

RHUBARB TAPIOCA PUDDING

½ cup minute tapioca
2½ cups hot water
3 cups Hothouse rhubarb cut in pieces
½ teaspoon salt
2 cups sugar



Add tapioca and salt to the boiling water and cook in double boiler five minutes, or until thickened. Then add rhubarb and cook ten minutes more. Add sugar and remove from fire and cool. Serve with whipped cream.

RHUBARB SHORT CAKE

Make a small cake from your standard cake recipe (or substitute your favorite biscuit recipe) and bake in one layer. When done, cut it in two, crossways (so that you have two layers), pour rhubarb sauce made rather rich between the layers and on top and serve with whipped cream.



RHUBARB PIE

Slightly beat two eggs, add one cup sugar, two tablespoons of flour, blend well, then add one cup of rhubarb cut in small pieces. Have a pie pan lined with crust (unbaked) pour in the mixture and put on a lattice top. Bake in a moderate oven until the rhubarb is thoroughly cooked (about ¾ of an hour).



RHUBARB SHERBET

2 cups unsweetened, strained rhubarb
1 envelope gelatin
½ cup cold water
2 tablespoons lemon juice
¼ cup powdered sugar
2 egg whites
1 cup sugar

Soak gelatin in cold water. Heat rhubarb, add sugar and stir until dissolved. Add gelatin to hot rhubarb sauce; add lemon juice and stir to dissolve gelatin. Chill till it begins to thicken. Beat egg whites till stiff, and add powdered sugar. Beat gelatin mixture and fold the two mixtures together. Freeze, stirring at 20 minute intervals till firm.



HOW IT GROWS

Sumner Hothouse Rhubarb is grown in hothouses in the Sumner Valley region in the shadow of Mt. Rainier. Its flavor, mildness, and tenderness is incomparable with all other varieties. Never, no never, should one peel it, because the coloring and many of the vitamins are contained in the skin. No chemical sprays are ever used in the growing of this Rhubarb. Every stalk of Sumner Hothouse Rhubarb is carefully inspected before shipping by State of Washington Department of Agriculture inspectors.



RHUBARB CHIFFON PIE

2 cups finely cut rhubarb
1 envelope unflavored gelatin
2 tablespoons lemon juice
2 cups sugar
4 eggs
¼ teaspoon salt

Cook the chopped rhubarb and sugar together for 10 minutes. Add the slightly beaten egg yolks and cook in upper part of double boiler until egg is cooked. Add gelatin and lemon juice, stir until gelatin dissolves and chill. When mixture begins to thicken, beat it and fold in stiffly beaten egg whites. Pour into baked pie shell and chill.

ITS BENEFICIAL VALUE

Did your Mother ever tell you, "Eating Rhubarb is the best tonic in the world"? That is very true, and the wonderful part is that it is a tonic you will thoroughly enjoy. The goodness of the Sumner Hothouse Rhubarb is due to its high mineral content. It should never be peeled, because much of its health value as well as its coloring is in the skin.



BAKED RHUBARB SAUCE

If you cook rhubarb this way, you will find that it keeps its shape and color.

1 pound (4 cups) rhubarb
1 cup sugar
¼ cup water

Cut rhubarb in one-inch pieces. Place in baking dish. Dissolve sugar in water in a saucepan on top of the stove, let cool slightly, then pour over rhubarb. Place in a moderate oven, 350° F., and bake until tender, about 30 minutes.

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Sumner Hothouse RHUBARB

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SUMNER



RHUBARB

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RHUBARB BETTY

| | |
|---|--|
| 2 pounds rhubarb cut in pieces | 1 teaspoon cinnamon |
| Place in casserole or pie dish and use— | Blend together $\frac{3}{4}$ cup flour |
| $\frac{1}{2}$ cup water | $\frac{1}{2}$ cup shortening |
| | 1 cup sugar |
| | $\frac{1}{2}$ teaspoon salt |

Mix all together and spread over fruit. Bake at 375° F. for one hour.

RHUBARB COCKTAIL

Make rhubarb cocktail this way. Cut into inch pieces enough rhubarb to make two cups. Place in a double boiler with one cup of water and two cups of sugar and steam until tender. Strain the syrup, chill and serve over crushed ice, filling the glass half full with ginger ale. Orange juice or lemon juice may be added as desired.

RHUBARB PUDDING

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| 2 cups cut rhubarb | 1 $\frac{1}{2}$ cups sugar |
| 2 cups bread crumbs | 1 teaspoon butter |

Put a third of the bread in the bottom of a buttered dish. Add half the rhubarb mixed with half the sugar. Now add third more and half the butter. Now remaining rhubarb and sugar and then bread and butter. Cover and cook in a slow oven for an hour, removing cover at the end so as to brown lightly.

RHUBARB PUDDING

Butter a baking dish and cover the bottom with brown sugar. Place enough rhubarb cut in small pieces until it is about two inches deep. Pour one cup of (white) sugar over it, then pour the following batter all over it:

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| 1 egg well beaten | $\frac{1}{4}$ cup milk |
| $\frac{1}{2}$ cup sugar | 1 cup flour in which 1 tea- |
| 2 tablespoons any kind of good cooking oil | spoon baking powder |
| | has been sifted |

Salt and flavor. Add more flour if you think necessary. Bake in a moderate oven. Serve with whipped cream.

RHUBARB FLUFF

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| 1 cup rhubarb sauce, sweetened with | 2 egg whites |
| $\frac{1}{2}$ cup sugar | $\frac{1}{4}$ cup whipping cream |

Sweeten the rhubarb sauce, by adding sugar and heating until sugar is dissolved. Cool, fold in egg whites which have been beaten until stiff. Add whipped cream last and chill thoroughly in sherbet glasses.

RHUBARB CAKE

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| $\frac{1}{4}$ cup shortening | 1 teaspoon baking powder |
| 1 cup sugar | 1 teaspoon cloves |
| 2 tablespoons molasses (dark) | 1 teaspoon cinnamon |
| 1 cup cold, thick unsweetened rhubarb sauce | 2 cups sifted flour |
| 1 teaspoon soda | 1 cup raisins or $\frac{1}{2}$ cup each raisins and nuts |

Cream shortening and sugar well. Add molasses and rhubarb sauce and blend together. Sift dry ingredients together and add to first mixture. Add fruit and nuts and bake in a greased loaf pan in a moderate oven 350° F., for about 50 minutes or until done.

RHUBARB DELIGHT

| | |
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| 1 egg | 1 $\frac{1}{2}$ cups sweetened Hot- |
| $\frac{3}{4}$ cup medium cream | house rhubarb sauce |
| $\frac{1}{4}$ cup milk | Juice of half an orange |
| $\frac{1}{4}$ cup sugar | Pinch of salt |

Add salt to egg and beat. Add sugar, beat again. Scald milk in double boiler. Pour hot milk over egg mixture and cook until it coats the spoon. Chill.

Add rhubarb sauce and orange juice to egg mixture. Fold first mixture into whipped cream, blending well. Pour into freezing tray, stir occasionally until firm.

RHUBARB SPONGE

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| 1 envelope unflavored gelatin | $\frac{3}{4}$ cup sugar |
| $\frac{1}{4}$ cup cold water | 2 egg whites |
| 1 cup unsweetened cooked rhubarb | 1 cup whipping cream |
| | 1 tablespoon lemon juice |

Soak gelatin in cold water for 5 minutes. Heat rhubarb sauce, add sugar and stir until sugar is dissolved. Add softened gelatin and lemon juice, stirring until gelatin is dissolved. Chill until beginning to thicken and add the stiffly beaten egg whites and the whipped cream. Pour into a mold and chill until firm.

RHUBARB CONSERVE

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| 1 pound rhubarb | 1 lemon |
| 2 cups sugar | $\frac{1}{2}$ orange |
| $\frac{1}{2}$ cup seedless raisins | |

Wash stalks of rhubarb and slice. Sprinkle with sugar, add raisins, grated rind and juice of orange or lemon. Mix and let stand one-half hour to draw the juice. Bring slowly to boiling point, let simmer until thick, about one-half hour. Cool and seal.

RHUBARB CUSTARD PIE

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| 2 cups rhubarb, cooked and unsweetened (about 1 lb.) | 1 tablespoon butter |
| 1 cup sugar | 1 tablespoon cornstarch |
| | 3 eggs |

Cook the rhubarb in the top of a double boiler without any water. Mix the sugar and cornstarch and add to the rhubarb. Cook until creamy. Add butter and pour over beaten egg yolks. Return to double boiler and cook just until the yolks are also thickened. Cool slightly; pour into a baked pie shell and top with a meringue made by beating the egg whites with 6 tablespoons of sugar. Brown lightly in a slow oven.

RHUBARB REFRIGERATOR CAKE

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| 1 envelope granulated gelatin | 2 tablespoons lemon juice |
| $\frac{1}{4}$ cup cold water | $\frac{1}{2}$ pint whipping cream |
| 1 cup cooked, unsweetened rhubarb | $\frac{1}{4}$ cup powdered sugar |
| $\frac{2}{3}$ cup sugar | $\frac{1}{2}$ teaspoon vanilla |
| | Lady fingers |

Soak gelatin in the cold water for 5 minutes. Heat rhubarb sauce with the sugar to sweeten. Add softened gelatin to the hot mixture and stir until it begins to thicken. Fold in the sweetened and flavored whipped cream. Pour into an aluminum mold or loaf pan that has been lined with lady fingers, and chill in refrigerator until firm.

RHUBARB UPSIDE-DOWN CAKE

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| 2 tablespoons butter | 2 cups diced rhubarb |
| 1 cup brown sugar | |

Melt butter in frying pan, add sugar and slices of fruit.

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| $\frac{1}{2}$ cup butter | 2 cups flour |
| 1 cup sugar | 3 teaspoons baking powder |
| 2 eggs | $\frac{1}{4}$ teaspoon salt |
| $\frac{3}{4}$ cup milk | 1 teaspoon vanilla |

Cream shortening with sugar. Add beaten egg yolks. Sift flour with baking powder and salt. Add alternately with fruit juice. Fold in stiffly beaten egg whites and vanilla. Pour over fruit and bake 40 minutes at 375° F.

RHUBARB ICE

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|----------------|----------------------------|
| 3 lbs. rhubarb | 1 $\frac{1}{2}$ cups water |
| 3 cups sugar | |

Cut rhubarb into two-inch pieces, place in baking dish with sugar and water, cover and bake until tender. Strain through cheesecloth. Cool, pour into tray of mechanical refrigerator and freeze. Decorate with candied violet, chopped pistachio nuts and few chocolate sprinkles, just before serving.

RHUBARB DATE SHORT CAKE

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| 2 cups stewed rhubarb | $\frac{1}{2}$ cup raisins |
| $\frac{1}{2}$ cup dates, pitted | 1 cup cream, whipped |

Make a short cake by any preferred recipe. Split and butter it quickly, and spread at once with filling made as follows: Cook together for 5 minutes the stewed rhubarb, dates and raisins, chopped fine. Spread over each layer while both cake and filling are hot, and put thin layer of whipped cream on top of the layer of fruit before covering with the top layer of the short cake. This dessert should be served at once with whipped cream, or with thick sweet cream and sugar.

for

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- BUFFET SUPPERS
- AFTER SCHOOL BITES

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