

CREAM OF CELERY SOUP

THIS, perhaps, is the daintiest of all the thicker cream soups. Take three heads of celery, wash and cut into small pieces; cover with one quart of water, cook slowly for a half hour; press through a colander, using just as much of the celery as possible. Put this in a double boiler with one quart of milk. Rub together three tablespoonfuls of butter and three of flour; add to the soup and cook until smooth and thick; add a teaspoonful and a half of salt and a dash of pepper.