

# HOPE

## The project a ship launched.

First there was the hospital ship S.S. HOPE, now retired. Today HOPE is an established project which has carried its goal of improving health through education to 24 developing countries of the world and the United States.

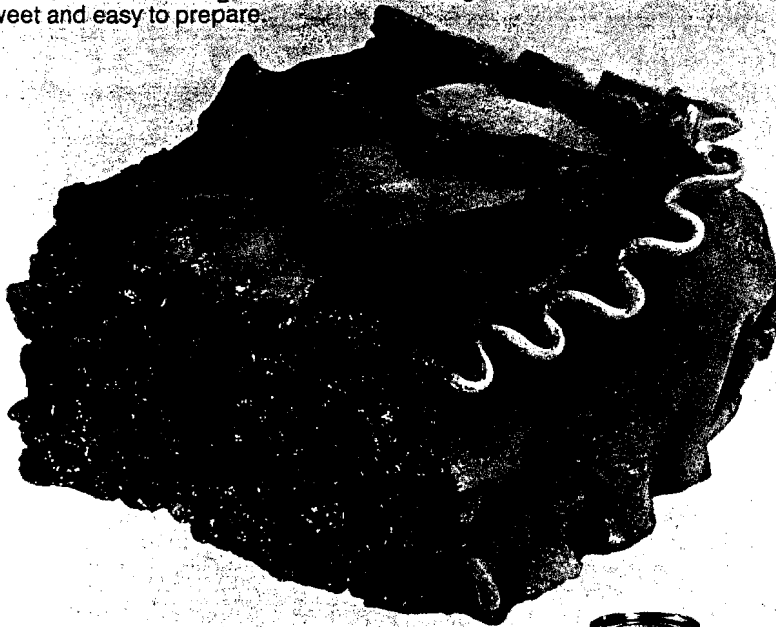
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**PROJECT  
HOPE**

Department R  
Washington, D.C. 20007

## Lasagna, with love- Italian style.

Create a great Italian favorite with Golden Grain Lasagna, made from the golden grains of finest durum wheat. It's easier than ever, too. You see, Golden Grain has already made the marvelous sauce for you—their famous Marinara sauce. Lasagna "al Forno"—lasagna with love, Italian style. So sweet and easy to prepare.



### Lasagna "al Forno"

- |   |                                     |
|---|-------------------------------------|
| 1 lb. ground beef                           | 1 pkg. (8 oz.) Golden Grain Lasagna |
| 1 small onion, minced                       | 1 lb. Mozzarella, sliced thin       |
| 1 clove garlic, minced                      | 2 hard cooked eggs, sliced          |
| 2 Tbsp. olive oil                           | 1/4 cup grated Parmesan cheese      |
| 2 (15 oz.) cans Golden Grain Marinara Sauce |                                     |
| Salt and pepper                             |                                     |

Brown ground beef, onion and garlic in oil. Add sauce; simmer 15 min. Season with salt and pepper. Cook lasagna as directed on package. Layer in oblong baking dish: sauce, lasagna, cheese, eggs, Parmesan cheese. Repeat layers; top with sauce and cheese. Bake at 375°F., 20 min. Serves 6.



THE GOLDEN GRAIN FAMILY OF FINE FOODS

stirring, until thickened. Pour sauce over chicken and sprinkle with parsley. Makes about 4 servings.

*George H. Hens*  
Stockton, Calif.

The season for fasting is long past, but Chef R. A. Ross's Mardi Gras Squares are good any time. Try them out now and you'll still be making up batches on Fat Tuesday.

### Mardi Gras Squares

- 2 cups firmly packed brown sugar
- 1 teaspoon each ground allspice and cinnamon
- 1/2 teaspoon each ground nutmeg and salt
- 1/4 cup ground chocolate or cocoa
- 2 cups all-purpose flour, unsifted
- 1 teaspoon baking powder
- 3 eggs
- 1 tablespoon each bourbon and vanilla
- 1/4 cup dark molasses
- 1 1/2 cups chopped walnuts or pecans

Stir together sugar, allspice, cinnamon, nutmeg, salt, chocolate, flour, and baking powder until well combined. Add the eggs, bourbon, vanilla, and molasses and beat until well blended. Stir in the nuts. Spread in a well-greased 10 by 15-inch rimmed baking sheet. Bake in a 325 oven for 30 minutes, or until firm when lightly touched. Let cool and cut into squares. Makes about 3 dozen cookies.

*Robert G. Brown*  
Sonora, Calif.

"Here is a pancake recipe that has earned me brownie points on Saturday mornings for years," says Larry Brown of Bainbridge Island, Washington. "My wife calls them Brown's Bainbridge Buttermilk and Bourbon Hotcakes."

We'll call them the same thing. Here's how you produce them.

### Brown's Bainbridge Buttermilk and Bourbon Hotcakes

- 1 egg, separated
- 3/4 cup buttermilk
- 1 tablespoon salad oil
- 2 tablespoons bourbon
- 3/4 cup all-purpose flour, unsifted
- 2 tablespoons cornmeal
- 1/2 teaspoon baking powder
- 1/2 teaspoon soda
- 1/4 teaspoon salt

Beat egg white until stiff. In another bowl, beat the yolk, buttermilk, oil, and bourbon together until frothy, then blend in the flour, cornmeal, baking powder, soda, and salt. Fold in the egg white. Cook on a lightly greased frying pan or griddle over medium heat until browned on both sides. Makes about 12 pancakes, 3 inches in diameter.

*Larry Brown*  
Bainbridge Island, Wash.

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