



Guest homemaker

**Mrs. Russell Thorston
Wahoo, Nebraska**

This recipe is one of Mrs. Thorston's family's favorites. It's good when served plain, but for a finishing touch, top with ice cream or whipped topping.

Rhubarb Crunch

1/2 cup butter or margarine, melted
1 cup brown sugar
1 cup flour
1 cup oatmeal
4 cups rhubarb, sliced
1 cup water
1 cup sugar
2 Tbsp. cornstarch
Red food coloring
Vanilla

Combine butter or margarine, brown sugar, flour and oatmeal. Pat half of butter mixture into a 9-inch square pan; top with sliced rhubarb. Combine water, sugar and cornstarch; cook until thickened. Cool. Add few drops red food coloring and vanilla. Pour cooked mixture over rhubarb, cover with remaining half of butter mixture. Bake in a 350° F oven for 30-40 minutes.

**Don't forget to check
your chimney or flue for
obstructions before starting
your fossil-fuel furnace
this fall.**