

Rhubarb Festival Attracts 10,000 For Contest, Food, Fun

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Lancaster Farming Staff

INTERCOURSE (Lancaster Co.) — About 10,000 people showed up at the Rhubarb Festival held at Kitchen Kettle Village on May 21.

"I come every year to eat rhubarb. I love it, but I can't get it to grow in my garden," said a North Carolinian.

Pie, punch, jelly, cake, pancakes, muffins, cookies, French toast, pork chop casserole, chicken kabobs, and more — all with a touch of rhubarb — offered people a taste of the distinctive tart vegetable.

Visitors sipped on the free Orange Rhubarb Punch as they strolled through the village of 32 shops. The music of the Dixieland Express and Banjo Jimmy permeated the festival.

While the Rhubarb Derby and numerous rhubarb games attracted the younger set, it was the rhubarb pie competition that appealed to rhubarb connoisseurs.

The 25 entries demonstrated the originality and creativity that can be wrought with the magenta-colored stalks of rhubarb. Meringue, lattice topped, dusty crumb toppings, crunchy toppings, custard, double crusts and more added a distinctive flavor to each entry.

Some unusual combinations that enhanced the taste of rhubarb in the pie included lemon, banana, blueberry, apple, and peach. It was a difficult decision for the three judges who came up with three winning entries. First place went to Dawn Hauser of Intercourse for her Crumb Top Rhubarb Pie. Mary Ann Klimesh of Brownstown placed second with a family favorite called Rhubarb Pie Deluxe. Duane Groff of Paradise placed third with his Rhubarb Apple Pie.

Here are the recipes for the winning entries and for the rhubarb punch that was served to the crowd.

ORANGE RHUBARB PUNCH

5-ounce jar Kitchen Kettle Rhubarb Jam dissolved in
1 cup hot water
Add:
2 cups ice cubes
1 quart orange juice
1 quart brewed iced tea
2 cups Sprite or 7-Up
Garnish with fresh sliced strawberries

RHUBARB APPLE

Duane Groff

3 cups rhubarb
2½ tablespoons minute tapioca
¼ cup sugar
2 packages artificial sweetener
1 apple shredded
2 tablespoons orange juice over apple

Cinnamon candy, several
Mix all together. Put in unbaked crust. Bake at 375 degrees for 50 minutes or until done.

CRUMB TOP RHUBARB PIE

Dawn Hauser

Makes 1 9-inch pie crust

Crust:
1 cup flour
Pinch salt
½ cup shortening
3 to 4 tablespoons cold water

Filling:
1¼ cups sugar
3 tablespoons cornstarch
½ teaspoon cinnamon
¼ teaspoon nutmeg
4 cups ¼-inch sliced rhubarb
¾ cup chopped pecans

Topping:
1 cup flour
¾ cup sugar
½ cup butter

Heat oven to 400 degrees. In large bowl, stir together 1 cup flour and salt. Cut in shortening until crumbly. With fork, mix in water until flour is moistened. Shape into a ball. On lightly floured surface, roll into 12-inch circle. Place in 9-inch deep dish pie pan. Crimp or flute crust. Set aside. In large bowl, stir together all filling ingredients except rhubarb and pecans. Stir in rhubarb until well coated with sugar mixture. Spoon into pie shell. Sprinkle with pecans. Set aside. In medium bowl, combine 1 cup flour and ¾ cup sugar. Cut in butter until crumbly. Sprinkle over rhubarb. Bake for 50 to 60 minutes or until topping is golden brown and filling bubbles.

RHUBARB PIE DELUXE

Mary Ann Klimesh

1¼ cups sugar
3 tablespoons flour
1 cup cream or half and half
3 egg yolks
2 cups sliced rhubarb
Mix sugar with flour. Add cream and egg yolks. Mix with rhubarb and pour into unbaked crust and sprinkle with cinnamon. Bake in 450 degree oven for 15 minutes. Reduce heat to 350 degrees and bake for 35 minutes to finish. Beat 3 egg whites and sweeten with sugar; spread on baked pie and brown.



Third-place winner in the Rhubarb Pie contest is Duane Groff, left, who holds stalks of the celebrated vegetable.



Visitors sipped on complimentary cups of orange rhubarb punch. For sale were fresh rhubarb, recipe booklets, jams, and pies.



It was the first time that Mary Ann Klimesh entered a contest. Thrilled with the second-place win for her recipe that was passed down through the generations, Mary Ann said the recipe originated in Iowa.



ALBANY, N.Y. — While attending the recent Governmental Awareness Institute sponsored by New York Farm Bureau, some students from Chautauqua County had the opportunity to visit with assembly Agriculture Committee Chairman Bill Parment. Pictured here are, left to right, Brent Croscut, Jeffrey Hay, Assemblyman Parment, Chaperone Perry Dewey, Melissa Stormer, and Candy Carrie. During the meeting, the assemblyman explained how the political system works in Albany and shared some of his insight about being an elected official.