SCHOOLS OF COOKERY OFFER MANY IDEAS IN HOME MAKING

5 DRINKS

DIME!

Par T-pak beverages have - zip, punch-rich, racy flavor --- smooth mellow goodness. For your next perty, order Par-T-pak Ginger-Ale or Sparkling water, Root Beer, True Fruit Orange, your favorite flavor. They're made by NEHI, world's largest producers of QUALITY beverages — and a full urt 32 oxs costs only 10c.



By the Bottlers of ROYAL CROWN Cola



PRVINAGE



Anybody Can Make

LEMON PIE

DELICIOUS

Every Time

GOOD LUCK

GOOD LUCK PIE CRUST

we say velks, a bil of puger, a sackage of Good Luck Lemon—and hishmen a lifty you have a really just high lemon ple—natural lemon was and always the seme. Make the crust of Good Luck Ple Crust—as and water and take. Quick, yes; but of flaky golden fichness, the family tomorrow this a delegan. Cood Luck Lemon Ple. See Good Luck products appropriated at the Cooling School.

GOOD LICK DESSERTS

"The Blue Boy Way" YOUR PROTECTION

abilities plated equipment of highest nakes the BLUE BOY pasteutizing plant as modern and e the productor plant. The plant employs a scientifically led method of heating every perticle of milk to a higher temperature for a shorter portled,—thereby destroying all unde-shable bectoffs while reteining every bit of TRUE MILK FLAVOR



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Blue Boy DAIRY

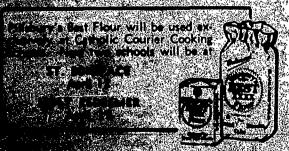
Rochester Women Are Saying

WAE FIKE PILLSBURY'S BEST!"

They find it makes the finest

- BREAD PIES
- BISCUITS CAKES

See the fine baking done with Pillsbury's Best at the cooking schools then to It in your



BEST FLOUR

Next School At St. Boniface

Recipes Given For the Week

Gefting down to business again at Blessed Sacrament Church last Friday night, the Catholc Courier Schools of Cookery started in the second group of popular parish

This week the school moves to Holy Apostles Church Hall, Lyell Avenue and Austin Street, As in the past the school will feature Miss Irene Muntz, guest demon-strator of the Rochester Gas and Electric Corporation as school

This week's school will offer the last opportunity for Catholic wom-en, and their friends, of the Northwestern section of the city to at-tend a school. For the following saveral weeks schools will be held in other sections of the city so take advantage of this one if you live in the Lyell and Dewey Avsnue sections. Next week the school will be held at St. Boniface Church en Gregory Et.

Miss Irene Muntz gives us the following realpes as her selections for the coming week. Just the sort of things that one would like to sat on lazy spring days. Cut them out for your recipe file and come around this Friday evening and see how she makes cooking a pleasure instead of a chors. Spenge Rell—Temperature: 500° F. Time: 28 to 30 minutes.

ogg yelka 15% t haking i o plus I T sugar powder i t graiod lemon 15 t asit glad of T cold water i de eake flour

Best egg yolks until thick and lemen colored. Add sugar gradually and the lemon rind and continue beating until light. Mix and slift the flour, baking powder and sait. Fold in ball of the flour and sail. Fold in half of the water, then fold in the other half of the flour and the remaining water. Peur into a paper lined shaller in er 2 layer cake tins. Bake in a preheated oven. If

You as housewives naturally are lined shaller in er 2 layer cake tins. Bake in a preheated oven. If

baked as a felly roll, remove crust and paper, roll up in a towel. When cool, unroll and spread with filling, roll and dust with confectioner's augar.

With new spring styles displayed temptingly in shop windows, now is the time when those who find that unwise eating lack of exertioner's new and so interesting we would like to tell you all about it First pounds decide to do something with the dominant wall colour. tioner's augar.

Rhubarb Pie -- Temperature: 480 for 10 minutes reduced to 375° for 35 to 40 minutes.

ite life a sugar grated, rind i lemen with the peeled unless it is old and stringy. (About 2 bunches will be required). Mix sugar and flour and combine with rhubarb. Add grated lamon rind, if desired. Line pie plate with pastry and add rhubarb mixture. Cover with top crust, seal edges and fluts. Bake in a preheated oven.

Baked Bean Leaf — Temperature:

Wash and dice rhubarb is a flour and stringy. (About 2 bunches will be required). Mix sugar and flour and stringy. (About 3 bunches will be required). Mix sugar and flour and stringy. (Cover with top crust, seal edges and fluts. Bake in a preheated oven.

Wash and dice rhubarb it is new step in making the task of cooking easier, quicker, cleaner and healthier.

To do all these things, the people who make ranges tried to look at the range from a woman's point of view — thus we have CP. When you find the letters CP on the front of a gas range, you know that the range, such as Universal has passed a very rigid test. This lamb or any lean meat, with all visible fat cut away, is equally valuable.

Baked Bean Leaf — Temperature:

Baked Bean Loaf - Temperature: 400° F. Time: 20 minutes.

I can baked beans | I c shill sauce | I can baked beans | I c shill sauce | I can bean | I c shill sauce | I can bean | I can be Beat the ogg, add the beams celery, chill sauce and onion. Crumb the bread and mix with the other ingredients. Pack in buttered bread pan and bake in a pre-

Petatoes Pessant Style a medium potatose 2 T chopped paraley
12 a bacon fat 1 T flour
2 T chopped anion 14 a sait

fat until brown. Push to one side fat until brown. Fush to one suce of pan. Add onion and parsiey and cook until onion is transparent. Blend in sait and flour and gradually add milk, stirring constantly. Mix with potatoes and cook gently over low flams 10 to 15 minutes, until potatoes are tender.

Upaide Dewn Gingerbread-Temperature: 400° F. Time: 25 to 20

The butter sliced apples or pinapple brown sugar pinapple gingerbread mixture

Melt butter, add brown sugar and when smooth pour into an 8x8x2 inch pan. Arrange fruit on mixture and carefully pour mix-time over fruit. Bake in a preheated oven. Turn out on plate and serve with whipped cream.

Ham Sausage Cups Preheat broiler pan and rack 5

IMPROVES BEVERAGES

Why are fruit beverages and so-called "Soft-drinks carbonized." Without carbonization these bevrages would be flat and would not have the "Zip" that is expected of a refreshing drink or a mixor.

will hold its flavor and peppiness
for some time.

The Nehi Beverage Company,
bottlers of Par-T-Pak beverages
and Royal Crown Cola, cool their
water to 32 degrees before carbonising. Warm water releases the
bonising Warm water releases the
coup marshmallows I emp dates
Mix pineapple with marshmalcold carbonization holds the gas in
bled and dates pitted and cut in
statishatila, variabeing flavor. Cold small pieces, Let stand for several

THE ART OF CARVING PORK LOIN



According to Max O. Cullen, carving expert of the National Live Stock and Meat Board, the first step in carving a loin of park is the homemaker's responsibility, and takes place in the meat market. When you order a pork loin, request the retailer te saw across the ribs close to the backbone. If this is not done, the carver encounters difficulty when the knife reaches the place where backhous meets ribs.

The backhone becomes lossened during rossting, and it can be re-moved easily in the kitchen. When this has been done, it is just as easy to carve a loin roast as it is one with no bones at all.



1. Note how the backbone has become loosened during cooking. The reast has been placed on a carving board, so that the back-bone may be removed before the roast is placed on the platter. 2. Just one sweep of the kulfe will sever the backbone from roast.

8. Here is the rosat on the platter in the correct position for the carver. The ribs, you see, are toward him where they will serve as guide to the direction the knife should take.

The carver should hold the roast steady by inserting the fork in the top as shown in the illustration. Roast pork is more tempting if the slices are cut thin. The carver cuts close against both

aides of each rib. Every other slice aides of each rib. Every other sites will be boneless. If the loin is small, the slice will be thin enough if the cut is made between each pair of ribs—then every slice will contain a rib. With a large loin, two boneless elices may be cut between ribs.

CIP really is new. In fact, it is so that unwise eating lack of exercise have resulted in unwanted like to tell you all about it First pounds decide to do something of all the letters CP stand for about it in the way of a reducing "Certified Performance" of your gas range. This certified perform; ance means to you as homemakers a new step in making the task of that unwise eating lack of exercise have resulted in unwanted pounds decide to do something that the dominant wall colour. Through the use of inlaid strips and cut-out designs in lineolecum flooring unusual and attractive colour ascents may be secured at no great cost.

At this time it is well to sound a life a wainscot line is desired it.

loss of food nutrients and in less time. CP says each range must have a smokeless broiler.

vou. Come and hear more about weight will result. the CP ranges at the School of This is good new

Fruit Desserts With **Springtime Zest**

Now is the time to forego the heavy rich deserts you have been Hot Breads serving throughout the winter and h their place substitute fresh, tart

PEACH DESSERT l No. 31g cen praches 14 rup brown

Whites 4 eggs
4 tap sair
4 thep, sugar
5 cup chopped
nuts (almonds,
walnuts or
Brasil nuts) sugar in tap, nutmer i tap, Angostura bittera

Pour peaches with syrup into greased baking dish. Sprinkle with Preheat broiler pan and rack 5 minutes. Arrange slices of ham brown sugar, Angostura bitters and broil about 5 minutes. The edges will ourl and form cups. Fill with peas and potatoes, cover generously with grated cheese and allp back under the broiler until cheese is melted. Serve on toast with radish roses and parsley.

NEW COLD CARBONIZING

greased baking dish. Sprinkle with source dates. I exp out form when beater is lifted from the bouler white and beat till peaks will form when beater is lifted from the bowl. Add sugar, I tablespoon the bowl. Add sugar, I tablespoon bound the broiler until cheese is melted. Serve on toast with radish roses and parsley.

Spread on peaches in baking dish or place 2 tablespoons on each peach half. Sprinkle with the ture beaten egg and cheese. Mix when the peach half. Sprinkle with the sugar together. Add date mix-ture beaten egg and cheese. Mix well. Pour into a greased loaf pan browned lightly. Remove from oven and serve warm or allow to cool and serve warm or allow to cool and chill in the refrigerator. Whipped cream may be added if

MACAROON PUDDING

cakes cream Dash of as these to greate to prince places places, management or cumbs drained Dash of salt

Lamb Chops

has passed a very rigid test. This test has 22 specifications.

First, each CP range must have a simmer burner. This means you can cook with less consumption of fuel. This means you may do your semi-waterless cookery with less loss of food nutrients and in less.

With an adequate supply of pro-

the oven will not reach more than amount of starches, sweets and School of Cooking. For free per70 degrees above room temperafats in the daily meals. The excess sonal consultation, make appointture.

These are only three of the upon to provide energy for one's stone 1136.

many features Universal CP offers activities and the desired loss of

Te milk

Peel and dice potatoes. Cook in the CP ranges at the School of Cooking given by Miss Irene want to lose weight without suffering the pange of hunger. Certainly a luncheon with lamb chops

Vol. Come and near more about weight will result.

This is good news for those who Outline Use of want to lose weight without suffering the pange of hunger. Certainly a luncheon with lamb chops or lamb steak as the main dish, or dinner with a generous helping of dinner with a generous helping of roast lamb, together with fresh, non-starchy vegetables, should be a compensation for the sweets and starches and fats you have to give up.

Some one of our famed cooking experts once said, "A glass of wine makes good food taste better." The Urbana Wine Company give us a starches and fats you have to give up.

For Variety

If you are tired of serving bread, yet hesitate to try your hand at hot fresh rolls or breads — take a chance—it's really not difficult and the results are very appetizing.

DATE AND CHEESE BREAD 14 cup bothing sads water 15 cup sugar 1 cup grated 174 cup floor 1 cup grated American 15 teaspoon baking cheese

Pour boiling water over the tered, and t dates; let stand 5 minutes. Mix tered toast.

APRICOT TEA MUFFINS 2 dried apricot haives i cup brown augur tablespoons 4 cup sugar
4 cup milk
2 exgs
3 cups flour 4 teaspoons baking powder is teaspoon salt

The modern method of carbonization is a vast improvement over the pid way of pening up a beverate for immediate consumption and eliminating flatness after the bottle is left standing for a while. Now you can get a beverage that will hold its flavor and peppiness for some time.

The modern method of carbonization of carbonization and put one in each mumin pan, hollow side up in ously and add milk. Mix and sitt flour baking powder, salt and stir into the first mixture. Drop by spoonfuls on the apricots. Bake in a hot oven 20 minutes. Serve hot.

Mix pineapple with marshmalion, colds the gas in the bottle retaining flavor. Cold carbonization holds the gas in the bottle retaining flavor. Cold carbonization holds the gas in the bottle retaining flavor. Cold carbonized beverages can be opened and dates pitted and out in the bottle retaining flavor. Cold carbonized beverages can be opened in whipped cream and chill again. Serve in sherhet glasses and top swith marsachino cherry.

Both Partypak and Royal Cois are used by Miss Ireis Munts in here strongly are used by Miss Ireis Munts in here strongly colors are used by miss Ireis Munts in here strongly colors are used by miss Ireis Munts in here strongly colors and a single close to the half for linen storage is not enough, either in an apparture and pepper and dip in beaten egg is not enough, either in an apparture of the bottle colors are used to each the wintped cream and chill again, segl, then in crumbs. Brown in a small amount of fat. Place overlamping silices of the veal cutlet in the clothing and the linens, such thing as trunks, luggage, old toys, small pices of the veal cutlet in the clothing and the linens, such thing as trunks, luggage, old toys, small pices of the veal cutlet in the clothing and the linens, such thing as trunks, luggage, old toys, amali amount of fat. Place overlamping silices of the veal cutlet in the clothing and the linens, such thing as trunks, luggage, old toys, amali amount of fat. Place overlamping silices of the veal cutlet in the clothing and the linens, such thing as trunks, luggage, old toys, amali amount of fat. Place overlamping silices of the veal cutlet in the clothing and the linens, such thing as trunks, luggage, old toys, amali amount of fat. Place overlamping silices of the veal cutlet in the clothing and the linens, such thing as trunks, luggage, old toys, amali amount of fat. Place overlamping silices of the veal cutlet in the clothing and the linens, such things as trunks, luggage, old toys, amali amount of fat. Place overlamping silices of the veal cutlet i

Putting Life Into Kitchen Easily Done By Use of Color

By DOROTHY CASTLE Kitchen and Re-modelling

Consultant to the COURIER Time was when we had good reason to believe that any modern nterior must of necessity be a cold, neutral affair, devoid of feel-ing and attraction. We have since discovered, as true modern design has unfolded its beauties, that the work which gave us that impres-sion was not modern. It was, actu-ally, what it so frequently was called "riodernistic"—a fad and a

This unfoldment of the beauty of modern has taken place in the kitchen as well as in the rest of the house, inside and out. The psychological importance of colour s recognized; its effect on personality and its usefulness as an ex-pression of personality.

It is fortunate that practically all manufacturers of kitchen equipment and cabinets have standardized on white. Not only is this equipment, it provides also a splendid background against which to plan an articulate colours scheme. Walls, draperies, countertops, kitchen furniture and floor coverings provide the media for the working-out of harmonious colour combinations. Because it involves relatively few materials and colours, such a plan is often easy to make for a kitchen and more effective in its simplicity than the laboriously contrived colour schemes of more formal rooms.

Exposure is extremely important in selecting colours. Cool colours like grey and green suit the bright. sunny room, while warmer shades such as yellow and red are the wise choice for the kitchen defi-cient in daylight illumination. Size

loss of food nutrients and in less time. CP says each range must have a smokeless broiler.

CP says the temperature around the own will not reach more than adequate supply of protein, provided by meat, the number of calories can be safely reduced by cutting down on the lem, drop us a line or see us at the

used in foods to give them an added alayor, or to make sauces and jellies of excellent taste.

CHICKEN A LA MARYLAND tablespoons flour ly cup fold Semi

Cut chicken in pieces, steam in one-half inch water over hot fire until steaming point is reached.
Turn heat lower and cook chicken until tender. Remove meat from bones and cut in small pieces. Add milk, butter and seasonings, blend in flour, moistened with a little water Cook over low heat until mixadd volks, which have been quartered, and the wine. Serve on but-

SHERRY SAUCE

For a delicious Sherry Sauce, cream half a cup of butter thoroughly, gradually add one cup of confectioner's sugar, then very slowly add one-half cup Gold Seal Sherry. The appearance is greatly improved if a little nutmeg is aprinkled on ton

sprinkled on top. PURE GOLD JELLY Soak two tablespoons unsweetoned gelatin in half a cup cold wa-ter, then dissolve in one and a half cups of boiling water. Add one cup of granulated sugar, three tablespoons lemon juice and two cups Gold Seal Sauternes. Thoroughly

Storage space is an absolute necessity in a house, no matter what



Bond Bread

SO GOOD WE GUARANTEE EVERY INGREDIENT ON THE WRAPPER

DECORATING PROBLEMS? Gamred-Harman's staff new includes an ex-perienced interior docorator who will be de-

lighted to help you harmenize your home! WALLPAPERS IT'S REAL ECONOM' NEVER DREAMED LOVELY



Exchange

NO MORE "GUESSING" FOR ME-NOW I GET PERFECT RESULTS EVERY TIME WITH THIS NEW, APPROVED ROASTING

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at loading Department, Drug and Hardware Stores





Thermometer takes "quese work" out of rocesting becaruse it tells "at at glamce" when roust is done to your liking . . . either rare. medium or well done. Helps conserve flavor

weight loss too when recommended oven temperature is used. You'll never know how deliciously tempting reasts CAM be until you try this new, modern rousing method.

more appelizing. Minimizes shrinkage and

ROCHESTER Roast Meat THERMOMETER

FOR GOOD COOKERY the skilled housewife uses "GOLD SEAL" New York State OLD SW "Good with food . . . Good IN food" TRY THESE RECIPES

Alcohol 18% by Volume

SAUTERNIS CUP
Two liqueur glasses
Brandy, one liqueur glass
Orange Curacao, one
Iqueur glass Maraschino
Add one quart Gold Seal
Haut Sautemes and one
punt of charged or spark
ling water Use a twoquart pitcher with and a
sprig of mint. Mix well.

LOBSTER NEWBURG I tablespoons baster In caps milk
I tablespoons stour Dan cavenne pepper
Melt butter in double boiler add flour
until blended Add milk and cavenne pepper, shrring thosoughly. Lightly saute the
meat from one lobster, add meat to
sauce, and just before serving, add onehalf up of Gold Seal Dry Sherry, stirring thoroughly. Crab meat can be substifuted it desired.

Urbana Wine Co., Inc. URBANA, HAMMONDSPORT, N. Y.

See Our Display at the "School of Cookery"

Alcohol 20% by Volume