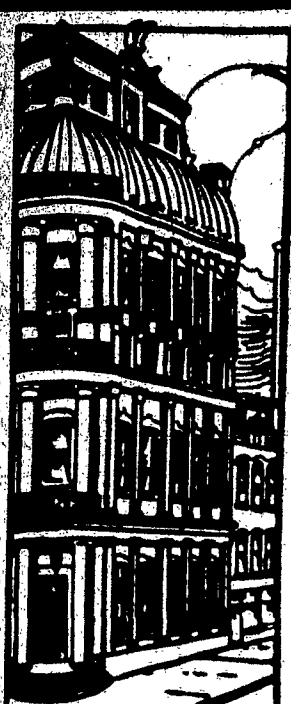


ESTABLISHED 1828



Decide To-day

Make up your mind as to the exact amount you will save. Take it out of your pay, and bring it here. Do it every week or month. Make it a habit; Good habits grow on you as well as bad ones.

ROCHESTER SAVINGS BANK
WEST MAIN AND FITZBUSH STREETS

Weekly Calendar of Feast Days

(By N. C. W. C. News Service)

Sunday, April 10.—St. Bademus, a noble Persian, who founded a sanctuary near Bethlapeta, which he ruled with great virtue. He was apprehended by the followers of King Sapor in the 36th year of the persecution and put to death, April 10, 376.

Monday, April 11.—St. Leo the Great, Pope, consecrated in 400. He condemned the Euythian heresy and proclaimed the true doctrine of the Incarnation. He turned back the Hun, Attila, from the gates of Rome. He ruled twenty years and died in 461.

Tues., April 12.—St. Julius, a Roman, chosen Pope in 367. He foiled the attempts of the Arians to implicate the faith of St. Athanasius and also took measures against the Oriental Eusebian bishops. He died in 352.

Wed., April 13.—St. Hermenegild, martyr, the son of Leovigild, King of the Visigoths, who married a zealous Catholic, the daughter of Sigebert, King of France. His father denounced him as a traitor and seized him, consigning him to a foul dungeon. He was executed on Easter Sunday. His Father later was converted and Recared, his brother, labored for the expiration of Arianism.

Thur., April 14.—St. Benezet, a shepherd whom God inspired to build a bridge over the Rhone at Arignon, where many persons had been drowned. He began his work in 1177 and died when the mission was completed in 1184. Five hundred years after his coffin was opened and the body found uncorrupted. Many miracles were wrought through his intercession.

Fri. April 15.—St. Paternus, founder of the monastery of Llanpatern-vaur in Wales and later embraced the life of an anchorite in the forests of Scicy, where he converted many Druids, inducing them to destroy one of their principal temples. He died in solitude in France in 550.

Sat., April 16.—St. Optatus and seventeen other holy men who were martyred at Saragossa under Dacian. Also St. Engratia, a virgin, who died in the same persecution after being subjected to most cruel tortures.

Sister M. Winifred Burke

Sister M. Winifred Burke died last Saturday evening in Nazareth Normal School, Dewey avenue. Sister Winifred entered the religious from Brooklyn. She was at one time connected with the girl's orphan asylum on Frank street. She then was assigned to Auburn and of late had been connected with the St. Patrick's Girls' Orphan Asylum here. The funeral took place Tuesday morning from the school at 9 o'clock. Interment was made in Holy Sepulcher Cemetery.

Don't attempt to stack the cards on a man who is hard to deal with.

It is better to be single and dream than to be married and wake up.

Health Is Yours

Through the daily use of these natural Herb Tablets, do not allow constipation and its allied ills to put you out of the game of life. Be strong, healthy and vigorous by keeping the blood toned up, the liver active, the stomach in good condition, and the bowels open. Above all keep the chin up, the eyes bright and the cheeks rosy with health.

Famous Herb Tablets
Father Mollinger's



The "1900" Cataract Washer

You'll never again want to see the wash tub after you have a "1900" Cataract Electric Washer with its magic Figure 8 movement. Away will go the wash tub forever and a day.

It is the Magic Figure 8 that makes the "1900" the perfect washer. For it's that Figure that sends the soapy, cleansing water through the clothes in a Figure 8 movement four times as often as in any other washer.

"The 1900" Ironer

The "1900" Ironer will enable you to do your washing and ironing in one day with the least possible effort on your part.

No ironer so reasonable in price is so practical and easy to operate as the "1900" ironer.

Phone Main 5520-W for our representative to call and he will be glad to arrange for a demonstration.

GOOD HOUSEKEEPING SHOP

136 Franklin Street

We specialize in Laundry Equipment. We also have on display Water Power and Hand Power Washers.

THE GIRL ON THE JOB

How to Succeed—How to Get Ahead—How to Make Good

By JESSIE ROBERTS

BOOKSELLING

ONE of the best known and most successful retail sellers of books in this country went on record recently, in a speech made before the Women's National Bookselling association, as believing that an era of great expansion for the small bookshop is at hand, and he added that he thought women were particularly suited to take a large part in this expansion.

"I think that many women who have worked as librarians would make first-class booksellers, and I think that a good business woman could not do better than put her money into a small book shop in any of the thousands of towns throughout America where there is no such shop at present." He added that there was always a better chance of succeeding with a bookstore in a town that had a public library, than in one where there was no such institution.

Yet it is possible for a clever woman to so arrange things that her little store will become an attraction even in a neighborhood that has not yet acquired a taste for reading. Special programs and lectures could be arranged for in the shop; there should be a carefully thought out plan by which to attract the children; there might be poster displays that would strike the popular fancy. The thing to do is to get people to come to the store in the first place, by any means that will seem effective. The actual buying of books would come later, but it would come.

"Let the women get in now," said the speaker, "for we are at the beginning of an important and interesting expansion of retail bookselling. The more bookstores there are, the better each will do, for book buying is a progressive disease. Once you catch it, you can never shake it off. The field is tremendous, and there isn't a more interesting profession in the world."

The line forms at the right—don't crowd, please.

(Copyright)

Mother's Cook Book

Plain food is quite enough for me. Three courses are as good as ten. If nature can subsist on three, Thank heaven for three Amen: I always thought cold victuals nice; My choice would be vanilla ice.

—O. W. Holmes.

EVERYDAY FOODS.

A NICE way to cook pork chops for a busy day is to place them over a pan of thinly sliced potatoes, seasoning well with salt and pepper, bake until the chops are well done, and serve from the baking dish. The moisture in the potatoes and the fat in the pork will be sufficient to make the dish of the right consistency.

Even a small family may enjoy a dish of sauerkraut by covering a quart of kraut with a slice of nice pork steak; usually there is very little salt needed; bake until the steak and kraut are well cooked. Long, slow cooking of at least three hours makes a fine well seasoned dish. Another way of cooking kraut is to roll a nice spare rib around it and bake long and slowly, adding salt if needed, and pepper to taste.

Swiss Steak.

Have two pounds of round steak cut one inch thick, lay it on a meat board, and with the edge of a saucer pound into it a cupful of flour or more, turning and pounding it well. Have a tablespoonful of suet fat in a hot frying pan, lay in the steak and brown, watching closely not to let even a bit scorch; then cover with boiling water, and simmer over low heat for two or three hours, add the seasoning after

the meat has browned; onions may be added, if desired. The meat, if cooked slowly, will be very tender and have a good gravy to serve with it.

Sour Roast.

Take four or five pounds of the rump of beef, one medium sized onion, six whole cloves (stick these in the meat), one-half cupful of elder vinegar, one cupful of canned tomatoes, one cupful of boiling water. Put all into a kettle and cook tightly covered; when nearly done, salt to taste. Strain the gravy and thicken with flour; cook until smooth. Serve around the meat.

Spaghetti With Hamburg.

A cupful of chopped fresh meat added to a dish of cooked spaghetti or macaroni will make a good main dish. Put the meat in layers with chopped onion or a bit of garlic, into a baking dish, add salt and pepper and bake for an hour or more until the spaghetti is well seasoned.

Nellie Maxwell
(© 1921, Western Newspaper Union.)

THE WOODS

By DOUGLAS MALLOCH

BACK ON THE JOB.

THIS is the time of the bust-up. This is the end of the trail; Though your job you do, Still the ground will come through. An' your job an' your cussin' will fall. The eaves are a-drippin' at midnight. An' out of the south comes a sob; You kin talk about loss. All you like, Mister Boss. But Spring has got back on the job. You kin rave all you like of the timber. The lads in the woods at the stump. You kin swear you will haul Ev'ry stick of it all. To the road an' the bank 'an the dump. But she's got all creation ag'in you. The sun an' the wind an' all that. An' she'll bust ev'ry rod. An' she'll stand ev'ry rod. An' your timber will stay where it's at.

You ought to know somethin' of woman. You've seen her both single an' wed; You know you can't stir Any notion in her. When once it gets into her head. But, of all of the contrary women. Miss Spring is the worst of the lot; When you want her to freeze She will thaw, if you please. An' she'll freeze when you're wantin' it hot.

No use to dispute with a beaver. For argue a case with a skink; Spring wants to thaw. No reason ner law. Will keep her from doin' you dirt. It's will or it's won't with a woman— She says when she won't er she will. You kin talk till you're black in the face, but the shack. Will be bossed by the petticoats still. We think we're her lord an' her master. She swears she will love an' obey. We think we're the head of the house, as she said. We would be when we bore her away. But a month or so after the weddin'. When honeymoon season is down. She quits sayin' "dear". An' she sits on her ear. An' she kicks us plumb off of the throne.

It's likewise up here in the timber; We think we are runnin' the thing; We're falling the trees. An' we're makin' it freeze— But all of a sudden it's Spring. Then it's mix up a walk for the swampers. An' can the whole mackinaw mob; No use for the boss. Or the crew er the boss— Miss Spring has got back on the job.

(Copyright.)

Rev. James F. Grady Dies Suddenly

Rev. James F. Grady, assistant pastor of St. Bridget's Church, this city, died Monday morning, April 4, at Jersey Shore, Pa. Several weeks ago he was obliged because of ill health to relinquish his work at St. Bridget's parish and to take a needed rest. His friends looked forward to a speedy recovery and an early return to his duties. With great surprise and much sorrow, news was received of his sudden and unexpected death at Jersey Shore, where he had gone to spend a few days with his parents.

Father Grady was born April 8, 1890, at Corning, the son of Nicholas Grady. He was educated at St. Mary's parochial school, and the Corning Free Academy, from which he was graduated in 1909. He entered Holy Cross College the following fall and was graduated in 1913. In September that year he entered St. Bernard's Seminary and was ordained to the priesthood by Bishop Thomas F. Hickey, in St. Patrick's Cathedral, this city, on June 9, 1917. He was appointed temporarily to St. Patrick's Cathedral, where he remained until September, when he received his appointment as assistant pastor of St. Bridget's Church on September 6, 1917. He held this appointment at the time of his death.

Knights of St. John Will Hold Military Ball

Commanderies of the Knights of St. John will be reviewed at a regimental inspection and military ball at Convention Hall on Thursday evening, April 14th. Major Frederick S. Couchman will be reviewing officer and during the evening an exhibition drill will be given by the women's drill team which won first prize at the Toledo convention. Fagan's orchestra will play for the dancing and will give a concert from 8 to 8:30 o'clock.

K. of C. Council Is Formed in Brockport

A council of the Knights of Columbus was instituted in Brockport on last Sunday. Under the direction of District Deputy Martin E. Rigney, of this city, one hundred candidates were inducted into the order as charter members of Brockport Council. Prominent among the candidates was Rev. Michael Kreig, of Brockport, who had worked hard that this undertaking might be a success.

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The "Hoover" calls for no undue physical exertion, it cleans as no broom ever cleaned and it sucks up the germ laden dust and deposits it in a receptacle from which it can be taken and all germ life completely destroyed.

Then, too, the "Hoover" will do the work in far less time, which means that the user will have more time for reading, sewing and such like recreations.

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