

For the tomato lovers out there, "Home on the Range" is featuring recipes this week utilizing tomato paste.

Coming up in the next few weeks are themes including cooking with soups, potatoes, greens, and harboiled eggs. If you would like to join in, send your recipes to "Home on the Range," Lancaster Farming, Box 366, Lititz, Pa. 17543.

**SPAGHETTI SAUCE** 

3/4 cup chopped onion 1-clove garlic, minced

3 tablespoons cooking oil

2 (16 oz.) cans tomatoes, cut up

2 (6 oz.) cans tomato paste

2 cups water

1 teaspoon sugar

1-1/2 teaspoons salt

<sup>1</sup>/<sub>2</sub> teaspoon pepper

More farmers each

month prefer

to buy their

1-1/2 teaspoons dried oregano, crushed 1 bay leaf

EAR CORN

HAY
STRAW

PEANUT HULLS

as your requirements may be.

Cook onion and garlic in oil until tender. Stir in

"America's Oldest"

PARADISE, PA

remaining ingredients. Simmer uncovered for 30 minutes. Remove bay leaf. Serve with spaghetti and Parmesan cheese.

Mrs. Samuel Musser Myerstown, Pa.

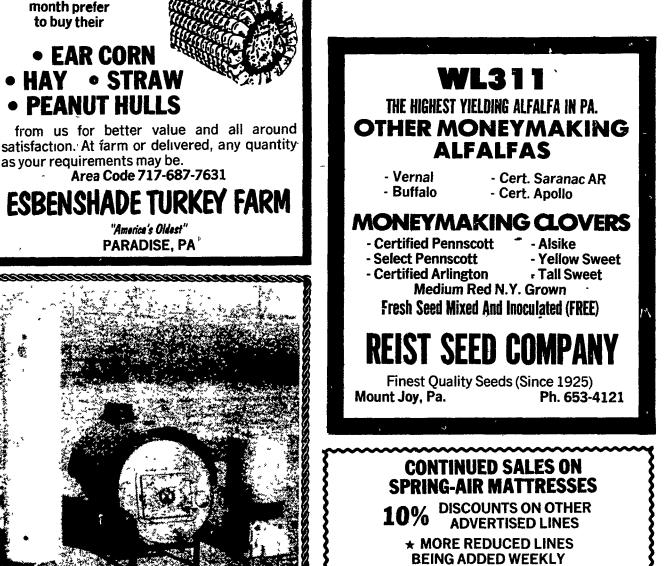
XXX SPAGHETTI SAUCE

4 onions, chopped 2 cloves garlic, chopped 4 tablespoons olive oil 1 quart tomato juice 2 cans tomato paste (3/3 cup) 2 tablespoons sugar 1 teaspoon salt Dash pepper

Saute' onions and garlic in olive oil until light brown. Add remaining ingredients and summer for one hour, uncovered, stirring occasionally. Serve with grated cheese. This is enough sauce for a one pound box of spaghetti.

XXX

Sylvia Ruoss Blain, Pa.



Lancaster Farming, Saturday, February 25, 1978-85

Recipe Theme Calendar MARCH	
4	"Cooking with Soups" Deadline Feb. 25
11	"Cooking with Potatoes" Deadline March 4
18	"Cooking with Greens" Deadline March 11
25	"Cooking with Hard-boiled Eggs" Deadline March 18

EGGPLANT CASSEROLE

1 large eggplant, unpeeled, sliced, and cubed

1 pound ground beef

1 large onion, chopped

2 tablespoons shortening

2 tablespoons flour

1 teaspoon salt

<sup>1</sup>/<sub>4</sub> teaspoon pepper 1 teaspoon oregano

1 can (6 oz.) tomato paste

1 cup water

1-1/2 cups grated cheddar cheese

Parmesan cheese

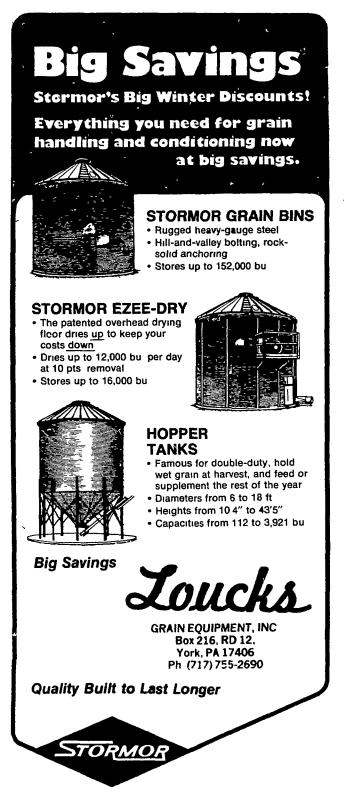
Slice and dice unpeeled eggplant and cook in small amount of water for five minutes. Fry onion and meat in shortening until done. Break with a fork as you cook it. Drain the fat from the meat and add flour, salt, pepper, oregano, tomato paste, water, and cheese. Drain the eggplant and add to the mixture. Put in a large casserole and sprinkle with grated Parmesan cheese. Bake in oven at 350 degrees F. for 25 to 30 minutes.

**Trudy Frey** Phillipsburg, N.J.

XXX **PIZZA BURGERS** 

2 pounds ground beef <sup>3</sup>/<sub>4</sub> cup bread crumbs <sup>2</sup>/<sub>3</sub> cup Romano cheese Pinch garlic 1 tablespoon salt

(Turn to Page 87)



## **COAL AND WOOD BURNING** WATER HEATING STOVES **40 gal. HOT ROCK RANGE BOILER TANKS**

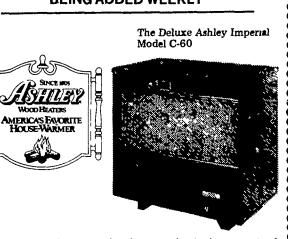
There are a lot of different wood burning water heaters on the market, but if you haven't seen one to meet your needs, why not take a look at the

## **KEYSTONE WATER HEATERS FOR COAL & WOOD BURNING HEATERS**

They are as good as the best and better than the rest.

The wood burning stove is designed to work with your present heating system or separate or just heat water for general use through a 40 gal. Hot Rock tank.

For more information contact DAVID K. STOLTZFUS 382 Newport Road RD 1 Ronks, PA 17572 located on Rt. 772, 21/2 miles South of Leola, PA COLORIDO DE COL



We waited 5 months for our last shipment of Ashly Wood Heaters So we missed the mid-Winter sales We are anxious to move them before Spring

## **★ LARGE LOT OF NEW & USED FURNITURE --- MORE COMING**

## **FISHER FURNITURE**

Bart, Pa 17503 Rt 896 in Georgetown Hrs. 8 a.m. to 8 p m - Mon , Wed , Fri 8 a.m to 6 p m Tues, Thurs, Sat