



Cooks Corner

Basic Lasagna

- 4 cup(s) Homemade Red Sauce
- 1 box(es) No-Boil Lasagna noodles
- 1 pint(s) Ricotta Cheese
- 16 ounce(s) Parmesan Cheese
- 1 large Egg
- 1 pound(s) Ground Beef
- 2 pound(s) Mozzarella Cheese
- 2 tablespoon(s) Italian Seasoning
- 1 teaspoon(s) Kosher salt
- 1 teaspoon(s) Ground Black Pepper
- 1 small Diced yellow onion
- 1 tablespoon(s) Minced Garlic
- 2 tablespoon(s) Extra Virgin Olive Oil

Lastly, add the 1 Tbsp garlic and saute for a minute or so more.

Add the 1 pound of Ground beef to the pan and saute until golden brown. (Note: skim or strain off any extra oil/grease created by ground beef.)

Place a couple of spoonfuls (1/2 cup) of red sauce in the bottom of a 9"x12" lasagna pan. Next, line the bottom of the pan with one layer of no-boil noodles.

In a medium sized bowl, mix the ricotta cheese, parmesan cheese, 1 Tbsp of Italian Seasoning, and egg together. Evenly spread this mixture directly on the bottom layer of noodles.

Line the pan again with another layer of noodles atop the ricotta mixture. Spoon the meat mixture directly atop the second layer of noodles. Spread on a thin layer of mozzarella cheese. Spoon 1 to 1 1/2 cups of red sauce on top of the meat/cheese mixture.

Place the third layer of noodles. Directly atop the layer of

noodles spoon 2 cups of red sauce. Top the entire lasagna with the remaining mozzarella cheese.

Cover the pan with two layers of aluminum foil and place in the pre-heated oven. Bake at 450 degrees for 40 minutes, or until thoroughly heated/ melted. Remove the foil and bake for an additional 10 minutes uncovered until the cheese topping is melty and browned.

Homemade Red Sauce Recipe:

- 2 cans of diced tomatoes
 - 1 can tomato sauce
 - 1 can tomato paste
 - 1 diced & sauted small yellow onion
 - 1 Tbsp minced & sauted garlic
 - 2 tsp Italian Seasoning
 - 2-4 Tbsp sugar
- Place all ingredients in a sauce pan and simmer until needed.

Broiled Tilapia and Potato Rosettes

- 4 piece(s) tilapia filets, rinse and pat dry
- 4 medium potatoes, mashed
- 1 tablespoon(s) seasoning salt
- 1 tablespoon(s) butter
- 1/2 clove(s) garlic, minced
- 1/4 cup(s) milk

Rinse and pat dry the tilapia filets

Cut the potatoes into even pieces and boil until tender. Mash the potatoes with the butter.

Add milk to the potatoes a little at a time until they are smooth.

After potatoes are cool, scoop them into a quart size baggy.

Snip the corner of the

baggy off, leaving about a half inch to 3/4 inch size hole.

Squeeze potatoes out onto a grease baking sheet creating small mounds of potatoes

Using a fork or spoon, press potatoes slightly.

Sprinkle a little salt and pepper on the potatoes. (you can sprinkle shredded cheese on top as well.)

Bake the potatoes in a 350 degree oven until hot and golden brown.

Place filets on a greased broiler pan or baking sheet and sprinkle liberally with seasoning salt.

Broil fish until golden brown and flakes easily.

Serve with your favorite vegetables.

Pre-heat oven to 450 degrees.

In a saute pan over medium heat, add the 2 Tbsp Extra Virgin Olive Oil and saute the diced onions, 1 Tbsp Italian Seasoning, salt, and pepper until onions are caremelized.

Baked Chicken and Rice

- 4 boneless, skinless chicken breasts
- 1 cup(s) long grain rice, uncooked
- 1 1/2 cup(s) fat free, low-sodium chicken broth
- 14 1/2 ounce(s) can diced tomatoes, undrained
- 3/4 cup(s) onion
- 1 garlic clove, minced
- 1 teaspoon(s) dried oregano
- 3 cup(s) fresh baby spinach,

chopped (1/2 a six-ounce bag)

Preheat oven to 400 degrees. Place chicken breasts in a single layer in baking dish.

Combine uncooked rice, chicken broth, tomatoes, onion, garlic and oregano in a medium bowl. Stir in chopped spinach. Spoon mixture over chicken. Cover tightly with foil and bake for 35-40-minutes, until chicken is cooked through (165 degrees F) and rice is tender.

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Classifieds

To place a classified call The Western Times at 785-852-4900

Wanted

CRP to rent and bring back into crop production. Current rental offers, including cash rent, can be more profitable than a CRP payment. Call Matthew 785-821-1133, Nathan 785-821-3693 or Ben 785-821-1708. 36-tfc

Help Wanted

CNA every other weekend 2-3 mornings a week. Apply in person at Prairie Village. 31-2tc

The Northwest Kansas Educational Service Center is advertising for a Para-educator for the Sharon Springs School District for the 2011-2012 school year. Qualifications: High School diploma or equivalent. This position requires an individual to provide services to students under the supervision of a certified school staff member. To receive an application, contact Rose Langley at 785-672-3125 extension 200. For position related questions, contact Kurt Brown at extension 120. Applications will be accepted until the position is filled. NKESC is an EOE. 32-1tc

Notice

Less Hassel More Return. Cash leases that will be better than CRP rates. For more information please contact David Schemm, 785-821-2070. 30-28tc

Thank You

I wish to sincerely thank everyone for all the help during my emergency and for the cards, phone calls, hos-

pital and home visits and your prayers. A very special thanks to my family and extended family for all their help.

May God Bless
Bertha Dobbs
32-1tp

Dear Wallace County and points beyond, Wow! What a birthday I had this past week. Thanks to my wonderful kids, Christal, Jeff and Shannon and families. And thanks to all my wonderful friends where ever you are.

Thanks for the beautiful cards. I think about 50. For the birthday party Beth had for me at the Home. The wonderful cake that Katrina made for it. For the staff and residents who make it special too.

And thanks for the wonderful surprise party at Crazy R's Saturday night. Those at the Party were Elsie Stephens, Jeff, Bailey, and Makensy Wells, Steve Wells of Dighton, Nancy and Madison Johnston, Cody Vincent of Dighton, Kalynn Vincent of Hays, Sally Chafe of Independence, MO, Justin and Deanne Schemm of Goodland, Vernon Lee and Michae Baehler of Moscow, Harold Baehler, Chris and Dusty Baehler, Shawn and Janine, Morganne and Colton Baehler, Sharon Springs, Dolores and Kenneth Schemm, Wallace, Christal Bohrer, Jeff, Beth and Austin Vincent, Jack Vincent of Sharon Springs, Shannon Vincent, Falcon County, Mike Vincent and Rusty Bohrer of Weskan and Thad, Tran, Tracer and Tate Vincent of Weskan and me.

What a wonderful party and get-together. I can't thank everyone enough for something I won't ever forget.

Love to All
Emily Vincent
32-1tp

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Special Events
RED GREEN LIVE Experience this hilarious one-man show. Sat., May 19th, 7pm, Wichita Orpheum Theatre. For tickets call 316-755-7328 or purchase online at www.selectseat.com. www.redgreen.com

THEME: VALENTINE'S DAY

- ACROSS**
1. Canine pests
 6. Tabby's boyfriend
 9. Dart
 13. Animal helper in Southwest U.S.
 14. Street address
 15. *Tim McGraw's valentine
 16. Nisei's parent
 17. Substance infamously used by baseball great George Brett
 18. Twisted cotton thread
 19. *Candies with a message
 21. *Like refined suitor
 23. Sign of a lion
 24. Controlled by the moon
 25. European tax
 28. Engineer
 30. Possessed by green-eyed monster, pl.
 35. Shining armor
 37. Known for its sword-shaped leaves
 39. Ringworm
 40. Cher has only one
 41. *His aim is true?
 43. Hindu woman's dress
 44. Stand on end
 46. Indonesian resort island
 47. Julia Roberts' Oscar-winning role
 48. Six performers, e.g.
 50. Officer training program
 52. *Couples often talk about how they did this
 53. Thailand money
 55. As opposed to "stood"
 57. It's sweet home, according to Lynyrd Skynyrd
 61. Obsolete office position
 64. *Common pet name, pl.
 65. Double helix
 67. The lowest deck
 69. City in Belgium
 70. Used for canning

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71. Variant of "beneath" on ticking

72. Concludes 29. Chow

73. He famously judged O.J. 31. It prevents movement

74. Bordered 32. *The two were arm-__

DOWN

1. Hoover's agency
2. Boozer
3. Gaelic
4. "___ job"
5. *Where future couples meet?
6. They've become mainstream fashion statements
7. Female reproductive cells
8. "___beaucoup!"
9. Like Eliza Doolittle
10. Contains several to-dos
11. "___ have to do"
12. People in general
15. Like a Spaniard who speaks Spanish
20. Often served with Tanqueray
22. Lyric poem
24. With three parts
25. *Goddess of love
26. Wide open
27. It took a licking but kept

33. Spooky

34. *Valentine, e.g.

36. Type of email box

38. Silage holder

42. Scatterbrained

45. To lower in value

49. African tam-___

51. *Alleged mastermind of St. Valentine's Day massacre

54. Mecca pilgrim

56. "Give me your ____, your poor..."

57. Often goes with "will-ing"

58. Past participle of "lie"

59. Tucked in

60. A dog does this for scraps

61. Edible root of Pacific islands

62. Ore smelting by-product

63. Type of bag

66. "Unforgettable" singer

68. Highest degree

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