By ELLY

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RHUBARB FLUFF , pUDDING 1<sup>3</sup>1c milk 1<sup>3</sup>c light brown sugar 3 eggs, separated 1 c vanila extract 8 sloses enriched white bread, ext into 1<sup>s</sup>-inch cubes 1 poind fresh rhubarb, ext into <sup>3</sup>i-inch slices about 4 c.) Whipped topping

Whipped lopping Blend together milk, brown sugar, egg yolks and vanilla in a large mixing bowl. Mix in bread cubes until throughly moistened. Stur in rhubarb Beat egg whites until stift batt not until dry peaks form; fold into bread mixture. Pour into greased 1<sup>-1</sup>2-quart baking dish. Bake in preheated 50 degree oven 50 to 55 minutes, or until thubarb is cooked. Serve warm with whipped lopping.

RHUBARB CUSTARD PIE

l c. sugar 3 T. flour 1 T. butter Salt

3 eggs, separated 3 c. diced rhubarb

Combine sugar, flour, but-ter, solt to taste, egg yolks and rhubarb. Put in pastry-lined pan and bake at 150 degrees for 10 minutes. Reduce heat to 350 degrees and bake for 30 minutes longer. Make me-ringue with egg whites. Put on hot pie and bake until me-ringue is golden. 10 to 15 min-utes

FRESH RHUBARB PIE 4 c diced rhubarb 1 ½ c. sugar 5 T. flour

Salt 2 T. butter Pastry for 2-crust pie

Prastry for 2-crust pie Combine sugar. flour and salt. Spread half this mixture over pastry-lined pan. Add rhubath and sprinkle remain-der of mixture over the thu-barb. Dot with butter. Roll. flu-and scal the upper crust. Bake on lower shelf of 425 degree thati oven for 30 to 40 min-utes.

RHUBARB CONSERVE 6 c finely diced rhubarb 4 c interfulced introato 3 privide sugar 1 c, shredden pineapple (fresh or canned, drained) 4 c, orange juice 1 T grated orange rind 1 T, grated lemon rind 4 c, lemon juice 1 c, coarsely broken nutmeats.

1 C contrasty orden numeras: Combine all ingredients ex-cept numerats in a heavy ket-tle. Bring to boli, stirring null sugar is dissolved. Boil rapid-ly, stirring requently, null thickened Add nutmests five minatos before removing from heat. Pour immediately into hot sterilized jars and seal at ance. Makes about eight six-oance plasses.

Spice PARTY CELERY DIP PARTY CELERY DIP 1 point cream-style coltage cheese 1 respons reasoned sail 1's cup linely chopped celery 2 tablespoons linely chopped fresh chives 1's cup minced green pepper 1'y cup linely grated carrot Celery sticks Combine cottage cheese and sensoned s al t; beat well with electric mixer. Stir chopped celery, chives, green pepper and carrot into cottage cheese. Chill. Serve as a dip with celery sticks. Makes about 2½ cups dip



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