



EGGS GOLDENROD

Blend 1 can Campbell's Cream of Mushroom Soup with ¼ cup milk. Slice in 4 hard-cooked eggs (saving a little yolk to force through a sieve for garnish). Heat and pour over hot buttered toast. Garnish with sieved egg yolk. 4 servings.

4 LENTEN MEALS

by *Campbell's*

Quick—nutritious—and simply delicious!



CHEESE RABBIT

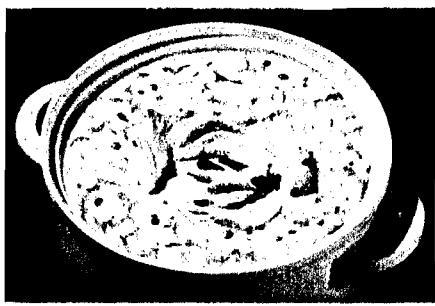


Combine 1 can Campbell's Tomato (or Cream of Mushroom) Soup with ¼ cup milk and 1 cup shredded sharp process cheese. Heat, stirring constantly, until cheese is melted. Pour over crisp crackers. 4 servings.



By ANNE MARSHALL
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You know it's a special problem keeping meals varied and interesting during Lent. But with Campbell's Soups at hand, you can make a different meatless dish any day of the week—easily, economically! Eggs, cheese, fish—all of these take on delicious new flavor when you cook with Campbell's Soup. Just look at these 4 quick recipes! You can make them all with Campbell's Cream of Mushroom Soup (for now it's entirely meatless), or substitute Tomato or Cream of Celery. You're bound to think of many other variations for casseroles, chowders, pour-over sauces to stimulate your family's appetite during Lent.



PERFECT TUNA CASSEROLE



In a casserole, combine 1 can Campbell's Cream of Celery (or Cream of Mushroom) Soup, ½ cup milk, 1 cup drained flaked tuna (7-oz. can), 1 cup cooked green peas, 1 cup crushed potato chips. Garnish with chips. Bake in oven (375°), 25 minutes. 4 servings.



SHRIMP CHOWDER



Brown lightly 2 tablespoons minced onion in 1 tablespoon butter. Blend in 1 can Campbell's Cream of Mushroom Soup, 1 soup can milk, 1 cup drained cooked shrimp (5-oz. can), minced parsley, and a dash of black pepper—then heat. 4 servings.