

Rhymes and Recipes



I'm the Campbell's farmer-man,
So jolly, plump and hearty—
Please thank me for such gorgeous soup
And ask me to your party!

Campbell's



Your hostess serves soup
Of widest repute—
We join her in giving
This Campbell's salute!

Campbell's

SOUPS

Canadian-Made Campbell's Soups To Vary and Brighten Your Meals!

Twenty-one tempting Soups, each offering you its own special and individual appeal. Every kind of Soup you ever want or need. Prepared from the choicest Canadian grown vegetables, poultry and meats. The same high excellence of quality and flavor you have always known in Campbell's Soups is retained to the fullest in preparing these famous Soups in our Canadian Kitchens. Why not enjoy the best?

Your Choice

Asparagus	Mulligatawny
Bean with Bacon	Mushroom (Cream of)
Beef	Mutton
Bouillon	Noodle with Chicken
Celery	Ox Tail
Chicken with Rice	Pea
Clam Chowder	Pepper Pot
Consommé	Scotch Broth
Julienne	Tomato
Mock Turtle	Vegetable
Vegetable-Beef	

Just add an equal quantity of cold water, bring to a boil, allow to simmer. It's so simple and easy!

Campbell's



The more I think,
The more I wish
For Campbell's in
A great big dish!

Campbell's

RECIPES

CHICKEN A LA KING

Place contents of one can of Campbell's Cream of Mushroom Soup in the top of a double boiler. Cook over hot water until smooth and creamy. Add slowly one-third cup of milk or water, one and one-half cups of cooked boneless chicken, two tablespoons of chopped green pepper and one tablespoon of chopped pimiento pepper. Heat and serve on toast squares or in patty shells.

A LA KING SAUCE

(To be used with cold chicken, meat, fish or hard-boiled eggs)

2 tablespoons butter
3 tablespoons chopped green pepper
1 teaspoon minced onion
1 can Campbell's Cream of Mushroom Soup
3 tablespoons milk or water
1½ cups flaked cooked fish, diced white meat or chopped hard-boiled eggs
Sauté green pepper and onion in butter until tender but not browned. Stir in Soup gradually and continue stirring until smooth. Add milk and meat or fish and make very hot. Serve in patty or cream puff shells or on hot toast. Garnish with cress or parsley.

Campbell's



I'm on my way
To celebrate
A jolly, friendly
Campbell's date!

Campbell's

RECIPES

VEGETABLE-BEEF LOAF

One pound ground beef, one cupful soft bread crumbs, one egg, one can Campbell's Vegetable-Beef Soup, one can Campbell's Tomato Soup. Mix together the ground beef and bread crumbs, add the Vegetable-Beef Soup and salt and pepper to taste. Form into a loaf and put in a greased pan. Pour one can of Campbell's Tomato Soup over and around the loaf. Bake in a moderate oven for about forty-five minutes.

VEGETABLE-BEEF HASH

Heat 1 can of Campbell's Vegetable-Beef Soup and serve on toast.

QUICK CURRY

1 can Campbell's Condensed Chicken with Rice Soup

1 can water

$\frac{1}{2}$ teaspoonful salt

$1\frac{1}{2}$ teaspoonfuls curry powder

2 tablespoonfuls flour

Combine all ingredients, but before heating break up the particles of flour. Bring to a boil, stirring constantly, and cook until thick. Serve over slices of hot, buttered toast and garnish with a sprig of parsley. This is an excellent Sunday night supper suggestion. Serves 6.

Campbell's



I touch the heart
Of every guest,
For Campbell's Soup
Leads all the rest!

Campbell's

RECIPES

CREAM OF MUSHROOM GRAVY

Add to the drippings of a roast of beef, one-half cupful of water, and scrape the brown from the sides of pan. Add one can of Campbell's Condensed Cream of Mushroom Soup and stir until well blended and smooth. Bring to a boil and serve piping hot. It may be made thinner, if desired, by adding more water.

This makes an excellent gravy for roast beef and is far superior to the usual brown gravy.

MUSHROOM SAUCE

Heat contents of one can of Campbell's Cream of Mushroom Soup in double boiler, stirring until smooth. For a thick sauce serve just as it is. For a sauce of medium thickness stir in from one-half to one-third cups of milk or water. Serve very hot. Delicious on steaks or chops. May also be used as a supper dish by re-heating one to one and one-half cups diced cold meat, flaked fish or hard-boiled egg in the sauce and serving on hot toast, in cream puff or patty shells or between split, hot buttered biscuits. Drained canned peas or finely cut celery may be added.

Campbell's



Upon this bridge
I take my stand
For Campbell's is
The winning hand!

Campbell's

RECIPES

HAMBURG STEAK WITH MUSHROOM SAUCE

Sauté one pound of fresh mushrooms, which have been washed and stemmed and cut into small pieces (canned mushrooms may be used), in two tablespoonfuls of butter. When well browned and tender, dredge with three tablespoonfuls of flour, stirring constantly. As the mixture thickens, add gradually one can of Campbell's Consommé and continue cooking until thick, stirring to prevent lumping. Pour over cooked Hamburg steak balls or broiled steak.

CREAMED VEGETABLES

Melt four tablespoonfuls of butter in the top of a double boiler. Add one teaspoonful of finely chopped onion and four tablespoonfuls of flour and blend thoroughly. Add gradually two cupfuls of milk, stirring constantly to prevent lumping. Cook ten minutes, stirring occasionally. Then add two cans of Campbell's Vegetable Soup and one teaspoonful of Worcestershire sauce or catsup. Serve hot on toast. Serves eight.

Campbell's



To answer every
Hunger call,
Campbell's Soup
Is best of all!

Campbell's

RECIPES

SPAGHETTI RAGOUT

Combine one can of Campbell's Spaghetti and one can of Campbell's Ox Tail Soup and add three-fourths teaspoonful of salt and one-eighth teaspoonful of pepper. Turn into a greased casserole and sprinkle with one cupful of soft crumbs. Dot with one tablespoonful of butter and brown in a hot oven of 425° F. for twenty-five minutes. Serves six.

BAKED MACARONI AND PORK SAUSAGE

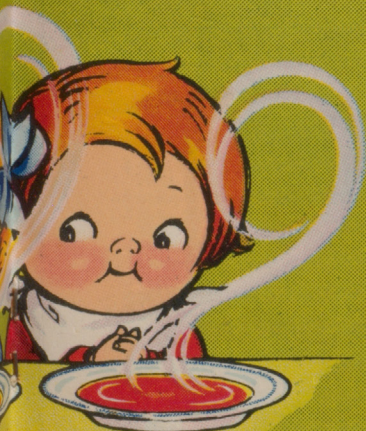
- ½ pound elbow macaroni
- 1 pound pork sausage
- 2 onions—thinly sliced
- 1 can Campbell's Condensed Tomato Soup
- ½ cupful water—to rinse sides of can
- 1 green pepper—chopped fine
- Salt and pepper to taste

Cook the macaroni in boiling salted water until tender. Drain. Remove skins from sausages. Mix and spread in thin layer over macaroni, which has been placed in greased casserole. Sprinkle with green pepper and salt and pepper to taste. Then cover with thin slices of onion. Repeat until all the ingredients are used. Pour the tomato soup mixed with the water over the ingredients, sprinkle with bread crumbs and bake in a moderate (375 degree) oven for one hour. Serves 6.

EAT SO
AND
KEEP W



SOUP AND WELL



Campbell's



On request we
Now will play:
"I love my Campbell's
Every day!"

Campbell's

RECIPES

CHICKEN GRAVY AND BISCUITS

- 1 can Campbell's Condensed Chicken Soup
- 1 cupful milk
- 1 ½ tablespoonfuls flour
- Baking powder Biscuits

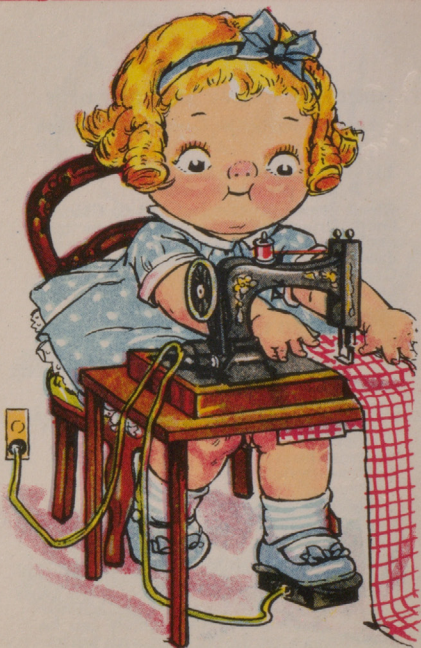
Blend flour and milk and add to Chicken Soup. Bring slowly to a boil and cook until thickened. Arrange split biscuits in serving dish, pour chicken gravy over them. Garnish with a sprig of parsley and serve hot.

SCALLOPED POTATOES IN TOMATO SAUCE

- 4 medium sized potatoes—sliced very thin
- 4 onions—sliced very thin
- 1 can Campbell's Condensed Tomato Soup
- ½ cupful water
- 1 ½ teaspoonfuls salt
- ½ teaspoonful pepper
- 2 tablespoonfuls butter

Put a layer of sliced potatoes in greased baking dish. Add onion and sprinkle with salt and pepper. Repeat until ingredients are used, using dish large enough so that when all ingredients are combined it will be about three-quarters full. Then add the Tomato Soup and water until it can be seen through top layer. Dot with butter cover dish and bake in a 375 degree oven for one hour or until potatoes and onions are tender. Serves 4.

Campbell's



Sew up every
Precious trick—
And to Campbell's
Always Stick!

Campbell's

RECIPES

HAM TOMATO TOAST

- 1 tablespoonful chopped onion
- 1 tablespoonful chopped green pepper
- 2 tablespoonfuls butter
- 1 can Campbell's Condensed Tomato Soup
- $\frac{1}{2}$ cupful water
- $\frac{1}{2}$ cupful ground ham
- 1 egg—slightly beaten

Cook onion and pepper in butter until tender, add Tomato Soup and water and cook ten minutes. Add ham and slightly beaten egg. Cook until egg thickens mixture and serve poured over slices of crisp toast. Serves 6.

SAVORY MEAT CAKES

- 1 pound round steak—ground
- 1 onion—finely chopped
- $\frac{1}{8}$ cupful uncooked rice—washed, salt and pepper to taste
- 1 can Campbell's Condensed Tomato Soup
- 1 can water

Mix together the meat, onion, rice and salt and pepper. Form into twelve small cakes and fry until brown in butter. Pour over them the Tomato Soup and the water and let simmer, covered, from one-half to three-quarters of an hour over a very low heat. Serves 6.

TOMATO FRITTERS

- 1 can Campbell's Condensed Tomato Soup
- $\frac{1}{2}$ teaspoonful salt
- 2 teaspoonfuls sugar
- $\frac{1}{2}$ teaspoonful celery salt
- 2 eggs—well beaten
- 1 teaspoonful baking soda
- 2 cupfuls flour

Sift together the dry ingredients and blend with the soup. Add the well beaten eggs last. Drop by spoonfuls on hot, greased griddle. Makes 12 medium sized fritters.

Campbell's



To be the ice-man
Is my lot,
But give me Campbell's
Piping-hot!

Campbell's

RECIPES

SURPRISE CAKE

- 2 tablespoonfuls butter
- 1 cupful sugar
- 1 egg—well beaten
- 1 can Campbell's Condensed Tomato Soup
- 2 cupfuls flour
- 1 ½ teaspoonfuls ground cloves
- 1 teaspoonful baking soda
- 1 teaspoonful nutmeg
- ½ teaspoonful mace
- 1 cupful honey-dipped bleached raisins
- or
- 1 cupful seeded raisins

Cream butter and sugar together. Add the well beaten egg, blending it in thoroughly. Add the Tomato Soup, to which soda has been added, and beat all together well. Sift the remaining dry ingredients together and stir them into the soup mixture. Last, add the raisins which have been dredged with flour. Pour into a well buttered loaf pan and bake in a 350 to 375 degree oven for one hour. Ice with Mocha Frosting if desired.

MOCHA FROSTING

- ¼ cupful butter
- 1 egg—well beaten
- 1 tablespoonful strong coffee infusion
- 3 tablespoonfuls cocoa
- 3 cupfuls confectioner's sugar (approximately)
- ½ teaspoonful vanilla

Cream the butter until soft, add the well beaten egg, coffee, cocoa and enough sugar to make it right spreading consistency. Add vanilla and ice cake.

Campbell's



Will every guest
Please give a cheer
For Campbell's Soup
We serve you here!

Campbell's

RECIPES

CAMPBELL'S FRENCH DRESSING

- 1 can Campbell's Condensed Tomato Soup
- 1 cupful olive oil
- $\frac{3}{4}$ cupful vinegar
- 1 tablespoonful yellow mustard
- $\frac{1}{8}$ cupful sugar
- 1 teaspoonful salt
- $\frac{1}{2}$ teaspoonful onion salt
- $\frac{1}{2}$ teaspoonful paprika
- $\frac{1}{8}$ teaspoonful red pepper
- 6 drops Tabasco

Combine ingredients in order given and beat with a rotary egg beater.

This makes a little more than a pint and will keep indefinitely in a covered container in the refrigerator.

CREAM OF TOMATO SALAD

- 1 can Campbell's Condensed Tomato Soup
- 3 cakes Cream Cheese
- 2 tablespoonfuls gelatin
- $\frac{1}{2}$ cupful cold water
- 1 cupful mayonnaise
- $\frac{1}{2}$ cupful chopped celery
- $\frac{1}{2}$ cupful chopped chicken
- $\frac{1}{4}$ teaspoonful salt
- $\frac{1}{4}$ teaspoonful pepper

Soak gelatin in cold water for five minutes. Bring soup slowly to a boil, remove from fire and add the cheese. Stir until the cheese is dissolved. Add the gelatin and set aside to cool. When cool, add the mayonnaise, chopped celery, chopped chicken and salt and pepper. Place in refrigerator to set. Serve sliced on lettuce leaves garnished with stuffed olives. Mayonnaise may be served separately, if desired. This makes a delicious party salad. Serves 10 to 12.

Campbell's



I always have
To celebrate
When Campbell's Soup
Is on my plate!

Campbell's

RECIPES

CRABMEAT EN CASSEROLE

1 can Crabmeat or equivalent in fresh Crabmeat

2 tablespoonfuls butter

1 can Campbell's Condensed Cream of Mushroom Soup

Salt, pepper and paprika to taste

2 egg yolks

2 tablespoonfuls lemon juice

Melt the butter and add the soup and heat thoroughly. Beat the egg yolks slightly and gradually add the hot soup. When blended add the Crabmeat, lemon juice and seasonings. Pour into greased casserole and sprinkle with buttered bread crumbs. Bake in a moderate (375 degree) oven long enough to heat through and brown the crumbs. Serves 4.

TOMATO SOUP RAREBIT

1 can Campbell's Condensed Tomato Soup

1 teaspoonful yellow mustard

1 teaspoonful Worcestershire Sauce

$\frac{1}{2}$ teaspoonful paprika

$\frac{1}{2}$ pound cheese—cut in small pieces

Add the mustard, Worcestershire Sauce and paprika to the Tomato Soup. Bring the soup to a boil and add the cheese, stirring for a few minutes. The cheese melts quickly and the rarebit will not get stringy. Serve on toast. Serves 4.

NOODLE CHICKEN TOMATO CONSOMME

1 can Campbell's Noodle with Chicken Soup

1 can Campbell's Tomato Juice

Combine Soup and Tomato Juice. Heat to boiling point and serve.

Campbell's



Look for the
Red-and-White
Label.

"You're like me. You
always buy Campbell's
Soup. What's *your*
reason?"

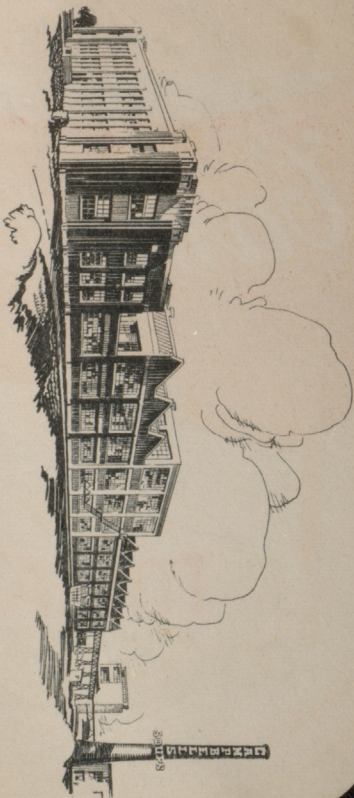


"Well, better flavor,
of course; but also
because Campbell's
Soups are condensed
to give extra value."

"When you buy a can
of Campbell's Soup
you are really getting
two cans of soup for
your table."



"By adding the water or milk yourself you
obtain double the quantity of fine flavored
soup of just the right strength
and consistency."



CANADIAN KITCHENS

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NEW TORONTO, ONTARIO, CANADA

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