PLAN NOW TO ATTEND THE BIG 'SCHOOL OF COOKERY'—DEC. 12

Save ON WALLPAPER

AS MUCH AS 50% OFF ON ALL 1940 QUALITY WALLPAPERS NOW IN THE GAMROD-HARMAN THRIFT DEPARTMENT

Home owners and builders alike will be interested in this gigantic clearance which includes many of this season's most attractive nationally advertised lines, and designs by famous artists—with washable and sunfast guarantees.

GAMROD-HARMAN

FREE PARKING 75 EXCHANGE ST. MAIN 3710

Smart Women KNOW!

THEY KNOW that the modern trend is to wines in place of other many heavy-sweetened beverages. Wine is modern in every way. It pleases the taste, and the purse, without penalties.

You'll like it . . . and your guests will praise your skill as a hostess . . . when you serve the famous "Gold Seal" Wines. May we suggest a fine Sparkling Burgundy, or tempting Champagne?

GOOD WITH FOOD • GOOD IN FOOD

GOLD SEAL NEW YORK STATE Wines

In These Types

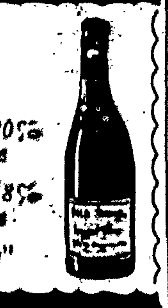
AMERICAN NEW YORK STATE

Dry Sherry* Port** Alcohol 20% by volume

Sherry* Tokay** Alcohol 18% by volume

Muscatel** Catawba**

See our display at the "School of Cookery"



URBANA WINE CO. INC.

Insist on Homogenized Vitamin-D MILK

BRIGHTON PLACE DAIRY

Sealtest

Tasty Desserts for the Children

Good Luck Desserts Save Time Too—No Bother or Fuss

Good Luck Desserts are tasty and delicious of course, but they're economical too. Used with Good Luck Desserts, milk becomes a tempting, welcome part of the child's diet. Only the purest ingredients, scientifically tested and approved by food experts are used. Thus Good Luck . . . butterscotch, chocolate and vanillin flavors . . . for serving or well. Thus you get that . . . texture—no lumps, just right. Try Good Luck Desserts today. They take but a few minutes . . . to prepare.

. . . demonstrated at the Cooking School

GOOD LUCK DESSERTS

Demonstrator Lists Special Menu Tonight

With thoughts of Christmas just around the corner, Miss Irene Muntz, demonstrator of the Rochester Gas and Electric, books some special treats for tonight's CATHOLIC COURIER "School of Cookery."

Mince Pie

Temperature, 420° F. Time, 30 to 40 minutes.

Line a pie plate with pastry, allowing bottom crust to extend ½ inch over the edge. Fill shell with 3c mince meat and cover with a top crust, press down around edges and fold under crust over top crust and flute. Bake in a preheated oven.

Holiday Cake

Bake 2 layers of any favorite cake. When cool, put layers together with cream filling. Ice top and sides with Marshmallow Lemon Icing and decorate with chopped citron and candied cherries to represent a hollywreath.

Noodle Ring

Temperature, 350° F. Time, 30 to 40 minutes.

3c cooked noodles
⅔c milk*
Salt and pepper to season
2 eggs
1T melted shortening*

Place noodles in a greased ring mold. Beat egg slightly, add milk,* salt, pepper and shortening.* Pour over the noodles and bake in a preheated oven until set. Unmold on platter and fill center with creamed eggs and mushrooms.

Creamed Tuna Fish and Celery

2c medium white sauce
2 cans tuna fish*
1 chopped pimiento
1c diced raw celery

Mix ingredients in order given and heat over hot water for 10 minutes. Serve in noodle ring.

Steamed Carrot Pudding

¼ c shortening*
½ c brown sugar
1 egg
1 c grated raw carrot
1 t grated orange rind
½ t grated lemon rind
1 T lemon juice
1¼ c cake flour*
½ t soda
½ t baking powder
½ t salt
¼ t cinnamon
½ t cloves
½ c chopped nuts

Cream shortening,* add sugar gradually; add well beaten egg, grated raw carrot, flavoring* and flour* mixed and sifted with rest of the dry ingredients. Add nuts. Bring 1 c sugar, 1¼ c water and ½ c currants to the boiling point; add carrot mixture. Cover and bring mixture to boiling point. Turn burner low and cook 30 to 35 minutes.

Marshmallow Lemon Frosting

2 egg whites
1 c sugar
1 T water
3 T lemon juice
½ t grated lemon rind
2 drops almond extract*
16 marshmallows

Combine first 4 ingredients in top of double boiler. Beat with rotary beater until thoroughly mixed. Place over rapidly boiling water and beat constantly with rotary beater for 7 minutes, or until frosting will stand in peaks. Remove from boiling water, add lemon rind and flavoring* and beat until thick enough to spread. Fold in marshmallows, which have been cut in quarters, and spread on cake.

Toasted Corn Beef Slices and Hot Potato Salad

Chill 1 can corn beef thoroughly. Cut in thick slices. Beat an egg slightly, add 1 T prepared mustard. Dip the corn beef slices in the egg, then roll in fine bread crumbs. Chill. Arranged diced cold boiled potatoes in bottom of pan. Dice 2 slices of bacon, add 1 onion diced and cook until transparent. Add ⅓ c vinegar and bring to the boiling point. Preheat broiler and pan for 5 minutes. Pour vinegar mixture over the potatoes. Place rack over potatoes and arrange corn beef slices on rack. Broil 5 to 6 minutes until nicely browned, turn and broil until nicely browned on other side. Arrange on platter with hot potato salad and sprinkle with chopped parsley. Garnish with celery curls.

Holiday Salad

1 pkg. lemon gelatin
1½ c hot tomato juice
½ c vinegar
½ t salt
1 c diced celery
2 T chopped pickle
Lettuce
Mayonnaise

Dissolve the gelatin in the hot tomato juice, add vinegar and salt. Chill until of the consistency of thick cream. Pour in a square pan and chill. Cut into squares or oblongs and arrange on lettuce. Using a pastry bag and tube and thick mayonnaise, put a ribbon around the salad to represent a package.

In Using the Above

RECIPES

We Suggest You Try

For Shortening
★ Nucoa Margarine
For Flour
★ Pillsbury's Best
For Milk and Cream
★ Brighton Place Dairy
For Pie Filling
★ Good Luck Foods
For Mayonnaise
★ Hellmann's
For Tuna Fish
★ Breast-O'-Chicken
For Vanilla
★ Baker's

See Advertisements on This and Facing Page.

School Of Cookery Brings Chicagoan Here Dec. 12

(Continued from Page 1)

is shown. The correct methods of cooking each cut of meat,—whether it should be roasted, broiled, braised or cooked in water — are explained.

An Unusual Opportunity

The biggest "prize" of all is this unusual opportunity to obtain an easily understood lesson in home economics, under the direction of one of the foremost cooking experts in the country. No woman who has the task of planning, buying and preparing food for a family can afford to miss even one session. Whether she is a bride, beginning her career as a homemaker, or a woman with years of experience in cooking, she will find a world of valuable and up-to-the-minute information in this course.

Make your plans now so that NOTHING will keep you away. Tell your friends that you are going to school on those days. Better still, invite them to go with you. Make up a party, then have a party afterwards, with your favorite dishes of the cooking school on the menu!

Miss Chambers, who conducts the school, is confident that the program she has planned is going to arouse enthusiasm even among those who aren't "born cooks" and who think they have no talent for this important department of homemaking.

"Success is Knowing How"

"Success in cooking is a matter of knowing how, not of some lucky chance," she says. "Certain methods are right, and others are wrong. Fortunately, the correct ways are in most cases the simplest and easiest.

"For example, in meat cookery the new methods of roasting are so easy that a child can follow them. They are based on the fact that meat should always be cooked at a comparatively low temperature. Whether by dry heat, in the oven or broiler, or in moist heat, meat should be cooked slowly.

"The lower oven temperature permits us to roast the meat uncovered and with no water in the pan, and that makes it a true roast, with the delicious flavor that a roast should have. It is not necessary to sear the roast nor to baste it.

Printed Recipes Provided

If you are a good cook, you probably know about the new methods of meat cookery, for you keep abreast of the times in everything which concerns your task as a homemaker. But have you actually seen these new ways demonstrated, and do you know just how the results are achieved? Do you know how to place a roast in the oven so that basting is unnecessary? Do you know how to select economy cuts of meat and to prepare them so that they are among the tenderest, most delicious of dishes?

These are some of the reasons why the intelligent housewife, whether a beginning homemaker or one with years of experience, will make a point of attending the School of Cooking. It isn't only because she will have a good time. It is also because for the sake of her family as well as her own satisfaction she simply can't afford to miss this opportunity to obtain the latest and most authorative information about that subject which concerns her so closely, the planning and preparation of meals three times a day.

GUEST LECTURER

Ruth Chambers

Menu For Dec. 12 School of Cookery

Roast Fresh Ham
Spanish Steak
Kohl-Dolmar
Apricot Muffins
Ham and Sweet Potato Rolls
Broiled Pennywise
Porterhouse
Pan Broiled Liver Sausage

Manners For Moderns

CHAPTER SEVEN

MOTOR MANNERS!—How about your driving manners? Why do we behave with reasonable courtesy under most circumstances and leave our manners home when motoring?

Why the change in point of view . . . no regard . . . no courtesies! Are you sure you never sit honking your horn, at a driver ahead of you when traffic stalls for a moment?

Why do we Americans practice such crude tactics, on the highways and byways, when we would be horrified at such breaches of courtesy in our home?

One can not pretend to know the answer.

The motorist is usually on an unrestricted rush . . . where?

The answer in nine cases out of ten . . . NOWHERE.

How can we train ourselves in motor manners? Let us make our motor manners a part of us . . . consider or hold them on a par with a good reputation, surely it's just as important! Don't be a silly and honk pest. When calling for a passenger, go up and ring the bell and ask for whom you wish.

Don't stop your car on crossings so the pedestrian finds it necessary to hop, skip and jump around your car to cross street. Pestrians appreciate courtesy, too.

Keep to your side of highway—in other words, give the other motorist a chance . . Don't crowd others off the road . Don't force others out of their place . . . you can be good in sports and not be a good sport.

Be considerate . . be thoughtful. Let's observe the GOLDEN RULE: Do unto others as you would be done by

(To be continued next week)

Floor Coverings Present Problem

Usually when a family modernizes its home the selection of floors and floor coverings is perplexing. Various processes have been developed to combine design, durability and economy.

Popular among home modernizers today is patterned hardwood, which permits individuality in floor design and at the same time gives a durable surface. Available in a variety of woods, the patterned hardwood floors are scientifically finished, waxed, and polished at the factory. They are eligible for installation under the Modernization Credit Plan of the Federal

Tuna Tidbits

Holiday festivities demand such dainty treats as these Tuna Tidbits! Tiny biscuits filled with a tempting mixture of BREAST-O'-CHICKEN BRAND TUNA FISH, make delicious appetizers to be served at the cocktail hour. Simple to make, too. Just follow these instructions:

Remove centers and tops from biscuits (very tiny ones). Make thick white sauce (4 tbsps. butter, 4 tbsps. flour, 1½ c. milk). Add 1 tin Breast-O'-Chicken Tuna, few drops onion juice, salt, pepper and cayenne. Place 1 tsp. tuna mixture in each biscuit. Dip crusts of biscuits in melted butter and then in grated cheese. Replace tops on biscuits, heat in oven until cheese is brown. Serves 18—20.

Plan Your Wedding Carefully

The successful wedding is one which has been carefully planned in advance, so the bride should begin thinking about her "day of days" at least three months before the actual date.

This is the one time in her life when a girl should suit her personal preferences. Wedding etiquette, of course, is followed to a certain extent by everyone; but it should always defer to cherished plans of the bride and situations where the cut-and-dried rule is impractical.

Wedding Expenses

Expenses of the bride's family in detail are: trousseau, wedding stationery, floral decorations at church and home, wedding music, awnings, church expenses, transportation for bridal party, wedding breakfast, wedding cakes, boxes for wedding cake, photographs, presents for bridesmaids from bride, bridesmaids' bouquets, boutonniere for bride's father, rehearsal dinner and bridesmaid's luncheon. Many of these expenses, of course, are eliminated in a small wedding.

Expenses of the groom are: Engagement and wedding rings, marriage license, gifts for best man and ushers, clergyman's fee, wedding trip, transportation to church for self and best man, wedding present for bride, bachelor dinner (unless this is given him by best man and ushers).

Expenses to be assumed by either party are: Bride's bouquet and the corsages for the bride's and groom's mothers.

Wedding Stationery

In arranging for the date and hour of her wedding, the bride first consults the clergyman who is to attend her, in order that she may reserve the church for her wedding, or engage him for the required time at her home if she is married there.

Next she orders her wedding stationery.

Any one of a dozen different styles of type may be used. Note that the wording is in the third person, and that the parents of the bride or her nearest living relative issue the information.

Two envelopes are provided for each invitation and announcement, one envelope (with ungummed flap) fitting inside the other. The invitation, with all accompanying cards (from which the protecting tissue is not removed) is inserted fold first, engraved side toward flap, in the inside envelope. This is addressed simply "Mr. and Mrs. Henry Norton." The inside envelope is then inserted in the larger envelope which carries the full name and address. Invitations should be mailed between two and three weeks before the wedding.

Announcements are sent to acquaintances and friends not invited to the wedding. Also, it is customary to send announcements rather than invitations to out-of-town friends who would be unable to attend the wedding. In this way they are informed of the event without being required to send a gift.

These rules for wedding stationery will be supplemented by the stationer, who will instruct the bride fully in all details.

Choosing Attendants

After attending to these first duties, the bride and groom select their attendants. Two witnesses are required for every marriage ceremony, and usually the best man and maid or matron of honor fulfill these duties. These are always close relatives or friends of the young couple. All other attendants at a wedding are optional.

Ushers are necessary in a church wedding to conduct guests to their seats. One usher is needed for each aisle and there are often two to each aisle. Any number of bridesmaids and ushers up to 12 is permissible, although rarely are there more than two bridesmaids and ushers in a home wedding. The bride may also select a little flower girl or ring bearer if she chooses.

Bridesmaids are expected to pay for their dresses, and ushers provide their own wedding attire also. It is customary to include eligible sisters and brothers of the young people, in the wedding party before inviting friends as attendants.

It is needless to say, however, that the courteous bride will consult with her maids as to color and style preferences.

The bride's trousseau should be planned to fit her mode of life after marriage. If she is marrying a man in moderate circumstances it is a mistake to buy elaborate linens and clothes she will never need. The irreducible minimum in linens is probably four sheets and pillow cases per bed, half a dozen dish towels and dish cloths, six hand towels, six wash cloths, four bath towels, four table cloths or runner sets and a dozen napkins. Beyond this, the bride may buy as much as she likes and will need. Either her maiden or her married initials may be used to monogram linen and silver.

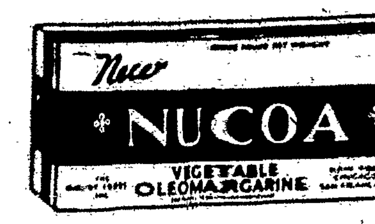
As for clothes, the best plan is to buy two or three pretty outfits for the season of the year in which she is married. The wealthy bride will wish to buy more; while the girl of modest means should concentrate on items like coats which are a long-time investment, rather than dresses which may be bought inexpensively at any time.

Special Parties

Four special parties which often precede weddings are the bridesmaids' luncheon, the bachelor dinner, the trousseau tea and the rehearsal dinner. None of them, however, are necessary.

Sometime during the week before her wedding, the bride may entertain her maids at luncheon in her home. On this occasion she presents each with an inexpensive yet pretty gift—such as a party bag,

(Continued on Page 7)



CONTAINS
3300 Calories Per Pound
7500 Units Vitamin A

Endorsed By
AMERICAN MEDICAL ASSOCIATION
GOOD HOUSEKEEPING BUREAU
Used Exclusively, In
SCHOOLS OF COOKERY

Nichols Distributing Company

Is Your Home READY For The Holiday Season?

Let Us Call For Your
+ RUGS
+ CURTAINS
+ DRAPERIES
+ FURNITURE
+ BLANKETS

PHONE MONROE 6600

STAUB & SON INCORPORATED

— PLANT — 953 Main St. E., opp. the Armory
BRANCH STORE 82 East Avenue

Friday's MEAL IN A JIFFY!

BREAST-O'-CHICKEN TUNA FISH

TUNA CHILE CASSEROLE

Break Breast-O'-Chicken brand tuna (7 oz. tin) in pieces and combine with oil from tuna, 1 c. drained whole kernel corn, 1 cup tomatoes, 1 tsp. sugar, 2 tsps. chili powder, and 1 tsp salt. Pour into a casserole; top with ½ cup salt bread crumbs, and dot with 1 tbsp. butter. Bake in a moderate oven, 375 degrees, about 20 minutes or until crumbs are browned. Four servings.

Use versatile, delicious Breast-O'-Chicken brand tuna Fish in countless ways for menu variety! Its uniform quality never disappoints, and its full-bodied, nourishing goodness makes it a favorite with all the family.

INSTITUTIONS
Ask for these better brands, packed by Westgate Sea Products Co., Breast-O'-Chicken, Moro and Aloma Tuna, Triton Bonito, Cortez Tuna Flakes.
Represented by
J. F. TAGGART, INC.
895 ELLICOTT SQUARE BUFFALO, NEW YORK

KEEP SEVERAL TINS ON HAND

So Refreshing with good things to eat

Ice-cold Coca-Cola, from your own refrigerator, is a natural partner of good things to eat. Try it with buttered and salted popcorn. It's easy to get in the handy six-bottle carton from your dealer.

COCA-COLA BOTTLING CO.
A. L. Anderson & Sons
Stone 664