

Basil helps bring life to baked lasagna recipe

BAKED LASAGNA

Yield: 12 servings

- 1 lb. ground beef
- 1 clove garlic, minced
- 1 tbslp. parsley flakes
- 1 tbslp. basil
- 1 tsp. salt
- 1 1-lb. can (2 cups) tomato
- 2 8-oz cans (1 and one-third cups) tomato paste
- 10 oz. lasagna or wide noodles
- 1 1-lb. can (2 cups) tomatoes
- 3 cups cream-style cottage cheese
- 2 beaten eggs
- 1/2 tsp salt
- 1/2 tsp pepper
- 2 tbslp. parsley flakes
- 1/2 cup grated Parmesan cheese
- 1 lb. Mozzarella cheese, sliced thin

Brown meat slowly, spoon off excess fat. Add next six ingredients. Simmer uncovered 30 minutes to blend flavours.

stirring occasionally. Cook noodles in boiling salted water till tender; drain, rinse in cold water. Meanwhile combine cottage cheese with eggs, seasoning, and Parmesan cheese. Place half the noodles in 13x9x2 inch baking dish; spread half the cottage cheese mixture over, add half the Mozzarella cheese and half the meat sauce. Repeat layers. Bake at 375 deg F. for 30 minutes. Garnish with triangles of Mozzarella cheese. Let stand 10 to 15 minutes before cutting in squares; the filling will set slightly.

Pat Molnar

BANANA POPS

Yield: 6

- 2 large firm ripe bananas
- 2 cups fruit juice
- 6 wooden skewers
- 6 5-oz. paper cups

Peel bananas, cut each into 3 equal pieces, insert a skewer into each, place in paper cup. Put one-third cup juice into each paper cup. Place in freezer until firm.

Birdina Armitage

BLENDER HAM SALAD SANDWICHES

Yield: 2 or 3 sandwiches

- 3 tbslp. mayonnaise
- 1 tbslp. spicy brown mustard
- 1 tbslp. sweet pickle relish
- 1 nb celery

1 cup coarsely diced cooked ham
1 slice onion
4 or 6 slices rye bread
lettuce leaves

In a bowl combine mayonnaise, mustard and relish. In blender whirl ham, half at a time, until chopped fine. Add to mayonnaise mixture. Chop celery and onion in blender, and add to ham mixture, mix well. Now build a sandwich.

Nonie Graham

Festive British wine becomes new American holiday favorite

Holidays call for family reunions, mouth-watering feasts and Thanksgiving, Christmas or New Year's celebrations. At large parties, family dinners or intimate get-togethers festive drinks add a unique touch.

Great favorites are lively punches, made from wines, fruit juices, sodas and often liquors mixed together in traditional, imaginative or modern combinations.

Pleasingly effervescent

Babycham, a delightful pear and apple wine from Great Britain, is ideal for "Holidaying" either straight, in punches or as a mixed drink. In England, Babycham is the leading wine of all; in the U.S., it is becoming a favored pleasant drink.

With its light, palate pleasing effervescence attractive to Americans, it lends the golden touch of the fall harvest to the Thanksgiving turkey and, at Christmas and New Year's, is a natural for a party punch.

BABYCHAM FRUIT PUNCH

- 2 bottles (fifths) Babycham
- 3 cups orange juice
- 1 cup lemon juice
- 1 cup sugar
- 2 sliced lemons
- 1 quart sparkling mineral water

Put juices and sugar into punch bowl.

Stir to dissolve sugar.

Add lemon slices and place large chunk of ice in bowl.

Add Babycham, chill for about an hour.

Before serving, add sparkling mineral water.



Ladies' favorite

A particular favorite among women, Babycham sells more than 10,000,000 cases in England. Popular priced Babycham is delightful in a special punch with rum, liqueur and champagne; it makes a palate-tingling mix with vodka and sparkling mineral water in a tall glass, and goes delightfully with brandy and ice.

Babycham comes in two sizes-- a 6.3-ounce individual serving bottle and a 750-ml fifth.

Here are a few ways to enjoy Babycham, especially on wintry days and nights:

BABYCHAM NOG

- 3 ounces Babycham
- 3 ounces unsweetened grapefruit juice
- 1 ounce lemon juice
- 1 tablespoon honey
- 1 small egg
- 1/2 cup crushed ice

Put all ingredients into blender and, at medium speed, blend for 15-20 seconds.

Pour into tall (14 oz.) glass and fill with ice.

SPICY HOT

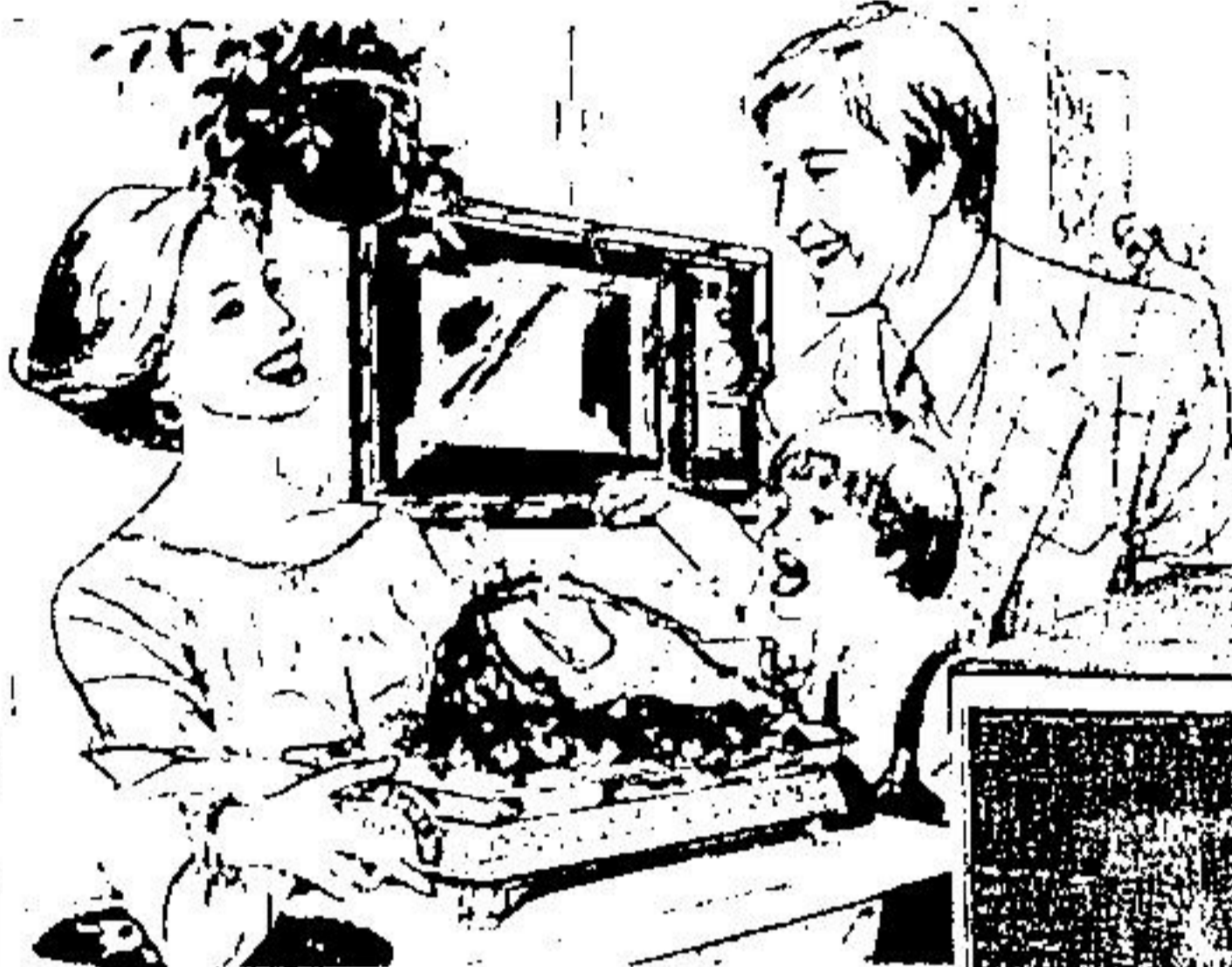
- 2 ounces Babycham (room temperature)
- 1 dash bitters
- 1 slice lemon
- 3 ounces boiling water
- 1 stick cinnamon
- Nutmeg

Pour Babycham into tulip wine glass, add dash of bitters and lemon slice.

Pour in boiling water and add cinnamon stick.

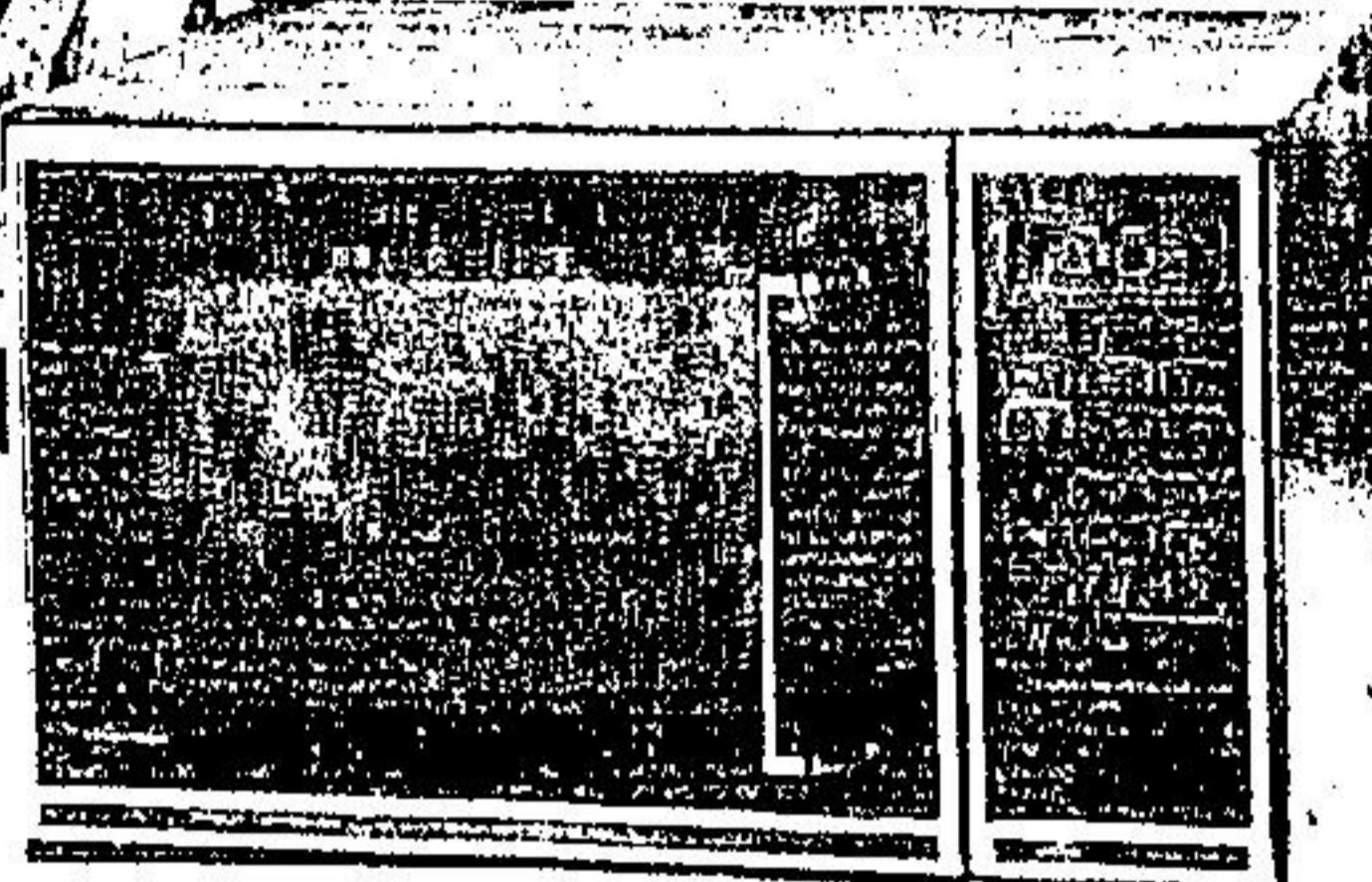
Stir and sprinkle with nutmeg.

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