

WHAT'S NEW In The Parishes

HOLY APOSTLES. Colored slides on the Holy Sacrifice of the Mass will be shown members of the Mothers Club at the Monday, March 16 meeting at 8 p.m. in the Austin school hall. Slides are being presented by Miss Virginia Cronin of Monroe County Council of Catholic Women. Members are invited to bring a guest. A show for St. Joseph's House at 1300 Pittsford is also planned. Donations of items such as men's new socks, canned goods and used men's clothing will be accepted. H. P. Cronin, pastor, entertaining with slides and a talk on the St. Anne pilgrimage made by many parishioners last August. Chairman was Mrs. Charles Scheg of Zone 1.

CONPUS CHRISTI. Confession of Christian Mothers will meet at Rochester Gas and Electric Corp. auditorium, 80 East Ave., Monday, March 16 at 7:30 p.m. Election of officers will take place. A food and cooking demonstration will be held in conjunction with the regular meeting.

HOLY ROSARY. A parish dance in the school hall from 8 to 12 p.m. will be conducted on Tuesday, March 17. The St. Anne school of Irish dancers under the direction of Desmond Penrose, champion Irish dancer, will provide entertainment. Reels and jigs performed by outstanding dancers are on the program. George Walker will play the fiddle and Jim Finnegan the melodeon. All kinds of refreshments will be provided. Admission is \$1.50 per person. Information is available from Kate Gordinier GLEN, 3170 Hill or Eleanor Shannon GLEN, 3-8722H.

OUR LADY OF PERPETUAL HELP. Catholic War Veterans Post 1166 and Ladies Auxiliary will conduct their annual Smorgasbord with all old style Swedish trimmings on Saturday evening, April 18. Music, dancing and refreshments are planned. Servings will start at 6:30 p.m. and continue through the evening. Everyone is invited. Tickets are available from Stanley Fabrikis or Esther Eaves, co-chairmen, or from any post or auxiliary members, also at the door, 1050 Joseph Ave., the night of the affair.

ST. MARGARET MARY. Altar Society annual St. Patrick's Day Card Party will be held Tuesday, March 17 at 8 p.m. in the school hall. Refreshments and table prizes are planned. Handing arrangements are: Mrs. Gilbert Fuhman, honorary chairman; Mrs. Ralph Gnauer, general chairman; Mrs. Thomas Dedell, tickets; Mrs. Paul Gies, refreshments; Mrs. John Piekau, hostesses.

ST. ANNE. Scouts of St. Anne School will present a program at the Parent Teachers Club meeting, Monday, March 16 at 8:15 p.m. in the school auditorium. "Imitation Minitel" will be presented by the Girl Scouts. Boy Scouts will demonstrate "The Six Laws of Scouting." Cub Scouts are to present "A Typical Pack Meeting." Displays of the various troops will be on view. Parents will visit classrooms from 7 to 8 p.m.

GIRL SCOUT COMMUNION BREAKFAST will be held after 8 a.m. Mass in St. Anne Church, Sunday, March 15. Mrs. Joseph Windheim and Mrs. Theodore Strohmeyer are co-chairmen assisted by Mesdames Bradley Ford, Robert Clarke, James Sloan, George McDonald, Thomas Gilmore, Gennar Kusak and Arthur Lalonde.

HOLY CROSS. Rosary Society and Men's Club will sponsor a St. Patrick's Party, Tuesday, March 17 from 8 to 11 p.m. in the school auditorium. Dancing, entertainment and refreshments are on program. Tickets are \$2 per couple. Mrs. Paul Burgmaster and Henry Gabe may be called for reservations.

Rosary Society's March meeting was held March 12 in the school auditorium. During the business session Mrs. Raymond Burgmaster reminded the members of April 16 as date for Day of Recollection at Cenacle Retreat House, Father Robert

ST. PETER AND PAUL. Annual Corporate Communion of Ladies Auxiliary No. 44, Knights of St. John will be held Sunday, March 15 at 8:15 a.m. Mass followed by breakfast at Northway Restaurant. Reservations are being made with Mrs. Anna Passarelli, 1010 Wood 6-0020; Mrs. Camilla Haszauer, Fairview 8-2244; Ruth A. Martin, Blyerly 5-3958.

ST. THOMAS. Rosary Society will meet in church hall, Wednesday, March 18 after Mass and Lenten devotions at 7:30 p.m. "St. Paul's Day" a skit written and directed by Miss Louise Gibson will be presented as a special feature. After the meeting, coffee will be served by Mrs. Victor Desmarais and her committee. Members are asked to bring a wrapped gift for the Pope's Shrinehouse. The Society will receive Holy Communion in a body at 8 a.m. Mass, Sunday, March 15.

IMMACULATE CONCEPTION. Rosary Guild's Annual Day of Recollection will be held Sunday, March 15 from 2:30 to 4:30 p.m. Rev. Henry Atwell, editor, Catholic Courier Journal will conduct the exercises. All women of the parish are invited.

ST. HELEN. A parish St. Patrick's party will be held Tuesday, March 17 from 8 to 12 in the school hall. Bob Cassidy's orchestra will furnish music for round and square dancing. Arrangements are under chairmanship of Mr. and Mrs. William Cassidy assisted by Mr. and Mrs. Thomas McNamara, co-chairmen.

Accepted at this meeting, Mrs. Thomas Panarella, president, announced that Miss Jane Merz, affiliated with the Monroe County Extension Service Association will discuss 4-H Club work at the April meeting.

ST. SALOME. Brownies and Girl Scouts sponsored by the Mothers Club will observe the conclusion of Girl Scout Week with a Communion Breakfast in the school hall, March 15 after 8 a.m. Mass. Honored guests will include Rev. Edward Besch, pastor; Rev. Vincent LeFrois, Mrs. William Wolsen, president; Mrs. George Welsen, district chairman; Mrs. Eugene Doyle and Mrs. Raymond O'Brien.

ST. AUGUSTINE. Mothers Club will meet Monday evening, March 16 in the school hall immediately after novena services. Sister Marion, S.S.J., case worker and house mother at St. Joseph Villa will speak on "Understanding Your Child." After a short business session a Bonnet Bonar will be held. All women of the parish are invited and asked to bring their old hats. The Mother-Daughter banquet scheduled for that evening is postponed until April 20.

GOOD SHEPHERD. Henrietta. Plans are completed by the Rosary Society for the Fashion Show and Card Party on St. Patrick's Day, March 17. Fashion shows from David's of Southtown and hair styles by the Pink Puff First Communion dresses will also be shown. A dessert smorgasbord will be served. Table prizes will be awarded. Admission is \$1. Mrs. Edward Page is chairman.

AT ALL CRITCO STORES

FAB
Giant...77¢ Reg. .33¢

VEL
Giant...77¢ Reg. .33¢

PALMOLIVE SOAP
Reg. 3 for 29¢
Bath 2 for 27¢

CASHMERE BOUQUET TOILET SOAP
Reg. 3 for 29¢
Bath Size 2 for 27¢

AXJAX CLEANSER
Reg. 2 for 25¢

FLORIENT DEODORIZER
79¢

VEL LIQUID
Reg. .39¢ 19¢ .69¢

HIC
Pineapple -
Grapefruit-Drink
46 Oz. Can33¢

FOR
Lent
Daily Arrivals
FRESH
caught
OCEAN & LAKE
FISH
Price's
FISH MARKET
385 EAST MAIN ST.
BA. 5-1810

AT HOME WITH TRUDY McNALL

Irishman's Menu

The day of shamrocks and Irish jigs is just around the corner. The creative homemaker will certainly not let this day pass without some special foods in honor of the patron Saint of Ireland.

Green is the color of the day; the family dinner table could be spruced up a bit with green candies or napkins, but better yet... how about emphasizing certain foods—Corned Beef and Cabbage, perhaps a green gelatin salad in shamrock molds, clover leaf rolls, and for dessert, Patty's Parfait.

Years ago when refrigerators or ice boxes were not part of our kitchens curing and drying was a necessary skill to be learned in the preservation of meats. The art of curing meat by adding salt dates back hundreds of years in Ireland.

Coarse grains of salt (called corns) were sprinkled over the meat in order to help preserve it. Beef which had been cured in this manner was called CORNED BEEF... and the name still holds today.

Cover corned beef with cold water, bring to a boil, cover and simmer until tender about 1 hour per pound of meat. (If you wish the corned beef can be cooked a day ahead of time and warmed just before serving.) Corned beef is wonderful to have on hand for snacks... and left overs disappear like magic.

To cook cabbage to serve with corned beef try this. Select a whole head of cabbage and completely remove the center core. Place the cabbage on a rack in a deep kettle. Add water to a depth of about 1/2 inch. Cover tightly and steam for 20 to 25 minutes.

FLUFFY BAKED potatoes would make a fine accompaniment for the corned beef... or serve popular boiled potatoes. I don't believe any meal is complete without dessert. A frozen dessert is sure to be popular and whether you are serving Patty's Parfait to your family or for a party it is bound to meet with approval. A parfait is one of the simplest types of frozen desserts because it requires no stirring during the freezing process.

PATTY'S PARFAIT
1 t. unflavored gelatin
2 t. cold water

Let us wash your walls with this NEWLY INVENTED machine PRESERVES PAINT SAVES REDECORATING

HAROLD J. HOLLING
167 Mt. Vernon Ave. H. 5-1424R

Open... Heat and Serve...

Tunies...THE ALL-TUNA TREAT IN THE NEW CONVENIENT FORM

Hickory-smoked, delicately seasoned, fully precooked. Perfect with beans, potatoes and vegetables for meatless days and every day. Just drop Tunies in hot water, allow to stand for a few minutes and serve. The whole family will love 'em.

CHOP FOR CASSEROLES • SLICE FOR SALADS • MINCE FOR SANDWICHES • BARBECUE • FRY • OR JUST HEAT AND SERVE Serves 4 to 6 people

Tunies are great as a "meatless hot dog" treat

Tunies are packed by the Processors of Finest BREAST CHICKEN TUNA, Inc. 401 Broadway, Dept. 401, San Diego, California

12 COURIER-JOURNAL
Friday, March 13, 1959

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Corned Beef and Cabbage — a St. Patrick's Day favorite!

For instance, you can whip up a delectable seafood newburg in this way: Heat 1 cup of cream or evaporated milk if you prefer, in top of double boiler. Add 1 cup of tuna fish, lobster, crabmeat, shrimp, or what you like and stir until mixture begins to set. Fold in whipped cream, add remaining ingredients. Pour into refrigerator tray and freeze until firm.

I just let you could make some cute cup cakes to go with the dessert. How about some green hats made by putting cup cake on top of a cookie and frosting the whole thing green with a butter frosting. And speaking of salads, if you don't want to go to the trouble of making a jellied salad, I think pear halves, perhaps tinted in a delicate green with a dab of mint jelly would be pretty.

Is there a Seafood Newburg on your pantry shelf? Do you have an "emergency shelf" in your pantry? An emergency shelf may be just a little corner filled with special snacks and tidbits you keep for those times when unexpected visitors drop in. You can find many wonderful fish treats perfect for your emergency larder... cans of tuna, crabmeat, salmon and lobster. You can turn out wonderful hot dishes in no time at all with canned seafoods or hand

Here is a recipe, simple to make and really good. SCONES: Combine 4 c. flour,

Do you serve tea in your home in the afternoon? It's such a nice idea. Over in Ireland they have what is known as "high tea" and "low tea". The low tea is in the middle of the afternoon and they often serve tea and scones or little cakes with raisins or fruit in them. The high tea, in the evening, is the same as our dinner here in this country. How about having some neighbors in on St. Patrick's Day for tea and scones.

Let summer for about 10 minutes, add 2 T. sherry and a dab of butter. Serve at once on hot buttered toast. Serves 4.

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Scholarship Sponsored By Rush Women

Rosary and Altar Society of St. Joseph's Church, Rush, will sponsor a partial scholarship to a Catholic boy or girl entering a Catholic High School in the Fall of 1959. This scholarship will be awarded on the basis of need and academic ability and will be renewable for four years.

APPLICATION should be made to Rev. George Vogt, pastor. Candidates should have taken the qualification exam for entrance to all Catholic High Schools in the Rochester Diocese and must be accepted in the school of their choice in order to qualify for this award.

The purpose of giving this scholarship, a spokesman stated, is to show that the Rosary and Altar Society of St. Joseph's Church encourages Catholic High School education and fosters a plan by which a deserving student may attain such a goal.

Tendersweet
FRIED CLAMS
\$1.35
french fried potatoes
tartar sauce, crisp cole
slaw, rolls and butter
Served Exclusively At...
HOWARD JOHNSON'S
5 Restaurants Conveniently Located at...
• Twelve Corners
(Where Monroe, Winton & Elmwood Meet)
• Opp. Southtown Plaza, 3300 W. Henrietta Rd.
• Culver-Ridge Plaza, 2255 Ridge Rd. E.
• Greece, 1450 Ridge Rd. W.
• Eastway Plaza, Empire Blvd.

Guests for St. Patrick's Day? ...
**Be smart...
serve them Pepsi**
Out to make the best impression on those special guests? Be sociable. Meet their preference for lightness in food and drink. Be gracious. Serve Pepsi... up-to-date choice of the trim and smart and debonair. Modern people look for modern hospitality. Have you enough Pepsi on hand?
Be sociable, have a Pepsi-Cola
The Light refreshment
Bottled in Rochester under appointment from Pepsi-Cola Co. of New York
Rochester Pepsi-Cola Bottlers, Inc.
Frank G. Staropoli, Pres.