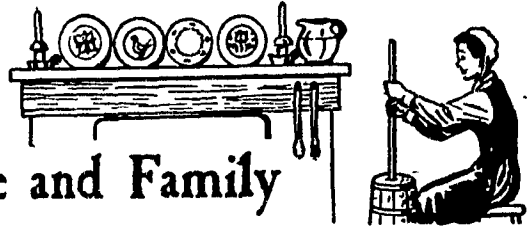


For the Farm Wife and Family



Spring is nice in a lot of ways. Food-wise, one of the nicest, for both price and taste, is the fresh asparagus in the markets. It's been found that you can feed ten people fresh asparagus for the same money that it costs to feed frozen or canned to four at other times of the year.

Here's your chance to preserve a little springtime. If it is not possible for you to get asparagus otherwise, the varieties sold in stores are fine for freezing. There's one problem — getting it truly fresh. The shorter the time between cutting and freezing, the more tender it is. Select fresh-looking asparagus or, better yet, be on hand when your grocer gets a new shipment.

Follow these three easy steps for top-quality frozen asparagus.

1. WASH it thoroughly; snap off woody portion of each stalk.

Leave as spears or cut into 1-inch lengths.

2. BLANCH it in 1-pound batches to stop chemical action, which causes undesirable changes in quality and flavor during freezer storage. Bring 4 quarts of water to a boil in a large kettle. Add asparagus. When water boils again, start counting the time. After 3 to 4 minutes of boiling, plunge asparagus into cold water to cool it quickly.

3. PACK cooled and drained asparagus into freezing containers. Seal airtight and put into sharp-freeze section of your freezer. After they are frozen, remove packages to the storage section of the freezer.

Easy isn't it? And think of the good eating ahead for the late summer and winter months if you freeze asparagus now.

We have given you some hints on how to successfully freeze asparagus. Now here is a recipe for Asparagus Pudding. It is a close cousin to the one for popular corn pudding.

ASPARAGUS PUDDING

2 cups cut-up asparagus
3 eggs
2 cups milk
½ teaspoon salt
Dash pepper
2 tablespoons melted butter

Wash asparagus carefully, removing the scales with point of knife. Cook in boiling salted water until tender, but do not overcook. Drain. Scald milk. Beat eggs slightly, add scalded milk, seasonings, melted butter and asparagus. Pour mixture in well-buttered 1½ quart casserole set in a pan of hot water. Bake in 350 degree oven until custard sets, about 40 to 50 minutes, or until knife comes out clean.

Menu suggestion: Roast leg of lamb with mint jelly, parsley buttered carrots, asparagus pudding, lettuce wedges with French dressing, rolls, butter and rhubarb pie.

For the rhubarb pie suggested in the above menu, you might try this Rhubarb Meringue sent in by Mrs. E. H. Eby, R4, Lititz.

RHUBARB MERINGUE

Mrs. E. H. Eby, R4, Lititz
2½ cups uncooked rhubarb
1 cup sugar
2 egg yolks
2 tablespoons cornstarch
2 tablespoons butter

Cook all together until rhubarb is soft. Put in pie crust and bake. Make meringue of the two egg whites and brown in slow oven 325 degrees about 10 minutes.

Mrs. Robert Lefever, R1 Quarryville sends in several recipes which make use of rhubarb. She says in her letter:

I saw your request in Lancaster Farming for rhubarb recipes. Here are some my family like very much. I enjoy your recipes very much, try quite a lot of them as I love to make new things to eat and my family enjoys eating new things. And there have been some very delicious recipes in your paper.

RHUBARB PUFF

Mrs. Robert Lefever,
R1 Quarryville
3 cups diced rhubarb

Printed Pattern



Printed Pattern 9104 Misses
Sizes 10, 12, 14, 16, 18, 20 Size 16
takes 5½ yards 35-inch.

Send Thirty-five cents in coin for this pattern—add 5 cents for each pattern if you wish 1st-class mailing. Send to 170 Newspaper Pattern Dept., 232 West 18th St., New York 11, N. Y. Print plainly NAME, ADDRESS with ZONE, SIZE and STYLE NUMBER.

¼ cup butter of butter substitute
1 cup sugar
¼ cup flour
½ teaspoon salt
1½ teaspoons baking powder
2 eggs

Combine rhubarb and one-half cup sugar. Place in 8 well-oiled molds. Sift flour, with baking powder and salt. Cream butter or butter substitute and one-half cup of sugar. Add well-beaten egg yolks. Add sifted dry ingredients alternately with milk. Fold in stiffly beaten egg whites. Pour over rhubarb. Steam 20 minutes.

RHUBARB DUMPLINGS

Mrs. Robert Lefever,
R1 Quarryville

2½ cups pastry flour
¾ cup lard
¾ teaspoon salt
½ cup milk
2½ cups diced rhubarb or a lit-

tle more
8 tablespoons sugar

Sift dry ingredients into bowl. Mix in lard with forks or finger tips. Add milk to make dough. Roll half the dough ¼ inch thick; cut into quarters. Fit each into muffin pan; fill with diced rhubarb and one tablespoon sugar. Pinch edges together on top. Bake in hot oven at 425 degrees for 15 minutes, reduce heat to 375 degrees and bake 15 minutes longer. Serve while hot with sugar and milk.

Mrs. Robert Lefever,
R1 Quarryville

RHUBARB PIE

1 egg, well beaten
1 cup sugar
1 cup finely sliced rhubarb
½ cup cracker crumbs
½ cup chopped raisins
2 tablespoons melted butter or butter substitute

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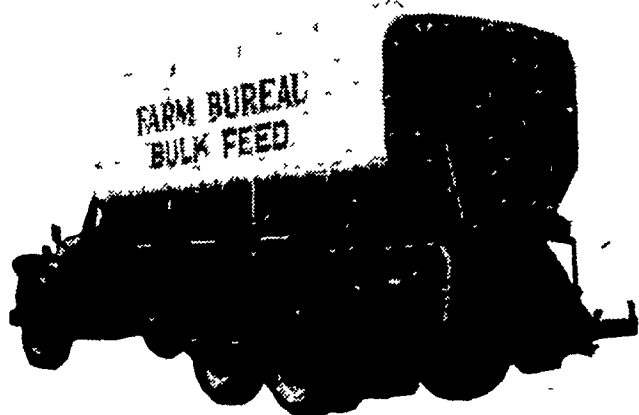
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