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Academy '47 Grads List Reunion

The class of 1947 of Nazareth Academy is planning a Buffet Supper on Monday, Sept. 21, beginning at 6:30 p.m. at the Carriage House, 525 St. Paul Road off Scottsville Rd.

THE BUFFET will be \$2.75 per person and may be paid at the door.

For reservations, please call Mrs. Joan Brennan, Widow, Glenwood 3594W or Mrs. Joan Stutz Brophy, Northfield 3-7044. Reservations should be made by Sept. 14th.

At Home With Trudy McNail

New Yeast-Raised Coffee Cake



September sets a new pace and along with its quicker tempo there are new and exciting things to do. For many a homemaker, September's the month that marks the return to "Home Cooking and Baking." It's time to make all

those delectable cakes and breads that have been neglected in summer's heat.

You know, there's nothing more satisfying to a good cook than to have friends ask: "Where did you find this recipe?" Well, here's a recipe for a brand-new dessert that's sure to make your friends ask.

As you can see, from the picture, it's a really spectacular dessert, and a most unusual combination of both cake and coffee cake. It's called Frosted Pecan-Fruit Roll, and the yeast-raised dough is made with cake flour, instead of the usual all purpose flour.

This recipe was developed from a Swedish Tea Ring, but instead of just one filling, it features a combination of three! A topping of butter-cream frosting and chopped pecans helps to give this dessert an almost confection-like goodness, and needless to say, it should be served in small portions. Here's the recipe.

**FROSTED
PECAN-FRUIT ROLL**

4 1/2 c. cake flour
3 T. sugar
1 t. salt
1 c. shortening
1 pkg. of cake yeast
1/2 c. warm water
1 c. milk, scalded and cooled to lukewarm
3 egg yolks, beaten
1 c. golden raisins
1 c. chopped pecans
1 c. chopped pitted dates
1 c. brown sugar
1 t. cinnamon
1 c. fruit preserves
3 egg whites



FROSTED PECAN-FRUIT ROLL

Sift flour, sugar and salt into large bowl, cut in shortening using a pastry blender. Sprinkle yeast into warm water, stir until dissolved. Add milk and egg yolks. Blend into the flour and shortening mixture, beating well. Add a little more cake flour if necessary to make a soft, sticky dough.

Brush the dough lightly with milk. Roll out on a lightly greased cookie sheet. Let rise for 45 minutes. Bake at 400 degrees for 30 to 45 minutes, or until tops are firm when tapped. Cool slightly. Frost with the following:

Butter Cream Frosting:
Blend 1/2 c. butter with 2 c. confectioners sugar, 1 t. vanilla and enough milk or cream to make of spreadable consistency (about 1/2 c.).

Spread on warm cake, sprinkle with additional nuts if desired. Makes about 30 slices.

You'll notice that this is rather a large recipe but remember you can freeze extra coffee cakes or you can easily cut the recipe in half.

You know how it is when women get together. They may talk about their children, their husbands, or even other women, but sooner or later they get around to exchanging recipes and homemaking hints. This is the column where I would like to use some of your favorite recipes and ideas for easier entertaining, homemaking or what have you. I'd love to hear from you.

HAVE YOU TRIED: Making your own pastry mix? Cut 1 pound shortening into 1/2 c. all purpose flour, sifted with 1 T. salt. This will make four 2 crust pies, or the equivalent. Keeps indefinitely if tightly covered. Rolling a pound of bacon like a jelly roll before you first unwrap it. This will prevent those slices sticking together and tearing when you try to separate them. Once is all you need to roll it.

Are you frustrated when you see the mold that forms on that jar of half-used pickles? You hate to open a jar because you know beforehand that so much is going to be tossed out later if you don't get around to use it.

HERE'S A FOOL-PROOF

trick that will keep the unused small and you have to simmer them quite a long time to avoid a hard center. Slice them thick or cut them julienne, and the cooking time is cut in half. But shave them with a vegetable peeler or shred them on a grater and you'll cook them tender-crisp in 3 or 4 minutes. They'll taste different too.

Cook them, covered, in a minimum of water, drain off any remaining water when done. Dress them with butter and minced parsley or a little thyme or chives, season with salt and pepper and serve. I'll venture to guess you'll have your family asking for carrots often.

GOD LOVE YOU!

By MOST REV. FULTON J. SHEEN

"I was in prison", Our Lord will say on the Day of Judgment. Every devoted follower who ever looked out through iron bars or heard the rattling of handcuffs, or who served in a concentration camp in Northern Vietnam or China, was Christ re-living His Passion Days under Herod and Pilate. And He wore stripes too — those made on His Body by the lashes of His jailers.

But the words have another sense. It is not Our Lord in prison whenever we are in prison — but a prison in which we turned the key, snapped closed our own locks, and acted as our own jailers. When our souls are imprisoned by greed, selfishness, and evil, Our Lord Himself is thereby imprisoned. He can do nothing to release us unless we will be released. What good does it do to cry to Him: "Deliver me from my chains but let me keep my evil ways!" The moment we free ourselves, that moment Christ is freed.

How can I open prison doors to Our Lord in Africa so that He may heal lepers, lead young natives to seminary doors, offer the Memorial of His Death to Korea, infuse the Blood of the King of Kings into the people of Papua, unless I break out of my own fetters of egoism? Who imprisons Christ the more? The ignorant Soviet soldiers who "know not what they do" as they send priests to concentration camps? Or the Catholics of the United States who average 28 cents a year to the Holy Father to supply his 135,000 missionaries throughout Asia, Africa and other parts of the world?

Perhaps we "know not what we do." But may this column inspire you, Sammie-like, to break down the prison walls of egoism which binds for self and thereby release Christ to move more freely among those who stumble toward the Light? Say "Oh, Lord, I have kept Thee in prison long enough; I have shorted Thy arms to reach out to souls seeking Thy Truth; I have put my hind to Thy mouth to smother Thy summons 'Come unto Me'; I have fettered Thy Feet as I see thee bludgeoned in vain. Now I shall fling open my prison by a sacrifice to Thy Will, John XXIII who, like Peter, becomes unchained as my liberty becomes Thy liberty."

GOD LOVE YOU TO R.S.K. for \$2 "Out of love for the Mission" . . . to M.F.L. for \$15 "That God would help me to overcome my possessiveness" . . . to "Three" for \$3 "We were all set to have cocktails at lunch and to drink to our health, but instead — here is to the health of this Mission" . . . to Miss W. "I have prayed for a special favour and it was granted to me" . . . to Mrs. T. "We've arrived late in the town and could not get a free room in the hotel. I think I had a glimpse of what it must be like on the Mission, where so often, it's not a single night, but every night is like that — no place to sleep" . . . to B. for \$4 "I have managed for two weeks on my weekly allowance, so one week goes to Mission lands."

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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, 20 Chestnut Street, Rochester 4, New York.

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The Weekly Note from Mr. Pepsi

Looking through your high school year book can be an illuminating lesson on life.

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