

Something to Think About

By F. A. WALKER

WITH FLYING COLORS

IF YOU wish in your particular sphere of endeavor to reach a destination of more than ordinary importance, press unflinchingly forward in all kinds of weather.

Let neither heat nor cold deter or swerve you from your purpose when once you have decided your course. Pay no attention to the sneers of the frivolous. Keep your mind firmly fixed on your resolve and march resolutely ahead.

There will be times when you will be exhausted, footsore and discouraged; when opposing winds beat furiously and you seem to lack sufficient strength to make another step forward. When these depressing periods overtake you, sit down and rest awhile.

Remember that to get the best it is necessary to give the best. Do not offend those beneath you with gruff words. Be uniformly courteous. Break no promise. Withhold judgment. Be fair in business and keep off the velvet grass-grown plot of your neighbor.

The perplexities that vex your spirit are familiar to all humanity in all walks of life. No one by any manner of means can escape them, but it is possible for anyone to overcome them.

Use your mind. Be a rational being. By patience, well-timed and faith, turn your threatened defeat into victory. Thousands of noble men and women who have passed this way before you, thus obtained mastery over themselves, scared outwardly with the wounds of battle, but undismayed within.

Use your hands in righteous work; your eyes to look up to the beautiful arch overhead; your ears to hear good; your tongue to praise God and to cheer and encourage others less fortunate than yourself.

Rather than condemn, hold your peace.

Purge your heart of covetousness and hate.

Be a useless waste of energy which produces only mischief and misery. The combined envy of the whole world cannot remove a grain of sand, or grow a blade of grass.

Be charitable, kindly and industrious in whatever field you may be working or reaping.

Nothing is impossible to the man who believes in himself. Do these things, and he and she will eventually surmount every obstacle and march triumphantly with flying colors to the long-sought destination.

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Mother's Cook Book

What would the world be to us if the children were no more? We would dread the desert behind us worse than the dark before.

DISHERS FOR THE CHILDREN

THE food that is good for us is not always the kind we like; but the following will be found acceptable to most of the youngsters:

Luncheon Bread. Mix two cups of cooked, warm wheat cereal with a teaspoonful of salt, one-fourth of a cupful of brown sugar, one tablespoonful of shortening, one-half of a yeast cake, mixed with one-half cupful of milk scalded and cooled to lukewarm; mix with the cereal, add three cups of whole wheat flour and put another on the rolling board. Knead until smooth. Put into a greased bowl and set to rise. When double its bulk cut down and let rise again. Then cut down and add one cupful each of raisins, dates and nuts broken into bits. Shape in loaves, put into two bread pans and let stand until light. Bake 45 minutes. Let stand for 24 hours before cutting.

Rice Pudding. Take a cupful of cold boiled rice, two tablespoonfuls each of honey and shortening, one egg yolk and four tablespoonfuls of cold water. Mix well, then add one cupful of pastry flour, two tablespoonfuls of baking powder, a little salt, one-half teaspoonful of almond extract and one-fourth of a cupful of currants. Dust the currants with a little flour. Beat well and bake in greased muffin pans for 25 minutes. Serve hot with honey.

Fruit Cookies. Take three-quarters of a cupful of shortening, one cupful of sugar, two egg yolks and one-half cupful of milk, one teaspoonful of soda, a little salt, one cupful of seeded raisins plumped in water, one-half cupful of peanuts chopped, the same of currants, candied cherries and two cupfuls of rolled oats. The whites of two eggs stiffly beaten and two cupfuls of pastry flour. Mix in the order given out in fancy designs, decorate with currants and candied cherries and bake in a moderate oven.

Buttermilk Candy. Mix two cupfuls of sugar, one-half cupful of buttermilk, one tablespoonful of butter, cook to a soft-ball stage, add one-half cupful of nutmeats and beat until thick. Pour into a greased pan and mark off into squares.

Clarence Burton



Clarence Burton, the "movie" star, was born in Windsor, Mo. Before entering the ranks of motion picture players he played in stock companies and in vaudeville. He played in one of the first big pictures ever made. Mr. Burton is a middle-aged man, five feet eleven inches tall, weighs 176 pounds, and has brown hair and brown eyes.

THE RIGHT THING AT THE RIGHT TIME

By MARY MARSHALL DUFFEE

THE DAY AT HOME

The value of life is to improve one's conditions—Abraham Lincoln.

THE custom of having an informal afternoon at home when your friends may be sure of finding you in, shows no signs of fading. Indeed these informal entertainments have taken a great leap over the once popular evening receptions. They are the least expensive and the least exacting of entertainments, and perhaps to those causes may be traced their popularity.

Women who have a large circle of acquaintances have many of these days in the season, while others are content with four. The matter of deciding this question lies with the woman herself. No social correspondence should be sent by the penny post. The husband's name does not appear on cards for informal afternoons at home, but if there are daughters in the house old enough to be in society, then the cards should read "Mrs. John Green Wood, the Misses Wood," etc.

A large platter should be left on the hall table where guests may drop their cards upon entering the house. No calls are made before three in the afternoon, but at that hour the hostess should be dressed, her rooms should be ready her table prepared and everything in readiness to receive the guests.

At these informal afternoons, guests enter the drawing room unannounced, but the hostess must rise to greet each newcomer, and she always rises to bid them good-by, even seeing them to the door. And the hostess must be very careful to see that all of her guests are properly and distinctly introduced to each other, as with few people in a room it would be most embarrassing not to know the name of the woman with whom you are talking.

The hostess makes the conversation general and of interest to all the guests.

When a woman has these informal days-at-home, the friends who come to see her do not have to call again as they do after attending a formal reception. As stated before, informal afternoons at home are simply a set time when your friends may find you in. The hostess then owes a call to every friend who has attended any of these afternoons.

GOOSE'S STRANGE AFFECTION

On a Michigan farm, a white goose has developed a strange affection for some cattle which it follows wherever they go. The bird runs when the cattle run, lies down when they lie down and is never away from them unless locked up.

A LINE O' CHEER

By JOHN KENDRICK BANGS

FAITH

YOU can't make me believe That all that men achieve In things of solid worth Upon this whirling earth Are but the sport and play Of least the passing day, For me shall hold in store, But full of confidence In God's beneficence In glad serenity Await what is to be.

"The Torch" Is Name Of New Catholic Weekly For Dublin

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

Dublin, Aug. 21.—The Catholic Press, Limited, has issued a prospectus asking for subscriptions, to the amount of ten thousand pounds, in preparation for the publication of a new Catholic weekly paper to be known as "The Torch".

"The paper will be virile in tone and Catholic in atmosphere", says the advertisement accompanying the prospectus. "It will appeal for seven-day-a-week as distinct from Sunday Catholicism. It will endeavor to state clearly the Catholic attitude in all matters, to be fair in every way, to offend none; to influence for good; to stand firmly for truth, order, justice and obedience to all properly constituted authority."

New York Cathedral Treasurer Is Dead

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

New York, Aug. 31.—James A. Farley, who was for more than twenty years a member of the Board of Trustees and Treasurer of St. Patrick's Cathedral, died on Thursday after a brief illness. He was one of the most prominent lay Catholics in the archdiocese and was active in many branches of church and religious work. Requiem Mass was solemnized at the Cathedral on Saturday morning.

THE KITCHEN CABINET

In the school of experience everybody pays his own tuition and nobody ever graduates—Judge.

SUMMER DISHERS

Vegetables which are intended to be served as hot dishes, with a few changes are especially good eaten cold.

Cucumbers a la Poulette.—Pare and cut into cubes, rejecting the seeds, two medium-sized cucumbers. Boil the pulp in salted water until very tender but unbroken. Drain and cool. Make one cupful of rich white sauce, seasoning it with one-half teaspoonful of salt, a little onion juice, four the sauce over the cucumbers, adding some strips of canned or fresh red pepper, and stir in one well-beaten egg. Pour the mixture into small greased molds or custard cups, place in a pan of water and bake for twenty minutes. Cover the top of the molds with heavy paper while baking. Chill and serve.

String Beans With Sour Dressing.—String a quart of beans, cut them in halves crosswise, then salt them once, boil in boiling salted water till tender. Drain, rinse in cold water and chill. Shred a canned pineapple and mix with the beans, then add one-half cupful of cream beaten with one tablespoonful of vinegar, half a teaspoonful of salt and a dash of pepper. Serve with slices of corned beef or ham.

Tomato Baskets With Asparagus.—Wash, scrub and skin even-sized tomatoes, scoop out the centers, leaving the scarlet cups to be filled later. Turn them upside down and set on ice. Select a bunch of fresh asparagus or its equivalent when cooked, chill the points and dress with chianti sauce. Arrange them in the tomato baskets which have been brushed inside with the sauce. Make handfuls of green pepper cut into strips or slender stalks of celery, the ends tucked down well into the tomato.

Chantilly Sauce.—Add one or two tablespoonfuls of horseradish to a mayonnaise or boiled dressing and add to the tomato pulp which has been taken from the baskets, put through a sieve and cooked. To this add a half teaspoonful of grated onion, using one-half cupful of mayonnaise to this amount of seasoning.

Nellie Maxwell

EVERYDAY PHILOSOPHY

Heaven is nearer than any man knows.

So is hell.

Some people figure that virtue is a copyrighted article.

The dachshund has not far to fall.

Detroit Units Make Plans To Form Local Crusade Conference

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

Detroit, August 27.—Forty-five young Crusaders representing seven of the ten senior Units of the Catholic Students' Mission Crusade in Greater Detroit, assembled in St. Margaret Mary's Mission Hall, University of Detroit, last Monday evening, to organize a local Conference.

After the election of a temporary set of officers, ways and means were considered of affiliating the other eligible Units in this district. The plan ultimately accepted was the staging of a Crusade Pageant, which would bring all together.

Father Gerald Fitzgibbons, S. J., who came on from St. Louis to give a talk on organizing a local Conference, gave a detailed account of the necessary fundamental principles upon which a Unit is founded and from which foundation a Conference is formed, and told of the great success of the local Conference in St. Louis.

Father Cahill, a Chinese missionary and the Rev. Dennis A. Hayes, LL. D., rector of the Sacred Heart Seminary, also delivered addresses.

Dominican Sisters To Have New Division With House At Akron

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

Akron, O., August 31.—According to Sister Rose of the local Sisters of St. Dominic, Akron will be the headquarters of a new division of this community. Sister Rose had received word from Mother Aveline, superior of the order at Caldwell, N. J., to this effect.

Growth of the community and its work and the central locality of this city is the reason given for its selection as headquarters for the new western division of the Dominican sisterhood.

Sister Mechilde has been named as superior of the new division.

The Dominican sisters conduct the Academy of the Sacred Heart in this city and also engage in diocesan parochial schools. Purchase of land for additional buildings will await the return of Bishop Schrembs from Europe about September 15.

Mass Celebrated On Mountain Peak

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

Paris, Aug. 24.—For the first time, or, at least, for the first time so far known, Mass has been celebrated on the summit of Mount Reculet, the highest peak of the Jura Mountains between France and Switzerland.

The labor parish of Suresnes, in the suburbs of Paris, sent the children of its patronage and their director to the mountains for the holidays. The children made the ascent of Mount Reculet one evening, carrying with them the necessary material for an improvised altar. They camped out at night in tents. The next morning the little girls of the patronage, who were also spending the holidays in the same locality, went up also, with some of the peasants of the country. When the congregation had assembled, the priest celebrated Mass.

SOME FOLKS THINK

That a perambulator is a merry-go-round.

That Bobby Burns was a cigar manufacturer.

That a porter in a library picks up an education.

That it is safe to let the baby play with a safety razor.

That a minute man was a watchman in the Revolutionary war.

DEATHS

Kane—Mrs. Mary Kane, died at the home of her daughter, aged 88 years. Funeral Sept. 3rd, from St. Mary's Catholic Church. Interment at Holy Angel's cemetery, Scottsville.

Freedman—Gerald Freedman, died Aug. 30 at 516 Clinton avenue north. Interment at Holy Sepulchre cemetery.

Gaelens—Mrs. Arsene Gaelens, wife of Gaston Gaelens, of Walling road, Greece N. Y., and infant son, died at St. St. Mary's Hospital, Monday morning, September 3rd. Funeral Sept. 5th, from 811 Main street west and 9 o'clock at Our Lady of Victory Church. Interment at Holy Sepulchre cemetery.

Moran—Elizabeth Moran, died Sept. 3rd at St. Ann's Home for the Aged. Funeral mass was held from St. Ann's Home Sept. 5th. Interment at Palmyra.

Le Frois—Howard Francis Le Frois, died Sept. 2 at Conesus lake, aged 21 years. Funeral Sept. 5th, from 1145 Clinton avenue south and 9 o'clock at Blessed Sacrament Church.

Miller—George J. Miller, died Sept. 1 at Inlet, N. Y., aged 70 years. Funeral Sept. 5th, from 934 Meigs street and at 10 o'clock at St. Boniface Church. Interment at Holy Sepulchre cemetery.

Snyder—Joseph Snyder, died Sept. 2 at 143 Hoyt street, Buffalo, N. Y. The remains will arrive in Rochester on Sept. 5th, on the 10:50 train. Interment at Holy Sepulchre cemetery.

Goetz—Frank J. Goetz, died Sept. 4th, aged 40 years. Funeral Sept. 7th, from 806 Portland avenue and 9 o'clock from St. Andrew's Church. Interment at Holy Sepulchre cemetery.

Loewenguth—Louis E. Loewenguth, died Sept. 5th. Funeral Sept. 7th, from 30 Magee avenue and at 9 o'clock from Sacred Heart Church. Interment at Holy Sepulchre cemetery.

Lynch—Daniel H. Lynch, died Sept. 4th, at Rochester General Hospital. Funeral Sept. 8th, from 811 Main street west, and 9 o'clock from Blessed Sacrament Church. Interment at Holy Sepulchre cemetery.

Vander Hagen—Helen Vander Hagen, died Sept. 4th, at 187 Earl street. Funeral Sept. 7th, from St. Monica's Church.

Feely—Francis Feely, died Sept. 5th, aged 53 years. Funeral Sept. 8th, from 766 Frost avenue and 9 o'clock at St. Peter and Paul's Church.

Hart—John Hart, Sr., died Sept. 5th, at 519 Clinton avenue north, aged 75 years. Funeral Sept. 8th, from St. Joseph Church.

Healthy Children Spread Happiness

Healthy children are nearly always happy and they tend to make their parents and everyone else around them happy. Children in the growing stage need an added supply of nourishment to help them build new bone and tissue. To keep your children healthy and to supply them with this added form of nourishment, you should give them a food tonic such as Father John's Medicine. This old-fashioned food medicine is unequalled as a body builder—it is easy to digest and is guaranteed free from alcohol and narcotics. Start giving it to your children today.

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Your druggist can get Father John's Medicine for you if he does not have it in stock, or we will send a large size bottle by express prepaid if you send your order with \$1.20 to Father John's Medicine, Lowell, Mass.

Hettel—William Hettel, died Sept. 6th, at 1830 Clifford avenue, aged 63 years. Funeral Sept. 10th, from St. Francis Xavier Church.

Benincasa—Pasquale H. Benincasa, died Aug. 31 at 283 Seio street, aged 29 years. Funeral Sept. 3 from Our Lady of Mt. Carmel Church. Interment at Holy Sepulchre cemetery.

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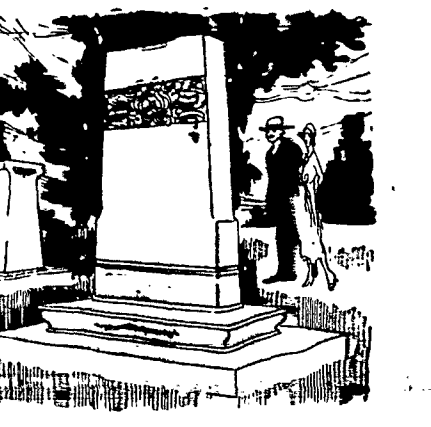
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