



How to make the MOST of a SOUP SHELF

... have delicious meals in a jiffy!

BY Anne Marshall



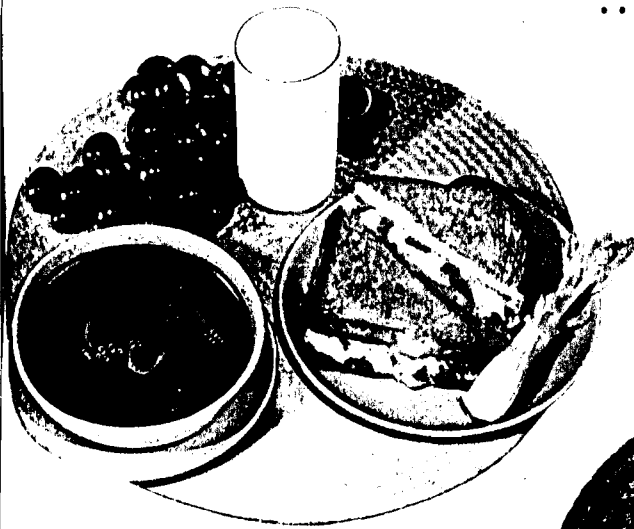
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If you'll just set aside space in a kitchen cabinet for a "Soup Shelf," you'll find it's ever so easy to serve delightful meals! Quick ones, too—planned around good hot bowls of soup.

And that's not all! Soon you'll be doing clever things with condensed soup in your cooking. As an ingredient in stews and casseroles, it adds flavor and goodness.

Again for perfect pour-on sauces, turn to your Soup Shelf. Discover how sauces made from Cream of Mushroom or Cream of Celery Soup "dress-up" a dish. Or how a bright Tomato Soup sauce cheers a budget meal.

Stock that Soup Shelf with old favorites, of course. But experiment, too, and try kinds that may be new to you.



For perfect Creamed Chicken ready in 5 minutes, heat together 1 can Campbell's Cream of Mushroom Soup, 1/4 cup milk, 1 cup diced cooked chicken. Serve in a crusty biscuit ring.

For a lively Cheese-Macaroni heat together 1 can Campbell's Tomato Soup, 1/2 cup milk, and 2 cups shredded snappy cheese. Blend with 3 cups cooked macaroni. Bake in hot oven about 20 minutes.



NOVEMBER SUGGESTIONS FOR USING

Campbell's SOUPS