

## Rhubarb Favored in Pies, Desserts as Well as Sauce

Fairly plentiful in the markets now is pretty pink rhubarb. It has been coming in for some time, supplies gradually increasing. It makes wonderful sauce.

No one thinks of rhubarb without thinking about pie. Here is a special one:

**Rhubarb Pie**  
3 eggs  
3 tablespoons milk  
3 cups sugar  
1 cup flour

## Salmon and Cucumber Sandwiches

A genuine sandwich sensation, this is Salmon and cucumbers have long been a winning combination, but only recently did a good cook figure out this sauteed sandwich to delight family and friends.

**Sauteed Salmon - Cucumber Sandwich**

12 slices bread  
Butter or margarine  
1 cup flaked cooked salmon  
2 teaspoons minced onion  
1 tablespoon lemon juice  
1/2 teaspoon black pepper  
1/2 teaspoon sage  
1/4 cup real mayonnaise  
1 large cucumber, grated  
Spread 6 slices of bread with butter or margarine. Mix salmon, onion, lemon juice, seasoning and half the mayonnaise until well blended. Spread on remaining slices of bread. Cover the salmon mixture with grated cucumber. Top with bread slices spread with butter or margarine; press together. Spread outside of sandwich with mayonnaise; saute over very low heat until light brown on both sides. Six servings for four persons.

## BROILED GRAPEFRUIT

Butter does special things for broiled grapefruit. Cut grapefruit in half, remove a membrane. Sprinkle fruit with brown sugar, spoonful of unsphered molasses, or honey. Dot generously with butter; place 2 or 3 inches below broiler flame and broil until golden brown.

## ALLSPICE IN PATTIES

Ever add a pinch of ground allspice to meat patties?



Blue Cheese adds substance to Lenten vegetable salads.

## Try This Salad Trick of Year for Tasty Offering

By CECILY BROWNSTONE

(AP Newsfeature)

Here's one of the best salad tricks of the year. And it all came about because one recipe borrows from another.

This is how it started. Know that salad, probably originating in California, that includes garlic-flavored croutons? The crunchy tidbits are delicious but it takes some time to dice the bread for them and then brown it in oil.

So one day when we had toasted a batch of those bite-sized shredded rice cereal squares in butter and seasoned them with garlic powder to serve as a first-course nibble, we held back. Instead we tossed them into a salad. Our eaters liked the innovation and we've been using them this way ever since.

The rice tidbits are particularly delicious in a salad made up of romaine, fresh young spinach leaves, thinly sliced radishes and blue cheese tossed with a dressing of oil, vinegar, salt, pepper and paprika. They're also good in a salad of greens, cucumber, scallops (green onions) and green pepper with blue cheese and an oil-vinegar dressing. If you want to serve tomatoes with these salads, offer them as a separate accompaniment.

**1957 Tossed Salad**  
Ingredients: 2 quarts torn romaine 'packed down well', 1 pint torn spinach leaves (packed down lightly), 1 cup thinly sliced radishes, 1/2 pound (1/4 cup firmly packed) blue cheese, 2 tablespoons butter or margarine, 1 cup bite-sized shredded - rice cereal squares, garlic powder, French dressing, salt, pepper.

Method: Have romaine and young fresh spinach washed, dried and craped in the refrigerator before tearing into pieces of a size that can be picked up easily with a fork. Turn romaine and spinach into a big salad bowl. There should be just enough spinach to give a dark green accent to the lighter colored romaine leaves. Sprinkle with radishes and finely-cut blue cheese. Cover lightly and refrigerate until serving time. Melt butter in an 8-inch skillet over low heat; add shredded rice squares and brown, stirring often. Sprinkle cereal with garlic powder to taste; cool. Toss the salad with the French dressing, just before serving, adding salt and pepper if

1/2 teaspoon nutmeg  
4 cups cut-up rhubarb  
1 tablespoon butter  
Beat eggs slightly; add the milk, mix, and stir in the sugar, flour and nutmeg. Mix in rhubarb, other desserts.

## Rhubarb Tapioca

1/2 cup quick-cooking tapioca  
1 1/2 cups sugar  
1/2 teaspoon salt  
Pour mixture into pastry-lined pie pan, 9-inch pan. Dot top with the butter. Cover with a lattice top and bake until browned, in 400 degree oven, 50 to 60 minutes.

## Favorite Rhubarb Pie

4 cups diced, unpeeled rhubarb  
1 1/2 cups sugar  
3 to 5 tablespoons flour  
Dash of salt  
2 tablespoons butter or margarine

Pastry for 9-inch pie  
Blend sugar, flour and salt and toss with rhubarb. Place in pastry-lined pie plate. Dot with butter or margarine. Add upper crust. Bake at 450 degrees for 10 minutes. Reduce heat to 350 degrees and bake 30 minutes or until crust is lightly browned and fruit is tender.

Perhaps you want rhubarb in

2 1/2 cups rhubarb, cut in pieces

2 1/2 cups water

1 cup crushed pineapple

Combine quick-cooking tapioca, sugar, salt, rhubarb and water in

saucepan. Place over medium heat

and cook until the mixture comes

to a full boil, stirring constantly.

Remove from heat. Cool, stirring

occasionally. Add pineapple. Chill.

Serve with plain or whipped

cream. Makes eight servings.

## Apple-Rhubarb Cobbler

2 cups diced rhubarb

2 cups peeled and sliced

apples

1 cup sugar

1 1/2 cups sifted flour

2 teaspoons baking powder

1/2 teaspoon salt

1/4 cup sugar

1/4 cup shortening

1 beaten egg

1/2 cup milk

1/2 teaspoon vanilla

Prepare fruit, mix with sugar

and place in greased baking pan

or casserole. Sift flour, measure

and sift with salt, sugar and bak-

ing powder. Cut in shortening as

for biscuits. Add slightly beaten

egg to milk and vanilla, and add

to dry ingredients. Pour batter

over fruit and bake in moderate

oven, 375 degrees, for 45 to 55 min-

utes. Makes 6 servings. Best

served warm.



Fine for a spring salad is one of asparagus spears with garnishes and a zesty salad dressing.

## Asparagus Is Always a Salad Favorite

Salads are always an important

part of a main meal.

Favorite among vegetables for

salad is asparagus. This is a

product grown extensively in the

west. No kitchen supply shelf is

complete without its cans of as-

paragus for quick meals, if the

fresh is not at hand. Asparagus

is one product that goes nicely

with any meat, fish or fowl. It is

good by itself with lettuce, or it

can be used in salad combinations.

Here is a salad mold using as-

paragus tips, and a dressing with

zest.

## Green Gold Salad

1 No. 2 can asparagus tips

1 package lemon-flavored

gelatine

1 cup boiling water

3/4 cup cold water and asparagus

juice

3 tablespoons lemon juice or

vinegar

1 teaspoon scraped onion

Gold Layer:

1 package lemon-flavored

gelatine

1 cup boiling water

2 tablespoons lemon juice or

vinegar

3/4 cup salad dressing

3/4 cup finely chopped celery

For asparagus layer drain can of

asparagus, saving the juice. Dis-

solve package of lemon-flavored

gelatine in hot water. Add lemon

juice or vinegar and chill until like

thin syrup. Stir in salad dressing.

Chill until the consistency of egg

whites. Fold chopped celery and

spoon over asparagus layer. Chill

several hours or until firm. Serves

8 to 10.

desired, a dash of tabasco. Chill

until syrupy. Pour a little of the

mixture into 8 individual molds or

into a 1 1/2 quart gelatine mold.

Chill until almost firm. Arrange

the drained asparagus spears on

gelatine. Spoon remaining gela-

tine over this layer. Chill until al-

most firm.

For gold layer — and make this

right after the asparagus layer.

Dissolve second package of gela-

tine in boiling water. Add lemon

juice or vinegar and chill until like

thin syrup. Stir in salad dressing.

Chill until the consistency of egg

whites. Fold chopped celery and

spoon over asparagus layer. Chill

several hours or until firm. Serves

8 to 10.

## Apple and Pork Chop Suey Good

Pork and apple chop suey is

something to please all of the

family, come dinner time.

The usual chop suey vegetables

—bean sprouts, celery, and onions

—are added along with apples,

which lend an unusual nut-like

flavor.

## Pork and Apple Chop Suey

1 1/2 pounds pork shoulder meat,

cut in 1-inch cubes

2 tablespoons flour

1/4 cup lard or drippings

1 can bean sprouts

Water

1 bouillon cube

2 medium onions, sliced

1/2 teaspoon salt

1 cup diced celery

2 apples, sliced

3 tablespoons cornstarch

1 1/2 teaspoons soy sauce

1 teaspoon Worcestershire

sauce

Roll pork in flour and brown in

hot fat. Drain liquid from bean

sprouts and add water to make 1

cup. Dissolve bouillon in liquid.

Add liquid, bean sprouts, onions,

and salt to meat. Cover pan and

simmer 30 minutes or until meat

is tender. Stir in celery and apples

and cook 10 minutes longer. Dis-

solve cornstarch in 1/4 cup cold

water and add. Cook over low

heat, stirring constantly, until

thickened. Add soy sauce and

Worcestershire sauce. Serve over

fluffy rice, 6 servings.

## FANCY POTATOES

A fluted cutter can be used to

cut potatoes in lattice design. Nice

when potatoes are to be deep-fat

fried.

## FISH FOR COMPANY

Company Friday fare: Broiled

fish steaks served with Hollandaise

Sauce. If any of the sauce is left

over refrigerate it and use in

sandwich spreads.

## Survey Reported on Frozen, Packaged Products

Frozen orange juice, package

mixes and other new food products

hold their own in households once

they gain a place, but they haven't

yet replaced favorite standbys,

says Zelma Reigle, Oregon State

college food marketing specialist.

Food purchases made by more

than 6,000 families were tabulated

for one week in a recent U.S. de-

partment of agriculture survey.

Results indicate that it took some

time for new food products to gain

wide-spread acceptance, even if

the products seem to cut time and

work for the homemaker.

Convenience items such as

bread, ice cream, frankfurters,

lunch meats, soups and jams that

had been on the market for some

time received widest use in the

survey. Bread was purchased by

almost all the families during the

week they were interviewed. Ice

cream was purchased by more

than half the families and canned

soup, jellies and jams by about

half the families.

Newer convenience foods took

longer to gain stead in the family

food center. Frozen vegetables and

frozen concentrated fruit juices

## Fried Cauliflower

Dip cooked cauliflowerets in an

egg, flour and water batter and

try until golden brown in deep hot

fat. Serve as a first-course tidbit

with tomato juice if you like.

## Hot Canape Makes Party Festive

In search of something new for a canape at your next party? A hot canape always makes a party a bit more festive. And here is one made from ingredients usually on your pantry shelf:

## Spicy Sardine Pastry Sticks

1 can (3 3/4-oz.) Maine Sar-

dines, mashed

2 teaspoons lemon juice

2 tablespoons mayonnaise

1/4 teaspoon prepared mustard

Dash black pepper

Dash cayenne

1/2 teaspoon chili powder

1 package pastry mix

Water

Preheat oven to 450 degrees F.

(hot). Beat together sardines, lemon juice, mayonnaise and seasonings. Set aside. Blend chili powder with pastry mix in bowl. Prepare pastry according to directions on package. Divide dough in half and roll out into two 9-inch squares. This should be about 1/4 inch thick. Spread one square with sardine mixture; cover with other pastry square. Roll gently with rolling pin to press together. Cut into 1/2-inch sticks or cut with fancy cutter. Bake at 450 degrees oven for 12-15 minutes. Yield: approximately 3 dozen sticks. For a spread, try this:

## Zippy Sardine Spread

4 tablespoons butter or

margarine

4 tablespoons flour

1/4 teaspoon salt

1 cup milk

1/2 cup grated sharp cheddar

cheese

1 teaspoon Worcestershire

sauce

1/2 teaspoon dry mustard

Dash cayenne

1 can (3 3/4-oz.) Maine Sar-

dines broken into bite-size

pieces

Melt butter in saucepan. Add

flour and salt, blending until