

# Turn the summer's bounty into delicious fall meals

**See related story on Taste front. BOB KLINE'S ZUCCHINI BREAD**

3 EGGS  
1 cup cooking oil  
2 cups granulated sugar  
2 cups grated zucchini  
2 teaspoons vanilla  
3 cups flour  
2 teaspoons baking soda  
1/2 teaspoon baking powder  
1 teaspoon salt  
3 teaspoons cinnamon  
1/2 cup chopped nuts  
1/2 package cranberries

Beat eggs until light and foamy. Add oil, sugar, zucchini, and vanilla. Mix lightly. Combine dry ingredients with nuts and cranberries, and add to oil mixture. Stir just to blend. Divide batter between two greased and floured loaf pans. Bake in a preheated 325-degree F. oven for one hour, or until a knife inserted in center comes out clean. (This bread freezes well)

**SHAKER TOMATO JAM**

4 pounds ripe tomatoes, skinned and chopped  
16 cups sugar  
4 large oranges  
8 lemons  
3 stick cinnamon

Scald tomatoes to remove skins, and chop fine. Add sugar, the juice and grated rind of oranges and lemons and cinnamon and cook, stirring, until thick. Skim, pour into sterilized jars, and process.

**HONEY-BUTTERNUT STIR-FRY**

1 pound butternut squash  
2 tablespoons cooking oil

1 teaspoon toasted sesame oil  
1 clove garlic, minced  
1/2 teaspoon grated ginger root  
1 cup broccoli florets  
1/2 cup bias-sliced celery  
1/2 of a small onion, thinly sliced and separated into rings  
3 cups flour  
2 teaspoons honey  
2 tablespoons shelled sunflower seeds

Peel, seed, and slice squash into 1/4-inch slices. Cut slices into small pie-shaped wedges. (You should have about 2 cups.)

Pour cooking oil and sesame oil into a large skillet or wok. Add more oil as necessary during cooking. Preheat over medium-high heat. Stir-fry the squash, garlic, and gingerroot in hot oil for 3 minutes. Add broccoli, celery, and onion. Stir-fry for 3 to 4 minutes more or till vegetables are crisp-tender. Combine lemon juice and honey. Toss with vegetables and top with sunflower seeds.

**BONNIE KICHAK'S ZUCCHINI PIE**

Filling:  
8 cups zucchini, peeled and sliced as thick as pie apples  
1 cup granulated sugar  
1/2 cup lemon juice  
1/4 teaspoon nutmeg  
1/2 teaspoon cinnamon  
Raisins (optional)  
Crust and topping:  
4 cups all purpose flour  
1 cup brown sugar  
1 cup granulated sugar  
1 teaspoon cinnamon  
3 sticks cold margarine

To make filling: Cook zucchini and lemon juice on top of stove until tender. Add sugar, nutmeg, cinnamon and raisins, if used, to hot mixture. Set aside to cool. Mixture will be moist. Do not drain.

To make crust and topping: Blend flour and sugars. Cut in margarine with a pastry blender. Press half of mixture in the bottom of a 9 by 13-inch baking pan. Bake in a preheated 350-degree F. oven for 10-15 minutes, until slightly browned. Spread zucchini mixture with

juice on top of cooked crust. Add the 1 teaspoon of cinnamon to the rest of the crumb mixture and sprinkle over zucchini. Pat down lightly. Bake 40 minutes in a pre-heated 375 degree F. oven.

**ROAST SWEET POTATOES AND TURNIPS WITH APPLES**

6 medium sweet potatoes, thickly sliced  
4 small turnips, thinly sliced  
1 medium onion, thinly sliced  
1 cup apple juice  
1 teaspoon cardamom  
1/4 teaspoon turmeric

Salt and pepper to taste  
4 Granny Smith apples, cored, each cut into 8 wedges

Combine sweet potatoes, turnips, and onion in a nonstick baking pan. Add apple juice and seasonings and toss to mix.

Roast vegetables in a preheated 375 degree F. oven for 20 to 30 minutes, or until potatoes and turnips are almost tender. Add apples to pan, and continue roasting until ingredients are brown, crusty, and tender.

**GINGERED TOMATOES**

4 large ripe tomatoes, cut crosswise into thick slices  
1 tablespoon freshly grated ginger  
1 1/2 tablespoons fresh lime juice  
2 scallions, with tops, chopped  
Salt and pepper to taste

Arrange tomatoes on a serving dish or individual dishes. Combine ginger with lime juice and spoon mixture evenly over tomatoes. Sprinkle with scallions and seasonings, and serve at room temperature.

## Roots from front

McDonald Tower, a Southfield residence for seniors.

Bob Kline, a master gardener who has cultivated four plots in the Livonia community gardens for "15 or 20 years," cans and freezes his produce, in addition to making his own wine and jelly. "I brought home enough produce yesterday to feed half of Livonia," says the ebullient Kline. "I spent the afternoon shelling lima beans and preparing broccoli for the freezer, and I'm trying to figure out what to do with all those tomatoes."

One of the things he does with them is make tomato jam. Kline grows over 30 varieties of tomatoes: "I got my seeds from the Seed Savers' Exchange, and most people wouldn't recognize the tomatoes I grow."

One of Kline's favorites is "Hawaii," a tomato the size of a pea that grows in clusters, like grapes. It's very sweet, and one of the reasons Kline grows it is that people always ask him for the seeds.

Kline grows hot peppers because "they're cute." He doesn't eat them, but he does use them as a natural insecticide. "Just grind them enough with enough water to make a liquid," he explains, "and spray it on the plants. It really keeps bugs away."

Kline makes a couple of dozen loaves of zucchini bread with cranberries, some of which he donates to St. Genevieve's (Catholic) Church bake sale in Livonia. He buys cranberries and freezes them, so they'll be on hand when zucchini is in season. He also freezes zucchini so it'll be on hand when cranberries are in season.

"If I run out of zucchini, I use pumpkin or Arizuka squash," said Kline, who grows both. "The squash is named for the Arizuka Indians, who were scouts for General Custer. But they didn't follow him to Little Big Horn; they knew what was going to happen!"

Carl Sibert has had a garden in the Livonia community garden as well as in his backyard since moving to Livonia in the early 1960s. Kay Sibert doesn't garden herself, but she cans and freezes the green beans, tomatoes, acorn and butternut squash, snow peas, and other good things that Carl harvests.

"In 1994, Carl planted 72 broccoli plants, and I froze broccoli," said Kay. "But in 1995 we have hardly any broccoli at all. It was just too hot."

Like Kline, she freezes grated zucchini, to be substituted for potatoes in potato pancakes. "There's more moisture with zucchini than with pancakes," said Kay, "but I just add a little more flour."

"We really like zucchini — I invented a tasty dish with young zucchini and Parmesan cheese. My husband and children and grandchildren love it, and even my son-in-law, who gags at the mention of zucchini, likes it."

Another favorite of the Siberts is a zucchini pie that Kay swears tastes exactly like apple pie. "Carl brought me a piece that our neighbor, Kay Kichak, had given him for me. I was sure it was apple, until I found a zucchini seed. My son-in-law likes that, too, especially with a scoop of vanilla ice cream."

## Residents shine at harvest fest

BY JOAN BORAM  
Special Writer

John Webb and some of his fellow Southfield gardeners grow some pretty fancy produce. In addition to John's yellow and white tomatoes, you might find chocolate peppers, Yukon Gold potatoes, and white eggplant thriving among the beans and tomatoes.

Growing exotics is fun and a challenge, and they also get to show off their accomplishments at the Southfield Autumnfest, held annually the second week in September. There are prizes, but

they're incidental to having fellow citizens recognize your horticultural prowess.

"We've always made an effort to make the Autumnfest as 'harvest' as possible," said Marlowe Belinger, manager of Cultural Arts for the City of Southfield. "But this year, with funds from an agricultural grant from the State of Michigan, we made an effort to explain the food chain to children who have never seen milk that didn't come out of a box or an egg that didn't come from a

polystyrene carton."

A portion of the funds were used to start a youth garden project this spring. At the Autumnfest, children saw a display that showed how seeds are planted, how foods are harvested, and the route traveled from the farm to the dinner table.

"We invited 4-H members to bring their animals, such as sheep, goats, and cows, that had won prizes at the State Fair, to Autumnfest," said Belinger.

## Books from front

lo of Mark's Place in Miami, Stephen Pyles of Star Canyon in Dallas, and Charlie Trotter of Charlie Trotter's in Chicago.

Wine recommendations from Sommeliers Piero Selvaggio and Stacy Dalgleish Selvaggio of Valentino restaurant in Santa Monica, Calif., accompany many of the recipes. For each entree and many of the dessert courses, two wines are recommended: a premium label for major occasions and a more moderate vintage for minor occasions.

"No Jacket Required" is beautifully illustrated with color photographs of some of the featured recipes and chefs. A picture of Suzanne Mitchell's cookies is on page 169. Look for Linda Underdown's French Fresh Fruit Flan on page 160 and Brenda J. Pangborn's Fruit Bran Muffins on page 164.

"We expect 'No Jacket Required' to be our most successful cookbook," said Billy Payton, vice president of Marketing and Customer Programs for Neiman Marcus. Neiman Marcus has

published two other InCircle cookbooks — "Pure and Simple," (1991), and "Pigtails & Froglegs" (1993). Collectively, more than 200,000 copies of the two books have been sold, and more than \$600,000 has been raised for charity to date.

"No Jacket Required" was launched in early June at the American Bookseller's Association convention in Chicago. The book will also be featured in the 1995 Neiman Marcus Christmas Book.

See recipes inside.

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