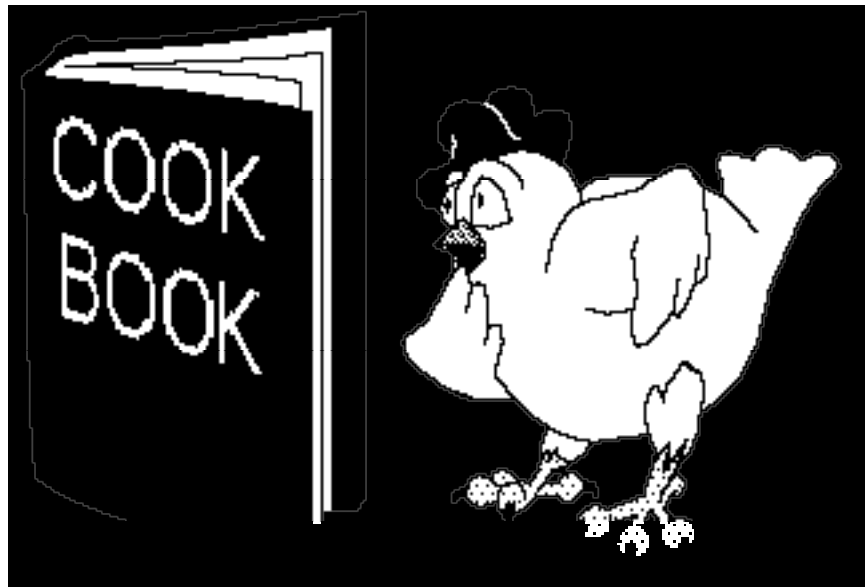


# **The Growing Scene, Inc**

**Garden Center-Landscaping-Farmstand  
17009 Harmony Road, Marengo  
(815) 923-7322**

*From Grandpa's Garden to Grandma's Kitchen...*

## **GRANDMA'S RECIPE BOOK**



By Jean Britton

### **RHUBARB DREAM BARS**

Crust:

2 cups flour

3/4 cup powdered sugar

1-cup butter or margarine

Filling:

4 eggs

2 cups sugar

1/2-cup flour

1/2 Tsp. salt

4 cups finely chopped rhubarb

Mix crust ingredients together. Press into 15 x 10" pan. Bake at 350 degrees for 15 minutes. Crust will be very light colored

Combine eggs, sugar, flour and salt and beat together. Fold in rhubarb. Spread mixture on hot crust, return to oven. Bake 40-45 minutes. When cool cut in to bars. Makes 36 delicious treats.

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