as it pours from saucepan to plate, and the coaxing aroma steaming up from it, would call forth *anyone's* best appetite!

To most people who try it, Campbell's Cream of Mushroom becomes *their* "new favorite", too. And to all its thousands of friends, it continues to be a tempting, nourishing, out-of-the-ordinary dish. Its rare mushroom flavor is what people enjoy; every creamy spoonful is laden with it. They like its tender mushroom slices, too, and there are many of these all through the soup!

There is only one way to make good cream of mushroom soup: with plump young hothouse mushrooms; cream that's fresh and extra thick; a deft and delicate touch of seasoning. And that is Campbell's way.

You'll like Campbell's Cream of Mushroom; you'll want to please your family with it, and serve it as a special treat to your friends. So won't you try it soon?

Campbell's
CREAM of MUSHROOM



**TEMPTING DISH MADE EASY WITH
CAMPBELL'S CREAM OF MUSHROOM**



Creamed Dried Beef with Peas on Toast

- 1 can Campbell's Cream of Mushroom Soup
- 1/4 cup milk
- 1/2 cup dried beef
- 1/2 cup cooked green peas

Empty the Campbell's Cream of Mushroom Soup into a saucepan. Stir well and add milk. Pour a cup of water over the dried beef to take out the excess salt, then drain. Add dried beef and cooked green peas to the sauce. Heat and serve on toast. Serves 4 to 5.

This recipe
Just turned out fine;
I'll file it with
The best of mine!



LOOK FOR THE RED-AND-WHITE LABEL

6/40 GA *gdb*