

THE  
KITCHEN  
WITCH



Heather McNally  
Portland-on-the-Rideau

SPAGHETTI WITH MEAT SAUCE

A must for this version is Italian plum tomatoes, which cook into a thicker sauce. Along with the ground beef you would expect to use, there's enough bacon to impart a faintly smoky flavor. Red wine and an array of herbs season the sauce, but the real trick is to add a little extra oregano and basil, plus a soupcon more of wine, at the last minute. The blending of flavours requires a long cooking time, but if you leave the sauce too long it will taste dead. Just let the sauce simmer until your own taste buds decide it is done.

- 1/2 pound bacon, chopped
- 2 1/2 pounds ground beef
- 6 cloves chopped garlic
- 7 Sixteen ounce cans Italian plum tomatoes
- 5 tsp. oregano
- 5 tsp. basil
- Freshly ground pepper
- 1 cup chopped green pepper
- 2 cups finely chopped onion
- 3/4 cup water
- 3 six ounce cans tomato paste
- 1 1/2 cups dry red wine
- 1 bay leaf
- 2 Tbsp. salt

Fry bacon until crisp in a wide pot. Remove bacon and all but two tablespoons of fat. Save bacon and fat. Add ground beef, breaking it up with a fork and cook until brown. Stir in onion, green pepper and garlic and cook for 10 min. Add more bacon fat if needed. Mash plum tomatoes. Stir tomatoes and tomato paste, bacon, one cup of the wine and 4 teaspoons each of the oregano and basil and all remaining ingredients into the sauce. Bring to a boil, reduce heat and simmer very low for several hours, stirring occasionally. Taste after an hour of cooking and correct the seasoning; herbs vary and so do personal notions of flavor. If reheating for dinner then add the extra wine and herbs 10 to 15 min. before serving.



Whatever you need, call....  
**387-3838**

**Sweet's Sand & Gravel**  
A Division of G. Tackaberry & Sons Construction Co. Ltd.  
Immediate delivery of:

- SAND
- GRAVEL
- LIMESTONE

**EQUIPMENT RENTALS**  
Ralph Sweet - Manager  
Junction of Hwy 15 & 32

Open Mon. - Fri, 7-5      Saturday until NOON



**FISCHER'S Ornamental Ironworks (Soperton)**

- Gates
- Railing
- Security Screens
- Fireplace Accessories
- Lamps
- Garden Furniture etc.

All custom made.  
Free Estimates  
G. Fischer 928-2783

*Petals Open House & Sale*  
Saturday, November 9th  
10:00 - 5:00 pm

*Storewide sale 15% off plus we pay the taxes*  
*Giveaways, specials, complimentary cider & cookies & more!*  
*Enjoy a Christmas Pantry Luncheon tax free too!*

Feast your senses in the warm ambiance of PETALS in Elgin. Every Saturday in November will be TAX FREE DAYS\* and TOURTIERE LUNCHEON. Enjoy our cosy gift store while sipping cider and browsing through our selection of glassware, wicker, porcelain dolls, dried flower decorations and much more. Upstairs in our Children's Room you'll find that perfect Christmas dress and our newly opened Christmas Room.

\*Petals and Presents will pay the taxes on November Saturdays  
Cash and Carry only

Make your own Christmas Gifts  
Register now for our floral courses  
running through November!