

# Obscenity Racket Ensnares Youth

Melbourne — (RNS) — Ninety-five-year-old Archbishop Daniel Mannix of Melbourne appealed here to the government of Victoria to take strong and immediate action against what he called the flood of indecent literature inundating Australia.

His appeal coincided with a statement in which Bishop Bernard Stewart of Sandhurst de-

clared "the great vested interests" in Australia "who betray the innocent for their miserable pieces of silver."

"THE TIME for action," Archbishop Mannix said, "has long since passed. Here is a challenge to every parliamentarian to take some positive action against these unscrupulous exploiters of our youth. The moral law no longer seems to concern these publishers and distributors who seek to ensnare impressionable youth."

Bishop Stewart said that obscene and salacious books are doing "irreparable harm to the Australian nation."

"The strongest supporters of immoral books," he added, "are the great vested interests who betray the innocent for their miserable pieces of silver. The remedy is in the hands of the people. Strong and vigorous action in other parts of the world have brought satisfying results. Where such action is taken the laws on the statute books become more than a mere record."

Earlier, Auxiliary Bishop Arthur F. Fox of Melbourne told some 150 "chemical laboratory workers here that it was time that an "antibiotic was discovered to preserve the moral health of the people from "scandalous" types of advertising in the public press.

"This kind of advertising," he said, "is like a cancer slowly eating away at the moral fiber of the nation. It will eventually lead to Australia's downfall and destruction."

**Bishop Lamb Dies Suddenly**

Greensburg — Bishop Hugh J. Lamb, 68, of this Pennsylvania diocese, died Tuesday, Dec. 8, of a heart attack.

Archbishop John Mark Gannon will preside at the funeral on Tuesday, Dec. 15.

**The Weekly Note from Mr. Pops!**

The traditional Christmas evergreen, strung with brightly colored lights, bulbs and tinsel, will soon be present in all our homes.

The Christmas tree was used in Germany as early as 1605. According to tradition, the flowers that are supposed to bloom on Christmas Eve. In the Scandinavian countries, the birds have their own trees, trimmed with bunches of grain.

Because the Christmas tree is a part of the most joyful holiday of the year, it will forever bring happiness into the eyes of small children, and fond memories into the hearts of us all.

Frank G. Staropoli, Pres.  
**Popsi-Cola Rochester Bottlers, Inc.**

**Barclay's Bourbon**

Straight from the barrel for that old-time flavor

**\$5.00 FULL QUART**

Gift Wrapped for Christmas, too!

# At Home With Trudy McNall Let's Make Candy

By TRUDY McNALL

To me Christmas never seems quite the jolly season it is supposed to be unless I make candy. It adds so much to the joyousness of the season in the good fun that's to be had in the making or as gifts, or just to nibble on through the gay Christmas week. Take fudge for instance.

NO CONFECTION is more welcome than "good homemade fudge — if it's creamy smooth, well made and attractively arranged or packaged. There are so many ways of varying it and adding a personal touch. For chocolate fudge that's perfect every time, try this simple recipe requiring only three ingredients.

The secret of this fudge is in the semi-sweet chocolate morsels, already broken down into tiny nuggets that melt so quickly and assure you of a smooth, delicious fudge. Featured in the picture are chocolate squares with almond topping, coconut patties, walnut balls and pecan patties.

**SHORT-CUT FUDGE**  
2 c. semi sweet chocolate morsels  
1 T. water  
¾ c. sweetened condensed milk  
1 t. vanilla

Melt chocolate in top of double boiler. Remove from heat. Add milk, water and vanilla. Stir until smooth and satiny. Do not beat. Turn into pan or chert until firm enough to handle and shape in desired form. Allow to stand several hours. Yield: Approximately 1½ pounds.

**COCONUT BALLS:** Shape into ½ inch balls, then roll in shredded coconut.

**WALNUT BALLS:** Shape into ½ inch balls and press whole walnut or pecan in center, or roll balls into chopped nuts and lightly press nuts into candy. If you want to make 5 pounds of the creamiest most delicious fudge you have ever eaten, then try this next recipe. It is failure proof and is very creamy and smooth. It packs well for shipping and is excellent for church candy sales etc.

**SUPER-CREAM FUDGE**  
5 c. sugar  
1 large can evaporated milk  
½ c. milk  
1 large bar milk chocolate cut in pieces (9¾ ounces)  
3 squares unsweetened chocolate  
1 pint marshmallow whip  
1½ t. vanilla  
1½ t. salt  
(Nuts if desired)

**HOMEMADE PEELS ARE WONDERFUL GIFTS.** This is a wonderful recipe for candied grapefruit peel, it is inexpensive and tastes almost like sun-drops. Peel as many grapefruits as you wish to use (1 use two... it makes a lot of peel). Cut the peel into strips or petals. (Choose clean skinned fruit. Be sure to peel in quarters, cut in ¼ inch strips. Cover with water to which 1 t. salt has been added. Simmer for 30 minutes. Drain. Cover with fresh water and simmer 15 minutes longer, or until peel is tender. Lemon peel sometimes takes a little longer. Combine ½ c. sugar and ½ c. water, bring to a boil, add peel. Boil gently until sirup is nearly absorbed. Drain, roll in sugar, cut with scissors into strips. STORE ALL PEELS IN A TIGHTLY COVERED CONTAINER.

**NOTE:** If flavored and colored peels are desired, it may be separated into different utensils and vegetable coloring and flavors added with sirup, and cooked. After peel is rolled in sugar, the strips may be rolled into rosebuds, and a twig of green peel placed with it to simulate flowers. It makes very effective touches to boxes of homemade candies or fruit cake.

**CANDIED ORANGE AND LEMON PEELS:** are delightful and very inexpensive confections that use peels which would otherwise be thrown away. They have many holiday uses in cooking and make excellent gifts and table sweets. Take the peel from 3 oranges or 4 lemons.

**Capri Club Lists Frank Philippone**

Frank Philippone's orchestra will provide the music for the Capri Club's Christmas dance to be held Saturday, Dec. 12. DANCING WILL BE FROM 8:30-12:30 in the Columbus Civic Center Ballroom. Refreshments will be served.

All single Catholics of the Rochester area are invited.

**UN Said Symbol Of Worlds Hope**

New York — (RNS) — Auxiliary Bishop James H. Griffiths of New York told some 2,500 persons at a United Nations Solemn Pontifical Mass here that the international body continues to stand out as a symbol of mankind's "reasoned-hope."

The prelate, who has represented the Holy See at the UN and is chairman of the Bishops' Committee on the Pope's Peace Plan, preached at St. Patrick's Cathedral. The annual Mass was attended by more than 250 officials, delegates and UN Secretariat staff members from 50 nations.

"IF THERE IS any one quality or virtue of which the world stands in need today, it is hope," Bishop Griffiths declared at the Mass, over which Francis Cardinal Spellman, Archbishop of New York, presided. Worshippers included Henry Cabot Lodge, American Ambassador to the UN, and Victor Andres Balaunde of Peru, president of the General Assembly. Auxiliary Bishop Joseph F. Flannelly, cathedral administrator, was the celebrant.

Describing the representatives of the UN as "men and women of hope," Bishop Griffiths said:

**Follow Your Call**

Klagenfurt — (RNS) — A pastoral letter by Bishop Alois Koeniger of Klagenfurt on "the right to choice of a religious vocation" was read in all Catholic parishes here.

The prelate said he issued the pastoral because he could "no longer be silent in the face of the two-month-long anti-clerical and scandalous reports circulated by many Austrian and foreign newspapers concerning the notice Katharina Korpietsch of Gurk, Carinthia, whose parents have brought court action against a Catholic religious order charging "undue influence."

Communist and extreme left-wing Socialists have given the case widespread publicity and have used it to attack the Catholic Church and its religious orders. These groups are giving financial support and legal advice to Miss Korpietsch's parents. Her case is to be considered by the Austrian courts.

Efforts to rush through a resolution giving official Socialist party support to the case against the Catholic order of nuns were defeated at the recent Socialist Party Convention in Vienna.

**MISS KORPIETSCH**, who is 18, went to work as a maid in the kitchen of the religious order which runs the 250-year-old Hospital of St. Elizabeth here. She expressed the desire to become a nun and, after completing her postulancy, became a novice. At this point, according to Bishop Koeniger, her parents, "encouraged by enemies of religion, charged the order with kidnapping their daughter and demanded the arrest of the Mother Superior."

The bishop reported that "there was no evidence of pathological motivation." He said state psychiatrists have asserted that Miss Korpietsch is "sound mentally" and is determined to follow her vocation despite parents' disapproval.

Bishop Koeniger added that "the religious vocation — the highest of all callings — can scarcely be deemed less worthy in any court in our land." He noted that no one becomes a fully-professed nun at once. After a six-month postulancy, he said, the candidate serves a year as a novice, and three years must elapse before final vows are taken.

**CHRISTMAS TREES and SPRAYS**

Large selection for home and the cemetery, Christmas greens and center pieces, cemetery blankets.

**APPLES & POTATOES**

Please Bring Your Own Containers

**Ver Hulst Bros Farm**

1253 RIDGE RD. W. At Mt. Record

OPEN DAILY & SUNDAY 'TIL 9:00



CHRISTMAS ISN'T CHRISTMAS WITHOUT CANDY

Combine sugar, evaporated milk and milk. Cook, stirring constantly until mixture begins to boil. Boil 5 minutes over medium heat, stir frequently to prevent scorching. Combine remaining ingredients in large, heat-proof bowl. Be sure and use a heat proof bowl such as Pyrex. As mixture is very hot. Pour hot mixture over chocolate in bowl, beat until smooth. Pour into 2 buttered 7 x 11 inch pans. Let stand until very firm. This takes longer than ordinary fudge; overnight at room temperature, about 1 hour in refrigerator or other cool place.

**DO NOT LET IT OVERCOOK OR CARAMELIZE.** When done, remove from heat and for each pint of peel and sirup add ½ T. sugar, cut with scissors into unflavored gelatin that has been softened in 2 T. cold water. Stir well to dissolve gelatin. Let peel stand in sirup UNTIL THOROUGHLY COOL. Then drain and roll pieces in sugar. The addition of gelatin to the peel keeps it nice and soft inside. The above quantity makes 100 pieces. It is the crystallized peel to end all peel!

**NOTE:** If flavored and colored peels are desired, it may be separated into different utensils and vegetable coloring and flavors added with sirup, and cooked. After peel is rolled in sugar, the strips may be rolled into rosebuds, and a twig of green peel placed with it to simulate flowers. It makes very effective touches to boxes of homemade candies or fruit cake.

**Capri Club Lists Frank Philippone**

Frank Philippone's orchestra will provide the music for the Capri Club's Christmas dance to be held Saturday, Dec. 12. DANCING WILL BE FROM 8:30-12:30 in the Columbus Civic Center Ballroom. Refreshments will be served.

All single Catholics of the Rochester area are invited.

**Capri Club Lists Frank Philippone**

Frank Philippone's orchestra will provide the music for the Capri Club's Christmas dance to be held Saturday, Dec. 12. DANCING WILL BE FROM 8:30-12:30 in the Columbus Civic Center Ballroom. Refreshments will be served.

All single Catholics of the Rochester area are invited.

# Filipinos Told Share Faith

Manila — (NC) — Filipino Catholics have been asked by Pope John XXIII to share their Faith with others and to pray for an increase in religious vocations.

The Pope's request was made in a radio address to the first National Mission Congress of the Philippines.

**Old Friar Wines**

for good living and for good giving...

Call your wine merchant for Old Friar Wines

Write for Free wine recipe book: OLD FRIAR, 1035 E. Delaware, Buffalo, N. Y.

**It's Easy To Pick Out The Man Who's Been Served ZWEIGLE'S**

Delicious SKINLESS FRANKFURTERS

None Finer Anywhere!

ASK FOR ZWEIGLE'S AT YOUR FOOD STORE OR AT ZWEIGLE'S 214 JOSEPH AVE. — Phone HA. 4-8889

**PORK LOIN SALE**

**PORK LOIN ROAST RIB END 23 LB.**

**CENTER CUT PORK CHOPS 59 LB.**

**PORK LOIN ROAST LOIN CUT 37 LB.**

PORK LOIN ROAST WHOLE LOIN	10 TO 12 LB. L.B.	39¢
PORK LOIN ROAST RIB HALF	L.B.	39¢
PORK LOIN ROAST LOIN HALF	L.B.	45¢
SLICED PORK LOIN RIB END	L.B.	29¢
SLICED PORK LOIN LOIN END	L.B.	43¢
FRESH GROUND BEEF	53¢ L.B.	
DUTCH MAID SKINLESS FRANKS	45¢ L.B.	
DUTCH MAID SLICED BOLOGNA	47¢ L.B.	
LARGE FILLETS HADDOCK	L.B.	43¢
LEAN RIB BOILING BEEF	L.B.	29¢
FRESH BEEF SHORT RIBS	L.B.	39¢

**STAR MARKETS**

**VER HULST**

One of the LARGEST and FINEST selections in Western N.Y. 10,000 to choose from.

**SCOTCH PINE 97¢**

Shop Early & Get The Best Selections!

**CHRISTMAS WREATHS and SPRAYS**

Large selection for home and the cemetery, Christmas greens and center pieces, cemetery blankets.

**APPLES & POTATOES**

Please Bring Your Own Containers

**Ver Hulst Bros Farm**

1253 RIDGE RD. W. At Mt. Record

OPEN DAILY & SUNDAY 'TIL 9:00