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BUSINESS REVIEW COLUMNS

Missionary to Indians



The Rev. Leo C. Cunningham, S. J., a missionary to the Indians, is shown with Chief (Took) To-Wah, who conferred upon the Jesuit Missionary the title of Eagle of the Lone-Cloud Country.

The turkeys and carrots can be prepared the day before and placed in an earthen dish with a piece of butter on top. They can be placed in the oven and reheated for dinner next day. There will be just as good as when served the day they are cooked. Sauerkraut is always served with a turkey dinner in the South. This can either be bought in bulk or in a can and prepared the day before. All that is required is to boil it with a piece of pork. The tomato salad can be prepared several days ahead and kept in a cold place. Recipes for the other dishes on the menu will be found below.

Tomato Jellied Salad
2 cups tomatoes (usually the quantity in a No. 2 can)
2 tbs. of sugar, or sugar to taste
1 medium sized onion
1/2 cup chopped celery
2 tbs. plain gelatin
1 green pepper
Salt and pepper to taste

Place the gelatin and sugar in an earthen dish and with 1/2 tbs. tomato juice. Heat the balance of the tomatoes to the boiling point, and pour over the gelatin mixture. When the salad mixture is cold add the vegetables which have been chopped fine and season with salt and pepper. Serve on a leaf of lettuce with mayonnaise. This is an exceptional light and delicious salad to serve for Christmas dinner.

Mashed Turnips with Carrots
Peel and cut into small cubes turnips and carrots in equal quantities. Boil together until tender. Drain, and then mash in season with salt and pepper and butter. This is a very good combination.

Candlestick Salad
6 slices canned pineapple
6 maraschino cherries
3 bananas
1 green pepper
2 tbs. lemon juice

Peel down the banana on the crooked side, so that it will be straight and look like a candle. Cut in halves and roll in lemon juice. The lemon juice prevents discoloration of the banana. Fit the banana into the hole of the pineapple slice and decorate the top with a cherry to imitate the flame. Cut the pepper into thin strips and place a curved strip at the side of the banana to represent the handle of the candlestick. Arrange on shredded lettuce, or watercress on individual plates and serve with French dressing to which may be added a few chopped nuts. Whipped cream may also be served with this salad. Well dried nut meats can be dipped in olive oil and placed on the top of the banana and lightly to make a very pleasing appearance, instead of a cherry. This is a pretty Christmas salad.

Christmas Plum Pudding
1 cup scalded milk
1/2 cup sugar
yolks of 4 eggs
1/2 tsp. each of cloves and mace
1/2 lb. currants
1/2 lb. suet
1 pt. bread crumbs
1 tsp. salt
1 tsp. cinnamon and nutmeg
1 lb. raisins
1/2 cup almonds
Whites of 4 eggs

Pour the scalded milk over the crumbs taken from the center of the loaf. Add the sugar, salt and yolks of eggs, beaten together; then the chopped suet, mixed with the blanched and chopped almonds, the seeded raisins and the cleaned currants; lastly add the spices and whites of eggs, beaten stiff. Serve with hard sauce, or any fruit pudding sauce. Steam four hours. For a change, chopped dates or figs are particularly good in place of the currants or raisins.

Christmas Cakes
1 cup sugar
1 cup butter
3 cups flour
2 tps. baking powder
1 egg
1/2 cup milk
1/2 lb. candied lemon and orange peel chopped

Cream butter and add gradually sugar, continuing beating. Sift flour and baking powder together. Add to cream mixture, alternately with the well-beaten eggs. Add milk and peel. Bake in small buttered and floured cup cake pans in a slow oven.

Hard Sauce
1-3 cup butter
1 cup confectioners' sugar or 3/4 cup granulated sugar
1-2 tsp. lemon extract
1/2 tsp. vanilla
Cream butter, add sugar gradually, while beating constantly, then add flavoring.

The Junior Cook

By MOLLY GAVIN

The Junior Cook will undoubtedly have to help mother on Christmas Day with the cooking and setting the table and if you are very good little cook you can make one dish while mother is being something else.

You can make the potatoes very soft and fluffy, and with no skins, and watch the gravy so that it doesn't burn. You can prepare the celery. And if you wish to make something for dinner all by yourself, here is something that you can make several days before and have all ready on Christmas. Peppermint candies at the end of the dinner will be just the thing.

Peppermint Drops
One cup sugar crushed fine and moistened with boiling water, boil five minutes, take from the fire and add cream of tartar, the size of a pea, mix well, add 4 or 5 drops of oil of peppermint, beat briskly until the mixture whitens, then drop quickly upon white paper. Have the cream of tartar and oil of peppermint measured while the sugar is boiling. If it sugars before it is all dropped add a little water and boil a minute or two.

DO YOU KNOW THAT
The Large Molly Gavin Cookbook would make an ideal gift for a friend? This book ordered from now until Christmas will be attractively wrapped and will contain free exchange the pamphlets "Choice Puddings" and "Salads for All Occasions." It will also be autographed by Molly Gavin and will contain the season's best recipes. It will be sent to any address for \$1.00 postpaid.

The free circular this week is entitled "Christmas Candles For Gifts" and is yours for a stamped self-addressed envelope. The "Salads for All Occasions" pamphlet and the "Choice Puddings" pamphlet may be had for five cents each (including charges). Address: Molly Gavin, 1312 Massachusetts Ave. N. W., Washington D. C. (Copyright, 1932, N. C. W. C.)

HOUSEHOLD HINTS

When stuffing your turkey put a core and quartered apple in with the dressing and it will give a delicious flavor to both the turkey and the stuffing. Do not peel the apple; the skin will help to hold the apple together.

To attain ease of service is the ambition of the woman without a maid. A formal dinner or luncheon cannot be achieved, but a most delightful informal one may be given. If plans are made in advance. The wise hostess does not attempt an elaborate menu. After a first course of canapés or cocktails the hostess rises and each course to remove the dishes and bring on the next course. Then the meal commences with the main course the pile of heated serving plates being placed at the host's right, while the meat is placed in front of him. The person next to the host may assist in serving the vegetables. Plates are passed informally, the first person receiving a plate should keep it. When the main course is finished the hostess quietly rises, and without apologies, clears the table as would be done if a maid were in attendance. After removing the crumbs, she serves the dessert and coffee.

You will find a large salt shaker with a mixture of three parts salt to one part pepper invaluable right close to the kitchen range. Meats and vegetables may be seasoned quickly and the serving of the food takes less time. After using iron frying pans, roasters, etc., wash well and then put over a lighted gas flame until thoroughly dry. If this precaution is taken the pan will not rust. Iron vessels that are not used frequently should be rubbed with unsalted fat to prevent their rusting from disuse. Before hanging out clothes wet the hands with vinegar and dry them well; this prevents the hands from chapping. In cold weather try rubbing a little cornstarch on the hands before going out.

CHRISTMASTIDE

Christmastide lasts from December 25, the anniversary of Our Lord's birth, to January 6, the twelfth day after the Feast of Christ's Nativity.

Merry Christmas to All

Finger Lakes Restaurant
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Extending the Season's Greetings to Readers of the Catholic Courier and Journal

Frank O. Lathrop
General Hardware
CANISTEO, N. Y.

Germany Recalls Desecration By Soviets of Xmas

(Continued from Page B-1)

Two weeks ago one of the main thoroughfares of the Russian capital, it was formerly a monastery.

Then followed reflections on the monks who had at one time occupied the edifice, and the boast that the material now assembled to form the "museum" will "amash all religion to pieces." As the so-called tour of the "museum" progressed a woman and two "Red" soldiers joined in the dialogue, which linked blasphemy to blasphemy in a vicious effort to belittle adherence to religious belief and belief in God. There is no need to comment further on the shameful details of the broadcast. Suffice it to say that the program concluded with the reiteration of Lenin's thesis that "religion is an opiate for the people."

Catholic Press Protests
This shameless promotion of the faith of the whole world resulted in indignant protests in the German Catholic press. The leader of the Protestant Church in Prussia, Dr. Frederick Karl Otto Dibelius took up the challenge in a vigorous radio talk in which the insidious Bolshevik propaganda was denounced as a flagrant abuse of international radio courtesies.

The Berlin Foreign Office once more had to make representations in Moscow. The blasphemous broadcast was declared to be an unfriendly act against Germany in particular, and it was pointed out that the previous complaint of the German authorities had been completely disregarded. But the outrage had already been perpetrated.

The protest of Christian public opinion may have results this year. In many parts of the world, Churches and Government in Germany will be on their guard against another Bolshevik desecration of Christmas. During the last election campaign a few weeks ago a secret radio station apparently owned by German Communists spread the worst type of "Godless" propaganda all over the German Capital City. The police of Berlin have not yet succeeded in locating the origin of these illegal broadcasts, but they certainly are a serious warning of what might be expected at Christmas this year if proper action is not taken to avert the protest of all Christians the world over against the vilification of the holiest ideals of humanity.

The "Hay-Barn" Church

(Continued from Page B-1)

The United States Regular Army has said Mass at Christmas in many parts of the world but in no church, he says, has he ever felt the fervor of Christmas as much as he does in his hay barn church. He always begins upon saying the Mass at dawn on Christmas morning. He says the "museum" progressed a woman and two "Red" soldiers joined in the dialogue, which linked blasphemy to blasphemy in a vicious effort to belittle adherence to religious belief and belief in God.

The James Lawrence Korman Hospital for Crippled Children was founded by James Lawrence Korman, grips the heart.

The "Hay-Barn Church"

(Continued from Page B-1)

The "Hay-Barn Church" was given the name of the patron saint of the hospital's founder.

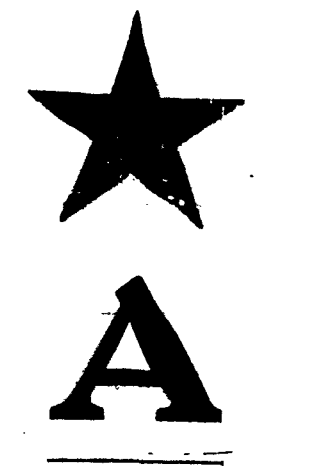
Tramps are allowed to sleep in the hay barn. Father Fealy has given orders that they are not to be molested. The infant Jesus, he says, was born in a stable and wishes the poor outcasts to have a place of refuge. Father Fealy has the church insured and he leaves no valuables there.

At 9 o'clock on Christmas morning the crippled children from the hospital are taken to the church for Mass just as they are taken there on Sundays and holy days of obligation. The singing of the Christmas carols by these little cripples—these little "Tiny Tims" and the "Tiny Tims" sisters, grips the heart.

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Timken Oil Burners

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There are a number of Timken Silent Automatic Oil Burners on the market. They have been giving unfettered service for years, according to the Laube Electric Corporation of 191 East Avenue. And they should know for they made the original installations.

These oil burners are so designed in principle as to create an efficiency that tends to produce the ultimate heat advantage. A very careful engineering process has gone into their manufacture and tests have been conducted under every conceivable condition that might arise in different homes in different climates and all under varying circumstances.

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HOW and WHAT TO SERVE

HINTS FOR THE HOUSEWIFE

By MOLLY GAVIN

CHRISTMAS MENU
Dinner
Fruit Cocktail
Stuffed Olives Curled Celery
Cranberry Sauce
Roast Turkey
Bread Stuffing
Shiblet Sauce
Marshmallowed Sweet Potatoes

Mashed White Potatoes
Mashed Turnips with Carrots
Sauerkraut
Tomato Jellied Salad
Plum Pudding
Hard Sauce
Coffee
Peppermint Drops

HOW AND WHAT TO SERVE

Christmas comes but once a year. It is the season of joy and Christmas cheer. On Thanksgiving Day we thank for earthly blessings and comforts. On Christmas Day we give thanks for the birth of our Saviour. On a feast day like this, which means so much more than any other, we always take special pains with the dinner.

The Christmas dinner is usually a home affair. The business of eating at a restaurant on Christmas Day is not the proper thing. Mother does not mind a little extra trouble with the Christmas dinner, for the modern mother knows that she can prepare many things the day before and leave herself only the actual cooking of the turkey or other meat and vegetables for Christmas Day.

In order that mothers thoroughly enjoy the day and not spend all their time cooking and preparing dinner, we have arranged a menu including dishes which can be prepared partly or in whole the day before Christmas. For the fruit cocktail buy a can of fruit salad and cut the pieces small. For the turkey dish the night before and place it in the refrigerator so that it will be too cold for dinner. The celery can be prepared the day before and placed in ice cold water to cure it up. Buy the hearts of the celery, which are usually cheaper than the large bunches of celery, and cut it "Chinese style" that is, quarter the stalk instead of breaking off each piece.

Cranberries can be prepared one or two days ahead. The turkey can be stuffed and prepared the night before, ready to be placed in the oven. The giblets can be boiled and the sauce made the day before and kept in the refrigerator.

There is one advantage of serving sweet potatoes inasmuch as they can be boiled the day before, peeled and sliced, ready to place in the oven with a small piece of marshmallow on each side to be heated for dinner.

their own products. The Laube Electric Corporation very carefully explain in why they have such absolute confidence in their products. Part by part, they bring out the highlights of the burners they market. Questions and answers, they supply with a readiness that convinces anybody they know their business—and oil burners.

Although the oil burner business is their major activity, this same firm can supply prospective purchasers with electric washers, radios and a great many electrical appliances. And the same reputation that backs up the Timken Silent Automatic Oil Burner is also characteristic of the other commodities they sell.

Pastries for Parties

At Holiday Time

Many families will be reunited during the joyous holiday season that is soon to start. There are so many parties and social occasions that are arranged in honor of the homecomers, all of which festive affairs are enjoyable but bring in their wake extra work and the extra burden of details to the busy hostess. Entertaining duties are considerably lightened when the hostess takes advantage of the services of Lapple's O. K. Bakery at 928 Clinton Avenue, North. The products of this bakery will be found to be a tempting and appealing addition to any luncheon or dinner, whether it is for the family or for special guests, and an attractive and delicious number of delicacies are offered by Lapple's O. K. Bakery for the holiday season.

There's that unbeatable something about the products of Lapple's O. K. Bakery. They are products of long experience and a constant desire to do even better than last time. Try them. Find out just how good pastries and bread can be.