

Rhubarb Compote.

Four cups diced rhubarb, 2 cups granulated sugar, 1 orange, 1 inch stick cinnamon, 2 whole cloves.

Cut orange into dice without peeling. Remove seeds. Put all the ingredients into a baking dish, cover and bake in a moderate oven until the fruit is tender but not broken. The juice will become a thick syrup. Chill and serve with toasted crackers and cream cheese. Cottage cheese is excellent with both sugared cherries and rhubarb compote.