

FOURTH SCHOOL NEXT THURSDAY AT OUR LADY OF PERPETUAL HELP

Use and Proportion of Room Govern New Wall Treatment

Since approximately 2 3 of every home is wall space we should give serious consideration to making the most of this area in our decorative schemes. It is a great mistake to think of our walls solely as an enclosure. Nothing can establish charm and character in the home so definitely as the treatment of its walls. Used with understanding wallpapers can make a small room large, a large room small, a low ceiling high, or give balance to a mishapen room. Since paper becomes part of a room, structurally, it can be used thus to correct defects or to enhance architectural features.

Color, as well as pattern must be considered. A case in point is the treatment of the ceiling. Deep rich colors are highly decorative, but they have a tendency to reduce ceiling height, so it is wise not to use intense ceiling colors in low rooms unless purposely to achieve this effect.

Size of pattern should be in scale with the room. Large patterns make a small room seem smaller,

with the exception of toenic papers, which seem to open up the room by leading the eye beyond the walls. When a small pattern is used in a room that is not over-light, the eye tends to adjust the situation and the room seems less cramped, less shut in. Tiny patterns make the walls of a large room seem lost and aimless. Conversely, large scale patterns lend dignity and distinction to spacious rooms.

The foregoing paragraphs are abstracted from **THE ROMANCE OF MODERN DECORATION** a booklet by Jean McClain which is published by the Imperial Wallpaper Corp., manufacturers of the only completely washable and light-fast wallpaper. This splendid guide to modern wall treatment is available free of charge at Gamrod-Harman Co., Inc., 75 Exchange Street, Rochester. Let the precepts of this noted authority and the thoroughly individualized decorating services of the Gamrod-Harman staff assist you in the selection of any new wallpaper your home may require character and importance.

Surprises For Those Who Empty Cookie Jar

Here are some new recipes to add to your collection of choice dainties for the cookie jar.

SLICED COOKIES
 1 cup white sugar 1 cup soda
 1 cup brown sugar 1 cup baking
 1 cup butter 1 cup water
 1 cup lard 1 cup flour
 1 egg 1 cup salt
 1 cup salt
 Mix and make into a roll. Let stand overnight and slice next morning. Bake in a moderate oven.

OATMEAL COOKIES
 2 cups rolled oats 1 cup raisins
 1 cup brown sugar 1 cup warm water
 1 cup shortening 1/2 cup salt
 1 egg

FILLING
 1/2 cup cold milk
 1/2 cup sugar
 1/2 cup butter
 1/2 cup vanilla
 Beat sugar and shortening, add other ingredients, alternating liquid and dry. Spread dough into two parts, roll out as thin as possible, spread with cooled filling. Roll out the other half and cut in pieces two inches by one inch. Place on top of fluted part. Bake in moderate oven.

PRUNE COOKIE STRIPS
 1 cup small bread cubes
 1 cup sugar
 1 cup butter
 1 cup vanilla
 1 cup baking powder
 1 cup water
 Brown bread cubes and lay in bottom of a buttered baking pan. Spread prunes over bread cubes. Cream sugar with butter, add egg yolks, dusted with baking powder, then stiffly beaten egg whites. Pour this mixture over the prunes. Bake 45 to 60 minutes. Cut in strips when cold.

Bedroom Fittings

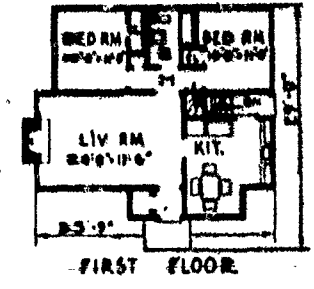
The essentials of bedroom furniture may be confined to four or at the most five pieces: a bed, a chest of drawers, a dressing table, and a chair or two. Personal preference or the budget will dictate whether the bed will be one double one or two single ones. The price of a single bed is just about as much as a double bed, so one makes a very real saving in buying a double bed. Value absolutely must go into the springs and mattress. It would be the poorest economy to skimp on them. Any budget should include good coil springs and a very fine mattress. Better to mount these on a home made wooden frame than to sacrifice their quality for appearances in the bed frame.

AN ATTRACTIVE ENGLISH COTTAGE



THIS home has been given an English treatment that creates a charming exterior.

The living room is large and a dining room has been placed in the good-sized kitchen. A dark stained material or shingles are most suited to this house. Otherwise it would be advisable to change the style of the windows, as the diamond-shaped panes and the slab-typed front door do not fit well with 12-light Colonial window openings.



Vanilla Bean Is Pod Of Tropical Orchid

What is a vanilla bean? It is not a real bean at all. Out of the flower of a certain beautiful, fragrant, reddish brown and white orchid (the vanilla plant) there grows a pod, filled with tiny seeds. This pod gets the name vanilla the Spanish, "vaina" meaning a pod, and "illa," little.

Most of these so-called vanilla beans are grown in Eastern Mexico where climatic conditions make it culture successful. It is planted by setting slips from strong, fruitful vines into the loose soil and allowed to climb. It is poled much like the common bean or allowed to grow up living trees. Growing 20 feet but the cultivated variety is kept pinched back for more fruitful production.

After the "beans" are gathered they must be cured to bring out the best and fragrance of vanilla. They are first dried in a large room called an oven, then exposed to the sun and air, then put in a tightly closed space where they will sweat. Then comes sunning again, then sweating again. The process is repeated many times until the hidden flavor of the bean is brought out. After curing the beans are sorted according to size and packed into tin lined cases for shipment to the United States where they are manufactured into the extract. Some however find their way into chocolate without being made into an extract. Some are used for scenting soaps or making perfumes.

The makers of Baker's Pure Vanilla extract and their experts to the growing sections for the selection of the beans to be bought and shipped to their plants assuring a uniform bean and to maintain their policy of some seventy years of manufacturing a pure vanilla extract of highest quality. Irene Muntz uses Baker's Extracts in the Catholic Courier Schools of Cookery.

Soak Clothes Before Washin

"Soak your clothes before washing," is the advice of June Woods, Home Economics adviser of the Oakette Products Co. manufacturers of Oakette. To obtain best and quickest results in washing, cotton and linen articles should be soaked in water and suds before being washed. Wool and silk articles should not be soaked. Dissolve a round tablespoonful of Oakette in a tub of tap water. First, put in the body linen, then the bed linen and towels, and finally table linen. By placing table linen on top of the soaking tub, it can be passed through the wringer into the washer first, and the other classes of clothes may be washed in their proper order.

"Soaking the clothes loosens the dirt so that it can be more readily washed out. Do not use hot water for soaking. Hot water coagulates the albuminous matter and starch, making them stick to the clothes and leaves blotches which subsequent washing does not remove."

For washing, Miss Woods advocates the use of Oakette with the favorite soaps or chips placed into the washing machine. Full hot water and the machine operated without clothing load until the soap has entirely dissolved and formed suds. To renew suds between tubs add soap flakes after each load of clothes wash and again operate the machine until the soap dissolves before reloading.

Garnish For Roast

For a good roast beef garnish mix horseradish and a whipped cream to the consistency of cottage cheese; then add enough paprika to give a pleasant color and spread on top of roast.

Water Glass For Repairs
 Water-glass is fine for heavy duty repairs, when mixed with enough precipitated chalk, a druggist item, to form a thick paste. It must be used quickly and in small quantities, because it hardens with remarkable speed. Apply with a tooth pick, and be sure to wipe off the surplus.

Fourth School Next Thursday At O. L. of P. H.

The Fourth in the series of Catholic Courier "Schools of Cookery," conducted by Miss Irene Muntz, will be held at Our Lady of Perpetual Help Parish Hall, 1111 Joseph Avenue, on THURSDAY EVENING, January 25th, at 7:30 P. M. The school is free to all women of the Parish and their friends. Remember the date — THURSDAY night.

Purest Water Used To Make Beverages

One cannot realize the amount of work required to turn out a bottle of carbonated beverage until a visit is made to one of the modern plants like that of the Nehi Beverages at 448 State Street.

In this modern plant machinery costing thousands of dollars has been installed to turn out a sanitary beverage in the best possible form. Semlock water from city mains is used in making the Nehi Beverages, but before this water reaches the filling machines it is purified by being forced through three different chemicals. This process removing all mineral matters that would interfere with proper mixing and carbonation. The water is analyzed in laboratories in Baltimore, Chicago and Rochester at frequent intervals to insure the proper filtering materials in the purification plant.

The water is cooled to 32 degrees before going to the carbonizing units. As warm water releases gas immediately on opening of the bottle to insure perfect carbonation hours after the bottle is opened it must receive the gas at this low temperature. Nehi beverages can be left open for a number of hours and yet produce a sparkling drink when poured.

This treatment of water is only one of the processes required to produce an absolutely sanitary drink. Huge bottle washers and rinsers, some forty feet long and about 19 feet high, prepare the bottles for filling. Everything enclosed that touches the bottles or the contents are touched before filled and capped.

The Nehi Company bottles Royal Crown Cola, which has won the out of every tin taste contests held throughout the country, and Par-T-Pak beverages which include all fruit flavor drinks, root beer, ginger ale, plain soda and other mixtures. Visitors are welcomed at the plant.

Last Friday at the School of Cookery Miss Irene Muntz introduced a new delicacy for children, popovers made of Par-T-Pak Root Beer. This is only one of the ways these popular beverages can be used in the home for other than drinks.

Watch Your Colors In Kitchen Plan

When using three colors to decorate a kitchen, it is well to remember that two light colors combine well with one of a darker tone. In one kitchen the wainscoting is of cream colored tiles with a slight greenish cast. Along the top of the wainscoting runs a narrow border of medium green tiles.

For the painted wall above, a daffodil yellow was selected; and for a cheerful accent the plate shelf and the wooden cornice above the double windows were painted vermilion. The same color was used to refinish the wooden wall clock and the edges of the doors of the kitchen cabinet.

Burned Milk Puddin

If a milk pudding gets burnt, remove the burnt skin and add more milk and a little butter, and rebake in a gentle oven.

Economy In Kitchen Design Is Proved By Actual Practice

By DOROTHY CASTLE

Kitchen Planning Consultant to the CATHOLIC COURIER

To discover why the planned kitchen is an absolute necessity for the moment and analyze how you go about the preparation of a meal, the order in which things are done is important.

First you get your raw materials together from refrigerator and cupboards, or pantry. Then you prepare them and cook and serve. After the meal you scrape and stack the dishes, wash them, dry them and store them back on their shelves.

Now, if you're doing all this in an old-fashioned kitchen, however well you keep it up with paint, linoleum and lighting fixtures, it actually means ten or a dozen unnecessary steps to every one which is required for the same work in a well laid-out modern kitchen. It means steps to get things from the refrigerator, frequently in another room; steps to put them back; more steps, back and forth to range, to sink, to pantry and cupboards. All this mileage certainly takes its toll of the look and disposition of the housewife—and it's all unnecessary! It's the fault of out-of-date equipment and poor arrangement.

Obviously, one of the first moves toward saving steps is to arrange your kitchen equipment in the order in which you use it. First come the refrigerator and the sink, in which you store your food. Next comes the work-surface where you prepare it; then the sink where you wash it, or add water; then the range where you cook it; then the dining table where you place the food in dishes for the dining room. Naturally, it is not always possible to achieve this ideal arrangement for the location of doors and windows, and other disturbing factors which cannot always be changed to meet the new order, may make the task difficult to achieve without a certain amount of compromise.

However, if your equipment is placed along the walls in approximate order described, you have the makings of a well-planned kitchen. You won't find yourself weaving a spider-web of useless steps as you go about the simplest jobs. Every movement will have a definite purpose and effort will be harnessed, not wasted.

What Is Expensive? Think of the number of times the kitchen in the average home of one-to-two-story vintage is repainted, fixtures changed, hardware and linoleum replaced. Admittedly, this process is less expensive than remodeling the entire kitchen. At any rate, it's less expensive the first time and perhaps the first and second time together, but this maintenance expense mounts into a considerable sum over a period of years—usually far more than a modern kitchen would cost. To camouflage the uncomfortable working plan of an old kitchen with paint, paper and floor-covering is a false economy. To install new equipment according to sensible planning, equipment whose finish is factory-applied and requires no care other than washing over its lifetime of service; to bring the pantry into the kitchen and enlarge the breakfast room—whatever your individual case may require—this is true household economy. Home enjoyment is increased and the most valuable property of life, human energy, is conserved.

The housewife will ask, "Won't it cost a lot for the services of a specialist to re-plan my kitchen?" The answer is, "NO!" During its series of fifteen cooking schools the CATHOLIC COURIER is offering absolutely free of charge to its readers who are seriously interested in making such changes will gladly work out with you your kitchen's problems, showing the finest possible achievement from your present kitchen, tempering it to suit your needs and pocketbook. This free advice extends to every detail of execution; assistance in the selection of hardware, cabinets, linoleum, color-scheme, etc. from the numerous fine lines on the market today. It should be mentioned here that such a change can now be lumped together as one expenditure and financed over long periods at low monthly rates. The COURIER will be happy to assist the reader also in making proper application for this financial service.

Good Pictures Not Expensive

Avoid cheap pictures. It is better to go without them, even if your walls are plain. The gaunt space above the davenport may be filled with a good Indian print, or two living room illustrations, two yards of hand-blocked linen may be hung from the molding, the beauty of its design and color adding much distinction to the room. If pictures are really needed, good etchings can be purchased quite inexpensively.

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