

PICK A SOUP and plan a meal

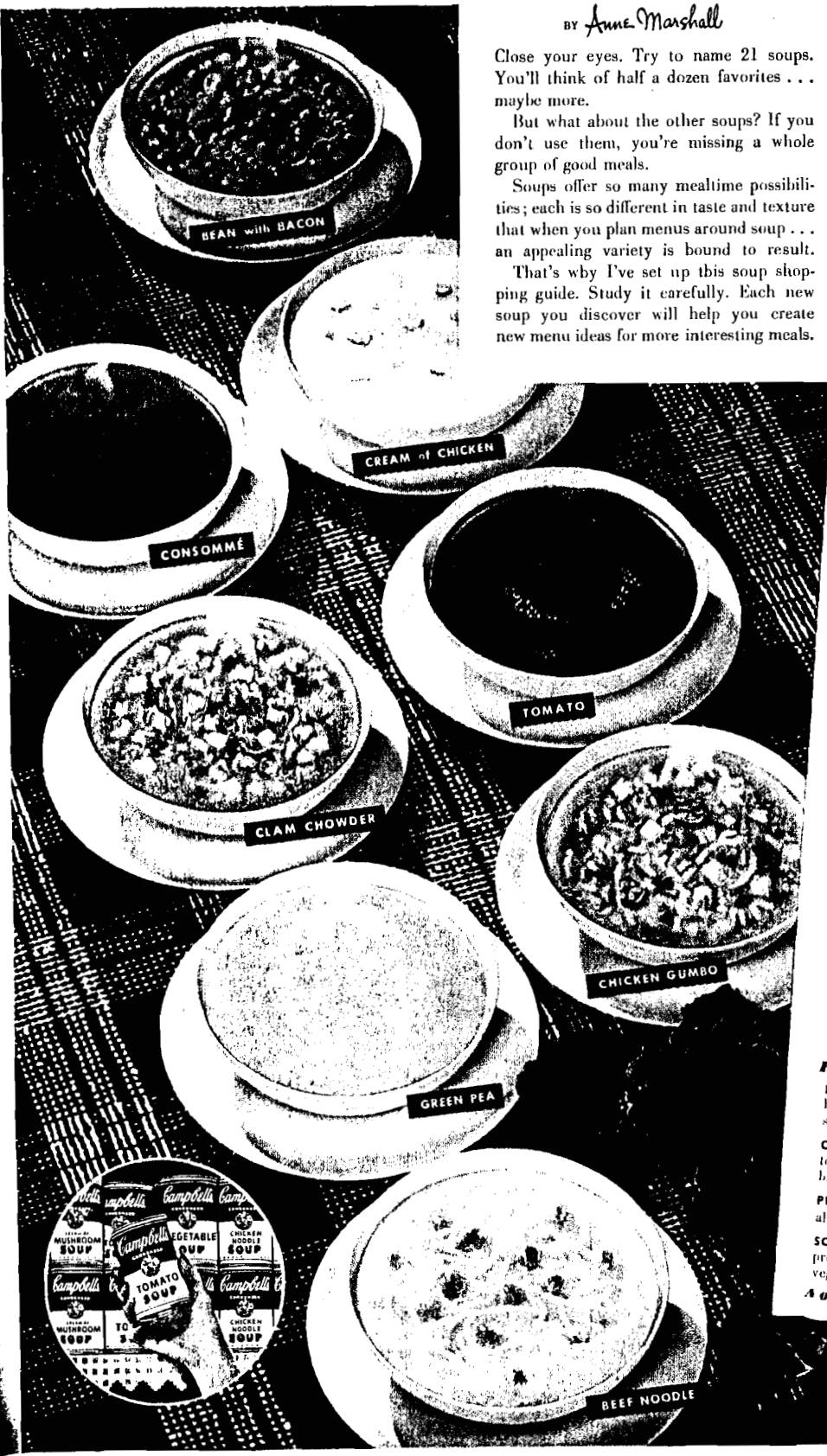
BY Anne Marshall

Close your eyes. Try to name 21 soups. You'll think of half a dozen favorites . . . maybe more.

But what about the other soups? If you don't use them, you're missing a whole group of good meals.

Soups offer so many mealtime possibilities; each is so different in taste and texture that when you plan menus around soup . . . an appealing variety is bound to result.

That's why I've set up this soup shopping guide. Study it carefully. Each new soup you discover will help you create new menu ideas for more interesting meals.



ANNE MARSHALL
Director Home Economics
Campbell Soup Company

The more soups you use, the more interesting your meals will be.

A choice of chicken soups

CREAM of CHICKEN: Rich chicken stock, heavy cream, pieces of chicken and celery. Smooth, nourishing.

CHICKEN with RICE: Tender pieces of chicken, fluffy rice in golden chicken broth. An all-the-family soup.

CHICKEN GUMBO: Vegetables, pieces of chicken, in flavorful chicken stock. Adapted from a famous old New Orleans specialty.

CHICKEN NOODLE: Chicken broth, plenty of pieces of chicken and old-fashioned egg noodles. A favorite with the children.

Vegetable soups are varied

CREAM of ASPARAGUS: A smooth blend of fresh asparagus and butter, with a tempting garnish of asparagus tips.

BLACK BEAN: Delicious thick soup of fine black beans, expertly seasoned.

CREAM of CELERY: Crisp garden celery, diced, blended to velvet smoothness with extra-heavy cream.

GREEN PEA: A nourishing purée of green peas, with fine creamery butter and delicate seasonings.

CREAM of MUSHROOM: A blend of cultivated mushrooms and extra-heavy cream; with mushroom pieces.

VEGETARIAN VEGETABLE: A fine, flavorful all-vegetable soup. Luscious garden vegetables mingled in a delightful vegetable broth.

TOMATO: Red-ripe tomatoes, puréed and blended with butter, gentle seasoning.

Soups for beef-eaters

BEEF: Generous with beef, fine vegetables and barley, in a rugged beef stock.

BEEF NOODLE: Pieces of beef, hearty egg noodles, in a flavorful beef stock.

BOUILLON: An appetizing beef broth made especially tempting with the taste of garden vegetables—a clear soup.

OX TAIL: Meaty ox tail joints, barley and vegetables in stout beef stock. English-style soup.

VEGETABLE: Fourteen different garden vegetables mingled in hearty beef stock.

VEGETABLE BEEF: Vegetables, barley, pieces of beef, in a rich beef stock.

CONSOMMÉ: Clear beef broth flavored with herbs, tomatoes, celery, carrots (Serve hot, cold, or jellied).

Ever so many hearty soups

BEAN with BACON: Old-fashioned thick bean soup chock-full of plump beans—made savory with the smoky flavor of bacon.

CLAM CHOWDER: Chopped bay clams, tomatoes and potatoes in a tangy clam broth—perfectly seasoned.

PEPPER POT: Meat, macaroni, vegetables, all combined in a substantial meat stock.

SCOTCH BROTH: A sturdy main-dish soup, prepared with choice mutton, barley and vegetables.

A good cook keeps a full soup shell.