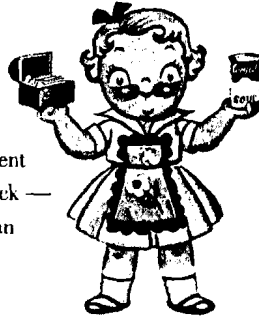


# 21 problems solved with soup

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P106-107  
LHJ

Got a problem? Eating, that is! Here are 21 answers to different troubles every homemaker has. Snacks or meals that are quick — nourishing — and ready to serve at a moment's notice. We can almost guarantee you won't run out of answers if you keep a variety of Campbell's 21 great soups on hand.



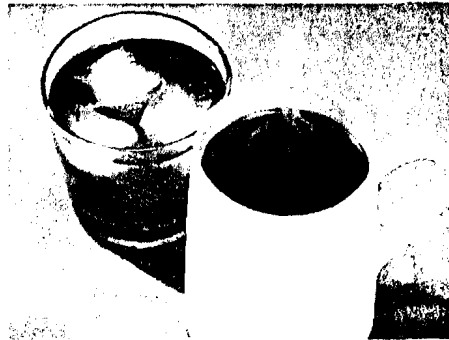
## COUNTING CALORIES?

Here's how to watch your waistline and still enjoy your meal: Have a bowl of delicious **Chicken Gumbo** Soup made with chicken and vegetables—and fruit for dessert



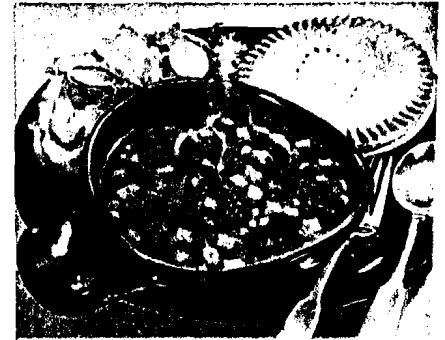
## SUDDEN GUESTS?

Easy way to say, "Stay for supper!" Fill a tureen or bowl with hearty **Beef Soup**... set up a tray of crackers or sandwiches... everybody helps himself!



## NEED A REFRESHING LIFT?

It is so delicious... **Beef Broth (Bouillon)** as a beverage. With meals, or after meals or between meals, it's a pepper-upper... hot in a cup or iced "on the rocks."



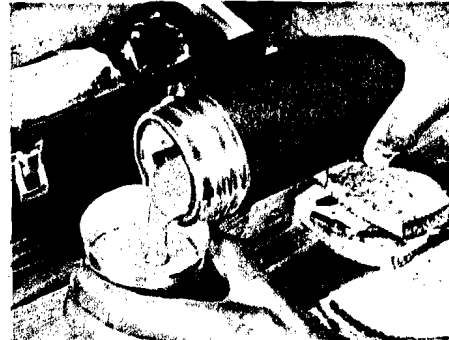
## EATING ALONE?

It's no trouble to have a cozy soup-plate lunch like this Hearty, filling **Vegetable Beef Soup**, hot and inviting. And right along with it, a fresh, crisp salad and dessert



## HUNGRY AT BEDTIME?

Have something that won't keep you awake — a warming, brothy cup of soup... Campbell's **Chicken with Rice Soup**. Then, lights out — and pleasant dreams!



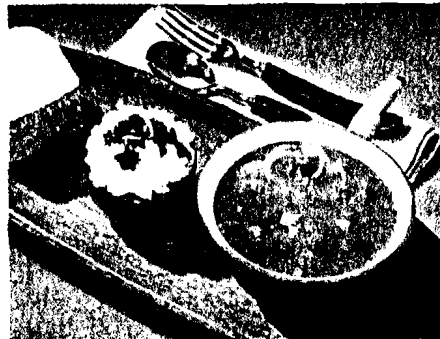
## LUNCHES TO PACK?

Give them something hot and delicious. Send along a vacuum bottle full of creamy, smooth Campbell's **Green Pea Soup**. It's nourishing!



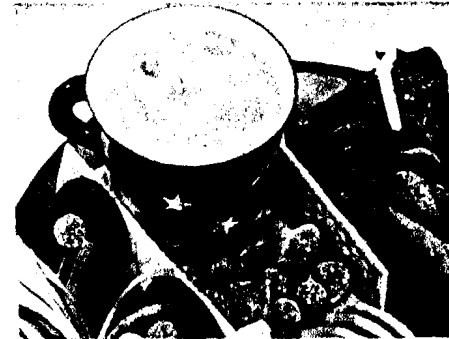
## NEED A QUICK VEGETABLE COURSE?

Serve a mug of Campbell's **Vegetable Soup**. There are 15 vegetables to have through the meal... a handy way to get your vegetable course's worth of nutrients



## SHORT ON TIME?

Make a soup plate — quick — like this: hot and hearty **Pepper Pot Soup** to nourish... a salad to nibble... a piece of cake for dessert. Good — and plenty!



## CHILDREN'S PARTY?

Here's an idea that takes the cake, puts it on a plate — with a cup of nourishing, fun-to-eat **Chicken Noodle Soup**. That's a way to make a party.



## MENU MONOTONY?

Perk up the menu with a fresh and tangy chowder Campbell's **Clam Chowder**. Made of tender bay and clam broth, deftly seasoned... welcome an



**HE-MAN TO FEED?**

Have a big bowl of **Scotch Broth!** This soup's almost a meal in itself... mutton, barley, vegetables. Be ready with plenty for second helpings!



**NEED MORE MILK?**

Most people do! Have your favorite soup the milky way. Campbell's **Cream of Asparagus Soup** made with milk is a smooth, nourishing treat for anyone!



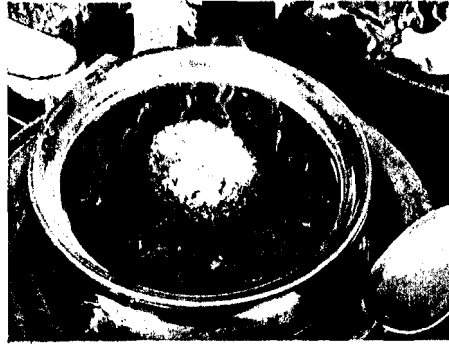
**A CROWD TO FEED?**

Easy! Count heads — get out a pitcher and mugs. Pour out generous helpings of that most welcome and warming of soups — Campbell's **Cream of Mushroom Soup!**



**BETWEEN-MEAL SNACKS?**

When you want something light and flavorsome, **Cream of Chicken Soup** is a just-right snack. And *this* is chicken soup as only Campbell's can make it!



**BALKY APPETITES?**

See if this French-style delicacy doesn't work like a charm: perfectly blended beef broth, sweet onions, cheese... Campbell's **Onion Soup**, of course.



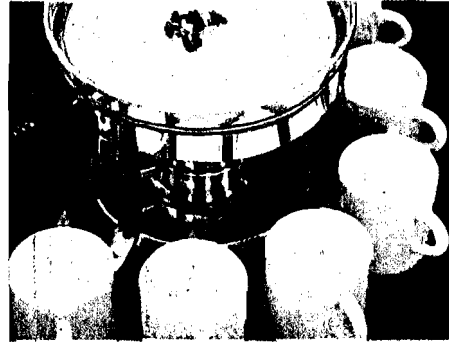
**BREAKFAST SKIMPERS?**

Give mornings new variety! Start with a cheerful cup of Campbell's **Tomato Soup**. Perks up a breakfast appetite—and is extra-good for you made with milk.



**MEAL NEED MORE BUILD-UP?**

If your meal's light — add bowls of country-tasting **Bean with Bacon Soup**. You know you're getting healthful nourishment — a most enjoyable way!



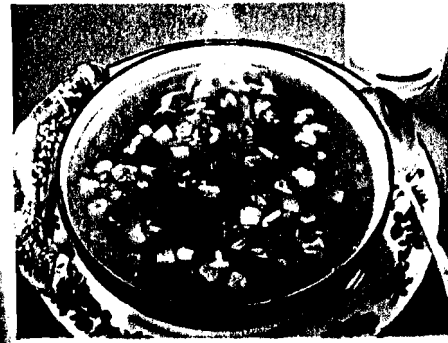
**MIDNIGHT SUPPER?**

After a movie, or an evening of talk, people like a light, late supper. What could be more pleasant than cups of **Cream of Celery Soup**, with fluffy scrambled eggs?



**TEEN-AGE TREATS?**

Do-it-themselves suggestion: Set up a snack bar right in the kitchen. Have plenty of **Beef Noodle Soup** ready to serve... cheese and bread ready for sandwiches.



**MEATLESS MEAL?**

**Vegetarian Vegetable Soup** makes a good and hearty start. 15 best-of-garden vegetables — green, red and yellow — cooked in their own good broth.



**MID-MORNING SLUMP?**

When you're tired, let down or low—take a soup break. Relax and enjoy a bracing cup of **Consommé**. It's pure beef stock, slow-cooked and expertly flavored.



SOUPS SUPPLY BASIC NUTRITIONAL NEEDS:  
Vitamins, Minerals and Liquids—for general well-being.  
Proteins—for upkeep and growth. Carbohydrates—for energy.

Once a day... every day...SOUP!