

Cook's Question

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ANSWER — Jean Mitchell of Lewisburg requested a recipe for vegetable lasagna. Thanks to Lisa Luken, Ono, for sending one.

Vegetarian Lasagna

- 2 lasagna noodles
- 2 medium carrots, peeled and bias cup
- 3 tablespoons chopped onion
- 1 clove garlic, minced
- 2 tablespoons cooking oil
- ¼ cup extra-thick spaghetti sauce
- 2 tablespoons water
- 1 teaspoon dried oregano, crushed
- ½ teaspoon dried basil, crushed
- ¾ cup sliced mushrooms
- ½ cup zucchini, cut into bite-size sticks
- ½ package frozen chopped spinach, thawed and well drained
- 1 cup cream-style cottage cheese, drained
- 2 tablespoons grated Parmesan cheese
- 1 beaten egg
- 1 cup shredded mozzarella cheese
- 1 tablespoon sliced pitted olives
- Whole chili peppers

Cook lasagna noodles in boiling, salted water about 10 minutes or until tender; drain. Cut noodles crosswise into thirds.

In skillet, cook carrots, onion, and garlic in hot oil, covered, about 4 minutes or until onion is tender. Stir in spaghetti sauce, water, oregano, ½ teaspoon salt, and basil; simmer, covered about 15 minutes or until carrots are tender.

Reserve a few mushrooms for garnish. Stir in zucchini and remaining mushrooms; cook, uncovered about 5 minutes or until the zucchini is tender.

Meanwhile, squeeze excess liquid from spinach. In a bowl, stir together cottage cheese, Parmesan and egg. In a greased 8x4x2 loaf pan, layer half of each of the noodles, placed crosswise, spinach, cottage cheese mixture, spaghetti sauce mixture, and mozzarella; repeat layers except for mozzarella.

Bake covered in a 375 degree oven for 35 minutes. Top with remaining mozzarella, olives and mushrooms. Return to oven for 2 to 3 minutes to melt cheese. Let stand 10 minutes before serving. Garnish with chili peppers, if desired. Makes 2 or 3 servings. Can be doubled or tripled, just don't cut the lasagne noodles, and bake in a 8x8x2-inch or 13x8x2-inch pan.

If someone asked you today, where you would want to be five years from today, what could you answer? Where do you want your farm and family to be in five years? Do you have a plan for that? How effective are you at making decisions to meet those goals?

To help Crawford County farm families in assessing and meeting

their goals for their farm business, a day long workshop entitled "Goals - Where Are Yours?" has been scheduled for Wednesday, February 20, from 9:30 a.m. to 3:00 p.m. at the Days Inn, Meadville. The program is sponsored by Penn State University of Crawford County and features Penn State University Farm Management specialists Larry Jenkins

and William McSweeney. They will be discussing the following: the necessity of goals for a farm business; how to set goals and their use in farm planning and management factors to consider to meet family goals.

In a time of low milk prices and unstable costs, goals are all the more important in order to maintain an orderly business, keep it strong and to be able to have an orderly transfer to the next generation. Remember, goals and planning don't just happen, they take time; so take time out and learn something new.

If you want more information, please call Alan Travis at the Crawford County Cooperative Extension Office, 814-336-1151, Ext. 260.

ANSWER — Betty from Pennsylvania requested a bologna recipe for venison that tastes like Seltzer's Lebanon Bologna. Thanks to Josephine Matenus of Dallas for sending the following.

Deer Bologna

- 5 pounds ground venison
 - 5 teaspoons tender quick cure salt
 - 1½ teaspoons hickory smoke salt
 - 3 teaspoons mustard seed
 - 3 teaspoons coarse black pepper
 - 3 teaspoons garlic salt
- Mix well and put in 2 or 3 separate rolls. Put in refrigerator for 3 days. Cover with plastic wrap. Bake in a 9x13-inch pan with a wire rack so grease will drip. Cooking time is 60 minutes at 350 degrees.

ANSWER — Cordelia Wolfe of Seven Valleys requested a recipe for peanut butter pie. Thanks to Josephine Matenus, Dallas, for sending a recipe.

Peanut Butter Pie

Crust:

- 1 cup Cinnamon Crisp cereal crumbs
- 3 tablespoons melted butter

Filling:

- 1 cup creamy peanut butter
- 1 8-ounce package cream cheese
- 1 cup sugar
- 2 tablespoons melted butter
- 1 cup whipping cream, whipped
- 1 tablespoon vanilla

Mix crumbs and butter together to make crust. Press into 9-inch pie pan. Place in preheated oven for 7 minutes at 350 degrees. Remove and cool. Mix together first 3 filling ingredients. Mix well and add next 3 ingredients. Mix well and pour into crust. Chill 4 to 5 hours or until set. Top with melted thinned hot fudge topping. Chill again about 30 minutes. Serves 8.



Lebanon Society 20

Lebanon County Society of Farm Women Group 20 held its monthly meeting at the home of Sarah Funck.

The program for the evening was a county auction with the program committee serving as auctioneer. The items sold were an interesting variety and everyone enjoyed the auctioneers' talents.

A trip is planned to the Dutch Apple in early February.

Three volunteers from Society 20 planned to help Boscov's with their inventory and donate the wages to the Cancer Fund.

The next meeting will be held on February 11 at the Country Apple with members and sweethearts.

Wakefield Valley

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One other important lesson about llamas is the correct pronunciation of the word. They are llamas (pronounced yamas), from Spanish, which pronounces the double L with a Y sound.

For more information about Barbara Floreen's llamas, she may be reached at (301) 635-2225. If you pay Barbara and her llamas a visit at their Wakefield Valley farm, remember to say YAMA, and don't stand too close - they might spit on you (the llamas, not Barbara).

As an added note of interest - The first annual spring All Llama Spotlight Auction will be held in March, at Auction Square, Alternate Route 40, one mile west of Boonsboro, Maryland. A hands-on auction preview will take place on Friday, March 22, and the auction will begin at 1 p.m. on Saturday, March 23.

Animals from leading breeders on the East Coast have been consigned, and will be sold "under the spotlight." Consignment deadline is March 4, 1991 (postmarked). The arena seating capacity is 700. A picture brochure is available. For more information, contact Auctions, Auctions, Auctions, Inc., (301) 432-7653.

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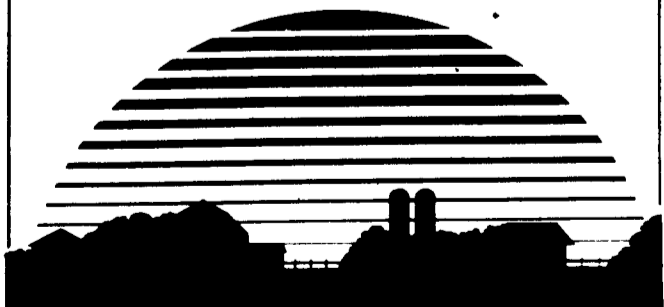
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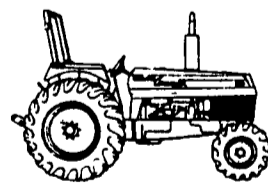
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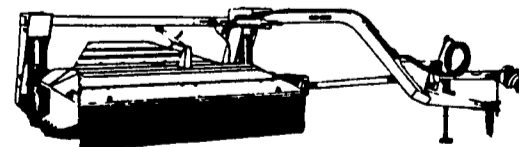
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