

## Canned Corn And Celery Chowder.

- ¼ pound salt pork, diced.
- 1 medium-sized onion, minced.
- 1 head celery.
- 4 cups milk.
- 2 cups diced cooked potatoes.
- 1 No. 2 size can corn.

Fry diced salt pork and when it begins to cook, add the minced onion. Continue cooking until onion is a golden brown. Cut celery into pieces an inch long and cook in boiling salted water until tender, using barely enough water to cover. Add celery (with the celery water) to the milk; add also the potatoes, onions and salt pork. Bring to the boiling point, then turn in the canned corn and re-heat.