

Irish Take Up Brazil Mission

Dublin (RNS)— Irish Sacerdotes were Father John Fagan of Ilesara have been sent for the first time to a mission in Brazil. The priest, who is of the County of Limerick, is being sent to a mission at Rio Negro, Amazonas, by Waterford.

GOD LOVE YOU!

By MOST REV. FULTON J. SHEEN

We often wonder why Communism spreads like a plague over the world. Sometimes it seems as if the same force which characterized the Church in its first 200 years, lay low at the service of the anti-Christ. If you would know some of the secrets of their power, then read this story of sacrifice as it appeared in the New York Times.

A Chinese student at the Moscow University starved himself to buy a small Russian camera. He was summoned to a Communist council of young students. The young president said: "You deprived your body and your brain of the food calories needed to study at your highest capacity. If you were able to work at full capacity on less food, you should have given the extra money to the state."

The student sold his camera and gave its money to the state. Imagine! To the Sacred State!

One of the early Fathers of the early Church quoted the pagan as saying: "See how the Christians love one another. Now, who gave the example? We have to say of the Communists: 'See what sacrifices they make for the cause of world enslavement!'"

My dear reader! Awake! Shall they do more for anti-Christ than we do for the Saviour? For months and months you have read this column. "God Love You!"—you may let it be "Inspiration." At the end of each week send your sacrifices for the Missions.

GOD LOVE YOU to Mr. and Mrs. R.S.P. for \$10 "Here we are again with a little donation for your work. It isn't much, but with my husband, myself and 10 children and another one in two weeks, it takes a lot of money. But we thought money young boys and girls do not have what our hope is. We hope it will do good somewhere. . . . to Y.A.M. for \$1.50 "The enclosed amount in money order represents a pound of coffee on full of pennies. . . . to Mrs. H.L. and Son for \$1 "I made \$2.50 of this sum by baking and selling two pies. The rest of the money is from my son. His pastor gave him 25 cents every time he served Mass during vacation. The \$1.50 represents my savings for the Missions" . . . to Mrs. M.C. for \$1.5 "Last year my husband gave me a small bank calendar to put a dime a day in to change the date and save at the same time. I saved until this Easter and bought a new hat, my first in years. Now I don't even like the hat and thought what a waste of effort, so I started putting in a dime a day for the Missions. I'm sure you will put the enclosed to much better use than I did the hat" . . . to Mrs. M.J.S. for \$1.5 "First time I won at Bingo. This is half."

What your friends complain that you at your God Love You need, ask them to make a sacrifice for the Missions and to request the GOD LOVE YOU NEED.

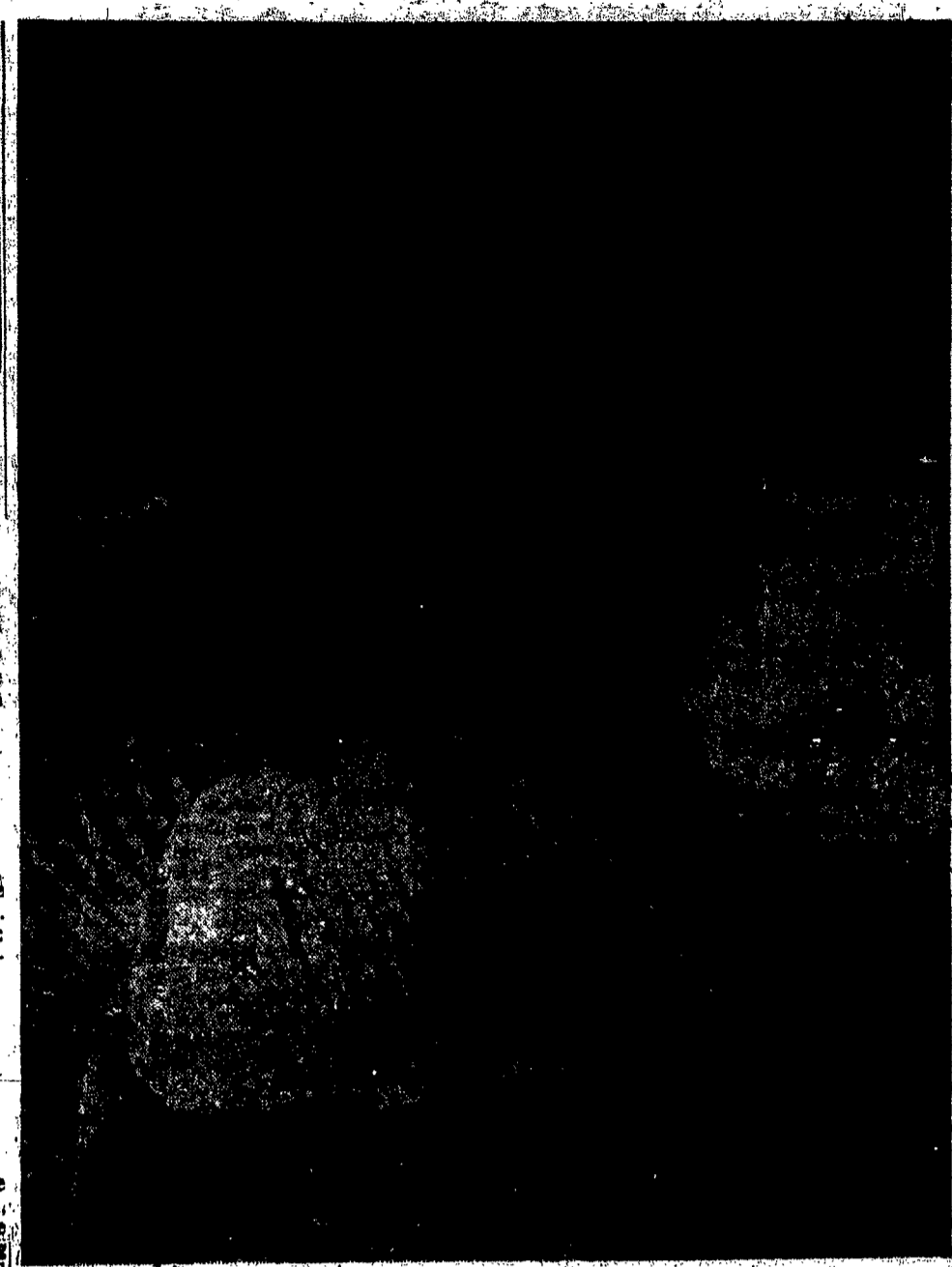
- 1) Small silver medal
- 2) Small silver medal with chain
- 3) Small 10k gold filled medal
- 4) Small 10k gold filled medal with chain
- 5) Large silver medal
- 6) Large 10k gold filled medal

Cut out this column, pin your sacrifice to it and mail 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, 29 Chestnut Street, Rochester 4, New York.

What are You Working for?

WEALTH—HONOR—SECURITY?

The Capricorn Brothers are working for a hundredfold and life everlasting. Find happiness, health, God love and in foreign missions as sacrificer, catechist, firmarian, office worker, gardener, driver, tailor, bookkeeper, carpenter, electrician, maintenance man, etc. Young men between 18 and 35 interested in joining the Capricorn Brothers to work for Christ will write: REV. FR. EYMARD, O.F.M. Cap., 210 West 31st Street, New York 1, N.Y.



A MONTH FOR DESSERTS

At Home With Trudy McNeil

A Dessert of the Month



Looking for something "new" in the way of desserts? How about a fruit pie made with fresh peaches and pears and topped with generous scoops of peach ice cream? It's a treat that's bound to please.

If the "a la mode" inspiration occurs to you only when apple or cherry pie are served, dozens of treats are in store for you, one of which is Peach-Pear Pie a la Mode. A mound of ice cream makes this pie and almost any other taste better and it is a wonderful way to stretch the servings. Here's the recipe:

PEACH-PEAR PIE A LA MODE
4-inch Pie
Pie plate, 8-inch
Pastry for double crust, 8-inch pie
2 c. peeled and sliced fresh peaches
2 c. peeled and sliced fresh pears
Preheated oven 375 degrees
1/2 t. tapioca
1/2 c. sugar
2 t. butter

Prepare pastry and line a 4-inch pie plate. Mix peaches, pears, tapioca and sugar, and pour into pastry lined pie plate. Dot with butter and cover with top crust. Bake for 55 to 60 minutes. Serve slightly warm and topped with peach ice cream.

A-PARENTLY, PERFECT
Along with the cool weather, gratefully welcomed after the persistent heat and humidity of late summer, Northeasterners are now witnessing the early arrival of the new fall varieties of pears.

Some of the varieties you will find are of course the ever popular Bartlett, then you will find spicy flavored Seckels, sweet-fleshed Clap Favorites, slightly tart Bosc, pleasingly aromatic Comice and wine-like Anjou.

This has been a wonderful year for pears, the crop has been larger than average, the quality good and the prices reasonable. According to the U.S. Department of Agriculture this year's crop totals over 32 1/2 million bushels.

The Bartlett crop, coming from California, is the largest on record, over 25 per cent more than last season and the average. You'll want to use pears often, you'll enjoy them "as is" for salads, desserts and

snack refreshments. Pears are low in calories, a medium sized pear has but 70 calories without fermenting when the pit is left in.

It's suitable for drying because it has firmness, a higher sugar content and frequently a higher acid content—just a little more tart. Most pears go through the drying process, but there is a good quantity of dark blue fresh Italian pears coming from western orchards now. You'll remember the name when you break apart an Italian pear—the pit lifts out like a freestone peach pit. That's another easy way of identifying pears because plum pits cling to the flesh.

The plum-prune family is a large one—about 2,000 varieties with cousins and kissing-cousins in all parts of the world. There were wild plums all along the Atlantic coast when early explorers arrived in America. Today most of the fresh plums come from California, and what ever the name, they can be grouped under two big heads: Japanese and European.

THE JAPANESE varieties are usually ready for market early in the season, are big heart-shaped beauties and either a bright red or yellow. They're never blue. European type plums are of medium size, with very rich sweet flesh, usually purple or dark blue in color. Green Gage is European in origin—a type of plum rather than a single variety. It's small, yellow-green in color, sweet and mild.

One thing all these fruits have in common is that they're all delicious out of the hand. But don't stop there. They're wonderful for pies, puddings, preserves, jams and jellies. The tart-sweet flavor of plums makes them delightful as a unique sauce, thick or thin, for the delicious over ice cream or cake, or try a little on cottage cheese. Just combine 2 c. crushed unpeeled fresh plums with 1 c. sugar, 1/2 c. orange juice. Mix well, bring to a boil, simmer uncovered for 15 minutes or until sauce has thickened. Cool, stir in 1 t. vanilla. If desired add a few chopped nuts. Makes 1 1/2 c. sauce . . . about 6 servings.

For canning peaches, use a sugar syrup, or if very juicy—dry sugar. Sugar helps preserve the flavor, color and shape of the fruit, but isn't necessary to prevent spoilage.

ANOTHER PLENTIFUL fruit on the market right now is plums. If you've been admiring the handsome fresh plums—or prunes—in the market the last few weeks do you know for sure whether you're looking at a plum—or a prune? A prune is a plum which can be dried.

Catholic Daughters

Banquets Readied

Auburn — Court Auburn of 285 Catholic Daughters of America scheduled a busy fall season at the September business meeting. Mrs. Lawrence C. Salter, grand regent, introduced the Rev. John V. Loughlin, assistant pastor of St. Aloysius Church, who is court chaplain. Father Loughlin spoke briefly.

Mrs. James T. Kenny was named chairman of a rummage sale, Oct. 1.

Mrs. Fred L. Blaser will be chairman of a harvest supper Oct. 12 at the home, 44 South Street. She will be assisted by Mrs. William H. Bennett, Mrs. Luke J. Bergen, Mrs. Francis J. Hill and Miss Katherine Dunn.

Mrs. Floyd B. Abrams will be in charge of the regular Wednesday afternoon card parties starting this week. There will be an evening party on Nov. 2.

Miss Gertrude M. Kennedy was appointed a director of the Council of the Diocesan Council of Catholic Women. Miss Mary F. Dunn and Mrs. Kenny were named delegates to

the quarterly meeting of the DCCW board Sunday at Geneva.

Seneca Falls — The Catholic Daughters of America No. 824 will hold their 36th Annual Banquet Monday evening Sept. 28 at 7 p.m. at the Armistage.

Mrs. Julian Humiston, president of the Ontario, Wayne and Yates Counties Deaconry of Catholic Women will be guest speaker. Mrs. Amelia Martello will be the toastmistress. Entertainment will be furnished by Mrs. Geraldine Oakes at the piano. Joseph Gilroy will sing.

Mrs. Mary Murphy is the chairman and the co-chairmen are Mrs. Ruth Sarone. All members will be contacted. If they are not they may call Mrs. Murphy and Mrs. Sarone.

Waterloo — The September business meeting of Court Theresa, Catholic Daughters of America Waterloo was held at the K. of C. rooms. Mrs. Edward "Bomber" grand regent, announced a fall and winter program planned for the year.

Mrs. Carl Irland, chairman for September said that a Rummage Sale would be held at the Grange Hall on Sept. 18 and 19. A social evening is planned for Monday, Sept. 21. The annual banquet is scheduled for Wednesday, Sept. 30. The time and place will be announced. Mrs. Irland is being assisted by the following members: Mesdames Ernest Gohardt, Joseph Finerty, Raymond McCormick, George McMahon, Charles Lamphear and Eleanor Ryan and Mary Dempsey.

At this meeting the members voted to make a three year pledge to the St. Mary's School and Hall Building Fund. It was announced that the devotion to St. Theresa will be held at St. Mary's Church on Oct. 3.

Utrecht — (NC) — Archbishop Bernard J. Alfrink of Utrecht has announced that in the next five years 40 churches will be built in the archdiocese.

He said in a pastoral letter that the program would cost an estimated \$4,200,000. Since the end of World War II, 81 churches have been built in the archdiocese.

The Archbishop appealed to the faithful to contribute to the church building program. He said the churches would be built in a simple style.

At the same time the general synod of the Dutch Reformed Church announced that it hopes to build about 160 new churches in the next 10 years. A campaign for the purpose will be started on September 28.

New Editor For Rome Paper

Rome — (NC) — A Jesuit specialist in theology and Protestantism has been named the new director of Civita Cattolica, the monthly magazine published by the Rome Province of the Society of Jesus.

He is Father Roberto Tucci, S. J., 38-year-old native of Naples, Italy, who has been an editor of the magazine for the past four years. He replaces Father Calogero Gilloso, S. J., who has directed the magazine since 1955. Father Gilloso has been named general censor of the general curia of the Jesuits in Rome.

Oldest Parish
Chapel Point, Md. — (NC) — A state historical marker commemorating 317-year-old St. Ignace, oldest parish of any denomination in the United States is being dedicated on September 27 at the church.

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Dutch Diocese Plans Forty New Churches

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(Group Annual)	Family Perpetual \$100
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