

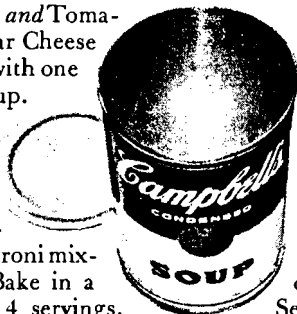
5 ways to work wonders without working overtime



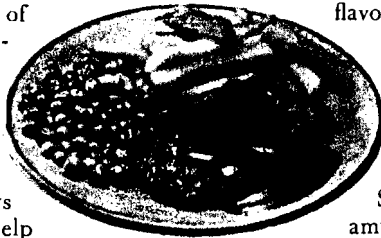
There's a Campbell's Soup on your shelf right now that can work some quick cooking magic for you. At least six Campbell's Soups (Cream of Mushroom, Cream of Chicken, Cream of Celery, Cream of Vegetable plus Cheddar Cheese and Tomato) can double as the kind of sauce skilled French chefs rely on to make a mundane meal magnificent. They're perfectly seasoned—ready to use straight from the can. And here are some ways these soups-turned-sauces can quickly help you smooth out some rough cooking problems.



You're down to pennies—and still one meal shy of payday. Be bold. Make a hefty casserole main dish that lets you splurge on flavor and still gives you 4 good servings for only \$1.00. You've got the makings of a sure success sauce when you start out with Campbell's Cheddar Cheese and Tomato Soups! Stir 1 can Cheddar Cheese Soup until smooth; blend with one can (10¾ oz.) Tomato Soup. Combine with ½ cup water, ¼ cup minced onion, 2 tsp. prepared mustard. Add 4 cups cooked macaroni. Pour into shallow baking dish, 11x7x2". Top macaroni mixture with 6 frankfurters. Bake in a 400° oven for 25 minutes. 4 servings.

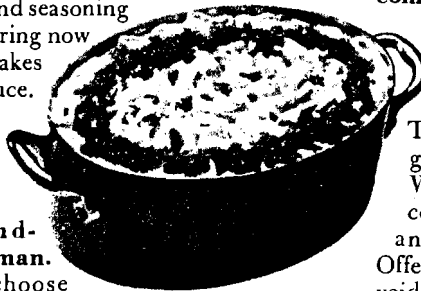


Your husband likes hamburger every day—and you want to change the ground rules. You can add some exciting new flavor to hamburger steak instantly by topping it with a sauce made from Campbell's Soup. Tomato Soup, for example, is a great sauce right from the can. Or you can make it into six different sauces by adding one of the following seasonings: curry powder, minced garlic, horseradish, prepared mustard, crushed oregano, or pickle relish. Heat soup and seasoning in a pan, stirring now and then. Makes 1¼ cups sauce.



You need a meatless meal for a meat-and-potatoes man.

Then choose Campbell's Cream of Celery Soup or Cream of Mushroom Soup and make a prize catch out of one can of tuna. Blend the soup with ½ cup milk in a 1½-qt. casserole. Add 7-oz. can tuna (drained and flaked), 2 cups cooked noodles, 2 tablespoons each of chopped parsley and pimiento. Mix well. Top with 2 tbsp. buttered bread crumbs. Bake 30 minutes at 350°. Serve with a salad and rolls. 4 servings.



Your family tries to hide from vegetables at every meal. Here's a sauce that puts the spotlight on vegetables and makes them a family favorite: Stir one can Campbell's Cream of Mushroom Soup until smooth. Add ¼ to ½ cup milk. Heat, stirring often. Do *not* boil. Serve over cooked broccoli, carrots, green beans, cauliflower, asparagus, or peas. Makes 1½ cups pour-on sauce.



Your family is strictly square when it comes to meals—they want 3 a day. Take one round half dollar and 3 Campbell's Soup labels. Send them with your name and address to COOK-BOOK, Box 550, Spring Park, Minn. That's how you can receive Campbell's great 200-page cookbook, "Cooking With Soup." It's a spiral-bound, hard-cover book. It has 608 recipes plus menus and many other serving suggestions. Offer may be withdrawn at any time and is void if it is prohibited or restricted by law.



They always eat better when you remember the soup.

JWT 1964 11.23