COUNTRY "CITCHEN" COOKBOOK by K. Scott

Rhubarb Crisp (Micro)

1 c flour ½ c rolled oats firmly packed brown sugar

½ c margarine or butter

2 lbs rhubarb (4 c) - 1/2" pieces 1 c. sugar

¼ c all purpose flour

½ tsp cinnamon

½ c water

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

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

Rhubarb Cream Delight

2¼ c sugar ½ c butter 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, ½ c sugar, butter together in pan. Cook rhubarb in very small amount of water until slightly tender. remaining sugar and Jello to hot rhubarb. Cool. marshmallows when Add completely cool. Add whipped cream and pour over crumb mixture. Chill. Add crushed pineapple if desired. 10-12 servings.

Stewed Rhubarb

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

Rhubarb Custard Pie

2½ 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 Custard and bake like Pie. When baked thoroughly, with top 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 dash salt 2 tbsp water ½ c sugar

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

Pineapple Rhubarb Crisp

TO OVEN PREHEAT 350°. 3 tbsp margarine

dash nutmeg 3 tbsp flour 1 c water

½ c packed brown sugar ½ c. rhubarb - ½" pieces

1 can (13 oz) pineapple chunks in own juice

3/4 c flour ½ c sugar Combine 1 tbsp margarine, 3 tbsp flour, brown sugar, Stir in water. nutmeg. heat, med. Cook over until often stirring rhubarb. Add thickened.

Cook until tender. Remove from heat. Stir in drained into Pour pineapple. baking ungreased 1½ qt. dish. Combine ½ c sugar, 3/4 c. flour and remaining mixture until margarine meal. resembles corn Sprinkle over fruit mixture. Bake 30 min. Serve warm.

STRAWBERRY SQUARES

l quart Ontario strawberries 1¼ cups whole wheat flour 1¼ cups rolled oats 3/2 cup brown sugar ¼ tsp baking soda 1/8 tsp salt 3 cup butter 2 tbsp sugar ¼ 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 1½ 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 c. Sugar and 1 tbsp. flour. Put into a buttered baking dish. Sprinkle with following crumb mixture: 3/4 c. oatmeal (instant), % c. flour, 1/4 c. sugar, 1/4 c. margarine, melted. Bake 25-30 min. in 350 deg. oven. ******



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 alochol or a friend or date who is driving has had any alcohol.

Signature

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....

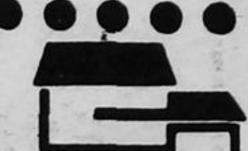
As we begin this summer season, perhaps a friendly reminder obout the work done over the past year in regard to the S.A.D.D. program. Students against Driving Drunk has gathered much support area organizations along with many "contracted" young people. While we tend to think of the increased dangers 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

RHUBARB FOOL

future could be tragic!

2 c. rhubarb cut in 2" pieces, 2c. 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.

D. LAWSON **BUILDING SERVICES**



R.R. 3 ELGIN, ONTARIO KOG 1E0

(613) 359-5966

* BUILDING * RENOVATIONS * PROPERTY REPAIRS * * CUSTOM KITCHENS and * BATHROOMS *

CALL US FOR FREE ESTIMATES AND DESIGNS ON ALL YOUR BUILDING OR RENOVATION PROJECTS.



275 Haig Road

Belleville, Ontario K8N 5E5

W. D. HAMBLEN, B.A., M.Ed.

359-5704 966-1339