

NEW SPRING THOUGHTS IN FOOD FEATURED AT 'SCHOOLS OF COOKERY'

PASTEURIZING "The Blue Boy Way" YOUR PROTECTION

Continuously new, stainless-steel plated equipment of highest quality makes the BLUE BOY pasteurizing plant as modern and clean as the production plant. The plant employs a scientifically controlled method of heating every particle of milk to a higher temperature for a shorter period, thereby destroying all undesirable bacteria while retaining every bit of TRUE MILK FLAVOR.



The Famous BLUE BOY FARM at Oakfield, N. Y. PAY US A VISIT Visiting Hours 2-5 P. M. To reach Farm—Rochester 12 Route 61 to Oakfield PASTEURIZING PLANT 1044 UNIVERSITY AVENUE

Blue Boy DAIRY

WHO are Rochester's happiest husbands?

Those whose wives use PILLSBURY'S BEST FLOUR!

Baking that wins a man's heart, use the flour that's famous for success in all baking. Flaky pie crust, fluffy cakes, fine-grained bread, light biscuits—you get them all with Pillsbury's Best.

Pillsbury's Best demonstrated at Catholic Cooking Schools. The next two schools will be: The Evangelist, April 24; Immaculate Conception, May 1.

PILLSBURY'S BEST FLOUR

6 DRINKS FOR A DIME!

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



By the Bottlers of ROYAL CROWN Cola 443 State St., Rochester, N. Y.

LEMON PIE THE WAY IT'S Always Good



THE GOOD LUCK WAY It's So Easy, Too—No Bother, No Fuss

Good Luck Desserts. For a quick and delicious cake... Bake in oven for 20 minutes before serving.

Planned Meals School Theme Varied Menus Are Stressed

"Cooking is much like the army. Each meal has to be planned in advance like a campaign," so stated the pastor of the Boniface Church last Friday evening in his greeting to the women of the parish who attended the Courier School of Cookery.

His remarks were very true but he forgot the words of Napoleon who said, "A soldier travels on his stomach." So do all men. A well fed man is a happy man and a hard, willing worker.

When the Courier School of Cookery was planned, the best demonstrator was secured and the schedule arranged to get the message of the newer things in cookery and in the home, to the greatest number of Catholics. Women and their friends, in Miss Irene Mintz, we have the best in cookery demonstrator. Women who have heard her will agree that she has presented only the best ideas but also knows how to make them easy to understand.

For the Catholic women of Oriskany and their friends Miss Mintz will conduct the Courier School of Cookery in the hall of St. Charles Borromeo, Dewey Avenue and Madison Lane Road this Friday night, on Friday, April 24th, the school moves to St. John the Evangelist Church on Humboldt Street.

For the menu this week Miss Mintz has selected the following: Lemon Chicken Pie, Barbecued Beef Patties, Sweet Potato Nests, Noodle Casserole.

Never Fall Balled Icing. 1/2 c sugar, 2 egg whites, 1/2 c cream of tartar, 1/2 c milk, 1/2 c vanilla.

TRIP TO BLUE BOY FARM INTERESTING

The urge to go driving, that comes with the weather of the past few spring days can prove both a pleasure and an education. An ideal short afternoon drive would be out to Oakfield and a visit to the Blue Boy Dairy Farm.

Noodle Casserole

1 pound bread, 1/2 pound ground beef, 1 can tomatoes, 1/2 cup onion, 1/2 cup salt and pepper, 1/2 cup oil, 1/2 cup butter, 1/2 cup milk, 1/2 cup cheese.

KITCHEN CAN BE MADE EFFICIENT



Homeowners who own homes with a compact kitchen. Old homes with larger kitchens can be and are being remodeled to provide complete units as shown above and the additional space turned into a cozy dining alcove or family use.

What Do You Know About Your Foods? This is the strength of a series of articles telling about the things you eat or use in cooking every day.

Salad Etiquette. Q. Should one eat the lettuce or salad green under the salad? A. Yes, it is a part of the salad, and is intended to be eaten, and potato greens will eat at least a little.

TOAST SHORTCAKE. Cut rounds from Bond Bread, allowing 2 for each serving. Spread with softened butter. Dip in mixture of 1/2 cup milk, 2 tablespoons sugar, 1/2 teaspoon vanilla.

TOAST POINTS. Toast slices of Bond Bread, trim crusts and cut into halves diagonally. Serve as a case for creamed food or as a garnish for chops, small steaks, or any juicy meat.

Roast Lamb For Special Feast

Along with our finest linen, our best silver and our most fragile china, we think of a leg of lamb as a fitting climax for the special dinner.

Correct Roasting Method

Of course, cooking the roast in an uncovered pan isn't the only trick of the lamb-roasting trade. A leg of lamb should be roasted at a low temperature, an oven of 300° F. says Inez S. Wilson, home economist.

Roast Duck

Wash duck thoroughly inside and out. Sprinkle inside with salt and pepper. Fill cavity with celery stalks and leaves and one large onion cut in quarters. Rub duck to be eaten, hot imparts a delicious flavor.

Broiling Now Cookery Art Modern Ranges Make Job Easy

Long ago broiling was a complicated and laborious process when it was accomplished by holding the food over live coals. That was before the days of gas ranges with wireless broilers. Even today many women believe that the broiling method of cookery is impractical and expensive, and it is true that it can be very costly, but it can also be an inexpensive method of cooking meats and vegetables if we do our marketing carefully and use a modern, efficient broiler.

ROBESON INTRODUCES NEW FOOD MINCER

Many times, no doubt, a housewife has wished she had a chopping instrument like a butcher's cleaver to do some of the mincing and chopping jobs around a kitchen. If she did have one she would likely be afraid to use one of these bulky cleavers. It is now possible, however, for this housewife to have just such an addition to her kitchen cutlery equipment in a modified form.

TOAST USED TO Dress Up Meals

What would breakfast be without our toast. The Bond Bakers give some new ideas in the use of toast for other meals. Even if we have toast handy at all times for it would be welcome again at other meals dressed up in the following ways:

MEAT DISHES MADE BETTER WITH WINE

Meats and wine have a sort of kindred feeling for each other. Only in wine is extensively used for a drink with the meat course but is also used by many cooks in the preparation of their favorite meat dishes.

TONGUE SUPREME

1 fresh beef tongue, 1/2 cup onion, 1/2 cup carrot, 1/2 cup celery, 1/2 cup mushroom, 1/2 cup tomato, 1/2 cup mushroom, 1/2 cup tomato.

CARAMEL PECAN TARTS

Have prepared 6 tart shells, ready baked. Fill with the following: 2 cups milk scalded in the double boiler, add to this 1 cup brown sugar mixed with 1/2 teaspoon flour and 1/2 teaspoon salt.

FOR BEST RESULTS Use the Modern Cooking Guides Recommended by Cooking Experts!



ROCHESTER THERMOMETERS

For Good Cookery the skilled housewife uses "GOLD SEAL" New York State WINES

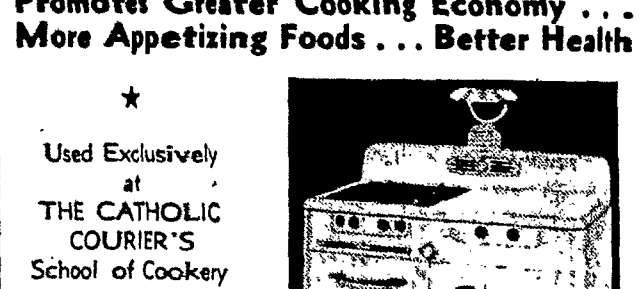
"Good with food... Good IN food" TRY THESE RECIPES. CHAMPAGNE COCKTAIL. Spanish Veal. Dredge veal in flour. Brown on both sides in skillet with shortening and very hot fire. Add celery, onion, water, salt and pepper to taste. Cover until steaming point is reached. Turn and continue cooking for half an hour. Add the wine just before serving.

Urbana Wine Co., Inc. URBANA, HAMMONDSPORT, N. Y. See Our Display at the "School of Cookery"



YOU KNOW what you're getting when you ask for... Bond Bread SO GOOD WE GUARANTEE EVERY INGREDIENT ON THE WRAPPER

A Modern Universal C-P Gas Range Promotes Greater Cooking Economy... More Appetizing Foods... Better Health



Used Exclusively at THE CATHOLIC COURIER'S School of Cookery Friday Evening—APRIL 19 St. Charles Borromeo School Hall. The Universal Gas Range, with Simmer-Save Burners, makes it possible to cook vegetables the healthful, economical way with just a small amount of water. Simmer-Save cookery retains the essential vitamins—all the nutritious, health-giving qualities of the food. UNIVERSAL GAS RANGES ARE SOLD BY CARROLL RADIO SALES, INC.—529 Thurston Rd. H. C. POMMERENING & SON—1106 Lyell Ave. KOCHNER GAS & ELECTRIC CORP.—89 East Ave. Manufactured by Grubb & Sexton Company, Chicago, Illinois