board Sten

ALL THE COMFORTS OF HOME & GARDEN

Chocolate Zucchini Cake

guess I have to stop whining about no

Arain. We were holidaying at

Kincardine when the rain started and all I

could say was "I sure hope we are getting

this at home." I think Bert was tired of

hearing me say this all the way to

Tobermory. We were crossing on the Chi-

Cheemaun when we heard of the tornado

at Fergus and the pounding Toronto got. I

knew then that we had received a good

rain but I have to say at that precise

moment, I couldn't have cared less. Need

I say the rough crossing got to me? I might

as well say it because the girls were with

us and I have heard numerous times,

"Grandma got sick." The part that I

enjoyed the most was that we were the

first vehicle off the island. Anyway,

despite the dry season, the garden has

produced. I know that zucchini plants

must like dry weather. I harvested mine in

a wheelbarrow and there are still a few

is a 1st prize Chocolate Zucchini Cake from

the Ontario Fairs Cookbook. I'll have to see

Fair time is fast approaching and this

growing.

kitchen kopers

COOKING LE A TREAT WITH GLENDA BENTON

if it is a winner at the Georgetown Fair.

2 1/2 cups flour

1/2 cup cocoa

3 tsp. baking powder

11/2 tsp. soda

1 tsp. salt

1 tsp. cinnamon

3/4 cup margarine

3 eggs

2 cups grated unpeeled zucchini

2 tsp. grated orange peel

2 tsp. vanilla

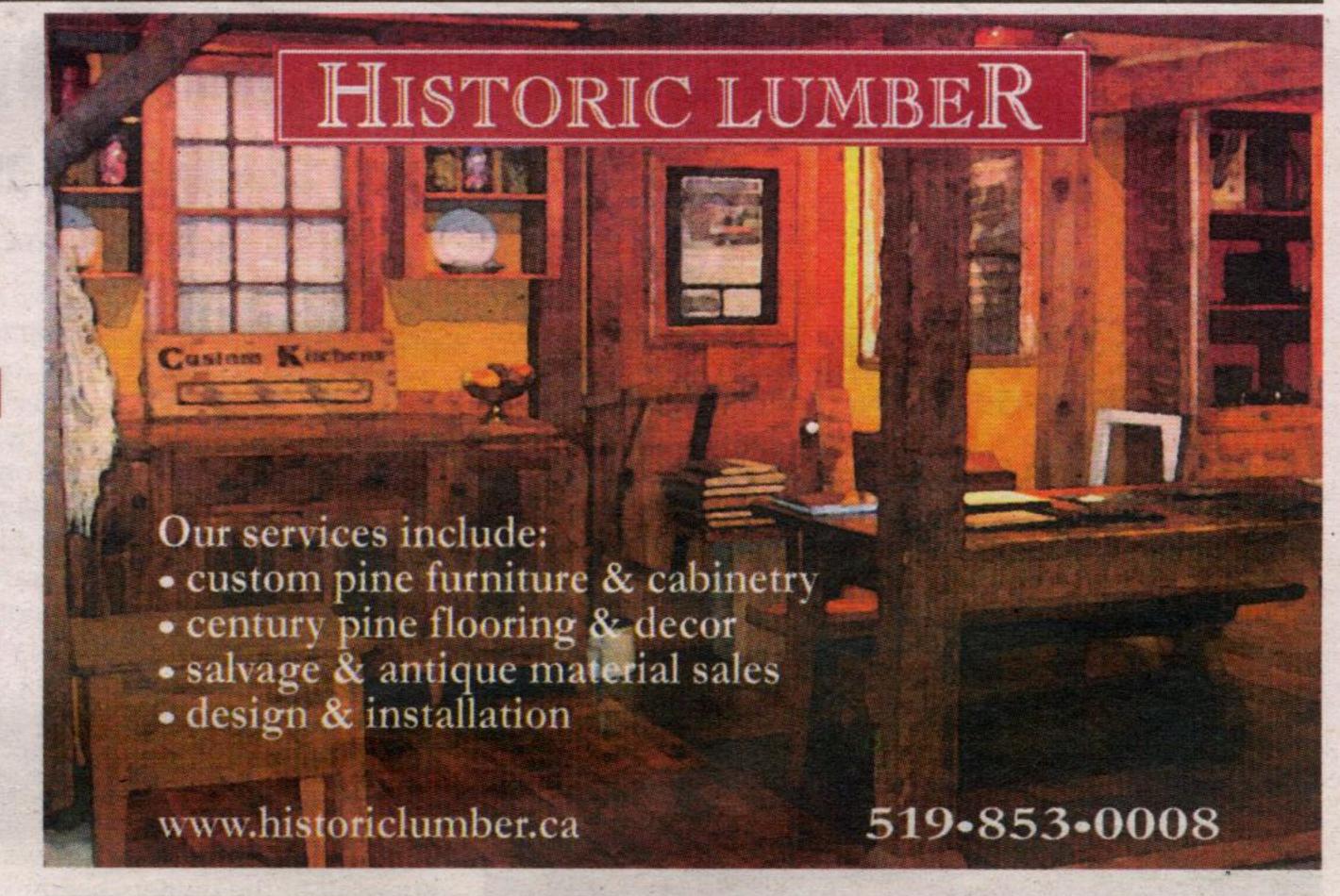
1/2 cup milk

1 cup walnuts

2 cups sugar

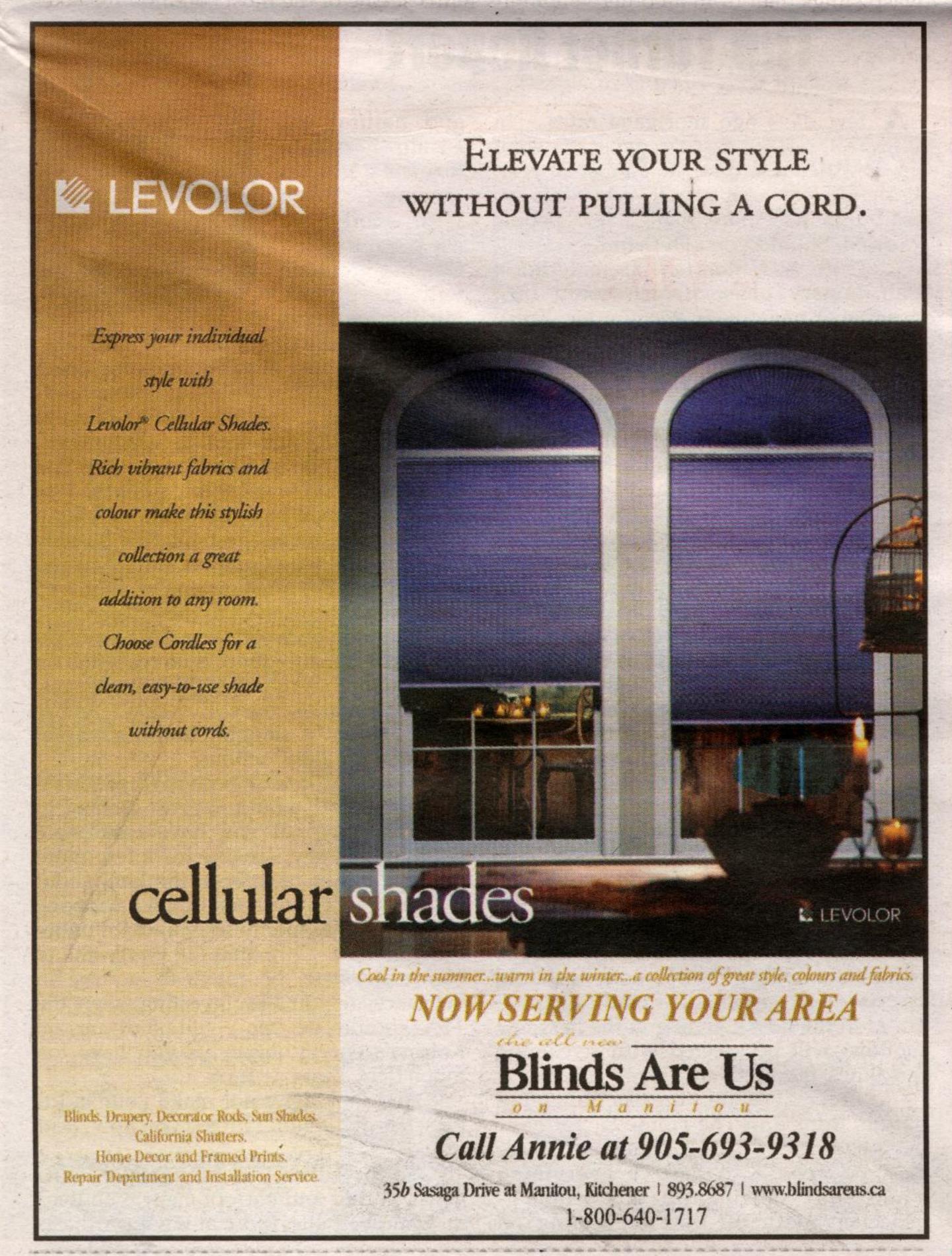
Preheat over to 350°F. Grease 12 cup bundt pan or 9 x 13 inch pan. Sift dry ingredients. Cream butter and sugar until light and fluffy. Add eggs and continue beating until well mixed. Stir in zucchini, orange peel and vanilla. Add dry ingredients alternately with milk and nuts. Bake for 1 hour. Let cool in pans for 15 minutes.

I have to confess that I haven't made this yet, but I have every confidence that it is a tried and true recipe. It was first prize at the Central Canada Exhibition. I think I'll make it in my 10 inch layer pans.





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