

Sweet and savory zucchini

This finds us on a lovely summer day, after a very hot and muggy week. Crops seem to be perking up after some damage from hail, wind and heavy rain.

I am writing a day earlier than usual. I had a very busy Tuesday schedule. I made apple pandowdy an old-fashioned desert that was served at the Welcome Center on Wednesday evening after the reading of the Declaration of Independence

Apple pandowdy is comparable to apple pie, without a bottom crust. It will be served with peach and lavender ice cream, deserts from the 18th century. The public was invited to attend.

This weekend is my family reunion. I am making cinnamon rolls for Saturday morning brunch. The reunion will be in Ava, Illinois, three hours

south of here. They are planning for 100 people, as always some won't be able to attend.

July and August are busy with reunions and getting together with friends. Summer is moving on quickly.

Try these recipes with fresh zucchini. Look for more next week. There are lots of recipes available to use with Zucchini

Zucchini Pizza

Crust:

- 4 c. shredded zucchini
- 4 eggs, beaten
- 1/3 c. flour
- ½ tsp. oregano
- 1½ tsp. basil
- ½ tsp. salt

Topping:

- 1 lb. sausage
- ½ c. mushrooms
- 2/3 c. chopped onions
- ½ c. chopped green peppers and chopped
- 2 c. shredded mozzarella

cheese

- ½ tsp. oregano
- ½ tsp. basil

2-3 med. tomatoes, peeled
Mix zucchini, eggs, flour, oregano, basil and salt. Spread evenly over the bottom of a greased 9"x13" pan. Bake at 400° for 8-10 minutes. Remove from oven and reduce heat to 350°. Sprinkle zucchini crust with mushrooms, onions, meat, peppers, cheese, oregano and basil. Cover with tomatoes. Bake at 350° for 25-

30 minutes, or until cheese is bubbly.

Zucchini Patties

½ c. Bisquick baking mix
½ c. Parmesan cheese
2 eggs
2 c. grated zucchini
½ tsp. salt
¼ tsp. black pepper
½ tsp. Lawry's salt
Combine ingredients and drop by spoonfuls onto heavy skillet with a thin layer of oil or lard. Spread out batter,

flatten slightly as you turn them with spatula. Fry until golden brown on both sides. This makes a favorite summer sandwich with tomatoes and onions.'

Chocolate Zucchini Cake

½ c. margarine
½ c. vegetable oil
1 ¾ c. sugar
2 eggs
1 tsp. vanilla
½ c. sour milk
2½ c. flour
4 Tbsp. cocoa
½ tsp. baking powder
½ tsp. cinnamon
1 tsp. baking soda
2 c. shredded zucchini
¼ c. chocolate chips
Mix all ingredients except chocolate chips. Put batter in pan; sprinkle chocolate chips on top. Bake at 325° for 40 to 45 minutes. Is good with cream cheese icing.

Drange Zucchini Cupcakes

6 eggs
2 c. sugar
1 c. vegetable oil
1 c. orange juice concentrate
2 tsp. almond extract
4 tsp. baking powder
2 tsp. soda
2 tsp. salt
5 c. flour
3 c. finely shredded zucchini, packed
Beat together eggs, sugar, oil, orange juice, almond extract, baking powder, soda and salt. Add flour and mix well. Stir in zucchini. Fill cupcake papers 4 full. Bake at 350° until they test done with toothpick. Ice with white icing after cooling
Note: Do not dilute orange juice concentrate.

From My Amish Kitchen

By Doris Yoder



PICTURES from Champaign County's Freedom Celebration parade continued from page 4. Submitted photos.

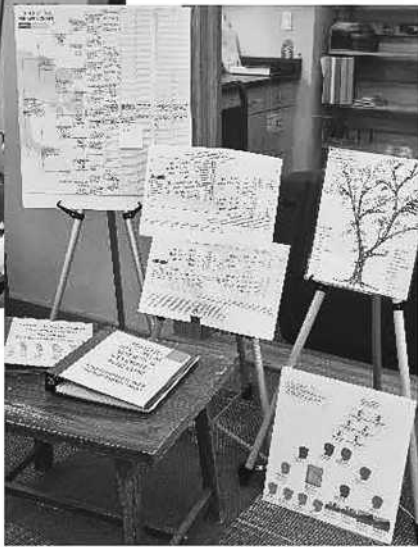
Tolono Public Library and Historical Society discuss ancestry

July 1 at the Tolono Public Library “Coffee-Talk,” speaker Karla Gerdes, from the Champaign County Genealogical Society, shared material about researching to find ancestors. Her own personal discoveries helped listeners to understand the investigative secrets of where and how to explore for the *facts* and how to record those details. There was a great interest with 27 attending.

The Tolono Historical Society was on hand to encourage America’s 250 with a display of “Revolutionary War Patriot Family Trees.” Several ladies from the Daughters of the American Revolution were invited and encouraged to attend along with several locals and “coffee-talk” regulars. Several brought with them their “Trees” to display for others to view a variety of ways to build their own Trees. Fourteen Trees of Descendants of Patriots were received at the Library for a week-long display. An over-whelming forty-seven Patriots were listed in these 14 Trees which have been compiled into a “Revolutionary War Patriot Family Tree” Album and will be on permanent display for viewing at the Tolono Historical Society & Veteran’s Museum.



Tolono Public Library, Tolono Historical Society, and Champaign County Genealogical Society join together



(most photos taken by the Library)