PROMISED A COTTAGE---PRESENTED WITH A MANSION!

All of which resembles what daily happens to purchasers of Curtis Tires. Old John J. Motorist rumbles around in his gas bugey. "Give me a Curtis 'Tire," set he. "I hear they go as far and git along as well on rotten roads as an Iowa farmer does."

"Right," sez we, gettin'out his size Curtis Cord. "We promise you 8,000 happy miles, most of 'em roll twice it."

"I guess that an't any salesman's hot air," sez he. "Nick Lyman drives 'em. He swears they'll run at least fourteen thousand. Fact is Nick's more in love with them Curtis Tires of his than he is with some near members of his family."

"Give us your old tire," sez we. "We take 'em in trade during our direct advertisin' campaign. You gotta a Ford?-we'll allow you \$9.25 for that old tire, makin' your brand NEW CURTIS CORD **OVERSIZE TIRE ONLY \$17.25."**

"Wal," sez he, "the old tire ain't a fit present for a junk man."

"Makes no difference to us. Bring it in. We advertise we'll take 'em in in trade-we're doin' it. If you were buyin's bigger tire we could allow you as high as \$32.85 for the old fella."

"Great," sez he, chuggin' away. "'I'll tell the folks up my way about you people."

Every tire which we are selling under this offer is an A-1 FIRST Tire, fresh from our Factory in Ridgeway Avenue, carrying the regular guarantee of 6,000 MILES ON FABRICS and 8,000 MILES ON CORDS, backed by the Factory itself, and carrying all the extensive service privileges which our Service Station offers to CURTIS TIRE owners.

CURTIS TIRES are Rochester-made-Money spent in the purchasing of Curtis Tires goes into the pockets of Rochester workmen and into Rochester investments.

CURTIS TIRE SALES CO. 144 East Avenue C: B DAILY BETWEEN BUFFALD & CLEVELAND THIS CATHOLIC JOURNAL

Mother's Cook Book Weekly Calendar

es not from what we do or what we

But dwells forevermore in what we are.

GOOD THINGS FOR THE FAMILY.

family, who, despising the things OR those who enjoy hot cakes and gems for breakfast, the following of this world, sought an abode on Mount Pelegrino, three miles recipe will be one to try :

Popovers,

Mix and sift one cupful of flour, up to prayer and penance. She ne-fourth tenspoonful of salt, seven- died in 1160. The body was transsighths of a cupful of milk, one-half lated to Palermo in 1625 and to easpoonful of butter, and two eggs. Beat the batter with a Dover egg her patronage the inhabitants beater until light. Pour into deep ascribe their delivery from a hissing-hot iron gem pans well great pestilence.

greased and bake in a hot oven for thirty minutes. If baked in buttered Mon. Sept. 5. -St. Laurence earthen cups the popovers will have a Justinian, who was granted a glazéd appearance.

Apple Fritters.

SAUCE.

used for fritters.

vision of the Eternal Wisdom at the age of nineteen and who fled

4

Sun. Sept. 4.-St. Rosalia, vir-

gin, was the daughter of a noble

from Palermo and gave herself

Sift one cupful of flour with one the honors of the world to beteaspoonful of powdered sugar and come a member of the Canons one-fourth teaspoonful of salt. Add two-thirds of a cupful of water, heat- Regular of St. George. He was ng constantly. Add one-half table- finally made abbot and became spoonful of olive oil and the white of the first patriarch of Venice. He one egg beaten stiff. Core and pare tart apples, sprinkle with lemon juice, induced many to a holy life and dredge with sugar and let stand half died a happy death in 1435.

an hour. Dip in fritter batter and fry in deep fat. Serve with lemon ab hot of St. Mank's near Spal abbot of St. Mark's, near Spoleto, who was favored with the

Trifles. gift of miracles. On one occasion Break one egg into a bowl, add onefourth of a teaspoonful of salt, and he raised the dead to life. He

one and me-half tablespoonfuls of died in Rome in 585. powdered sugar. Add flour, stirring Wed. Sept. 7.-St. Cloud, the until the mixture will take no more. Turn on to a floured board, divide into first and most illustrious saint three parts and roll as thin as possi- among the princes of the royal ble. Cut into narrow strips or family of the first race of France. squares and fry in deep hot fat, Sprinkle with powdered sugar mixed He retired from the world and with cinnamon. -ought a refuge to which he drew

other pious souls, who regarded Fritter Batter. Mix and sift together one cupful of him as a superior. He died in 560. four and one-fourth of a teaspoonful Thurs. Sept. 8. - The Nativity of salt. Add two-thirds of a cupful of the Blessed Virgin Mary, who beaten thick, one tablespoonful of was brought forth preserved free olive oil and the whites of the eggs from the guilt of original sin and Bananas cut in quarters, sprinkled pure and beautiful in the sight of with letton and sugar, let stand half God. an hour, then dipped in the batter and

Fri. Sept. 9.-St. Peter Claver, licious. In fact any fruit may be a Spanish Jesuit, was consecrated by vow to the salvation of the slaves of the West Indies. He fed

Of Feast Days In Keeping With The Times (By N. C. W. C. News Service)

Many new and wonderful changes are contemplated for the HOTEL ROCHESTER, but the general excellence of the RESTAURANT will be maintained.

In the ART GRILL seasonable dishes for your selection served without delay, hot from the "Electric Steam Traveler" at prices ranging from 50c to 60c.

In the CRYSTAL DINING ROOM Business Men's Lunch 55 to 75c, with pleasant surroundings and dignified service.

Dinner at night. We specialize in appetizing combination dinners from \$1.00 per person up. Ice Creams and Pastry best obtainable, and the Old Fashioned Apple Pie with a piece of snappy cheese tops off your meal most satisfactorily.

Our Coffee, Bread and Butter are SPECIAL Features.

HOTEL ROCHESTER

MILTON ROBLEE, Manager.

ANNOUNCING THE OPENING OF OUR THIRD STORE AT

48 Clinton Ave. North

Front Part of Ball Quick Shoe Repair Store

Hats Cleaned and Blocked.

Dyeing and Cleaning Suede, Colored and White Shoes Our Speciality. Separate Department for Ladies.



