

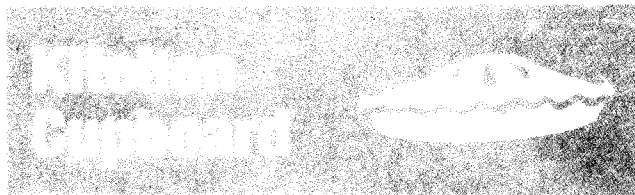
or "a lot."
wicked: This is the
 so-dirty-sounding
 of *hella*. I think this
 of those words we
 up from our friends
 ing from Europe. I
 we didn't come up
 ourselves, but we've
 only run away with it
 an armed robbery.

Tender: No, we're not
 ng about the steak or a
 dollar bills. *Tender* is
 nymous with all things
 le. "Man those shades
 wicked tender." This is one
 hose words I can't pull off
 g back home. No one has
 e what I'm talking about.
 s MTV hasn't made this
 stream yet.

or Sure: The
 ytical valley-girl
 if you aren't familiar
 is one, watch the
 "Clueless." Sadly,
 conceptions about
 are probably true. I
 weren't.

Another way of
 neone a nerd or
 This one comes
 s of modern day
 ng because the
 le-by-side look
 con.

Meaning any
 gs including
 remarkable,
 azy, rare,
 xceptional.
 at the real
 ifornia
 e. As
 words
 this
 ut



By Rosemary K. Jackson

This week, I'm going
 to give you one of Bill's
 favorite dinner recipes. It
 came from a friend of his
 mother in Texas, whose
 family business was
 processing chickens, and
 Bill's first job was working
 in their plant. So, this one
 comes to you courtesy Mrs.
 Alva Chesher, late of Nixon,
 Texas. The company name,
 incidentally, was "Mrs.
 Chesher's Chicken."

Texas Chicken Spaghetti
 (serves 8)

- 10 chicken breast halves
- 1 one lb. box #9 spaghetti
- 2 green peppers, chopped
- 6 to 8 stalks of celery, chopped
- 2 medium onions, chopped
- 2 cans Ro-Tel tomatoes with green chilies
- 1 jar Prego spaghetti sauce with mushrooms
- 2 lbs. Velveeta cheese, cubed
- 1 tablespoon oregano
- 1 tablespoon basil
- 1 teaspoon garlic salt
- 1 tablespoon Worcestershire sauce
- 8 drops hot sauce

Cook chicken in 5 to 6 quart pot, add 2 stalks celery and half an onion for flavoring. Bring water to boil, add chicken and cook 15 to 20 minutes depending on size of breasts. Keep water chicken was cooked in to

cook spaghetti. Spray large electric skillet with Pam, sauté peppers, onions, celery and cubed chicken. Sprinkle with oregano, basil, garlic salt, Worcestershire and hot sauce. Mix well, add Ro-Tel tomatoes and spaghetti sauce and mix. Simmer while you cook spaghetti. Drain and keep 1 cup of water to add to sauce if needed. Add some of the chicken mix to 5 quart cooking pot and some of the spaghetti and Velveeta cheese and continue alternating with the spaghetti, cheese and chicken. Mix thoroughly. Heat on low till cheese is melted. Serve with fresh grated Parmesan cheese.

I like to serve chicken spaghetti with garlic bread or thin Italian garlic bread sticks and a quick Caesar salad.

Quick Caesar Salad
 (serves 4)

- 2 hearts of romaine lettuce
- 1/2 cup of garlic croutons
- bottled Caesar dressing to taste

Parmesan cheese
 4 to 6 anchovies (optional)
 Remove outside leaves of romaine lettuce. Tear romaine in pieces. Add dressing and toss to coat leaves. Add croutons and freshly grated Parmesan cheese and anchovies and serve.

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**Evangelical Lutheran Church
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... Jr., Pastor
 or