

Their Activities

OUR CATHOLIC WOMEN

Their Interests

Our Lady of Perpetual Help

Devotions

THREE NOTED LOVERS OF OUR MOTHER



By THE REV. CHARLES D. FALLON, C. S. S. R.

EDITOR'S NOTE: The article this week in connection with the devotion to Our Lady of Perpetual Help at St. Joseph's Church and other Churches in the diocese is by Father Fallon, Kenedyville, stationed in Boston, who is author of many well known articles about the Blessed Virgin Mary. In the following article he relates the love of a Pope and two Bishops for Our Mother of Perpetual Help.

Although the name of the saintly Pope Pius IX is inseparably linked with the Immaculate Conception, he was also deeply devoted to the Holy Mother of God under two other titles. Our Lady of Loretto had a claim of gratitude upon him of which he was ever conscious. For it was she who cured the epilepsy which threatened to bar him from the priesthood. His ardent devotion to Our Mother of Perpetual Help resembled a subterranean river which, beginning as a trickling stream, gathers volume and strength in its flow, and suddenly appears a deep, strong torrent.

As a child he had been brought to the Church of St. Matthew where, for many years, the miraculous image remained in comparative obscurity. The swiftly passing years had not wiped out the debt of gratitude which Pius felt he still owed to his Mother. So, he eagerly grasped every opportunity to discharge this debt. Not least among the many acts by which this saintly Pontiff honored the Blessed Mother of God, was his command, in 1866, that the miraculous picture, which he had been wont to visit as a

SS. Peter and Paul's Auxiliary Outing Committees Named

Mrs. Anne Spacher, Chairman for the picnic of SS. Peter and Paul's Ladies' Auxiliary No. 44, to be held at Ontario Beach Park on Wednesday afternoon, August 9, has appointed the following committee to act with her:

- Hostesses: Mrs. Amelia Hoch; Mrs. Magdalena Kluber, Miss Sophia Kluber, Miss Lillian Miller, Miss Katherine Miller, Miss Rosella Miller, Mrs. Katherine Prendergast, Mrs. Mary Hasselwander, Mrs. Camilla Hasselwander, Mrs. Mary L. Hart, Mrs. Georgiana Wetspansel, Miss Josephine Carlin, Miss Loretta Keegan, Mrs. Anna Lampier, Mrs. Irene Schoen; Reservations: Mrs. Selinda Fitz Harris, Mrs. Harriet Schoen; Tickets: Mrs. Ottilia Eberhardt, Mrs. Caroline Esse; Peanuts and Candy: Mrs. Mary Heuer, Mrs. Louise Sullivan; Orangeade: Mrs. Louise Sullivan, Mrs. Mary Collins; Prizes: Mrs. Margaret Burns, Mrs. Pauline Molland; Sports: Mrs. Margaret Burns, Mrs. Pauline Molland, Mrs. Gertrude Papineau, Mrs. Mary Overhaus; Cards: Mrs. Catherine Schwarz.

Those attending are asked to provide their own cups. For reservations for supper call Genesee 1288 or Genesee 6018-W.

How and What To Serve That's For the Housewife

By Molly Gavin

At this time of year there is nothing more delicious than a real old-fashioned berry or fruit dumpling. By old-fashioned I mean a dumpling that is made in a crock dish and placed in a big kettle to steam. Such dumplings are about the easiest dessert made, and men folks are especially fond of them. They are also excellent for children.

From now until late in the fall, blackberry, blueberry, apple or peach dumplings can be made. The fresh fruits and berries are ideal for making old-fashioned dumplings. The juice from the berries rises up into the dumpling dough when cooking and gives it a delicious flavor.

In preparing dough for the top of a dumpling make it stiffer than short-cake dough, as the steam in the boiling kettle adds moisture to it. When making old-fashioned dumplings of apples, nutmeg or cinnamon may be added.

Berry or fruit dumplings are never served hot, but warm. In serving a dumpling cut the top as you would a pie and place it on a small platter, then with a tablespoon place the berries and juice on top. Whipped cream can be served with it but is not necessary.

The following old-fashioned dumpling recipe is worth clipping and adding to your scrap book of recipes as it is very seldom found in cook-books. This recipe was given to me by a lady who is now over eighty years old and it was used for years by her mother.

Old-Fashioned Berry Dumpling: Fill a crock baking dish with two cups berries, 1/2 cup sugar or enough to sweeten to taste, and one tbs. butter dotted over the top of berries. Cover the top with the following dumpling dough: Mix one cup flour, two tbs. baking powder, two tbs. sugar and 1/2 tsp. salt. Work in one tsp. lard. Then mix a little over 1-4 cup of milk or enough to make a dough that you can handle on the bread board. Cover the top of the berries with this mixture and press the edge against the sides of the dish. Cut an opening with a knife in the middle of the dough to allow the steam to escape. Place the dish in a pot of boiling water (enough water to make it unnecessary to take the cover off the pot until the dumpling is done). Cover and steam 40 minutes. Serve with or without cream.

Kneels at Shrine

When he heard of the wonderful favors granted at Mary's new shrine, he remarked: "Ah, then, she will not refuse to succor the poor Pope"; and on May 5th, 1866, he visited the shrine, and knelt and prayed before it as he had in the days of his childhood. And who can doubt, while he trudged sorrowfully up the Calvary of political and social unrest amid which so many of his years were cast, that this sorrowful Mother supported and strengthened her devoted son?

Before that same picture, an English seminarian often knelt during his course of studies at the English College in Rome. Richard Lacy, later Bishop Lacy, had stood amid the picturesque throng that on an April day in 1866 made the streets of Rome ring with welcome to Our Mother of Perpetual Help. Perhaps his had been the good fortune to stand beside the distracted mother who held up her dying boy to the picture as the procession weaved its way through the solid lines of people. If so, he heard her pleading cry: "O Good Mother, either cure my boy or take him to thee in paradise"; and saw the child restored to perfect health within her trembling arms.

Bishop Kneels Before Picture: It was natural, then, that his thoughts should turn to that same Mother when a serious affliction struck himself. Kneeling before the wonder-working picture, the child-like faith of the young Bishop was, in 1884, rewarded by a miracle.

His gratitude for this wonderful answer to prayer crystallized into a remarkable zeal to make Our Mother of Perpetual Help better known and loved. He made her the chief patroness of his diocese, and demanded that a copy of the miraculous picture should be exposed for veneration in every church. That this legislation was no mere gesture is evident from the Bishop's own words: "A special blessing seems to have descended on this diocese since the church (his own

Blessed By Pope



The large bronze statue of "Mary Our Mother" was recently blessed in the "Hall of Vestments," in Rome, by His Holiness Pope Pius XI and will be unveiled at the Sanctuary of Our Sorrowful Mother, in Portland, Oregon, on the opening of the 700th anniversary of the Servite Order, in August. The statue is eleven feet high and was sculptured by Prof. Giuseppe Cassoli. It represents the devotion of the new Feast to Mary Our Mother, instituted by His Holiness in 1930. (Photo by Felisi, Rome.)

Rochester Cottage Hostess Aid At Carnival Held At Catholic Summer School

By ALEXANDER J. O'NEIL: Cliff Haven. — During the past week at the Catholic Summer School, the carnival spirit pervaded the entire grounds. On Wednesday, under the auspices of the Alumnae Auxiliary Association, the annual carnival opened under the leadership of Miss Katherine Toner who worked incessantly to make the event a success. Miss Elizabeth Kasekopf, hostess of the Brooklyn Cottage, had entire charge of the tickets and Miss Mary Jones constituted the prize committee. The judges were Miss Mae McIntyre and Mrs. Joseph Conlea. The Champlain Club where the affair took place was gay with colored lights and bunting. Music was furnished by a full orchestra.

The program opened with the children's grand march, followed by tap dancing and singing. Several novelty features trained by the Misses Marie and Virginia Carr delighted the spectators. Then came the awards for children's costumes. The next feature was the grand march of the grown-ups. The costumes were unique and striking and won the applause of the audience. After the final awards were made, the remainder of the evening was spent in dancing. A vote of thanks was given to Mrs. Frank Fitzpatrick of Plattsburgh for her enthusiastic advertising of the carnival in Plattsburgh which sent a large and representative delegation.

Special thanks has been voted by the Alumnae Association to Mr. J. M. McGalley of the Brooklyn Cottage, Miss Cecelia Carey, hostess of the Rochester Cottage, Mrs. M. R. Cosgrove, hostess of the New York Villa, and Mrs. E. M. Healy, hostess in connection with the Carnival.

Camp Madonna Guests Listed For This Week

The following girls are guests at Camp Madonna this week: Ellen Keefe of Fairport, N. Y.; Florence Rogan also of Fairport; Arlene Trowant of Lakeville, N. Y.; Teresa McCann of Geneva, N. Y.; Lucy Mount of Rockville Centre, N. Y.; Louise Marie Henricus, Lillian Marcon, Doris Anne Flaherty, Jeanette Marks, Harriet Walton, Kathleen Flaherty. Mrs. Mary Peters, Miss Frances Fuchs, Jane Meyerling, Kathleen Cunningham, Marguerite Hassard, Winifred Clark, Rose Marie Lamp-rakes, Janet Brown, Anne Virginia Miller, Elizabeth Enright, Helen M. Faucher, Patricia McQuade, Patricia Norton, Mary Jane and Ann Dollinger, Patricia Dalley, Catherine Lot-spike, Mary Schiff, Jeanette Benson, Patricia Bracken, Mary Bracken, Mary Jane Phelan, Marie and Betty Vetter, Helen Geers, Adema Fahy, Marion and Rita McCulgan, Betty and Patricia Kayes, Mary Fitzgerald, Jean McGreevy, and Jean McCarthy.

Strange But True cartoon feature will be found on Page Six.

Household Hints

Rub a raw potato on the griddle, instead of greasing it, to prevent pancakes from sticking.

All sliced vegetables should be cut across and not with the grain.

Drop pared apples or other fruit into cold water flavored with a little lemon juice to prevent their discoloring.

In making salads always arrange atom ends of greens to center of plate, forming a net for the salad.

To banish offensive odors from a sink or drain, pour down the pipe a strong solution of borax.

To keep poached eggs from breaking or sticking to the pan, put a few drops of vinegar in the water. Lemon juice can also be used just as effectively.

To freshen stale bread, wrap the loaf in a wet cloth for a minute, then remove it and bake the loaf in a slow oven for about one-half hour.

Grained woodwork should not be washed with soap and water. Clean and polish it by rubbing with a cloth dipped in turpentine.

When ironing, keep an atomizer filled with water handy for the spraying of any dry spots that may need further dampening.

The Junior Cook

Colorful dishes attract every little girl and there is no vegetable that makes a prettier dish than tomatoes. Years ago tomatoes were not so popular as they are now. They were called "love apples" and "golden apples." Within the past ten years dietitians and scientists discovered that they were rich in vitamins similar to the orange and they now advocate taking tomato juice, or some kind of tomato dish at every meal. Of course, all my young readers know how to serve sliced tomatoes and how to make lettuce salad; but stuffed tomatoes are just different, and as they make a very pretty dish I will tell you how to stuff them.

Stuffed Tomato Salad: Soak 8 ripe tomatoes and remove the skins, cut a slice from the top of each and remove all seeds with a small spoon. Peel two cucumbers, slice them, season with salt and pepper, and mix with two tbs. mayonnaise dressing. A tablespoon of chopped onion may be added if desired. Fill the tomato cups with this and put a little mayonnaise dressing on top. Sprinkle with parsley or scraped green pepper and serve on crisp lettuce leaves.

DO YOU KNOW THAT: To me canning is the best means of providing a sufficient supply of vegetables and fruit during the winter months? The large Molly Gavin Cookbook contains a complete chapter on preserving and canning. There is also included a complete time table for canning fruits, vegetables, meats, etc. This book may be had for \$1.00 postpaid.

The "Preserving and Canning" pamphlet is especially helpful at this time of year. It may be had for five cents (handling charges). The free circular this week is "Jams, Jellies and Marmalades." It is yours for the asking. With your request enclose a three-cent stamp. Address: Molly Gavin, 1322 Massachusetts Avenue, N. W., Washington, D. C. (Copyright, 1932, N. C. W. C.)

Father Sigmund Named Capuchin Provincial

Pittsburgh.—The Very Rev. Sigmund Cratz, O.M.Cap., was elected Provincial of the St. Augustine Province of the Capuchin Order, at a chapter which has been in session at St. Augustine's Monastery during the past week. He succeeds the Very Rev. Thomas Petrie, O.M.Cap., who had completed his second three-year term as provincial and was therefore ineligible for re-election. Father Sigmund is one of the best-known priests in the Pittsburgh district both in the Capuchin Order and in other Catholic activities. At the time of his election he held the positions of Definitor, Superior of the Mission Band, Director of the Toner Institute and Moderator of the Seraphic Work of Charity. He contributes articles frequently to various publications, and is highly regarded as a preacher.

POPE HONORS VINCENTIAN

Montreal.—(NCWC)—His Holiness Pope Pius XI has conferred the title of Commander of the Order of St. Gregory the Great upon J. A. Juffen, President of the St. Vincent de Paul Society here.

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Rochester Diocesan Council of the National Council of Catholic Women

Office: 1020 Columbus Civic Center, 30 Chestnut Street

The Rochester Diocesan Council of the Holy Father, and having a wide welcome the renewal of the following affiliations received during the month of July: St. Eustace Auxiliary 48, Knights of St. John, Rochester; Catholic Women's Club, Rochester; Rosary and Scapular Society, St. Aloysius Church, Auburn; Rosary and Scapular Society of the Sacred Heart, Rochester; Ladies Auxiliary 47, Knights of St. John, Rochester; Catholic Daughters of America, Court 418, Geneva; St. Monica's Sacred Heart League, Rochester; Auxiliary 44, Knights of St. John, Rochester; Family and Child Placement Department, Rochester Catholic Charities; Rosary and Scapular Society, Holy Family Church, Auburn; Altar Society, St. Patrick's Church, Moravia; Rosary and Scapular Society, St. Mary's Church, Auburn.

THE PLACE OF ANSWERED PRAYERS

There is a place of prayer on the south bank of the beautiful Molokai River about forty miles west of Albany, New York. It is called Martyr's Hill, the site of the ancient Iroquois Village, Ossernenon, now known far and wide as Auriesville. There America's first Saints, Isaac Jogues, Rene Goupil and John Talande, suffered captivity and death for Christ.

Martyr's Hill rises abruptly from the Auriesville railroad station, and is one of the most beautiful spots in the Mohawk Valley. On the top of the hill, once stood the Mohawk Village called Ossernenon. It was up the steep ascent leading to this village, on the eve of the Assumption, 1642, that Father Isaac Jogues and Rene Goupil and their fellow captives, were forced to run the cruel gauntlet, under a rain of blows from clubs and staves. It was on a rude wooden platform before the village, they were made to suffer horrible tortures at the hands of the Iroquois.

Here, too, in Ossernenon, Father Jogues was martyred for Christ on October 18, 1646, and on the following day, John Lalonde, his lay assistant, died for the Faith. Four years before, on the same spot, Father Jogues saw his beloved fellow-captive, Rene Goupil, cruelly tomahawked. Here, also, in 1644, the Jesuit, Father Brassani, suffered terrible tortures for Christ, and Father Poncet suffered in the same manner in 1658.

PLENARY INDULGENCE

An official document of the Sacred Congregation grants to Auriesville an Indult in virtue of which the Faithful may gain a Plenary Indulgence once a year, on any day, under the usual conditions of receiving the Sacraments of Penance and Holy Eucharist, praying for the Intentions

AS ONE WOMAN TO ANOTHER By SUZANNE

HOW ARE YOU surviving the hot weather? It certainly has gotten to be an endurance contest between old man Sol and us poor mortals. As a remedy, Suzanne suggests reading a good book. Owen Francis Dudley's "Paean of Life" is a book that no adjective can adequately describe. It surpasses the "Masthead Monk" and that is saying much, as anyone who has read it knows.

FALL AS YOU know, hasn't arrived yet and in this weather entertaining at home is almost an agony. Yet, for your out-of-town guests you feel, and rightly so, that you should at least have a bridge. You can solve your problem at Crissy's Tea Room, 232 Cliff Avenue (opposite Rugby Avenue) and the best part is that you can entertain here much cheaper than at home. Just think, bridge luncheons from 35c up, with no charge for tables, cards and score cards. Make arrangements by calling Gen. 7136W.

ANOTHER RINGER for Tatlock's Laundry! You can go swimming, golfing or do anything your heart desires now on Monday, thanks to Tatlock's Thrifty Services. Sheets, pillow cases, table linens etc. all washed and ironed with only the wearing apparel returned clean, ready to iron. 12 lbs. for 9c. Call Main 3291.

SALE NOW'S THE TIME to get that dress you have wanted but felt you couldn't afford. Elmer's Dress Shop, 527 Cliff Avenue, is having a clearance sale on all summer dresses at \$3.95 and up. The dresses that were formerly \$5.95 and \$6.95 are \$3.95, the \$8.95 and \$10.95 dresses are now \$6.95 and \$7.95. Don't delay. Open evenings. Near St. Agnes'.

Do the fine points of social usage ever puzzle you? Perhaps SUZANNE can help you. If you wish her advice on matters of etiquette, address your inquiries to her in care of this column. Please let me know the proper way to eat a sandwich, either plain or club. Should it be broken, as bread is, or bitten into? Sandwiches are taken up in the fingers and eaten without being broken or cut. They are the one exception to the rule—one bites directly into them. Certain special kinds of sandwiches are more conveniently eaten by mouthfuls broken off with the blunt edge of the fork. The club sandwich is in this class. When passing a plate for a second helping, is it correct to leave the fork or knife on the plate? Under no circumstances should used silver be placed on the table cover.

GUESSWORK

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W. J. HICKY

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