

HOW and WHAT TO SERVE HINTS FOR THE HOUSEWIFE By MOLLY GAVIN

- SUNDAY'S MENU Breakfast Orange Juice Cereal and Cream Fried Scapple with Buttered Toast Coffee Dinner Fruit Cup Braised Duckling with Vegetables Candied Sweet Potatoes Buttered Cauliflower Stuffed Celery Orange Pudding Coffee Supper Warmed Over Baked Beans and Brown Bread Pickle Relish Tea Chocolate Cake

HOW AND WHAT TO SERVE: Some knowledge of how to pick a turkey is essential as we draw close to the holiday season. The general condition of the flesh should be firm, the cartilage at the rear end of the breast soft and pliable, the breast itself soft and plump, the neck short, the "drumstick" dark-colored and smooth, and the skin covering unbroken. Pin feathers, although annoying to remove, usually indicate a young bird. Short pieces mean a tender bird, for they prove that he has not had to scratch for a living.

A hen-turkey weighing eight or ten pounds will take care of six or eight persons. Two ten-pound turkeys will be found more satisfactory than one 18 or 20 pounds in weight. The meat on the small birds is apt to be much more tender and sweeter than on the larger ones.

The turkey must be thoroughly washed, inside and out first with salted water and then with clear water. After washing strain thoroughly and keep on fire until ready to stuff and truss. To truss the turkey begin by drawing the thighs close to the body. Run a long skewer through one thigh, then the body and out through the other thigh. Cross drumsticks and fasten securely with a stout string. Tie the tail. Next place wings close to body with tips pushed over first joint, making triangles on the sides of the bird. Hold them with the second skewer forced through wings and back. Draw the neck skin under the body and sew with a soft cord. Now take the string holding the drumsticks to the tail, cross it and draw it back and forth around each end of the lower skewer. Cross string again and draw it up and around end of upper skewer holding the wings. Tie string securely in a knot and cut off end. The turkey is always stuffed before trussing.

- Fruit Cake 1/2 lb. shortening 1/2 lb. brown sugar 6 egg yolks 1/4 lb. citron 1 lb. raisins 1 lb. currants

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Enters Monastery



Dr. Ernest Perrier, vice president of the National Swiss Council and president of the State Council of Fribourg, who has deserted a brilliant political career to enter the Benedictine Monastery of La Pierre Qui Vire in Burgundy. He was a member of Parliament, many times delegate to the League of Nations, and presiding officer of the last Disarmament Conference. He is 61 years old.

The Junior Cook

Here is a very pretty and delicious salad that I want all my Junior Cooks to make for Christmas Dinner. But I would suggest that you make it once or twice before Christmas to be sure that you can make it perfectly.

- Polonetta Salad 6 slices canned pineapple 1 hard boiled egg 1 small can pimientos 1 head lettuce Place each slice of pineapple on a bed of shredded lettuce; cut petals the shape of polonetta from the flowers and place in the shape of the flower on the pineapple. Fill the hole of the pineapple with chopped lettuce. Mash fine the yolk of the hard boiled egg and sprinkle a little of it in the center of the petals over the hole in the pineapple. Small cans of pimientos may be purchased in any store for ten cents.

DO YOU KNOW THAT: The large Molly Gavin Cookbook would make an ideal gift for a person who enjoys cooking? It contains over 3,000 delicious and economical recipes. This book ordered from now until Christmas will be attractively wrapped and will contain free of charge the pamphlets "Recipes for All Occasions" and "Choice Puddings." The book will be autographed by Molly Gavin and will contain the Season's Greetings. It will be sent to any address for \$1.00 postpaid. "Christmas Candles for Gifts" is the free circular being offered this week. Write your name on a stamped, self-addressed envelope. The free circular "Apple Dish" also is yours for a stamped, self-addressed envelope. The "Foods for Children" pamphlet will be sent to any address for five cents a copy (handling charges). Address: Molly Gavin, 1312 Massachusetts Ave., N. W., Washington, D. C. Copyright, 1932, N. C. W. C.)

- 1/4 lb. nuts (chopped fine) 1/2 lb. candied cherries 1 tsp. cinnamon 1/2 tsp. nutmeg 1 tsp. mace 1/2 tsp. allspice 1 tsp. cloves 1 egg whites 1/4 lb. pastry flour 1/4 lb. cup orange juice Cream shortening and add sugar. Mix well and add egg yolks. Beat thoroughly. Then add fruit, liquid and flour. Fold in egg whites which have been beaten stiff. Line pan with well-greased paper and bake in a very slow oven about five hours. Baked Pumpkin Cut open the pumpkin, take out the seeds, and without paring cut it up into large pieces; put the pieces on fire or a dripping pan, place in a moderately hot oven and bake about an hour. When done, peel and mash like mashed potatoes, or serve the pieces hot, with butter. The pumpkin retains its sweetness much better baked this way than when boiled. Cranberry Cobbler 2 cups flour 1/2 tsp. salt

Choice Between God and Mammon

Every Catholic paper, no doubt, has witnessed a falling off in its subscription list since the beginning of the depression. Now and then heart-rending letters are received from subscribers who are reduced to such meager circumstances that they are not able, any longer, to pay for a paper that has been coming to their homes for thirty or forty years. The Editors of our Catholic papers, in such cases, try to continue the subscription, if it is at all possible, of such loyal and valued patrons. But there is another class of people, who, when they find it necessary to reduce the expenses in their home, begin by stopping the Catholic paper, which is the only Catholic news or literature that comes to them, while they continue to subscribe for secular magazines and newspapers. Such conduct bespeaks a lack of Catholicity.

"The daily paper," says Bishop Kelly, "is meant for Christian, Jew, and Pagan. It brings to you the sordid details of court room cases, lists the bigamous actions of divorcees, pastes long streamers of murder before your eyes, dips down into dives with stories of ungodly people, takes you mentally into places where decent people would refuse to go. It seldom uplifts, yet by relating morbid details it often tears down, for its purpose is to make money, not to make men more Christian. No home ever grew closer to God by reading a daily newspaper, and no child ever grew Christ-like by perusing its columns." And yet this is the paper that must be continued at all hazards, while the Catholic paper with its clean, wholesome news that leaves no stain upon the mind of young or old must be discontinued for economy sake. If you are thinking of dropping your subscription, ask yourself if you are a member of this latter class, and if you can afford to make such a choice between God and mammon?—From Ave Maria.

- 1 cup milk 4 tbs. shortening 3 tbs. sugar 3 tbs. baking powder 1/2 tsp. vanilla. Sift the dry ingredients together. Rub in the shortening. Mix well and pour over sweetened cooked cranberries in buttered baking dish. Bake 45 minutes. Serve upside down with cream whipped, or hard sauce. For a cobler that is a little richer add one beaten egg to the above recipe and use about seven-eighths of a cup of milk.

- Fork Scapple 3 cups cornmeal 3 quarts water 3 cups cooked ground pork Salt, cayenne, sage and savory to suit the taste Cook the pork slowly until tender. Skim the water in which it has been boiled, add seasonings. Then remove the meat from the bones and chop very fine. Return the meat to the hot stock and sprinkle in the cornmeal. Cook for about an hour, stirring frequently. Pour into deep, greased bread pans and set aside until firm and cold. Left over pork can be used in making this. Instead of meat stock you can use hot water.

- Potato Stuffing 2 cups hot mashed potato 2 cups cracker crumbs 1-3 cup melted butter 1-3 cup sausage fat Giblets Hot water Salt and pepper Sage Mix first four ingredients in the order given. Add one-half cup giblets, cooked and finely chopped. Moisten with hot water and add seasonings to taste. Some prefer this to plain bread stuffing.

- Graham Date Pudding 2 cups hot milk 1/2 cup sugar 1/4 cup cranberry 14 Graham crackers crumbled 1 egg, beaten 3/4 cup chopped dates 1/4 tsp. salt 1 tsp. grated orange or lemon rind 1 tsp. vanilla To hot milk, add sugar and crackers. Stir into beaten egg and add dates, salt, rind and vanilla. Turn into a buttered baking dish and bake 40 minutes in a slow oven. Serve hot with sauce or cream.

HOUSEHOLD HINTS If unexpected guests drop in and feel like having a little something to eat, wrap slices of bacon round stuffed olives, stick them shut with toothpicks and brown under the broiler. Sour milk beaten into mayonnaise dressing gives it a delicious flavor. To keep a perfect polish on the dining room table or other furniture, rub it every four days with a mixture of equal parts of olive oil and turpentine; apply with flannel cloth. To sharpen the food chopper when the knives become black and dull, run a piece of sand soap or scouring brick through the chopper as you would a potato. It brightens and sharpens the knives to cut like new. Use pulverized sand soap or scouring brick or small ends left from the cake of scouring soap. Wash well in boiling water afterwards to remove all grit. Oil the chopper or eggbeater with a little glycerine; this is a lubricant which does not taste in food. Rinse with cold water the dish or pan in which milk is to be heated and it will not scorch. A splendid shoe polish is made by mixing a little milk with ordinary blacking; rub a small quantity on the leather and very little polishing is necessary. Dip a piece of cheesecloth in turpentine, then let it dry well and it will be found a magic duster. Cut a pint brick of ice cream into small cubes. Press Nabiscos against the sides, cutting to fit if necessary. Sprinkle the cream with grated chocolate, chopped nuts, or shredded coconut and serve with a small sprig of holly. This is an excellent Christmas supper dessert.

Capuchins in United States For 75 Years

New York.—In observance of the seventy-fifth anniversary of the establishment of the Capuchin Order in the United States, High Mass was celebrated at the Capuchin Church of St. John the Baptist here, Thursday of last week by the Rt. Rev. Mgr. William E. Cahin, pastor of St. Andrew's Church. The sermon was preached by the Rt. Rev. Mgr. John P. Childwick, pastor of St. Agnes' Church and chaplain on the "Maine" at the time the vessel blew up in Havana Harbor.

The Capuchins' missionary activity in the Western Hemisphere extends over a period of 300 years, the first friars landing in North America at Nova Scotia in 1622. Capuchins arrived in Virginia in 1650 and by 1722 had established a number of flourishing parishes in the Mississippi Valley.

In 1787, the first two German Capuchins came to America. They were Fathers Charles and Peter Halbrum. Cardinal Ignatius Persico was Bishop of Savannah from 1870 to 1873.

The Capuchins' first permanent establishment was founded 76 years ago, not by Capuchins, but by two secular priests of Switzerland, Fathers Frey and Haas. Journeying from Wyl, Switzerland, to the United States in 1856, they went to Bishop Martin-Henri of Milwaukee, a fellow countryman, and asked for his support in their plan to establish the Capuchin Order in the United States. The Bishop, however, first assigned them to parochial work, but later gave his consent.

On Dec. 2, 1857, Fathers Haas and Frey took the habit of the Capuchin Order, the former taking the name Francis and the latter Bonaventure. The two took their simple vows, February 16, 1859, and Father Francis was made Superior of the community.

A very good remedy for effacing the attachment to earthly things which you remark in yourself is not to think of them, but, on the contrary, to raise your mind to God.

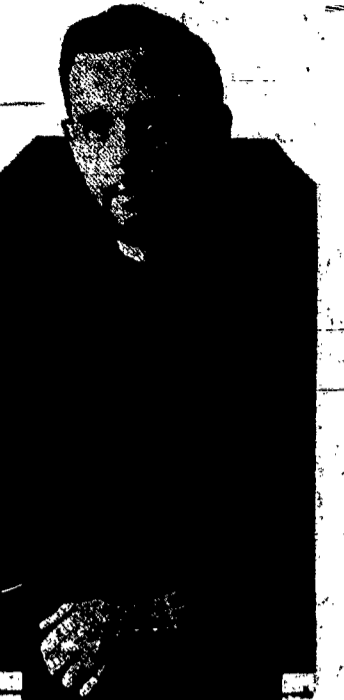
The community chests are now appealing to civic pride—the idea being, of course, that you have to fill out your chest to keep up your chin. —Virginian-Pilot.

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Holy Land Pioneer



The Rev. Sylvester Saller, O.F.M., who is the first titular of the new chair of Archeology at the Franciscan Biblical Institute in Jerusalem, will direct, next spring, the excavations on the traditional site of Mount Saba where Moses contemplated the Promised Land. Father Saller belongs to the Chicago Province of the Franciscan Fathers and was formerly attached to the faculty of St. Joseph's College, Hinsdale, Ill. (Mombelli.)

Passion Prayer Book

A prayer book entitled "The Passion Prayer Book," compiled and edited by the Rev. Harold Purcell, C.P., editor of The Sign, Union City, N. J., is sure to be received with great acclaim. Father Purcell is widely known in Catholic press circles and this prayer book will add to his prestige.

The volume is divided into two parts, the first containing informal meditations on Christ Crucified; the second containing prayers and devotions for every possible occasion.

One unusual feature about this 324 page book is that everything is printed in English. There are no Latin prayers or ejaculations. Father Purcell has made up this book for the average person for use during the entire year. It has a prayerful appeal. It contains everything that one would look for in a real prayer book.

Catholic World Over

(Continued from Part One) and is somewhat distinctive from the other houses, he says.

Chicago.—Among the visitors and specialists who were admitted to the 1932 convention of the American College of Surgeons at its 1932 convention was Dr. William M. Hanzhaw, former medical director of the Lewis Memorial Maternity Hospital, and present attending obstetrician of Mercy Hospital and professor of Obstetrics at Loyola University.

Miyasaki, Japan.—"The Order of Mount Saba" is the title of a little monthly got out by the Missionaries in the Mission of Miyasaki. It is prepared principally for persons of the middle class and aims to inaugurate the minds of these people who need instructions, and who exercise an important bearing on the trend of the nation's thought.

Detroit.—Fourth conversions have resulted from the establishment of a Catholic newspaper in this city. It was reported at a Catholic press promotion conference just held.

London.—There are now 22,700 Catholic priests in the world. Of this total 227,000 are secular priests and 2,000 regular. The continental distribution of the world's Catholic clergy is given by Dom Gratian Spleis, O.S.B., a noted statistician as follows: Europe, 222,000; America, 61,500; Africa, 4,500; Asia, 10,000; and Australia, 2,000.

Valencia City.—The earliest Mass which the most Ordinary will be held in May 1933 at about 1700. This Mass will be held in the presence of the Bishop and will be made with particular solemnity. It is the first Mass of the year.

The Catholic Courier and Journal is classified as follows:

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Catholic Courier and Journal Official Newspaper of the Rochester Diocese Rochester, N. Y. 237 Andrews Street Jan 21, 1933 To Our Readers: May I urge upon you the importance of patronizing the advertisers in the Catholic Courier and Journal! These business men, who have faith in the active good will of our subscribers, make possible the publication of our Official Diocesan Newspaper. The money they spend with us enables us to develop and improve this publication, making it a genuine asset to the Catholic life of the Rochester Diocese. On the basis of reciprocity, we should do everything possible to aid those who have so consistently aided us. In making any purchase, whether for a large or small item, whether for the home or for business, I would ask you to first look in the columns of the Catholic Courier and Journal and give consideration to the merchants represented there. Very truly yours, Leo C. Mooney, Reverend Leo C. Mooney, Managing Editor, CATHOLIC COURIER AND JOURNAL