

FOR EASY SAUCES

of convenient prepared soups magically transformed into exciting, flavorful sauces.

Scandinavian Supper Dish

TO PREPARE: 5 MIN. TO COOK: 15 MIN.

- 1 10 $\frac{1}{4}$ -oz. can frozen condensed cream of shrimp soup, thawed
- 1 15-oz. can fish balls in bouillon, drained
- 2 tablespoons butter
- $\frac{1}{4}$ cup milk
- 1 1-lb. can potatoes, drained

1. Heat thawed shrimp soup, butter, and milk in a saucepan about 5 min., or until butter is melted.

2. Add the drained fish balls and potatoes. Cover and simmer until mixture is thoroughly heated, about 10 min. Serve garnished with chopped parsley.

About 4 servings

Zestful Green Beans

TO PREPARE: 20 MIN. TO BAKE: 30 MIN.

- 2 10-oz. pkgs. frozen French-style green beans, thawed
- $\frac{1}{4}$ cup butter
- $\frac{1}{2}$ lb. mushrooms, cleaned and thinly sliced
- 1 8-oz. can water chestnuts, drained and thinly sliced
- 1 10 $\frac{1}{2}$ - to 11-oz. can condensed cream of mushroom soup
- 2 teaspoons grated onion
- 1 cup milk
- $\frac{1}{4}$ cup shredded Parmesan cheese
- Paprika

1. Butter a shallow 1 $\frac{1}{2}$ -qt. baking dish.
2. Heat butter in a large skillet over low

heat. Add the mushrooms and cook until lightly browned and tender, occasionally moving and turning with a spoon. Remove from heat.

3. Add the mushroom soup gradually, stirring until well blended. Stir in the onion. Add the milk gradually, stirring until smooth. Lightly mix in the thawed beans and water chestnuts. Heat thoroughly, stirring frequently. Turn mixture into baking dish.

4. Sprinkle Parmesan cheese evenly over top; sprinkle with paprika.

5. Bake at 325°F 30 min., or until cheese is lightly browned and beans are just tender.

About 8 servings

Jiffy Curry Sauce

This rich-flavored curry sauce is a delightful accompaniment for cooked broccoli or asparagus.

TO PREPARE AND COOK: 15 MIN.

- $\frac{1}{2}$ cup ($\frac{1}{2}$ can) condensed cream of celery soup
- 1 $\frac{1}{2}$ teaspoons instant minced onion
- $\frac{1}{2}$ teaspoon curry powder
- $\frac{1}{4}$ cup plus 2 tablespoons milk
- 1 egg, slightly beaten
- 1 $\frac{1}{2}$ teaspoons butter or margarine

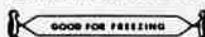
1. Put cream of celery soup and a mixture of onion and curry powder into top of a double boiler; stir until well

blended. Add milk gradually, blending in. Place over simmering water and heat thoroughly, stirring occasionally.

2. Vigorously stir about $\frac{1}{4}$ cup of the hot sauce into the beaten egg; immediately return mixture to double boiler. Cook over simmering water 3 to 5 min., stirring slowly and constantly to keep mixture cooking evenly. Blend in the butter. Serve sauce hot.

About 1 cup sauce

Barbecue Sauce



TO PREPARE AND COOK: 1 HR. 15 MIN.

- 1 10 $\frac{1}{2}$ - to 11-oz. can condensed tomato soup
- 1 $\frac{1}{4}$ cups (10 $\frac{1}{2}$ - to 11-oz. can) condensed beef broth
- 1 cup chili sauce
- 2 tablespoons brown sugar
- 2 tablespoons instant minced onion
- 1 teaspoon dry mustard
- $\frac{1}{2}$ teaspoon seasoned salt
- $\frac{1}{4}$ teaspoon black pepper
- 1 small clove garlic (thin, papery outer skin removed), crushed in a garlic press or minced

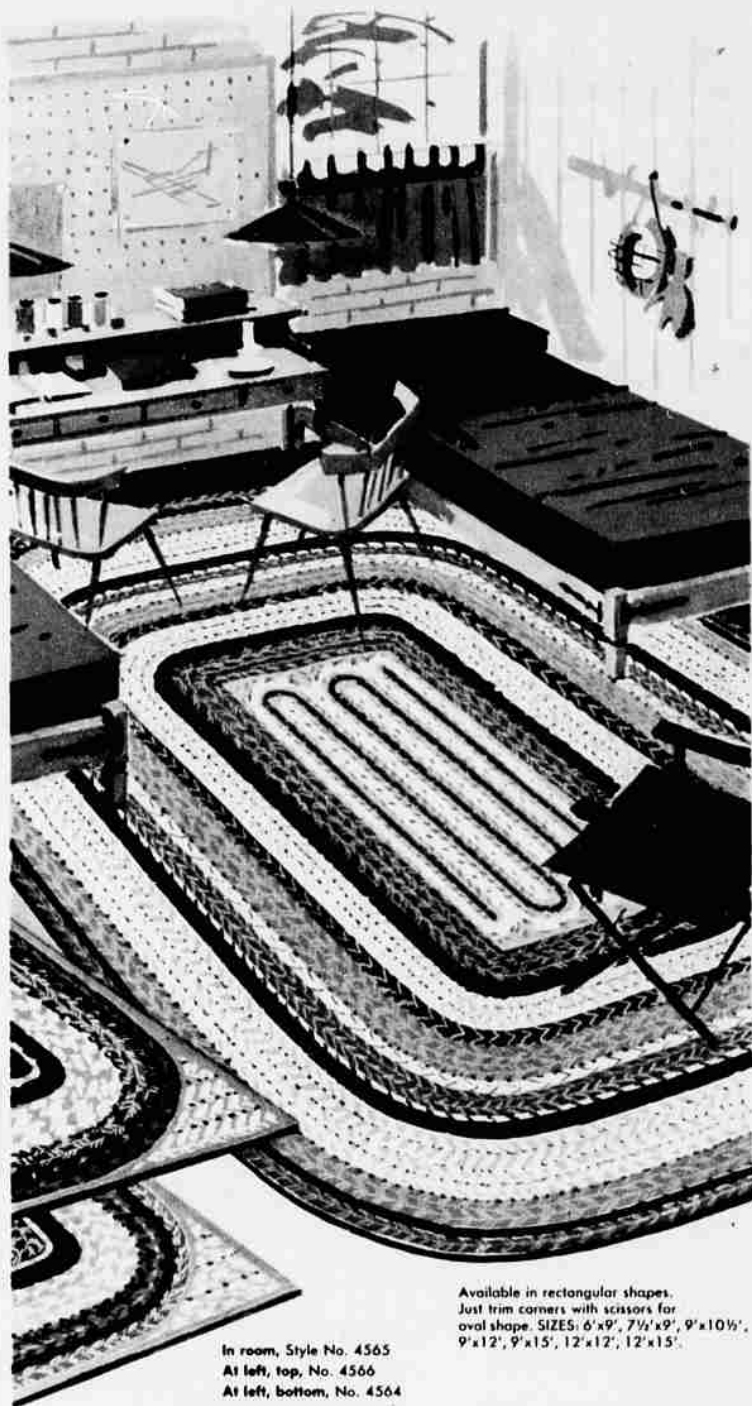
1 cup finely chopped celery

$\frac{1}{2}$ cup (about 1 medium-size) finely chopped green pepper

1. Blend together in a saucepan the tomato soup, beef broth, chili sauce, brown sugar, onion, mustard, seasoned salt, pepper, and garlic. Heat over low heat 10 min., stirring occasionally.

2. Stir in the celery and green pepper. Simmer uncovered about 1 hr., or until sauce is reduced to one-half the original amount. Stir occasionally during cooking. Serve hot over meat, chicken, or turkey.

About 3 cups sauce



In room, Style No. 4565
At left, top, No. 4566
At left, bottom, No. 4564

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