

ROSES & THORNS

A lot of things have change at U.P.E.I. since the last school year. One of the most noticable changes has been the operations of the Panther Lounge. Last year, on any given night one could fire a cannon in the Lounge and not hit a person, but this year, most nights see a respectable attendance at the Lounge and on many nights as well as every Friday afternoon the Lounge is full to overflowing.

It is great to see students supporting their Student Union (and in turn themselves) in this way. Also it is important for students to have a place of their own to meet and relax and "whatever". The Panther Lounge seems to be serving that purpose quite well.

It's good to see the new columns in the SUN. Last week I noticed one by your friend and mine "Garfield". He's quite a cat! Hope to hear more from him in the issues to come.

BOUQUET OF THORNS:

Mid-term Exams! Need I say more?

BOUQUET OF ROSES:

The Panther fans who battled the snowdrifts to get to the Panther hockey game last Saturday. Now that's loyalty!

PANTHER NOTES:

- Welcome to the Home-Ec Students who are here from U. of Sask.
- Mason Chapman is back at the Barn tonight.
- Midterms are almost over.
- Still hope of hockey play-off spot
- March Break starts tomorrow.

HAVE AN ENORMOUS BREAK!

Hello again and welcome all you bachelors and bachelorettes to Garfield and Odie's helpful household hints. We know what it is like to be away from home on a university campus; coming home to cold Kraft Dinner or left-over ravioli. Cheer up! This week we are giving you a delicious recipe to nature's most perfect food - Lasagna. Follow the directions and you'll agree it's as good as dear old mom's:

G&O LASAGNA DELIGHT

- 2 T oil
- 2 onions - minced
- 1 lb. (500g) ground beef
- 1 clove garlic crushed
- 1 1/2 t salt
- 1/4 t black pepper
- 1/2 t oregano
- 3 T chopped parsely
- 3 cups canned tomatoes
- 1/2 cup tomatoe puree
- 1/2 cup tomatoe paste
- 1/2 cup parmesan cheese
- 1/2 lb. Lasagna noodles
- 1 lb mozzarella cheese
- 1 lb. ricotta or cottage cheese

1. Heat the oil and saute the onions until golden brown.
2. Add the beef and cook for 10 - 15 minutes, stirring to break up the meat.
3. Mix in the garlic, salt, pepper, oregano, tomatoe puree, tomatoe paste and

- 2 T parmesan cheese. Simmer, covered for about 45 minutes.
 4. Cook noodles in salted boiling water until tender. Drain and cover with cold water.
 5. Arrange 1/3 of the meat sauce in a 8 by 12 in. baking dish Cover with a layer of the lasagna noodles, then a layer of the mozzarella cheese, then a layer of ricotta or cottage cheese. Sprinkle with 2 T parmesan cheese. Repeat layers ending with a layer of sauce and parmesan.
 6. Bake in a 350 Degree F (180.C) oven about 1/2 hour.
- SERVES SIX

Now that you're all ready to devour those tasty noodles, consider some other uses for this perfectly palate-pleasing pasta. For instance, on those chilly Winter nights what could be cosier than crawling into a nice pan of thermal lasagna!

Or for the active Winter sportsman, sew a heaping helping of warmed over lasagna into the lining of your Winter under-wear.

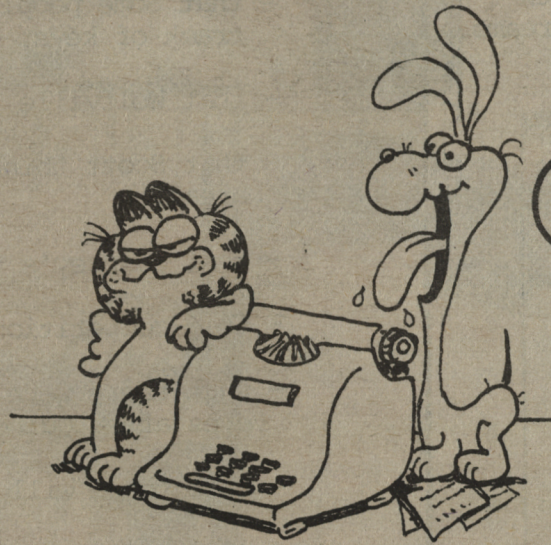
Try wearing a little essence of lasagna behind your ears; guaranteed to attract that special person in your life. But be careful - too large a dosage could be potent!

If you happen to have any left over lasagna (highly improbable), let

the mozzarella cheese harden to a rubbery texture, place on the bottom of your tub, and use as a bath mat!

Well folks, eat up and enjoy, and if you know of any other uses for lasagna we'd like to hear of them.

Send your ideas to:
GARFIELD and ODIE
101 Original Noodle Uses
c/o The SUN Newspaper
U.P.E.I.



Garfield & Odie



BANZAI!