

In the Kitchen With Molly Gavin

- ST. PATRICK'S DAY MENU
Breakfast
Grapefruit with Mint
Poached Eggs on Toast
Luncheon
Fish Stuffed Green Peppers
Potato Scapes
White Bread
Green Iced Cake
Dinner
Oyster Cocktail
Celery and Olives
Roast Chicken
Dressing
Giblet Sauce
Potato Angels on Horseradish
Buttered Spinach
Lime Gelatin with Sliced Oranges and Whipped Cream
Rolls
Coffee
Green and White Mints

Latoes, and add one egg, well beaten, and two tablespoons of milk. Mix thoroughly, add a little flour, and form into small balls. Wrap a thin slice of bacon round each ball and secure with a toothpick. Set in hot oven until bacon is brown and crisp, and serve immediately.

CARMEL SPANISH CREAM

1-3 tbsp. gelatin
3-4 tsp. vanilla
2 eggs
2 cups milk
1-2 cup sugar
Scald the milk, brown the sugar and dissolve in hot milk. Make a tart of milk, sugar, egg yolks and salt. Stir from fire and add gelatin and when dissolved all in the slurry beat in whites. Flavor and pour into molds. Serve plain or garnish with fruit or whipped cream or both.

ONE-EGG CAKE

1 cup butter
1 egg
1 1/2 cups flour
1/2 cup sugar
1/2 cup milk
2 1/2 tsp. baking powder
Cream the butter, adding sugar gradually, and the egg well beat. Mix and sift flour and baking powder and add alternately with milk to first mixture. Bake thirty minutes in shallow pan. Cover with frosting in glaze top.

GREEN ICING

1 1/2 cups confectioners' sugar
1/2 cup butter
2 drops liquid food color
1/2 tsp. vanilla
5 mint leaves
Beat butter, then add sugar and beat until fluffy. Add food color and vanilla. When cool spread on cake.

HOW and WHAT to SERVE

Next to fish, cheese and cereals, potatoes are of great importance in the diet. There are several varieties of potatoes. In England and America the white, nearly varieties are the most prized, while on the Continent of Europe the "Yellow Holland" is the favorite.

The white potatoes when their skin is very easily digested. It is especially suited for boiling, steaming, and baking, and for soups. Due to its common use it would seem as if all its characteristics would be well understood and that it would be cooked to perfection. The contrary, however, is true; there is perhaps no other vegetable that is so

Solanin, which is a poisonous substance that is found in or near the skin of potatoes which have grown exposed to the sun or a strong light, often develops when the vegetable is allowed to sprout. Serious illness has been known to follow the eating of sprouted potatoes.

When potatoes are baked in an oven, roasted in ashes, fried in deep fat or steamed in their jackets, they retain their salts and other constituents, and the flavor is more pronounced. Unless potatoes are served immediately after they are done, they will become soggy and bad flavored.

If you have old potatoes, that is, potatoes kept into the spring and early summer, they are much better after being soaked in cold water an hour or so before cooking.

Sweet potatoes are more popular and cheaper now than they have been for years. The large shipments received from the South. They can be made up into delicious dishes and served with roast pork, suet ribs, baked ham, and poultry and turkey.

White potatoes of English potatoes should be served at all luncheons or dinners on St. Patrick's Day, as potatoes are one of the most popular dishes in Ireland.

Next week I will discuss eggs as an ideal Lenten food.

POTATO SOUP
Take eight medium sized potatoes, one-half cup chopped celery, four tablespoons minced onion, one-half cup flour, one and one-half teaspoon pepper, one teaspoon minced parsley, and one quart of milk.

Peel the potatoes and put in a stewpan with the celery and onion. Cover with boiling water and put over the fire. Reserve half a cup of milk, cold, but put the balance to heat in the double boiler. Mix the flour with the milk and stir into the boiling milk. When the potatoes are done, have been cooking for one-half hour, pour off the water, saving it to use later. Mash and beat vegetables until light and fine. Then gradually beat in the water in which they were boiled, rub through the sieve and then put back on the fire. Add the salt and pepper. Beat with an egg whisk for three minutes, then gradually beat in the boiling milk. Add the butter and minced herbs and serve at once.

POTATO SCAPES
To cold mashed potatoes moistened with cream, add sufficient flour to make a firm dough, adding a pinch of salt. Baking powder should be added into the flour in the proportion of two taps to each cup of flour. Roll the dough out, cut into strips with a hot knife, salt in heat, an egg, and again roll out. Cut with a biscuit cutter, and bake on a hot griddle for ten minutes, serving while hot. Potato Scapes are ideal served at breakfast or luncheon.

FRIED NEW POTATOES
Peel six medium sized potatoes and cut into slices, and slice them in very thin slices. Put into the frying pan one tablespoon each of butter and lard. When this sizzles add the potatoes and onion, sprinkling with salt and pepper. Cover them with a tightly fitting lid so that the steam may partly cook them, then remove the lid and let them fry until they are a golden-brown, turning them carefully so as to brown equally. Serve very hot. A little milk can be added to keep them from burning.

POTATO MUFFLE
2 cups mashed potatoes
1/2 cup milk
1/2 cup butter
1/2 cup flour
1/2 tsp. salt
1/2 tsp. pepper
1 egg
Beat the milk and butter into the potatoes thoroughly, beating out all the lumps. Season with salt and pepper. Beat four eggs very light and add to the potatoes. Beat the mixture thoroughly, but into a well greased shallow bake until golden-brown.

Peel the potatoes, mash them, and add the milk and butter. Beat the mixture thoroughly, but into a well greased shallow bake until golden-brown.

Peel the potatoes, mash them, and add the milk and butter. Beat the mixture thoroughly, but into a well greased shallow bake until golden-brown.

Peel the potatoes, mash them, and add the milk and butter. Beat the mixture thoroughly, but into a well greased shallow bake until golden-brown.

One Hundred Laymen Offer To Sponsor Helpful Program For Catholic University

Alfred E. Smith, John J. Raskob, Senator David I. Walsh, Joseph P. Tumulty and Many Other Prominent Citizens Back Movement for Institution.

Washington, Mar. 11.—Supporting a pronouncement of 92 members of the American Hierarchy issued last night under the title, "The Bishops Speak," 100 outstanding Catholic laymen of the United States have volunteered as sponsors for a pronouncement on the development program of The Catholic University of America. Names of distinction from 25 states are included in the list of sponsors.

Thirty-five reasons are advanced to why the Catholic laymen of America are supporting our Holy Father's University in Washington. Five reasons are given why Catholics in these laymen feel it is a duty to support the development program of The Catholic University of America.

The first reason is the industrial world which has sponsored the program. The second reason is the industrial world which has sponsored the program. The third reason is the industrial world which has sponsored the program.

The fourth reason is the industrial world which has sponsored the program. The fifth reason is the industrial world which has sponsored the program.

Church in Haiti Shows Progress In Spite of Poverty of the People

Port-au-Prince, Mar. 11.—The official bulletin of the Archdiocese of Port-au-Prince publishes the following statistics showing the vitality of the Church in Haiti.

The total population and number of parishes for each of the five Sees in Haiti are as follows:
Archdiocese of Port-au-Prince, 69 parishes, 951,700 population;
Diocese of Cap-Haitien, 22 parishes, 453,000 population;
Diocese of Les Cayes, 34 parishes, 628,000 population;
Diocese of Les Gonaives, 17 parishes, 175,000 population;
Diocese of Port-de-Paix, 14 parishes, 153,490.

With the exception of the diocese of Port-de-Paix the pastors of all the parishes are native priests. 604 clergy and nuns. In all there are 694 priests, brothers, and Sisters in Haiti in minister to a total population of more than two million and a half, nearly all Catholics.

Every effort is being made to provide additional priests and teachers. The Apostolic School of Notre Dame at Port-au-Prince is a seminary for the training of native priests. In spite of the poverty of their dioceses the Bishops find it possible to provide for the education of promising students.

Main 404 35c TAXI SERVICE
WILLIAM J. MEYER CO., Inc. Roofing and Sheet Metal Contractors
103 Griffith Street Stone 133
BURKE & McHUGH CARTING CO. Light Auto Cars for General Delivery
111 Ontario St. Main 3296
Fresh Home Meats ANDREWS MARKET 75 FRONT ST.

ST. PATRICK'S CATHEDRAL RADIO HOUR

(Continued from Page Three)

pectoral Cross on his breast. The prayer for it three is the same: 'Give me, Lord, the rule of life, the rule of holiness, which I have lost by the prevarication of my first parent, and although I am unworthy to approach Thy Holy Mysteries, may I yet merit eternal life.' Symbolized by it signifies the yoke of priestly service from which even the saints fled in dread and terror; the consolation of the ministry, since to those who assume the burden, there comes joy and happiness; the mark of honor and distinction, since the priest should serve God and be a shining light to men. It is a badge to him of a blessed and glorious immortality.

"May we all obtain that recompense," remarked George, "whether we wear the stole or not?"
"Of course," was my rejoinder. "For which I pray everyday. The last and principal vestment is the Chasuble. Originally it was an outer garment which fell about the priest, and completely enveloped him. An opening, however, was made to allow access to the shoulders. In the thirteenth century the Chasuble was shortened and opened at both sides for a freer use of the arms. The stole still remains but is not so useful. The Chasuble of our Middle Ages and later is of the thirteenth century type. It should cover all these vestments. As the priest rests his hands on the stole, the stole's effect is to draw the priest's attention to the altar, and to the sacrifice which he is performing. My yoke is sweet and my burden is light. That I may carry this yoke and burden in such a manner as to obtain the grace. Sublimely it is the garment of charity. The front and back signify the duty of charity to the neighbor and to God."

Catholic Women Help
Catholic women who are also serving as sponsors are Mary Young of California, Mrs. Arthur P. Mullon of Baltimore, J. J. Sullivan of Philadelphia, E. T. O'Brien of Philadelphia, W. James J. Phalen of Boston, Col. Walter J. Riley of East Chicago, Ind., Daniel Sullivan, III, of San Antonio, Frank W. Sullivan of Seattle and Noel Sullivan of San Francisco.

At the service of the day and night of the Chasuble, the front is unfolded whilst he offers the sacrifice of adoration for the first time. The back of the Chasuble remains folded until the Bishop uncovers it, covering the cross of reconciliation in the vestment. The Chasuble, which extends over the entire Chasuble indicates the intention of the priest to imitate the Master by carrying the cross in patience and resignation until death. This recalls to my mind a sermon preached at a first Mass when the young Levite, who was the preacher, the blessing of the Cross. He hoped that the Cross would ever be with him and before him in his service of the Lord. And believe it or not, this is the portion of pretty nearly every priest from ordination to death. "I speak in your name, Father," spoke in George, "you appear in beautiful form before the people at the altar, but I would not exchange places with you for all the attractions of the world. I shall be content to accept the conditions of my commission and let it go at that."

"Well, George, I answered, 'I would not exchange places with you. So there you are, each one to his own vocation. God will be true to his word and will each day when I place these sacred vestments upon me, but somehow or other I reap a reward even here below in the good which I strive to do for others.'"

"Father," George concluded, "you have encouraged me by this talk. I shall do my very best to inform them that vestments mean more to me now since I see in them a connection with the Passion and Death of Christ."

"Yes, George," I remarked finally, "take this thought with you to think of."

Established 1890
SIDNEY HALLS SONS
Manufacturers of Boilers, Tanks, Smoke Stacks, Brechings
Electric and Acetylene Welding and Outfitting
175 MILL STREET
HART'S
ROCHESTER'S GREATEST GROCERS EVERYBODY SAVES HART'S COUPONS
PRICE CUTTERS

WILLIAM J. MEYER CO., Inc. Roofing and Sheet Metal Contractors
103 Griffith Street Stone 133
Fresh Home Meats ANDREWS MARKET 75 FRONT ST.

Clothing, Shoes Given To Poor At Catholic Univ.

Washington, March 11.—Clothing and shoes contributed by the students of The Catholic University of America, Washington, D. C., have benefited many of the unemployed and needy who have appealed to the University for assistance during the winter.

Students have contributed their used, though serviceable, wearing apparel to the regular collections taken up in the dormitories where they have been unable to make it. This custom has been observed for several years and the clothing has usually been turned over to the Catholic charities of the city. At the present time so many unfortunate men have come directly to the University, that the supply has been barely enough to meet the demands.

Hardly a day has passed during the present winter that some man has not been given shoes and clothing from the lot collected by a student committee from those residing in their residence halls and dormitories. The clothing is distributed as well as the ability of more affluent houses of order had several appeals at each meal from the hungry who pass by the University.

New York Cops Communion Day Will Be Sunday Pray, Says Pope, And Live Good Life

New York, March 11.—Sunday will be the annual Holy Name Society Communion Sunday of the New York Police Force, about 2,000 policemen are expected to be present in a body at the annual Mass, to be celebrated in St. Patrick's Cathedral. Following the Mass the 14th annual Communion breakfast will take place in the grand ballroom suite of the Hotel Astor.

Cardinal Patrick J. Hayes, Rev. Fulton J. Sheen, of the Catholic University, Washington, D. C., and Rev. John J. White, assistant pastor of St. Agnes Church, are to be the principal speakers. Rev. Joseph J. McElroy, executive of the department, is to preside.

Niagara Alumnus Dies in Indiana

Lafayette, Ind., Mar. 11.—The Rev. Robert Emmet Kelly, managing editor of Our Sunday Visitor, has just died here at the age of 51. Father Kelly was born in Leno, City, Ohio, on May 20, 1880. He was a graduate of Niagara University and pursued his theological and philosophical studies at St. Mary's of the West in Ellensburg, Ohio. He was ordained June 20, 1913, and thereafter served in several parishes in Indiana and Ohio.

Where is my soul so far as perdition is concerned? Alas! I do not know. I am a sinner. I am not a life a constant subversion of order.

But Better Still—Benefactors under this plan live in the confidence of the good works and merits of the missionary priests, brothers and Sisters who are spending themselves to spread God's Kingdom on earth. This constitutes a partnership that lasts throughout life and into eternity. Inquiries cheerfully answered by REV. E. C. MOONEY, Diocesan Director, Society for the Propagation of the Faith, COLUMBIAN CIVIC CENTER, 50 Chestnut Street, Stone 1492.

Do You Give Your Valuables
—insurance policies, stocks, bonds, etc.—the things that protect you, the protection they deserve?
You should keep them in a safe deposit where theft and fire cannot reach them.
Our safe deposit boxes, at the Franklin Street office, may be had for less than a penny a day. They afford real protection. You cannot afford to be without it.

Rochester Savings Bank
47 Main St. W. —Two Offices— 40 Franklin St.
Open Saturday Evening—5 to 9—For New Accounts and Deposits Only
Resources Over \$68,000,000.00
1831—One Hundred Years of Continuous Service—1932

WHITMORE, RAUBER & VICINUS
GENERAL CONTRACTORS
51 GRIFFITH STREET
South Ave. Pharmacy
C. R. CHAMBERLAIN, Licensed Pharmacist
Teal's Ice Cream—Soda and Confections
504 SOUTH AVE. ROCHESTER, N. Y. MONROE 7988
WEST CARTING and STORAGE CO.
LOCAL and LONG DISTANCE MOVING
MONROE 8682 300 HAMILTON ST. MONROE 6504