

Home on the Range

Rhubarb And Strawberry Time

For a vegetable that has so much going for it, rhubarb has a bum rap. Maybe it's the name, a reflection of its Mongolian origin, or the fact that rhubarb's roots have been used for medicinal purposes.

Kitchen Kettle Village in Inter-course holds a festival every third Saturday in May to celebrate rhubarb's versatility. Today's the day for the rhubarb fest that includes a pie contest and all types food using rhubarb.

"We experiment a lot to develop new ideas and recipes that use jams, jellies, and relishes as a main ingredient," said Pat Burnley, who started Kitchen Kettle Village with her husband more than 40 years ago. "I started collecting recipes since I was old enough to stir my mother's jam kettle, and found that as a flavor enhancer, a jelly or jam can add excitement to just about any dish, and cut down on the preparation time."

Here are some recipes from Kitchen Kettle and from our readers who enjoy rhubarb's distinctively tart taste, a delightful way to celebrate spring.

Although a bit early, strawberry season will be here before we know it. Most of us have plenty of favorite recipes for strawberries. But, don't be hesitant to try new ones such as strawberry cheese-cake. It may become your favorite.

RHUBARB CAKE
4 cups rhubarb, chopped
½ cup sugar
3 ounces strawberry gelatin (dry)

1 box dry yellow cake mix
2 cups water
Put rhubarb on the bottom of a cake pan. Sprinkle sugar over rhubarb. Sprinkle dry strawberry gelatin over the sugar and rhubarb. Sprinkle cake mix over the sugar, gelatin, and rhubarb. Pour water over cake mix. Do not stir. Bake at 350 degrees for 45 minutes. Serve with milk or ice cream.

Judith Zimmerman
Lebanon

CHERRY RHUBARB CRUNCH

1 cup rolled oats
1 cup brown sugar
1 cup flour
¼ teaspoon salt
½ cup butter
4 cups diced rhubarb
1 cup sugar
2 tablespoons cornstarch
1 cup water
1 teaspoon almond extract
21-ounces cherry pie filling
½ cup finely chopped walnuts

In a large mixing bowl, combine oats, brown sugar, flour, and salt. Cut in butter until crumbly. Pat 2 cups of mixture into greased 13x9 2/3-inch baking pan. Cover with rhubarb. In saucepan, combine sugar and cornstarch. Stir in water. Cook until mixture is thickened and clear. Stir in extract and cherry filling. Spoon over rhubarb. Combine nuts with remaining crumb mixture. Sprinkle over cherries. Bake at 350 degrees for 40-45 minutes. Serves 12-15.

This is a family favorite. It is great with ice cream of with milk.

K.L. Ovelman
Turbotville

RHUBARB CAKE
½ cup butter
1½ cups sugar
2 eggs, well beaten
3 cups flour
4 teaspoons baking powder
1 cup milk
1 teaspoon vanilla
Pinch salt
4 cups rhubarb, cut in ½ -inch pieces

1 package strawberry Jell-O
½ cup sugar
¼ cup flour
3 tablespoons butter
Mix together first eight ingredients with mixer. Blend well. Smooth batter into large buttered 9x13-inch pan. Mix rhubarb with sugar and Jell-O. Place over batter. Crumble last three ingredients together and sprinkle over mixture.

Bake at 375 degrees for 35-40 minutes.

Millie Dillingham
East Earl

RHUBARB OATMEAL BARS

1½ cups flour
¼ cup chopped walnuts
1 cup packed brown sugar
½ teaspoon cinnamon
1½ cups rolled oats
¼ teaspoon salt
¼ cup butter
10-ounces strawberry rhubarb jam

Combine the flour, oats, sugar, cinnamon, and salt. Add butter, and blend to produce coarse crumbs. Press half the crumb mixture into a greased 13x9-inch pan. Spread with the strawberry-rhubarb jam. Top with remaining crumbs and walnuts. Bake at 375 degrees for 25 to 30 minutes. Cool and cut into bars.

Kitchen Kettle
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These cow collectibles, shown by Lou Ann Good, will be given as prizes during the Cow Mania Drawing. Deadline for entries is June 1.

Lancaster Farming Sponsors Cow Mania Drawing

Lancaster Farming is holding a Cow Mania Drawing. To be eligible to win one of the collectible cow items offered, send a recipe using at least one dairy product as a sizeable ingredient.

The recipe may be for an appetizer, dip, soup, bread, main dish, vegetable, dessert, beverage, snack or salad. It must include at least one of the following ingredients: milk, cream, sour cream, whipped cream, butter, yogurt, buttermilk, ice cream, cottage cheese, ricotta cheese, cream cheese, or any hard or soft cheese.

Do not send recipes using margarine or non-dairy substitutes.

Clearly print or type your recipe. Be sure to give accurate measurements, temperatures, times, and sizes of baking dishes to use.

Be sure to include your name, full address, and phone number on the recipe. Please include a few paragraphs about yourself and your family. Although it is not required, we'd like a picture of you or your family to include with the recipe when it is printed during June Dairy Month. Photos will be returned if you mark your name and address on the back of the photo.

This is a popular annual event for our readers who not only enjoy the recipes but also reading tidbits of information about the person who submits the recipe.

Send your recipe, accompanying information, and photo to Lou Ann Good, Lancaster Farming Cow Mania Drawing, P.O. Box 609, 1 E. Main St., Ephrata, PA 17522.

Only one recipe per family. Send it immediately as the deadline for entries to reach us is June 1.

Featured Recipe

Each year the Pennsylvania Beef Council and the National Live Stock & Meat Board select winning state and national Beef Backers. Winners are restaurants, both large and small, that do an outstanding job menuing beef.

Nominate your favorite restaurant by May 27, and you will receive a recipe brochure, "30 Meals in 30 Minutes," which features 30 beef recipes that can be made in 30 minutes or less. Submit your nomination for the 1995 Beef Backer, contact:

Pennsylvania Beef Council, 4714 Orchard St., Harrisburg, PA 17109.

Also, a brand new new "Grilled Beef" brochure is hot off the press. Write to the address above to request a free copy. Here is a recipe from the brochure.

FAJITAS ON-A-STICK

1½ pound boneless beef top sirloin steak, cut 1-inch thick
¼ cup prepared Italian dressing
3 tablespoons lime juice
2 medium green or red bell peppers, cut lengthwise and quartered
2 medium onions, cut crosswise into ½ -inch slices
Salt
8 medium flour tortillas, warmed
Prepared salsa
Soak eight 9-inch bamboo skewers in enough water to cover 10 minutes; drain.

Trim fat from beef steak. Cut steak crosswise into ½ -inch thick strips. Thread an equal amount of beef, weaving back and forth, onto each skewer.

In small bowl, combine dressing and lime juice, mixing well; brush onto beef, peppers, and onions.

Place vegetables on grid over medium ash-covered coals; grill peppers uncovered 12 to 15 minutes and onions 15 to 20 minutes or until tender, turning both once.

Approximately 10 minutes before vegetables are done, move vegetables to outer edge of grid. Place beef in center of grid, grill 8 to 10 minutes for medium doneness, turning once.

Season beef with salt, as desired; remove beef from skewers. Serve beef and vegetables in tortillas with salsa.

Makes 4 servings (532 calories, 21 g fat per serving).