

Greeting Cards for  
**ST. PATRICK'S DAY and EASTER**

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**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 441 of the laws of 1938:  
**FEES WILL BE ADDED AS FOLLOWS**  
All of January without fees - February 1st to 29th, inclusive, 1 cent.  
March 1st to 31st, inclusive, 2 per cent.  
April 1st to 14th, inclusive, 3 per cent.  
After April fourteenth said addition of 3 per cent and also fees and penalties at the rate of 8 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 \$1.00 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—9 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 or on request.  
**CLARENCE A. SMITH,**  
Director of Finance

**HOME PLANNING** Foods For Lent — Planned Kitchens  
Know Your Foods — Modernizing Ideas

**Plan Kitchen For Spring**  
**Better Lighting Assured With Sufficient Outlets**

**Use Service of Plans Bureau**  
By **DOROTHY CATTLE**  
Courier Killeck and Remodeling Consultant

This earliest Lent in many years is a boon to those of us whose home planning for Spring includes improvements more permanent than just our back-breaking thankless housecleaning. It gives us time to make careful and thorough plans, and unburied by Winter's usual rush of social engagements.

Now, you may be curious to know YOUR planning effort comes in if the COURIER'S free planning service handles the design of the kitchen for you, or if you do that re-modelling job that you've been promising yourself for all these many years. Well, that's not hard to answer. There usually is only one really good basic plan for a kitchen of given area, with a given number and arrangement of doors and windows. Once this plan is worked out for you, the effort required on your part is that you also dictate just where the convenience and advantages of cabinet and other kitchen units over a wide range of prices.

In other words, we can show how it will look when it's finished, but only you can weigh financial considerations against those of convenience and arrive at what seems to you the best result in other words, the amount you can spend.

**Base Cabinets for Storage**  
Your base cabinets, for example, those underneath your work surface that in case of just plain storage space, either in drawer or in cabinet form, or they can possess such useful items as dish towel dryers, in certain cases combined with a plate-warmer. Your new sink may simply be the double-bowl type which is rapidly becoming the standard in new homes, or it may be a magnificent affair of metal metal, with a built-in electric dishwasher.

These are items which you must decide for or against on the basis of perspective drawing, and we can make your task of discovering what the manufacturers offer a lot easier than you might otherwise find it. Tramping from one place to another in order to seek out the facts about prices and performance.

**Improvements Worth Cost**  
Most of the extra expenditures you can make in these matters are well worth what they cost, but to all of us there comes a point at which expense just has to stop, however desirable additional features may appear. That's all right with us, too, for the COURIER is interested only in seeing that you get the most out of whatever you can afford to spend in modernizing your kitchen or building a new one. The principal thing is that you receive the correct lay-out, so that it is just as scientific and just as saving of your time and effort as it can be made in this new day of scientific research into kitchens.

Now that social duties are momentarily suspended, make an effort to see me. Now that the Cooking School are suspended for these weeks of Lent, I have more time than ever to work over your kitchen problems individually with you if you feel there is any possibility of your doing that re-modelling job in the Spring or if you have a new home going up shortly make an appointment with me by calling the COURIER.

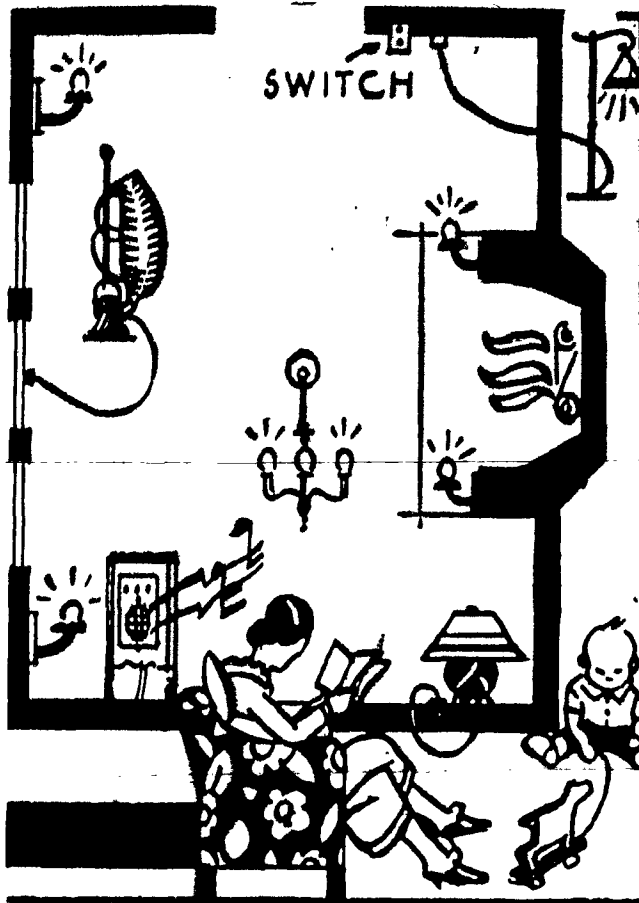
**Lenten Meals With Appeal**  
**Fish and Eggs Aid Menu Plan**

Those of you who depend upon fresh sea food to take the place of meat during the Lenten period should be quite satisfied with the following tasty recipes. Set food is not only the logical substitute for meat but it is a very healthful addition to the everyday diet and should be served regularly throughout the entire year. The different markets and food stores are now quoting specials in all of their different varieties of sea foods, so it is not only the best but the time that you should profit by these values and also satisfy your family's taste for an enjoyable dinner.

**PANTRY SHRIMP**  
4 tbsp fat  
1 lb. shrimp  
1 cup onion  
1 cup celery  
1 cup mushrooms  
1/2 cup salt  
1/2 cup pepper  
1/2 cup Worcestershire sauce  
1/2 cup catsup  
1/2 cup tomato paste  
1/2 cup ketchup  
1/2 cup mayonnaise  
1/2 cup vinegar  
1/2 cup oil  
1/2 cup sugar  
1/2 cup flour  
1/2 cup cornstarch  
1/2 cup baking powder  
1/2 cup baking soda  
1/2 cup yeast  
1/2 cup yeast  
1/2 cup yeast  
1/2 cup yeast

**BAKED SEA FOOD SALAD**  
1 large green  
1 small onion  
1/2 cup celery  
1/2 cup salt  
1/2 cup pepper  
1/2 cup Worcestershire sauce  
1/2 cup catsup  
1/2 cup tomato paste  
1/2 cup ketchup  
1/2 cup mayonnaise  
1/2 cup vinegar  
1/2 cup oil  
1/2 cup sugar  
1/2 cup flour  
1/2 cup cornstarch  
1/2 cup baking powder  
1/2 cup baking soda  
1/2 cup yeast  
1/2 cup yeast  
1/2 cup yeast  
1/2 cup yeast

**EGG AND CHEESE HELP**  
When you are seeking something different for meatless days to serve in Lent you'll find in cheese and eggs a satisfying choice. And here are delicious ways to prepare them alone or combined.



Home life is difficult when there are not enough electric outlets for the family's electrical needs. And it isn't that hard, while most people have an up-to-the-minute collection of detachable lamps and electrical appliances, few of them realize that house wiring should be correspondingly up-to-date.

When electric outlets are inadequate in number they arbitrarily determine just where electrical plugs can be attached. As a result, the family has tripped over the chairs and tables can be placed so that the lamps will serve their proper purpose. And unquestionably inadequate home wiring is a harsh dictator. Many householders try to meet this situation by using a multiple plug with makeshift extension cords to attach several lamps and other electrical devices to one outlet. After every member of the family has tripped over these cords and perhaps smashed a couple of lamps and a few other things in the general mix-up, the whole ridiculous arrangement begins to show wear and tear. Nor does it help the situation to tack the wire along the baseboard. That is no way to treat wires. And if they are painted over that, too is bad for the wire. In any case, the insulation of these extensions soon becomes worn, connections become frayed and real safety becomes a thing of the past. Then - what next? Usually disaster.

**New Wiring Not Expensive**  
Isn't it about time to end the nuisance of inadequate home wiring? The answer is yes. Especially when the facts come to light that any home wiring that isn't modernized at far less expense than the average person imagines. Nowadays there are well-defined standards of minimum adequacy which can be used to measure wiring requirements for homes of every size and type. Simple rules of thumb can be easily followed to determine how many outlets are needed.

In living rooms sun rooms, bedrooms, libraries, dens, and reception halls, a convenience outlet is needed in each usable wall space three feet or more in length at the floorline. In each longer wall space no point along the floorline should be more than six feet from a convenience outlet. In that space it is really astonishing how completely and conveniently this minimum number of outlets will serve normal electrical needs in such rooms. In addition a convenience outlet should be installed flush in each mantel shelf when construction permits. Otherwise it should be adjacent to the mantel shelf. This prevents trailing cords up to the mantel for the clock, decorative lamps, etc.

**Lighting For the Outside**  
On sun decks, terraces and porches, weatherproof convenience outlets are usually needed for outdoor lighting, especially at Christmas time, and for the use of electrical appliances for all fresco dining and buffet entertaining in the open in good weather.

Along each hallway a convenience outlet is needed for each twenty feet of length. These will serve the vacuum cleaner and also provide for the use of lamps on hall tables. All these outlets do not total very many more than the usual number in inadequately wired homes. The difference in service convenience and safety which these few extra outlets provide is quite surprising. After all, it is a simple matter to check up and see if outlets are adequate in number. Certainly it is easier to add those that are needed than it is to be completely comfortable and happy even in an inadequately wired home.

**BAKED EGGS**  
4 tbsp soft bread crumbs  
1/2 cup cream  
1/2 cup butter  
1 egg  
1/2 cup sugar  
1/2 cup salt  
1/2 cup pepper  
1/2 cup catsup  
1/2 cup tomato paste  
1/2 cup ketchup  
1/2 cup mayonnaise  
1/2 cup vinegar  
1/2 cup oil  
1/2 cup sugar  
1/2 cup flour  
1/2 cup cornstarch  
1/2 cup baking powder  
1/2 cup baking soda  
1/2 cup yeast  
1/2 cup yeast  
1/2 cup yeast  
1/2 cup yeast

**CHEESE SPAGHETTI**  
1/2 lb. cheese  
1/2 cup sugar  
1/2 cup catsup  
1/2 cup tomato paste  
1/2 cup ketchup  
1/2 cup mayonnaise  
1/2 cup vinegar  
1/2 cup oil  
1/2 cup sugar  
1/2 cup flour  
1/2 cup cornstarch  
1/2 cup baking powder  
1/2 cup baking soda  
1/2 cup yeast  
1/2 cup yeast  
1/2 cup yeast  
1/2 cup yeast

**SCALLOPED EGGS WITH CHEESE**  
1 hard-boiled egg  
1 cup milk  
1/2 cup butter  
1/2 cup salt  
1/2 cup pepper  
1/2 cup catsup  
1/2 cup tomato paste  
1/2 cup ketchup  
1/2 cup mayonnaise  
1/2 cup vinegar  
1/2 cup oil  
1/2 cup sugar  
1/2 cup flour  
1/2 cup cornstarch  
1/2 cup baking powder  
1/2 cup baking soda  
1/2 cup yeast  
1/2 cup yeast  
1/2 cup yeast  
1/2 cup yeast

**COME AND LEARN**

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What Cuts to Ask For?

Have your questions answered in a special Home Service Demonstration

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Monday and Tuesday Evenings  
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Mr. Max Russer will show new ideas in cutting meat to give variety in your menus. Miss Scranton and Miss Muntz will cook the meat during the demonstration.

COME! BRING YOUR FRIENDS!  
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There are more than forty of these space-saving fixtures, some of them finished in chrome or nickel and easily attached. Clothing carriers, garment brackets, shoe racks, extension rods, hat hangers, trouser and shirt holders, hook strips, umbrella and cane racks are but a few of the gadgets that go a long way in providing additional closet room.

**Menus Made Flavorome By Addition of Fruits**

When meat is omitted on certain days during the Lenten season, menus can be made more flavorome and interesting by the wider use of fruits. There are fresh fruits, dried fruits, canned fruits and now—even liquefied fruits. From all of these we may choose ample variety. Drinking our fruit instead of eating it is a comparatively new idea, but that is exactly what happens when any of the whole-fruit nectars are served. Fully ripened, carefully selected (with only the skins and seeds removed) is so finely crushed that it is reduced to a delightfully smooth beverage. There are five of these whole-fruit nectar varieties—apricot, peach, nectarine, pear, plum and peach.

**Small Upside-down Fuddings**  
Instead of baking your upside-down cake in a skillet or cake pan use muffin pans, putting butter, brown sugar and fruit in the bottom of each pan. Unmold when cooled and serve with plain or whipped cream.

**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 third article on Cake Flour was furnished by the Pillsbury Flour Mills.

**Cake Flour**  
Cakes may be made with cake flour, soft wheat all-purpose flour or with self-rising flour. Moreover, for most cakes the recipe need not be altered in order to use any of these flours satisfactorily, except for self-rising flour. When the latter flour is used the salt and leavening are omitted from the recipe. The rest of the recipe remains the same.

Cakes made with these different flours will be somewhat different in texture but all of them will be satisfactory cakes.

As to be expected, cakes made with cake flour are moister and velvet in texture than those made with all-purpose flour. This is reasonable, since cake flours are specially milled from soft wheats for that special purpose. Cake flours contain small quantities of very delicate gluten.

Next in velviness are usually the cakes made with soft wheat all-purpose flour. These flours, with more gluten than cake flours, nevertheless contain less and more delicate gluten than do hard wheat flours.

Third in velviness are cakes made with hard wheat all-purpose flours. The larger quantity of firmer gluten of these flours is noticeable in cakes made with them. But if the cook has a light hand, and is careful not to overmix, she can make very good cakes with these flours.

Cakes sometimes have a somewhat open grain, perhaps due to the speed with which the leavening seems to respond to the adding of liquid. If the batter is not overmixed and if it is got into the oven promptly, these flours make very good cakes, indeed.

Substituting two tablespoons of cornstarch for an equal amount of flour and then sifting the cornstarch with the flour is a common practice. The nuisance and effort of this procedure are far out of proportion to any benefit that results from it. No amount of cornstarch added to hard wheat flour will make cake flour out of them, nor does it seem measurably to alter their performance in cake making.

**CHECKERBOARD SANDWICHES**  
Butter 4 ribbons sandwiches liberally, 2 on both sides and 2 on one side. Press together as for ribbon sandwiches so that the bread shows a white wheat strip directly over a white one. Place under a weight made with buttered sheets. Then cut into 1 1/2-inch slices.  
**APPETIZERS**

**COLOR YOUR MENUS WITH ORANGE BREAD**

You drink your orange juice in the morning—now eat it in the afternoon and evening in **Orange Bread**. Fresh orange juice is the liquid for the golden loaf (keeps it fresh and moist) so squeeze your way to success with the recipe given on this page:

**FLORIDA BREAD:** 1 tablespoon shortening, 4 tablespoons sugar, 1 egg, 2 cups cake flour, 3 teaspoons phosphate baking powder, 1 teaspoon salt, 1 cup Florida orange juice, 1 teaspoon grated orange rind, 1 cup chopped oatmeal.

Put the shortening, sugar and egg in a bowl and beat until blended. Add the flour sifted with the baking powder and salt. Add the orange juice and grated rind. Beat until smooth and add oatmeal. Turn into a greased bread pan; bake in a slow oven (350° F.) 1 hour.

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