

SCHOOL OF COOKERY VISITS ST. ANNES PARISH-NOV. 29

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For the Smart Hostess

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"Gold Seal" Wines are the ideal beverage for parties, luncheons, dinners, for any time and any occasion where the host is appreciated. They are simple to serve, and they are just as economical to buy as they are good to drink.

GOOD WITH FOOD, GOOD FOR FOOD.

See our display in the "School of Cookery"

Tasty Menu Prepared For Demonstration

After the Thanksgiving recess, the CATHOLIC COURIER'S School of Cookery resumes again at St. Anne's Parish at 48 Brighton Park. A week later St. Michael's parish will be host to the school. A large crowd is expected at these sessions as the women have already indicated a growing interest. For this demonstration, Miss Muntz of the Rochester Gas & Electric Co., who gives the "lessons," will prepare this tasty menu:

Easy to Live in

HERE is a dignified home enhanced by the straight trim lines, balanced architectural parts and attention to detail. Noteworthy features in the interior plan are division of sleeping and living quarters; the large attic area that may be converted into a recreation center or additional bedroom; a bath, and covered passages between house and garage.

Two gables on the two dormers, breaking the harmonious roof line, give the house an inviting front.

For further information, write the National Lumber Manufacturers Association, 1225 Connecticut Avenue, Washington, D. C. Inquiries should refer to the Director.

Broiled Food Offers Many New Menus

To "love and honor" are Okay. And one might promise to Obey. But when meals selves turn slow by day, is what to cook each blessed day?

BROILED SPINACH CHICKEN
Bananas—Tomatoes
Place halved chicken, skin side down, on broiler grill. Salt, pepper and brush with unsalted fat. Preheat broiling compartment with low flame. Place broiler pan 3 to 4 inches below the flame and broil 20 minutes. Cut tomatoes in half. Sprinkle with salt, pepper and dot with Nucoa. Roll whole bananas in a mixture of cinnamon and sugar, and dot with Nucoa. Turn chicken and place bananas and tomatoes on broiler with chicken. Broil 10 to 15 minutes longer.

BROILED CHICKEN WITH BARBECUE SAUCE
1 chicken
1 cup Nucoa
2 tablespoons lemon juice
1 tablespoon concentrated sauce
1 tablespoon brown sugar
1 teaspoon dry mustard
1 teaspoon paprika
1 teaspoon tobacco sauce
1 cup hot water

Use broiling chicken or small frying chicken, clean and disjoint as for frying. Wipe dry. Make sauce by melting Nucoa and adding other ingredients except the water. Preheat the broiler oven for 7 minutes. Arrange chicken over broiler grill and brush surface with sauce. Broil 3 minutes, turn the chicken, brush the other side with the sauce and broil 5 minutes more. Repeat the turning and brushing until well done. Use the water to the remainder of the sauce and serve hot with the chicken. If desired, a barbecue sauce may be used in place of making this sauce but should have the Nucoa added to it. To, in place of the spices, barbecue spice may be used.

BROILED LIVER, ONIONS AND BACON
Bacon, sliced thin—liver, sliced 1/2 to 3/4 inch thick—Onions, chopped or shredded fine
Wipe liver with damp cloth, place on broiler grill. Place in broiler oven for 3 minutes. Turn, broil 3 minutes and cover with onions. Broil 5 minutes longer. Cover with bacon and broil until bacon is crisp. The time of broiling is determined by the thickness of the liver, the doneness desired and the degree of heat at which the liver is broiled. Liver should be broiled by the low temperature method.

BROILED FRUIT PLATE
Broiled Apples—Broiled Bananas—Fruit
Preheat small broiler pan, moving core as for baking. Peel bananas, leaving them whole or broil in halves. Brush slices of pineapple with butter or baking fat. Place fruit on broiler. Place broiler over flame so that fruit will be two inches from the flame. Broil 5 minutes turn fruit and broil 5 minutes more.

BROILED CHOCOLATE SAUERKRAUT WITH WEINERS
1 pound sauerkraut
1 teaspoon salt
1 cup chopped onion
2 weiners
1 cup tomatoes
2 tablespoons green pepper
2 teaspoons sugar

Mix all the ingredients except the weiners and place in broiler pan. Place in preheated broiling compartment and broil until lightly browned. Place grill over kraut, place weiners on grill. Broil as directed in general broiling instructions.

Ample Supply of Hot Water Aid To Health
Hot water is the greatest enemy of germs. During the winter, when colds are epidemic, an abundant supply of hot water is a protection to family health. The availability of hot water makes possible the sterilization of dishes and careful cleaning of hands before eating and increases the frequency of baths and showers which help in building up resistance to infection. Steam or hot-water heating plants may be equipped with indirect water heaters with funds obtained from private lending institutions approved by the Federal Housing Administration under its Modernization Credit Plan.

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Manners For Moderns
CHAPTER SIX
Party Conversation hints... don't talk about yourself too much, answer personal questions if they are asked but otherwise leave yourself out of your conversation. Try to find out what things interest the other person and ask questions. Get the other person talking when over possible; listen with attention, try to include everyone around you in the conversation. You can always ask opinions on whatever is under discussion. It is very rude to whisper or get one other person in a corner and spend a long time in a huddle. Don't interrupt when someone is telling a story. Tell your own stories and let others tell theirs. Avoid blunders in talking by taking your time if you find yourself about to stammer... stop... Laugh and start again, think about what you are saying, not what people are thinking.

Hints For Housewives
You get extra value in all your household papers in the Tested Papers Dept. You'll never be bored but so amazingly improved until you discover the new Test-Mark values in the new easy-to-buy paper depts. Test-Mark Double Down Toilet Issues—soft as facial tissue but so much stronger. Test-Mark facial tissues improved four ways—softer, stronger, more absorbent and free from lumpy fibers. And the new paper napkins that are full-lap size. Literally new values in household papers—all in handy, money-saving Tested Papers Depts.

New Test-Mark Wax Paper is almost waxed on both sides so moisture won't get in or out and it's almost as clear as glass—making it easier to see what's inside! New type meter roll packages has a new, safer, cutter edge that shears paper off clean—but still scratches fingers or ruins rail polish. In 40-ft. and 125-ft. new "Meter" Rolls.

Kitchen Towels are extra strong even when wet! Test-Mark's kitchen towel you've ever used that really lasts even when soaking wet! Extra strong and extra absorbent—because they're Aqualed! One does the work of two ordinary towels—making them amazingly economical, too!

At last, Facial Tissue that resists tearing. You can really rub Test-Mark facial tissues in removing cream lotions without having it go in the water in your face. Softer, more absorbent, more practical for babies, too!

Ham ring filled with combination sausage, creamed potatoes, pickles, ice box cookies, mint paraffin, coffee.

WHIPPED CHOCOLATE FROSTING
3 T shortening
1 c confectioner's sugar
1 egg
1/4 c milk
2 eggs, chocolate
1 c vanilla
Cream the butter, add the sugar and continue creaming. Add the unbeaten egg, top milk and melted chocolate. Beat until thick, add vanilla and place in an automatic refrigerator and chill thoroughly. Beat until thick enough to spread.

CHEESE RING WITH TUNA SALAD RINGS
2 c cottage cheese
1/4 c milk
1 c salt
1 c paprika
1/2 c Worcestershire sauce
1/2 c water
1/2 c ketchup
1 c heavy cream
2 cans tuna fish
1/4 c celery
mayonnaise
green pepper rings
lettuce

Force cottage cheese through a sieve. Add milk, salt, paprika and Worcestershire sauce. Cook gently in cold water for 5 minutes. Allow to cool, hot water and then fold into the first mixture. Beat cream until stiff and fold into the cheese mixture. Pour into a ring mold and chill. Mix the tuna fish and celery with enough mayonnaise to moisten. Unfold salad on bed of lettuce and garnish with green pepper rings filled with salad.

STEAK AND MUSHROOMS EN BROCHETTE
Cut steak into 1 inch squares. Arrange squares of steak, mushrooms and small parboiled onions alternately on skewers using three pieces of steak. Brush generously with melted shortening. Preheat broiler pan and rack for 5 minutes. Brush bottom of pan with melted shortening, add cooked vegetables and arrange rack over the vegetables. With quarters of banana, lay strips of bacon and arrange on rack with skewers. Broil 10 to 12 minutes, turning as meat browns. Arrange on platter and garnish with radish roses.

BEAN PATTIES AND VEGETABLES
1 1/2 lb. ground beef
1 t salt
3 t poultry seasoning
1 t pepper
1/2 c fine bread crumbs
2 T drippings
4 medium onions, sliced
4 carrots, sliced lengthwise
4 potatoes, sliced
salt, pepper and flour
1 c consommé or
1 bouillon cube, dissolved in 1 c boiling water.
Mix the beef, salt, poultry seasoning, pepper and bread crumbs. Shape into 12 flat patties. Melt drippings and brown cover with the vegetables and sprinkle with salt, pepper and flour. Add consommé, cover closely and when mixture comes to boiling point, turn burner low and cook 40 to 50 minutes.

Little Slices
For a meal "quicky" try ground beef patties wrapped in a strip of bacon and broiled in a hot oven. With a vegetable and or a salad perhaps a dessert, your meal is complete.

To cook lamb roasts more quickly, do not remove the "fell" (the paper-like skin).

Ranking low on the butcher's price list but high in nutrition are such meats as kidney, brains, heart and liver, which make delicious dishes when properly cooked.

For roasting, the less expensive cuts of meat, long slow cooking at a low heat is the general rule. Add your own brand of ingenuity. A fourth of garnish and you have a main dish that'll be "top" with the family.

Don't give the "go-by" to the best meat buys in town. Try lamb stew with parsley dumplings, Hungarian goulash or Irish stew all as easy to make and so good for your budget and your health.

Ever tried "chip steaks"? Ever tried "chip steaks"? They're a special kind of beef composed of ultra-thin slices. Tender enough to cut with a fork after 40 seconds broiling on each side in fat.

A roast covered during cooking no roast at all. It's a pot roast. For a true pot of beef, veal, pork or lamb, leave the roaster cover on the pantry shelf. Baby doctors advise meat soup cooking.

Broiled brisket of beef served with plenty of horseradish sauce is a man's favorite. Fry out a few slices of salt pork and in this, brown the beef brisket which has been dredged with flour. Place meat in large kettle, add 1/2 cup cubed turnips, a large onion cubed, 1/2 cup cubed carrots, 3 cups water. Cover and cook in stew over 3 hours, basting every 30 minutes, and turning meat twice during cooking.

A Friend on Friday BREAST-O-CHICKEN TUNA FISH

Good cooks depend on delicious, versatile Breast-O-Chicken brand tuna as a basis for many a tempting Friday dish. Uniformly fine flavor and quality never disappoint. High food energy makes a satisfying, substantial meal. Helps balance the budget, too.

TUNA PATTIES
Combine 7 oz tin Breast-O-Chicken brand tuna, 1 cup mashed potatoes, 1 tbs melted butter, 1 egg, 1 tbs finely chopped onion, 1 tbs salt and 1/2 tsp pepper. Shape into small oblong patties and roll in dry bread crumbs. Fry in deep fat, 375 degrees. Serves 6.

INSTITUTIONS
Ask for these better brands, sold by: Wegmans, Inc. Product Company, Breast-O-Chicken, Meats and Alamo Tuna, Tuna Baiter, Carter's Tuna Flakes. Represented by: J. F. TARRANT, Inc., 195 Ellicott Square, BUFFALO, NEW YORK.

GOOD LUCK PREPARED PIE CRUST

As good as home made pie crust? Just try it—compare it! You see, Good Luck Prepared Pie Crust contains the best New York State flour—pure vegetable shortening. The ingredients are blended by experts in the exact, just right proportions—no errors, the time for every package. You'll be proud to serve the flaky, tender crust, brown and rich, delicious to the last crumb.

EASY! QUICK! SURE!

then

ROLL OUT AND PLACE IN TIN

Pictured here is all you have to do to make a Good Luck crust. The time, fussing and failures you save will amaze you. Try Good Luck Prepared Pie Crust yourself. It costs only a few cents a package. See demonstration at Cooking School. **GOOD LUCK FOOD CO., Inc.** Rochester, N. Y.

Relax... be at ease... parties are supposed to be fun. Keep your hands at ease. Use at first, do not put wet glasses on books or polished furniture. Keep your voice and your manners quiet. Good manners should be so much a part of your daily life that you don't have to think about them... they are a part of you.

Little Slices
For children as young as five months and bacon and other meat before the end of the first year.

One pork chop a day provides all the vitamin B1 (thiamin) a normal adult needs for human growth. The same applies to lean roast pork or ham fresh or smoked.

High quality lamb is available throughout the year. The lamb is leader practically every cut may be roasted, broiled or pan-broiled.

To cook pork sausage links properly: (1) Place links in a skillet with a little warm water, cover and let steam over low heat for 15 minutes. Drain and cook until well browned. (2) Put links in a cold skillet, cook over low heat 12 to 14 minutes or until well browned, turning often.

A good formula for planning a meal easily is: Decide on your meat, add a starchy food, also a vegetable or salad, plan a dessert to balance the "weight" of the main course—and thus it will be either heavy or light.

At Home it's the REFRESHING thing to do

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Ice-cold Coca-Cola can make any pause that refreshes. And it's so easy to serve. Buy it in the handy six-bottle carton from your dealer.

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Stone 664

Laundrying Space Necessary in Home

Space must be provided for laundering and household tasks in the new small home... all there is a basement, laundrying and most of the chores can be done there. Wherever possible, it is better for laundering to be done on the first floor. Laundry work is difficult at best, but when carried on in unpleasant dark surroundings it becomes needlessly burdensome. Sometimes stairs and laundrying can be done in the kitchen utility room, and to some extent in the garage. Some laundry rooms may be added to existing homes with funds obtained from private lending institutions approved by the Federal Housing Administration under its Modernization Credit Plan.

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See Advertisements on This and Facing Page.

Screen Guard Protects Gutters

A common maintenance cost which claims a place on almost every home owner's budget at this time of year is that of clearing out downspouts and gutters which have become clogged with leaves and debris. A wire screen of either galvanized steel or copper can be fitted over the top of the gutter to keep out leaves or trash without interfering in any way with the flow of water. A specially designed screen of reinforced quarter-inch wire mesh which can be snatched into place is now available. This device, which eliminates the use of nails, screws and rivets, may be installed under the Modernization Credit Plan of the Federal Housing Administration.

Ample Supply of Hot Water Aid To Health

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