"Campbell's Soups help me put together great meals anytime"



And I don't have to put in a lot of time Or money?

Cooking with Campbell's Soups can make a difference in the way you cook. They're great for mixing with meats, adding to gravies and making sauces. You add flavor to foods and save time for yourself when you cook with Campbell's Soups.

to serve a couple of old family favorites.

SPICY CHICKEN WINGS (Makes 6-8 servings)
16 chicken wings

Paprika
2 tablespoons becon fat
2 onions, chopped
2 cans (10% oz. each) Campbell's Tomato Soup

2 cans (10% oz. each) Campbell's Tomato Sou 1/2 soup can water 2 green peppers, chopped Hot cooked rice

Wash and dry chicken wings. Sprinkle with cayenne and paprika. Cover. Refrigerate until ready to use.
 Brown chicken wings well in hot fat in heavy skillet. Remove wings.

4. Stir in soup and water, Add wings; cover.
5. Cook 15 minutes over low heat; stir occasionally.
6. Stir in green peppers.

7. Cook 15 minutes longer or until wings are done.
8. Serve with hot rice.



BURGERS 'N' VEGETABLES (Makes 4 servings 1 pound ground beef

Va cup finely chopped onion
Va teaspoon sait
Generous dash pepper

I can Campbell's Golden Mushroom Sour Va cup water I teaspoon Worcestershire

1. Mix thoroughly beef, onion, selt, and pepper.
2. Shape timely into 4 ovel patties.
3. Brown patties in shiflet; use shortening if necessary. Orain off fat if desired.
4. Stir in soup, water, Worcestershire, carrots, and green.

4. Stir in soup, water, Worcestershire, carrots, and green beans.
5. Cover skillet; cook over low heat 20 minutes or untidone; stir occasionally.



Give me the ambellance

DAWN Recipes

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Holiday Sandwich Loaf

1 loaf (2 lb.) unsliced tinted sandwich bread, chilled butter, softened

Ham Filling:

1 cup (7 oz.) ground cooked ham
1 / 3 cup diary sour cream
4 cup chopped walnuts
4 cup pickle relish
4 teaspoon prepared horseradish
4 teaspoon basil leaves, crushed

Cheese Filling:

1½ cups (6 oz.) shredded Cheddar cheese, at room temperature
¼ cup (½ stick) butter, at room temperature
¼ cup dry sherry
½ teaspoon cayenne

teaspoon cayenne

Dash of ground ginger

Turkey Filling:

1 cup (7 oz.) chopped cooked turkey
1 can (8½ oz.) crushed pineapple, well drained
1 / 3 cup dairy sour cream
½ teaspoon celery salt

Frosting:

2 packages (8-oz. each) cream cheese, at room temperature
° cup dairy sour cream

Radishes, thinly sliced, (optional)
Green pepper, thinly sliced, (optional)

To prepare Ham Filling: In a small mixing bowl combine ham, sour cream, walnuts, pickle relish, horseradish and basil leaves. Chill. (Makes 1½ cups.)

To prepare Cheese Filling: In a small mixing bowl blend together cheese, but ter, sherry, salt, cayenne and ginger. Chill. (Makes 1½ cups.)

To prepare Turkey Filling: In a small bowl combine turkey, pineapple, sour cream and celery salt. Chill. (Makes 1½ cups.)

To prepare Sandwich Loaf: Remove crusts from bread. Cut into 4 slices lengthwise about ¾-inch thick. Spread 3 slices with butter. Top one slice with Ham Filling, spread second slice with Cheese Filling and third slice with Turkey Filling. Reassemble loaf, topping with plain fourth slice. Cover with a damp towel or protective wrap and chill thoroughly. Frost about 1 hour before serving.

To prepare Frosting: In a small mixing bowl beat cream cheese with sour cream until fluffy. Spread on sides and top of chilled sandwich loaf. Using cake decorator or serrated knife, swirl sides and top of loaf. Decorate top with flowers made from radish slices and green pepper slices. Chill. Makes 24 servings.

Glorious Punch

Sherbet Ring:

1 pint raspberry sherbet

1 pint lemon sherbet

Mint or mistletoe leaves

2 cups cran-apple juice, chilled

To make Sherbet Ring: Using small ice cream scoop, form 4 scoops each of raspberry and lemon sherbet. Freeze. Arrange leaves in bottom of 4½-cup ring mold. Place balls of sherbet alternately in mold. Pour over 1 cup cran-apple juice; freeze. Pour over remaining juice; freeze until firm.

Teen Tips

By Paul Steiner

Twist multi-colored telephone wires, 6 or 8 strands or so, into a "Busy Circuit" bracelet, for yourself, to give away or for sale. By wearing one you make a telling comment on one scourge of our mechanized age — the over-loaded busy phone circuits.

Unless you need a new bicycle right away, keep in mind that bikes are usually on sale during these months: January, February, September, October, November. So don't miss out on a chance to save \$\$\$.

If your guy gives you Fuchsias, as a bouquet or potted, he's trying to tell you that he considers you fickle.

And if a gal gives you Heather, she signals: "I Am Lonely."

One of those popular happy or sad faced felt hand puppets makes a smashing and decorative home for your rings, bracelets and other jewelry.

A tasty combination of meatballs and mushrooms on a skewer is very, very popular with West German youngsters right now. (German mythology has always considered mushrooms magical since these delicate fungi grow without cultivation for centuries in the same

secret places in the wilds.)

An emptied Bourbon barrel—
available free or at small cost — from
many a distillery makes a safe and
groovy dog house for your pets (Twin
barrels anyone?)

Avoid using the word, "frankly" in conversation or correspondence. Why? It's invariably followed by an "insult" or a statement equally uncomplimentary.

When shampooing your hair place a soapless scouring pad over the drain. Water can run through the pad, but hair strands will be caught in it. (Cuts down on plumbing bills, natch!)

Why should you wear gloves when doing free-fall parachute jumping?

They're more for control than for warmth, giving you a larger surface for the hands.

When buying a coat avoid padded, extended, caped or epauletted shoulders if you have broad shoulders. Also stay away from coats nipping in very close over the rib cage from armhole to waist.

If your eyelashes are so fine and delicate they don't look full even with mascara, gently dust them with face powder before adding mascara. It'll make them look fuller, more luxurious.

Using non-actors in that film you're working on? Do what old-line Hollywood filmmakers did — type cast

Stevie Wonder

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Aisha Zakia, spending most of their spare time together either in Los Angeles or their new Manhattan townhouse.

Wonder made benefit appearances for many organizations and donated \$10,000 on the annual "One to One" telethon for the mentally retarded children in New York.

Wonder donated money for an elaborate sound system and set up several scholarships at Shaw University where he is a member of the board. In October, 1975, ground was broken for the Stevie Wonder Home for Blind and Retarded Children. It was completed this year.

All of this non-commercial and non-recording activity caused people to wonder, what had happened to Wonder?.

Rumors began to fly that he and Motown were unhappy. That Wonder was about to sign with other record companies.

All in all, it's been stated that Wonder ended up with a honey of a multimillion dollar contract, including substantial royalties, a publishing pact for

seven years. A dream!

Wonder's new creative freedom led to the double album "Songs." It is the best thing that's happened to music ever and it is no telling where "Songs" will lead us . . . that is if someone is listening?

"Songs In The Key of Life" is only a conglomerate of thoughts in my subconscious that my Maker decided to give me the strength, the love — love-hate-love energy making it possible for me to bring to my conscious an idea

"An idea to me is a formed thought in the subconscious, the unknown and sometimes sought for impossibles, but when believed strong enough, can become a reality.

"So let it be that I shall live the idea of the son and use its words as my sight into the unknown, but believe positive tomorrow and I shall so when in evil darkness smile up at the sun, and it shall to me as if I were a pyramid give me the key in which I am to sing, and if it is a key that you too feel, may you join and sing with me."

"Songs In The Key of Life"

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