

M'm! M'm!

Good!



BUTTERED CROUTONS



LEMON SLICE



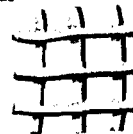
BACON CRINKLES



TOASTED RYE CURLS



CRUSHED POTATO CHIPS



GREEN-PEPPER STRIPS



GARLIC POPCORN



ONION RINGS

New ways to make soup very personally yours

Anybody can open a can of soup. But creative soup servers, like *you*, we've been discovering, like to add a variety of garnishes to soups.

Here are some of the things you can do! Add a handful of crisp cereal for the children. Brown cubes of bread in garlic or herb butter for a gourmet touch. Sprinkle any creamed soups with chopped chives. Or add tiny cauliflower buds or frankfurter slices or bacon.

And sometime, mix a spoonful of chopped hard-cooked egg whites with each bowlful of Campbell's Tomato Soup—then toss grated egg yolk on top.

Popcorn's something new in the soup bowl. Try it with Bouillon or Cream of Mushroom. Grated cheese is something different in Vegetable Soup. Toasted almonds are good in Cream of Chicken.

There are so many wonderful things you can do with Campbell's Soups. And this is especially important, because different soups supply most of the nourishing foods your body needs. *Proteins* for upkeep and growth—*vitamins* and *minerals* for vitality, and *carbohydrates* for energy.

Listed below are most of the 21 Kinds of Campbell's Soups. Pick out *your* favorites—and then try some of these garnishes.



GRATED CHEESE



SIEVED EGG YOLK



WHIPPED-CREAM FLUFFS



CEREAL CRISPS



WATERCRESS BOUQUETS



FRANKFURTER SLICES

Ideas that make Campbell's ...very personally yours

- LEMON SLICE.....tangy topper for Black Bean
- BACON CRINKLES.....sprinkled over Vegetable
- GREEN-PEPPER STRIPS.....on Chicken with Rice
- ONION RINGS.....added to Bean with Bacon
- CHEESE ON TOAST.....thick and browned on Onion
- CEREAL CRISPS.....in Vegetarian Vegetable
- FRANKFURTER.....in Beef Noodle
- TOASTED ALMONDS.....on Cream of Chicken
- SAUTÉED MUSHROOM.....on Cream of Mushroom
- PARSLEY.....with Clam Chowder
- PARSLEY-BUTTER WAFERS.....on Chicken Noodle

- TOAST STARS.....on Scotch Broth
- CAULIFLOWER BUDS.....In Cream of Asparagus
- THIMBLE DUMPLINGS.....cooked in Tomato
- PRETZELS.....with Pepper Pot
- WATERCRESS BOUQUETS.....on Cream of Celery
- WHIPPED-CREAM FLUFFS.....on Vegetable Beef
- SIEVED EGG YOLK.....golden garnish for Green Pea
- GARLIC POPCORN.....in Consommé
- CRUSHED POTATO CHIPS.....atop Beef Soup
- TOASTED RYE CURLS.....In Chicken Gumbo
- BUTTERED CROUTONS.....bobbing in Bouillon



PRETZELS



SAUTÉED MUSHROOM SLICES



CINNAMON THIMBLE DUMPLINGS



SAUTÉED MUSHROOM SLICES



CAULIFLOWER BUDS



TOAST STARS



PARSLEY-BUTTER WAFERS



PARSLEY

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