

## STEWED CORN

To two cupfuls of canned corn, add one cupful of diced cooked potatoes, one teaspoonful of minced onion, one tablespoonful of butter, and three-fourths cupful of milk. Boil two minutes, season with salt and pepper, add one teaspoonful of chopped parsley and serve. In this form the corn can be served as a vegetable, but by the addition of a pint and a half of milk instead of the three-fourths of a cupful mentioned, the quantity of the other ingredients remaining the same, it becomes a delicious chowder with which should be served toasted crackers, or buttered toast fingers. Try this on a cold night and see how warming it is, and almost equal to clam chowder in flavor.