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At Home With Trudy McNail

Dessert Sensation: The Sweet Pizza

There's always something exciting about a new dish, and here's a new dish to get excited about. It's a pizza with a real difference. It's made with a sweet yeast-raised pastry base, topped with luscious cream cheese filling and beautifully decorated with pineapple and pecan halves.

Call it "Sweetie" for fun, have it coming from the oven as the youngsters wait from school... serve it as a finger food dessert for luncheon or dinner. This would be a good recipe to keep in mind for fund raising affairs such as baked food sales, bazaars and other money-raising affairs.

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THE WEEKLY NOTE FROM MR. PEPSI:

Just what comprises the good old days? Are they something wonderful that we have lost to the history of past generations, or is the present the next decade's "Good Old Days"?

The good old days may have been the dust-bowl depression days of the early 30's when some had their ring at life at the expense of many, or maybe the good old days were the slow "pac" of the horse and buggy when our modern medical and industrial achievements were a dream of the foresighted few.

But each day is a fragment of someone's "Good Old Days" for they are the days of youth, spirit and optimistic dreams for the future.

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PINEAPPLE-CHEESE DESSERT PIZZA "SWEETSA"

1/2 c. milk
2 T. sugar
1/2 t. salt
1/4 c. soft shortening
1/4 c. warm, not hot, water
1 package of cake yeast, active dry or compressed
1/2 c. flour
1 egg, beaten
1 8 ounce package cream cheese, softened
1/2 c. sugar
2 egg yolks
1 t. grated lemon rind
1 t. lemon juice
1/2 t. vanilla extract
1 No. 2 can pineapple slices or 1 No. 211 can pineapple tidbits
1/2 c. pecan halves

Scald the milk. Add 2 T. sugar, salt and shortening, cool to lukewarm. Measure the water into a large bowl (warm, not hot, water for active dry yeast or lukewarm for compressed). Sprinkle or crumble yeast into water and stir until dissolving. Add the rest of the ingredients and beat until smooth, about 2 minutes. Brush the top of the dough with soft shortening, cover and let rise in warm place, free from drafts until doubled in bulk, about 1 1/2 hours.

MEANWHILE, COMBINE softened cream cheese with 1/2 c. of sugar, egg yolks, lemon rind, juice and vanilla. Drain the pineapple very well.

When the dough has doubled in bulk, punch down, and turn into greased 12 inch pizza pan. Press out with hands to fit pan, making crease slightly below center. Spread the dough in the pan with the cheese mixture, top with pineapple arranged in decorative design, arrange nuts or raisins if you prefer on top. Bake at 375 degrees for 35 minutes or until done. Cut into warm slices 8 to 10 squares. **Tip:** If you do not have a pizza pan you can press the dough out on a greased cookie sheet into a 12 inch circle. The dough is sticky so grease the hands lightly rather than flouring them. The extra flour tends to make a tough dough. It is the softness of the dough that makes such a delicious tender dessert.

Remember there is no second rising as you might expect. The thin layer of dough rises as it bakes in place of the pineapple rings or tidbits you could use well drained, crushed pineapple. Toss it with raisins and for this variation use a No. 2 can crushed pineapple. You can purchase inexpensive pizza pans at any hardware or store having a housewares department. I have seen them in many 5 and 10 cent stores.

They are versatile pans, you can use them for cookies, rolls, toasted breads, brown and serve rolls, even for roasting meats. If you are watching calories you could use 1 cup of well drained cottage cheese in place of the creamed cheese. Press it through a strainer before combining with other ingredients to insure a smooth, creamy texture.

MARCH IS A COLD wintry month. The American Indians called this month of March the time of the Awakening Moon for it is in March that we have the beginnings of spring, but most of us think of March as a blustery, windy month. The ancient Romans must have felt that way too, for they called it "Martius" which comes from Mars, the god of war.

But if March comes in like a Lion, we have the assurance, at least of a saying, that it goes out like a lamb. **March** is a month for us homemakers to come up with hot dishes that are different. We want windy weather warmers that are hearty, yet bright and refreshing. One delicious answer to this dilemma is hot cling peaches from Sunny California.

"SWEETSA" — PINEAPPLE AND CHEESE DESSERT

Hot peaches have a way of brightening up any meal. Heating them brings out the tangy, sweet fragrance of the fruit. And, whether you serve them as hearty, hot dessert, or spice them with seasonings for a meat garnish, they'll bring sunshine to your table.

A FAVORITE of mine is LEMON-BROILED PEACHES. They are light and luscious with any kind of meat you might mention. To make them, drain canned cling peach halves and drizzle each one with a teaspoon of fresh lemon juice. Let them stand about 1/2 hour so the lemon flavor goes all through the peach. Then sprinkle with a mixture of brown sugar and mustard.

For 4 peach halves use 1 T. brown sugar mixed with 1/4 t. dry mustard. Place the peach halves in a shallow pan and broil about 3 inches from the heat until they are lightly browned (about 3 minutes).

They taste so fresh and so good and best of all they retain their sunny golden color and their plump pretty shape.

Birth Control Pills Said Sin

Nottingham — (RNS) — English Bishop Edward Ellis of Nottingham, in a Lenten Pastoral letter read in all churches of his diocese, sharply condemned the use of contraceptive pills which are now being marketed in England.

"At the same time, he rebuked doctors, even Catholics, who call themselves Catholics, as well as certain unshamed non-Catholics, clerical men, he said, are recommending artificial birth control.

"On his sin, for which he was instantly killed, is disguised under the name of birth control," Bishop Ellis wrote. "When this name comes into disrepute it is given its present title of family planning."

The Bishop, who himself is one of a family of seven children, said the Church does not demand that parents should have the largest family possible and there are circumstances when it is right and proper that the size of the family should be restricted.

AS EXAMPLES, he cited "grave medical difficulties of the husband and wife," and "well-founded fears for the physical wellbeing and upbringing of their children."

Australia Opens Gates To Exiles

Sydney (NC) — An Australian Catholic appeal for the admission of more immigrants received government approval even before the document was made public.

The Australian Bishops drafted the appeal some time ago for release on February 28, observed as Immigration Day in all Australian parishes.

Shortly after the bishops' appeal was circulated privately the Australian Minister of Immigration, A. R. Downer, told the Citizenship Convention in Canberra that in 1960 Australia will admit double the number of refugees allowed into the country in 1959. He also announced that the number of handicapped families admitted will be doubled.

THE 10TH ANNUAL statement of Australia's Catholic Immigration Committee, signed by six bishops, had also asked for laws permitting the admission of more handicapped families.

Issued in connection with World Refugee Year, the statement of the Catholic committee pointed out that in the past decade half of Australia's population increase from eight to 10 million was accounted for by immigration.

"It could have been expected that an influx of new peoples of such magnitude and abruptness would have a calamitous effect on national economy," it said; but in actual fact "the reverse was the result." During the 1950's, the statement said, Australia has acquired a standard of living comparable to the best in the world.

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Catholic Books In Library

These books have been received by the Rochester Public Library and residents of Monroe, Livingston, and Wayne counties may borrow them from their community libraries through the inter-library loan services of the Pioneer Library System.

CAMPBELL, Ralph — Alive In Christ: Meditations for Young People. Newman, 1958.

CLYDE, William H. — Interpreting Protestantism to Catholics. Westminster, 1959.

DELANEY, John J. — A Women Clothed With The Sun. Hanover House, 1959.

KNOX, Ronald — Lightening Meditation. Sheed & Ward, 1959.

LEFEBVRE, Gaspar — The Spirit of Worship. Hawthorn, 1959.

MEADOWS, Denis — Short History of the Catholic Church. Devin-Adair, 1959.

MIXE, Rene — What I Cannot Leave Behind. 1959.

PHILLIPS, Marie Dominique — The Worship of God. Hawthorn, 1959.

TAVARD, Georges Henri — Protestantism. Hawthorn, 1959.

ULANOV, Barry — Death: A Book of Preparation and Consolation. Sheed & Ward, 1959.

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