



ROL Angelic Cyte



Cyty Heat



Linda Lervick



ROL Angelic Cyte Takes Jr. Honors!

ROL Angelic Cyte is now a 4 year old chestnut mare by *Out of Cyte* out of ROL Angel Eyes (M.A. Gallant Lad). Her nickname is Faith, and her owner is Karin Struck. She was bred by RO Lervick and is trained by Brett Becker and Greg Harris. She won Champion Junior Horse in Red Bluff, AHACO Reserve Champion Junior Horse, Champion AAOTR Western Pleasure, Region 4 Top 5 Western Pleasure Jr. Horse, Region 5 Reserve Champion Junior Horse.

"Faith is very sweet and kind to be around and tries hard to please under saddle. I'm enjoying having her home where we can get to know each other more. We are looking forward to showing her again next year. This was my first year to show "Faith" and we learned a lot! Sometimes together, sometimes not. We had fun. Faith is a beautiful mare and everywhere I go I hear how pretty she is from everyone."



Cyty Heat is Hot!

Cyty Heat (Cytosk+++ x Arabay Hilana) is a black Bay stallion, with the nickname of "Marcus". Owner Bob Sproule and Trainer Carla Jackson are mighty happy with his Region 5 Reserve Champion Open win (1st year in a bridle), and are thinking "the sky's the limit" on his future. "This horse has loads of personality, is a people horse, 100% honest, very trainable and is unbelievable to be around. His offspring take on his incredible disposition, correctness and trainability!"

From Linda's Kitchen...

Spaghetti is always a favorite meal at our house. This is an easy and different way to serve spaghetti that is great to take to a potluck or serve at home anytime of the year. Enjoy!



Baked Spaghetti

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| 1 c. chopped onion | 12 oz spaghetti, cooked |
| 1 c. chopped red pepper | 2 c. shredded sharp cheddar cheese |
| 1 Tbs. butter | 1 10.75oz can condensed |
| 1 28 oz can cut up tomatoes with liquid | cream of mushroom soup |
| 1 4 oz can mushrooms | 1/4 c. water |
| 1 can sliced black olives (drained) | 1/4 c. grated parmesan cheese |
| 1 lb. hamburger, browned | Salt, pepper, and spices to taste |

Sauté onion and pepper in butter until tender. Add tomatoes, mushrooms, olives, and spices. Add browned ground beef. Simmer uncovered 10 minutes. Place half of spaghetti in a greased 13"x9" baking dish. Top with 1/2 of vegetable and meat mixture. Sprinkle with 1 cup of cheddar cheese. Repeat layers. Mix the soup and water until smooth. Pour over casserole. Sprinkle with parmesan cheese. Bake uncovered at 350 for 30-35 minutes or until heated through. Makes 8-10 servings.