FINAL SCHOOL OF COOKING AT CIVIC CENTER, MONDAY MAY 27

Question:
What's the Favorite Flour of Many of Rochester's Best Cooks?

Answer:
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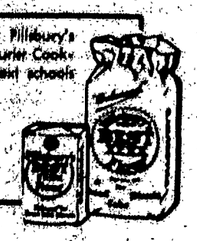
Miss Smith and Miss Muntz use Pillsbury's Best exclusively in their Catholic Courier Cooking School demonstrations. The next schools will be held at:
Holy Family
MAY 24
Columbus Auditorium
MAY 27



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School At Holy Family

Last of Parish Series Friday

There must be an end to everything and this week marks the end of the CATHOLIC COURIER Schools of Cookery in Parish halls. The school this Friday night being in the School Hall of Holy Family Church in Ames Street. The big finale being at the Civic Center on Monday next.

The schools have been, without a doubt, a great success. Pastors, the women who attended, and the firms participating have expressed their enthusiastic approval of the schools. And the reception of Miss Irene Huntz has been exceptional. She has again demonstrated her ability as a demonstrator, and had proved our early assertions that she is "top" in this sort of work.

The members of the staff of the COURIER who have been associated with the schools than the women for their response and hope that this Friday evening and the big school next Monday will be equally well received.

The recipes for this week follow:

RECIPES FOR FRIDAY NIGHT

Sausage in Bread Rolls—Temperature: 400 degrees F. Time: 15 to 20 minutes. Butter slices of bread and spread lightly with mustard. Place a frankfurter on each slice, roll up and fasten with a toothpick. Arrange in a buttered baking dish and brush with melted butter. Bake in a preheated oven until nicely browned. Serve with Cheese Sauce.

* * *

Beef Tenderettes with Vegetables

6 tenderettes	4 potatoes
2 T lard	4 onions
4 carrots	1 cup broth or bouillon cube
Seasoned flour	cinnamon

Brown the tenderettes in drippings. Arrange the carrots, potatoes and onions over the tenderettes. Add broth (1 bouillon cube dissolved in 1 cup water may be used) and sprinkle with seasoned flour. Cover and when mixture boils, turn burner low and simmer for 40 minutes.

* * *

BLACK BOTTOM PIE

Sprinkle 2 squares grated sweet chocolate in bottom of a baked pie shell. Carefully fill the shell with cool cream filling. Chill and top with sweetened whipped cream. Garnish with more grated chocolate.

ROAST LAMB

Temperature: 350° F. Time: 35 minutes per lb.

Have breast of lamb boned. Spread with sausage meat and roll up like a jelly roll. Fasten with skewers. Rub with garlic salt. Insert meat thermometer, place on a rack in an open pan. If roast weighs less than 3 lbs., allow an extra 45 minutes roasting time. Roast to 170° F., or 5, on dial of meat thermometer.

* * *

MYSTERY CAKE

Temperature: 325° F. Time: 1 hour

½ cup shortening	½ t salt
1 cup sugar	1 t soda
1¾ cups all-purpose flour	2 cups raisins
1 t spice	½ cup nutmeats
1 t cinnamon	1 can tomato soup (condensed)

Cream shortening, add sugar gradually. Beat well. Mix and sift the flour, spices and salt. Add raisins and nutmeats. Add alternately with the soup to the first mixture. Pour into a buttered 8x8x2 inch pan and bake in a preheated oven. When cool, ice with Cream Cheese Frosting.

* * *

CREAM CHEESE FROSTING

1 t butter	1 cup confectioners' sugar
1 pkg. cream cheese (3 oz.)	1 t vanilla

Cream butter and cream cheese together. Add confectioners' sugar, beat until smooth and fluffy and add vanilla.

* * *

MIXED GRILL

Preheat broiler oven and pan for 5 minutes. Brush bottom of pan with melted butter and arrange cooked peas and whole kernel corn in pan. Sprinkle with salt and pepper. Place bacon and veal patties on rack over vegetables, arrange slices of pineapple brushed with butter and crumbed sweet potatoes. Turn as the food browns, allowing 5 to 8 minutes on each side. Arrange on platter with a garnish of cress and radish roses.

Cutlery For Home Kitchen

What constitutes a complete Kitchen cutlery set? Many housewives would probably have many different answers to this question. The makers of Robeson "Sar-Edge" cutlery give the following as a starter for an ideal home cutlery set, sufficient for everyday uses.

One Household butcher knife; two slicers, eight and nine inch; one bread knife; one French Cook knife, eight or ten inch; one spatula; one cake turner; one pot fork; two or three paring knives of different design ends; one vegetable knife; one fruit knife; one good steel.

Another item not to be forgotten and one that will be found an instrument for many uses is the Robeson Food Chopper and Mincer. This is a small duplicate of the butcher's clever. Light to use, yet does an excellent job in chopping.

Additions to the above set could be made as needed. The Robeson lines are standard and piece can be obtained to match the original set.

FOR WOODWORK: Use juice of 1 lemon to 1 quart water as a rinse when cleaning surfaces of painted or enameled woodwork. This will maintain the glossy surface.

Summertime Brings A Desire For Ice Cream Made At Home

Summertime is not too far away. These past few warm days brought about a desire for some good old home made ice cream and cold desserts. These always welcome additions to warm weather menus are comparatively easy to make in your automatic refrigerator.

The following recipes are given us by the Home Service Department of the Rochester Gas and Electric Corporation and are tried and found to be reliable.

Base for Ice Cream

1 qt. milk	⅔ c flour
2 c sugar	¼ t salt

Scald milk in double boiler. Mix sugar, flour and salt, add to the milk and cook 10-15 minutes, stirring until mixture thickens. Pour into a jar and store in an automatic refrigerator until needed for use. Makes 5 cups.

To Make Ice eCream from Base

Vanilla

1 c base	1 t vanilla
1 c heavy cream	

Fold the base and vanilla into the thickly beaten cream. Pour into the trays of an automatic refrigerator and freeze 1 to 3 hours.

Strawberry

1 pt. strawberries or 1 c crushed strawberries	1 T lemon juice
	1 c base
2 T sugar	1 c heavy cream

Crush strawberries, add sugar and lemon juice then fold into the base. Fold into the thickly beaten cream and pour into the trays of an automatic refrigerator and freeze to a firm mush. Beat well, return to freezing compartment and freeze 2 to 3 hours.

Cherry Ice Cream

½ c sliced, maraschino cherries	1 c base
	1 c heavy cream
2 T maraschino juice	

Add cherries and juice to the base and fold into the thickly beaten cream. Pour into the trays of an automatic refrigerator and freeze 2 to 3 hours.

Pineapple

1 c crushed pineapple, canned	1 c base
	1 c heavy cream
2 T lemon juice	

Drain pineapple well, add lemon juice and fold into the base. Fold into the thickly beaten cream; pour into the trays of an automatic refrigerator. Freeze to a firm mush. Beat well and return to freezing compartment. Freeze 2 to 3 hours.

Chocolate Base for Ice Cream

2 c milk	1½ c sugar
2 sqs. chocolate	2 T flour
2 T butter	1/2 t salt

Scald the milk, chocolate and butter in top of double boiler. When chocolate is melted, beat well. Mix sugar, flour and salt. Add to chocolate mixture and cook 10 to 15 minutes, stirring mixture as it thickens. Pour into a jar and store in an automatic refrigerator until needed for use. Makes 2 2-3 cups.

Chocolate Ice Cream

1 c base	1 c heavy cream
1 t vanilla	

Fold base and vanilla into thickly beaten cream. Pour into the trays of an automatic refrigerator and freeze 2 to 3 hours.

Chocolate Mint

Substitute ¼ teaspoon peppermint extract for the vanilla in the Chocolate Ice Cream.

French Vanilla Ice Cream

2 c milk	¼ t salt
1 T cornstarch	2 eggs
⅓ c sugar	2 T powdered sugar
½ c light corn syrup	2 c heavy cream
	1 T vanilla

Scald the milk. Mix the cornstarch, sugar, corn syrup and salt. Add to the milk and cook 10 minutes. Pour onto the beaten egg yolks, beat well and chill. Beat egg whites until stiff, add sugar, then fold in the chilled mixture. Fold into thickly beaten cream. Add the vanilla. Pour into the trays of an automatic refrigerator and freeze 2 to 3hours.

Caramel Ice Cream

Put 2-3 cup sugar in heavy pan and stir over heat until melted and syrupy. Use French Vanilla Ice Cream recipe, omit sugar and pour Caramel syrup into milk. Heat over hot water until caramel is melted.

Coffee Ice Cream

Use French Vanilla Ice Cream. Add 4 T coffee to milk and scald 10 minutes. Strain through cheesecloth. Use ½ c sugar instead of 1-3 c sugar.

Something New In Cabbage Dish

The new spring cabbage, tender, succulent, and much more vitamin laden when green and fresh, is worthy of search for various ways of preparation in order to include it frequently in the menu.

Savory Cabbage with Ripe Olives is a delicious form of preparation, with the unusual addition of chopped or sliced ripe olives endowing it with an entirely new and savory quality. The ready-to-use chopped or sliced ripe olives are good timesavers for this purpose and permit no waste. For those who customarily keep inexpensively sized ripe olives on hand for garnishing salad and sandwich service, it's a simple matter to slice the small required amount of fruit from the pits of whole ripe olives.

Savory Cabbage with Ripe Olives

1 medium sized cabbage
1-3 cup butter or other fat
4 tablespoons chopped onion
½ cup water
1 cup sliced or chopped ripe olives
4 tablespoons vinegar
1 teaspoon salt
¼ teaspoon pepper

Shred cabbage. Melt butter in heavy frying pan, add cabbage, onion, and water; cover and allow to cook slowly until cabbage is tender. Add remaining ingredients and continue cooking about 10 minutes to blend flavors. Serves 4.

'Blue Boy' Milk Makes Cooling Beverages

Warmer days turn our attention to refreshing drinks—serve them often—in the afternoon or over a game of cards when day is done.

BLACK COW

Half fill a glass with chilled gingerale, add 2 tablespoons Blue Boy heavy cream or a scoop of ice cream, beat until well mixed and serve at once.

CHILDREN'S MILK SHAKE

To 1 cup of Blue Boy whole milk add ¼ cup unsweetened canned pineapple juice and 1 scoop of vanilla ice cream. Have milk and juice thoroughly chilled. Shake up well or mix with an electric mixer.

Compact Trays Combine Sink With The Laundry

Owners of small homes which contain no basement need not be deprived of the convenience of laundry trays. A compact new unit is being manufactured which combines laundry tub and kitchen sink.

The unit is divided into two parts, one of sink depth and the other of lower depth for laundry work. They are available in several models and, where desired, may be obtained with a cabinet enclosure.

Try the dresser and chest of your bedroom suite placed check to check, not on opposite walls. It makes the room less crowded, lets one mirror serve both pieces, simplifies the lighting problem, and gives a modern touch to your room.

Round Steak in Tasty Styles

Round steak is a delicious dish for the family meal and one which satisfies keen appetites. The steaks cut from the round are cooked by braising. They may be cut thick, as Swiss steaks, or cut into thinner slices and used for beef birds.

A somewhat different way of preparing round steak, suggested by Inez S. Wilson, home economist is to wrap the meat around whole carrots instead of bread dressing.

Steak Wrap-arounds

1½ pounds round steak
6 slices bacon
6 carrots
salt
Pepper
Flour
2 tablespoons lard
¼ cup catsup
¼ cup water
1 teaspoon Worcestershire sauce

Have round steak cut one-half inch thick. Cut into six rectangular pieces. Lay a slice of bacon on each piece, then a whole carrot which has been previously cooked in water. Roll up and fasten with a toothpick. Roll in seasoned flour. Brown in hot fat in a frying-pan. Place in a casserole. Make a sauce by mixing the catsup, water and Worcestershire sauce and pour over the meat. Cover and cook in a moderate oven (350 degrees F.) for about an hour.

Round steak, also, is delicious when given a slightly spicy flavor. For a different braised steak, rub the steak with mustard and let it stand in a sauce of 4 tablespoons lemon juice, 1 teaspoon Worcestershire sauce, 3 teaspons melted butter and 4 tablespons chili sauce. Then brown it, add a small amount of water, cover and cook slowly until done.

SOME THOUGHTS FOR YOUR PICNIC BASKET

Hominy makes a useful salad ingredient for picnic lunches. Marinate the drained yellow kernels — yellow for the sake both of color and vitamin A content — in a very rich French dressing for one hour. Combine with chewy wedges of ripe olives cut from the pits of the whole fruit, sliced radishes, green sweet pepper strips and cubed, drained tomatoes in proportions to suit. Carry to the picnic in this form and blend with mayonnaise just before serving.

Minced Vegetable Spreads

Suggestions for character ful minced vegetable spreads in sandwich accompaniments for barbecued meats include finely shredded cabbage, chopped or sliced ripe olives and minced radishes or pimiento. Minced onion, or onion salt or juice are optional. Blend this savory group with a well seasoned mayonnaise and spread between buttered slices of dark or white bread. Ripe olives give vegetable fillings a meaty richness and substance which the vegetable ingredients alone lack.

Ripe Olives for Salads

Inexpensively sized ripe olives, suitable for garnish for salads and sandwiches or for service as an integral part of fruit salas and entrees, run from 46 to 76 olives to the nine-ounce can. The size of the fruit and the number of olives in each can is shown by an actual-sized sketch and a statement of the average count for that size to be found in the container. There is a size of ripe olive for every use and every pocketbook.

Care should be taken, when making a slip-cover for a chair, that each section of the cover is cut on the grain of the material; otherwise the cover will neither fit nor wear well.

Gala Night Is Promised

Last School Is Different

Monday night, May 27th, will be a gala affair in the CATHOLIC COURIER Schools of Cookery. This is the BIG affair. Plans have been made to make this one of the finest schools ever held in Rochester.

Announcements have been sent to every parish telling of the things that are to take place and of the many attractions planned. Miss Irene Muntz will give one of her fine demonstrations. Dorothy Castle, our Kitchen Planning Expert, has a surprise in store in the material she will show.

The program for the evening is entirely different than any other held before. The demonstration brings many new menus and dishes to be shown. The master of ceremonies for the evening will be "Jimmy" Donohoe, who can add a little humor with cooking.

All in all it will be an evening worth while. The women of all parishes are invited. There will be plenty of room and all seats are good. The hall will hold two thousand people easily. So, housewives, if you want to finish the school in a gala manner, check up Monday night on your date list and come to the Columbus Civic Center.

The recipes Miss Muntz will use in her demonstration that night are as follows:

RECIPES FOR MONDAY NIGHT

Baked Glazed Ham — Temperature: 325° F Time: 18 min. per lb.

Arraige a ham on a rack. Bake 1 hour less than the required time. Remove rind and score fat. Drizzle honey on the ham and arrange pineapple slices over the fat. Fasten pineapple with tooth picks to keep from slipping. Decorate with cloves. Drizzle with more honey and finish baking.

* * *

HARLEQUIN PIE

Prepare a pkg. of Vanilla and Chocolate Pudding according to directions on package. Cool. Pour half of the chocolate into a baked pie shell, add the vanilla and the rest of the chocolate. Chill. Cover with sweetened whipped cream and garnish with pineapple cubes.

* * *

SPONGE LEMON COCONUT CAKE

Bake Sponge Cake in 2 square pans. When cool put layers together with Lemon Filling. Sprinkle generously with coconut. Top with whipped cream and sprinkle with more coconut.

* * *

Stuffed Meat Loaf — Temperature: 375° F Time: 1½ hours.

2 lbs. ground beef	1 cup milk
½ lb. salt pork	3 T catsup
3 slices bread, crumbed	½ t pepper
	1 T salt
1 onion, minced	2 cups bread stuffing
2 eggs	

Mix the beef, salt pork, bread crumbs and onion. Beat eggs, add milk, catsup, pepper and salt. Mix well. Spread half of mixture in buttered bread tin, add stuffing and then rest of meat loaf. Pack firmly and bake in a preheated oven.

* * *

VEAL AND NOODLES WITH MUSHROOM GRAVY

2 veal cutlets	1 small pkg. noodles
2 T drippings	1 can condensed mushroom soup
1 onions	
salt and pepper to season	1½ cups water

Cut the veal into pieces for serving. Brown in the drippings. Cut onions in half and place on the meat. Season. Sprinkle noodles over meat, add the soup and water mixed together. Cover closely and when steam comes from cover, turn burner low. Cook 40 to 50 minutes.

* * *

Peach Upside Down Cake—Temperature: 375° F. Time: 40 to 45 minutes.

2 T butter	2 ½ cups prepared biscuit flour
½ cup brown sugar	
2 cups sliced peaches	2 T sugar
	½ cup milk (about)

Melt butter in rather deep pie plate or shallow baking dish, add brown sugar and arrange peaches over the sugar. Mix the flour and sugar and enough milk to make a dough soft enough to handle. Knead lightly and pat out ½ inch thick in a round to just cover the pan. Place biscuit dough over the peaches and with a knife score the dough in wedge shaped pieces. Bake in a preheated oven. Turn out on a dessert plate and serve with cream.

Glazed Carrots — Temperature: 375° F. Time: 50 to 60 minutes.

Cover 2 lbs. of carrots with cold water to make them crisp. Peel and cut into strips. Place in a buttered baking dish. Sprinkle with salt, pepper and 2 T brown sugar. Add 4 T melted butter. Cover dish and bake in a preheated oven.

* * *

CHOCOLATE CHIP ICE CREAM

⅔ cup thin cream	½ t vanilla
1 egg	2 squares sweet chocolate grated
¼ cup sugar	

Chill cream and whip until foamy. Beat the egg, add sugar and vanilla. Fold into the cream and add the chocolate. Pour into the trays of an automatic gas refrigerator and freeze to a firm mush. Beat well and freeze again.

* * *

BROILED BACON AND OYSTERS

Wrap large oysters in bacon and fasten with a tooth pick. Preheat broiler and pan for 5 minutes. Arrange oysters on rack and broiler until bacon is crisp, turning as bacon broils. Serve on a platter with toast.

For a delicious spring salad, shred equal parts of lettuce and raw spinach. Marinate in French dressing, drain, and serve with Russian dressing.

Small bits of jelly, marmalade, and so forth may be used up by putting one teaspoon in center of partially-baked

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CHAMPAGNE PUNCH
Place a medium size can of shredded pineapple one bottle each of Gold Seal Haut Sauterne and Still Burgundy in earthen dish keep in refrigerator 24 hours. To serve remove contents to punch bowl add one large lump of ice and one bottle Gold Seal N. Y. State Champagne.

SHERRY SAUCE
For a delicious Sherry sauce, cream half a cup of butter thoroughly, gradually add one cup of confectionery sugar, then very slowly add one-half cup Gold Seal Sherry. The appearance is greatly improved if a little nutmeg is sprinkled on top.

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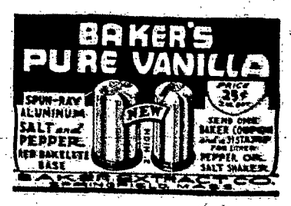
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