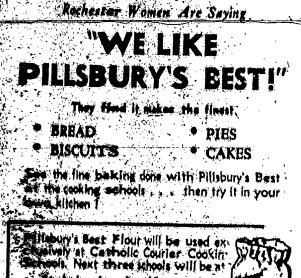
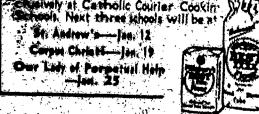
## CHOOLS OF COOKERY" SERIES OPENS AT PRO-CATHEDRAL PARISH HALL

CATHOLIC COURIER

## 

And the you for the you for the second with the second step within "The depression years have been the workened American women to the strate economy of the electric retrigent attender." The trater, The its of women whose







Planning and allow food pudgets allow nothing for Major Theme of

Waste Reduced

A second of the second of the property of the second of the property marks of special sets from the second of the property marks of the second of the property marks and the second of the

**Meal and Menu** 

This waition. This waition. Miss freme Munix, of the Home service Department of the Roch-service de-the Roch-service de-the Roch-service de-the Attention Service Serv

ion of the school will cover much by any other Yet, you can serve he same ground if one is missed, a direct to the table in your glass visit to another parish hall will re- cookware. Pyrex glassware will be suit in practically the same infor-used in the Catholic Courier

Schools of Cookery demensionnation Note books will not be needed tions. at the Catholic Courier Schools of

At the Catholic Courier Behools of Gookery as each woman attending will be given an attractive cook book containing recipes demon strated, as well as many other recipies, selected by Miss Helen Bmith, director to the Rochester Class and Electric Home Bervice De-partment, This cook book is of con-New Home Set Robeson "Shur-Edge" cutler: There are three essentials to

Robeson "Shur-Edge cutle-

partment. This cook book is of con-venient size for filing in the kitchen cabinat or cubboard. Displays of all foods used and of the appliances used in the demon-now being featured are to be used for axamination after the school for axamination after the school trations is complete. The blades of the new home carv-restan is complete. The blades of the new home carv-to blades

for examination after the school scholar partial school scholar parts of the scholar parts and their friends acids.

Give the Countersign! Three-liftle words; three mighty words

Which, over all creation, Which, over all creation, Will cause men's thoughts to soar like bird-To heights el inspiration; Three little duloet words and sweet Which set the pulses glowing, And give the heart a swifter heat And keen the planet words And keep the planet going.

Three words which smooth the way along The thorny path to glary; Three words which spur the poet's song

The storyteller's story; Three little words that make life rich With spiender and with color; Three little words the lack of which Makes dull existence duller.

Three potent little words which are The key to all-remanoes, Which make men venture high and far, Daring the wildest chances; Words which command the spirit of King, clown and saint and sinner; ur ruling words of life and love, Viz: Breakfast, Lancheon

-BEBTON BRALEY.

American Chop Suey Green Salad Bowl Devils Food Cake Frosting

meal without the equipment to DINNER cook it with The modern trend in Lamb en Brochette or Baked Ham for good cooks to do a better job Frozen Fruit Salad and for "not-so-good" cooks to do Chocolate Sunde Pie Rice Buttered Pena

a good job Not much is left to guess-work in these present day Eggs in Toast Cups Temp 425' F

bibler year ration to the Gas stand of gass. In addition to the food and been known only about twenty-in addition to the food and been known only about twenty-in addition to the food and been known only about twenty-in addition to the food and been known only about twenty-in addition to the food and been known only about twenty-in addition to the food and been known only about twenty-in addition to the food and been known only about twenty-in addition to the food and been known only about twenty-in addition to the food and been known only about twenty-in addition to the food and been known only about twenty-in addition to the food and been known only about twenty-in addition to the food and been known only about twenty-in addition to the food and been known only about twenty-in addition to the food and been known only about twenty-in addition to the food and been known only about twenty-in and for action aforemen-tioned. Burners are tested before ing. Cooking glassware has aboo reached the top of the store in cook-ing. Cooking glassware has aboo reached the top of the store in col-ing. Cooking glassware has aboo reached the top of the store in col-ing. Cooking utensite. The woman who buys wisely in the same diak. The woman who buys wisely in there are certain uses better served there are certain uses better served women demonstrations right in their own neighborhood. Every see-by any other Yet, you can serve the school will cover much by any other Yet, you can serve the school will cover much by any other Yet, you can serve and the range but also make a presentable in their own neighborhood. Every see-by any other Yet, you can serve the school will cover much there are cortain uses better served there are cortain uses better served the range but also make a presentable in you can serve the school will cover much there are cortain uses better served there are school will cover much there are cortain the being you can serve the school will cover that not only add to the appear ance of the range but also make it easier to keep altractive The Iniversal is manufactured by the "ribben and Sexton Company, of around hot rice on a platter and Chicago, Ili. garnish with pineapple rings

Froben Fruit Salad 1 pkg cream cheese h tsp salt 1 No 2 can fruit salad mixture

Cream the cheese add salt and enough of the syrup from the fruit to make a smooth paste Fold fruit into the cheese mixture Pour into trays of an auto-matic refrigerator and freeze until firm Cut into squares and serve on lettuce To Cook Rice Wash one cup rice thoroughly Add to three cups boiling water and 1 tap salt When mixture comes to boiling point, turn burner low and cook ten minutes. Turn burner off and

Place ham in rack in open pan

Insert roast meat thermometer so that bulb does not touch bone or fat. Roast to 170° F. If Vir-

14 lbs dired pork and beef 4 T fat

3 cups diced celery 2 cups sliced onion

T Chinese sauce

1 can sprouts tsp\_salt

2 T flour

2 T water

18 min. per lb.

let stand ten minutes longer Baked Ham Temp 325"

A Day's Menu **Desserts** Popular To Be Given Every, male member of every family likes good pie The cook of By Irene Muntz

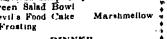
"A Menu for Any Day" is what and children that can be made For the painted wall above. In these three means are called This from Good Luck Desserts which menu was prepared by Muss Irens come in four flavores chocolate fr. a cheerful accent the plate shell. menu was prepared by Miss here come in four flavors chocolate fr. a cheerful accent the plate shelf Muntz guest demonstrator for the lemon, butterscotch and vanila Catholic Courier Schools of Cook. Tarts, pudding, pastries, custards ery and will be cooked as a part of can be made with these flavorful the demonstration at the first of licochester made foods.

the demonstration at the list of Hochester made foods. the Schools of Cookery this Fri- A pantry shelf with some or all day evening at the Pro-Cathedral of these Good Luck easy aids to Hall desserts will solve the hurried des-These recipes are not included in sert problem, or be the answer to the Catholik Courier Cook Book the more complicated deaserts you It is suggested that they be clipped can make with them they are and taken to the school that each quick, rimple and easy to use operation in the demonstration may. The Good Luck Food Co., publishes an attractive booklet giving bewollot a BREAKFAST

Apricots

At First School

Eggs in Toast ('ups with Bacon Quick Coffee Cake Coffee NOON



Time 13-20 Min Remove crusts from slices of fresh bread Brush both sides

with butter and push down into muffin ting Break one egg into each cup and cover with small pieces of bacon Bake in a pre heated oven until eggs are set and bacon crisp. amb Brochetten Preheat broiler and pan for 8<sup>1</sup> minutes Cut one-inch slices of lamb into one-inch aquares On<sup>1</sup> a metal skewer alternate squares' of lamb, one inch pieces of bacon and mushroom caps. Dip in melter pan with butter, empty one, can well drained peas and season with salt and pepper Arrange rack over vegetables, place bro-

chettes on rack Broil 12-15 min utes, turning as meat browns Pile mayonnaise on pincapple rings and two to three minutes before removing meat place pine apple rings on rack and toast to a delicate brown Arrange the brochettes and mounds of peas

Time

"Easy To Make" Watch Your Colors In Kitchen Plan

When using three colors to decofamily likes good pie The cook of the family likes them too, if easy to make. The Good Luck Food Co has made it easy for the home ple baker to satisfy her family by using Good Luck Pie Crust and pie fillings rate a hen, it is well to rememcream colored tiles with a slight greenish cast. Along the top of the fillings. greenish cast. Along the top of the Then there are other desserts to wasneed runs a narrow border of

January 4, 1940

For the painted wall above, a fr. a cheerful accent the plate shelf and the wooden cornice above the to refinish the wooden wall clock and the edges of the doors of the kitchen cabinet.

## **Prunes For Salads**

To prepare prunes for salad or bread, wash well and cover with one inch of cold water. Let stand two hours. Stones may then be 

COOKERY

SHERRY SAUCE

asking Those who attend the Catholic Courier Schools of Cookthese desserts and pie fillings can ery will each receive a copy of be used



housewife's

secret





Courier Readers and their friends. Samples of food liems used in the demonstrations and baskets of food are to be given away at each school seasion. Any seasion the search are to be accurate and text for hardness and temper. Any safe to use as no mercury or glass blade carries a small dot The Rochester Roasting Ther-mometer is guaranteed by the manufacturers to be accurate and seasion. The Rochester Roasting Ther-mometer is guaranteed by the manufacturers to be accurate and text for hardness and temper. Any safe to use as no mercury or glass blade clumn this test which does not tube is used in its construction. It The best arrangement for foods assurance of utilformity to the plane type dial indicates the de-nyour mechanical refrigerator is Refrigerator Storage in your mechanical refrigerator is user. I gree of domeness desired and is Milk and other bottled goods on The handles of the Robeson easy to read This thermometer will the top shelf, fruits on the next "Shur-Edge" hame cutlery are of be used in the Catholic Courier shelf below, eggs and foods made moulded lustrous h ard rubber Schools of Cookery shelf, and means, always covered warp when immersed in scalding, with a thin layer of waxed paper, water. Shur-Grip is the particular, on the bottom. Keep vegetables, feature of the handle in that it is with a thin layer of waxed paper, on the bottom. Keep vegetables, after washing, in the vegetable formed to fit the hand without fatigue and to prevent slipping

with milk or cheese on next lower which will not crack, check or Warm Chilled Dough

when wet.

CATHOLIC !

AT HOME!

Cuts For Jellied Meats **Topping For Waffles** 

The cheaper cuts of meat may be used in jelled meats. Jelled Plain walfles may be made in-veal, for instance, may be made of meat from the shank or neck. TOPPing For Waffles Plain walfles may be made in-teresting by varying the sauces and toppings served with them. A spudding touch to cold pumpkin

For Left-over Meats Cover cold meat slices with left. lemon juice. Hot honey is another over mashed potatoes. Place in a popular topping to serve. hallow baking dish. Add gravy

Add Peanuts to Squash A delightful sandwich is made of white bread and thinly sliced new leat in the oven. Add shelled roasted peanuts to apples. Serve these with chopped socked, hashed, seasoned squash. fresh cabbage salad made by add-

To Freshen-up Greens One-third cup of pranuts will be ing tiny cubes of yellow cheese to one-third cup of pranuts will be ing tiny cubes of yellow cheese to chopped cabbage and marinating If for any reason a vegetable enough for each three cups of has lost its firmness and crispness, squash.

is should be soaked in very cold water until it becomes plump and

Lighting Birthday Cakes

COURSE 1-All about the fundamentals of Catholic Faith and When lighting a birthday cake always light the candles in the middle first and those on outside COURSE

pice For Sandwich Spreads

Don't forget onlon or garlie sait and prepared multard when you are looking for a spice to add to sandwich or campe spreads.

Ho wTo Beat Egg Whites' Drie whip to a larger volume and beat more rapidly if they are a, room lempfature rather than chilled. 1405 South Ninth Street

Dough that has been kept in the Roll meat in seasoned flour add refrigerator for several hours after it is molded should stand in a to fat and brown Add celery onion, and one cup, water from sprouts. Cover and bring to the warm room for about 20 minutes before being put into the oven. boiling point, burn burner low and cook 35 min. Add sprouts and salt. Mix flour, water and sauce and add to mixture Cook 5 mln.

Serve Apple Sandwiches

PARENTS !

· · · · · · · · · · · · · · ·

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French one is achieved by sprin-king powdered sugar over the top pies baked in square or oblong and then two or three teaspoons of pans. Pastry Case Filling Season browned mushrooms with

minced onions and celery for a fill-ing for small pastry cases made of bircuit dough Surround the cases with a white sauce to which hard-cooked egg slices and minced pimentos have been added

**Biscuit Mixing Hint** The preferred way to add the liquid to biscuits is to make a liguid iquid to biscuits is to make a 'well" in the sifted dry ingredients and pour the liquid in all at once The time required for mixing is usually about, 20 seconds or until the mixture follows the spoon.

**Toasted Cheese Rolls** Thin sliced bread, spread with cheese and rolled, makes dainty tid-bits to serve with fruit and vegetable salads. Toast the tiny rolls just before serving and bring them to the table hot.

FREE

PARKING

Split Broccoli Cooks Easier If the stalks of broccoli are too thick, split them lengthwise before bailing, so that they will cook in the same amount of time as the



FOR GOOD

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