

From Zero To 2000

Miail, Formosa—The ever-present and frequently ominous shadow of Chinese Communism isn't hampering the efforts of American missionaries on this Nationalist-held island.

When Father Henry J. Madigan, M.M., of Melrose, N.Y., arrived here there wasn't a single Catholic priest in the entire area. Today, there are 2,000 Catholics in the city of Miail alone, and of this number, 1,363 were baptized by the New York Maryknollers.

Focal point of this apostolic achievement, says Father Madigan, is a crew of nine native catechists employed with the financial backing of American Catholics who regard Formosa not only as a fortress against Communist expansion, but as a vanguard for Oriental Catholicism.



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At Home With Trudy McNall



Brioche

Rolls to make you famous... that's what these brioche are that you see in the picture. They're light as a feather and rich with eggs and shortening. I remember the Brioche that I used to buy some years ago when I was living in New York City, and now I have a recipe for you that tastes just like them.

Brioche (pronounced bryosh) can be made in a leisurely fashion at home, because preparation is divided between two days. The shaping of the brioche is unique as you will see for the dough is divided into two parts and then shaped into balls of two different sizes.

THE LARGER ARE placed in buttered muffin cups and a deep indentation is made in the center of each. They are dipped slightly with cold water. The smaller balls are then placed on top; rolls are set aside to rise and are baked. An egg white-sugar mixture brushed over the tops gives them their characteristic gloss.

Brioche is the favorite coffee cake of the Creole territory. I have heard it said, that according to an old Spanish custom adopted by early Creoles in New Orleans, a bean or some trinket was hidden in the large brioche, called King's cake. It appeared first in the year at parties on January 6, Twelfth Night.

The guest who cut the slice for himself or herself that contained the trinket became the king or queen for the evening. The honor obligated the gentleman or lady to become host or hostess at the next week's party. This plan kept social gatherings flowing through the carnival season that ends with the advent of Lent.

BRIOCHE (Makes 18)
 1/2 c. milk
 1/2 c. butter
 1/2 c. sugar
 1/2 c. salt
 1/2 c. warm, not hot water
 (Lukewarm for compressed yeast)
 1 package or cake yeast, active dry or compressed
 1 egg yolk, beaten
 3 whole eggs, beaten
 3 1/2 c. flour
 1 egg sugar
 1 egg white

Scald milk. Cool to lukewarm. Cream butter well. Add sugar and salt gradually and cream together. Measure water into large bowl (warm, not hot, water for active dry yeast; lukewarm for compressed yeast). Sprinkle or crumble in yeast. Stir until dissolved. Stir in lukewarm milk and creamed mixture. Add beaten egg yolk, beaten whole eggs, and the flour. Beat 10 minutes. Cover. Let rise in a warm place free from draft about 2 hours or until more than doubled in bulk. Stir down. Beat thoroughly. Cover tightly with waxed paper or aluminum foil. Store in refrigerator overnight. Stir down and "knead" out soft dough on floured surface.

Divide into 2 pieces, one about 3/4 weight of dough and the other about 1/4 weight of dough. Cut large piece into 16 equal pieces. Form into smooth balls. Place in well-greased muffin pans 2 1/4 x 1 1/4 inches. Cut smaller piece into 18 equal pieces. Form into smooth balls. Make a deep indentation in center of each large ball; dampen slightly with cold water. Press a small ball into each indentation. Cover. Let rise in a warm place, free from draft, about 1 hour or until more than doubled in bulk. Brush with egg white and sugar mixture. Bake at 375 degrees for about 20 minutes.

To vary the recipe: Add 1/2 c. washed and drained seedless raisins to the dough when adding the flour. Or add 1-l. of grated lemon rind when adding the flour.

French variation: Stuff brioche. Take the tops of some brioche, and very carefully remove most of the soft bread from inside. Fill the hollowed brioche with moist scrambled eggs, or creamed chicken, adding always a point of serving the dish piping hot.

From the mail bag: Our readers ask: I have trouble making meringues. How can I make a smooth, non-weeping one? A: For a perfect pie meringue use 2 T. of sugar for each egg white.



ROLLS TO MAKE YOU FAMOUS

Usually 3 egg whites for a 9-inch pie and 6 T. sugar. Most failures come from underbeating. Beat egg whites until foamy (add 1/2 t. of cream of tartar for 3 egg whites). The cream of tartar helps to make the egg whites more stable.

Start adding the sugar a tablespoon at a time, and beat after each addition until sugar is completely dissolved. Beat whites until they stand in long slender peaks that don't curl over when the beater is slowly withdrawn from the whites.

Another reader writes that her cakes hump in the middle. Answer: Cack hump in the middle because the oven is too hot.

Robes, Rites Rouse Ire Of 'Low Church' Group

London — (RNS) — Five hundred clergymen belonging to what is generally known as the evangelical wing of the Church of England (Anglican) signed a protest here against an alleged movement toward Roman Catholic practices in the Church. They warned this meant drifting away from "the benefits to religion gained at the Reformation."

Sent to the Archbishops of Canterbury and York and to all the diocesan bishops. The protest was signed also by 75 Anglican laymen and 25 members of other Churches.

Appealing for a return to the simplicity of worship and Scriptural doctrine which it said had been a characteristic of the Anglican Church since the Reformation, the memorandum recommended that the use of vestments cease because, "whatever may be said to the contrary, they are inevitably associated in the minds of ordinary folks with the Roman Mass and the accompanying doctrine of the sacrificial priesthood."

Hoffa Loan Explained

Miami — (NC) — Bishop Coleman F. Carroll of Miami has issued a statement to clarify press reports that a union pension fund has loaned a million dollars to his diocese.

The money actually was loaned not by the union but by the Central States and Southwest Area Pension Fund, Bishop Carroll said. The money contributed to this fund came solely from members of truck lines which have contracts with the Teamsters Union.

The fund is administered by a board of six men, three of whom are truck owners and unions returns to the United States to fill a See left vacant by the Dec. 26 death of Bishop Justin J. McCarthy.

THE SECRET OF CHARTREUSE

The only thing known about Chartreuse is that it's the top secret formula of this rare, after-dinner liqueur, has remained closely guarded for well over three and a half centuries at a Monastery high in the French Alps. Chartreuse is superb served straight or with ice—does delicious things to vanilla ice cream or fresh or frozen fruit.



Teachers Told Stress Concept Of Service

New York — (RNS) — Gen. Alfred M. Gruenther, president of the American National Red Cross, told some 1,400 Catholic high school teachers here that children should be taught to grow up with more of "a concept of service" and less appreciation of material gains.

Addressing the 16th annual Archdiocesan Teachers Institute, the general, himself a Catholic, said "the children must be internationally minded just as the Church is universally minded."

HE SAID youngsters should be prepared for the ideological battle "in which the Soviet Union is on the rise while we have reached a plateau of complacency."

"Whether we face this battle in a hot war, which I think we will be able to avoid, or a cold war, in which we are now," he said, "it (the Communist Party) is formidable. It is very important to create a dedication to service in our children which would more than match this fanatical zeal."

"In my experience," he continued, "Catholic groups have been less internationally minded than groups of other religions. Interest in international problems is no longer a luxury; it is a must."

COURIER-JOURNAL
 Friday, February 19, 1960

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Slide Lecture Set At College

Father Gerald Feely, a Holy Ghost Father, will be at Nazareth College on Friday, Feb. 21, at 2 p.m. he will speak to the students on Africa, using slide illustrations in his talk.

*Anyone interested in hearing Father Feely, is invited.

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