

For the Farm Wife and Family



Rhubarb and Asparagus

by Mrs. Richard C. Spence

What tastes better than fresh rhubarb and asparagus? We probably enjoy them so much because they are the early garden products; and eating them reminds us that surely winter has passed us by and warm, sunny weather is on its way. These products are never better than when they are fresh, so serve them often to your family when they are plentiful. Rhubarb and asparagus freeze well so now is the time to store some away for later use.

If you haven't tried combining rhubarb with other Spring fruits you may want to try for a new flavor treat. Rhubarb brings its own special freshness to strawberries, pineapple, oranges and bananas.

You may want to freeze some rhubarb to use later with blueberries, cherries and other fruits.

Whether you combine the fruits in sauce, puddings, pies or toppings you'll have interesting new flavors. For a fruit compote use a cup of strawberries and a half cup orange sections with three cups cooked rhubarb.

In puddings, rhubarb crisp and other baked dishes the fruit combinations are also good.

If you put one fruit with the rhubarb you might want about a third the amount of rhubarb. If you add two fruits they might total about half the amount of the rhubarb.

In making rhubarb pie, pineapple is a good fruit to add. You'll need an unbaked crust, about three cups rhubarb and one cup pineapple. You might season the fruit with grated orange peel, cinnamon and butter.

A cup of sugar and a third cup flour completes the filling. Use strawberries or bananas with rhubarb in about the same way.

Upside down cake, ice cream and rosy punch are other rhubarb treats. Use a rather thin sauce for ice cream and

1 cup chopped walnuts, pecans or almonds.

Dissolve gelatin in hot sauce, add water, cool and pour into ring mold. Chill until firm; unmold on lettuce. Make Waldorf salad with apples and nutmeats and fill center of mold. Serves six.

Rhubarb and Strawberry Sherbert

- 1 pint strawberries
- 2 cups cooked rhubarb
- 2 tablespoons lemon juice
- 1/2 teaspoon salt
- 1 1/2 cups sugar
- 3/4 cup heavy cream

Wash berries, hull and mash. Press rhubarb and berries through sieve, add remaining ingredients, pour into freezing tray of refrigerator and freeze without stirring until firm.

When ready to serve, scrape up thin layers of the mixture with an inverted spoon, beat back and forth in tray until smooth and serve immediately. Serves six.

Fresh Rhubarb Refrigerator Cake

- 1 1/2 cups (1 can) sweetened condensed milk
- 1/4 cup lemon juice
- 1 cup unsweetened stewed fresh rhubarb
- 24 vanilla wafers

Blend milk and lemon juice together. Add rhubarb. Line narrow oblong pan or spring form pan with waxed paper and fill with alternate layers of fruit mixture and wafers, finishing with layer of wafers.

Chill six hours or longer. To serve, turn out onto small platter, remove waxed paper and cut into slices.

FRESH TASTY ASPARAGUS GOES WELL IN SOUPS, SALADS AND MAIN DISHES—Fresh green asparagus stalks may add the right touch of color and flavor to most any spring meal. But while it's abundant try using it in soups, salads and main dishes too.

pudding toppings. Again the combination with other fruits is flavorful.

Rhubarb Crisp

- 1/2 cup butter
- 1 1/4 cups sugar
- 2 eggs
- 1/2 teaspoon nutmeg
- 1/2 teaspoon vanilla
- 2 cups toast cubes
- 4 cups cereal flakes
- 4 cups diced fresh rhubarb

Blend butter and 1/2 cup sugar together thoroughly. Add eggs and beat well. Stir in nutmeg, flavoring, toast cubes and cereal flakes.

Spread half of mixture in buttered baking pans; arrange rhubarb evenly over the top; sprinkle with remaining sugar and cover with remaining mixture.

Bake in moderate oven, (375 degrees) about 40 minutes, or until rhubarb is tender. Serve warm with whipped cream. Serves 10.

Rhubarb Salad Ring

- 1 package raspberry or lemon gelatin
- 1 cup hot rhubarb sauce
- 1 cup cold water
- 1 cup chopped apples

Perhaps the easiest soup to make is a cream soup. Add a cup of chopped or strained asparagus to two cups thin white sauce, heat and season.

Or use chicken stock and heavy cream—about four times the stock as cream. Blend the stock and asparagus together until smooth; then season and heat with the cream.

Cooked asparagus can be the base for many salads. Top the asparagus with pimento strips and cooked egg slices, then add your favorite dressing. Or use raw asparagus tips or slices to add crispness and flavor to any tossed vegetable salad.

For main dishes, try scalloped asparagus. Just alternate layers of cooked asparagus spears with medium white and top with buttered crumbs.

For variety use egg in the sauce. Start with four cups

cooked asparagus. Add white sauce that has been heated in moderate oven. Sprinkle with crumbs brown. You can make a simple casserole by adding diced ham, cooked asparagus. Cover with white sauce and bake.

Scrambled Eggs With Asparagus

- 6 eggs
- 1/2 cup cooked asparagus tips
- Salt and pepper
- 1 tablespoon butter

Add unbeaten eggs to asparagus and mix. Season with salt and pepper. Melt butter in frying pan and cook slowly, stirring constantly, until eggs are done. Serve on hot buttered toast. Serves six.

Chicken and Asparagus

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