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In Season: Celery is available year-round. Because of its high water and fiber content, celery is an ideal low-calorie snack. It's also a good source of calcium and vitamin C.

Cook celery until tender; drain but reserve 1/4 cup of the water. Make a white sauce from milk and reserved water, butter, flour and salt. Melt the 2 additional Tablespoons of butter and add bread pieces and stir until the are all coated with butter.

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