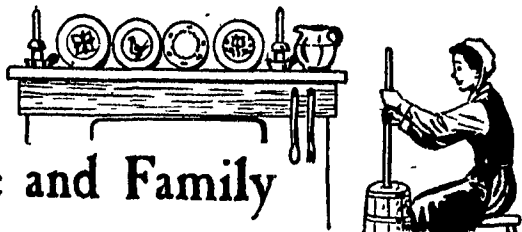


For the Farm Wife and Family



Pinch of salt
Combine sugar and egg. Add rhubarb, crumbs, salt, raisins and butter. Mix thoroughly. Pour into pastry lined pie pan. Cover with top crust. Bake in hot oven 425 degrees—about 45 minutes.

This is the way Mrs. Lefever makes Rhubarb Sauce:

Wash rhubarb stalks without removing the skin; cut in pieces. Make a syrup of one cup sugar and one cup water. Use shallow pan. Drop rhubarb into hot syrup. Cover and heat to boiling. Remove from heat.

Mrs. John Gingrich, R3 Lebanon sends us her recipe for Rhubarb Sauce and also a recipe for an easy Caramel Spice Cake which they like to eat with the Rhubarb Sauce.

RHUBARB SAUCE

Mrs. John Gingrich, R3 Lebanon
Cook until tender:
4 cups fresh or frozen rhubarb

HEAR

The Mennonite Hour
Each Sunday

Lancaster WLAN 12:30 P. M.
Norristown WNAR 8:00 A. M.
Hanover WHVR 1:00 P. M.

2 cups sugar
3½ cups water
Then add:
1 package Orange gelatin
1 package Strawberry gelatin
Stir until dissolved. Cool until it is jelled and serve. You can garnish with sliced bananas.

EASY CARAMEL SPICE CAKE

Mrs. John Gingrich, R3 Lebanon

Saft together in bowl:
2 cups sifted flour
1½ cup sugar
3½ teaspoons double-acting baking powder
1 teaspoon salt
1 teaspoon cinnamon
¼ teaspoon cloves
½ teaspoon nutmeg
Add:
½ cup shortening
1 cup milk
1 teaspoon vanilla
Beat two minutes at medium speed. Then add:
½ cup to ¾ cup eggs (two large)
Beat two minutes more at medium speed.

Grease and flour pans. Bake at 350 degrees. Bake 35 to 45 minutes until cake leaves sides of pans. Frost with

EASY CARAMEL ICING
1½ cups brown sugar

¼ cup cream
2 tablespoons butter
Mix together in saucepan and bring to boil and boil three minutes, stirring constantly. Remove from heat. Add one teaspoon vanilla. Cool to lukewarm and beat. Add cream if it gets too thick.

A reader who does not want her name used says in her letter: Following are some rhubarb recipes I thought you might want to print in your paper which I think is interesting, especially the Women's Page.

RHUBARB CAKE

1 cup granulated sugar
½ cup milk
1 cup flour
2 tablespoons butter
1 teaspoon baking powder
1 egg
Cook two cups rhubarb with one cup brown sugar and butter, about one tablespoon pour rhubarb sauce in greased loaf pan and pour batter over sauce and bake in moderate oven. Delicious served with milk.

RHUBARB PIE WITH CRUMBS

1½ cups rhubarb
1 cup granulated sugar or desired sweetness
2 tablespoons minute tapioca
Put in unbaked pie shell and dot with butter. Cover with crumbs as follows

CRUMBS

1½ cups flour
½ cup brown sugar
Mix flour and sugar well. Add one tablespoon flour (Ed. note: we question this item and hope our reader will correct it if it is wrong) and dash of salt. Mix

thoroughly but not more than necessary. Bake in hot oven 400 degrees until about 25 or 20 minutes.

Mrs. Jacob E. King, Gordonville has sent in some suggestions to Mrs. Ivan Hershey concerning her problems with hard-boiled eggs and meringues. She says:

Maybe your eggs are too fresh I like the eggs a week or two old. So the whites don't stick to the shell. And I also put a little salt in the water to boil them. I like to boil them ½ hour. I think they are better.

About the meringue; beat the egg whites stiff, then add sugar — not too much. I think too much sugar causes it to drop. I add a little cream of tartar — one fourth teaspoon to two eggs and beat a little more. Flavor. Put on

pie or pudding and put in the oven to brown.

(Continued on page 8)

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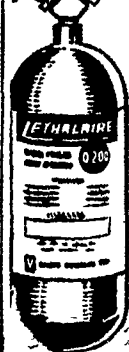
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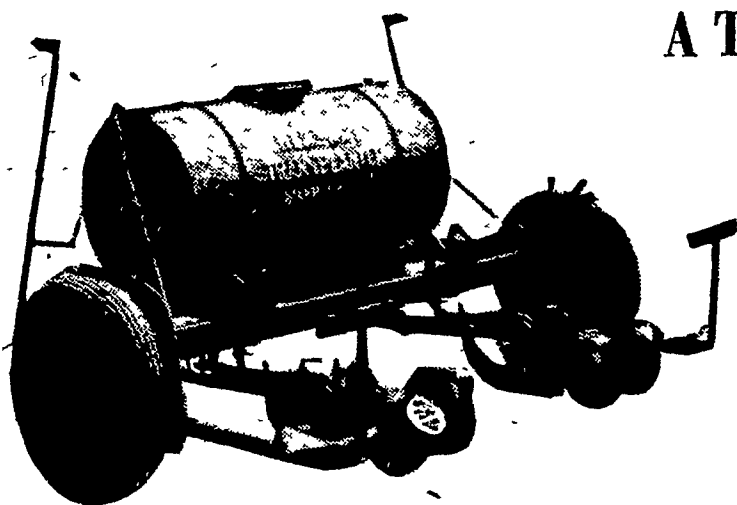
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