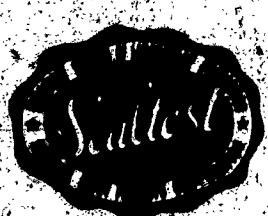


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Desserts To Be Featured Friday Night

These tasty desserts will be featured in the CATHOLIC COURIER 'School of Cookery' at St. Andrew's Church on Friday evening, May 16, 7:30 P. M. Designed to meet the needs of the busy woman with light luncheon, these desserts will be popular in any family.

The school has been postponed from Thursday to Friday evening. This will be the last regular school before the big finale at the Columbus Civic Centre on Tuesday, May 20. Everyone is invited to attend this last demonstration as it will have numerous features of interest to all women.

MARLBOROUGH TARTS
Temperature: 350° F.
Time: 30 to 40 minutes

2 T shortening
1 c dark brown sugar
2 eggs
1/2 c flour
1/2 c margarine
1/2 c maple syrup
1/2 t maple flavoring
1/2 c pecans, chopped
Dash salt and nutmeg
Cream shortening, add sugar and blend well. Push to one side of bowl. Add eggs, beat well and blend into the sugar mixture. Add flour, salt, nutmeg and flavoring. Add nuts mix well and pour into unbaked tart shells. Bake in a preheated oven.

SPONGE CAKE
Temperature: 350° F. for 1 hour or 375° F. for 35 minutes

4 eggs, separated
1/2 c sugar
1 t vanilla or lemon extract
1/2 t salt
1/2 t baking powder

Beat egg yolks until thick and lemon colored, add sugar gradually and beat well. Add the vanilla. Beat egg whites until stiff, then fold into the egg mixture and when partially mixed fold in the flour and salt. Pour into an unbuttered tube pan and bake in a preheated oven. Invert on rack and when cold, cut from pan.

TUNA CROSOLE

1 T shortening
1 T chopped onion
2 T chopped green pepper
1 t salt
2 T flour
1/2 t pepper
1/2 t paprika
1 bouillon cube
1 c hot water
1 c tomato juice
1 t lemon juice
1 can tuna fish

Melt shortening, add onion and green pepper and cook until transparent. Add salt, flour, pepper and paprika. Dissolve bouillon cube in hot water, then add tomato juice, lemon juice and tuna. Bring to the boiling point. Serve in hot bread sauce and garnish with parsley.

BUTTERSCOTCH ICE CREAM

1 pkg. butterscotch pudding
3 c milk
2 egg yolks
1 T shortening
1 egg white
1 t heavy cream

Mix the contents of the package of pudding with part of the milk. Add remaining milk to egg yolks and when well mixed, combine with pudding. Cook over hot water until thick, stirring constantly. Add butter and cook. Fold in stiffly beaten egg whites and when thoroughly chilled fold in the thickened cream. Pour into the trays of an automatic refrigerator and freeze 2 to 3 hours. Dates or chopped nuts may be added to the mixture.

BROILED BACON AND ASPARAGUS

Preheat broiler and pan for 5 minutes. Wrap 3 or 4 stalks of cooked asparagus in strips of bacon and fasten with a toothpick. Brush bottom of pan with butter, add 2 c cooked peas. Arrange asparagus and bacon on rack over peas. Brush slices of pineapple with butter and arrange on rack. Mash sweet potatoes, season and shape into nests. Arrange on rack and brush with butter. Broil until foods are nicely browned, turning asparagus and pineapple as they brown. Place bacon and asparagus on pineapple slices. Fill sweet potato nest with peas. Garnish with parsley.

In Using the Above RECIPES We Suggest You Try

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

Shaved Omelette

Select the required number of slices and beat them on to cook in enough boiling salted water to cover them well. Cook until the omelette is set enough to be easily pierced with a fork. Season with pepper and, if necessary, additional salt and add a tablespoon of butter for each four persons to be served.

REMEMBER
These Dates For
Schools of Cookery

Friday, May 16, 7:30 P. M.
St. Andrew's Church
901 PORTLAND AVENUE

Tuesday, May 20, 8:00 P. M.
AT
COLUMBUS CIVIC CENTRE AUDITORIUM
50 CHESTNUT ST.

ROASTING Meat, Fish and Poultry

Low temperature roasting results in a better product with less shrinkage.

NO SKEWING. The National Committee on Methods of Meat Cookery advocates a constant temperature of 300° F. to 350° F. for roasting tender cuts of beef and veal, also lamb, cured pork, and poultry, and 350° F. for roasting fresh pork, fish and meat loaf.

NO COVERING. No true roast is ever covered. If it is, the moisture from the meat is lost and we have a "pot roast," not a true roast. So place the meat, poultry or fish on a rack in a shallow uncovered pan or on open rack with a pan under the roast. (Best results are obtained from aluminum.)

NO BASTING—NO WATER. Place meat in pan with the fat side up, thus roast will baste itself. If there is no fat, cover top of meat with thin strips of salt pork, bacon or suet. With this method of roasting, water is never used. Oven rack with a pan under it may be used for the roasting if no shallow pan is available.

Meat, fish, and fowl may be seasoned at any time. It is more convenient to season before it is to be placed in the oven.

A good roast meat thermometer will determine the degree of "doneness."

"Pot roasting" is recommended for less tender cuts of beef and veal. By this method, if brown powder is desired, meat is seared at 500° F. for 10-20 minutes or browned on top of stove before cover is placed over the meat.

Poultry should be placed breast side down on a rack in an open roaster. As the back of the fowl is fat, the fat will melt and run down like the breast, making it moist and tender.

Many Devices Help Cool Home

At this time of year householders begin to look forward with trepidation to hot sunny summer days. Memories of hot summer nights disturb the thoughts of many as the sun beats down on the roof of spring begin to appear.

Fortunately, summer cooling equipment for the home has passed the experimental stage and is now available in a wide variety of varying conditions and budgets.

The experience of reputable heating contractors during the past few years, F.E.A. officials say, indicates that for the family of moderate means the attic fan is one of the cheapest and most practical ways to cool a house.

Because of its large capacity, a large attic fan may be used for forcing heated air out of the house or it may be used to draw cool air from the basement or from the outdoors at night after the air has cooled, thus providing a house full of cool air for the next day.

My, But It's Good

"Land sakes! What can I do with this left-over meat?" some homemaker wails almost every day.

Sure, it's a big problem to figure ways for using those assorted bones and bits of meat left from day-before-yesterday's roast. Don't cry them coldly—show them to the heat again—and take the following tip from a good cook.

Slice the cold roast in good, thick, he-man slices and lay in a well-greased baking pan. Cover with gravy. Over all spread your favorite stuffing (dry bread, seasoning, and liquid, you know). Bake until stuffing is done. Remove from pan and serve on platter with perhaps some broiled tomatoes around it for color.

Little Slices

Cooked meats dry out quickly in the refrigerator so store them in light covered containers or food bags in the refrigerator.

If you'd save time, fuel and labor in cooking thrifty, low-priced cuts of meat, look at some of the new cooking devices such as waterless cookers, steam cookers, a modern version of the Dutch oven, up-to-the-minute roasting pans, and a wide range of casseroles.

Smart Picnickers Carry A Wash'Kit

Packing for a picnic? Then don't forget the soap. Lack of this little aid to comfort has ruined many a long and happy picnic. The older children have gathered wood and built the fire, and their hands need cleaning. The young fry have sandwich jars from ear to ear, and soap would help to clear a fat on the way, and pop's hands look as if he worked in a garage. But all can be rosy if mother has brought along the soap, and has a towel handy too.

Experienced picnickers know how much pleasanter a day's outing can be when they take along the requisites for cleanliness. In many families it's customary to carry a rubber-lined beach bag that is always kept stocked with a soap container, wash cloths, and small towels. When small children are in the party, it may be wise to have an extra play suit or pin-fresh for each, and to change the tots into the clean clothes before starting home. Then even if the little ones are tired and sleepy, they will be more comfortable and well-behaved on the homeward journey.

Final 'School Of Cookery' Set May 20

The grand finale in the CATHOLIC COURIER Schools of Cookery will be held Tuesday evening, May 20, in the Columbus Civic Centre auditorium at 50 Chestnut Street. Miss Dorothy Cooper, guest demonstrator of the Rochester Gas and Electric will conduct the school.

This will be the last opportunity for women of Rochester to witness one of these fine demonstrations which show the latest and best ways to get the most out of your cooking effort. Time savers and tasty menus have been featured throughout the series and have proven very popular. Miss Cooper will prepare Fried Chicken, southern style, at the demonstration Tuesday evening in response to numerous requests. The complete menu will include:

FRIED CHICKEN (Southern Style)

Have fryers cut in pieces for serving. Clean, wash and dry. Mix 1/2 c flour, 1/2 c salt and 1/2 c pepper in a bag. Add chicken and shake until well coated. Have melted fat about 1 inch deep in heavy skillet, heat and chicken and cook until nicely browned on all sides. Preheat oven to 325° F. and place chicken in oven to keep hot until serving time. Serve on platter with garnish of French Fried Onions.

BAKED STUFFED SAUSAGES

6 baked potatoes
1 c cheddar cheese
Salt and pepper to season
Hot milk
6 sausages

Scrub potatoes and brush with fat. Arrange in shallow pan and bake in a 400° F. oven for 1 hour or until done. Cut a slice off the top, scoop out potato and mash. Add shortening, salt and pepper and enough hot milk to make light fluffy. Re-fill the potato shells. Cover sausages with boiling water and simmer 10 minutes. Arrange sausage on each potato. Brush with melted butter. Bake 10 to 15 minutes in a 400° F. oven.

CANSEWOLE DISH
Temperature: 400° F.
Time: 15 to 20 minutes

2 tomatoes
4 strips cooked bacon
2 c cooked corn
1 c grated cheese
1 c diced ham
Diced tomatoes, add crumbled bacon and arrange in alternate layers in a greased casserole dish. Sprinkle with grated cheese and bake in a preheated oven.

EGGS STUFFED WITH TUNA FISH

6 hard cooked eggs
1 c grated cheese
1 t Worcestershire sauce
1/2 t salt
1/2 t pepper

Majonaise to moisten
1/2-inch squares cheese
Cut eggs in half lengthwise. Remove yolks and mash. Add flaked tuna fish, seasonings and enough majonaise to moisten. Roll the egg whites with mixture. Cut cheese squares on the diagonal and insert one piece in each egg. Arrange on platter on bed of greens.

STRAWBERRY CREAM PIE

Spread cream filling in a baked pie shell. Top with Strawberry Whip and garnish with whole berries.

STRAWBERRY WHIP

1 egg white
1 c sugar
1 c crushed strawberries

Place ingredients in a bowl and beat until stiff. This will take 5 to 10 minutes. This may also be frozen in sherbert glasses with lady fingers.

BAKED HAM
Temperature: 325° F.
Time: 15 minutes to 1 1/2 hours

Place ham on rack in open pan. Bake in a preheated oven. One hour before removing from oven, remove rind and score fat and stud. Cover with brown sugar and decorate with pineapple slices and cherries. Return to oven and finish baking.

Calavo Pears For Tea Sandwiches

Fruits as a class are not considered as sandwich fillings except when tea sandwiches of the sweet variety are required. Calavo pears are evidently a law unto themselves in the fruit world. Without a trace of sweetness, except as nuts may be said to have a "sweet" quality, this meaty fruit makes splendid sandwich fillings. The vitamins and minerals of the famous salad fruit give it new value in sandwiches. Cover with brown sugar and decorate with pineapple slices and cherries. Return to oven and finish baking.

Double decked sandwiches with sliced ham and sliced Calavo as the major ingredients make a good sandwich for guests or family. Add lettuce to the ham filling. Mustard pickles, or chopped green pepper and onion barely mentioned in sandwiches make a good foil for the sliced Calavo. Or mash the peeled Calavo instead of slicing. Season with lemon juice, salt, prepared mustard and onion juice and serve between slices of toast. For a deliciously contrasting second "deck" for this combination, add thin slices of Swiss cheese.

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INSTANTIONS

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Creamed TUNA and SPINACH RINGS

Cook 1/2 c cooked spinach. Put 2 tbsp. butter in pan, add 2 tbsp. flour, blend, then add 1 1/2 c. milk. Whisk 1/2 c. cream, add salt and pepper and spinach. Fold in slightly beaten egg whites (3). Spoon mixture into rings. Place in pan of hot water. Bake 350 degrees, 25 minutes. Unmold. Add Breast-O'-Chicken Tuna in 1/2 c. white sauce (optional) and fill center of spinach ring. Six servings.

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