A GOOD MEAL WELL PREPARED IS. THEME OF COOKERY SCHOOLS

YOUR PROTECTION

name, etaiplese-steel plated equipment of filghest use the BLUK BOY pasteurizing plans as modern and the production plant. The plant employs a clernifically their method of healing every particle of milk to a higher return for a thronton ported, thereby destroying all unde-basements while receiving every bir of TRUE MILK FLAVOR



The Farnous BLUE BOY FARM at Oakfield N.

CHI MONKOL 1222 PREE SAMPLE DELIVERED

PAY US A VISIT Viniting Houses 24 P. M. To reach James Kulte for 15 Baneste Krule \$3 to Dankfuld PASTEURIZING PLANT

Blue Boy DAIRY

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BREAD BISCUITS

own kitchen

See the line baking done with Pillsbury's Best at the cooking achools . . , then try It in your

Pilibusy's Best Flour will be used ex-listingly at Catholic Courier Cooking schools. Next two schools will be at

MAY 17 Holy Famil MAY 24



6 DRINKS

punch rich racy flavor - smooth mellow goodness. For your next perty, order Part pak Cinger Aleger Sparkling water, Root Beer. Fruit Orange, your favorite flavor. They're made by NEHL world's largest producers of QEALITY beverages — and a full 32 ozs. - coats only 10c.



ROYAL CROWN Cole



THRIFT



Next School At St. Ambrose

Plans Made For Last of Series

If we were a radio announcer we would say, "Well ladies of the house we are about to offer you something great, etc.," but not being one we cannot say what we have in mind. This measure is being left to the advertising department who are announcing the features of the tast Catholic Courier School of Cookery soon.

But we will say that this school has been planned to present say-oral worth while features that should attract every Catholic wo-man and her friends to the Columhus Civic Center the last Tuesday of this month, All through the series of these schools the COUR-INH has tried to present the begt and from the excellent response we believe we have socomplished what we get out to do. Bring the heat in Cookery ideas to the women of a number of the parishes in Roches-

Hellywood Mont Lonf: Temper-nurs: 378 F. Time: I hour.

Malleped Pelater and Cornt Tern-perature: 375° F. Time: 1 hour. large medajess, I talk alless I, t marrica san whole hornel I T butter tern I milk

Pare and slice the potatoes. But-ter a baking dish, arrange a layer of potatoes and a layer of corn, sprinkle with sait, pepper and pap-rika and dot with butter. Repeat layers until all ingredients are used. Pour milk over the top, cover and hake in a methatic over ind bake in a preheated oven.

flum Cake-Temperature: 275° F. Time: 30 minutes,

i a shortening i t baking powder teinnamen. Topping i e alliparguse flour i t blum bakves i sall.

T nilli: i e signamen

Creams the butter, add augar us can remember cranberries have slowly; add eggs separately and appeared on the market is the late beat well. Mix and sift flour, salt, fall, and have been served with beat well. Mix and sift flour, sait, iau, and have been served while baking powder and cinniamon and direction of the creamed mixture, Pour into a was complete unless cranberry buttered pan Press plums into batter, sprinkle with the cinnamon served with the meal.

And augar. Bake in a preheated cranberries were used by the Internal augar.

ullementch Cup Cakea Bake Miracle or Standard Cake of game and other simply prepared recipe, in multin tine. When cool, foods enabled them to build strong cut a slice off top of cake and and rugged bodies that could with-scoop out the center. Fill davity stand the cold of winter, and the with cream filling, cut top in half heat of summer. and stick in the filling. Serve with Bullerscotch Sauce.

Bullerscotch Sauce

i e night corn ayrup H i T butter
i fi telekt corn ayrup H i vanilla
i a tele milk
Cook wagar, corn ayrup and milic

Aum. Dip obnance in temon juice and arrange on rack. Thru as they brown. Broll ham until nicely browned. Arrange on platter.

Strawberry Chiffon Ple l o sugar 1-c-crushed strawberries t talk of cream.

CAN REPLACE DESSERT

TROPICAL SALAD eup, dates chiese chiese cup figs li cup pinsapple, With seeded white cherries

Remove seeds from dates and fill avilies with chasse Cut each date no thirds, using moistened scis-

BARATOGA BALAD

ROLLED RIB BOAST FOR SUNDAY DINNER



A relied ris reast is easy to prepare, easy to serve and a definite attraction for Sunday dissert. All hones have been removed leaving the kept chilled in the refrigerator. This week the school will be held spice of mean which when properly propared is temptingly flavorin St. Ambrose, School Hall moving ful and Juley,
on to Holy Family church hall on it is salvised to result the meat at a lew temperature, 300 F., on a rack
Way 24th for the last of the Par-

on to from same of the partin an even it is should not be covered for should water be added in an eyen part. It is should not be covered for should water be added in an eyen part. It is should not be covered for should water be added in an eyen should not be covered for should water be added in an eyen should attend these years about the same in a factor of the sa

schools to hear the appouncementa get about it all until the thermometer registers the degree of doneses der and smilk together. Form in at the Civic Center and to see Miss Irons Munit ranke the several attractive dishes outlined below.

If you have no thermometer the time-weight relationship is the best bacon around each. Arrange them tractive dishes outlined below.

If you have no thermometer the time-weight relationship is the best bacon around each. Arrange them tractive dishes outlined below.

If you have no thermometer you can read for any four in the degree of doneses oval milk together. Form in oval patties and fasten a strip of bacon around each. Arrange them tractive dishes outlined below.

If you have no thermometer registers the degree of doneses oval and smilk together. Form in oval patties and fasten a strip of bacon around each. Arrange them tractive dishes outlined below.

If you have no thermometer registers the degree of doneses oval patties and fasten a strip of bacon around each. Arrange them tractive dishes outlined below.

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If you have no thermometer registers the degree of doneses oval patties and fasten as the power oval patties and f It to the well-done stage.

Place a p-icce of banana on each
Green peak and buttered whole carrots are shown with the rosat, serv- and dot with butter. Firnish brown-

To carve the relied rib roast, the host makes uniform slices by enting the salies across. He carves enough to serve everyone at the table lefts penet of wax paper 4 inch thick. Spread with the grated raw oarrots and roll up like a jelly roll. Place in a shallow roasting pan.

Brush with melted butter and bake in a preheated oven. ing as colorful gamish as well as a nutritious accompaniment. ing. These may be served with po-

Sandwich Ideal

Summer Lunch

saparagus tips.

etables on teh right

over meat or fish on the left. crisp saind or hot creamed veg-

Sliced egg, asparagus tips, cheese. Jelly, quartered bananas, marsh-

Cottage cheese with grated ran

TOASTED AT THE TABLE-

Urbana Gives

carrot, raisins and mayonnaise Sliced lamb, pepper relish with

Daylight saving, warm weather

What Do You Know **About Your Foods?**

This is one of a series of articles telling about the things we eat or use in cooking every day. Their production, their food value and helr everyday maes.

Cranberries have been growing for a great many years. Long be- well: known they grew wild, and were eaten by the Indians with the game which they killed with bow and arrow, and used am food. For a longer time than any of

OPEN-FACE-Hot or cold left BROILED-Ham, tomators, cheese.

dians because they were found to be an appetising, and nourishing food which together with their dist PYRAMID-Shrimp salad with sliced cucumber, bacon.

Cranberry sauce was used by our grandmothers, will digreat-grandmothers and only because it was the proper thing to serve on festive occasions, but also because it add-ed so much to the meal, and beover hot water for I hour. Add acter to the setting.
butter and vanilla and beat until. They also know the

Breiles Slice of Ham

Preheat broiler and pan for 5 quences. They size learned that minutes. Brush pan with melted butter, pour 2 c cooked lime beans of cranberry sauce, and yet ninto pan and season with salt and peoper. Arrange tack over beans and place a slice of ham on rack. Time was a reason for all of this. They just accepted it as a from curling. Broil 6 to 3 minutes.

Turn, Dip bananas in lemon juice and arrange on rack. Turn as they brown. Broil ham matter of fact.

Turn Broil 6 to 3 minutes.

Turn Broil 6 to 5 minutes.

Turn Broil 6 to 6 minutes.

Turn Broil 6 to 8 minutes.

Turn Broil 6 to 8 minutes.

Cranberry sauce is a sauce, although it has a jelly body. Strained cranberry sauce contains all of the valuable fruit acids, all of the pectin, all of the mineral matter and vitamins, all of the fruit cells, in fact all of the cramberry except the same of the fruit cells, in fact all of the cramberry except the same of the fruit cells, in fact all of the cramberry except the same of the vitamina, all of the fruit cens, in lomon, orange and fact all of the cramberry except the SHERRY COCKTAIL
skin and seeds, together with a Mix three parts Gold Seal Dry WIDE VARIETY IN comparatively small amount of Sherry with one part Italian Sweet Sherry with one part Italian Sweet FI AVORING FYTRA

You Make Dining Room?

The size of the dining room should be in relation to the size of the house and of the family. Enough syace for passage between thairs at the table and walls or the germs of communicable sick hoard or serving table should be important. Ample wall space to accommodate a side hoard or serving table should be provided. Locate the kitchen or pantry access so that a full swing of the door is possible. To take advantage of the morning sunlight, a southeast exposure is desirable. Dining space planned in connection with the living room or only partially separated from this room is partially separated from the free from this room is partially separated from into thirds, using moistened scissors. Add fire cut is half-inch
pleus, the placapple charries pecome and selt. Arrange on lettuce
with the living room or only parleaves. Mix dressing and whipped
cream and pour over the top. Garmish with red charries.

The door is possible. To take advantage of the morning sunlight, a
southeast exposure is derivable.

Dining space planned in connection
with the living room or only parlially separated from this room is
usually satisfactory for the normal
family use in a small house. This arrangement will also permit flexibility for special occasions. SAUTE PINEAPPLE SURPRISE

a slices of pine-apple, cut up dish with sugar and let stand a few hours before mixing with oth-

Prepare Meals In Advance Add To Hours Of Leisure

Of course you'll want to have every possible moment free to enjoy these glorious spring days. If you plan carefully your family will be well fed and you will achieve additional hours of leasure. Here are some dishes that may be pre-pared in advance or in a very

BROILED FRANKFURTERS These take a very short time to prepare and are delicious. Slit rankfurters longthwise, spread lightly with propared mustard and generously with chasse - wrap a slice of bacon around each and skewer with toothploks. Broll under a moderate fiame until the bacon and frankfurters are done.

MIXED GRILL

wup milk powder

Mix roughl steak, salt, chill pow-

ROUND STEAK DOMES

Combine all ingredients except the pineapple Let stand 10 minutes. Make 4 patty cakes. Saute in butter until nearly done. Place on drained pineapple slices in a skillet. Cover with the meat drippings Broll until mest is done and pineapple is lightly browned.

bring about sandwich time. They VEAL CEROPS EN CASSEROLE are easy to make, easy to eat and These many be prepared for bakare most welcome when one wants ing in advance and put in the oven to eat in a hurry and get out and 1.5 hours before needed. Brown 6 enjoy the world. The Bond Bakers veal chopes in shortening. Shake offer the following fillings, plain or flour over them. Cover, with 1 tosated. If tosated they recompute our water 1 boullion cube, 8 small mend Bond Bread, with Cracked peeled one on 8 carrots cut in on Cape Coll and the Jersey Coast change. They all toust equally taste Pour in a casserole and bake in a slow oven for an hour and a fore the cultivated varieties were CLUB-Chicken, lettuce with bath of the may simmler on top lynown that grant with and were con tomato. con, tomato.

Ham, lettuce with cheese, to blespoon tomato ketchup just before serving and a tablespoon or mato.
Tongue, lettuce with egg salad,

> JELILIED VEAL LOAF cups chopped veil I tempoon chopped onton reups soup stock onton
>
> 1 cup chupped
> granulated gelatin
> geup cold wester
> 2 teaspoons chopped
> green pepper
> green pepper

Soften gelatin. In cold water 5 minutes Boil soup stock and add to gelatin. Stir till dissolved Chill. When it begins to stiffen add chopped meat and vegetables. But mixture in: lost pans and allow to become perfectly set by chilling.

CORNED BEEF HASH NESTS WITH POACHED EGGS

OASTED AT THE TABLE... Open carried corn beef hash and (Butter outside of sandwich) shape into nests. (Individual Choose any fillings not "run rounds with a depression in the my": chicken salad, cheese center.) Place in a freize man to center.) Place in a frying pan to mincemeat, ground ham and heat and brown on the bottom. In the meantime poach as many eggs as will be meeded, cooking in rings to keep the oggs from spreading.
Make parsiey butter by creaming
3 tablespoons butter and 1 table-

with 1's temanoons of histon Alternate bacors with thin strips of cheese and broil Garnish with tomato slices and pickles.

It is different from any fruit Stir with ice. Strain into contain from 60.70% sugar, atrawberries and sait. Combine while cranberry sauce contains the most of this is converted to ly cracked ice. Add one-half teastrawberry mixture. Pour into a hig process. Cranberry Sauce is tablespoon soda water. Stir so as with whole berries.

Sugar.

It is different from any fruit Stir with ice. Strain into contain from 60.70% sugar, and dissipate the most of this is converted to ly cracked ice. Add one-half teastray and fold into the dextress and levulose in the cooking properation of her with whole berries.

Since white sugar, and sugar, and fine the dextress and levulose in the cooking process. Cranberry Sauce is tablespoon soda water. Stir so as to completely dissolve sugar. Add most contribution with whole berries.

Sherry. Serve with cherry, slive of orange peel.

Signar with ice. Strain into contain from 60.70% sugar.

SHERRY FIZZ

The housewite of today has a prey wide choice in flavoring extracts to use in preparation of her tracts to use in preparation of the very wide choice in flavoring extracts to use in preparation of her tracts to use in preparation of the very wide choice in flavoring extracts to use in preparation of the very wide choice in flavoring extracts to use in preparation of the very wide choice in flavoring extracts to use in preparation of the very were with the preparation of the strain flavoring extracts of the determination of the preparation of the strain flavoring extracts of the strain flavoring e

are pure extracts. The company will mail a recipe book showing their uses if request is made to Pare grapefruit remove all skin The Baker Extract Co. Spring-from sections, Place grapefruit in field, Mass.

Serve both mint jelly aid crain Saute drained plineapple silices in er ingredients. Use plineapple juice berry sauce with spring lamb. The shall cure brown sugar melted and liquid from grapefruit and add vivid red and green is something with I the begoons of apprening, enough water to make one pint, in to talk about Economy note: a Berry wedges of stale cake which to dissolve gelatin. When generous alice of Crahberry Sauce stale is logarither; juice around cold, add Truit, herve on lettuce takes the place of an extra wege-

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li rrespoan (l paj leaf 6 peppercurki

TONGUE SUPREME

Is response white paper. If the possible with the paper is the paper of the paper o

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PLACE IN TIN

Pictured here is all you have to do to

Rochester, N. Y.

ROLL OUT AND