# Zucchini, zucchini, zucchini, zucchini mal fuss is to make a soup stock. Af-ter cooking the cubed squash in a slow, rolling boil until tender, the zucchini can then be pureed and made into a cold or warm cream soup. A dash of sail and a sprinkling of fresh, ground pepper, in addition to a cup of cream with an eag beaten in, will turn the mixture into a frothy appellar that will servel be wel-

appeared on your doorstep mysteriously throughout the right. If you're tired of making them the same old way, here are a few different ideas that will help you get through the remainder of the summer. For a truly cultaratin delight, pick the blossoms first thing in the morning so that the bees won't be trapped inside. Then prepare a simple batter using beer, eggs, water and baking soda. Dip the flowers in the batter and lightly fry in hot oll until golden.

IN ADDITION, you can use the IN ADDITION, you can use the seeds the same way you use pumpkin seeds. Take the big monsters, split them and remove the seeds. A fast dip in bolling salted water and then pat dry, followed by a little frying in oil or dry roasting in the oven will produce a munchy treat the whole family will enjoy while waterhing TV. One of the most ingenious methods to utilize a great number with mini-

to a cup of cream with an egg earten
in, will turn the mixture into a frothy
appellaer that will surely be we's
appellaer that will surely be we's
appellaer that will surely be we's
appellaer that will afternoon or
carry evening.

If all else fails and the kids are
tired of using succhial for hoseball
bats or blow-dart guns, may I suggest donating them to a shelter,
group home or soup kitchen? If,
group home or soup kitchen? If,
wouldn't hurt to give the old kitchen
cupboard a thorough cleaning while
reparing for this, so the inclusion of
other canned goods and edibles will
be greatly appreciated.

So If summer has brought with it
an overabundance of zucchini to
your household, try these recipes.
You won't be disappointed. Bon Appetit! dash sait 1 tablespoon vegetable oil

CREAM OF ZUCCHINI SOUP WITH CRABMEAT I tablespoon vegetable oil

Cook zucchiol in boiling salted water for 5 minutes. Drain. Squeeze dry, Place in a processor or blender and chop fine. Squeeze dry Place in a processor or blender and chop fine. Squeeze dry to remove any remaining water. Arrange 29% cups of lour on a working surface and make a well in the center. Add zucchin, eggs and salt to well and blend with fork. Graduatly draw flour from inner edge of well to center to incorporate all the flour. Add dough until smooth and elastic, about 8 minutes. Wrap dough in plastic and let rest for 30 minutes. Run dough through a pasta machine 3 times to thin and stretch out. Then, using fettuccine cutter, cut dough into desired lengths. Cook pasta in a large amount of rapidly boiling, lightly salted water until just irm but almost tender, about 1½ minutes. Drain well and toss with wegetable oil.

FRIED ZUCCHINI BLOSSOMS 6 tablespoons butter/margarine 1 % pounds zuechini, grated % cup chopped celery % cup finely chopped onion 3 cups rich chicken stock bouquet garni (bay leaf, thyme sprig, 5 fresh hasil leaves and 2 pepper-corns tied in a small cheesecloth ti cup flour
3 cups whipping cream
salt and pepper to to-

Met 2 tablespoons butter/marga-ine in a large saucepan over medi-um-low heat. Add succhiol, celery and onion and cook until vegetables are very tender, about 15 minutes. Add stock and bouquet garni, in-crease heat, bring to a boil, then re-duce heat and dimmer for 5 minutes. Meanwhile, melt remaining butter in another heavy saucepan. Whisk in flour and cook for 3 minutes, making a poux. Gradually whisk in soup and centiaue to simmer for 3 minutes. Rêmove bouquet garni. Pures soup in a blender or processor with 2 cups whipping cream: Pour into a bowl. Season with soit and pepper. Chili. Just before serving, whip remaining one cup of cream to stilf peaks. Ladie soup into bows. Garnish each with whipped cream and a little FRIED ZUCCHINI BLOSSOMS
12 fresh zucchini blossoms
2 eggs
1 cup cheese cracker crumbs
2 tablespoons butter salt and pepper to taste

ZUCCHINI FETTUCCINE makes about 1 pound 8 conces zucchinl, shredded about 3 cups all-purpose flour 4 extra large eggs

with whipped cream and a little

LOOKING FOR **DELICIOUS DISHES?** 

Dip fresh zuechini blossoms in beaten eggs. Then roll to coat in crushed crackers, coating thorough. Heat butter and margarine in a large skillet over medium heat. Add blossoms to butter mixture and fry in batches until golden, turning once. Drain thoroughly, sprinkle with salt and pepper or parmesan cheese. IT'S INTERESTING IT'S EXCITING IT'S STREET SCENE

Lowly pastry can be high art

Another Foley favorite is Franti-pan, a tart of minced almoud nut and egg yolk that Foley said in good con-science she can not recommend. "Too many yolks, seven or eight in the filling and more in the crust." The Francipan seems to defy stan-dard definitions of the tart with its absence of fruit.

"GENERALLY, A TART is a shallow pie with fruit. But there are

many variations and deviations. Some are very heavy and rich. Others are light and airy." Foley explained yet again.

For variety, she might substitute a cream cheese custard for the standard custard filling. When she is not above using an instant packaged pudding in place of custard prepared from scratch. She also occasionally substitutes prepared puff pastry in lieu of cookie or almond crust.

Tarts come in a variety of sizes, from bite-sized offerings coaked in special miniature pans to delightful heart shapes to wedge-shaped slices cut from a large round. The tart is easy enough to prepare, providing a good recipe is followed. Foloy tests any she recommends. "I've tried some horrible recipes, cockamamic things from magazines that have not been tested." The best available are by Martha Stewart, in her "Ples and Tarts"

cookbook.
"The most important thing of all,"
Foley concluded, "is fresh ingredients. Nothing substitutes for fresh
ingredients."
Foley will demonstrate tarts
Saturdays, Sept. 23 and 39, at
Kitchen Glamor in West Bloomfield and Rochester. For more information and cost, call 835-4466
in West Bloomfield, 537-1300 in
Redfort Township and 652-0402
in Rochester.

Combine margarine, Karo syrup and confectioner's sugar in a sauce-pan and bring to a gentle boll. Stir in pecans. Spoon into baked minlature tarts and top with half a pecan. Bake again for 54 minutes at 350 degrees. blend. Add flour and spices. Mix into dough until firm and holds together. Press half the dough into a 9-inch tart pan with removable bottom. Spoon in 1 cup raspberry jam. Roll remaining dough, cut into strips, and weave lattlee top. Bake at 350 degrees for 30-40 minutes.

Almond crust
15 cups ground almonds
1 cup butter or margarine
1 cup sugar
2 cegg yolks
15 teaspoons fresh, grated lemon FLAN WITH SEASONAL FRUIT Make cookie or almond crust. Press ½ thick into a 10-inch flan pan with removable bottom. Prick with fork and bake at 400 degrees for 10-15 minutes. Set aside.

Custard filling

i cup sugar i tablespoon butter i tablespoon vanilla

Blend flour, cornstarch and sugar in saucepan. Heat milk in separate saucepan and blend with flour talk-ture. In separate bow heat yolks. Add the separate bow heat yolks. Add the separate bow heat yolks. Add the separate beat to be separate to yolks and beat well. Add yolk instarter to remaining flour and milk, mix well and beat to boiling unit sauce thickens. Be careful to avoid scorching When thickende, add vanilla. Spoon into cooled crust and chill.

Decorate with sliced strawberries, peeled and sliced kiwi and mandarin wedges, arranging fruit artistically. If the tart is not to be served for several hours, brush fruit with heated apple or apricot jelly.

MINIATURE PECAN TARTS
WITH COOKIE CRUST
Cookie crust
's cup margarine
4 cups sugar
2 egg yolks
1 teaspoon almend asterned oon almond extract

Blend margarine and sugar and beat well. Blend in egg yolks one at a time. Blend in almond extract and flour. Press dough into miniature tart pans. Bake at 400 degrees 8-10 minutes or until lightly browned. Set

Macup margarine
Macup margarine
Coup dark Karo syrup
Coup confectioner's sugar
Coup chopped pecans

## rind 2 cups flour 1 tablespoon cinnamon ½ tenspoon ground cloves teaspoon ground cloves 2 cups milk 2 tablespoons flour Cream butter and sugar. Add egg olks, almonds, lemon rind and 2 egg yolks

ALMOND RASPBERRY TART

### cooking calendar

@ GREAT SCOTT!

Officials from Great Scottl com-pany, as well as city government leaders, will be on hand to answer questions on the supermarket indus-try and what new development

clarification

Italian Cuchina — the restaurant sylewed Monday, Aug. 21, in the ishing It Out column in Taste — is

means to their respective communi-ties when two new stores open today (Monday, Aug. 28). There will be "sausage-cutting" ceremonies at 10 a.m. at the Five Mile and Merriman roads store in Livonia and at 1 p.m.

at 39500 Ann Arbor Road, not Ann Arbor Trail, in Plymouth Township.

at the 14 Mile and Farmington roads store in West Bloomfield, Livonia Mayor Robert Bennett will be pres-ent at the store opening in his town, and Dorothy MeIntosh, West Bloom-field township supervisor, will be present in her community.

O DAIRY BOOTH

Dairy spokesman and Detroit
Tiger ace relief pitcher Mike Henneman will sign photos and meet with
fans from 1-3 p.m. Friday, Sept. 1, at
the Amazing Acre Dairy Booth at the
Michigan State Fair. He will be near the American Dalry Association of

Michigan's Dairy Product Informa-tion Booth, where visitors will receive free milk, recipes, Tiger but-tons and nutrition information. Fans may bring baseball memorabilia for an autograph from this year's sole Tiger All-Star.

TASTE'S **GREAT!** 

Every Monday Anna's Fresh

Seafood Mkt. 24050 Joy Rd. • Redford BARBEQUING THIS LABOR DAY?

Try Anna's Lobster Talls, Fish Fillote a Stoak They're Great on the Grill Vie'll tall you bond

We'd test you bose!

DIET RIGHT — EAT FISH

• Rod Snapow: Sea Bass
• While Fish Fickers! Perch
• Snimp • Lobster Tail
• Frog Legs · Squid · Octopus

We Gook in Cholesterol Free Oil

255-2112

HOURS: M.18-7 · Fri. 3-9 · Sai. 3
Food Slamps Accepted

American State State



