

Kassmans Mark Golden Jubilee

Mr. and Mrs. Richard A. Kassman of 73 Coleman Ter. are celebrating their 50th wedding anniversary with a Mass Saturday, June 25, at 8:15 a.m. at St. Philip Neri Church, Clifford Ave. A reception will be given by their daughters at Valley Echo on Sunday, June 26.

THEY WERE married at St. Joseph's Church, Franklin St. on June 29, 1910.

The couple have three daughters, four grandchildren and two great grandchildren.

At Home With Trudy McNeil



For A Bridal Shower

Trudy McNeil is seen daily, Monday through Friday, on "Home Cooking" from 9:30 to 10 a.m. on WJOC-TV.

Bridal showers are such fun to give and the refreshments can be pretty to look at, good to eat and easy to prepare. A wonderful menu features a Hot Sandwich Loaf and Nougat Cakes. The surprise of the sandwich loaf is that it is served hot from the oven. It has a puffy golden topping and is just as delicious as it looks. It will serve 12 to 14 people and the nice thing about it is that you can prepare the loaf a day in advance.

The crust is a mixture of mayonnaise blended with beaten egg whites and this is the only part of the preparation that is done at the last minute. This must be spread on the loaf just before it is popped into the oven for 10 minutes.

FILLINGS FOR the sandwich loaf can be varied and you can use your favorite combinations. I like to use some of that delicious KRAKUS imported Polish Pork Loaf or Ham, a tuna fish-cheese filling topped with tomato slices and a Snappy Cheese spread.

The pretty nougat cakes are a NEAPOLITAN trio of ice cream balls arranged in gay yellow sponge cake cups. (You can buy these from the baker.) Crushed strawberries are laid over the ice cream.

HOT SANDWICH LOAF
1 (2 pound) loaf, sandwich bread, unliced.
1/2 c. butter

6 slices KRAKUS PORK LOAF or HAM

Remove crust from loaf, cut lengthwise into 4 slices. Butter. Assemble loaf by spreading fillings on buttered slices in this order: Two layers of sliced pork loaf or ham; tuna cheese filling and sliced tomatoes; snappy cheese spread last. Press loaf firmly together. Wrap in waxed paper and refrigerate.

To serve: Unwrap sandwich loaf and place on cookie sheet. Beat egg whites until stiff. Fold in mayonnaise and salt. Spread top and sides of loaf with topping. Brown in a hot oven 450 degrees for 10 minutes. Serve hot. Cut crosswise into 12 to 14 portions.

TUNA-CHEESE SANDWICH FILLING
1/2 c. flaked tuna fish
3 T. cream cheese
Dash salt
1/4 c. minced onion

Combine tuna, cream cheese, milk, salt, onion and pimiento. Makes about 3/4 c. filling. Garnish the platter with additional wedges of redripe tomatoes and watercress. At this time of year I get many requests for Party Funches suitable for wedding receptions and the like.

Here is a favorite of mine that will serve 36. Powdered instant tea is the ingredient that

makes this punch extra delicious and extra easy to make.

QUICK PARTY TEA PUNCH
1/2 c. powdered instant tea
1 c. sugar
1 pint boiling water
2 6 ounce cans frozen orange juice reconstituted
1 6 ounce can frozen pineapple juice reconstituted
1/2 c. lemon juice
1 quart water and ice cubes
1 quart gingerale or carbonated water

Lemon slices
Dissolve powdered tea in boiling water. Add sugar, stir until dissolved. Pour into punch bowl. Stir in orange, pineapple and lemon juice. Add water and ice cubes; stir until ice is melted. Just before serving, pour in gingerale. Add "Punch-bowl Frozen Centerpiece."

*PUNCHBOWL FROZEN CENTERPIECE
Use a deep saucer about 7 inches in diameter. Put two layers of ice cubes in the bottom and then place an empty No. 2 can in the center. Place cubes around the can. Weight the can down with something heavy inside so that it will not float to top. Fill to desired height with water.

Put saucer in freezing compartment of refrigerator, or in freezer cabinet to freeze solid. To remove solid ice from pan, run hot water over inverted pan, then put small amount of boiling water in empty can and lift out.

Fill well in center of ice with fresh mint sprigs. Decorate with flower candies that have been speared with toothpicks. If real flowers may be used to place among the mint and around the edge of ice.

NOTE: Another way to make a frozen centerpiece is to fill aluminum foil or regular aluminum pan heart shaped with water and freeze. Water may be colored if desired. The heart shaped mold of ice is pretty for a bridal shower or reception.

SINCE 1908
Metzger & Brayer Co.
BEAUTIFUL KITCHENS—BATHS
COMPLETE IN EVERY DETAIL
485 1/2 Ave.
GL. 3-0421

The CDA is giving a prize of \$5 to the boy or girl that receives the highest average in English II at Myrdene Academy and a prize of \$5 to the boy or girl with the highest average in 8th grade English at St. Patrick's school.

ers on Cayuga Lake at 12 noon.

Miss Jane Rossi will be chairman of the annual picnic to be held in July. There will be a "Mystery Ride" in August.

Mrs. Mary Durkin, District Deputy of the CDA, installed the following new officers: Grand Regent, Miss Mary E. Barbi; Vice Grand Regent, Miss Theresa McGrain; Proprietress, Mrs. George Robinson; Lecturers, Mrs. Patrick Murphy; Historian, Mrs. George Pether; Financial Secretary, Mrs. Nicholas Gentile; Treasurer, Miss Helen Reagan; Monitor, Mrs. Frank Seeley; Sentinel, Mrs. Louis Dellafave; Trustees for 3 years, Miss Yolanda Barbi and Mrs. Daniel Bellomo; 2 years, Miss Marie McGrain and Miss Mary Salotti; 1 year, Mrs. Joseph DeBernardis and Mrs. Gorman McMillen; Organist, Mrs. Anna McGraw; Chaplain, Rev. John P. O'Brien.

MRS. LOUIS Dellafave was chairman of the social that followed the installation.

Miss Theresa McGrain will be chairman of the First Saturday Luncheon to be held in Seneca Falls on July 2. Mass will be in St. Patrick's Church at 11 a.m. and lunch at Bank.

Rosarians Install New Officers In Ludlowville

Ludlowville — All Saints Altar and Rosary Sodality held their traditional religious ceremony installing new officers for the coming year on Wednesday, June 15, at 8 p.m. in the church.

Rev. Frederick Walk led the members present in the recitation of the Rosary, which was followed by a short talk by Father Walk on the duties and responsibilities of both officers and members of the Sodality.

Officers installed were: Mrs. Floyd Wernat, president; Mrs. Lloyd Napoluchi, vice president; Mrs. Wilbur Post, secretary; Mrs. Russell Lane, treasurer.

RETIRING officers presented with scapular medals and status of the Blessed Virgin are: Mrs. James Bennett, president; Mrs. Paul Mikula, vice president; Mrs. Gunther Kascha, secretary; Miss Mary Cottone, treasurer.

Members adjourned to the church hall for a social hour as the guests of the retiring officers. Games were played, refreshments served and a coronation, made by Mrs. Claude Croft, were presented to the new officers.

Racing At Hamberg

The \$12,000 Harness Track of America Inc. the highest purse event of the year at Hamberg, New York, will be held on Sunday, June 27, at 2 p.m. on the Hamberg track.



Sr. Anthony Society Hears Talk On Patron

Geneva — "Saint Anthony is called a wonder worker... and the Saint of the people," the Rev. Carlo Del Vecchio told the St. Anthony Society at the annual banquet recently in Club 88.

Father Del Vecchio is a native of Rome, Italy, and has been in the United States for only two years. He is assigned to Most Precious Blood parish in Rochester.

"EACH YEAR a great many devoted clients of St. Anthony rejoice in recalling his greatness, his glories, and his message of faith and goodness. The great apostle of Christ, a man of eloquence, preached throughout the whole of Italy the truth of the faith and in particular the infinite love of God. He preached to men of every walk of life."

MUSIC for the Tarantella was provided by Dominick De Rosa, Mickey De Rosa and Nick Paternò.

A corsage was presented to Mrs. James Gint, president of the society. Rosa Felice was chairman and Edith Choffin, co-chairman of arrangements for the banquet.

RL Rev. Msgr. Edward K. Ball, pastor of St. Francis de Sales Church, Father Achilles and Father Anthony of the Capuchin Seminary, and the teaching staff of St. Francis de Sales, were guests.

Radio Free Europe audiences begin the Iron Curtain week from every segment of society: workers, teachers, housewives, students, farmers. Radio Free Europe reaches all the people with truthful news and information.

WHEN PLANNING A PARTY BREAKFAST OR DINNER CONSIDER US
BURGUNDY CATERERS
45 CHESTNUT ST. BA 5-6449
Carl Aronow

Talk
The Difference
Delicious DONUTS "DeLuxe"
Every bite will convince you that ours are the best.
FRESH HOURLY 49 KINDS 69¢ doz.
"The Home" Bookman's
2174 Ridge Rd. W. Long Point

THE WEEKLY NOTE FROM MR. POPS!
Summer is officially here! It's the time we've all looked forward to... of sweltering days and cool, starlit nights.
Folks will be flocking to scenic shaded picnic spots or some shady beach... to take advantage of this too-short season. Summer time is Pop's time. Pop belongs with happy people — with the young, and fair and debonaire — with smiling people of all ages!
We'll bet you can't say "Popal, please" without smiling!

Rob
Robson Borden, Inc.
Frank G. Staropol, Pres.

Deliciously Different!
Our Own Homemade PORK OF TEXAS
HOTS 79¢ lb.
GERMAN SAUSAGE SHOP
BRIGHTON: 1066 Morse Ave. 12 Crows Nest to Alf
GREECE: 197 30th St. to Alf
MAIN PLANT: 261 Chalmers Ave. No. All Store Closed Mondays

Hots | Hots | Any Way You Like Em!
ZWEIGLE'S
Old Fashioned Natural Casing — Modern Skinless
HOTS
Our modern skinless White and Texas Hots with that famous Zweigle flavor!
TEXAS & WHITE
Insert On Zweigle's At Your Food Store or Phone HA 5-4444
214 JOSEPH AVE.

CANNED HAM
Sale!
MORRELL PRIDE CAN \$3.79
ARMOUR STAR, KINGAN, 9-11 LB. AVG. CANNED HAMS 69¢

FRESH MADE
GROUND BEEF 1 lb. 55¢
JUNY BEEF
CHUCK STEAK 1 lb. 59¢
TASTY SHRIMP
COCKTAIL 4 4 OZ. JARS 99¢
20 OZ. ROCK CORNISH
GAME HENS 1 lb. 59¢
BONELESS FILLETS
HADDOCK 1 lb. 39¢

ARMOUR, RUSSER, BUTCH MAID
HOTS TEXAS, WHITE OR COMB. 55¢ lb.
ARMOUR SMOKED READY-TO-EAT
CALAS SHORT SHANK, 3 TO 4 LB. AVG. 35¢ lb.

TOP FROST OVEN-READY
TURKEYS 4-5 LB. AVG. 45¢ lb.
YOUNG LONG ISLAND
DUCKS 4-5 LB. AVG. 45¢ lb.

Star

Holiday BACKYARD BANQUET...
Tobin's ARPEAKO FIRST PRIZE FRANKFURTS
Ah-h-h! These plump, juicy Tobin's FIRST PRIZE Hots... so easy to grill to perfection, so good to eat! They're the finest ever made... all pure meat, blended with milk and imported natural spices. Pick your favorite... Tobin's FIRST PRIZE Skinless Frankfurts, German Frankfurts, Texas Hots, White Hots... plan on plenty for the Fourth!

ARMOUR STAR, KINGAN, 9-11 LB. AVG. CANNED HAMS 69¢