

'Favorite Recipe' Has Timely Topic, Rhubarb

(Continued from Page 34)

In her third recipe, sent this Rhubarb Salad Ring recipe:

1 package raspberry or lemon gelatine

1 cup boiling hot rhubarb sauce
1 cup cold water or pineapple juice

1 cup chopped apples

1 cup chopped walnuts or pecans

Dissolve gelatin in hot sauce, add cold water or pineapple juice and let cool. Add apples

and nuts and pour into small ring molds. Chill until firm and unmold onto lettuce. Serves 8

Upside Down Cake

Mrs. Weaver Nolt, who forwarded the Rhubarb Tapioca recipe, sent the following Rhubarb Upside Down Cake.

- 1/4 cup shortening
- 1 cup sugar
- 1 egg
- 2 cups flour
- 1/2 teaspoon salt
- 2 1/2 teaspoons baking powder
- 1 cup milk
- 2 cups diced rhubarb
- 1 cup brown sugar
- 2 tablespoons butter

Melt butter in a skillet or heavy baking pan. Add brown sugar and diced rhubarb.

Batter: Cream shortening and sugar together. Add egg and beat. Sift flour; measure and add baking powder and salt. Sift again. Sift dry ingredients together and add alternately with milk. Pour batter over rhubarb and bake at 375° for 40 to 45 minutes. Turn upside down on plate to serve. Serve with rich milk or cream.

Mrs. Herbert Eyman, 146 W. Franklin St., Strasburg, also likes Rhubarb Upside Down Cake, but she makes it differently, as follows:

- 4 tablespoons melted butter
- 1 cup brown sugar
- 2 cups rhubarb cut in 1/2 inch pieces
- 2 beaten egg yolks
- 3 tablespoons water
- 1 cup sugar
- 1/2 teaspoon vanilla
- 1 cup flour
- 1 teaspoon baking powder

1/4 teaspoon salt
2 egg whites

Mix brown sugar and butter together well, and put in a deep nine inch pie plate. Add unpeeled rhubarb to this mixture. Beat together egg yolks, water and white sugar, adding sifted flour, baking powder and salt. Add vanilla, and fold in stiffly beaten egg whites. Pour over the fruit mixture and bake in a 350° oven 45 minutes. When baked, turn upside down on a large plate. Serve with whipped cream.

So, for the coming week, we have chosen another timely subject, asparagus.

Like rhubarb, asparagus is one of the earliest locally grown fresh foods.

While most fresh asparagus at local markets is still coming in from other areas, including New Jersey, we understand that local asparagus will begin to take over very shortly.

Asparagus is one of the favorite local vegetables and it has many possibilities for the enterprising housewife.

Send Asparagus Recipes

So send your asparagus recipes right away to Lancaster Farming Recipes, Box 266, Lititz, Pa. 17543.

We will return a potholder which has on it a small reproduction of the Lancaster Farming masthead which appears on page 1.

Besides your name and address, please include, where possible, a phone number so we can check back if any question arises.

In the past few days we have received four recipes for shoo fly pie to add to our growing stack of these recipes. However, we still are requesting additional shoo fly pie recipes for publication in a future column.

We would like to have a large number of these recipes since we have received many requests for such recipes over the years.

Remember, please send your favorite asparagus recipes right away.

Watch Those Names!

We also received a Rhubarb Custard Pie recipe with no name on it and since we have a good number of recipes anyway we did not run it. We again stress the importance of making sure that your name and address are enclosed with the recipes you send.

Also, we note that some of the names did not include designation of Miss or Mrs. While this is not an important matter with some persons, our experience shows that some who are a Miss don't like to be given the title of Mrs., and vice versa.

Rather than be wrong on such a delicate matter, we use the name as it is given. We mention this to underscore the importance of sending the name exactly as you would like us to use it.

Another Timely Topic

One of our recipes included the following word of encouragement:

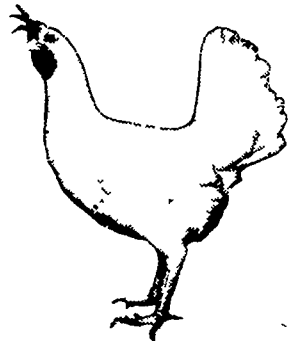
"It is nice that you are printing them now when rhubarb is coming in season, for so many times recipes are printed after the fruit is out of season. You are to be congratulated on that."

Judging by the good response we had to our appeal for rhubarb recipes, many other housewives must have felt the same way.

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