

# Just a Can of Soup

By IDA W. MARTIN

A DELICIOUS smell came to my nostrils as I opened the door in response to a cheery "Come in," and stepped into my neighbor's kitchen.

"Mary, what are you cooking for dinner? It smells so delicious and meaty. Tell me what it is."

"An innocent can of soup," Mary laughed. "Does it smell like a real dinner?"

"It just can't be soup! Tell me about it. I know you have another wonderful invention. Out with it."

"Well, today it happens to be beef stew with dumplings. You fix it like this," she said.

"Pare and dice a potato and a carrot apiece for your family and put to cook with a little onion. When about done add a can of condensed beef soup, or two cans if your family is large. Stir up some dumplings and cover tightly and do not uncover for fifteen minutes and presto! you have the hearty dish for the noon-day meal.

"It's marvellous what you can do with a can of soup," she continued. "Here are some dishes I have been experimenting with lately."

**CURRIED RICE AND CHICKEN.** This calls for one can of chicken soup and one cupful of rice. Open the soup and place

in the top of the double boiler with an equal quantity of water or milk. Add one-half teaspoonful of curry powder, or more, if desired. Wash the rice thoroughly in several waters and add to the soup as soon as it is boiling. Place over boiling water and cook till the rice is tender.

## Chicken à la King

2 Cupfuls of Thick White Sauce  
1 Can of Chicken Soup  
1 Can of Peas  
2 Tablespoonfuls of Minced Pimientos

MAKE a thick white sauce, add the chicken soup undiluted, the peas and the minced pimientos. Let simmer a few minutes and serve on toast.

**PEA SOUFFLÉ.** For this dish you will need one can of pea soup and three eggs.

Heat the can of pea soup or other cream soup in the top of the double boiler to the boiling point. While still hot beat in one egg yolk at a time. Whip the whites until the bowl can be inverted and fold the whites carefully into the partly cooled mixture. Pour into a buttered baking dish or ramekins and set in pan of hot water and bake in a slow oven for twenty or twenty-five minutes until the top will not adhere to a silver knife when touched. Serve at once.

## The Nicest Valentine

By

MARY CAROLYN DAVIES

THE nicest valentine to give  
One's friends, is not of lace and  
verses;  
It's not a valentine folks buy  
With well-filled purses.  
The nicest valentine is not  
A hearts-and-arrow card to send.  
The nicest valentine of all  
Is just to be a pleasant friend.

Some folks send valentines and then  
Discuss their friends, when they're  
not present,  
And criticize, and gossip too.  
So, though store valentines are  
pleasant,  
This valentine for all the year  
Is quite the nicest one to send  
To all your friends both far and near:  
It's just to be a pleasant friend.