# NEXT 'SCHOOL OF COOKERY' NOV. 19-ST. SALOME'S PARISH

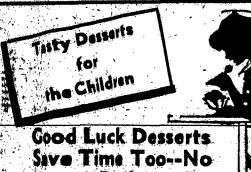
# Insist on Homogenized

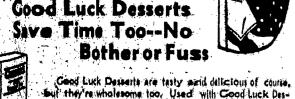
Vitamin-D

MILK

BRIGHTON PLACE







by they're wholesome too. Used with Good Luck Desmelits milk becomes a tempting, welcome part of the Kladiae midnig Only the pure talengiadlers socientifically blended and mixed by food experts are used. Thus Good Ruck lemon, butterscotch, chocolaste and vanillin theors. taste matural, not strong or weak. Thus you get that amouth homemade texture—no feings, Just right, Try Good Luck Desserts today. They take but a few minutes

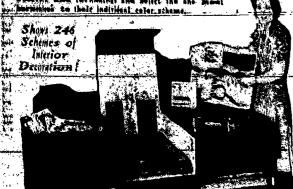
nenstrated at the Cooking School





#### 'Visiplan 33 shows your home in Ministure !

hat the women of Rochester une see exaculy filet wan malleaper, rung, draperten eet, mall beier while boile beiern faveiting a cent . . . Nier und Anne neise investing a copt of property in ministra me profession can "try-hy" different wellpapears, resilient and coverable and formations and solvet the one mount mentions to their individual cater unbane.



GAMROD-HARMAN EXCHANGE

For Entertaining

GOLD

SEAL

MODERN WOMEN like to miditality, but they also want to injoy themselves along with their guests. That's another reason why more and more women are serving Wines in stead of mixed drinks. They find that "Gold Seal Wines are easier to servel They are belter to

We men Profer

taste, and easter on the perse loca! These fine wines are systable in many types. The Charrapagnes and Sparking Burgunder are out-warding. ARY and all Cold Saal Warney and to the en-



manical BCT1 the pusts

On Diplay at the "School of Cookery"

WINE CO.INC.

# Record Crowd Present At Demonstration

Holy Trinity parish in Webster net up a new record for the CATH-OLIC COURIER "Behools of Cookry" last Tuesday evening as nearthree hundred women Jammed the hall to capacity. Enthusiantic. interested and appreciative was this fine turnout as eviderseed by their meations and comments esnecially after the demonstration. Mins Muntz gave a fine exhibition and the menu for the eventing was St. George's parish is hose to the School tonight and from sedvance

ndications another large andlence vill witness the demonstration Miss Muntz had chosen this fine nenu for tonight's performance.

Miracle Cake Temporature 375 F. Time

0 minutes s a shortening\* CZZH e cake flour

t vanilla.

Cream the shortening, add sugar gradually and beat until flielly. Add oggs and beat well. Mix and sift the flour, baking powder, and sait and add alternately with the milk. o the first mixture. Add the vailla". Pour into 3 layer casico lina cover with waxed paper and store refrigerator until roady for use desired, this recipe Triny lie doubled and the cake baked at dif-ferent times. Bake in a preheated

Butterscotch Pecan Caste Put 3 layers of miracle cake to-gether with Butterscotch Filling. Sprinkle each layer with chopped pecans. Top with sweetened whipped cream and garhish with whole pecans.

Pumpkin Pie

place in a shallow pan and sprin kle with salt, pepper and sage if

Glazed Sweet Potatoes Temperature, 350° F: Tinte,

Mix 2 c diced carrots, 2 c diced celery, 2 T shortening. 1 is it sait. is t pepper. Place in a greated casserole, cover and bake in a precated oven.

-Dollelous Crumb Pudding

T melted shortening

t nutmoggrated orange find e raisins or dates c sour milk\*

Mix ingredients in the order given. Turn into a greased' mold.

Buy a Merrimac Cook Book

#### In Using the Above RECIPES

We Suggest You Try

For Shortening

Nucoa Margarine.

For Flour

★ Pilisbury's Best For Milk and Cream \* Brighton Place Dairy

\* Good Luck Foods

Hellman's \* Breast-O'-Chicken

\* Baker's

See Advertisements on This and Facing Page.

## Let's Talk Turkey

"Select it and stuff wand roust it with are, Daintaly their the gravy prepare. While round you the iatory odors shall tell What wern worth dung is worth doing woll

. Let's go back to the shys of the Pilgrims for our adeas on turkey tousing. They reseased theirs on a spit, you know, or er slowly burn coals. This was a very slow method of cooking, but we think they had the right idea for we know that long, slow cooking in an open pan makes out roasts to much more tender and tutev.

So your modern gas range which holds a 750° F temperature so steadily steps into the scene to toast a turkey for you that would make any self-respecting Pilgrim's moith-water.

We re already told you one point - we cook our turkey uncos ared And since one good thing leads to another, we don't sear it either. Simply rub the skin with unsalted fat and, if a lean towl, lay a few strepskof suct and bacon along the back and legs. And we always roast fow I with the breast side down for the back is the fattest pare and the juices will then run into the breast and leave it nice and fucy.

#### STUFFING YOUR HOLIDAY BIND

. For the stuffing use stale bread 2 days old. Remove crust, cut into 14 to 1/2 meh cubes. Toast lightly and mix thoroughly with melted nucoa (To-asting makes a drier stuffing.) Cornmeal muffins or . cold cornbread broken into small pieces of uniform size may be sub stituted for some of the bread cubes.

Toss ingredients together lightly, using a fork Allow 1 cup-of stuffing for each pound of bird About 1/2 cup stuffing will be required for each serving. Dry the cavities of the bird with a, soft cloth Rub with sale. Fill cavities with stuffing loosely, for the stuffing expands during cooking Eiggs and nucoa add richness to suffings, also, they tend to prevent soggmess. Do not allow any one flavor to predominate in the stuffing Season cautiously.

Stuffings are usually steamed inside the bird, or they may be baked in the pan around a -either in rounds or pressed lightly in the bottom of the pan Tie the ends of the legs together with a strong cord and bring that cord down around the tailpiece and bring it for

ward over the upper tips of the wings and tie it atloss the back.
By the way, Thanksgiving Day will be much easier for you if you stull and truss the bird the day before If you do this, however, add 5 minutes per pouncil to the cooking time.

### ROASTING TEMPERATURES FOR TURKEYS

7 to 10 lbs. drawn-250° F.-300° F.-30 to 35 minutes per lb. 10 to 15 lbs. drawn-250° P-100° P-20 to 25 missutes per lb. 15 to 20 lbs. drawn-250° F-300° F-18 to 23 minutes per lb

## Manners For Moderns

CHAPTER FIVE

Observe a few simple rules in sintroductions Always introduce a man to a woman. Do you know or

kile with salt, peppor and sage it liked. Bake in a prehented oven. If the pocket is cut between the borres the stuffing is held in much more securely. If a great deal of stuffing is liked it may be spread in a shallow pan and chops of avoiding in the control of the control o

Pleasure of Open Fire

Marred by Smoking

uum cleaner. Dissolve onchalf nearly dry ake of neutral sneap in a quart of terral with a long pile with ments that remain that nothing be solling water and allow to cool. He hap of the goods. When all the lost. Usually great leftovers imply Mix a small amount of this paste, soap has been removed in this way but not on Thanksgiving our na

bake in a preheated oven Uncover cleaner. Rinse theis with a weak place a piece of blotting paper over shells for luncheon and let bake 10 minutes longer II solution of salt water applied with the stain and pass a heated iron. Turkey hash is a

bring to the boiling them.

Thanksgiving

Thankful of the glory of the old Red. White and Blue,

For the specif of America, that still is staunch and time.

For the langhter set our schildren, and the statight in their eyes.

And the joy of residuant mothers and their evening builtables.

And thankful that our harrests wear no taint of blood today

Today our thanks see're giving for the richer that we ozen. For the red fruits of the orchards and the perfume of the figures.

For our land of preace and plenty and our land of huth and right:

And we're thankful for the givry of the old Red. White and Bine, for the spirit of our fathers and a manbood that is true:

-(Taken from a poem by Edgar Guest)

desired, orange juice may be used in place of water and 1 T grated orange rind added.

Savory Tuna

Buttered Carrots and Celey

2 B shortening

3 show the rapping with the nap of the goods until all traces of the grease disappear

of the grease disappear 1 green pepper small pleg. nooclies

's e chili sauce

2 cans tuna fish

No. 2 4 can tomatoes

Temperature, 350° F. Time, 1 hr.

cover and bring to the boiling point. Turn burner low and cook

Broiled Lamb (hops

Preheat broiler and pan for minutes. Brush bottom of pan with shortonings and add any left-over vegetables. Arrange shoulder lamb chops on rack over the vegetables. The bottom of pan with shortonings are not prefectly smooth and straight, hold them apart with shortonings are not vegetables. Arrange shoulder lamb chops on rack over the vegetables and broil for six minutes. Turn meat and arrange commod potations around it. As polatoes brown turn and arrange cooked onions that have been dipped in shorten.

Assorted cold meats, tomato perhaps. Beat to a fulf, springle Broiled Lamb Chops

Buy a Merrimac Cook Book

### To Housewives tion of recipes from nearly 200 Rochester Catholic women in ready for sale. The recipes were gath-

ered over a year ago by Mias Vir-ginia Malley, now Mrs. Jacks Young of Boston The entire printing and arranging was done by reviewed and ohecked by a well-known dietitian.

The book is spiral bound, so that it lies flat at all times and is done in several different colors.

ceeds from the sale of the book will be used for underprivileged will be used for underprivileged children

Rectice were donated by the following will have the point women Meadannes William Hassey Raymond H Barer Frank B Bernish, Mary Barmigham, Horake Haka, Igarad R Bianchard Raymand J Burn John F Bryan Jan W Boytan, Donald J Brenann, Maron florgett Donald A Brice John Cadle thathen E Callabar William H (arey liber-coft-fatter) and James in Winceford Mina Rate Johnsey Min Peter Conrol

shan William B (acc) Sheereoft Caretti Lance Control of Misa Kate tonogle, Mrs Peter Conrol by Misa Kate tonogle, Mrs Peter Conrol by Misa Kate tonogle, Mrs Joseph (currene Misa An Elizabeth to Mosdaenes Witter F Cox Harry B trowley John P Cathane. Agnes Curtin John C critic Albert Bentinger Henry Driven Lewis Lollinger Misa Run A Bohin Meadarnes Harry T Deorin Joseph P India Joseph J Durnher Peter S Darcher Eugene Juyer? Patrick A Dave Thomas II Duyer? Patrick A Dave Thomas II Duyer Fred Eiter traing Frant Joseph Enter William T Farrell Groupe Farrin. In his Program Joseph England Joseph England Misa Misa Holes toorne free min Anthony W Framen Joseph Lind Harrings Raymond F Healt W. Lam S Hartings Raymond F Healt Leving Erd.

\*\*SFOR Moderns

\*\*Bror Moderns

\*\*CHAPTER FIVE

| rules in girl your own age, older people like it roduce a to be greefed more formally it name. Make respectful address to others. Cardodian the state of the greefed more formally in Miss Francis E. Major James M. Make respectful address to others. Cardodian to be greefed more formally in Miss Francis E. Major James M. Make respectful address to others. Cardodian the state Major James M. Make respectful address to others. Cardodian the state Major and Major James M. Major and M. M. Major an

Pumpkin Ple

Temperature, 450° F. Time, 15
minutes. Reduced to 375° F for 50
to 60 minutes.

3 c strained pumpkin
2 eggs
1 t ginger
3 t ginger
3 t t ginger
4 t ginger
5 t t ginger
5 t t ginger
6 t t ginger
7 t t ginger
7 t t ginger
8 t t g

plenty left so gather the frag. Mix a small amount of this paster soap has been removed in this way hour.

I sweet potatoes and cut into thick such a first such a portion of the fabric of the whole piece and allow to dry thoroughly before thanks.

The potatoes and cut into thick such a first such a portion of the fabric of the different stains that get content in. Use plenty of soit so on upholstered furniture, grease that the cleaning will not be unstains are probably the most companied that the cleaning will not be unstains are probably the most companied that the cleaning will not be unstains are probably the most companied that the cleaning will not be unstains are probably the most companied that the cleaning will not be unstains are probably the most companied that the cleaning will not be unstains are probably the most companied that the cleaning will not be unstains are probably the most companied that the cleaning will not be unstains are probably the most companied to the potatoes.

The potatoes are probably the most companied to the potatoes of as much of the lather as your probably and the potatoes. The potatoes can and take up the rest with the place a piece of blotting paper over served in toasty ramesans or path when it is a weak place a piece of blotting paper over sound in this way but not on Thanksgiving our rametime of the positions of the date in the vacuum that not on Thanksgiving our rametime of the positions of a sparagus source of the positions.

It is a celebration of a land of the whole piece and allow to dry plenty plenty of space plenty of the whole piece and allow to dry plenty plenty of space plenty of the whole piece and allow to dry plenty plenty of space plenty of the whole piece and allow to dry plenty plenty of space plenty of the whole piece and allow to dry plenty of the positions.

The provided has not on the clean provided th

served in toasty ramekins or party

onion to flavor Turn it into a shallow baking dish, top with buttered crumbs and bake to a light, gold Molded regelable salid ring with

No. 2 is can tomatoes

Salt and penper to scason.

To avoid the appropries of a center filled with turkey salad is a Melt shortening. add onion and smoky, smoldering blaze tay the green pepper and cook until translogs in the fireplace in such a way good budget balancer parent. Add rest of ingredients, that air can circulate between an easy-to-prepare dish for sup-

Put the largest log in the back pers and snacks.
and roll it forward when it is burn. Any stuffing left? It is delicious ing brightly, replaceing it with an steamed or reheated in a little other. Pho smaller logs in front Nucoa. Or flake it into scrambled

thin and arrange cooked ontons that have been dipped in shortering on platter.

Assorted cold meats, tomato perhaps. Beat to a full, sprinkle rings stuffed with cream cheese, with papelika and you have one potato salad, thin bread and but dish out of yesterday's live ter. olives, jelly pickles, fruit tarts. If you are looking for something coffee. It you are looking for something different, turkey chop sucy is the

### **EXCELLENT LUNCH**

Hot open-face sandwiches with vegetable filling make an excellent unch. Grilled tomators, grilled Spanish onions, fried egg plant. plain or with cheese, or egg ac-companiment, can be a complete But were sown areal reaped by toilers who were light of beart and gay meal. Lightly saute the sliced vegetable and when tender place or a round of bread toasted on one sade Place under a broiler, dot with but For our homes with langiter inging and our hearth-tires blazing bright ter. or a bit of soft cheese and

> Creamed shrimps, on loast, fruit salad with French dressing, potato balls, whole whoat bread sandwiches, assorted pastries, coffee.

# Merrimac Cook Make Book Is Boon

foods that ever graced your pan-try shell Delicious Breast-O'-Chicken Brand Tune Fish is good hot or cold. Nourishing, energizing, it satisfies brisk appetites on crisp Fall days! Serve Breut=O Chicken Tuna

Beal beggs and add I tsp. mustard. % c. cream. Melt 2 theps. butter in skillet and turn eggs: into it; add (No: 2 tin) well drained bean sprouts, eil from tuna and Breast-O'-Chicken Brand Tuna (7-oz. tin) 2 tosps chopped parsley, and season with salt and pepper. Cook slowly till thickened; stir co-stantly, Heap in cerster of chop plate and serve at once. Garnish with spiced crab apples. Serves six.

INSTITUTIONS Ask for these better brendt, packed by Westgate Sea Products Co. Breast O Chicken, Moro and Alamo Tuna, Toton Bonito, Costes Tuna filtes. Represented by J. F. TAGGART, INC.

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partner of good things to eat



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