

Cook's Question

(Continued from Page B8)

Lasagna Vegetable Roll-Ups

- 12 lasagna
- 1 pound part-skim ricotta cheese
- 4-ounces part-skim mozzarella, shredded
- 2 small broccoli stalks or asparagus steamed for 5 minutes, drained and chopped, about 2 cups
- 1 cup sliced fresh mushrooms
- 2 scallions, trimmed and chopped
- 2 tablespoons chopped fresh basil or 2 teaspoons dried basil
- 1 tablespoon fresh oregano or 1 teaspoon dried oregano

¼ cup cup chopped fresh parsley
Spaghetti sauce or tomato sauce
Preheat the oven to 350 degrees. Add the lasagna to 4 quarts of boiling water with 2 teaspoons salt. Start testing the pasta after 12 minutes and cook it until it is al dente. Drain the pieces and spread them on a clean dish towel to dry.

In a large bowl, mix the ricotta, mozzarella, broccoli or asparagus, mushrooms, scallions, basil, oregano, and parsley.

To assemble the dish, spread 1 cup of the spaghetti sauce over the bottom of an 11x13-inch baking pan.

Spread about ¼ cup of the cheese and vegetable mixture over a lasagna strip, starting at one end, roll up the strip. Place the roll, seam side down in the baking pan. Repeat the process with the remaining lasagna strips and filling. Pour the remainder of the sauce over the rolls and cover the pan tightly with aluminum foil. Bake the rolls for 20 minutes, then remove the foil and bake them for 15 to 20 minutes more. Serve the roll-ups piping hot from the pan. Serves 6.

Cheesy Classic Lasagna

- 1 pound lasagna, uncooked
- 1 pound bulk Italian sausage
- ½ cup chopped onion
- 1 clove garlic, minced
- 2 8-ounce cans tomato sauce, divided
- 2 6-ounce cans tomato paste
- 1½ cups hot water
- 1 teaspoon basil leaves
- 1 teaspoon oregano leaves
- ½ teaspoon marjoram leaves
- 1 16-ounce container Ricotta cheese
- 1 10-ounce package frozen chopped spinach, thawed and well drained
- ½ cup grated Parmesan cheese
- 3 eggs
- ½ teaspoon salt
- 2 cups shredded mozzarella cheese
- 2 cups shredded muenster cheese

Prepare lasagna according to package directions, drain. In medium skillet, combine sausage, onion, and garlic. Cook until sausage is no longer pink, stirring often to break sausage apart; drain. Reserve ½ cup tomato sauce. Stir remaining tomato sauce, tomato paste, water, basil, oregano, and marjoram into meat mixture. Bring to boil. Reduce heat, simmer 5 minutes. In medium bowl, combine ricotta, spinach, Parmesan, eggs, and salt; mix well. In 13x9-inch pan, spread reserved ½ cup tomato sauce. Layer ½ each lasagna, ricotta mixture, meat mixture, mozzarella and muenster cheeses. Repeat layers. Bake, uncovered in a 350 degree oven until hot and bubbly, 40 to 50 minutes. Let stand 5 to 10 minutes before cutting. Refrigerate leftovers. Serves 12.

QUESTION — Linda Frazier, Rohrsersville, MD, requested a recipe for strawberry freezer jam. Thanks to Bertha Sharp, Mifflintown, and numerous others for answering this request.

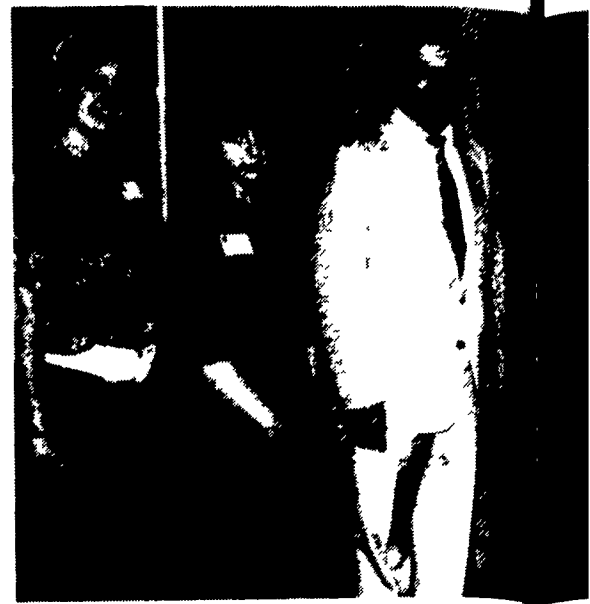
Strawberry Freezer Jam

- 2 cups crushed strawberries
 - 4 cups sugar
- Stir sugar into fruit. Set aside for 10 minutes. Mix ¾ cup water and 1 box Sure-Jell fruit pectin in small saucepan. Bring mixture to full rolling boil over high heat, stirring constantly. Boil for 1 minute. Stir pectin mixture into fruit. Stir constantly for 3 minutes. fill all containers immediately to ½ -inch of tops. Wipe off top edge of containers and quickly cover with lids. Let stand at room temperature for 24 hours. Store in freezer until opened. After opening, store in refrigerator up to 3 weeks.

(Turn to Page B25)

GETTYSBURG (Adams Co.) — Adams County 4-H Presentation Nite was held at Biglerville High School, on Monday, April 30. Nine junior 4-H members and two senior 4-H members presented illustrated presentations. Four 4-H members presented prepared speeches and six 4-H members presented impromptu speeches.

Junior 4-H members receiving blue merit awards for their presentations and the titles of their presentations were: Kelly Rockafellow, Taneytown, presented "Pressed Leaf Note Cards"; Sadie Bucher, New Oxford, presented "Ceramics"; Julie Zepp, New Oxford, presented "A Toast to Milk"; Jenny Washburn, East Berlin, presented "Landfill and Trash Problems"; Anthony Hill, York Springs, presented "How Big Is Your Heifer"; Susan Myers, Littlestown, presented "Measuring Pounds and Inches"; Ryan Zepp, New Oxford, presented "All About Feeds"; and Mindy McLaughlin, Taneytown, presented "Identifying and Registering Your Calf". Junior 4-H member Kristi Cunningham, Aspers, presented "Fitting and Grooming a Steer" and received a red merit ribbon. Senior 4-H members receiving blue merit awards for



Adams County 4-H Members in Harrisburg (from left) Jayne Hess, Gettysburg; Representative Terry Punt; Amy Miller, New Oxford; and Mandy Hilbert, Taneytown, at breakfast at State 4-H Capital Days held in Harrisburg with Adams County legislators, 4-H members and agency staff and toured the capitol building.

their presentations were: Beau Ramsburg, Gettysburg, presented "Calves and Calving"; and Abe Bucher, New Oxford, presented "Rocketry."

Following are the prepared 4-H speakers, the awards they

received, and the names of the judges. Mandy Hilbert received a blue merit ribbon. Per Amy Brodbeck received a blue merit ribbon. Jayne Hess, Gettysburg

GOOD DEALS

from Good Dealers

Your Full-Service John Deere Dealers

ADAMSTOWN EQUIPMENT INC.
Mohnton, PA
(near Adamstown)
215-484-4391

BARTON SUPPLY, INC.
Tunkhannock, PA
717-838-4011

CLUGSTON FARM EQUIPMENT
Needmore, PA
717-573-2215

CLUGSTON IMPLEMENT, INC.
Chambersburg, PA
717-263-4103

BARRETT EQUIPMENT
Smicksburg, PA
814-257-8881

CARLYLE & MARTIN, INC.
Hagerstown, MD
301-733-1873

DEERFIELD AG & TURF CENTER, INC.
Watsonstown, PA
717-538-3557

ENFIELD EQUIPMENT INC.
Whiteford, MD
301-452-8252

EVERGREEN TRACTOR CO., INC.
Lebanon, PA
717-272-4641

H.R. GUTSHALL & SONS, INC.
Carlisle, PA
717-249-2313

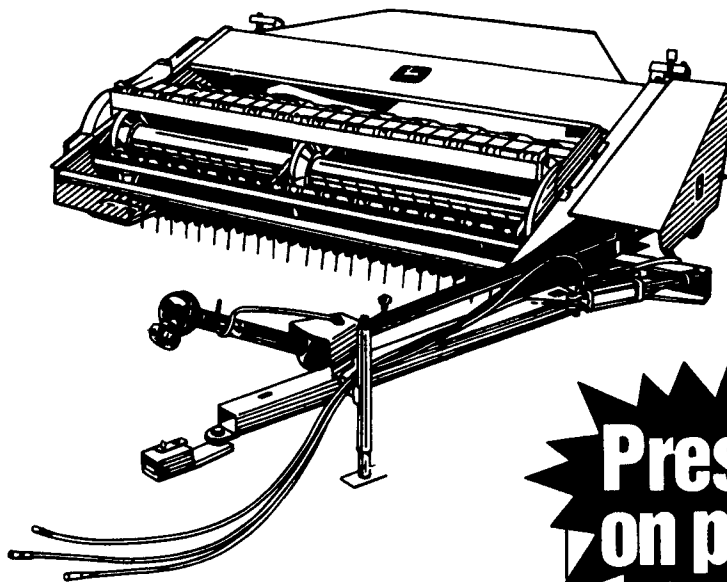
A.B.C. GROFF, INC.
New Holland, PA
717-354-4191

ROBERT G. HAMPTON, INC.
Shiloh, NJ
609-451-9520

I.G. SALES
Silverdale, PA
215-257-5138

GOOD DEALIN' TODAY

PUTS THE PRESSURE ON FOR FASTER DRYDOWN



Pressure on prices

- John Deere 7-foot 1217 and 9-foot 1219 Mower/Conditioners
- Unique conditioning roll cleats apply more pressure-per-inch over more crimping points
- Easy adjustments for pressure, roll spacing, platform float, shoe height



LEADERSHIP AT WORK