

HOME PLANNING

Buying a Home — New Recipes and Menus
Know Your Foods — Foods for Lent

Cherry Dessert In New Menu First of Weekly Recipe Series

A touch of Washington's birthday atmosphere is added to the menu and recipes Miss Irene Muntz gives us for this week. Cherry pie and Cherry cake add the anniversary touch.

- MENU**
- Cream of Mushroom Soup
 - Chops Chilli
 - Buttered Peas Crumbed Potatoes
 - Grilled Peas
 - Cherry Cake
 - Chops Chilli

1 1/2 lbs ground beef 1/2 c salt
1 1/2 c soft bread 1/2 c catsup
1 c onion 1/2 c brown drippings or
1/2 c chili powder shortening
Mix the meat crumbs, seasonings and catsup form into chops and spread both sides with drippings or softened shortening. Chill thoroughly. Preheat broiler and pan for 5 minutes. Brush pan with butter, add drained peas and season, cover with rack and arrange chops on rack. Broil 3 to 6 minutes on one side, turn and broil until nicely browned on other. Arrange crumbed potatoes on rack and turn as they brown. One minute before removing from oven, arrange peas on rack and top with a spoonful of mayonnaise. Slip back under broiler until delicately browned. Serve on platter with a garnish of parsley.

Cherry Cream Cake
Put 2 layers of White Cake together with a Cream filling. Top and frost sides with Maraschino Cherry Frosting.

Maraschino Frosting
1 c sugar 1/2 c egg white
1/2 c Maraschino 1/2 c Marshmallows
1/2 c syrup

Mix sugar and syrup and cook to 285°. Pour onto the stiffly beaten egg white, add Marshmallows and beat until stiff enough to stand in peaks. Spread on cake and garnish with cherries.

Spanish Rice With Salmon
1 c drippings 1/2 c salt
1/2 c uncooked rice 1/2 c Worcestershire
1 onion 1/2 c tomatoes
1 green pepper 1 can salmon

Melt drippings add rice and cook until lightly browned. Add onion and cook until transparent. Add green pepper, tomatoes, salt and Worcestershire sauce. Cover and bring to the boiling point, turn burner low and cook for 25 minutes without removing cover. Turn rice to one side empty a can of salmon into pan and cook 5 to 10 minutes longer. Serve salmon in center of platter surrounded by rice. Garnish with parsley.

Cheese Strata
Temperature 400 degrees F.
Time 25 to 35 minutes

1/2 lb sliced bread 1/2 c milk
1/2 lb cheese 1/2 c pepper
1 egg

Cut the crusts from the bread and line a buttered baking dish with 8 slices of the bread, slice the cheese and cover with bread with it. Cover with remaining slices of bread. Beat the eggs, add milk, salt and pepper and pour over the bread, cover and place in an automatic refrigerator over night. Uncover and bake in a preheated oven.

Cherry Pie
1/2 c cherries 1 T flour
1/2 c cherry juice 1/2 c cinnamon
1/2 c sugar pastry

Mix the cherries and juice, then mix the sugar, flour and cinnamon. Line a tin with pastry, add the cherry filling and cover with a crisp-crust crust. Flute around edge. Bake in a preheated oven.

Potato chips spread with cream cheese that has been mixed with finely chopped chives or anchovy paste.

Cookery Students Crowd St. Monica's Hall



Nearly four hundred women of St. Monica's parish turned out last Friday evening to attend the fifth of the Catholic Courier Schools of Cookery conducted by Miss Irene Muntz. This school was the

Architects Stress Lighting, Wiring

Leading architects state that a home is only as modern as its capacity for action. Today's methods of housekeeping demand much automatic, easily controlled equipment and ask for rooms so planned that they can easily be adapted to many uses.

Present-day families enjoy a pattern of living which includes the many new activities of an increased leisure. The happiest homes, therefore are those most adaptable to the dozens of habits and hobbies which characterize truly modern living.

Architects tell us that this new trend is largely made possible by the recent expansion of domestic applications of electrical service. They point to the high functional value of the home which is adequately wired. It can help to save effort and leisure, promote health and facilitate entertaining.

Well Lighted Home Livable
Such homes, they say, are the most livable homes. Essential to this new style of living are the many comforts, conveniences and economies made possible by a home and its installation which is adequate to serve the many automatically or conveniently controlled devices which make it possible thus to expand the living scheme.

For fine appliances are economical to use when wires are the right size and circuits are so divided as to serve properly the various sections of the house according to the load to be carried on each circuit. Good lighting is a prime consideration in this scheme of things. It protects eyesight and actually eliminates a certain amount of nerve strain and tension within family life.

Don't Neglect Safety Factor
Safety is an important factor too. Properly planned switch control of the lighting system prevents many of the accidents which occur too frequently occurred within the average home.

Nowadays, the careful architect sees to it that wiring is adequate. The house has capacity for action. It works for its occupants as it should.

WASHING FLANNELS
If baby's little flannels are shrunken and stiff through incorrect laundering, try washing them in fluffy soapuds which a teaspoonful of glycerine has been added. Rinse in water of the same temperature in which there is a little borax and hang to dry without wringing.

What Do You Know About Your Foods?

This is the second of a series of articles telling about the things we eat or use in cooking every day. Their production, their food value and their everyday uses. This second article was furnished by the Educational Division, California Fruit Growers Association.

Lemons find their way successfully into the best culinary society since they are a popular food as well as a food accompaniment. Their universally favored flavor has placed them upon the everyday shopping list of the nation. Chief among their many merits is their adaptability to the various menu items.

Appetizers take on added zest with lemon juice. Fish and meat are dietetically balanced, as well as pleasantly flavored by lemons.

Vegetables meet so rebuffs when seasoned with this wholesome acid fruit. Natural flavors are enhanced, hidden flavors developed, and subdued or lost flavors retrieved by the addition of lemon.

Salads and salad dressings look upon lemon as an indispensable ally.

Lemon pies who exceed further encouragement have included lemon, juice and zest, for flavor since recipe records began.

Lemonade is the queen of beverages. Many other citrus quenchers are deemed upon the fragrant, juicy lemon for the finer, this versatile fruit provides.

Lemon Garnishes
Lemon garnishes are standard accompaniments, lending flavor, decoration and distinction to many foods. These garnishes may be plain or decorative slices or the more practical, lemon providing a quarter or half. They may appropriately appear on the dining table as a regular item.

Household Uses for Lemons
The lemon is the most useful of all fruits. In addition to the food value, it has many uses in the kitchen and laundry.

To Sour Milk: Lemon juice added to sweet fresh milk or evaporated milk, will sour it suitably for cooking.

To Replace Vinegar: Lemon juice may be substituted for vinegar in any recipe that calls for the latter, except pickling.

For Stewing Dried Fruits: Add a small amount of lemon juice and grated lemon rind in stewing such dried fruits as prunes, figs, peaches and so on.

In Cooking Meats: Tough meats will be made tender by adding a teaspoon of Sun-kist lemon juice to water in which they are boiled. Rub steaks with a cut lemon and brush with oil 10 minutes before cooking.

For Aluminum Ware: When aluminum ware becomes dull or black, clean with a cloth dipped in lemon juice. Then rinse in warm water.

For Copper and Brass: After juice has been extracted, dip lemon rinds in salt to clean tarnished copper or brass.

For the Hands: Immediately after dishwashing, drop a little lemon juice in the palms and rub well over hands to keep them soft and white. This also removes odors such as fish or onion.

To Remove Iron Rust, Fruit or Ink Stains: Rub the spots well with lemon, then cover with salt and place in the sun. Repeat process if necessary.

To Bleach Linens or Muslins: Moisten with lemon juice and spread on the grass in the sun.

Fast-Growing Child Needs Between-Meal Lunch
The between-meal lunch is advisable for underweight or fast-growing children. It may include graham crackers and milk, fruit, simple cookies and fruit juices. In summer, fresh fruit or egg and milk drinks are suitable.

CHICKEN CURRIED
Add diced cooked chicken to unsweetened curried. Make in a small mold in a slow oven and when done serve with pineapple syrup, thickened with slices of browned canned pineapple.

Answer To Question 'When to Buy a Home'

It makes a lot of difference WHEN you buy a house — DOLLAR DIFFERENCE. For instance, the house which your friend bought in 1928 (frequently spoken of as the "normal year") for \$6,000 can today be duplicated down to the last inch for \$6,000.

But that is only the beginning. Your friend probably was required to make a \$1,000 down payment, with a 7 per cent. first mortgage for \$4,000 and an 8 per cent. second mortgage for the balance—\$1,000. If so, each month he has been paying out \$34 for interest alone. He probably still owes the full \$6,000 on the mortgage. Now look what you can do today. To purchase the \$6,000 house you need only \$400 in cash or 10 per cent. To cover the balance, (\$5,600) you can obtain a 4 1/2 per cent. first mortgage which will be insured by the Federal Housing Administration for an additional 1/4 of 1 per cent. The important thing, however is that your monthly payments will amount to only \$31 and that they will include mortgage re-payment and insurance, as well as interest. In other words, at the end of twenty-five years you will have paid off everything — the house will be yours, free and clear.

Still, we are only at the beginning. Despite the fact that your house is going to cost less than your friend's, it will be better planned, better built, better heated, better equipped and better looking. Today's house is the best house, in every respect, ever offered to the home-buying public.

So much for comparison with the past. Now what about the future? There is War in Europe, and War in Europe means inflation in the U. S. If you do not believe it, look at the recent upward surge in stock prices. What does inflation mean? It means that the cost of living will go up, it went up 92 per cent during and immediately after World War I. As part of the cost of living, also will go up — rose 55 per cent. the last time. So, if you have been thinking of buying a house and if you have the small necessary down payment, you are going to get better value right now than at any time in the recent past or in the near future.

Inflation means something more. It means that interest rates, equally important, building materials and labor prices will go up along with everything else. The cost of building advanced 72 per cent during World War I. Therefore if you agree that you should buy a house to escape increasing rent bills had you not better do it now and escape increasing building costs at the same time?

So to answer your question — "Is this no time to build or buy a house?" It is!

Tests To Make In Selecting Poultry
The bird should have a plump, wide body, full rounded breast, short thick legs, soft smooth skin. Be sure it is clean, has few pinfeathers and is free from bruises or discolorations. In choosing a chicken for roasting, 1/2 to 1 pound should be provided for each person. A chicken should weigh at least 3 1/2 pounds more is better for roasting. In choosing turkey an 8 to 10-pound bird will serve from 6 to 8 persons. A 10 to 12-pound turkey should serve from 8 to 10 persons.

In choosing duck, two average size will serve 4 persons.
In choosing goose, allow 9 pounds to serve 8 persons.

Fish Appetizer
On rounds of bread spread a thin coating of anchovy paste, then cover with boiled flounder haddock broken in bits. Sprinkle with paprika and garnish with parsley and lemon.

MILK TOAST FOR SUPPER
The perfect supper! Lots of hot milk poured over buttered toast. Use Ebona Bread, Bond Bakers Cracked Wheat, or Bond Bakers Wheat Bread — youngsters like them all!

USES FOR TOAST
A little bit of toast with the appetizer — a little bit of toast with the soup — a little bit of toast with the salad course — and your simple little dinner will delight an epicure!

GENERAL COUNTY TAXES

Payable in 1940
Monroe County Treasury

Rochester, N. Y. January 2, 1940
The assessment rolls for the general county tax levied in 1939 and payable in 1940 have been placed in my hands for collection. All persons named thereon are required to pay the tax assessed to them before the 15th day of April next subject to the following conditions as provided in Section 13 of Chapter 461 of the laws of 1938.

FEES WILL BE ADDED AS FOLLOWS:

All of January without fees
February 1st to 30th, inclusive, 1 per cent.
March 1st to 31st, inclusive, 2 per cent.
April 1st to 14th, inclusive, 1 per cent.

After April fourteenth said addition of 5 per cent and also fees and penalties at the rate of 1 per cent per annum.

In case of default a warrant will be issued for the collection thereof according to law.

On August 1st an additional fee of 5 per cent for advertising will be charged. On the 15th day of August a list of all unpaid taxes will be published. On the 20th day of August all unpaid taxes will be sold, and can be redeemed only by paying advertising and sales charges, with interest.

Office hours—8 A. M. to 5 P. M. Saturdays to 12 M.
Tax bills will be mailed on request.

TOWN TAXES
Town taxes cannot be paid to County Treasurer until June 1st, but should be paid to the Town Collector, whose address will be furnished by the County Treasurer on request.

CLARENCE A. SMITH,
Director of Finance.

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Take advantage of our pay-as-you-go mortgage plan. Buy or build your home now while building and financing costs are low.

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SEARS

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BIGGEST PURCHASE OF ITS KIND IN OUR HISTORY!
13,879 YARDS — NEARLY THREE MILES OF BRAND NEW

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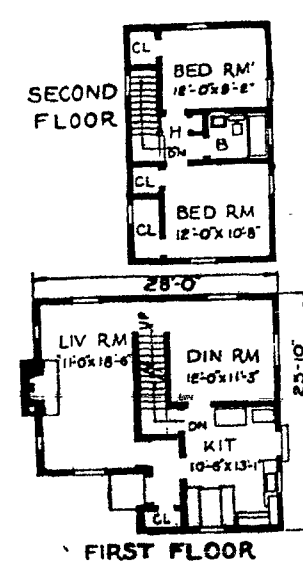
square yard

All new patterns! Every inch cut from a full roll! Not \$1.29 type — not \$1.29 value, but actual \$1.29 merchandise — Maximized in color combinations that can't wear out because they're right thru to the back! Buy for cash — buy on budget plan — but be sure to buy — whichever plan you use, saves you 40c per square yard. If you arrange installation at slightly higher per yard price.

A FIVE ROOM COLONIAL



HERE'S a five-room house on two floors, conveniently arranged, with the living room housed in a one-story wing without living quarters above. This arrangement permits construction of a studio living room with a high, peaked ceiling.



This house will look well in most any exterior material and will fit nicely on a lot as narrow as 40 feet.