

Society for Propagation of the Faith

The REV. JOHN S. RANDALL, Director

Home - Foreign Stone
Catholic Missions 4813

Bombardier Turns Acolyte!

One of the most interesting items of news brought to us by Father Pacifico A. Ortiz, S.J., Chaplain to President Quezon of the Philippines, was his account of the cooperation which he received from American Army Officers in relieving the Mass wine shortage in Mindanao. On arrival in Melbourne, Australia, Father Ortiz looked up an Irish Catholic guestman, Mr. Matthew J. Cody, owner of a large winery, well-known throughout Australia. Mr. Cody contributed an entire case of Mass wine for the Mindanao mission. Members of the U. S. Air Force agreed to take care of the delivery and the same day a Flying Fortress took off for Mindanao bearing with it the entire case of Mass wine.

Father Ortiz reported that possibly this was the first time in history that a Bomber dropped Mass wine instead of bombs!

Missionary Turns Sailor

All during the war, Maryknoll's Monsignor Tommaselli from New Rochelle, N. Y., and his assistant missionaries have administered the Sacraments with bombs crashing around them. The Missionary has said Mass in the curve of the mountain side; he has seen his mission literally blown out from under him, and his people torn to shreds. He has watched the children of his parish slowly dying of starvation, though he was securing the markets of South China for rice

(Continued on Page 14)

Tuna Fish 'Harvested' in Seasons

Although tuna fish was virtually unknown here during the last war, it is taking its proper place today on hundreds of thousands of American tables. Tuna is "harvested" in seasons, like many agricultural crops. There is a summer catch which is taken close to the Southern California shore by comparatively small tuna boats. The late fall and early spring catch is by far the largest and comes from Pacific equatorial waters hundreds of miles south of San Diego. Huge boats equipped with refrigeration plants fish in this season, but just now their service to the U. S. Navy is more important than catching tuna.

The tuna in stores now is from the small summer catch and when it is gone, the chances are that there will be very little, if any, available again until the summer catch of 1943. Housewives who know the nutritional value of this food are making quick work of the present stock so as to have a supply for occasional winter-time hot tuna meals and for the lunch-

box sandwiches of workers and school children.

BREAST-O'-CHICKEN

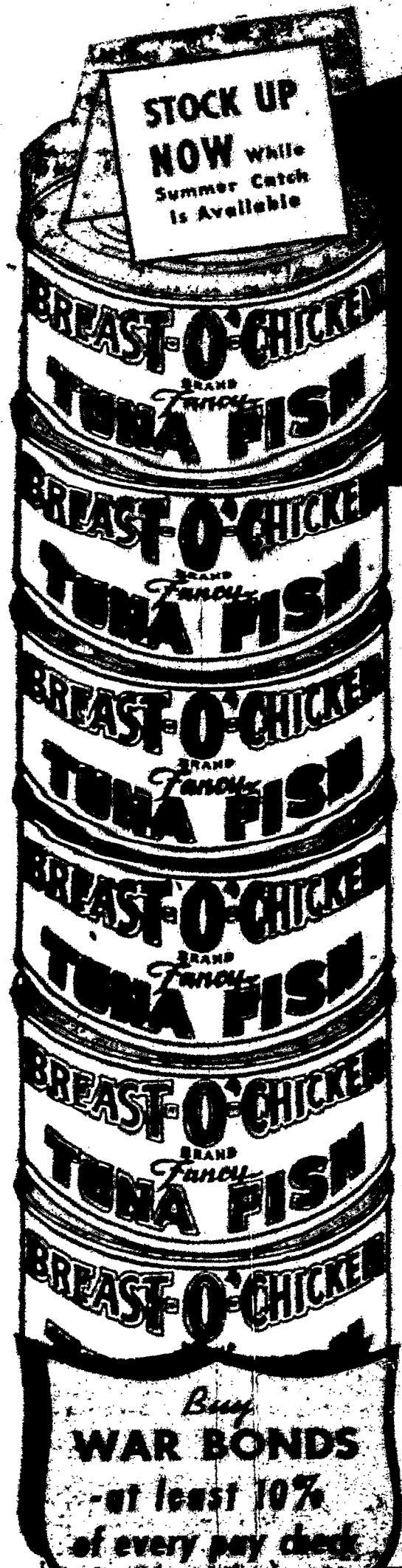
TUNA CHICKEN SOUFFLE
2 tablespoons butter
4 tablespoons flour
1 cup milk
1/2 teaspoon salt, dash cayenne
2 tablespoons grated onion
1 egg drained whole breast chicken
1 7-oz. can Breast-O'-Chicken Tuna Fish
1 egg
Blend together the butter and flour; add milk, salt, and cayenne and cook until thickened, stirring constantly. Remove from the heat and combine with onion, egg, Breast-O'-Chicken tuna, and the oil from tuna. Add the well beaten egg yolk and mix well. Pour in the stiffly beaten egg whites and pour into a medium size baking dish. Put in a shallow pan of hot water and bake in a moderate oven, 325 degrees, about an hour, or until well browned and an inserted knife blade comes out clean. Six servings.

CANAL DEFENSE WORKERS OBSERVE FEAST OF CHRIST, SAVIOR OF WORLD

SAN SALVADOR. The Feast of Christ the Saviour of the World, Patron of the Republic of El Salvador, was observed by representatives gathered on September 15 in the Panama Canal Zone. Members of the Salvadorean Embassy, the American Labor Union organized the program with the collaboration of the Rev. Herman Dow, S.J., and the Rev. Antonio Conza, C.M., and with the approval and support of civil and ecclesiastical authorities. A delegation of students from the Salvadorean school at Panama City attended the Mass.

Navy Chaplain

Missionary, Father Frank J. Burns, of St. Anthony's Church here, has been commissioned as a Navy chaplain and has left for active duty.



BREAST-O'-CHICKEN BRAND TUNA MAKES HEARTY MEALS

This meal-in-a-dish -- for instance



TUNA POT PIE

1 c. sliced potatoes, 1/2 c. sliced carrots, 1 medium sized onion, 1 c. canned peas, 1 c. thin white sauce, 1 7-oz. can Breast-O'-Chicken Tuna Fish, baking powder biscuit dough.
Cook potatoes, carrots and sliced onion in small amount of salted water for 10 minutes. Combine with peas, white sauce, tuna and oil from tuna. Place in a shallow baking dish. Arrange with onion strips and a border of twisted biscuit dough on the top. Bake in a moderate oven, 375 degrees, about 20 minutes until brown. Six servings.

Other war-time tuna suggestions

- BAKED TUNA LOAF** can be made, using your favorite loaf recipe -- a really substantial meal for a hungry family.
- TUNA-BISCUIT PIE** can serve to make good use of leftover vegetables, with tuna added for flavor and nourishment.
- TUNA CASSEROLES** using macaroni and cheese, for instance, make delicious meals to satisfy hearty appetites.
- TUNA SOUFFLES** are a "hit" with many families. Look up your Souffle recipe right now and try it with Breast-O'-Chicken Brand tuna this week.

To get the very most out of your food dollars consider all the varied uses to which you can put Breast-O'-Chicken tuna fish. These recipes suggest hearty meals -- but tuna stars, too, in tasty salads -- and in those important lunch box sandwiches you fix for the workers and the school children in your family.
Look ahead -- plan ahead -- get ready now for substantial fall menus when Breast-O'-Chicken Brand Tuna will be such a welcome food. The summer catch is now on the market.

WESTGATE SEA PRODUCTS CO., San Diego, California

Tuna is a NO-WASTE food - Use even the salad oil it's packed in