

RECIPES ASK Aunt Daisy ANSWERS

RHUBARB FOR THE SPRING

New Ways With An Old Friend

ALTHOUGH we have had the long, thin, rather limp bundles of rhubarb at our disposal more or less all through the winter, we are nevertheless glad to see the short, thick, very pink and crisp spring variety now set out in the fruiterers' shops. I saw some like that the other day, with big bunches of violets each side—very pretty! This spring rhubarb is very good for the blood; and if a pinch of baking soda is added just before it is taken off

Honey and Oatmeal

One cup of flour, 1 cup oatmeal or wholemeal, $\frac{1}{2}$ cup honey, pinch salt, 1 teaspoon baking powder, $\frac{1}{4}$ lb. butter. Rub the butter into the dry ingredients, then mix to a stiff dough with honey which has been melted in $\frac{1}{4}$ cup of milk. Roll out thin, cut in shapes and bake in a quick oven.—(From Awapuni.)

the fire, much of the tartness is removed. Plenty of creamy custard served with it makes it really delicious.

Here are some more suggestions:

Rhubarb Hedgehog

This is a pretty "sweet" and very good served with cream or custard. Wipe the stalks of some young, pink rhubarb, but do not skin them. Cut into small pieces and stew in a little water till tender. Put through a sieve, add sugar to taste, and the grated rind and juice of a lemon.

Now dissolve some gelatine in a little warm water, and add it to the rhubarb purée. The amount of gelatine depends on the quantity of purée, and the size of your family. If you have a pint of purée to thicken, you will need 2 dessertspoons of gelatine; if only half a pint, one dessertspoon. Beat up the rhubarb and gelatine together, and add also a knob of butter, which gives the mould a smoothness of taste and texture. When all is well blended, pour it into a wetted mould and leave to set. When turned out, stick blanched and shredded almonds all over it, to make the hedgehog effect.

Rhubarb Mould

Wash and cut into small pieces as much rhubarb as you wish to use, and

simmer till tender with a little water and sugar. Strain carefully, saving the juice. Rinse out a mould with cold water, and put at the bottom a layer of stale sponge cake. Cover with half the rhubarb which should have been kept as whole as possible. Have ready a packet of jelly crystals dissolved in the hot rich rhubarb juice, made up to a pint with water. A red jelly should be used—cherry or red currant, but not raspberry, which does not blend so well with the rhubarb flavour. When the jelly is cold, but not set, pour half over the rhubarb and sponge cake. Then put the other half of the rhubarb on top and cover with another layer of sponge cake. Now pour the rest of the jelly over all, and put away in a cold place to set. Turn out carefully and serve with cream or custard.

Rhubarb Jam

Six pounds of rhubarb, 6 lbs. of sugar, 1 lb. of raspberry jam. Cook the fruit on a slow heat till soft. Add the sugar. Boil in the usual way until a little sets when tested, stir in the raspberry jam, put in jars, and seal.

Rhubarb Wine

Twenty-five pounds of rhubarb, and 5 gallons of cold water. To each gallon of the liquor thus obtained, add 4 lbs. of good sugar, and the juice and thinly pared rind of one lemon.

Wipe the rhubarb with a damp cloth, cut into short lengths leaving on the peel. Put into an earthenware bowl or enamel vessel, crush it thoroughly with a heavy potato masher, and pour over it the water. Let it remain covered for six or eight days, stirring it daily. Then strain the liquor into another vessel, add the sugar, lemon juice and rind, and stir occasionally till the sugar is dissolved. Let it work for three weeks. Then strain it again, let it stand for a few days. Now taste it, and if the wine is not sweet enough dissolve some sugar in a little boiling water and make it to the required sweetness before putting it in the keg. The keg can now be bunged tightly and let it stand for 7 months.

Rhubarb Cordial

Seven pounds of rhubarb, 2 lbs. of sugar, $1\frac{1}{2}$ gallons of water. Bruise the rhubarb and put into a crock with water. Allow to stand for five days, stirring every day. Strain and pour over the sugar, making sure that the sugar is dissolved. Allow to stand for a further three days, then strain and bottle. The longer the cordial stands, the "brisker" it becomes. It makes a very refreshing drink in summer.

Rhubarb Jelly

Wash and dry the rhubarb, cut it into inch lengths, and allow one pint of water to each 4 lbs. of rhubarb. Boil it to a pulp, and strain through a jelly

bag. Then boil the juice for about fifteen minutes; and afterwards add cup for cup of hot sugar. Boil till it will jell.

Rhubarb Chutney

Two pounds of rhubarb, $1\frac{1}{2}$ pints of vinegar, 1 tablespoon salt, 2 teaspoons cayenne pepper, 1 oz. dry mustard, $\frac{1}{2}$ lb. brown sugar, 2 lbs. stoned dates, 2 onions cut up small. Boil the vinegar and sugar until dissolved, add the rhubarb, and boil gently. Keep stirring. When half cooked, add onions and dates, salt, etc. Boil very gently until all is tender. This has been well tried for more than 30 years.

Walnut Rose

About a pound of rhubarb, 1 packet of strawberry jelly crystals, some sugar, desiccated coconut, 1 pint of custard, and a few walnuts. Stew the rhubarb with a little water and sugar to taste, until tender. Drain off the syrup, and divide the fruit into pretty individual dishes. Make up the syrup to a pint with water, and dissolve the jelly in this. Leave it to nearly set, then whip up to a froth and pile on top of the rhubarb. Make a pint of custard, and pour a little round each jelly. Decorate with a sprinkling of coconut and walnut on top.

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