

For the Farm Wife and Family



County Cooks Find Rhubarb Delicious in Variety of Dishes

If you think that rhubarb is only edible in a pie or sauce, we think you'll change your mind after reading through our recipes today. We are grateful to you readers for sending us these recipes and sharing them with us.

Mrs. Fannie H. Risser, R2 Mt. Joy, sends some of her favorite recipes. She says in her letter:

Spring is here and I think rhubarb is a very good tonic. There are many ways to use it.

First of all Mrs. Risser tells us how to make

PLAIN RHUBARB SAUCE

Mrs. Faannie H. Risser,

R2 Mt. Joy

4 cups cut rhubarb
1 1/2 cups sugar
Boil together. Serve with sliced bananas

STRAWBERRIES & RHUBARB

Mrs. Fannie H. Risser,

R2 Mt. Joy

Wash two quarts strawberries and add one cup sugar.

Cut two quarts rhubarb and add two cups sugar.

Let these stand about one hour until sugar is melted; then heat slowly in separate kettles and put in jars alternately. This is very healthful for breakfast.

RHUBARB-RAISIN COMPOST

Mrs. Fannie H. Risser,

R2 Mt. Joy

Put one-half cup seedless raisins (yellow) and one cup water in a dish and simmer about five minutes, add one and one-half

cups sugar and stir until dissolved. Add six cups of cut rhubarb, cover and bring just to a boil, about five minutes. Remove from heat and add about two teaspoons grated orange rind. Cool covered, then chill.

RHUBARB CUSTARD PIE

Mrs. Fannie H. Risser,

R2 Mt. Joy

2 egg yolks
2 tablespoons flour
2 1/2 cups cut rhubarb
1 cup sugar

Line a medium-sized pie tin with pastry and in it arrange rhubarb. Mix flour, sugar and one tablespoon melted butter with egg yolks. Pour this over the rhubarb. Bake in a 450 degree oven for 12 minutes. Reduce heat to 350 degrees and bake 25 minutes longer. Then cover with meringue made from two egg whites and four tablespoons sugar.

RHUBARB PIE DELUXE

Mrs. Fannie H. Risser,

R2 Mt. Joy

Mix and boil slowly until like jelly.

2 cups rhubarb
1 cup sugar
2 egg yolks
Lump of butter
1 tablespoon flour

Put in a baked pie shell and cover with meringue made from egg whites. Brown in oven.

Mrs. Risser also encloses a recipe for a jam that sounds as if

it might be quite tasty.

RHUBARB-PINEAPPLE JAM

Mrs. Fannie H. Risser,

R2 Mt. Joy

1 pound (about 2 cups) cut rhubarb
1 cup or 9-ounce can crushed pineapple
3 cups sugar
Put rhubarb, pineapple and sugar together in a kettle and heat, stirring constantly until boiling; then boil rapidly for 25 to 30 minutes. Pour in glasses makes about three glasses.

Here is a Rhubarb Pie with a crumb topping. Rebecca King sends this one to us.

RHUBARB PIE

Rebecca King, Gordonville

1 heaping quart diced rhubarb
2 cups sugar
1 cup water
2 tablespoons lemon juice

Bring to a boil; then put a little cornstarch or minute tapioca in for thickening. Add a hunk of butter and a little salt. Then partly cool and pour in four unbaked pie crusts. Top with crumbs.

CRUMBS —

2 cups all-purpose flour
1 cup brown sugar
1/2 cup butter and lard mixed (not melted)
1 teaspoon soda scant
1 teaspoon cream of tartar

Last week we printed a Rhubarb Custard recipe which Mrs. H. D. Eyman, Strasburg sent in. She would like to make an addition to that recipe. She says

I do not believe I mentioned to put the three egg whites on top of custard. Just make the custard with three egg yolks. If you use the whites in custard it is not good but tough.

Most everyone likes the cool refreshing taste of sherbert, especially during the hot weather. Have you ever eaten Rhubarb Sherbert? Here is your chance to try it. Mrs. Eyman sends us this recipe.

RHUBARB SHERBERT

Mrs. H. D. Eyman,

146 Franklin St., Strasburg
2 teaspoons gelatin
2 tablespoons water
2 cups hot sweetened rhubarb sauce

1/2 cup sugar
2 cups light cream
Pinch of salt
Juice of one-half lemon
Soak the gelatin in cold water and put into hot sauce. Cool and add other ingredients.

Stir the mixture well and pour into a refrigerator tray. Freeze in the freezing compartment with temperature set at the coldest. Stir occasionally while the mix is freezing.

Strawberry time will soon be here so that means it is jelly-making time. Mrs. Eyman includes her recipe for

STRAWBERRY JELLY

Mrs. H. D. Eyman,

146 Franklin St., Strasburg
1 cup water
6 cups sugar
Boil ten minutes

Add one box crushed berries and one-half teaspoon alum while boiling rapidly and boil 15 minutes in a large kettle.

Mrs. Abram H. Summy, R1 Manheim says that this Rhubarb Sauce is a sauce which we love and lots of people have tried.

RHUBARB SAUCE

Mrs. Abram H. Summy,

R1 Manheim
Put in double boiler:
1/2 cup minute tapioca
1/2 teaspoon salt
1 1/2 cups boiling water

Stir, and add
3 cups rhubarb cut fine
2 cups sugar
Cook till soft. Add a few drops of red food coloring. Can be eaten with whipped cream.

We also had a request for Potato Filling and Mrs. Summy encloses that in her letter too.

POTATO FILLING

Mrs. Abram H. Summy,

R1 Manheim
Boil potatoes in salt water. Cut onion and brown; add four or five slices bread, cubed, brown. Mash potatoes, add two raw eggs, parsley, celery. Add bread and some milk. Bake in oven till done.

We have another recipe for Potato Filling or Dressing. This can be served with Pork, Beef, Lamb or Fowl.

POTATO FILLING OR DRESSING

Mrs. J. E. Wetzel,

406 E. Orange St., Lancaster
4 cups hot fluffy mashed potatoes

1 1/2 cups dry bread crumbs
2/3 cup bacon fat
1/2 cup finely chopped onion
1 cup chopped celery
2 teaspoons salt
1/2 teaspoon pepper
1/2 teaspoon sage (if liked)
1 egg, beaten

Use only hot fluffy mashed potatoes and combine with remaining ingredients. Bake in a greased 8x8x2-inch pan in a preheated oven (350 degrees) for 30 minutes or until browned. This recipe makes five cups.

To get on with our rhubarb recipes, Mary Risser from Paradise sends us some mouth-watering recipes. The first is for

RHUBARB CREAM PIE

Mary N. Risser, Paradise

Melt:
2 tablespoons butter
Add:
2 cups diced rhubarb
1 cup sugar
Cook slowly until rhubarb is tender.

Combine:
1/4 cup sugar
2 tablespoons cornstarch
2 egg yolks, well beaten
1/4 cup light cream
1/8 teaspoon salt

Add to rhubarb and cook until thick. Cool and pour into baked 9-inch pie shell. Top with meringue. Bake at 350 degrees 12 to 15 minutes or until meringue is brown.

This recipe comes from Minnesota. It is very good, try it!

RHUBARB-PINEAPPLE PIE

Mary N. Risser, Paradise

3 cups fresh red rhubarb, diced
1 cup crushed pineapple, drained

1/4 to 1 cup sugar
1 teaspoon grated lemon peel
1 teaspoon grated orange peel
2 tablespoons quick-cooking tapioca
1/4 teaspoon salt

2 tablespoons lemon juice
9 inch unbaked pie shell

Combine rhubarb, pineapple, sugar, grated lemon and orange peels, tapioca, salt and lemon juice. Stir to mix together. Bake in moderate oven 350 degrees for 45 to 50 minutes, when cool cover with pink meringue.

PINK MERINGUE—Beat three egg whites till soft peaks form. Beat in six tablespoons sugar, until whites are stiff but not dry. Blend in six drops red food coloring. Place on top of pie and bake in moderate oven 350 degrees till brown. This pie is also good without the meringue.

Chiffon pies are everybody's favorite and also a good item for the freezer. Why not try this

RHUBARB CHIFFON PIE

2 teaspoons gelatin
2 tablespoons cold water
2 eggs separated
3/4 cup sugar

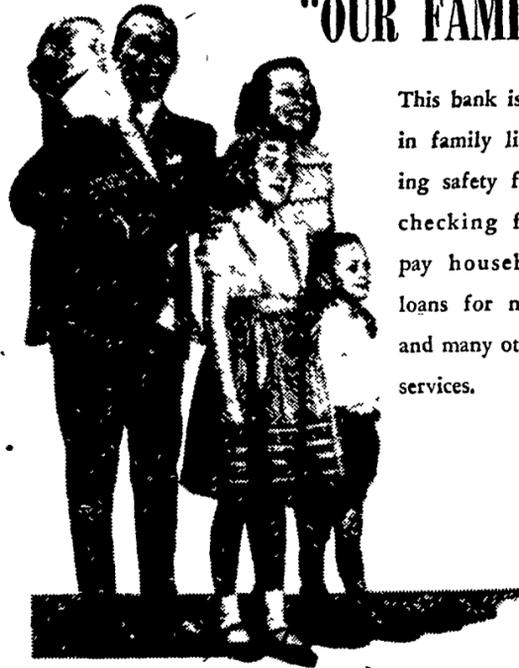
1 1/4 cups rhubarb sauce
1/4 teaspoon salt
Red food coloring

Soften gelatin in the cold water. Stir and cook egg yolks and one-half cup sugar over very low heat or in a double boiler until mixture thickens. Stir in gelatin. Combine with rhubarb sauce, cool until thickened but not stiff. Stir in a few drops red food coloring. Beat egg whites and salt until

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