

THIRD 'SCHOOL OF COOKERY' AT CORPUS CHRISTI PARISH HALL THIS WEEK

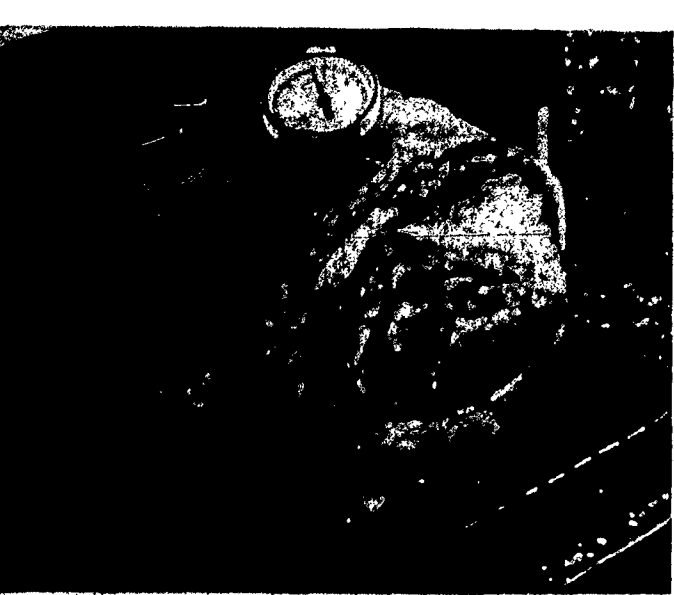
Try Eggs For Impromptu Meals When Unexpected Company Calls

When company comes in or the dinner party is delayed, it is often necessary to have a quick meal. Eggs are the best for this purpose. They are easy to cook and can be prepared in many different ways.

Man's View of Cookery School Goes Way Beyond 'Just Eating'

A man goes to a cooking school to learn the art of preparing food. But for Miss Irene Muntz, the school is more than just a place to learn to cook. It is a place where she can share her knowledge and passion for food with others.

TAKES GUESS WORK OUT OF ROASTING



The guess work in roasting is eliminated by the use of one of the Roastometer Roast Thermometers pictured above. This new kitchen aid tells at a glance when a roast is done to the individual liking, rare, medium or well done.

Menu Change Marks Third Of 'Schools of Cookery' Series

The third Catholic Courier School of Cookery to be held at Corpus Christi Hall this Friday evening sees a change in menus and dishes to be demonstrated.

Salads Play Important Part In Maintaining Winter Health

Don't forget the important part salads play in maintaining winter health. So get out the salad bowl, often once a day is not too much, and utilize the tangy mixtures suggested here.

FOR REFRESHMENT drink ROYAL CROWN COLA and you'll be delighted with its delicious flavor! Each bottle of ROYAL CROWN contains two full glasses. It has won 9 out of 10 cola taste tests. Is approved by GOOD HOUSEKEEPING and costs only 3c!

412 Attendance At St. Andrews

The attendance at the second series of the Catholic Courier 'Schools of Cookery' at St. Andrews Parish Hall last Friday totaled 412. This figure was the result of a count of signed ticket stubs and an actual check count of the attendance.

Food Placement Aids Refrigeration

With family habits differing in choice and preparation of foods, no two refrigerators will look alike when opened so only a general rule can be set for the placement of foods for best refrigeration results.

Flavored Butter

To make flavored butter for use in spreading canapes work butter until creamy and add gradually an equal amount of tomato paste or hard cooked egg yolk rubbed through a sieve.

Some New Ideas In Sandwich Fillings

When called upon to prepare a sandwich luncheon a little of the unusual in spreads will help fill and delight your guests. Here are a few suggestions for sandwich fillings.

WHO are Rochester's happiest husbands? Those whose wives use PILLSBURY'S BEST FLOUR! For baking that wins a man's heart, use the flour that's "balanced" for success in all baking.

Cabbage and Shrimp

Hollow out a large fine head of cabbage and fill cavity with cold slaw. Dip large shrimps in French dressing and stick with toothpicks and insert in cabbage. Serve on a large plate with a spoon for taking out salad.

Chicken-Olive Spread

Mix minced chicken and chopped stuffed olives and moisten with mayonnaise for a piquant canape spread.

Marshmallow Frosting

Put layers together with frosting and a thick layer of coconut. Spread top and sides of cake with frosting, cover with coconut and sprinkle with grated orange rind.

Women agree... you're sure of getting better bread when you ask for... Bond Bread SO GOOD WE GUARANTEE EVERY INGREDIENT ON THE WRAPPER

MOTHERS... Do you have difficulty getting your children to drink milk? The reason is undoubtedly the flavor through adulteration from foreign substances. Blue Boy Milk retains full flavor as nature intended it.

GOOD LUCK PREPARED PIE CRUST EASY! QUICK! SURE! As good as home made pie crust! Just try it—compare it! You see, Good Luck Prepared Pie Crust contains the best New York State flour—pure vegetable shortening.

MORE CONVENIENT THAN EVER 1940 SERVEL ELECTROLUX Here's first modern refrigeration for homes anywhere! The new 1940 Servel Electrolux brings you all those big advantages you've always wanted—plus important new features!

UNIVERSAL C-P Gas Range Makes Broiling Safe... Easy... Fast... Effortless Used Exclusively at THE CATHOLIC COURIER'S School of Cookery FRIDAY EVENING JANUARY 19TH

'GOLD SEAL' New York State WINES are the smart housewife's secret FOR GOOD COOKERY CHAMPAGNE PUNCH SHERRY SAUCE