

**COUNTRY "CITCHEN"
COOKBOOK
by K. Scott**

Rhubarb Crisp (Micro)

1/2 c rolled oats 1 c flour
1 c firmly packed brown sugar
1/2 c margarine or butter
2 lbs rhubarb (4 c) - 1/2" pieces
1 c. sugar
1/4 c all purpose flour
1/2 tsp cinnamon
1/2 c water

Mix flour, oats and sugar in large bowl. Stir in margarine with fork to make a crumbly mixture. Set aside.

Combine rhubarb, sugar, flour & cinnamon in 8"x8" baking dish. Cook 3 minutes on High, covered with plastic wrap. Sprinkle topping evenly over rhubarb mixture. Do not cover while cooking 8 more min. on High or until top is crispy and rhubarb is tender. Serves 8.

Rhubarb Cream Delight

1/2 c butter 2 1/4 c sugar
1 c graham cracker crumbs
4 c. rhubarb cut finely
1 (3 oz) strawberry Jello
2 c. miniature marshmallows
1 c. whipped cream

Melt butter in 8"x12" pan. Press crumbs, 1/2 c sugar, butter together in pan. Cook rhubarb in very small amount of water until slightly tender. Add remaining sugar and Jello to hot rhubarb. Cool. Add marshmallows when completely cool. Add whipped cream and pour over crumb mixture. Chill. Add 1 c. crushed pineapple if desired. 10-12 servings.

Stewed Rhubarb

When cooking rhubarb whether using brown or white sugar or substitute, do not add it until the rhubarb is cooked and a bit cool. Use only a very small amount of water as rhubarb contains so much water.

Rhubarb Custard Pie

2 1/2 c rhubarb - small pieces
2 egg yolks 1 c sugar
2 tbsp flour
1 tbsp melted butter

Beat egg yolks to a thick froth. Gradually add sugar, flour and butter. Add rhubarb, pour into uncooked pastry shell and bake like Custard Pie. When baked thoroughly, top with meringue made of 2 egg whites. If desired you may use two crusts instead of meringue. I also add raisins occasionally. Preheat oven to 350°.

Baked Rhubarb (Micro)

2 c rhubarb - small pieces
2 tbsp water dash salt
1/2 c sugar

In 2 qt. casserole combine rhubarb, water and salt. Cover and cook on High 4-6 min. Stir halfway through cooking time. Add sugar and cook 1 min. Stand covered for 10 min. Test for doneness. 1 tsp grated lemon or orange rind adds zest.

Pineapple Rhubarb Crisp

PREHEAT OVEN TO 350°.

3 tbsp margarine
3 tbsp flour dash nutmeg
1 c water
1/2 c packed brown sugar
1/2 c. rhubarb - 1/2" pieces
1 can (13 oz) pineapple chunks in own juice
1/2 c sugar 3/4 c flour

Combine 1 tbsp margarine, 3 tbsp flour, brown sugar, nutmeg. Stir in water. Cook over med. heat, stirring often until thickened. Add rhubarb. Cook until tender. Remove from heat. Stir in drained pineapple. Pour into ungreased 1 1/2 qt. baking dish. Combine 1/2 c sugar, 3/4 c. flour and remaining margarine until mixture resembles corn meal. Sprinkle over fruit mixture. Bake 30 min. Serve warm.

STRAWBERRY SQUARES

1 quart Ontario strawberries
1 1/4 cups whole wheat flour
1 1/4 cups rolled oats
1/2 cup brown sugar
1/4 tsp baking soda
1/2 tsp salt
1/2 cup butter
2 tbsp sugar
1/4 tsp cinnamon

Wash, pat dry, hull and slice strawberries. Drain on paper towel. Set aside.

Combine flour, rolled oats, brown sugar, baking soda and salt in large bowl. Cut in butter with pastry blender or 2 knives until mixture is crumbly. Set aside 1 1/2 cups of this mixture for topping. Pat remaining mixture into 8-inch square pan.

Mix sugar, cinnamon and toss with sliced strawberries. Spoon strawberries over crumb base in pan. Sprinkle remaining crumb mixture on top. Bake at 180°C (350°F) for 40 minutes. Makes one 8-inch pan. Cut into 12 squares. Best served warm.

RHUBARB PUDDING

4 c. rhubarb, cut up, sprinkle with 1/2 c. sugar and 1 tbsp. flour. Put into a buttered baking dish. Sprinkle with following crumb mixture:
3/4 c. oatmeal (instant), 1/2 c. flour, 1/2 c. sugar, 1/2 c. margarine, melted.
Bake 25-30 min. in 350 deg. oven.

**SADD
Contract
for Life**

A "Contract for Life" between Parent and Teenager
From the Students Against Driving Drunk

TEENAGER

I agree to call you for advice and/or transportation at any hour, from any place if I am ever in a situation where I have had any alcohol or a friend or date who is driving has had any alcohol.

Signature

PARENT

I agree to come and get you at any hour, any place, no questions asked and no argument at that time or I will pay for a taxi to bring you home safely. I would expect that we will discuss this issue at a later time.

I agree to seek safe sober transportation home if I am ever in a situation where I have had any alcohol or a friend who is driving me has had any alcohol.

Signature

Date

For more information: Phone S.A.D.D.

Rideau District High School

(613) 359-5391

JUST A REMINDER....

As we begin this summer season, perhaps a friendly reminder about the work done over the past year in regard to the S.A.D.D. program. Students against Driving Drunk has gathered much support from area organizations along with many "contracted" young people. While we tend to think of the increased dangers of winter driving, due to poor weather conditions, it has been shown that more accidents occur during the carefree days of summer. Let's make sure ALL our students return to school this Fall...remind both young and old about the dangers of driving after consuming alcohol....Our summer visitors should also be made aware of the stiffer penalties for charges of impaired driving, as well as the crack-down on driving boats while under the influence of alcohol. Police enforcement agencies will be making a concerted effort to enforce laws pertaining to alcohol use while in charge of any type of vehicle, either land or water. Have a safe summer....Don't Drink & Drive...your future could be tragic!

RHUBARB FOOL

2 c. rhubarb cut in 1/2" pieces, 1/2 c. sugar, 1c whipping cream (whipped) Alternate rhubarb and sugar in layers in oven proof dish, ending with a layer of sugar. Cover and bake for 1 hr. at 350 deg. Put cooked mixture in processer and blend to a pulp. Whip cream and fold into mixture. Serve cold.



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275 Haig Road
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