



Cottage Cheese Ring

## At Home With Trudy McNeil June--Dairy Month



Did you know that June is called "Dairy Month"? That's because milk production reaches a yearly peak, and supplies of milk and dairy products are more abundant than ever. Each year at this time, the U.S. Department of Agriculture joins the nation's dairy industry, to remind us of the goodness of milk and milk products.

Milk is nature's most perfect food. Thus, with June Dairy Month just around the corner, it gives us home-makers the inspiration to invent all sorts of new and delectable dishes.

**IN THE SALAD** department, what could be more intriguing than a rosy ring combining the tart freshness of rhubarb, strawberries and pineapple... and heaped high with delicious cottage cheese. It's a wonderful combination and would be perfect as the main dish for a luncheon. Fine for weight watchers, too, yet so nutritious because of the high protein and minerals found in cottage cheese, the rich vitamins found in fresh fruits.

**ROSY RING WITH COTTAGE CHEESE**  
2 pkgs. strawberry flavored gelatin  
2 1/2 c. hot water  
9 oz. can crushed pineapple (both fruit and juice)  
1 pound fresh rhubarb  
1/4 c. cold water  
1/4 c. sugar  
Cottage cheese  
Lettuce or other greens  
Fresh whole strawberries  
Halves of sliced pineapple

Dissolve gelatin in hot water. Cool. Add crushed pineapple and juice. Chill until syrupy. While the gelatin is chilling, take the pound of fresh rhubarb. Trim off and discard the ends and leaves and wash stalks well. Do not peel unless skin is tough or stringy. Cut stalks into one inch lengths, put into a saucepan, add the 1/4 c. cold water and sugar. Cover and simmer for 10 minutes. Do not stir while cooking.

Cool cooked rhubarb and fold into gelatin mixture. Pour into 1 1/2 quart ring mold, chill until firm. Unmold ring on chop plate. Place a frill of salad greens inside the ring. Heap center with creamy cottage cheese. Garnish generously with whole fresh strawberries and half slices of pineapple.

**COTTAGE CHEESE** is such a familiar dairy food staple on everybody's refrigerator shelves that we don't always stop to realize what a versatile, glamorous food it really is. Cottage cheese is so mild in flavor that it blends well with almost any food you can mention. Condiments, spices, whatever piquant flavor you like as an appetizer-pepper-upper can be added to cottage cheese to make a bowlful of spreads or dips. Here are

they give coagulation power to mustards.

**HOW TO HARD COOK EGGS:** During the cooking of eggs some of the iron in the yolk may unite with some of the sulphur in the white to form ferrous sulphide. This is the greenish substance frequently found at the junction of the yolk and white. To prevent this cover eggs with cold water, bring to a boil. Remove from heat, let stand covered for 15 minutes, then immediately pour off the hot water and run cold water over them until cool enough to handle. You'll find them easy to peel... just crush the shells by rolling on a hard surface or between your palms, and remove the shells.

**DEVILED EGGS:** Cut hard cooked eggs in half lengthwise. Remove yolks and mash with a fork or force through a sieve. Add enough Nance's mustard to make a smooth paste. (No other seasoning necessary). Fill the whites with the mixture, garnish with paprika. You'll find hundreds of uses for hard cooked eggs but here's a tip to remember when preparing those picnic foods that contain hard cooked eggs... hard cooked eggs don't like freezing... this tends to toughen the egg whites.

So if you're planning to include hard cooked eggs in combination dishes and salads that you might prepare ahead and freeze, hold off with the eggs until after the food is entirely thawed and then add them freshly cooked.

Few small packets hold so many diverse and useful nutritive elements in such a small space. And eggs are so versatile, they possess a variety of uses, they may be served "as is"; they add lightness to sponge, angel and other cakes; they add richness to milk drinks and egg nog; they add emulsifying power to mayonnaise and

## Eleanor Crupi Wins Geneva Nursing Grant

Geneva — Geneva Chapter, Catholic Nurses, has awarded the 1959 nursing scholarship to Miss Eleanor Gilda Crupi, daughter of Mr. and Mrs. Alfred Crupi, 133 N. Exchange St.

Miss Crupi will be graduated from De Sales High School in June. She has been an honor student for the past four years.



ELEANOR CRUPI

and ranks fourth highest in the 1959 graduating class of 57 pupils.

SHE HAS BEEN active in all school organizations, among them Catholic Students Mission Crusade, Library Club, Sodality and Athletic Assn., and was co-editor of The Blazon.

Miss Crupi plans to attend St. Joseph's Hospital School of Nursing in Elmira and will enter the training class in September.

COURIER-JOURNAL  
Friday, May 29, 1959

### Group Elects

James F. Duffy, secretary of Geneva Brewing Co., Inc. was re-elected chairman of the Board of Day Care Center for Handicapped Children, Inc. 1530 East Avenue, at its annual meeting this week.

Mrs. Louise Sniffen is chairman of the nursing scholarship committee. Members include Mrs. Catherine Dyett, Miss Clara Marziani, Mrs. Mary Jane Van Opdorp, Mrs. Moskwa Brady, Mrs. Ann Walsh and Mrs. Leona Clark.

ADVISERS ARE the Rev. Raymond Ringwood and Sister Marie Margart, S.S.J., principal of De Sales High School.

Moonwatching...  
**DEEP-DISH APPLE PIE**  
TREADWAY INNS  
ROCHESTER  
CANANDAIGUA

## GOD LOVE YOU!

By MOST REV. FULTON J. SHEEN

The world is much needs the Cross that when the Christian drops it, the Communists pick it up. The Cross stands for self-sacrifice, self-denial, and the crucifixion of our lower natures and our baser passions that we may rise in the likeness of the spirit of Christ.

The Communists always preach sacrifice. In China they have organized "Sacrifices for Communism." Among the sacrifices suggested to the people are:

- 1) To give up smoking
- 2) To give up salary
- 3) To give up wearing shoes.
- 4) To work sixteen hours a day.
- 5) To live on one meal a day.

Can we let it be said that the Communists will do more for the cause of Satan than we will do for the cause of Christ? If we Catholics return not to the Cross we will perish by the sword. Make a daily sacrifice no matter how small and at the end of the month send the equivalent of your accumulated sacrifices to the Society for the Propagation of the Faith. Among the sacrifices suggested are:

- 1) Give up a package of cigarettes.
- 2) Give up a martini.
- 3) Give up that tempting piece of pie a la mode.
- 4) Give up that popular LP record you've been saving for.
- 5) Give up a taxi ride and take a bus instead.

Each time that you sacrifice, that is "give up" a legitimate pleasure give it up in the name of Our Lord and send it to the Vicar of Christ, Pope John XXIII through the Society for the Propagation of the Faith.

GOD LOVE YOU to J.B.H. for \$200 "A sacrifice for a return to the Sacraments..." to Mrs. W. L.T. for \$8.90 "Through the intercession of St. John and St. Anthony I sold some property. This is part of a larger donation promised in thanksgiving—I will send more..." to C.B. for \$50 "This was for a special dress. I shopped around and never found anything special enough, so I decided to send it to the Missions."

The Holy Father says the WORLD MISSION ROSARY every day. Will you join him in prayer? Send us your \$2.00 offering and your request for the rosary and we will send one to you. Each time you finger the WORLD MISSION ROSARY finger your pocketbook too and put aside a daily sacrifice for the Mission.

Cut out this column, pin your sacrifice to it and mail it to Most Rev. Fulton J. Sheen, National Director of the Society for the Propagation of the Faith, 366 Fifth Avenue, New York 17, N.Y., or your Diocesan Director, Rev. George S. Wood, 69 Chestnut Street, Rochester 4, New York.

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