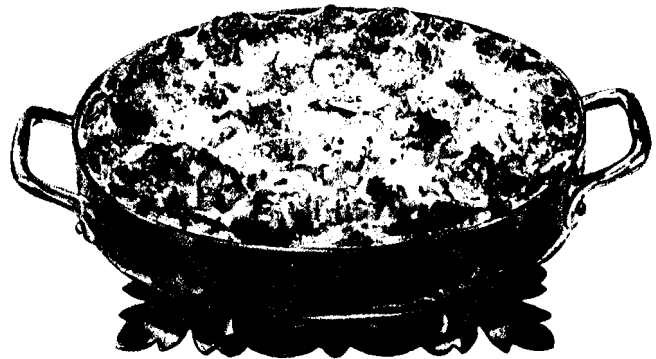
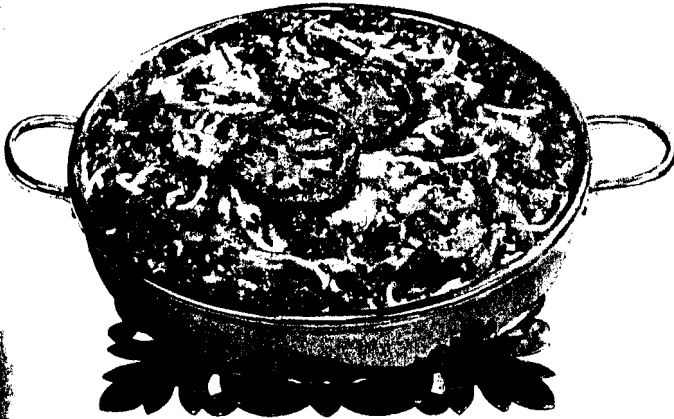


Festive idea: MAKE ONE GREAT DISH YOUR SPECIALTY

Famous hostesses will tell you: settle on one great party dish. Serve it with flair. Be *known* for it. And it's so simple - with Campbell's Soups. Pre-seasoned to perfection, they're practically fail-proof sauces or blenders. Wonderful soup will make any of these specialties - or your own - the talk of the party!



BEEF ROLL-UPS. *The secret: Campbell's Cream of Mushroom Soup with sour cream!* Pound 2-lb. round steak (½ in. thick); cut into 8 pieces. Prepare 2 cups packaged stuffing mix; place spoonful on each piece; roll up, fasten with toothpicks. Brown well in 2 tbsp. shortening; add 1 can Cream of Mushroom Soup, ½ cup water. Cover, simmer about 1½ hrs. or till meat is tender, basting occasionally. Stir ½ cup sour cream into sauce just before serving. 6 servings.



SPAGHETTI AMORE. *Two Campbell's Soups make this terrific!* Lightly brown 1 lb. ground beef, ½ cup chopped onion, ¼ cup green pepper in 2 tsp. shortening; stir occasionally. Add 1 can each Cream of Mushroom and Tomato Soups, 1 soup can water, 1 minced garlic clove; heat. Blend with ½ cup shredded sharp process cheese and ½ lb. spaghetti (cooked, drained) in 3-qt. casserole; top with ½ cup more cheese. Bake at 350° F. about 30 min. or till bubbly. 6 servings.



SEAFOOD CONTINENTAL. *Campbell's Cream of Celery Soup is simply heavenly with seafood!* Blend 2 cans Cream of Celery Soup, ½ cup water and 2 tsp. dry white wine (optional). Add 4 cups cooked seafood (flaked whitefish, crab, lobster, shrimp or any combination of these), 1 cup shredded mild process cheese and 2 tsp. minced parsley. Pour into shallow baking dish, top with buttered crumbs. Bake at 400° F. about 20 min. or till the sauce starts bubbling. 6 servings.

Good cooks cook  with *Campbell's Soups*