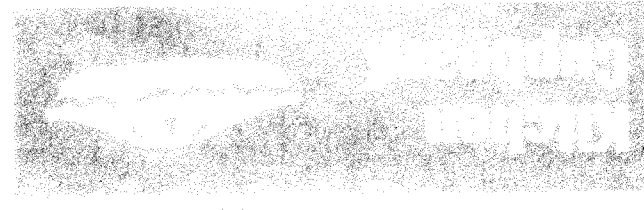


Evangelical Lutheran Church
of the Holy Trinity
Avenue, Hershey
Pastor

Quick Caesar Salad
(serves 4)
2 heads of romaine lettuce
1 cup of garlic dressing
1/2 cup of garlic dressing to
bottled Caesar dressing to
taste
1/2 cup of anchovies (optional)
1 to 6 anchovies (optional)
Remove outside leaves of
romaine lettuce. Tear
remaining pieces. Add
dressing and toss to coat
leaves. Add croutons and
freshly grated Parmesan
cheese and anchovies and
serve.

cook spaghetti. Spray large
electric skillet with Pam.
same 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.
Add some of the chicken
to add to sauce if needed.
Mix to 2 quart cooking pot
and some of the spaghetti
and Velveeta cheese and
combine 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.

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 chiles
1 jar Prego spaghetti sauce
with mushrooms
2 lbs. Velveeta cheese, cubed
1 tablespoon oregano
1 tablespoon basil
1 tablespoon garlic salt
1 tablespoon Worcestershire
sauce
8 drops hot sauce
Cook chicken in 2 to 3
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 pieces. Keep water
chicken was cooked in to
serve.



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
in *another in Texas*, whose
family business was
processing chickens and
tomatoes and spaghetti sauce
and mix. Simmer while
you cook spaghetti. Drain
and keep 1 cup of water.
Add some of the chicken
to add to sauce if needed.
Mix to 2 quart cooking pot
and some of the spaghetti
and Velveeta cheese and
combine 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.

for "a lot"
wicked: This is the
so-dirty-sounding
of *hell*. I think this
up from our friends
ing from Europe. I
we didn't come up
ourselves, but we've
only run away with it
in armed robbery.
lender: No, we're not
age about the steak or a
dollar bills. *Lender* is
; i.e. "Man those shades
wicked lender." This is one
processing chickens and
those words I can't pull off
ing back home. No one has
re what I'm talking about.
s MTV hasn't made this
or Sure: The
typical valley-girl
"you aren't familiar
is one, watch the
"Clueless." Sadly,
re probably true. I
weren't.
Another way of
someone a nerd or
This one comes
ing because the
de-by-side look
-com.
Meaning any
ies including
removable,
razy, rare,
exceptional,
at the real
California
e. As
words
this
will
as