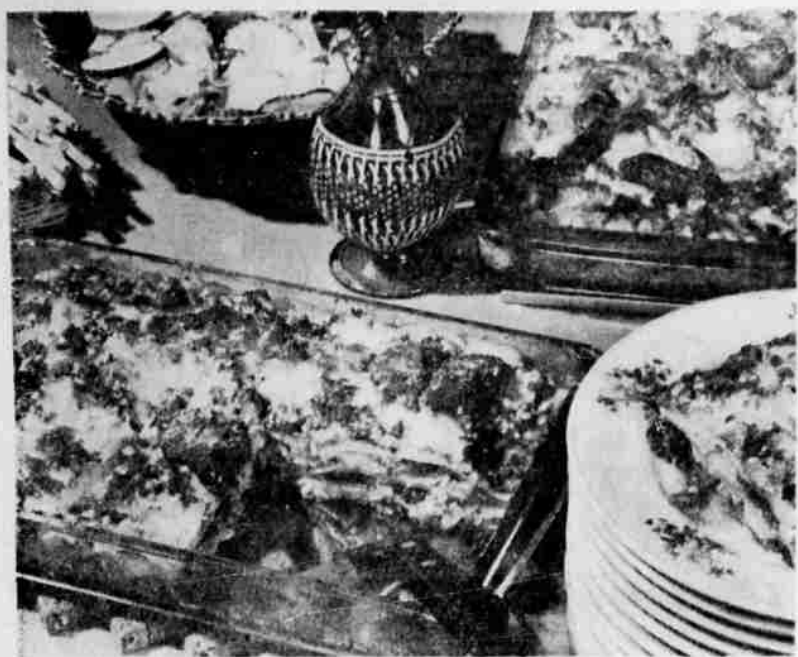




POTLUCK FAVORITE — No one will mind "potluck" when it turns out to be Lasagne Imbottie. This favorite recipe with broad flat noodles baked and served with a tomato, cheese and meat sauce, is easy to duplicate at home even if the plans call for 25 or 50 guests.

Lasagne Imbottie

A couples' potluck supper or church supper frequently frightens the inexperienced or experienced hostess. To most it seems an impossible task to turn that quick and easy recipe for four into a dinner for 25 or 30. But easy to follow recipes, home type equipment and fine quality ingredients will bring success every time.

Pure pork sausage packaged in a one pound roll can be sliced and formed into patties or crumbled and used as an ingredient in this recipe. A gay red and white wrapper and the two most trusted words in meat identify this sausage as quality food.

Brown the pork sausage until the pink just disappears. Because the sausage is pre-seasoned only the Ricotta and Mozzarella cheese need be added to make the lasagne stuff-

ing. Layers of tomato sauce, noodles and then the meat and cheese mixture are put into 13 x 9 1/2 x 2 inch baking pans. The lasagne is baked for 45 minutes and then cut into squares and served with additional cheese. A crisp tossed salad and crusty bread are the only other accompaniments needed.

LASAGNE IMBOTTIE

(Yield: 50 servings)
Preparation time: About 2 1/2 hours.

Cooking time: Sauce, 2 hours, baking, 45 minutes.
Equipment needed: Two large kettles, five baking pans (13 x 9 1/2 x 2 inches).

Suggested accompaniments: Tossed salad, crusty bread.

Sauce:
6 garlic cloves, quartered
1 cup salad oil
4-3 cups (7 cans, 6 ozs. each) tomato paste

7 quarts (14 cans, 1 pound each) Italian plum tomatoes

1 1/2 cups celery, diced
4 teaspoons salt
1 teaspoon pepper

Stuffing:
5 pounds pure pork sausage meat
3 1/2 pounds broad lasagne noodles
3 tablespoons salt
5 pounds Ricotta cheese
7 1/2 cups Mozzarella or Scamorza cheese, cubed
7 1/2 cups Parmesan cheese, grated

To prepare sauce:

Cook garlic in oil in a heavy saucepan until it is golden brown, about 3 minutes. Remove garlic from oil. Add tomato paste, tomatoes, celery, salt, and pepper to oil. Mix thoroughly. Cover. Simmer 2 hours, stirring occasionally.

To prepare stuffing:

Brown sausage in heavy skillet until pink disappears. Pour

off drippings. Cook noodles with salt in boiling water about 15 minutes or until tender, but not soft. Drain. Combine cooked sausage meat, Ricotta and Mozzarella cheese. In each of the baking pans, pour 1/2 cup of tomato sauce. Cover with a layer of noodles, then a layer of sausage-cheese mixture, a layer of sauce, and a layer of Parmesan cheese. Repeat layers until all the ingredients are used. The top layer should be sauce and Parmesan cheese. Bake in a moderate oven (375 degrees F.) about 45 minutes or until bubbly. Cut into squares and serve with additional cheese.

Variation:
For American-style Lasagne use 7 cans (1 pound, 12 ounces each) of tomatoes instead of the plum tomatoes and 7 pounds of dry cottage cheese instead of the Ricotta.

Suggestions:
To prevent noodles from

sticking together, immerse in cold water until ready to use. For ease in serving, allow lasagne to sit for 10 minutes before cutting.

SMALL APPLIANCE REPAIRS VACUUM CLEANERS
Most Makes
Complete Overhaul \$8.95 Plus Parts

Irons — Mixers
Electric Fry Pans
Coffeemakers — Fans
Toasters — Heaters
WORK GUARANTEED
REX APPLIANCE
REPAIR CENTER
162 E. Main TU 4-3353

Dr. Ross' DOG FOOD
made naturally... so naturally it's better

Specialties in Gourmet

By RUTH KING



TURKEY, CHINESE STYLE — Individual Turkey Casseroles combine turkey chunks, seasoned creamed sauce and Chinese vegetables in a flavorful main dish.

Try Turkey Oriental Style

Deciding how to cook the turkey the first time is easy. But when it comes to using the remaining meat, choosing a way to cook it becomes more difficult. Good cooks know that this is the time a cream sauce comes to the rescue. For a cream sauce, combined with a small amount of meat, fish or poultry in a casserole type dish, stretches the meat a long way and adds variety, too.

It's even possible to give the last of the turkey foreign airs. In these Individual Turkey Casseroles, ginger and soy sauce flavor the cream sauce, the turkey is combined with Chinese vegetables and served over rice. A topping of chow mein noodles adds the final "Oriental" touch.

The recipe provides not only a flavorful main dish but also good nutrition. Cooking with milk helps you know that your

family is getting the recommended daily requirement—four or more glasses of milk for children and teenagers; two or more glasses for adults.

INDIVIDUAL TURKEY CASSEROLES

1-3 cup butter
1/2 cup flour
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 to 2 teaspoons curry powder, or to taste
1/2 teaspoon ginger
3 cups milk
1 tablespoon soy sauce
1 1/2-lb. can Chinese vegetables, drained
2 cups sliced turkey chunks (about 10 ounces)
2 cups cooked rice
1 3-oz. can chow mein noodles

Melt butter in saucepan. Blend in flour, salt, pepper, curry powder and ginger. Add milk and soy sauce; cook, stirring constantly, until sauce is thickened and smooth. Fold in vegetables and turkey. Place an equal amount of rice in six 10-ounce individual casseroles; top each with an equal amount of turkey mixture and noodles. Bake in a moderate oven, 375 degrees, until hot and bubbly, about 15 minutes. Makes 6-12 servings.

HAM-OLIVE PATE

Here is a pate so attractive and delicious that it doesn't seem possible it's so simple to make. Add chunks of meaty ripe olives and a little catsup, mustard and melted butter to deviled ham. Press into small mold. Chill and unmold. Serve with crisp crackers.



Next Weekend in JANUARY 5TH
Feature-Packed Issue

Our Man in Saigon:
I WITNESSED
THE VIETNAM COUP
by Peter J. Oppenheimer

My Most Inspiring Moment:
LOVE DEMANDS AN ANSWER
by Catherine Marshall

Detroit Red Wings
"Super-Star"

WHY I'M TEACHING MY SONS
TO PLAY HOCKEY
by Gordie Howe

Plus Other
Interesting
Features and
Articles in

Family Weekly

with your copy
of the

SUNDAY

Herald and News

SHOP HERE BUY BETTER SAVE MORE

Start 1964 With Greater Savings From Buy Low!

CATSUP Gerbers Strained 4 1/2-oz. Jars	SNIDERS BIG 14-OZ. Chili Flavor	2 FOR 19¢	FRESH-LOCAL MILK 79¢ DiUlio's Gallon
BABY FOOD Planters — Big Family Size 48-oz. Jug	5 FOR 49¢		
PEANUT OIL Pet — 12 Quart — With Free Spatula	98¢		
POWDERED MILK 100% Fresh Local — Grade AA Small	88¢		
EGGS Extra Special	3 doz. 99¢		
LOW FAT FROZEN DESSERT Medo Bels — Delicious Dairy Product	1/2 Gal. 49¢		
Hunt's Big No. 2 1/2 Tins PEARS FANCY HALVES OR FRUIT COCKTAIL	3 FOR 1.00	Hunt's Big No. 2 1/2 Tins PEACHES OR APRICOTS	4 FOR 1.00
FRESH-LOCAL CRATER-LAKE BUTTER	69¢ lb.	Hunt's Big No. 2 1/2 Cans RED BEANS CHILI FLAVOR OR PORK & BEANS	6 FOR 1.00
MJB INSTANT COFFEE	10 oz. jar 98¢	MARGARINE	Dundee Quality Cubes 3 LBS 49¢
TOPS IN PRODUCE		BANQUET DILL PICKLES	Nalleys 22-oz. Jar 39¢
Crisp-Solid-Heads CABBAGE	5¢ lb	Hunt's Buffet — 8-oz. tins TOMATO SAUCE	5¢ Can
Large-Sweet-Seedless ORANGES	10¢ lb	Hunt's No. Tall Tins NEW POTATOES	Can 10¢
Klamath-Gem U.S. No. 2 Potatoes	20-lb. bag 45¢	CREOLE-MEAT-BALLS	Nalleys No. 1 Tall 3 LBS 1.00
FANCY WASHINGTON Red Delicious APPLES	2 Lbs. 29¢	LESLIES SHAKER-SALT	Plain or Iodized 26 oz. 10¢
Open Hours 9 A.M. to 8 P.M. Sundays 10 am - 7 pm		WHOLE SOLID TOMATOES	Hunts Big 2 1/2 Cans 4 LBS 1.00
		HAWAIIAN PUNCH	Large 46-oz. Cans 2 LBS 59¢

BUY LOW FOOD CENTER BUY LOW

1338 Oregon Avenue

January Storewide FURNITURE SALE
Now In Progress! Save!

TOWER FURNITURE

TOPS IN VALUES!

BIG PARKING LOT ADJACENT to the store

We Give 25¢ Green Stamps
12th & Main Ph TU 4-8858