

Kitchen Recipes by Molly Gavin

AN AFTERNOON LUNCHEON
Fruit Cocktail
Chicken a la King
Toast Points
Small Egg Biscuit
Apricot Souffle
Vanilla Wafers
Coffee

HOW and WHAT to SERVE

Spring time is veal time. Many people have an aversion for veal simply because they have not eaten veal that was thoroughly cooked. Veal is the muscle of the calf or young cow. It has the characteristic qualities of undeveloped muscle. Because it is lacking in extractives, it should be seasoned with herbs and spices, or served with a sauce of pronounced flavor. It is also improved by adding some fat or some meat containing considerable fat, such as pork. A calf is usually killed when it is six or eight weeks old. The reason for veal is spring. It can usually be purchased, however, throughout the year. The muscles of the veal should be pink in color, and the fat, white. The meat of a calf less than six weeks old is very unwholesome; such meat is lacking in color. The connective tissue in veal is abundant, but it is easily changed to gelatine by cooking. Veal is generally considered difficult of digestion. It is said that this is because: 1. It lacks extractives, which stimulate the flow of digestive juices. 2. The fibers easily divide the teeth on mastication. 3. The fibers are fine and the fat is intimately mingled with the lean. It should always be remembered that the flesh of young animals does not keep fresh as long as that of older ones. Veal is divided in the same manner as lamb, into fore and hind quarters. Therefore, it should be put on the ice just as soon as it comes from the market. The fore-quarter is subdivided into breast, shoulder, and neck; the hind quarter into loin, leg, and knuckle. Cutlet, fillet (cushion) and friction deer are cut from the thick part of the leg. Veal Souffle 1 1/2 cups chopped veal 5 cups flour 1/2 cup butter 2 cups hot milk 5 tbs. butter 1 tsp. chopped parsley 2 eggs season to taste Stir the flour into the melted butter and add milk gradually until you have a smooth sauce. Season, add bread crumbs, and when all is sufficiently cooked, remove from stove and stir in the veal and well beaten yolks, parsley, and finally, the whites which have been beat-

en until stiff and dry. Turn into a buttered casserole, or baking dish, and bake about thirty minutes in a slow oven. Left over chicken or turkey may be used in this recipe.

Stuffed Roast Veal The leg, cushion (thickest part of leg) and loin, are suitable pieces for roasting. The meat, sprinkle with salt and pepper. Place on baking pan, dredge meat and bottom of pan with flour, and place around meat strips of fat salt pork. Bake two hours in moderate oven, basting every half-hour with 2 tbs. fat melted in one-half cup boiling water, until used, then baste with fat in pan. Then cover with dressing made with 3/4 loaf of stale bread soaked in cold water and drained, 2 medium sized onions (cut fine), 1 tsp poultry dressing, salt and pepper to taste. Bake for 1 1/2 hours in moderate oven.

Chicken a la King 1 1/2 tbs chicken fat or butter 1/2 cup hot chicken stock 1/2 cup scalded cream 2 tbs. butter 1/2 cup sauteed sliced mushroom caps 1 egg 1/2 tbs. flour 1/2 cup scalded milk 1 tsp. salt 1 cup cut in breaded fowl 1/2 cup canned pimientos (cut in strips) Melt fat; add flour and stir until well blended, then pour on gradually, while stirring constantly, stock, milk, and cream, bring to the boiling point and add salt, butter, bit by bit, fowl, mushroom caps and pimientos; again bring to the boiling point and add egg yolk, slightly beaten; saute the mushroom caps in butter five minutes.

Frozen Cookies 1 cup sugar 1 tsp salt 2 eggs 1/2 cup butter 2 cups flour 1 cup nut meats 1 tsp. baking powder 1/2 cup cold water and eggs, one at a time. Beat well between each addition of egg. Sift flour gradually. Mix very thoroughly. Add nuts, chopped fine. Make into long rounded loaf. Wrap in waxed paper. Put into refrigerator overnight. Slice and bake in hot oven until light brown. The dough will keep well and can be used as wanted. Keep wrapped.

Chocolate Date Pudding 2 tbs. gelatin 1 cup raisins 1/2 cup cold water 1 cup dates 1 cup sugar 1/2 cup nuts 1/2 tbs. vanilla 1 1/2 squares chocolate 2 cups milk Soak gelatin in cold water. Put milk into double boiler. Add chocolate. When melted, beat. Add sugar and gelatin. Take from fire, add fruit and nuts. Mix. Turn into wet mold. Chill. Unmold and serve with cream.

Sweet Potato Souffle 5 medium-sized sweet potatoes 1 tsp. baking powder dash of white pepper 1/2 tsp. salt 3 tbs. butter cream Boil potatoes and put through ricer. Add baking powder, salt, pepper and butter. Add cream to make quite moist and beat vigorously. Put into a greased baking dish and bake in a hot oven until mixture is puffed and browned. Marshmallows may be added to top and browned if desired. This is excellent served with cold sliced ham or pork.

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Josephinum Rector



The Very Rev. Henry J. Grimmelsman, Vice Rector and Professor of Sacred Scripture at Mt. St. Mary's Seminary of the West, Cincinnati, whom His Holiness Pope Pius XI recently named Rector of the Pontifical College Josephinum, at Columbus, O. Dr. Grimmelsman succeeds the late Rev. Joseph Oeb, recently resigned.

President Of N. C. C. W. Will Receive Degree

Convent Station, N. J.-Two New Jersey women who will be granted honorary degrees by the College of Saint Elizabeth at its graduation exercises to be held on June 9 are Miss Mary G. Hawks, President of the National Council of Catholic Women, and Miss Mary V. Shanley, first assistant superintendent of public schools of Jersey City.

Miss Hawks is a member of a distinguished southern family. Her mother, Mrs. Hannah Manly Hawks, was a daughter of Judge Matthias Manly and granddaughter of Judge William Gaston, of North Carolina. Her father, a convert to the Catholic Faith, was Francis T. Hawks, son of a prominent Episcopal minister. Miss Hawks recently was elected a member of the administrative bureau of the International Union of Catholic Women's Leagues, which represents organizations of Catholic women in virtually every country in the world. She attended the recent International Disarmament Conference at Geneva, representing the Catholic women of America, and was received by His Holiness Pope Pius XI at Rome. Miss Shanley has devoted her life to social service. She has served in several official capacities in the Hudson County unit of the National Council of Catholic Women and was president of the associated service club of Jersey City consisting of the Rotary, Kiwanis, Exchange, Lions, Zonta, Business and Professional Women's Clubs. She has been first assistant superintendent of the Jersey City public schools since 1924.

Wins First Honors



MARY LUSBY, 14-year-old pupil at Holy Cross Academy, Washington, D. C., who has just been awarded first honors in the George Washington Essay Contest open to boys and girls between the ages of 16 and 18 years attending public and private schools in the District of Columbia, Maryland and Virginia. Holy Cross Academy is conducted by the Sisters of the Holy Cross. (Washington Post Photo.)

St. Mary's Nurses To Receive Diplomas At Eastman Theatre

Twenty-one nurses of St. Mary's Hospital will receive their diplomas Saturday evening, June 4, in the Eastman Theatre along with the graduates of the other hospitals of the city. Miss Anna M. McKeever will represent St. Mary's and Mrs. Beckman Little will confer the diplomas. Mrs. Leo F. Simpson represents St. Mary's Hospital on the committee of Representatives from the Rochester Hospitals. In the class trained by the Sisters of Charity are:

Mary Catherine DeKalce, Monica Jane Sullivan, Mary Corrella Donahue, Helen Cecelia Schraeder, Margaret Mabel DeLorme, Florence Elizabeth Barone, Vera Marie Cullen, Mary Hauck, Margaret O'Neil, Margaret Kathryn Owen, Mary Elizabeth Maloney, Margaret Clara Bedock, Teresa Gladys Holschuh, Elizabeth Catherine Kraft, Genevieve Marie Sullivan, Josephine Mary Sheehan, Elizabeth Margaret Kavanaugh, Mary Elizabeth Reynolds, Agnes Rose Scholtes.

Religious services in connection with the commencement exercises of the St. Mary's nurses were held Sunday in the hospital chapel. Miss Mass was celebrated at 8 A. M. and the Rev. Benedict Khmann delivered the Baccalaureate sermon.

In the afternoon the entire class took part in the procession celebrating the solemnity of Corpus Christi. Religious Benediction was given by Rev. Benedict Khmann, celebrant, assisted by the Rev. Benedict Khmann and the Rev. Benedict Khmann. Father Khmann in his Baccalaureate sermon drew the parallel between the Redemption of man's soul from sin by Christ on the Cross and the redemption of man's body from pain and disease by modern medicine. He said that the legitimate findings

Official Most Rev. John Francis O'Hara, D.D., will confirm a class at St. Jerome's Church, East Rochester, on Sunday, June 5, at 7:30 P. M.

Crooning Influences Youthful Minds, Singing Teachers Association States

"Crooning" hampers the development of the vocal mechanism and corrupts the minds and ideals of the younger generation, according to a statement recently printed in "The Choralist," official organ of the Society of St. Gregory quoting a resolution adopted by the New York State Singing Teachers Association. The resolution was adopted in support of the stand taken by His Eminence, William Cardinal O'Connell, archbishop of Boston, protesting against the fashion of "crooning," which has gained considerable popularity on the stage and radio. The Association stated its agreement with Cardinal O'Connell's stand and complimented him on his fearless and uncompromising attack. The resolution continued: "We, as teachers of singing, feel that the influence of this devitalized tone is detrimental to the highest form of normal voice production. It robs the human voice of its ability to express his finer emotions and deprives it of its inherent devotional quality. It limits the development of the local mechanism and corrupts the minds and ideals of the younger generation."

Aquinas Alumni To Plan Fall Program The regular meeting of the Aquinas Alumni Association, recently reorganized, will be held Monday evening, June 13, in the school, Dewey Avenue. Plans will be made for the fall season of activities among the alumni.

PENN YAN

Joseph Lord Was Long in Business Penn Yan—Joseph Lord, aged 70 years, died Saturday night at his home in East Elm Street, and his funeral was held Tuesday morning in St. Michael's Church. There was a large attendance of relatives and friends. Mr. Lord was born Nov. 12, 1861, in San Gregorio Magno, Italy, and came to the United States in 1883, settling in Penn Yan. He started in the confectionery business in Penn Yan in 1891 with his brother, the late James Lord, as his partner. A nephew, George Lord, will continue the business. He was an active member of the Sons of Italy. He is survived by two brothers, Gregorio, living in his home town in Italy and Francisco of Buenos Aires, Argentine; one sister, also living in Argentine.

Dominican Priest Conducts Devotion Pent Yan—Under the direction of the Rev. Camillus Boyd, O.P., of New York, a member of the Eastern Mission Band of the Dominican Order, special services were conducted in St. Michael's Church from Friday to Sunday in honor of the immaculate Mother of Jesus. The devotions were held under the auspices of the Blessed Virgin Sodality as a climax to the May devotions which were conducted on Wednesday and Friday evenings during the month of May by Rev. John G. Killen, pastor of St. Michael's Church.

GENEVA

William McGreevy Buried Wednesday Geneva—William S. McGreevy, Jr., aged 14 years, son of Attorney and Mrs. William S. McGreevy of 134 Maxwell Avenue, died Sunday in the Geneva General Hospital, following an operation. His funeral was held Wednesday morning in St. Stephen's Church, where he had served as an altar boy for some time. There was a large attendance of relatives and friends. William was a member of the senior class at St. Stephen's School and was to have been graduated this month. He was scribe of Troop 8, Boy Scouts, was an active member of the Friendly Indian Club of the Y. M. C. A. for three years and had recently been promoted to membership in the Junior Co-Eds Club. He had been planning his annual attendance at Camp Young. William is survived by his parents two younger sisters, Regina K. and Shirley Ann; his grandparents, Mr. and Mrs. Joseph Lavier of Rochester and John McGreevy of Naples. He was a bright boy, fond of athletics, courteous and ambitious, and his death is greatly mourned.

HORNELL

Nowton—Palmer Hornell—Miss Mary Josephine Palmer, daughter of Mr. and Mrs. Homer F. Palmer of Hornell, and Clyde Nowton, son of Mr. and Mrs. Walter Nowton of Wilkand, Pa., were married Saturday morning in the rectory of St. Ann's Church by the Rev. John J. Farrell, pastor. After the ceremony a wedding reception took place at the home of the bride's parents and breakfast was served to the bridal party and immediate relatives. Mr. and Mrs. Nowton left on a wedding trip to New York City, Philadelphia, Pa., and Norwich, Conn. Upon their return they will be at home at 93 West Geneva Street, Hornell.

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