Summer provides opportunity for vegetable adventures

Eating the recommended five servings of fruits and vegetables each day should be a cinch these days as crope begin to come in and quality produce abounds. Things can get a bit boring, however, when we fall to step outside the realm of lettuce saled, apples, bananas and oranges.

This is the time to explore your produce section and sample those items not easily found every day of the year.

itams not easily found every day of the year. It's not unusual now to find three or more varieties of peppers, a half doesn types of squash and an astounding array of highly nu-tritious greens, tubers and tropi-cal fruits like mangoes, papayas and guavas at the market. Ethnic markets expand options even more.

markets expand options even more.

An unusual way to perk up salads is with aruguls, a tender mustard-flavored green that is standard in salads from Italy, southern France and Greece. It is sold in small bunches with roots attached and should be bright green with no sign of yellow or limphests. Arugula adds verve to letture salads and is particularly good when served with citrus fruits. Use it in pasta dishes and all fries too, it's an excellent source of vitamins A and C and iron.

fron.

Chayote is pear-shaped with furrows running its length. It varies in color from alabaster to dark green, but it is usually a pale to apple green. The flesh is crisp with a taste and consistency com-parable to cucumber and zucchi-

ni. Look for chayots that is firm and unblemished and use it like any summer equash. It blends well with seafood or harn for a casserole. It is a good source of potassium and fiber.

Plaintain, the cooking banana, is a staple starch food in Central and Latin America. It can be eaten in every stage of ripenesa. When the peel is green to yellow, the flavor is bland and its uses are similar to that of a potato. When the peel is green to yellow, the flavor is bland and its uses are similar to that of a potato. When the peel is green to yellow, then the peel is pellow-brown through black, plaintain plays the role of both fruit and vegstable, having sweetness but keeping a firm shap when cooked. Plaintain is rich in potassium and a good source of vitamin C and beta-carotene.

Kiwi fruit, the size and shepe of a large egg, has a unique tartsweet taste that contains an element of citrus, strawberry and melon. Beneath its fuzzy brown skin is a bright green fruit that is delicious — either unpeeled, cut in half and accoped out with a spoon, or peeled and sliced into canapses, added to fresh fruit sal-ada and green salads, or combined with sacfood, chicken or ham. Kiwis are a great source of potassium and vitamin C.

Kiwi Sorbet is a nutritious and cooling refresher after any meal, or just for a summer anack.

KIWI SORBET

1/2 cup sugar 1/2 cup water

1 ¼ cup pecied, sliced kiwl fruit (4 to 5 kiwls)

In a 1-quart saucepan, combine the sugar and water, and bring to a boil over high heat. Boil until the mixture is reduced to a half cup (about 5 minutes); remove from heat and let cool.

Whird the kivel fruit in a food processor or a biender until you have a cup of purse; mix with the sugar symp and pour into a 9-inch square pan. Preese until almost firm (about 1 hour), then break the fruit mixture into small pieces. With an electric mixer or food processor, mix just until the sorbet is soft and stushy (do not over-process). Wrap air-tight and freeze until ready to serve. Makes four servings.

While these treats are great, there are plenty of other more common items in your produce section that haven't been tried. All of these are low in fat or heve no fat and make super summer meals or side disbes. Zucchini has become a favorite for many home gardeners. It's a good source of vitamin C and can be used in baking and served alone. Make sure the succhini is firmfleshed and glossy. It should have a small stem and no wrinkles at the small stem and no wrinkles at the ends. Best flavor will be found in succhinis up to 7 inches in length and do not remove seeds as th the most flavorful part of this



Cool kiwl: Many different types of fruits and vegetables are available during the summer months making treats like this kiwi sorbet possible.

Acore, buttercup and butternut squash are also plentiful in the summer season and are great mealmakers. Squash with a tan, cream or orange skin should have no hint of green and once it is cut it should be arrapped tightly in plastic warp and stored in the refrigerator.

Squash can easily be prepared in the microwave by splitting in half, accoping out the seeds and lightly spinnling with brown augur. Place plastic wrap over the top of the acquash and microwave 8 to 8 minutes on high for 1 pound of squash. Let set for 6 minutes before esting. Here are some more vegetable recipes from Laura's Par Perpers.

RMCS. REIGERD PERPERS.

RICE-STUFFED PEPPERS

- 1 cup rice
 2 % cups vegetable broth
 1 large onlon, chopped
 3 medium carrots, shredded
 1 cup frozen peas
 2 tablespoons chopped paralev
- iey 1½ cups shredded fat free cheddar cheese 30 ounces low sodium stew
- 2 medium green peppers 2 medium yellow peppers
- Combine rice and broth in a me-ium saucepan. Heat to boiling, re-uce heat and let simmer for 1 hour. Saute onion and carrots until soft

in a non-stick skillet with ¼ cup water. Stir onloss mixture, pees, paraley and cheese into rice. Purse tomatose until smooth in a food processor. Pour stewed tomatose into a shallow %¼-quart non-stick baking dish. Preheat over to 850 degrees. Cut tope of poppers and tomatomes escele. Fill poppers with rice mixture. Stand peppers in tomatomatom, standard to be succeeded as the control of the period with a langle. Bake 1 bour or until peppers are tender when pierced with a langle. Loss of the control of the period with a langle. Standard water of the prevent over browning during last 30 minutes of cooking. Makes 6 peppers with 0 grams of fat.

MICROWAVE VEGETABLE
MEDLEY

1/2 small bunch of broccoli small head caulif 2 carrots, sliced 4 ounces Chinese pea pods Vs teespoon black pepper I rad pepper, cut into strips

I red pepper, cut into strips. Cut broccoll up into bite-size pieces. Discard tough ends of stems. Peel remaining stems and cut into half-inch thick pieces. Cut caulillower into bite-size pieces. In a 24-quart covered casserole, cook carrots and 2 tablespoons of water on high in the microwave. Add broccoll, cauliflower, pee pods and pepper. Cook overed for 4 minutes, stirring halfway through. Add red peppers; cook, covered, 4 to 8 minutes until tender crisp.

JEFFREY J. COLTON, M.D.

IS PLEASED TO ANNOUNCE THE ESTABLISHMENT OF HIS NEW OFFICE FOR THE PRACTICE OF

FACIAL PLASTIC AND COSMETIC SURGERY

31350 TELEGRAPH ROAD Just North of Thirteen Mile Road BINGHAM FARMS, MICHIGAN 48025

CONSULTATION BY APPOINTMENT 810.642.1770

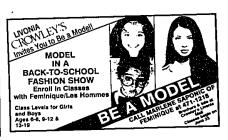
FACSIMILE 810.642.2674

BATHTUB REFINISHING 10 YEAR WARRANTY AVAILABLE SAVE 80% OVER REPLACEMENT

SPRING SPECIAL

7900 SYEAR WARRANTY DOP QUALITY Free Estimates

CERAMIC TILE 427-3838



UNIVERSAL WATCH REPAIR LARGEST FACILITY IN MICHIGAN SPECIALIZING IN ROLEX REPAIRS TWO YEAR WARRANTY ON ALL MAJOR REPAIRS



(810) 358-2211

28411 NORTHWESTERN HW AT BECK RD., SUITE 250 SOUTHFIELD, MI







ENTIRE LINE OF NATUZZI LEATHER

IN-STOCK OR SPECIAL ORDERS

WEST BLOOMFIELD: 855-1600 6644 ORCHARD LAKE ROAD AT MAPLE 9531 to 18510 99 for MISSAN 1959 1950



LIVONIA FREE FAIR

"It Just Gets Better - EVEN MORE IN '94!!"

SCHOOLCRAFT COLLEGE · HAGGERTY & 6 MILE at 1-275

- Parking Admission
- Petting Zoo Fireworks
- Live Entertainment
- Radio Personalities

FIREWORKS SPLAY Sponsored by W4 Country 106.7 FM

40 THRILLING CARNIVAL RIDES! PAY-ONE-PRICE \$13.00 **EVERYDAY**

Unlimited Rides, Opening 'til Closing /

Don't Miss Michigan's First Appearance... Chinese acrobats and magic revue White Tiger Spectacular -

W4 COUNTRY 106.7 FM

invites you to spin the wheel of "W-4-Tune"
For a \$1" donation to St. Jude's Children's Research Hospital June 12, 7-9 p.m. at the fireworks display



Exciting & Education

Be Part of World Cup Soccer

WXON-TV - TV20 presents...

PINK PANTHER DAY SUNDAY, JUNE 5th Meet the Pink Panther In Person Noon-4 P.M.

KIDS DAY

Wed, June 8 & Thurs., June 9 3 P.M.-10 P.M. KIDS UNDER 52" TALL RIDE-ALL-RIDES

only * 1 000 Acompanying Parent Rides FREE



per person

Courtesy of WONDERLAND MALL Entry forms will be available at the Fair Sun., June 5th Ask for details

YOUNG COUNTRY DAY

June 2 - 6-9 P.M.

Live Redio Broadcasts with Karen Delessandro of 99.5 FM





INFO HOTLINE... 313-885-6025



