

Shortcakes and Pies by Campbell's

SIMPLY WONDERFUL—WONDERFULLY SIMPLE... ANY TIME



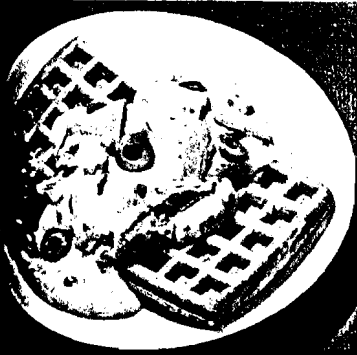
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Call for a quick'n easy dinner, surprise your family with a Campbell's special. In the refrigerator for leftover meat, chicken (or take a handy can of meat from the kitchen shelf). Then add a tender vegetable and a flavor-packed can of Campbell's Soup. Top with light, flaky pie crust and baking-powder biscuits. In no time you're serving your family a piping-hot, come-again meal.

Here are four ways I use Campbell's Soup in shortcakes and pies. I know you'll think of many variations, but you'll discover one thing's the same—when you add Campbell's, the goodness!

CHICKEN PIE

Combine 1 can Campbell's Cream of Chicken Soup with 1/2 cup milk, 1 cup diced cooked chicken, 1 large potato (cooked and cubed), 1 cup cooked peas and carrots and a dash of black pepper. Put in 1 1/2-quart casserole and top with pastry crust (with or without a picture window!). Bake in very hot oven (450°F.) 25 minutes. 4 servings.



TUNA 'N WAFFLES

Blend 1 can Campbell's Cream of Mushroom Soup with 1/2 cup milk, 1 cup drained, flaked tuna (7-oz. can) and 1/2 cup sliced stuffed olives. Heat thoroughly. Pour over 4 crisp waffles. Presto, a quick'n easy dinner for 4.



SALMON SHORTCAKE

Blend 1 can Campbell's Cream of Celery Soup with 1/2 cup milk, 1 cup drained, flaked salmon (8-oz. can), 1 cup drained cooked peas and a dash of powdered dill. Heat thoroughly. Serve on hot biscuits. 4 servings.



HAM 'N EGGS 'N CORN BREAD

Combine 1 can Campbell's Cream of Asparagus Soup with 1/2 cup milk, 1 cup diced cooked ham (or canned luncheon meat) and 2 hard-cooked, sliced eggs. Heat thoroughly. Serve on hot corn bread. 4 servings.

