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"SALADA" ORANGE PEKOE

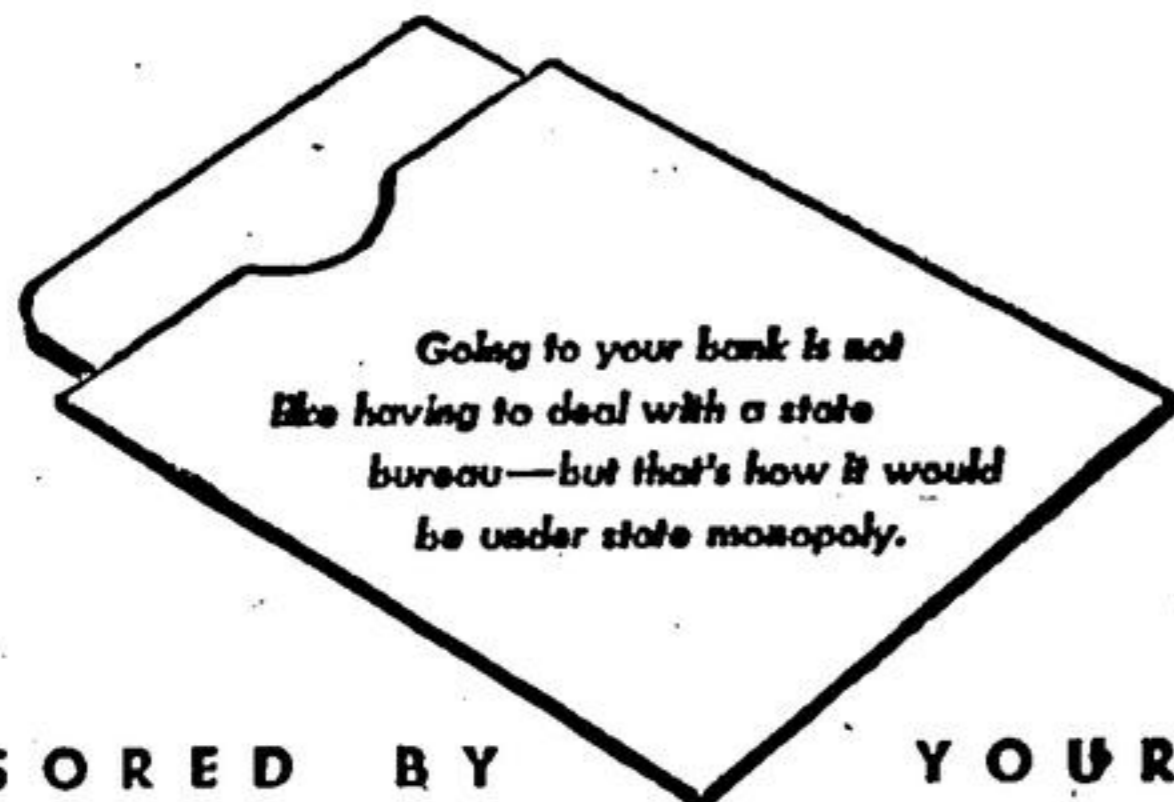


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THE MIXING BOWL
by Ann Allan
HYDRO HOME ECONOMIST

Hello Homemakers! Rhubarb pudding was my grandmother's favorite dessert. Few words ever pleased her more than her family's praise of Rhubarb Betty. As a good cook her advice was: If you can cook well, do it in various ways, frequently!

Now here are several recipes you can use frequently during the next four or five weeks.

COCOA SHORTCAKE PUDDING
4 cups of 1/2 inch rhubarb.
1/2 cup granulated sugar
Grease a large casserole and put in rhubarb and sugar. Sprinkle over a few drops of red colouring. Add the following cake mixture:
Blend in 6 tbsps. shortening and 1/2 cup brown sugar. Beat in 1 egg and then 1/2 cup milk with 1/2 cup vanilla.

Mix in another bowl, 1 1/2 cups sifted cake flour, 2 tps. baking powder, 4 tps. cocoa and 1/2 tsp. salt.
Combine shortening mixture into dry ingredients gradually. Drop batter by spoonfuls over rhubarb. Bake in a preheated electric oven at 350 degrees about 50 minutes. Yield: 8 servings.

SCALLOPED RHUBARB
2 cups soft crumbs
2 cups diced rhubarb
Two-thirds cup granulated sugar
2 tbsps. butter
2 tbsps. water
1/2 cup seedless raisins
Mix crumbs with melted butter and place one-third in the bottom of a casserole. Cover with 1/2 of the rhubarb, sugar, water and raisins. Sprinkle with more crumbs, then the remaining fruit, etc. Top with remaining crumbs. Cover. Bake in an electric oven at 375 degs. for 30 minutes. Uncover and bake until rhubarb is tender and crumbs are brown. Serve with cream or hard sauce. Yield: 5 servings.

RHUBARB TAPIOCA
1-3rd sulek cooking tapioca
1 1/2 cups boiling water
1 1-3 cups sugar
Two-thirds tsp. salt
Put tapioca in double boiler, add boiling water and salt; cook until tapioca has absorbed water. Peel rhubarb, cut in 1/2 inch pieces and sprinkle with sugar. Add to tapioca; cook until tapioca is transparent and rhubarb is soft. Serve with sugar and thin cream. Serves 6 to 8.

ORANGE BISCUIT RHUBARB
2 cups bread flour
1 tsp. salt
1 or 1 1/2 cups milk
4 tps. baking powder
2 tbsps. shortening
3 cups diced rhubarb
Mix dry ingredients and sift twice. Cut in the fat with pastry blender. Add liquid gradually, mixing with a knife. Put the diced rhubarb in greased casserole and sprinkle with 1/2 cup sugar, 3 tps. water and a few drops red colouring. Then drop the batter by spoonfuls over rhubarb. Bake in electric oven at 375 degrees for 30 minutes.

Variations
1. To the dry ingredients add 1 tsp. pastry spice
2. To the dry ingredients add one third cup finely minced peel
3. To the liquid add 1/4 tsp. pineapple extract.

GEORGETOWN UNITED CHURCH NEWS

Regular morning worship was conducted at the Georgetown United Church on Sunday by the minister, Rev. John M. Smith. The lesson was read from John 14:1-8 and Romans 8:31-39 and the text from 8:38-39 and John 3:16. Speaking on the subject "The Everlasting Life" Mr. Smith stated that to make sense of life, one must make sense of death. It was stressed that life has a God set goal — the everlasting life — and that this goal is attained by the acceptance of God's gift in Jesus Christ with all that it involves in the way of Christian surrender and service. The choir under the direction of Miss Lynda Stewart sang the anthem "At the Name of Jesus" — Charles Darton, and the offertory "Pilgrims" — H. Smart.

The first of a series of meditations from the Book of Ruth, "A Mother-in-Law's Witness," was the theme of the evening message. Miss Ruth Evans sang the solo "The Stranger of Galilee."
It was announced that in connection with the 110th Anniversary Services to be held this year an out-of-town mailing list is to be compiled. The names and addresses of any former members and adherents are to be handed to the minister.

The flowers decorating the church were placed in the memory of the late John McDonald by his daughter, Mrs. Harold Cleave.

GEORGETOWN BOY TRAINS AS PARATROOPER

A Georgetown boy, Pte. Gordon Clark, who enlisted in the army in March, is at present stationed at Rivers, Manitoba, where he is training as a paratrooper. Pte. Clark is the son of Mr. and Mrs. James Clark of Papermill Road.

DOMINION STORE MAN GOES TO BRAMPTON

Grazeley "Al" Allen, a member of the Dominion Store staff for the past two years, has been transferred to the company branch at Brampton. Working at the Georgetown store now, which is managed by Norm Smith, are David Edmunds and Belle Tennant.

They're experimenting in the West Indies on developing a new type banana. The only improvement we can think of, off-hand, would be one with a non-skiddable peel.

RHUBARB JUICE
To 3 cups rhubarb, add 1/2 cup sugar and 3 cups water. Cook 10 minutes at boiling point. Let stand until cool. Strain, then chill. Serve in place of orange juice or tomato juice. (May add a dash of red colouring or strawberry extract).

RHUBARB-PINEAPPLE JAM
1 large pineapple
5 cups diced rhubarb
Juice of 1 lemon
7 cups sugar
2 oranges, grated rind
2 oranges, diced pulp
1/2 cup raisins
1/2 cup walnuts
Cut the edible portion from pineapple and chop finely. Add diced rhubarb, lemon juice, orange rind and pulp, and sugar to pineapple. Let stand overnight. In the morning add raisins and cook slowly until thick. Stir frequently and add chopped walnuts to be cooked for 5 minutes. Pour in hot sterilized jar. When cool cover with melted wax.

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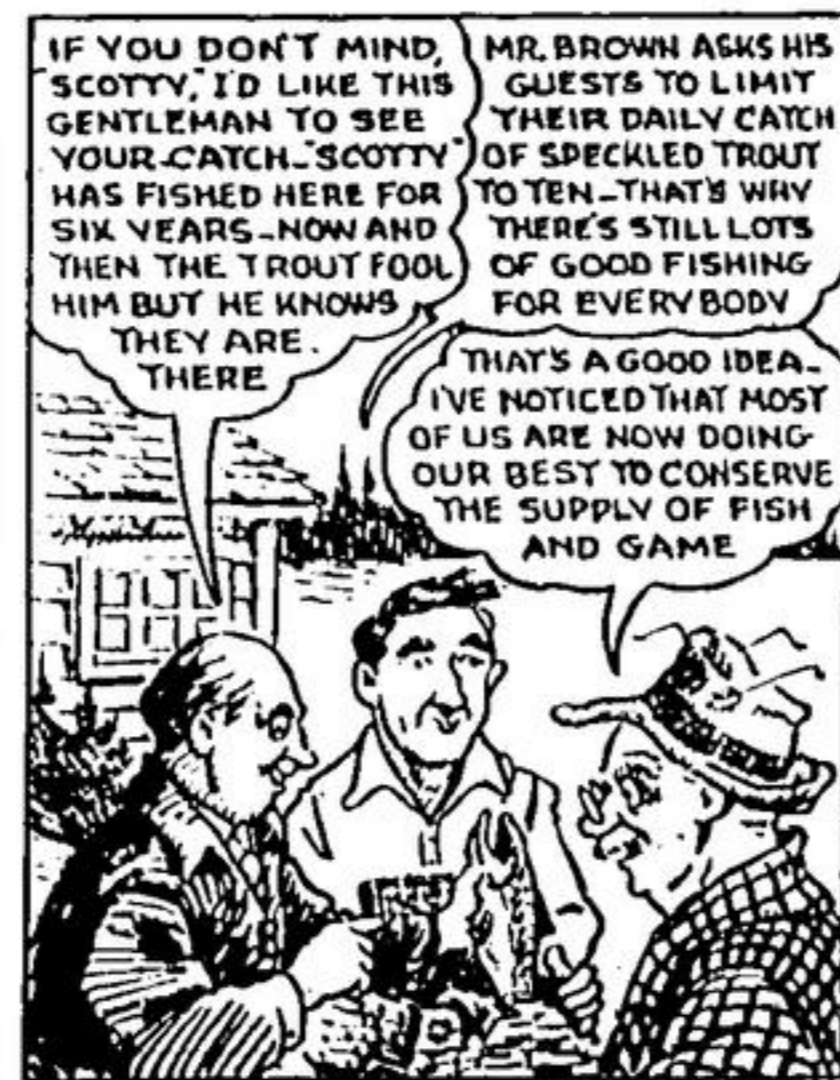
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