



## Byrd's Kitchen

by Vivian Byrd

# Creative cooks share zucchini cookie recipes

Some helpful and creative cooks responded to my recent request for zucchini cookie recipes.

Ann Rulapaugh of Birmingham says her recipe results in a moist cookie that she refrigerates in summer. She has tried freezing one-cup batches of grated zucchini with poor results.

"I find it loses too much moisture," she said. "What started out as one cup ends up to be a soggy one-half cup."

She added, "Don't tell my children that's zucchini in their cookies."

Sorry, Ann, the recipe is too good to keep secret. Maybe the kids won't read the food section.

### ZUCCHINI COOKIES RULAPPAUGH

1 cup grated zucchini  
1 cup sugar  
1/2 cup butter  
1 egg  
1 cup chopped nuts  
1 cup raisins  
2 cups flour  
1 tsp. baking soda  
1/2 tsp. salt  
1 tsp. cinnamon  
1/2 tsp. cloves

Cream sugar, butter and egg. Add sifted dry ingredients alternately with the zucchini. Add nuts and raisins. Drop by teaspoons onto greased cookie sheet. Bake at 375 degrees for 12 to 15 minutes.

A VOLUNTEER naturalist for a Rochester school system, and an active committee woman, Sharon M. Putz is also a full-time homemaker and mother of teenage and pre-teen kids.

Her favorite pastime is cooking and collecting recipes.

"I've collected zucchini recipes so wide in diversity," she says, "that I now make all my pickle relish from the oversized ones (like ball hats occasionally), and a type of marmalade that makes great sweet-sour sauce for egg rolls as well as a chocolate zucchini cake that is moist and terrific."

Her lemon zucchini cookies are iced with tangy lemon frosting.

### LEMON ZUCCHINI COOKIES

2 cups flour  
1 tsp. baking powder  
1/2 tsp. salt  
3/4 cup butter or margarine  
3/4 cup sugar  
1 egg  
1 tsp. grated lemon peel  
1 cup shredded zucchini  
1 cup chopped walnuts  
Lemon Frost, optional

Stir together flour, baking powder and salt and set aside. In a large bowl cream sugar and butter until light. Beat in lemon peel and egg until fluffy. At low speed or with a scraper, stir in flour mixture until dough is smooth. Stir in zucchini and walnuts. Drop by rounded teaspoons on greased cookie sheets. Bake at 375 degrees for 15 to 20 minutes until very lightly browned. While warm, drizzle on Lemon Frost. Cool on racks. Makes 72 to 84 cookies.

LEMON FROST: Mix 1 cup confectioners sugar and 1/4 tsp. lemon juice. Drizzle on warm cookies.

MARGARET Wiquist says her Lathrup Village family likes a zucchini

drop cookie that is fragrant with cinnamon, cloves, nuts and raisins.

### ZUCCHINI DROP COOKIES WIKUST

(Makes three dozen)  
1 egg beaten  
1/2 cup shortening  
1 cup sugar  
1 cup peeled, grated zucchini squash  
2 cups flour  
1 tsp. baking soda  
1 tsp. cinnamon  
1/2 tsp. cloves  
1/2 tsp. nutmeg  
1/2 tsp. salt  
1 cup chopped nuts  
1 cup raisins

Beat egg, shortening and sugar until smooth. Add zucchini flour and rest of dry ingredients. Drop by spoonfuls on cookie sheet. Bake at 375 degrees for 12 to 15 minutes.

FARMINGTON resident Barbara Fister sent along a recipe that uses brown sugar and vanilla for a different flavor.

### ZUCCHINI COOKIES FISLER

3 eggs  
1 cup vegetable oil  
1 cup sugar  
1 cup brown sugar  
2 cups grated zucchini  
3 tsp. vanilla  
1/2 cup nuts  
4 cups flour  
1 tsp. baking soda  
1 tsp. salt  
1 tsp. cinnamon  
1/2 tsp. baking powder

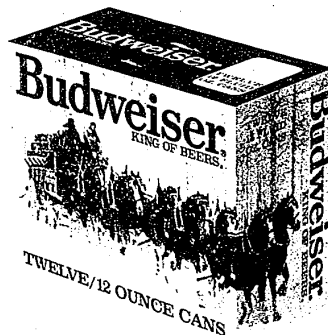
Beat eggs until light and foamy. Add oil, sugars, vanilla and zucchini. Mix lightly but well. Mix flour and dry ingredients, and add to egg mixture.

Blend. Add nuts and stir. Drop by teaspoons onto greased cookie sheet. Bake at 325 degrees for

10 minutes. (Raisins are also good in these cookies.)

Comments, questions or recipes should be sent to Vivian Byrd, The Eccentric Newspapers, 1225 Bowers, Birmingham, MI 48012.

## Bringing You Holiday Cheer



TWELVE  
12 OUNCE  
CANS

Budweiser.

"MAKING FRIENDS IS OUR BUSINESS"  
HUBERT DISTRIBUTORS, INC.  
SINCE 1937

125 E. Columbia

Pontiac

**Now**  
**there's a dryer**  
**sheet you can use**  
**more than once.**

New Sta Puf fabric softener for the dryer.



Sta Puf does it once.

Sta Puf reusable sheets. Especially made to be used more than once. So your second load comes out soft and without static cling. Like your first load.

It's like getting twice the sheets in every box.

And Sta Puf sheets are perforated, so you use exactly what you need.

New Sta Puf sheets make clothes really soft, eliminate static cling, leave everything smelling fresh—and are wonderful the second time around.

Try new Sta Puf sheets.

You'll be so pleased, you'll want to use them again. And again.

Sta Puf does it again.

**Save 25¢**

on any box of STA PUF dryer sheets

MS. DETAILS: For redemption of coupons received on the sale of the specified brand and size, mail to: A.E. Stacy Mfg. Co. Redemption Center, P.O. Box 1182, Elkhart, IN 46515. We will reimburse you for the face value of this coupon plus 5 cents for handling. Invoices providing purchase of sufficient stock to cover coupons presented must be shown upon request and failure to do so may, at our option, void all coupons submitted for redemption for which no proof of products purchased is shown. OFFER VALID IN THE PLAN OF MERCHANDISING IS TAKEN OR RESTRICTED. LAST-ONE COUPON PER HOUSEHOLD.



OFFER EXPIRES JUNE 30, 1980.

## Mexican dish helps make winter colorful

When winter settles in, creativity in the kitchen becomes more of a challenge. It's time for a fresh, new entrée, and it's a good time to try your hand at Mexican cookery.

Chili Verde con Carne is an appetite-arousing example of the magic flavor that can be performed when beef and zesty chilies get together.

### CHILI VERDE CON CARNE

2 lbs. beef round steak, cut 3/4-in. thick  
1/2 cup flour  
1 1/2 tsp. salt  
1/4 cup lard or drippings  
1/2 tsp. cumin  
1 tsp. sugar  
1 can (28 oz.) tomatoes  
2 tbsp. lemon juice  
1 clove garlic, crushed  
1 beef bouillon cube  
1/2 cup boiling water  
1 medium green pepper, chopped  
1 medium onion, chopped

1 can (4 oz.) chopped green chilies  
1/2 cup snipped parsley  
1 cup raisins (optional)  
Cooked rice

Partially freeze steak and cut in strips 3/4 to 1/2 in. thick. Combine flour and salt; dredge strips and brown in lard in large frying pan (3/4 at a time). Pour off drippings. Sprinkle cumin and sugar on meat. Drain tomatoes, reserving liquid. Cut tomatoes into pieces and reserve. Add tomato liquid, lemon juice and garlic to meat and stir to combine. Dissolve bouillon cube in boiling water. Stir green pepper, onion, chilies, parsley and raisins and bouillon into meat mixture. Cover tightly and cook slowly 45 minutes, stirring occasionally. Stir in reserved tomatoes; continue cooking, covered, 15 minutes, or until meat is tender. Serve on rice. Makes 6 to 8 servings.

### EASY PEROGI

(Preparation time: 45 minutes)

6 lasagna noodles  
1 lb. cottage cheese  
1 egg yolk  
Onion salt  
1 1/4 cups mashed potatoes  
1/2 cup shredded cheddar or American cheese  
Butter or margarine  
Salt and pepper to taste

allow to sit in cold water (to keep from sticking). In buttered pan, lay down 2 noodles lengthwise. Combine cottage cheese, egg yolk and onion salt. Pour in over noodles for first layer. Set in 2 more noodles. Combine mashed potatoes, yellow cheese and butter. Layer over noodles. Pat gently in place. Top with last 2 noodles, dab with butter. Cover and place in 375 degree oven for 1/2 hour. Uncover, turn off oven and let sit for 5 minutes to steam out. To serve, cut in blocks and enjoy with cold sour cream. Serves 4 for lunch or 2 for supper.

## BETTY'S GROCERY STORE

Naturally Good Food

A natural way to start your day, from our shelves.....

- MILK, in bottles with "honest-to-goodness cream" on top.
- EGGS, farm fresh and brown.
- CROISSANTS, unbelievably delicious, made with whole wheat flour (Fresh on Thursday)
- BACON, old fashioned, nitrate free.
- TANZANIAN COFFEE BEANS, decaffeinated.
- HONEY, Blue-ribbon.

**Natural Food Gift Basket**

A gourmet selection of dried fruit & nuts, special honeys, jams, carob-covered delights, and fresh fruits - packaged in a 1/2 peck miniature bushel basket.....\$20

877 HUNTER BLVD.  
(between Lincoln & Maple)  
Birmingham • 644-2323

HOURS: Mon.-Wed.: 10-7  
Thurs.-Fri.: 10-9  
Saturday: 9-8  
Sunday: 12-5

*A Touch of Elegance*

*befitting a*  
*Fine Brew*

130 YEARS OF EXCELLENCE  
IN BREWING

**SCHLITZ**  
makes it great!

OAK DISTRIBUTING CO.  
674-3171