

At Home With Trudy McNeill

Old Fashioned Chicken Noodles



You probably think a good old favorite dish such as chicken and noodles has little room for improvement. But if such is the case, you'll be delighted to try this recipe for Old Fashioned Chicken Noodles. The magic ingredient is evaporated milk. The noodles are cooked in it and chicken broth and the result is wonderfully rich, flavorful and creamy smooth. Stir in bite sized pieces of chicken, canned or otherwise, and add some parsley flakes for color and there you have a real heartwarmer of a main dish.

CHICKEN AND NOODLES
2 c. chicken broth
2 3/4 c. water
1 tall can evaporated milk (1 1/2 cups)
1 t. salt
8 ounces noodles
2 c. cooked chicken cut in bite size pieces
2 T. dried parsley flakes

Blend chicken broth, water, and noodles in large saucepan and bring to a boil over medium heat. Stir in the case, you'll be delighted to try this recipe for Old Fashioned Chicken Noodles. The magic ingredient is evaporated milk. The noodles are cooked in it and chicken broth and the result is wonderfully rich, flavorful and creamy smooth. Stir in bite sized pieces of chicken, canned or otherwise, and add some parsley flakes for color and there you have a real heartwarmer of a main dish.

Note: If desired, 2 chicken bouillon cubes dissolved in 2 cups of hot water may be substituted for chicken broth. Omit salt and proceed as above. Also two jar brand chicken (5 1/2 ounces each) may be used in place of cooked chicken.

Serve this chicken casserole with a green vegetable such as buttered green peas, add a frothy fruit salad, hot rolls, apple-nut cake and beverages.

APPLES MUNCHING time. This is really the apple munching season and now's the time to enjoy crisp, fresh, juicy apples at their very best. Add an apple every day to your youngsters' lunch box . . . or Dad's too. Apple cookery is in season around the calendar. But when branches bend with fruit in October, apple time reaches its peak.

Time to treat your family to fresh apple desserts, such as pies, cobblers, kuchen, cakes and the like. Here's a brand new recipe, it should bring cheers from your family. The season's crisp apples keep their identity in this spicy cake dessert.

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A QUICK AND EASY CASSEROLE DINNER

with whipped cream, or top with a dollop of cream. Makes about 6 servings, as a cutting guide, you will have even, uniform cookies.

TRUDY'S TIPS: For freshly baked cookies in a jiffy, pack your favorite refrigerator cookie dough into empty frozen juice cans and replace the lid. When you are ready to bake the cans stand at room temperature for 10 to 15 minutes, just long enough to soften the dough a little so it will push through the can more easily . . . and remember to grease the inside of the can well before filling with the cookie dough.

Another little tip to help you. Let the dough chill in the container for several hours or longer if you wish, but before you are ready to bake the cans stand at room temperature for 10 to 15 minutes, just long enough to soften the dough a little so it will push through the can more easily . . . and remember to grease the inside of the can well before filling with the cookie dough.

Search for something to serve on those meatless days that's quick and easy! You can order your family this entrée in a matter of minutes by combining four items from your shelf of canned goods. Heat together 1 can cream of mushroom soup, 1-7 ounce can tuna fish, 1 small jar stuffed green olives, sliced.

IF YOU HAVE any left over vegetables such as peas or green beans you can stir them in too. Serve over a small can (3 ounces) crisp Chinese noodles. Heating the noodles in the open for a few minutes makes them even more delicious.

And lest I forget to tell you, October is the month of the Cheese Festival. This is the time when the dairy industry calls special attention to the goodness and value of cheese in our food plans. Why not try a variety you've never had before . . . it can open up new pleasures in eating. But don't neglect the old favorites. Buy some today.

Winners Announced in Fishing Contest

Three Rochester anglers qualified for prizes in the September Louis A. Wehle Fishing Contest.

Robert Friday of 53 Benton St., captured first place honors in the Northern Pike division with a 16 pounder from Port Bay, Edward Nellie, 21 Wilkinson St., and Allan R. Melendy, 223 Avenue D, placed second in the Rock Bass and Perch classifications.

Area winners included Bill Quinn of Webster, who captured second prize in the Rainbow Trout division, netting a 7 lb. 2 oz. beauty in Seneca Lake; Sig Kuberek of Auburn, first prize with his 3 lb. 9 oz. Pickerel taken from Cayuga Lake and Paul Obgardino of Canandaigua, whose 8 lb. 10 oz. Largemouth Bass won top honors in that division.

The fourteenth annual Louis A. Wehle Fishing Contest closes Oct. 31 at which time grand prizes will be awarded, in addition to the prizes for biggest fish taken in October.

Equal Time On Screen

New York — (NC) — Priests and Sisters have been leading characters in 15 moving pictures in the past 20 years, as compared to 11 U.S. films whose protagonists were Protestant ministers or missionaries.

In addition, there have been close to 50 pictures in which Protestant ministers have been treated sympathetically, according to the Motion Picture Association of America, as reported in Variety (Oct. 7), show business weekly.

Variety said the association made its study because it was often charged by Hollywood that the film industry has been giving preferential treatment to Catholic priests and nuns in films.

Priest Named To Shrine Staff

Washington — (NC) — Father Lawrence J. Frank, O.M.I., has been named an assistant to the director of the National Shrine of the Immaculate Conception which will be solemnly dedicated here on November 20. Msgr. Thomas J. Gray, a Chicago priest, is director of the shrine.

Father Frank, who will have charge of pilgrimages and devotions at the shrine, has been procurator and assistant novice master at the Oblate novitiate, Tewksbury, Mass., for the last three years.

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Salute To Nursing Statewide Theme

"A Salute to Nursing—The Profession That Cares" will be the theme of the statewide observance of New York State Nurse Week, scheduled for October 25-31.

Sister M. Liguori, R.N., Director of Public Relations at St. Joseph's Hospital, District No. 3 chairman, today asked all area residents to join in the week-long salute, sponsored by the State Nurses Association and the New York State League for Nursing.

"By heritage, by education, and by love of service," Sister Liguori said, "nurses are traditionally people who care for and about others. Though the profession changes to meet changing needs, this element of care and of caring remains constant."

She pointed out that the advances in medicine that have come with the atomic and space age have brought corresponding advances in the art of nursing.

"The nursing profession of today is unlike that of even 10 years ago," Sister Liguori said. "One of the aims of New York State Nurse Week is to promote greater understanding of the true identity and nature of present-day nursing. We hope also to interpret the need for providing adequate nursing care and education, and to recruit capable young women to nursing careers."

Working with Sister Liguori in planning the Nurse Week program are: Sister Mary Christopher, Clinical Instructor, St. Joseph's Hospital School of Nursing co-chairman; with committee members as follows: Miss Mary Calkins, Director of Nursing Service, Arnot-Ogden Memorial Hospital; Miss Janice Hagen and Miss Judith Bowman, Instructors in Nursing, Arnot-Ogden Memorial Hospital School of Nursing; Sister Marie Mitchell, Educational Director, St. Joseph's Hospital School of Nursing; Mrs. Ann Murken, Head Nurse, Intensive Care Unit, St. Joseph's Hospital; Miss Beth McAfee, Nursing Supervisor, Visiting Nurse and Health Association, Elmira; Miss Patricia Wendling and Miss Florence Healy, Nursing Instructors, St. Joseph's Hospital School of Nursing.

More Club Sets Letchworth Trip

St. Thomas More Club will hold its annual excursion to Letchworth Park on Sunday, Oct. 18. Buses will leave from Main and Washington streets at 8 a.m. The buses will stop at St. Michael Church, Litonia Center for Mass at 10:30 a.m. offered by the Rev. J. Joseph O'Connell, pastor.

The buses will proceed to Letchworth Park where a lunch and barbecue supper will be served. Thomas Leicht is chairman, assisted by John Oechle, Margaret Roder, Alma North, Diane Eamon and Joseph Leicht.

Reservations may be made with Leicht at BAKER 5-2573 or Margaret Roder at University 5-0855.

The new status of the island community was authorized by the General Chapter of the Order of Clerics of the Strict Observance (Trappists) located at Citreux in France.

Abbot Wicksteed, who was solemnly installed in his new office by the Abbot of Chimay Abbey in Belgium, is 37 years old. He became a monk after serving in the Royal Air Force during the war. He was ordained after completing his studies for the priesthood at the Pontifical Gregorian University in Rome.

Aid Sought For Servants

Madras — (NC) — A priest has urged support for a bill that would aid domestic servants in India.

No section of the working population has been so flagrantly exploited as domestic servants in India, said Father Thomas Joseph in a statement asking support of private legislation introduced in the Indian Parliament. The bill proposes several benefits including a regulated pay scale and time off on holidays.

Father Joseph said it is common practice for servants in India to be paid less than two dollars a month and to be dismissed without notice.

RAF Veteran Caldey Abbot

London — (RNS) — The Trappist Priory on Caldey Island, off the coast of South Wales, has been raised to the rank of an abbey and Dom Samson Wicksteed, O.C.S.O., a one-time R.A.F. officer, elected as the first abbot it was announced.

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