

'Favorite Recipe' Has Timely Topic, Rhubarb

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Mrs. Ira H. Davis, Deaver Road, Quarryville RD1, likes this Rhubarb Cream pie recipe: Cream Filling.

Blend 1½ cup sugar, 3 tablespoons flour, ½ teaspoon nutmeg, 1 tablespoon butter or margarine and add 2 well beaten eggs and 3 cups Rhubarb cut into 1 inch pieces. For variation use less rhubarb and add fresh or frozen strawberries.

Make a trellis pie crust as follows:

Line ungreased 9 inch pie pan with pastry. Fill with cream filling. Trim over-hang of pastry to one inch over edge. Roll remaining pastry to 12 inch circle and cut into ½ inch strips with pastry wheel. Moisten pastry edge with water slightly. Attach pastry strips to edge and press. Twist strips across filling and attach to pastry on each side and press. Repeat with four more strips about 1¼ inches apart. Repeat five the other way. Turn over-hang up over rim and ends of trellis strips. Press firmly all around edge to seal. Flute edge all around. Brush edges and strips with cream or melted butter.

Bake at 425 degrees for 40 to 50 minutes.

Very good, also pretty to see, notes Mrs. Davis.

Mrs. B. E. Dickinson, 11 Camp St., Auburn, New York, said she got her Rhubarb Gelatin Pie recipe from a "real old cook book," the Good Housekeeping Book of Good Meals which was purchased in 1927:

2½ cupfuls stewed rhubarb
1 cupful granulated sugar
½ cupful cold water
1 cupful cream

Pastry

2 tablespoons granulated gelatin

Line a medium-sized pie plate with pastry, having a fluted edge, and bake at 500° F for 12 minutes. Heat the stewed rhubarb with the sugar and pour it over the gelatin which has soaked five minutes in the cold water. Stir until dissolved. Let cool, stirring at intervals. When beginning to stiffen, beat well and fold in the cream, whipped.

Allow to cool until ready to set and pour into the baked pastry shell. Chill thoroughly.

Rhubarb Punch

Mrs. Dickinson also forwarded her Rhubarb Punch recipe. Of all the recipes we received, we think this is the most unique and housewives may want to try it sometime. It is as follows:

4 cups rhubarb, cut in small pieces
2 cups sugar
½ cup orange juice
½ cup lemon juice
½ teaspoon salt
Soda water or ginger ale

Cover rhubarb with 1 quart water and cook until very soft. Strain through a cloth. Add sugar. Bring to a boil, stirring constantly. Add orange juice, lemon juice, and salt. Chill. When ready to serve mix with equal quantity of soda water or ginger ale and pour over ice. Serves 10.

Rhubarb Puddings

In the area of puddings, Mrs. Ammon G. Huber, Peach Bottom RD2, sent us this Rhubarb Manna pudding:

Into a baking dish, put 3 slices of toasted bread cubes. Drizzle with ¼ cup melted butter.

In a saucepan cook to a boil, stirring frequently:

¾ cup cut-up rhubarb
¼ cup water
½ cup sugar
1 tablespoon minute tapioca
Boil 2 minutes. Remove from heat.

Add to mixture 1 beaten egg and 1 cup milk. Stir well. Pour mixture over bread cubes. Bake at 325° for 25 minutes. Serve warm or cold with topping.

Mrs. Brubaker, who sent the Strawberry Rhubarb Sauce recipe, enclosed a Rhubarb Crunch recipe as follows:

Crumbs
1 cup flour
¾ cup uncooked rolled oats
1 cup brown sugar (packed)
½ cup melted margarine
1 teaspoon cinnamon.

Mix. Fruit Mixture:
4 cups cut-up rhubarb

1 cup sugar
2 tablespoons cornstarch
1 cup water
1 teaspoon vanilla
Whipped cream if you wish

Mix together crumbs, until crumbly. Press half of crumbs in greased 9 inch layer pan. Cover with rhubarb.

In small saucepan, combine sugar, cornstarch, water and vanilla. Cook, stirring until thick and clear. Pour over rhubarb.

Top with remaining crumbs. Bake in 350 degree oven for one hour. Cut in squares, serve warm plain or with whipped cream.

Rhubarb Gelatin

The gelatins included a Pineapple Rhubarb Mold by Katie Speicher, 2040 Pine Drive, Lancaster, as follows:

2 cups rhubarb
½ cup sugar
½ cup water
1 No 2 can pineapple
1 package strawberry jello
2 teaspoons lemon juice

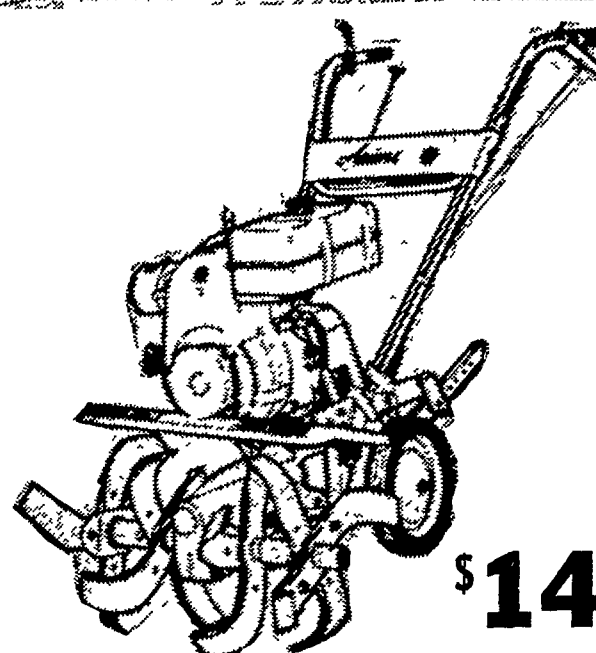
Combine rhubarb, sugar and water, boil 5 minutes. Drain thoroughly, reserving the liquid. Drain pineapple. Combine juices and add to make 1¼ cup liquid. Heat to boiling point. Add to jello. Cool. Fold in pineapple and rhubarb. Chill until set.

Rhubarb Salad

And Mrs. Dickinson, who obviously likes rhubarb, since this (Continued on Page 35)

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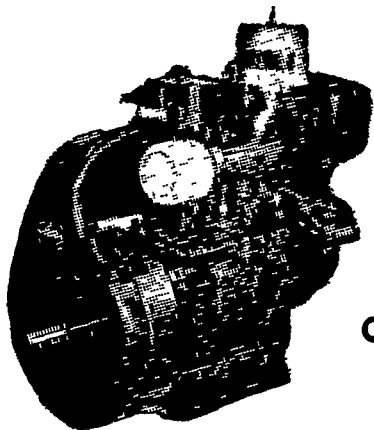
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