Try Rhubart Shortcake



Rhubarb gingerbread shortcake . . . spring treat

By Cecily Brownstone Associated Press Food Editor

Your family and guests have a reat in store for them if you try a new kind of shortcake — this lus-scious rhubarb-gingerbread crea-tion. The cake base has a délighttion. The cake base has a delignt-ful flavor that comes from oldfashioned mild molasses and just the right blend of spices. The rhubarb filling also is sweetened with

rhubarb filling — keep heat low, hot (but not boiling) water; have watch carefully, and don't stir the water in lower part of double boil if you want it to keep its shape. If you prefer rhubard sauce to having the rhubarb in pieces, just stir it well once it's soft; when it cools it will be thick enough to spoon between the layers of spicy ginger-

In buying rhubarb for the shortcake, choose stalks that are fresh, firm, thick, and of good color. Usu-ally, well-colored rhubarb is well ally, well-colored rhubarb is well flavored. Do not peel; the skin helps to give the cooked rhubarb attractive color and to hold the pieces together. Rhubarb is sold either in bunches or by the pound.

Rhubarb is delicious teamed with strawberries, pineapple, orange sec-tions, and sliced bananas. When you want to use it in a fruit compote be sure that, in cooking, the pieces stay whole.

Rhubarb Gingerbread Shortcake Ingredients: 2 1/3 cups sifted flour, 2 teaspoons baking soda, ½ teaspoon cinnamon, % teaspoon ginger, ½ teaspoon nutmeg, ½ teaspoon cloves, % cup brown sugar (firmly packed), % cup shortening, % cup old-fashion-ed mild molasses, 1 cup buttermilk, 2 eggs, rhubarb filling, 1 cup heavy

cream (whipped and sweetened).

Method: Into large mixing bowl
sift flour, baking soda, salt, cinnamon, ginger, nutmeg, and cloves; mix in sugar well. Melt shortening in small saucepan; stir in molasses then buttermilk. In small bow beat eggs until foamy; stir in molasses mixture. Now gradually stir molasses-egg mixture into flour mixture. Beat until smooth, about 12 minute. Turn into 2 well-greased lightly floured 9x9x2-inch pans. Bake in moderate (375F.) oven 25 minutes or until cake tester comes out clean. Turn out on wire rack to cool. Put to

gether shortcake fashion with rhu-barb filling and whipped cream.

Makes 9 servings. Rhubarb Filling

Ingredients: 1½ to 2 pounds rhubarb; 2 tablespoons quick-cooking tapioca, 3/8 teaspoon salt, 3/9 cup sugar, 3/4 cup old-fashioned cup sugar, 1/4 mild molasses.

Method: Cut leaves and root ends barb filling also is sweetened with from rhubarb. Wash but do not molasses and has a surprise inmolasses and has a surprise inpeel. With sharp knife cut stalks gredient — quick-cooking tapioca.
into 1½-inch lengths to make 4 ing and topping for gingerbread of honey and pollen and growth of the bees in the hive. The tapioca thickens the filling a bit and gives it interesting texture. One word of warning about the table of warning about the er just touching bottom of upper part; cover tightly. Cook, stirring several times before rhubarb soft ens. Keep covered and cook with-out stirring until tapioca is trans-parent — this may take as long as 1½ hours. (With spatula scrape down sauce from sides of pan a few times). Remove from hot water. Chill in pan. Use as fill-

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Veterans Not Collecting Cash NSLI Dividends to Get Credit

mailed to such veterans after the weekday except Saturdays. The 1952 dividend is payable. The first notices are scheduled to be mailed officer is located in the Legion hut, notices are scheduled will advise the soon. The notice will advise the policyholder that if the dividend credit is not applied in payment of Guerilla Warfare Gains premiums becoming due and not otherwise paid, or is disposed of in full at the insured's request withfull at the insured's request with-in three months from the anni-versary date, it will earn interest,

says Elliott.

The authority for this procedure is Public Law 36, 82nd Congress.

This law provides that on and after Jan. 1, 1952, dividends on NSLI shall be applied in payment of premiums becoming due and not otherwise paid unless the insured has requested payment of the death of the deat

VA has begun to mail 1952 dividend checks to policyholders who the period. have made requests in writing for cash payments. Approximately 5, 000,000 policyholders are eligible for the \$200,000,000 dividend.

Policyholders who desine divi dends paid in cash and have not yet so requested should write the

Veterans who do not request VA office to which they are pay-their 1952 National Service Life ing premiums, giving their full Insurance dividend in cash before it is due will be notified by the Veterans administration of the divi-dend amount placed on deposit to their credit, says E. C. Elliott, of-erans with these letters if they will ficer in charge of the New Bern call at the office. Room 211, Post VA office.

Office building. New Bern, N. C., VA said dividend notices will be from 8 a.m. until 4:45 p.m., each nailed to such veterans after the weekday except Saturdays. The

squads are being withdrawn for further training, he said. British troops are to replace them during

Gen. Templer has said he could beat the terrorists in three months provided the entire Malayan population was behind him.

Experiments indicate that a hive

By Ruth Current

For success in canning low-inin good working order. Two important points to check before each canning session are: First, test the canner to see that no steam, or very little, leaks out where cover and kettle join. If too much leaks out, you may not be able to main-tain the pressure needed and the canner may boil dry and be ruined. Second, check the dial face gauge to find out if it accurately registers the pressure inside the canner. If the gauge is five pounds or more off, you need a new one.

To prevent food spoilage, only must jars be sealed air-tight but in addition the whole canning process must be conducted under the most sanitary conditions. Clean-liness is absolutely essential. All jars and their tops should be washed in hot, soapy water, rinsed with hot water, and turned upside down



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Pt. 29c

on a clean towel or kept in hot lower the jars very carefully into water until it is time to fill them. the boiling water to avoid by Care must be taken to avoid age. Be equally careful when lift-scalds and burns when canning, ing the trayholder out of the bath

the water-bath method, be sure to the Roman

Handle hot jars with dry towels: to avoid spattering and splashing use holders when handling hot kettles; avoid spilling or splashing hot Beer seems to have been used water, hot food, and hot liquids in acid vegetables and meats, you general; turn handles of cooking from the most ancient times in need to have your pressure canner utensils away from the edges of Babylon and Egypt.

the stove so that persons passing by will not strike them; don't reach over steaming kettles. When using honorable form of execution by

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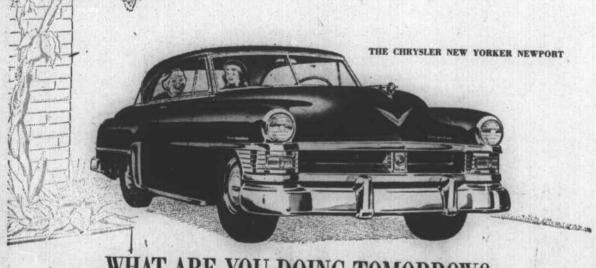
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