



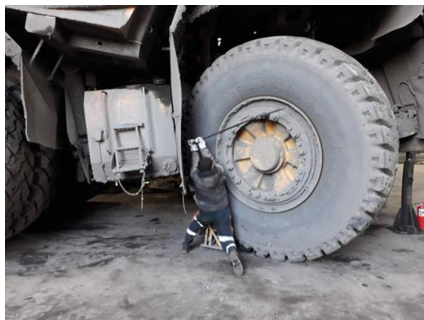
**Recipe Corner**  
**Crockpot Lasagna**

- 1 lb. ground beef
- 1 onion, chopped
- 1/8 tsp. garlic powder
- 2-15 oz. cans tomato sauce
- 1-6 oz. can tomato paste
- 1-1/2 tsp. salt
- 1 tsp. dried oregano
- 1-12 oz. carton cottage cheese
- 1/2 cup grated Parmesan cheese
- 12 oz. lasagna noodles, uncooked
- 12 oz. shredded mozzarella cheese

Brown ground beef and onion in skillet. Add garlic powder, tomato sauce, tomato paste, salt and oregano. Cook long enough to get it warm.

Spoon a layer of meat sauce onto the bottom of the crockpot. Add a double layer of uncooked lasagna noodles (break to fit) and top with cheeses. Repeat with sauce, noodles and cheeses until all are used up. Cook on low for 6-8 hours.

*Chianti, of course!*



Mounted the summer tires on the Miata. Only took 20 minutes. Either I'm getting better at it or I'll watch them roll ahead sometime on the freeway? May be able to get one more winter on the snow tires...

**THE FRANK REPORT**

4.6.2019 #168

*All the news I see fit to print.  
Freedom of the press belongs to those who own one.*



*Juicy Smellsalot avoided prosecution...wonder how that happened...*



*...never mind!*

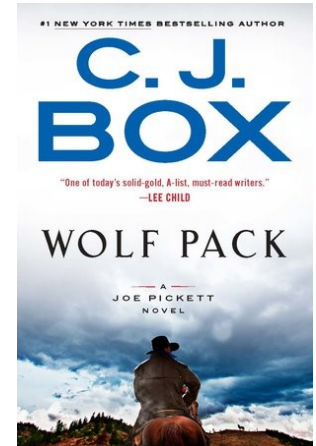
*They say a picture is worth a thousand words...here's another that explains a lot!*



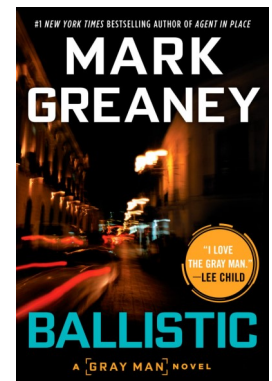
*With that kind of pressure behind him, no wonder Schiff always looks stressed to the max...or George?*

**Bon Mots**

*I don't mean to brag,  
but I can forget  
what I'm doing...while  
I'm doing it.*



He gets better with every book...*Joe Pickett* is one of the best heroes invented. Bought hard copy to share.



James Bond on steroids. This is the third in the series and each has gotten better. Greaney does know how to use action language with a tight plot.



Can you identify the owner of this pickup?  
Answer next week...

**-more-**



