

Rhubarb can be split now

Because rhubarb grows best in cool weather, it's one of the first edible plants to appear in the spring garden.

Gardeners with established rhubarb plants may want to consider digging and dividing the more vigorous plants in early January.

Simply dig up the crown and cut it in sections containing a portion of the crown and root.

Each section should contain several buds—the pink sprouts—growing out of the crown. Vigorous crowns will usually provide

five to 10 pieces suitable for planting. Crowns of older plants may have only an outer fringe of buds suitable for dividing.

The rhubarb can be planted in the same spot occupied by the old plant. However, space individual plants two and one-half feet apart.

Rhubarb will grow well in any type of soil from sand to clay as long as it is well-drained and has plenty of water during hot summer months. Light sandy soils that warm up quickly provide earlier spring

growth than the colder, heavier soils.

Manure, if available, should be mixed in the soil at planting time. Otherwise, there is no fertilizer requirement. Place the crown so the top is at the surface of the ground. Fill in soil around the pieces and firm it well, but leave loose surface soil, or a light mulch, above and around the bud.

Do not pick the stalks during the first season or the year of planting. Food from the leaves is needed to enlarge the roots for the next year's growth.



January

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- Order seed catalogs and begin to plan this year's vegetable garden.
- Have soil test performed on garden plot. See your county Extension office for instructions.
- Western Oregon: where soil is well-drained and workable, plant peas. Suggested varieties: Aspen, Aurora, Corvallis, Dark Green Perfection, Green Arrow, Laxton Progress, Little Marvel, Oregon Sugar Pod.
- Western Oregon: plant sweet peas.
- Too early to start seeds for vegetable transplants.
- Gather and store scion wood for grafting fruit and nut trees. Wrap in damp media and place in plastic bag. Store in cool place.
- Spray cherry trees for bacterial canker; use a copper fungicide with a spreader-sticker.
- Mid-January: second spray of peach trees with lime sulfur or approved fungicides to combat peach leaf curl.
- Western Oregon: consider planting dwarf fruit trees.
- Take hardwood cuttings of deciduous ornamental shrubs and trees.
- Dormant sprays of lime sulfur or copper fungicide on roses for general disease control.
- If moss and lichen on trees and shrubs are objectionable, they can be controlled with copper spray.
- Water landscape plants underneath wide eaves and in other spots protected from rain.
- Watch for damage on lower trunks of trees and shrubs by field mice. Control measures include approved baits.
- Moss appearing in lawn means too much shade, poor drainage, low fertility, soil compaction, or thin stand of grass.
- Western Oregon: gather branches of quince, forsythia, flowering cherries and bring inside to force early bloom.
- Monitor houseplants for correct watering, feeding; guard against insect infestations, clean dust from leaves.
- Propagate split-leaf philodendrons by air-layering.

January a good time for garden checklist

January is a good time for home gardeners to do some checking.

Plant materials, garden chemicals and garden tools should all be checked at least once during the winter to prevent spoilage by cold, wet weather.

Plants, bulbs, tubers and corms that have been stored should be checked to make sure they are in good condition.

Gladioli corms and dahlia tubers, for example, could rot or dry out in storage.

Fuchsias and geraniums that have been moved inside may need watering to keep the roots alive.

Plant storage is a good way to keep tender plants from one year to the next, but too often the plants are neglected in storage.

If stored tubers, bulbs or corms show signs of mold, the storage conditions are too wet and too warm. Take out the affected plant parts. Then mix in some dry sawdust with the storage medium and put the storage box in a cooler area.

On the other hand, if the plant parts are shriveled, the storage is too dry. In this case, add some water to the packing medium.

Stored plants should be watered infrequently, but often enough to keep the roots alive and slowly growing. All dead leaves and

stems should be removed to prevent mold from forming.

In late January and early February, move fuchsias and geraniums into warmer conditions so normal growth can begin.

Gardeners should also check the storage area where garden chemicals are kept. Be sure the area is dry and the temperatures stay above freezing. Freezing can affect the usefulness of liquid pesticides.

The different materials in liquid emulsifiable concentrates will separate if left too long in a place where they are subject to freezing temperatures. Sometimes the contents can be blended again by vigorous shaking, but chances are they will stay separate.

Pesticides in the form of wettable powders must be kept dry until it is time to use them.

Gardeners should store pesticides in their original container and placing them in an area protected from rain and cold weather. The top shelf in a shop or work area would be ideal as they would also be out of reach of children.

Also check garden tools for rust. If you find rust spots on any tools, remove them with steel wool or fine sandpaper and then coat the rusted area with oil. Just about any type of oil will work for this purpose, he said.

Seasoning changes dishes

A change of seasonings and the use of a prepared soup-sauce base make a difference in old standards such as chicken salad or fresh vegetables such as cauliflower and zucchini.

A savory orange sauce, for example, is a pleasing departure from the basic cheese or white sauce most serve with cooked cauliflower. And touches of curry and chutney do make a difference with a lamb and zucchini dish or when used in the dressing for chicken salad.

CHICKEN SALAD

1 teaspoon curry powder

1 tablespoon butter or margarine
1 can (10 3/4 ounces) condensed cream of chicken soup
1/2 cup mayonnaise
1/4 cup orange juice
1 tablespoon chopped chutney
4 cups cubed cooked chicken or turkey
3 cups cooked elbow macaroni
1 cup diagonally sliced celery
1 cup orange sections
1 cup chopped green pepper

In saucepan, cook curry in butter a few minutes. Stir in soup, mayonnaise, orange juice and chutney. In large bowl, combine soup mixture with remaining ingredients;

chill. Serve on crisp salad greens. Makes about 9 cups.

SAVORY ORANGE SAUCE

1 teaspoon curry powder
1 tablespoon butter or margarine
1 can (10 3/4 ounces) condensed cream of chicken soup
1/4 cup orange juice
1 tablespoon chopped chutney

In saucepan, cook curry in butter a few minutes. Add soup, orange juice and chutney. Heat; stir occasionally. Serve over cooked cauliflower. Makes about 1 1/2 cups.

Cooking with brandy can result in delicious, aromatic dishes

Creative cookery is a matter of applying a little imagination and effectively using a few different ingredients that add flair and distinction to meals.

Brandy is one ingredient that can add subtlety and depth of flavor to many foods, and mastering the art of cooking with spirits is easy if you follow a few simple rules.

Remember that brandy cookery is not a complicated secret ritual limited to top chefs at fancy restaurants. It is easy enough for almost anyone to master with a minimum of time and effort. Yet the results are spectacular.

Chilled Branded Avocado Soup

1 (10 1/2 ounce) can condensed chicken broth
1 medium-large avocado
1/2 cup light cream or half-and-half
1/4 teaspoon salt
one-sixteenth teaspoon white pepper
1/4 cup brandy
2 teaspoons lemon juice
Sour cream

Paprika

Chill chicken broth in can; skim off and discard any fat. Combine peeled and seeded avocado with the clear broth, light cream, salt and pepper in blender jar; blend smooth. Stir in brandy and lemon juice. Cover and chill well. Serve topped with sour cream and a sprinkling of paprika. Makes about 2-3/4 cups (4 or 5 servings).

Branded Cream of Curry Soup

one-third cup brandy
1 cup water
1 teaspoon curry powder
1 teaspoon onion powder
1/4 teaspoon oregano, crumbled
2 (10 1/2 ounce) cans condensed cream of chicken soup
1/4 teaspoon salt
Dash garlic powder
Dash white pepper
2 teaspoons lemon juice
1 cup heavy cream
1/4 cup finely chopped parsley
1/4 cup finely chopped

pimiento

Heat brandy, water, curry powder, onion powder and oregano to boiling. Remove from heat and blend into soup. Add salt, garlic powder, pepper and lemon juice. Cool, then stir in cream. Cover and chill. Add parsley and pimiento before serving. Makes about 4-1/2 cups (6 servings).

Brandy Beefburgers

1 pound ground beef
1 teaspoon seasoned salt
1/4 teaspoon thyme
1/8 teaspoon pepper
2 tablespoons instant minced onions
1/2 cup soft bread crumbs
1 egg, beaten
1/4 cup brandy
1/4 cup water
1 tablespoon oil
Brandy Mushroom Sauce
4 green pepper rings
4 pimiento rings
Combine beef with seasonings, onion, bread crumbs, egg, brandy and water. Mix well. Shape into 4 patties (3 1/2

diameter). Cook in heated skillet in oil, until meat is desired degree of doneness, turning to brown evenly. Remove and keep warm while preparing Brandy Mushroom Sauce. Return meat patties to sauce, and heat a minute or two longer. Top each patty with a green pepper and pimiento ring. Makes 4 servings.

• • Brandy Mushroom Sauce: Stir 2 tablespoons butter into drippings remaining in pan from cooking meat. Add 2 to 3 cups sliced fresh mushrooms and saute lightly. Combine 1 1/2 tablespoons cornstarch, one-third cup brandy, 1 (10 1/2 ounce) can condensed beef broth and one-third teaspoon pepper. Pour over mushrooms. Bring to boil, and simmer until thickened.

Brandy Pour Over Cake

3 cups sifted cake flour
3 teaspoons baking powder
1 teaspoon salt
1 cup soft shortening (half butter or margarine)
2 cups sugar

3 large eggs
2 tablespoons lemon juice
1 tablespoon grated orange peel
one-third cup brandy
one-third cup orange juice
one-third cup milk

• • Brandy syrup

Resift flour with baking powder and salt. Cream shortening, sugar, eggs and lemon juice together at high speed of electric mixer for 3 minutes (or, beat vigorously 300 strokes by hand). Add orange peel. Add dry ingredients alternately with liquid using low speed. Turn batter into well greased and floured 10-cup Bundt or tube pan. Bake in moderate oven (350 degree F.) 50 to 60 minutes, until cake tests done. While cake is baking prepare Brandy syrup. Cool cake 10 minutes in pan then with cake tester or long narrow pick poke holes in cake. Slowly spoon half of Brandy syrup evenly over cake. Unmold onto serving plate. Poke holes in top and drizzle on remaining syrup. Let stand until cool. Makes 1 large cake.

• • Brandy syrup: Combine 3/4 cup brandy and 3/4 cup sugar in a saucepan.

Warm gently, stirring until sugar is dissolved.

Branded Bean And Sausage Soup

1 cup sliced carrot
1 cup chopped celery
1/2 cup chopped onion
1 tablespoon butter
1 (10 1/2 ounce) can condensed consommé or bouillon
1/2 cup brandy
4 large garlic sausages or frankfurters (about 3/4 pound)
1 (30 ounce) can chili beans
1 (1 pound) can stewed tomatoes
Saute carrot, celery and onion slowly in butter 5 minutes. Add consommé and 1/4 cup brandy. Heat to simmering, cover and cook 5 minutes. Make 3 or 4 diagonal cuts in each frankfurter (or, cut into generous slices, if desired). Add to soup and cook 5 minutes. Coarsely mash 1 cup of the beans. Add to soup, along with remaining 1/4 cup brandy. Simmer 5 minutes longer.

"We want your recipes!"



- Entries will be evaluated weekly with week's best recipes printed in the newspaper.
- Delivery of actual prepared entree to The Post at 17270 SE Bluff is preferred, so we can photograph it.

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