

Enjoy the Magic of Mushrooms

in Soup... in Sauce... in Cooking



Mushroom Scalloped Potatoes

Prepare scalloped potatoes as usual, using cream of mushroom soup as the cream sauce. Sprinkle with grated cheese and bake to a crusty brown.



Croquettes with Mushroom Cream Sauce

After making your favorite beef, ham, chicken, or turkey croquettes... serve them hot and golden brown with lots of mushroom cream sauce.

Cream of Mushroom, the Luxury Soup

Cultivated mushrooms... extra heavy cream! In my book, there's nothing better! Looks wonderful—and tastes it, too. The whole family will enjoy it!



BY *Anne Marshall*



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MUSHROOMS... I love them! That's why cream of mushroom soup makes any of my everyday meals a party. It dresses them up... really adds that special touch.

Not too many years ago cream of mushroom soup was classed as a luxury, something for entertaining or to be enjoyed at the finest restaurants. Now nearly everybody seems to serve this rich, creamy-smooth soup with lots of tender mushroom pieces... and they serve it often. It's so delicious, so easy on the budget.

If your "man and clan" tremendously enjoy it as a soup, then they're sure to rave about it as a sauce and cooking ingredient.

As a pour-on sauce with vegetables, chicken or turkey, it steps up their taste... gives a real lift to economy meat cuts.

Cream of mushroom soup is "dreamy" in soufflés. Any cheese dish is sparked by it. And as for potatoes or tuna, once you've scalloped them with cream of mushroom soup... you'll never do them any other way.

There's magic in cream of mushroom soup. It does so much for your reputation as a cook!



A clever cook keeps a full "Soup Shelf."