

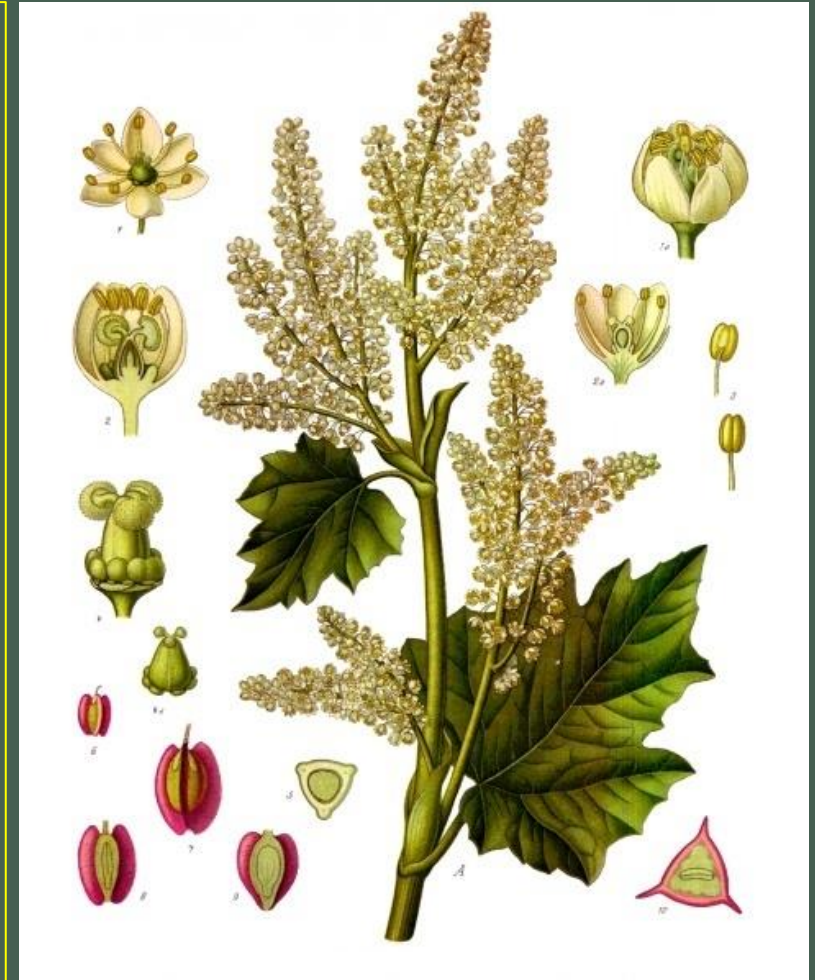
Rhubarb (*Rheum* spp.)

- Buckwheat family: Polygonaceae
- 50-60 extant species in Genus *Rheum*
- *Rheum officinale* = medicinal rhubarb
- *Rheum x hybridum* = culinary rhubarb

R. officinale root = ref in China 2700 yrs ago
Medieval Europe trade = Silk Road =
more value than cinnamon, opium or saffron,
Cultivated along the Volga R in Russia

Rheum x hybridum developed late 1700s:

Grown in Scotland 1786, in US in the 1820s



Rheum officinale – from
Kohler's Medizinal-Pflanzen (1898)



leaf stalk (petiole) = culinary rhubarb

Vit A, C, B-complex, Ca, K, Mg,

- malic acid (sour),
- flavonoids (bitter, astringent) = anthocyanin & lycopene (red-blue)
- oxalic acid (sour, acidic),
- low fat & low calories

root (rhizome) = medicinal rhubarb

anthraquinones
(laxative),
oxalates
(nephrotoxin)

PARTS OF THE RHUBARB PLANT

Rhubarb (*Rheum x hybridum*)

- 1) Petioles are red - green, Leaves are toxic (oxalic acid)
- 2) Red color is from anthocyanins & lycopenes
- 3) Commonly available “varieties” in US (sold as “crowns” or seeds):
Crimson Red/Cherry/Wine, Victoria, Canada Red, Valentine,
Glaskin's Perpetual, Timperley Early ...others are harder to find in US...



Victoria



Crimson Cherry



Canada Red

Rhubarb (*Rheum x hybridum*)

- 1) Petioles are red - green, Leaves are toxic (oxalic acid)
- 2) Red color is from anthocyanins
- 3) Available “varieties” in US (sold as “crowns”):
Crimson Red/Cherry/Wine, Victoria, Canada Red,
Glaskin’s Perpetual, Timperley Early
- 4) Cool Season/winter hardy
- 5) Most rhubarb in US produced in Pierce County, WA
- 6) Best grown from crown, seeds are not true to type
- 7) Split ~every 5 yrs, plant in spring before leaves develop
- 8) Divide split crowns = 2 healthy buds w/min 2-inch cross-section
- 9) Pest & Diseases: rhubarb curculio weevil, egg laying sites/gummosis
Botritis- leaf, crown, stem rot; bacteria, fungus, virus

Cultivation of Rhubarb

- 1) well-drained, composted, high-organic, loamy soil in site with full sun
- 2) acceptable soil pH 5.0-6.8, best temps – 40-75°F
- 3) Perennial – prep. soil well prior to planting, harvest delayed 2-3 yrs
- 4) amend entire rhubarb patch as deeply as possible = no limits for roots
- 5) space crowns 3-4 ft apart in rows 3-5 ft apart; 'eyes' 1" below surface
- 6) water well!... longer, less frequent watering will saturate soil deeper, plants fairly drought tolerant when established
- 7) optional side-dress w/ compost, N:P:K = 120:80:100 lbs per acre
- 8) apply fertilizers around outside of stalks
- 9) cut/break off flower stalks
- 10) harvest 2nd-3rd season = twist/pull from stem base, patch ~20 yrs
- 11) Do not harvest more than ½ of stalks from any individual plant

Rhubarb Specialty Crop Grant – Southeast Alaska

Unique and
Flavorful



Henry Clark – photo courtesy Klondike Gold Rush National Historic Park



Victoria



Crimson Cherry



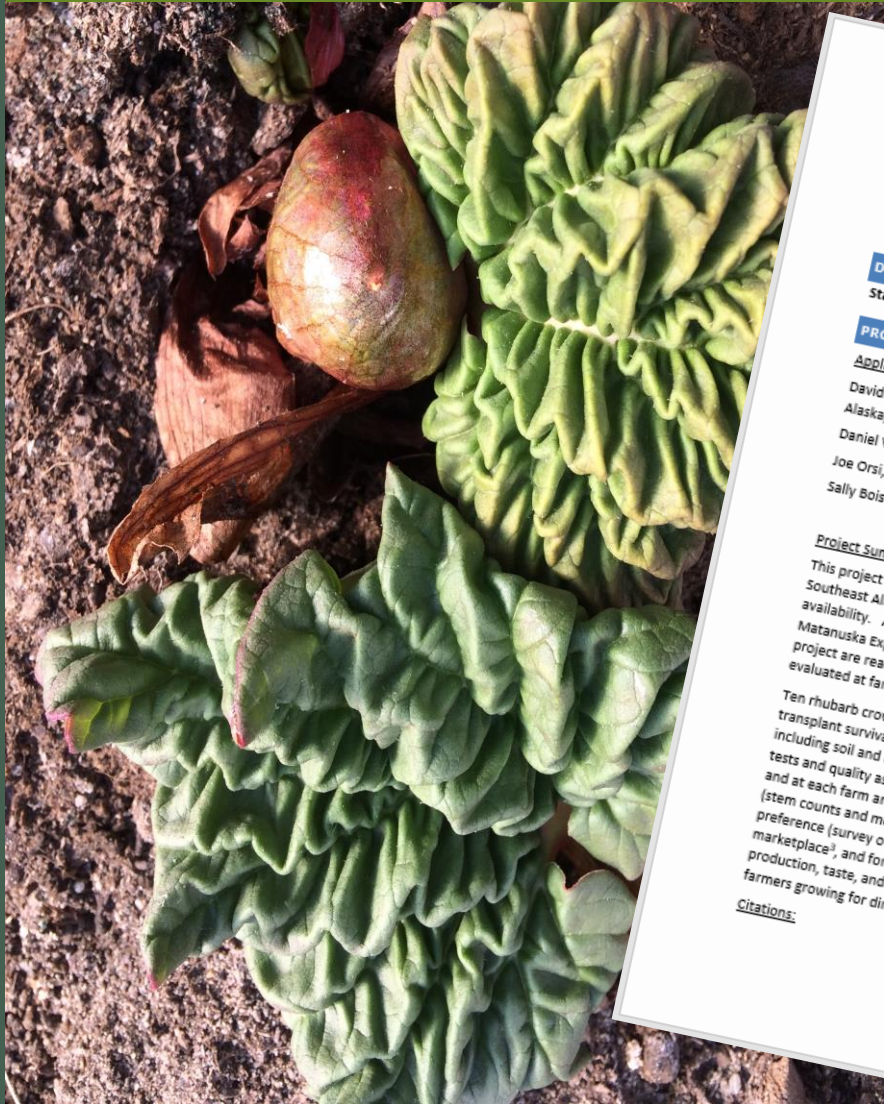
Henry Clark



Why Study Rhubarb in Alaska?:

- Long history in Alaska -Russians, stampeders, homesteaders, gardeners...
- Grows well in Alaska, few diseases
- Perennial, ease of cultivation
- Robust; ships, stores and preserves well
- Nutritious, tasty and versatile
- Potential for sales, fresh or value-added

AK Div. of Agriculture Specialty Crop Grant # 190000348



PROJECT TITLE
Growth, Production, and Preliminary Market Preferences for Unique and Flavorful Rhubarb Cultivars.

DURATION OF PROJECT
Start Date: November 1, 2018
End Date: October 31, 2020

PROJECT PARTNER AND SUMMARY
Applicant names:
David Love (Lead Investigator, DUNS#: 093128481) and Nikki Love, RootSeller Farm in Gustavus, Alaska;
Daniel Varsano and Marja Smets, Farragut Farm in Farragut Bay, Petersburg, Alaska;
Joe Orsi, Orsi Organic Produce in Juneau, Alaska;
Sally Boisvert, Four Winds Farm in Haines, Alaska;

Project Summary:
This project will evaluate survivals, growth, production, flavor, and market preference in Southeast Alaska for three cultivars of rhubarb selected for color, flavor, productivity, and availability. Although several rhubarb cultivars were previously evaluated at the UAF Matanuska Experimental Farm¹, most are now difficult to source². The cultivars chosen for this project are readily available from commercial sources and also from Alaska and will be evaluated at farm sites in Petersburg, Juneau, Gustavus, and Haines.
Ten rhubarb crowns of three cultivars will be planted at each farm site to ensure sufficient transplant survivals for valid comparisons. Microclimate data will be collected at each farm site including soil and ambient air temperatures. All cultivation will use organic methods and soil tests and quality assessment measures will be assessed each growing season. For each cultivar and at each farm an evaluation will be done of: 1) crown survivals, 2) growth and production (stem counts and measurements), 3) Flavor (acidity and sugar content), and 4) Market preference (survey of local consumers at area farmers markets, on Salt and Soil online marketplace³, and for Alaskan retailers and markets). Documented survival, growth, production, taste, and market interest derived from this study would be helpful to all Alaskan farmers growing for direct or wholesale markets.

Citations:

STANDARD GRANT AGREEMENT FORM

1. Agency GRANT Number
2. Financing Coding
3. Agency Assigned Encumbrance # 190000348
4. AWD
5. Authority
6. Project Name
7. Vendor # DOL12345
8. Project Title
9. Grantee
10. Department of
11. GRANTEE
12. GRANTING AGENCY
13. CERTIFICATION
14. Signature of Head of Agency or Grant Administrator
15. Signature of Project Director
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thus began the saga of...
...the RHUBARB WRANGLERS...



Rhubarb Wranglers Websites: >>>SHAMELESS PLUG<<<



Farragut Farm: *Bo Varsano & Marja Smets*
<https://www.facebook.com/FarragutFarmLLC/>

Orsi Organic Produce: *Joe and Julie Orsi*
<https://www.orsiorganicproduce.com/>

Root Seller Farm: *Nikki and David Love*
www.rootsellerfarm.com

Four Winds Farm: *Sally Boisvert & family*
<https://www.facebook.com/Four-Winds-Farm-590182111015361/>

>>>SHAMELESS PLUG<<<
for previous research

Garlic Studies conducted in 2012/2013
with Joe Orsi, Ed Buyarsky, Andy Piston,
& David Love

Available through Ak Div of Agriculture
& at www.RootSellerFarm.com

**Specialty Crop Competitive Grant: Garlic Production Trials,
Preliminary Storage Trials, and Simple Market Analysis-
Southeast Alaska**

Final Report 11/28/14



Jaspreet, David Love, Nikki Love and Carol Coyle at the RootSeller Farm table, 2013 Juneau Food Festival

Contact Information:

David and Nikki Love

6740 Marguerite St

Juneau, AK 99801

Email: pandalid@yahoo.com

Phone: 907-789-6833



OBJECTIVES of 'Unique and Flavorful Rhubarb' STUDY:

- Compare 3 Varieties & Different Growing Conditions (4 farms):
 - Survivals, Growth, Stem Production
 - Soil Temps, Air Temps & Rainfall, Cultivation Methods
 - Market Preference & Consumer/Retail Surveys

Cultivation Methods:

Soil amendments: alfalfa meal, greensand, CalPhos, KMg, various composts, fish bone meal, feather meal, Bio-Fish, seaweed, worm castings, peat moss, pre-formulated fertilizers, tilled-in cover crops

Weed Block & Row Cover: landscape fabric, Eco Fabric, Typar, Agribon

Foliar Spray & side-dressing: Maxicrop & Neptune's Harvest, compost, pre-formulated fertilizers, none

Crown spacing: 3' on center, E-W bed orientation, single row & "patch"

Watering: initial watering-in, some in-season watering, some did not

Days before planting: 5-27 depending on whether soils were frozen

Survivals:

Crimson Cherry: 40-100% Survival (4-farm Avg = 80%)


Victoria: 70-100% Survival (4-farm Avg = 83%)

Henry Clark: 100% Survival all farms

(Important: length of time between purchase and planting, size & quality of crowns)

Growth Rates: highest _____ lowest
Henry Clark-----Victoria-----Crimson Cherry

Average Stem Counts:
highest _____ lowest
Henry Clark(43)--Victoria(40)--Crimson Cherry(24)



	Date	Date	Dates	total days	Victoria		Henry Clark		Crimson Cherry	
	V, CC crowns	HC crowns	planted	in transit		% flower		% flower		% flower
Farm Name	shipped to JNU	obtained in SGY	on farms	before planting	% survival	stalks	% survival	stalks	% survival	stalks
Four Winds Farm	4/15/19	4/5/19	5/2/19	17-27	80	25	100	0	40	0
RootSeller Farm	4/15/19	4/5/19	4/27/19	12-22	80	25	100	0	100	0
Orsi Organic Produce	4/15/19	4/5/19	4/11-4/20/19	5-6	70	57	100	0	100	0
Farragut Farm	4/15/19	4/5/19	4/27/19	12-22	90	44	100	0	80	0



**Mold on Victoria
crown...**

Survivals:

Crimson Cherry: 40-100% Survival (4-farm Avg = 80%)

Victoria: 70-100% Survival (4-farm Avg = 83%)

Henry Clark: 100% Survival all farms

(Important: length of time between purchase and planting, size & quality of crowns)

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Henry Clark-----Victoria-----Crimson Cherry

Average Stem Counts:

highest _____ lowest
Henry Clark(43)--Victoria(40)--Crimson Cherry(24)

Photomonitoring: Henry Clark (HC5) RootSeller Farm

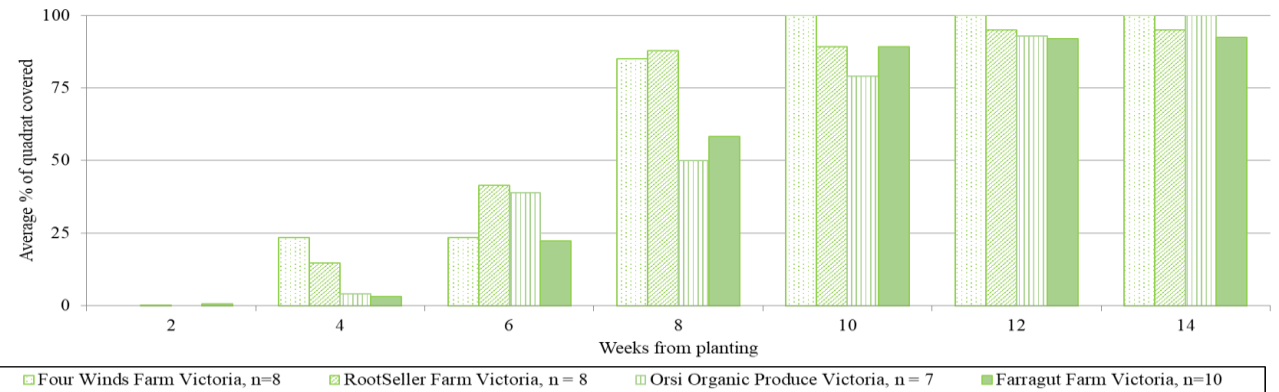


...Photos by Iris White...

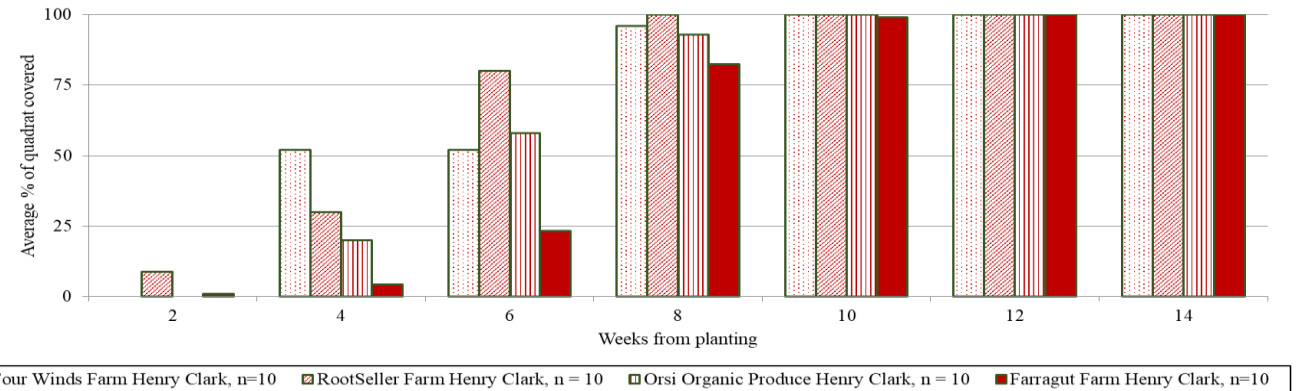


Photomonitoring grow-out results

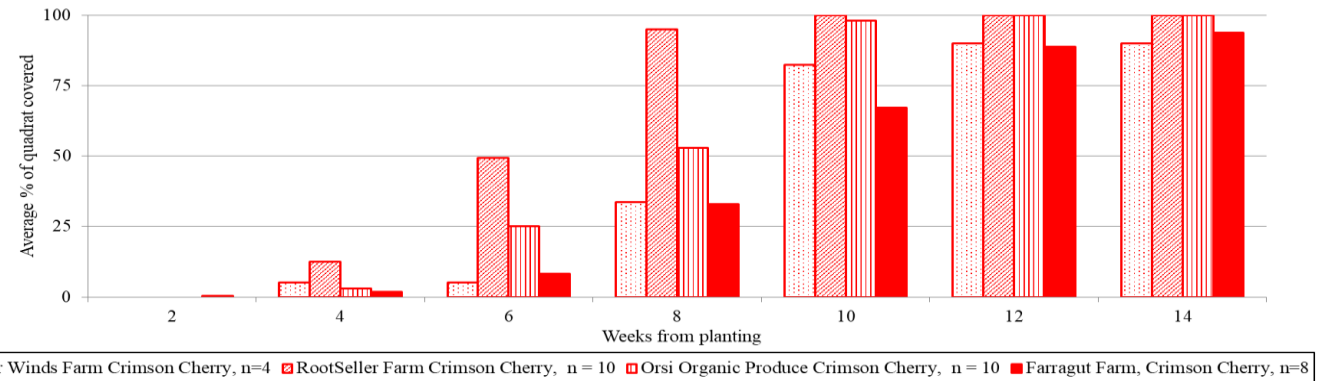
Victoria rhubarb growth for 2019, Four Winds Farm, RootSeller Farm, Orsi Organic Produce, and Farragut Farm



Henry Clark rhubarb growth for 2019, Four Winds Farm, RootSeller Farm, Orsi Organic Produce, and Farragut Farm



Crimson Cherry rhubarb growth for 2019, Four Winds Farm, RootSeller Farm, Orsi Organic Produce, and Farragut Farm



Survivals:

Crimson Cherry: 40-100% Survival (4-farm Avg = 80%)

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Growth Rates: highest _____ lowest

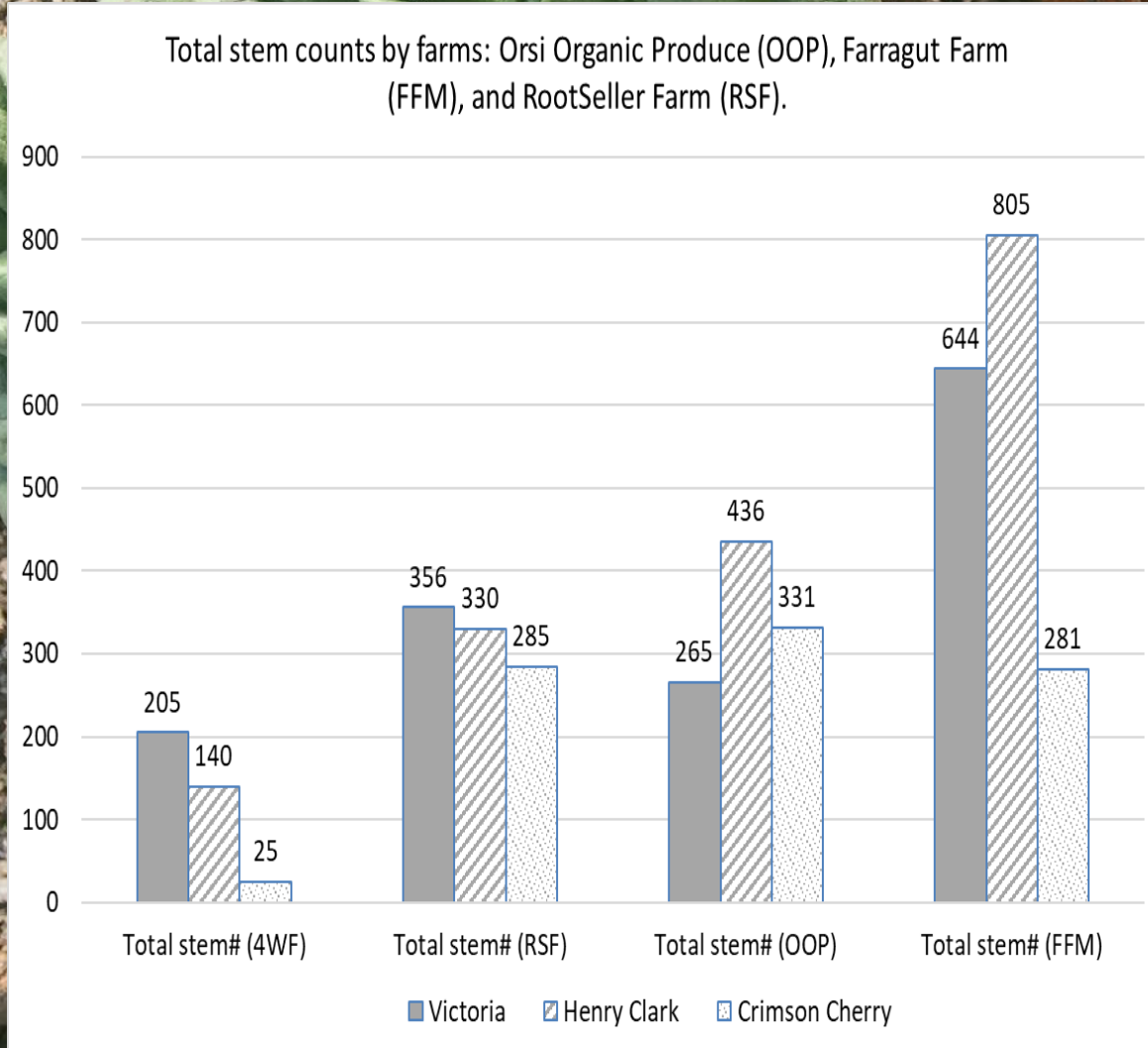
Henry Clark-----Victoria-----Crimson Cherry

Average Stem Counts:

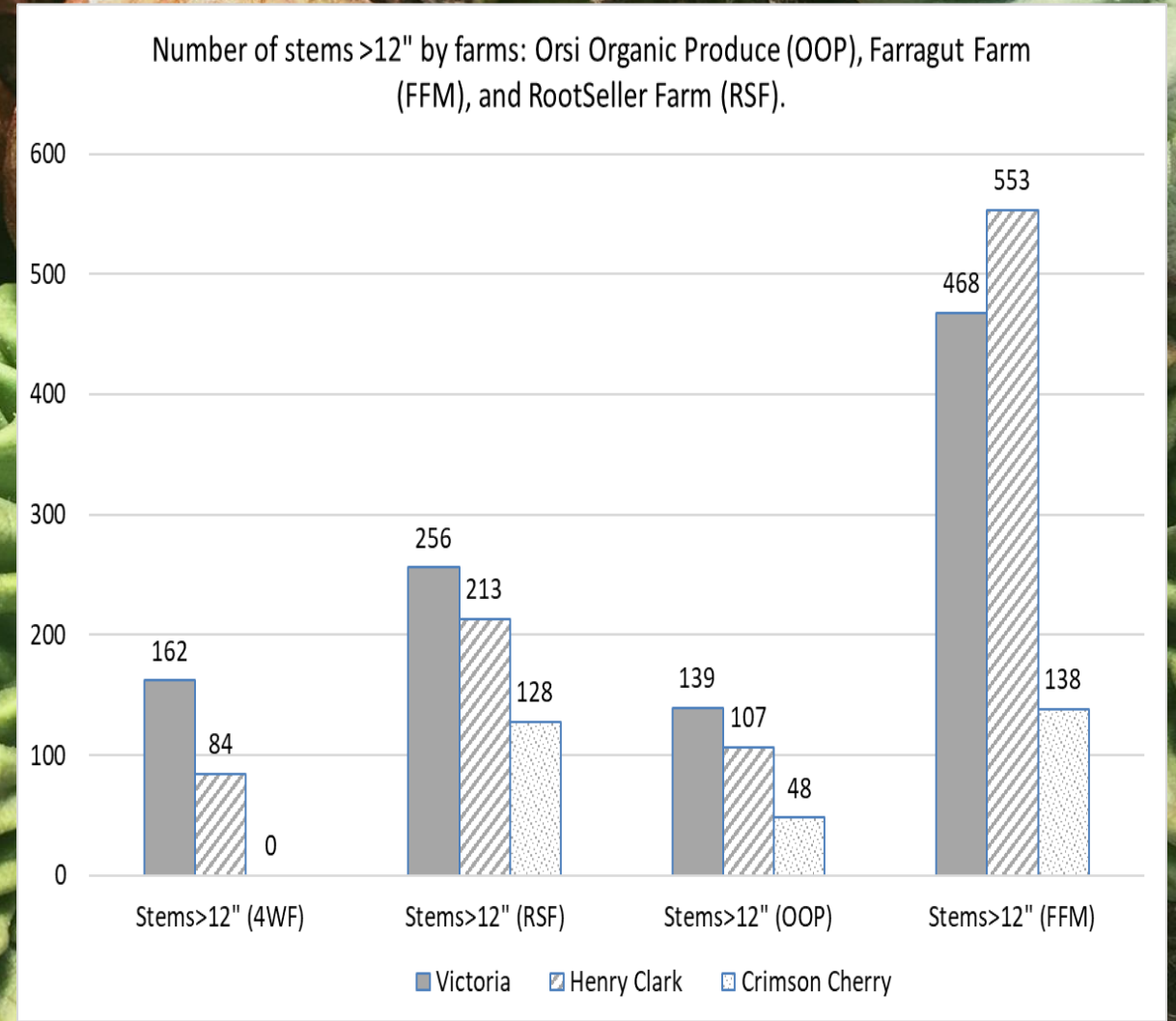
highest _____ lowest

Henry Clark(43)--Victoria(40)--Crimson Cherry(24)

Total Stem Counts



Number of Stems > 12"





1. Foliar Spray Experiment: 'Big Red' at Orsi Farm

2. Stem Weight vs. Rhubarb Volume:

Measurements taken at Orsi Farm and RootSeller Farm

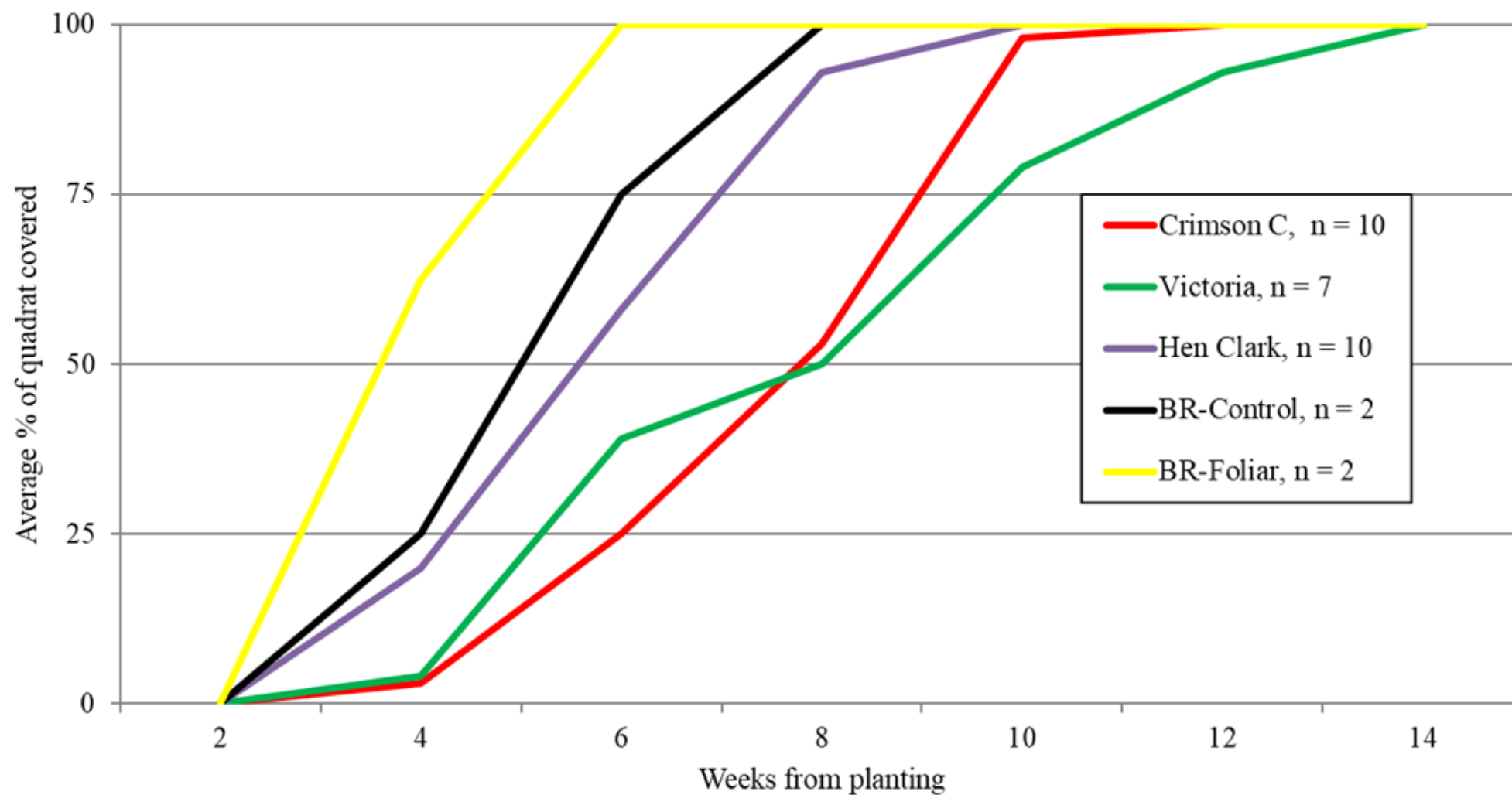
3. Soil Temperature Loggers and Air Temp/Rainfall:

Data still being collected from all 4 farm sites...

4. Soil Sample Analysis Spring and Fall:

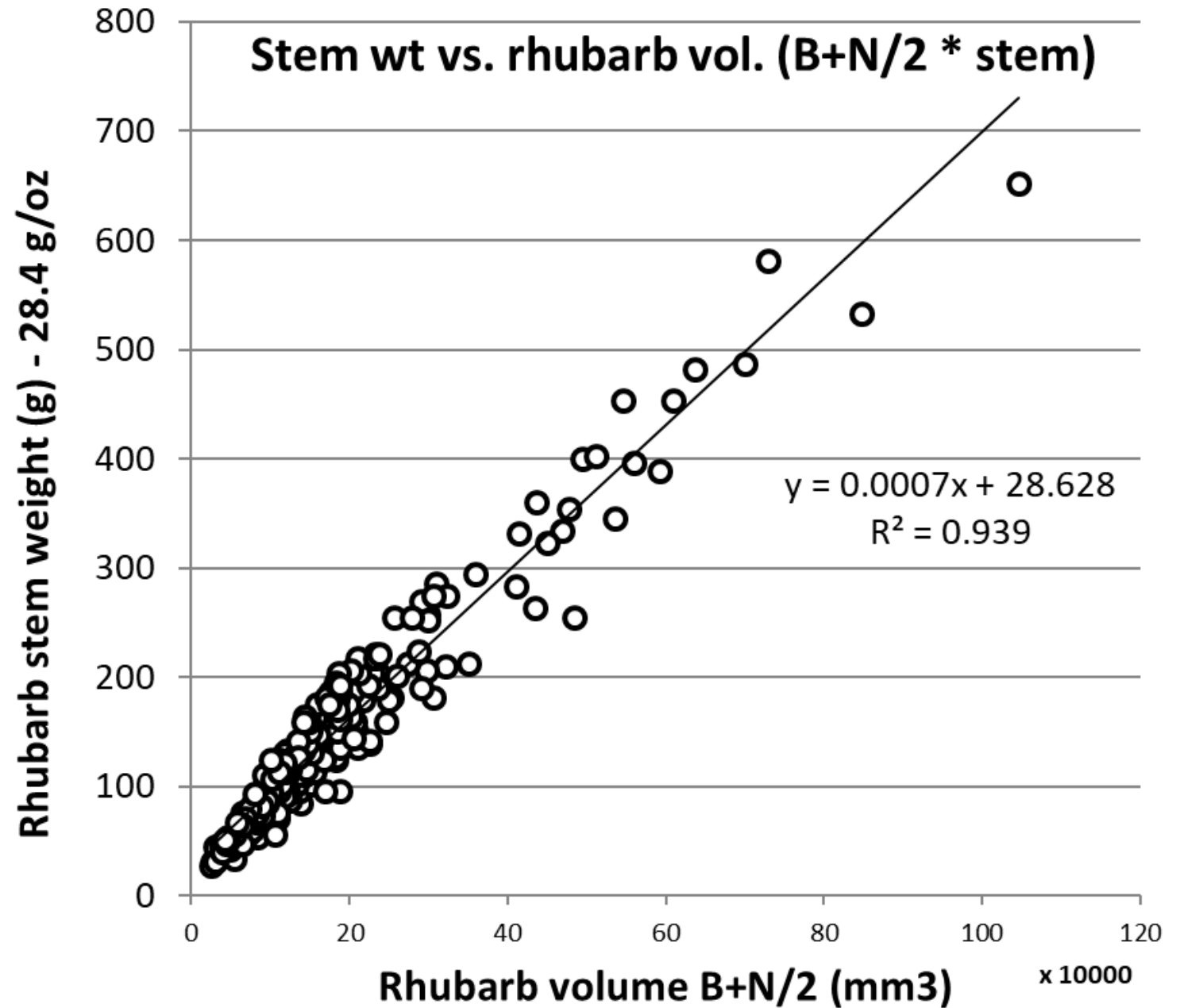
Samples collected 2019 and to be taken from all 4 farm sites...

Rhubarb growth as % filling standard 2'x2' PVC-pipe quadrat, showing faster growth of foliar-sprayed Big Red variety compared to control and other varieties



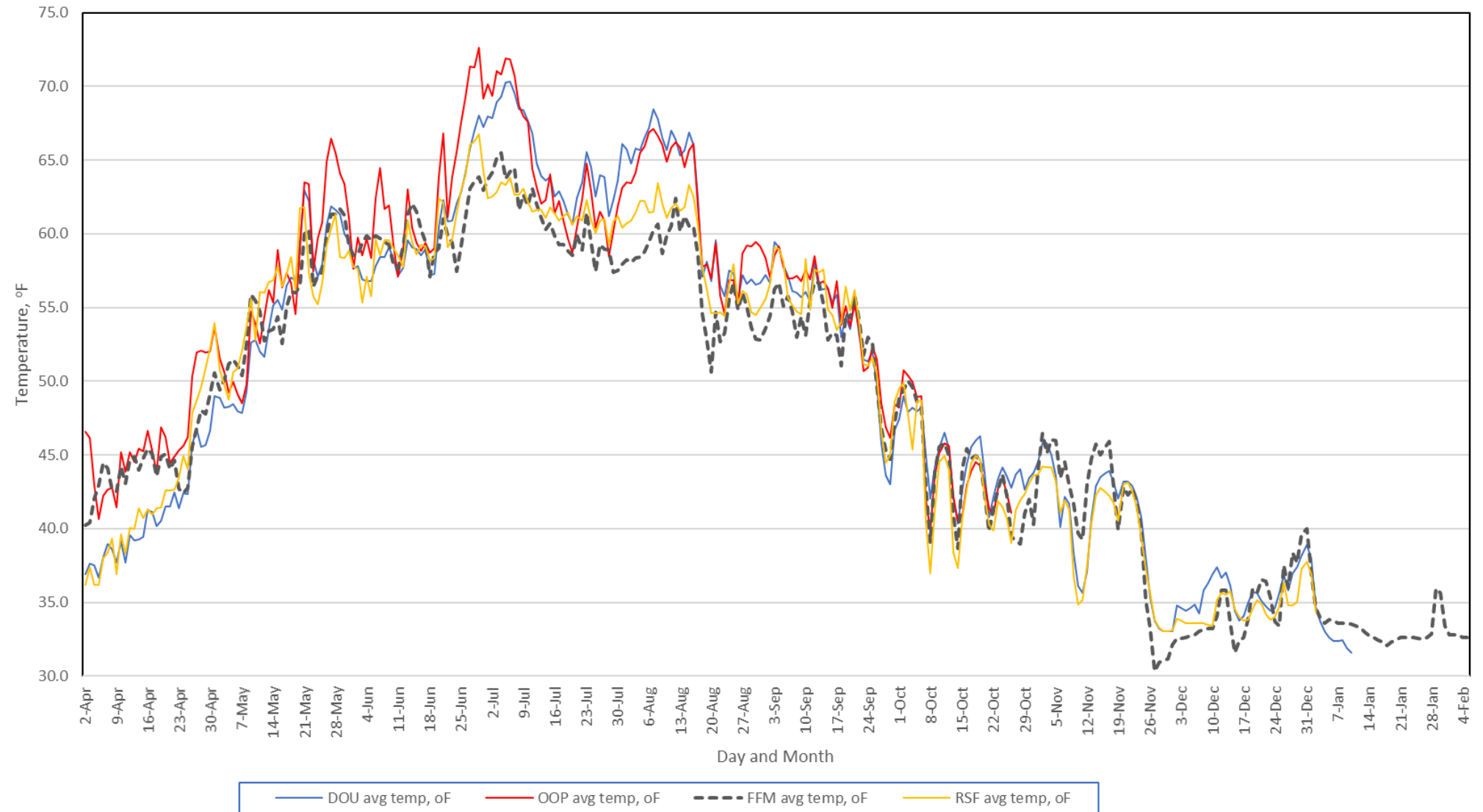
A photograph of a rhubarb plant with large green leaves and a thick, reddish-brown stalk growing from the ground.

**Linear regression:
stem weight vs
stem volume
for 220 stems
measured at OOP
and RSF**



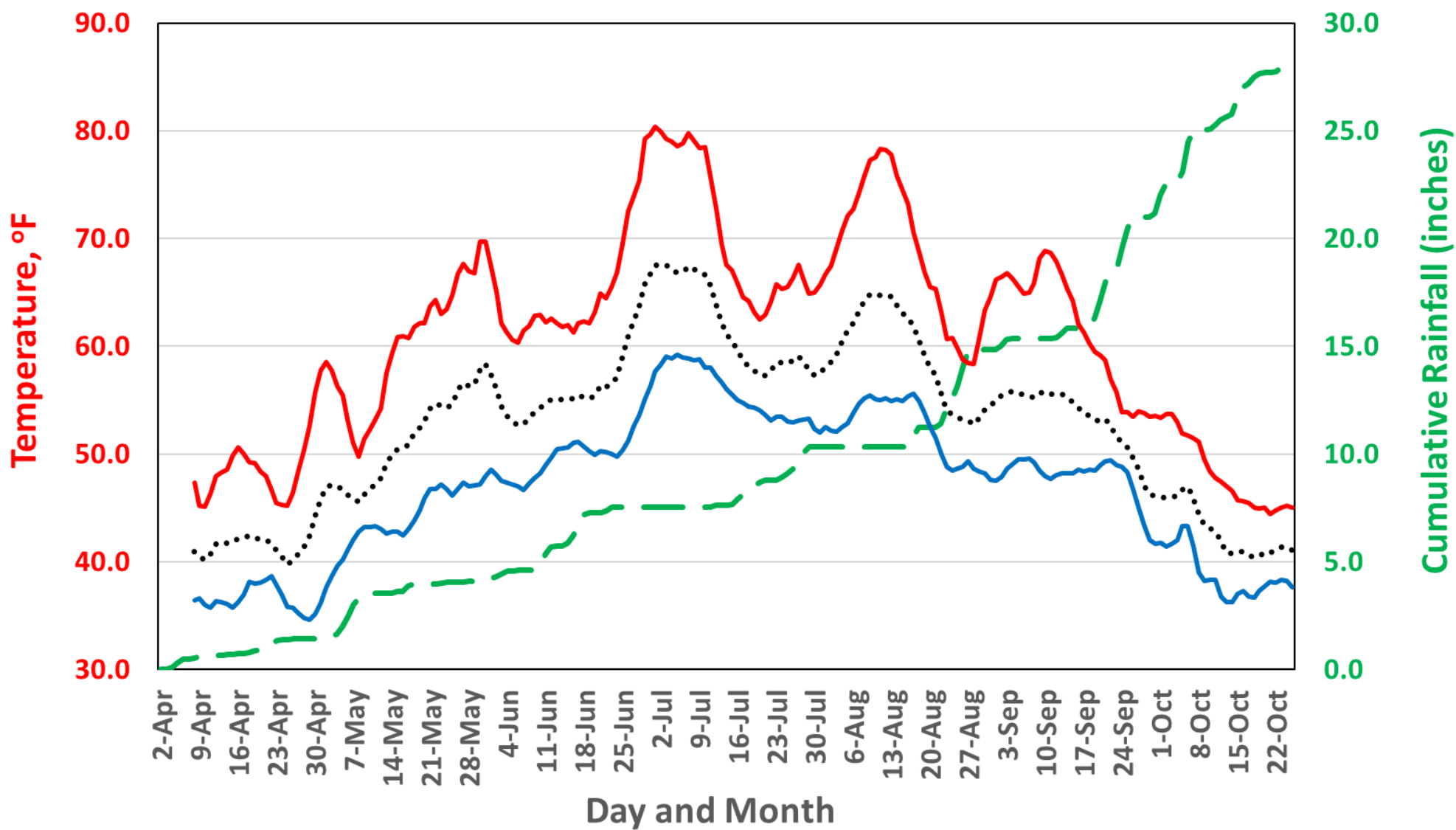
Soil Temperatures-

Daily Avg Soil Temps. (°F) measured at N. Douglas, Auke Rec, Gustavus and Farragut Bay from April, 2019 - February, 2020



Air Temperature and Rainfall:

2019 Weekly Avg, Max, and Min Air Temperature and Cumulative Rainfall



SPRING

Spring soil samples, 2019 for 4 farms growing 3 varieties of rhubarb

	Soil sample		Organic Matter	Nitrogen	Phosphorus	Potassium
Farm Name	date	pH	%	ppm	ppm	ppm
4 Winds Farm	5/7/2019 ¹⁾	6.2	13.95	39.0	46	95
RootSeller Farm (N bed)	4/9/2019 ²⁾	7.0	7.53	14.7	73	115
(S & C beds)	4/9/2019 ²⁾	7.2	4.02	15.2	29	91
Orsi Organic Produce	4/1/2019 ¹⁾	5.7	6.63	25.9	139	112
Farragut Farm	4/28/2019 ³⁾	6.3	9.64	140.0	68	467

Spring soil samples, 2019 for 4 farms growing 3 varieties of rhubarb

	Soil sample		Organic Matter	Nitrogen	Phosphorus	Potassium
Farm Name	date	pH	%	ppm	ppm	ppm
4 Winds Farm	5/7/2019	6.2	13.95	very high	very low/low	low
RootSeller Farm (N bed)	4/9/2019	7.0	7.53	low	low	low
(S & C beds)	4/9/2019	7.2	4.02	low	very low	low
Orsi Organic Produce	4/1/2019	5.7	6.63	medium	medium	low
Farragut Farm	4/28/2019	6.3	9.64	very high	low	very high

Fall soil samples, 2019 for 4 farms growing 3 varieties of rhubarb

FALL

Farm Name	Soil sample date	pH	Organic Matter %	Nitrogen ppm	Phosphorus ppm	Potassium ppm
4 Winds Farm	10/15/2019 ¹⁾	5.9	18.94	30.4	98	75
RootSeller Farm (N, S, & C beds combined)	10/5/2019 ¹⁾	7.2	16.09	7.6	195	243
Orsi Organic Produce	11/16/2019 ¹⁾	6.4	7.49	5.2	234	214
Farragut Farm	10/1/2019 ²⁾	6.7	9.85	9.0	58	169

Fall soil samples, 2019 for 4 farms growing 3 varieties of rhubarb

Farm Name	Soil sample date	pH	Organic Matter %	Nitrogen ppm	Phosphorus ppm	Potassium ppm
4 Winds Farm	10/15/2019	5.9	18.94	high	medium	low/very low
RootSeller Farm (N, S, & C beds combined)	10/5/2019	7.2	16.09	low/very low	high	medium
Orsi Organic Produce	10/1/2019	6.4	7.49	very low	very high	medium
Farragut Farm	11/16/2019	6.7	9.85	low/very low	low	medium

Rhubarb Questionnaire Results (n=59):

- 1) Most growers grow for home use (81%)
- 2) Home growers typically grow an avg of 5-25 lbs
- 3) Commercial growers average 85 lbs with a range of 5-100
- 4) Rhubarb is only for sale in larger communities
- 5) All buyers preferred red to green stems, fresh then frozen chunks
- 6) Most buyers bought less than 5 lbs once per year
- 7) Farmer's markets and local grocers provided most sales
- 8) Consumers typically paid between \$3-\$4/ lb with a range of \$2-\$5/lb
- 9) More people would pay 15-20% more for chemical/pesticide free than locally grown or Alaska grown at 10-15% more
- 10) No preference on stem color among retailers, with variable demand, price/lb, amount purchased, and preference for chem free/local/Ak grown

Rhubarb Questionnaire

>>>SHAMELESS PLUG<<<

...Available on the Master Gardener's Website & Zoom chat...

Rhubarb Retail Preference Questionnaire

Please answer all questions that apply whether you are a home grower or commercial grower, a consumer or resale business. Please provide your name, e-mail contact information, and today's date below (all information will be kept confidential and is voluntary):

Name: _____ Date _____

Email address: _____

1) What Southeast Alaska community/town do you live in? _____

2) Is there locally produced rhubarb available for sale in your Southeast community?
____ Yes ____ No

3) Do you grow rhubarb? ____ Yes ____ No

4) If you grow rhubarb, are you a home gardener ____ or commercial grower ____?

5) How much rhubarb (pounds of stems) do you grow each year? (check one below):
____ less than 5 lbs ____ 5-25 lbs ____ 26-100 lbs ____ over 100 lbs

6) If you purchase rhubarb, are you a consumer _____, or a grocer/resale business _____?

a) When purchasing, do you prefer green stems _____, red stems _____, or any type _____?

b) When purchasing, is flavor important? ____ Yes ____ No

7) What product type do you prefer to use? Rank the following on a scale of 1 to 4 (1 being highest to 4 lowest) ____ fresh stems ____ frozen chunks ____ puree ____ juice

8) How much rhubarb do you purchase each year? (check one below)
____ less than 5 lbs ____ 5-10 lbs ____ 11-50 lbs ____ over 50 lbs ____ over 100 lbs
____ over 500 lbs

(over)

9) What is the amount of Rhubarb you most frequently purchase for home use? (check below)
____ 1 lb ____ 2 lb ____ 3 lb ____ 4 lb ____ 5 lbs or more

10) How often do you purchase rhubarb for home use per year? (check one below)
____ 1 time ____ 2-5 times ____ 6-10 times ____ over 10 times per year

11) Where do you typically purchase rhubarb in your Southeast community? (check all that apply)
____ A Farmers Market in your community ____ Your local supermarket ____ Salt & Soil Online Marketplace ____ 2nd Saturday Monthly Market (Juneau) ____ Southeast Annual Food Festival (IAHC) in Juneau

12) If you are a grocer/resale business, where do you obtain your rhubarb from? (check all that apply)
____ A local Southeast Alaska producer ____ From the lower 48 ____ From another area in Alaska other than Southeast

13) How much do you typically spend on rhubarb purchases? (check one below)
____ <\$2/lb ____ \$2-3/lb ____ \$3-4/lb ____ \$4-5/lb ____ \$5-6/lb ____ >\$6/lb

14) Are you willing to pay more for Alaska Grown rhubarb? ____ Yes ____ No If so, how much more? ____ 5% ____ 10% ____ 15% ____ 20% ____ 25%

15) Are you willing to pay more for locally grown rhubarb? ____ Yes ____ No If so, how much more? ____ 5% ____ 10% ____ 15% ____ 20% ____ 25%

16) Are you willing to pay more for rhubarb grown without the use of chemical fertilizers, pesticides, fungicides, and herbicides,? ____ Yes ____ No If so, how much more?
____ 5% ____ 10% ____ 15% ____ 20% ____ 25%

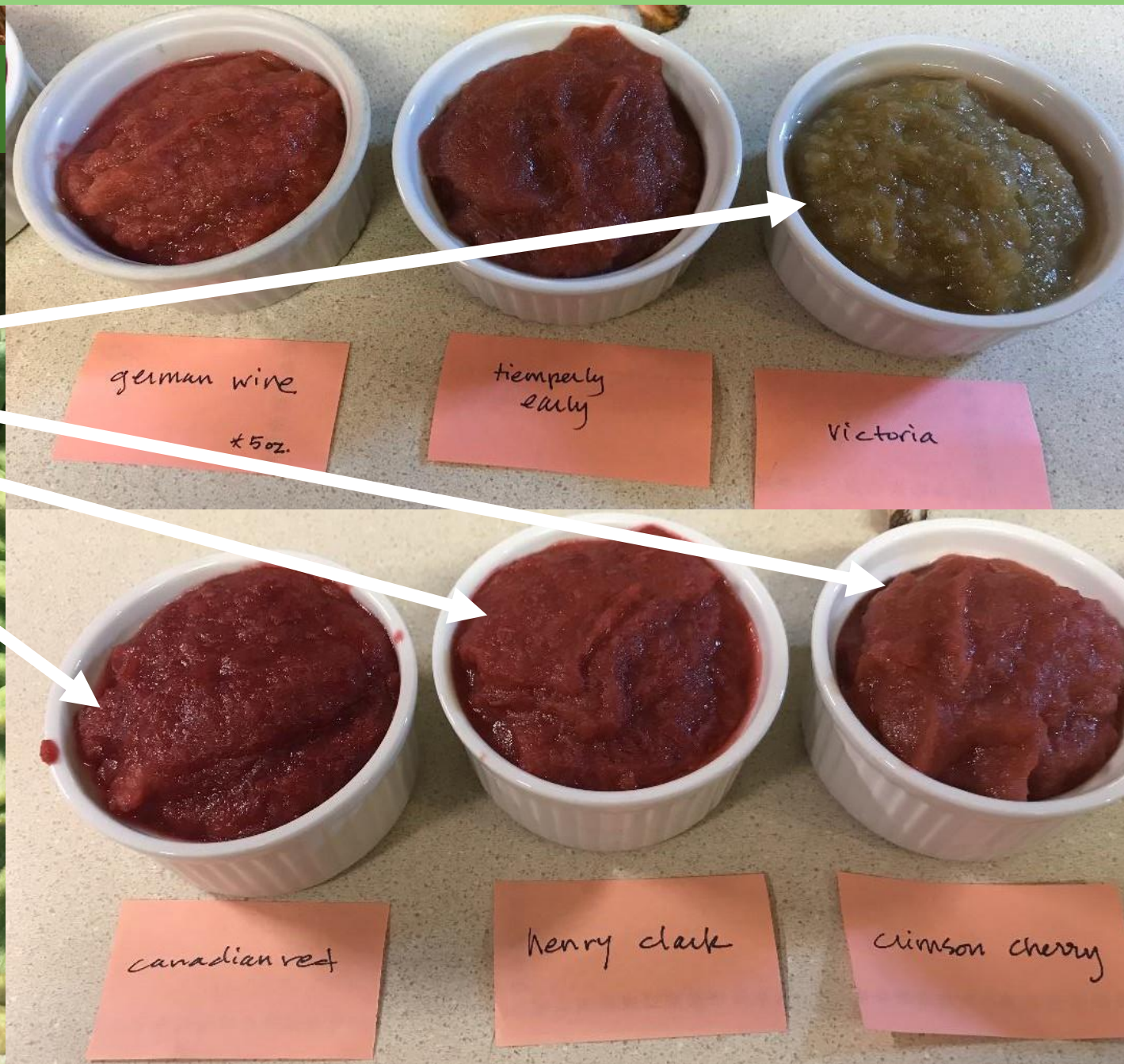
17) Would you like follow-up information on the results of this study? ____ Yes ____ No

Questionnaire developed in support of Alaska Division of Agriculture Specialty Crop Grant Number 190000348;
Project Title: Growth, Production and Preliminary Market Preferences for Unique and Flavorful Rhubarb Cultivars.
Please return completed questionnaire to: David Love at pandalid@yahoo.com

2020 research:

Taste & Color Test:
4 varieties:

- 1) Victoria,
- 2) Canada Red,
- 3) Henry Clark
- 4) Crimson Cherry



Taste Descriptions, Color Choices, pH, Brix of 4 cultivars

Acerbic is anything sour, bitter or astringent. The opposite flavor would be mild, sweet.

Acid or Acidic food can be sharp.

Acrid taste can be considered bitter, vitriolic, mordant, trenchant.

Aftertaste is the trace, hint, or echo of a flavor.

Ambrosia is the food of the gods; a gastronomic delight, something that is never repeated.

Appealing food is attractive, glamorous. It is never repulsive.

Appetizing is everything that tantalizes, toothsome, repulsive, unappetizing.

Astringent is biting, gentle.

Balsamic comes from the vine.

Biting taste means sharp, balmy, or soothing.

Bitter is acrid.

Brackish means salty.

Caustic is the opposite of sweet.

Dulcet is sweet.

Fruity is the taste of fruit.

Wine is the taste of wine.

Lust is the taste of lust.

Fu is the taste of fu.

that feels heavy in the mouth.

Harsh, unpleasant to the taste, abrasive, coarse, acerbic, astringent, biting, bitter, caustic, cutting, dry, mordant, nasty, sharp, stinging, vitriolic. Definitely not smooth.

Honey, honeyed and let us say sweet, sugar, sweetened, sugarcoated, syrupy, candied. Never harsh, acerbic or salty flavor.

Juicy food is succulent, luscious, thirst quenching, moist, ripe, usually flavorful, many times fascinating. Dry and bland don't apply.

Lush would be a rich, lavish, opulent meal, sumptuous, luxurious, certainly abundant. You would not be presented with sparse food, a scanty meal or a thin plate.

Mellow flavor is smooth, rich, full, soft, or melodious; usually a pleasant, fully developed flavor reached after an adequate aging period. In this sense of matured, softened, developed flavor, is often used when writing about cheese or wine. But it could be used perfectly for preserved or canned food, or to describe a particularly rich dish. Mellow is opposite to harsh.

Pungent can be strong, spicy, hot, heady, overpowering, sharp, biting, a penetrating taste or smell; or you could take it by the forceful, biting, cutting, caustic, acerbic side. Forget about bland or mild.

Rancid food is bad, stale, rotten, completely off, the opposite of fresh food.

Rank means pungent but in the fetid, smelly, foul, stale, rancid, definitely bad way, offensive to the smell or taste and not fresh.

Rich food is full, heavy, dripping, full-bodied, robust; a rich table is plentiful, abundant, loaded, ample, copious, stuffed. None of them is lacking or plain.

Saccharine is another way to say sugary, syrupy, maybe treacly; certainly it's overly sweet and opposite to bitter.

Saline or salty could almost be used without distinction or they could be substituted by briny or brackish because both contain salt. Salty food is sure to be savory. Remember, salty is one of the basic tastes.

Sec is another way to say medium dry, un-sweet. This word is borrowed from wine world.

Sharp incisive, harsh, sour, tangy, acid, pungent, tart, bitter; it could be acerbic or astringent, not bland.

Sour is one of the basic tastes. It is acid, lemon-like or vinegary, tart, bitter, acerbic. Sour food has a sharp biting taste and, certainly, is not sweet.

RGB color table

Basic colors:

Color	HTML / CSS Name	Hex Code #RRGGBB	Decimal Code (R,G,B)
	Black	#000000	(0,0,0)
	White	#FFFFFF	(255,255,255)
	Red	#FF0000	(255,0,0)
	Lime	#00FF00	(0,255,0)
	Blue	#0000FF	(0,0,255)
	Yellow	#FFFF00	
	Cyan / Aqua	#00FFFF	
	Magenta / Fuchsia	#FF00FF	
	Silver	#C0C0C0	
	Gray	#808080	
	Maroon	#800000	
	Olive	#808000	
	Green	#008000	
	Purple	#800080	
	Teal	#008080	
	Navy	#000080	

Color	Color Name	Hex Code #RRGGBB	Decimal Code R,G,B
	maroon	#800000	(128,0,0)
	dark red	#8B0000	(139,0,0)
	brown	#A52A2A	(165,42,42)
	firebrick	#B22222	(178,34,34)
	crimson	#DC143C	(220,20,60)
	red	#FF0000	(255,0,0)
	tomato	#FF6347	(255,99,71)

FROM: <https://www.rapidtables.com/web/color/>



Preliminary Report for 2019...Final will be available 2021

Project Title: Growth, Production, and Preliminary Market Preferences for Unique and Flavorful Rhubarb Cultivars grown in Southeast Alaska: 2019 results and 2020 study plan.



Study Participants from four Southeast Alaska farms. From top left clockwise: Colleen McGuire, farm foreman of Four Winds Farm (Haines), David and Nikki Love of RootSeller Farm (Gustavus), Bo Varsano of Farragut Farm (Petersburg), and Joe Orsi of Orsi Organic Produce (Juneau)

Forced Rhubarb, January/February



Hot House Rhubarb: February/March



Useful Websites for Rhubarb:

<https://www.uaf.edu/ces/districts/juneau/> UAF Cooperative Extension

<https://alaskamastergardener.community.uaf.edu/> Master Gardeners Blog

<https://s3.wp.wsu.edu/uploads/sites/2076/2017/06/C119-Rhubarb-15.pdf> Washington State University

<https://extension.umn.edu/vegetables/growing-rhubarb> University of Minnesota Extension

<https://wimastergardener.org/article/rhubarb-rheum-rhabarbarum/> University of Wisconsin-Madison

<https://extension.umaine.edu/publications/2514e/> University of Maine

<https://www.rhubarbinfo.com/> Rhubarb Compendium

<https://www.rhubarb-central.com/> Rhubarb Central

<https://en.wikipedia.org/wiki/Rhubarb> Wikipedia



QUESTIONS?

4/16/2020

Raspberry- Rhubarb Crisp Recipe | MyRecipes

Raspberry-Rhubarb Crisp

Total Time	Yield
1 Hour 30 Mins	Makes 6 to 8 servings

By CAROLYN WEIL, SAN FRANCISCO, CALIFORNIA July 2002

SUNSET

The irresistible buttery, spiced oat topping and perfect balance of sweet to tart in the fruity filling make this a recipe we reach for every summer. Carolyn Beth Weil, author of *Williams-Sonoma Pie & Tart* (Simon & Schuster, 2003), created it for *Sunset* years ago. Serve this fruit tart with a dollop of herb crisp with lightly sweetened softly whipped

How to Make It

Step 1 Preheat oven to 350°.

1/2 cup all-purpose flour

1/2 cup finely chopped walnuts (2 1/2 oz.)

1/2 cup packed light brown sugar

1/2 teaspoon ground cinnamon

1/2 teaspoon ground ginger

1/8 teaspoon salt

1/2 cup (1/4 lb.) cold butter, cut into chunks

3/4 cup granulated sugar

2 tablespoons cornstarch

1 qt. raspberries, rinsed and drained (18 oz.)

3 cups sliced rhubarb (cut 1/2 in. thick; about 12 oz.)

Step 1 Preheat oven to 350°. Combine oats, flour, walnuts, brown sugar, cinnamon, ginger, and salt in a large bowl. With your fingers, rub butter into oat mixture until blended and coarse lumps form. Cover and chill.

Step 2 Combine granulated sugar and cornstarch in another large bowl. Add raspberries and rhubarb and toss gently to combine with cornstarch mixture. Pour into a shallow 2- to 3-qt. baking dish and sprinkle evenly with topping.

Step 3 Bake crisp until topping is golden brown and fruit is bubbling, about 45 minutes. Serve warm or at room temperature, with ice cream.

Chef's Notes

Make ahead: The topping, up to 1 day, chilled airtight.

<https://www.myrecipes.com/recipe/raspberry-rhubarb-crisp>

1/3



END (or is it the beginning...)