

SPIRITUAL EXERCISES AT THE CENACLE

At Home With Trudy McNall Preserve, Conserve Strawberries

This would be a good weekend. Slice berries directly into to preserve, conserve or freeze, cellophane-lined, freezing container. I think it makes a woman "creative" when she turns the container as you fill to the abundance of summer sun spaces. Use $\frac{1}{2}$ to 1 c. sugar to each pint of sliced berries depending on tartness. Fill to within $\frac{3}{4}$ inch of carton top.

Although strawberries from the market from the early part of June to mid July; the peak of the harvest usually comes around the last two weeks in June. This year's strawberry crop is expected to be slightly above average, but 17 percent less than last year's large crop. Be sure the iron is not too hot, or it will cause the cellophane to crack. Place packages directly in freezer. Pick choice, reddest berries; work with speed and care; package properly. And you can have strawberries and cream and strawberry shortcake—the real thing next winter.

HOW TO FREEZE STRAWBERRIES: Pick choice, reddest berries; work with speed and care; package properly. And you can have strawberries and cream and strawberry shortcake—the real thing next winter.

HANDLE WITH A LIGHT TOUCH: See photograph. Keep the fingers outstretched and swirl the berries thru cold water (add ice on a not salt) to remove sand and soil. Be gentle, be quick. Quick because they'll get water soaked if they linger in water. Leave the green cap on so berries won't lose color. Wash a pint at a time. Drain in colander.

DIRECT PACKAGING: Remove berry caps. Place berries on layer deep in tray or cookie sheet lined with absorbent paper toweling. Now the short pot watching and guessing. And



Handle Strawberries with a Light Touch

a shorter boil makes preserves over high heat and stir until mixture comes to a hard boil. At once stir in sugar. Bring to a full rolling boil and boil-hard 1 minute, stirring constantly.

Here's a recipe for a short-boil strawberry jam which has a beautiful color and a "just-right" texture.

STRAWBERRY JAM:

4½ c. prepared fruit (about 2 quarts ripe strawberries) 2 c. (3 pounds) sugar.

First, prepare the fruit. Crush completely, one layer at a time, about 2 quarts fully ripe strawberries. Measure $\frac{1}{2}$ c. into a very large saucepan.

Then make the jam: Measure sugar and set aside. Add powdered fruit pectin to fruit in $\frac{1}{2}$ inch hot paraffin. Yield: about 12 medium glasses or about 3 half pint jars. Drain in colander.

Incidentally, some varieties of strawberries are more suitable for jam than others.

At once stir in sugar. Bring to a full rolling boil and boil-hard 1 minute, stirring constantly.

Remove from heat and skim off foam with metal spoon. Then stir and skim by turns for 5 minutes to cool slightly, to prevent floating fruit. Label quickly into jars or glasses; when poured into the half pint tapered jars (by Ball Brothers), you do not need to use paraffin, jams and jellies seal with regular Mason sized Dome Lid and screw-band. Comes in half pint, pint and one and one-half pint jars. Wonderful for all kinds of canning and also for freezing. It uses regular jelly glasses, cover jam at once with sugar but those fresh from the garden make better quality frozen berries. You can "count" on getting 1 pint of berries from $\frac{1}{2}$ qt. or 1 crate or 24 quarts berries will yield about 38 pints of frozen berries.

GOOD: Sparkle, Midland, 96.

EDEN:

FAIR: Premier, Catskill, Tennessee Beauty, Erie.

POOR: Robinson, Empire.

Strawberries may be frozen whole or sliced, with or without sugar but those fresh from the garden make better quality frozen berries. You can "count" on getting 1 pint of berries from $\frac{1}{2}$ qt. or 1 crate or 24 quarts berries will yield about 38 pints of frozen berries.

Golden Wedding

QUARTS
\$1.99

BLEND WHISKEY & BOURBON
100% STRAIGHT WHISKEY
100% BOURBON WHISKEY
FRENCH CHILLING COLLABORATION

KINDA SNEAKY

To Wait Till HUBBY Finishes A Delicious
Cocktail and Dinner At The

CRESCENT BEACH HOTEL

Then ASK HIM For MINK But THAT'S
WOMEN FOR YOU. Intuition TELLS
THEM JUST WHEN The TIME
IS RIGHT. Sweet Organ Music By
Bernie George Helps The Act Along
Plus Sam Stiles Fine Dance Band
On Fri. & Sat. Nites Putting Him
In A Relaxing Mood.

Your Hosts—LORRAINE & RAY GEIS

"ONE GRASSHOPPER JUMPED OVER THE OTHER GRASSHOPPER"

and a pleasant time is had by all children as though their ankles singing this favorite nursery rhyme. But then there is deep sorrow and lasting suffering when the grasshoppers begin to jump in Ethiopia. They jump and leap over each other in their eagerness to devour the crops of the poor farmers who depend on them for their entire support. In one area (Massawa) the crops have been destroyed for the last six years. The people have been reduced to the depths of suffering. Your voluntary help like

to provide them with a public school and chapel as well as provide for some of their material needs. To carry on this ambitious program

money we will need \$4,000. Can you help?

YOUR MASS OFFERINGS ARE THE ONLY SUPPORT OF
YOUR MISSIONARY PRIESTS . . . CAN YOU HELP THEM
AND AT THE SAME TIME HELP YOURSELF AND YOUR
LOVED ONE?

SISTER SIMONE and **SISTER PAULA**

have helped many missions to Our Lady of Perpetual Help. Since June 27th and **Sister Paula** has answered their call and will continue to follow Her as Sister of Our Lady of Perpetual Help in Lebanon. **Sister Paula** is willing and anxious to make the sacrifice, but much must first obtain a sponsor who will pay her necessary expenses of \$150 a year during the two year period of novitiate training. Would you care to adopt a child of Mary?

Two sons of the Land of Our Lady, NAIM and MANOEL

with to remain among the scenes and the people we so well loved

by Our Mother. They also wish to make Her known and loved by all their neighbors and countrymen. To do this they wish to enter the Seminary in Jordan. Priests are badly needed here, but before each boy may be accepted he must have a sponsor who will pay his necessary expenses of \$100 a year during the six year seminary course. Would you care to "adopt" a priest? Why not do it in honor of Our Lady

of Perpetual Help?

IF YOU HAVE NEVER BEEN LONELY . . . IF YOU HAVE

NEVER FELT UNWANTED . . . then you will find it difficult

to appreciate the mental suffering of those

who have outlived their family and friends

and find themselves alone and unwanted. To

help these good people and to end "the last

day of their life" we try to maintain homes for

the Aging in the mission fields of the Near

East. You can help the dedicated nuns who

devote themselves to this work by joining our HOUSE OF GOLD Mission Club. The

dues are + prayer a day and + dollar a month.

WHY NOT CHECK YOUR WILL TODAY TO SEE WHETHER

YOU HAVE MENTIONED CATHOLIC NEAR EAST MIS-

SIONS . . . IT IS IMPORTANT TO US . . . AND IT IS IM-

PORTANT TO YOU!

BEFORE YOU LEAVE ON YOUR VACATION BE CERTAIN

you check your room & rates . . . stop the paper . . . stop the

milk . . . lock all doors . . . close all windows . . . AND just be

sure you leave that of MONSIGNOR RYAN and his thousands

of refugees . . . a vacation for them is simply a thrill most

TEN DOLLARS will still feel a family for a week.

GIVE TO WIN THE WORLD FOR CHRIST!

Near East Missions

FRANCIS CARDINAL SPELLMAN, President

Mr. Peter, Tony, Nick Sacc

and all communications to

CATHOLIC NEAR EAST WELFARE ASSOCIATION

480 Lexington Ave. at 46th St., New York 17, N.Y.



Doctor, 35, Sails To Life Of Charity

New York — Joseph C. Foust, M.D., with his wife and children before leaving the United States to devote his life treating sick natives of Tanganyika as

an act of "Christian charity." The Roman Catholic family from Ionia, Mich., will settle in the village of Mbaya, on the south-central plains of Tanganyika. Dr. Foust, a general practitioner, is sponsored by the Foundation for All Africa, Inc., a nonsectarian group devoted to furthering "person-to-person" contacts between Africans and Americans. Noting that the foundation has limited resources, the 35-year-old doctor said he was paying for the move to Africa out of his personal savings. (RNS Photo)

Georgetown Gives Medical Degree

Dr. James A. Usselman, the N.Y., received his Bachelor's degree in 1955 following completion of his premedical studies.

Dr. Usselman will go on active duty with the U.S. Navy

and will take his internship at the Naval Hospital in Chester, Mass.

He is married to former Anne M. Wigand of Rochester, N.Y. He has one daughter, Kathleen Anne, age 11.

DR. USSELMAN attended St. John Fisher College, Rochester, monsignor

and to remain among the scenes and the people we so well loved

by Our Mother. They also wish to make Her known and loved by all their neighbors and countrymen. To do this they wish to enter the Seminary in Jordan. Priests are badly needed here, but before each boy may be accepted he must have a sponsor who will pay his necessary expenses of \$100 a year during the six year seminary course. Would you care to "adopt" a priest? Why not do it in honor of Our Lady

of Perpetual Help?

IF YOU HAVE NEVER BEEN LONELY . . . IF YOU HAVE

NEVER FELT UNWANTED . . . then you will find it difficult

to appreciate the mental suffering of those

who have outlived their family and friends

and find themselves alone and unwanted. To

help these good people and to end "the last

day of their life" we try to maintain homes for

the Aging in the mission fields of the Near

East. You can help the dedicated nuns who

devote themselves to this work by joining our HOUSE OF GOLD Mission Club. The

dues are + prayer a day and + dollar a month.

WHY NOT CHECK YOUR WILL TODAY TO SEE WHETHER

YOU HAVE MENTIONED CATHOLIC NEAR EAST MIS-

SIONS . . . IT IS IMPORTANT TO US . . . AND IT IS IM-

PORTANT TO YOU!

BEFORE YOU LEAVE ON YOUR VACATION BE CERTAIN

you check your room & rates . . . stop the paper . . . stop the

milk . . . lock all doors . . . close all windows . . . AND just be

sure you leave that of MONSIGNOR RYAN and his thousands

of refugees . . . a vacation for them is simply a thrill most

TEN DOLLARS will still feel a family for a week.

GIVE TO WIN THE WORLD FOR CHRIST!

COURIER-JOURNAL

Friday, June 26, 1959

Madelyn Sullivan To Head PR Unit

Madelyn H. Sullivan, assistant vice-president of Community Savings Bank, was elected president of Rochester Chapter of the Public Relations Society of America at the annual meeting of the group last evening (June 18) at the Oak-Hill Country Club.

"A Cut Above the Rest"

Tender ROAST PRIME RIBS OF BEEF

AUJUS

TREADWAY INNS

ROCHESTER • CANANDAIGUA

100% WHOLE MEAT BEEF
NO ADDED FLAVORS
NO ADDED COLORING
NO ADDED PRESERVATIVES

BLEND WHISKEY & BOURBON
100% STRAIGHT WHISKEY
100% BOURBON WHISKEY
FRENCH CHILLING COLLABORATION

BLEND WHISKEY & BOURBON
100% STRAIGHT WHISKEY
100% BOURBON WHISKEY
FRENCH CHILLING COLLABORATION

BLEND WHISKEY & BOURBON
100% STRAIGHT WHISKEY
100% BOURBON WHISKEY
FRENCH CHILLING COLLABORATION

BLEND WHISKEY & BOURBON
100% STRAIGHT WHISKEY
100% BOURBON WHISKEY
FRENCH CHILLING COLLABORATION

BLEND WHISKEY & BOURBON
100% STRAIGHT WHISKEY
100% BOURBON WHISKEY
FRENCH CHILLING COLLABORATION

BLEND WHISKEY & BOURBON
100% STRAIGHT WHISKEY
100% BOURBON WHISKEY
FRENCH CHILLING COLLABORATION

BLEND WHISKEY & BOURBON
100% STRAIGHT WHISKEY
100% BOURBON WHISKEY
FRENCH CHILLING COLLABORATION

BLEND WHISKEY & BOURBON
100% STRAIGHT WHISKEY
100% BOURBON WHISKEY
FRENCH CHILLING COLLABORATION

BLEND WHISKEY & BOURBON
100% STRAIGHT WHISKEY
100% BOURBON WHISKEY
FRENCH CHILLING COLLABORATION

BLEND WHISKEY & BOURBON
100% STRAIGHT WHISKEY
100% BOURBON WHISKEY
FRENCH CHILLING COLLABORATION

BLEND WHISKEY & BOURBON
100% STRAIGHT WHISKEY
100% BOURBON WHISKEY
FRENCH CHILLING COLLABORATION

BLEND WHISKEY & BOURBON
100% STRAIGHT WHISKEY
100% BOURBON WHISKEY
FRENCH CHILLING COLLABORATION

BLEND WHISKEY & BOURBON
100% STRAIGHT WHISKEY
100% BOURBON WHISKEY
FRENCH CHILLING COLLABORATION

</