

## CELERY TOAST

By Inez DeJarnatt Cooper

A DAINTY dish for Sunday-night tea is celery toast. For a small family, clean one moderate-sized stalk of celery, using all the stalk, root and such leaves as are blanched and tender. Cut in small pieces, put over the fire and boil till tender, taking care not to have too much water, so that it may boil down and retain all substance. Add a generous pint of milk, keep over the fire until scalded, then thicken very slightly with flour, lastly adding a piece of butter the size of a hickory-nut. You will need eight slices of toast, which should be brown and crisp. Butter these and lay in a deep covered dish. Turn the celery gravy over it and serve immediately. Do not dip the toast in the milk. This is a delicious dish of which a family does not easily tire. Convalescents usually enjoy it, also.