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In September the Courier-Journal launched a new advertising project known as "POP," trade-name signifying popular products and services. By buying these products and by saving the profits of their purchase, organizations have an opportunity to earn cash awards.

To be eligible, these organizations need not be church-affiliated, but they must be non-profit and they must officially register for the "POP" program with the Courier. If desired, two groups from a church or area may register jointly.

Awards are made at the end of each "Game" or 6 month

period. A "POP" Game runs from October through March, and from April through September. Compensation is based solely on the number of proofs of purchase each group turns in, not on the size of the group.

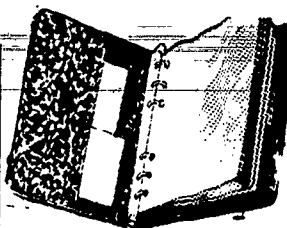
To date, 84 organizations have joined the "POP" program. Among these are Rosary societies, Parent-Teacher Associations, Scout troops, mothers clubs, schools and inter-parochial societies.

For the convenience of buyers, a "POP" Shopping List is published regularly in the Courier. Readers will also find a weekly "POP" Topics column, which keeps registrants up to

date on "POP" news and includes recipes for using "POP" products.

In April at the conclusion of the first "POP" Game, the Courier will give a special Award Breakfast for presidents and chairmen of groups which make the largest number of turn-ins. Cash awards will also be given to the deaneries or districts of the diocese in proportion to the number of groups registered and the total turn-in of each.

Any group not previously contacted which wishes to register for the "POP" program, may phone or write Mrs. Ennis, Courier "POP" coordinator.



## The Date Book

### Aquinas Mothers Club

Aquinas Mothers' Club Christmas Bazaar, Dec. 13, 8 p.m., Aquinas Institute.

### Holy Angel's Guild

Holy Angel's Guild meeting, Dec. 12, 8 p.m., Manger Hotel. Christmas gifts to be exchanged following business meeting. Mrs. Helen Sypan, director of the Fine Arts Studio, will present pupils in a dance program.

### Nazareth Academy Alumnae

Executive Board Nazareth Academy Alumnae Association Christmas party for the faculty, Dec. 9, 8 p.m. Buffet dinner in school cafeteria. Dalene Dovan, chairman.

### Serra Club

Father Hohman's seminar, Dec. 13, Becket Hall.

### College of St. Rose Alumnae

College of St. Rose Alumnae Christmas buffet, Dec. 10, 8:30 p.m., home of Mrs. Richard Hamlin, 274 Windemere Rd.

### CDA, Court of St. Rita 137

Catholic Daughters of America, Court of St. Rita 137, Elmira, Christmas party, Dec. 12, 8 p.m., Columbus Center, 214 E. Church St. \$1 gift exchange.

### CDA, Court of Our Lady of the Cenacle 1139

Catholic Daughters of America, Court of Our Lady of the Cenacle 1139, Dec. 13, 8 p.m., Catholic Woman's Club. \$1 gift exchange.

### Catholic Central Union of America

Rochester branches, Catholic Central Union of America and the National Catholic Woman's Union, patronal feastday Holy Hour, Dec. 11, 3 p.m., St. Michael's Church.

### NCCW, Chemung-Schuyler Deanery Council

Members of St. Rose of Lima Committee of the Ladies of Charity, Dec. 13, 6:30 p.m. Advent dinner at home of Mrs. Gerard W. Norton. Bring gift to exchange, dish to pass, own table service and food gift for the Dominican nuns.

### Rochester Catholic Adult Club

Christmas party Dec. 17, Towne House. For reservations call Carmie Petco.

### St. Andrew's Seminary Parents' Association

St. Andrew's Seminary Parents' Association Christmas party, Dec. 13, 8 p.m.

### Notre Dame Club

Notre Dame Club of Rochester, Dec. 30, 8 p.m. Oak Hill Country Club French buffet and music by Len Hawley's Orchestra. For reservations call Mrs. Eugene Yurgenaitis.

### Musa Party

Musa Caravan, Order of the Alhambra Christmas party.

Sheraton Hotel ballroom, Saturday, Dec. 17, reception, 6:30 p.m., dinner, 7 p.m., dancing 9 p.m. Reservations by Wednesday, Dec. 14 with Jack Hurley 235-8044. Al Salvaggio, grand commander.

**From that nice New England family, Prince:**

a widely loved spaghetti. (It's very thin).  
Prince Thin Spaghetti. Made from #1 golden semolina. Cooks up firm yet tender. Enriched with wheat germ.

Well, maybe not pickles...  
but otherwise Everything's better with Blue Bonnet on it!

Whipped BLUE BONNET joins POP SAVE THE PACKAGE FRONTS

## Florence

By FATHER JOE DONNELLY

Florence, Italy — Two days after flood struck this city of 200,000, Vatican experts work on the long and process of restoring a luminated manuscript books and documents.

Father Mario Pinzuti of the Monte Olivetti Scientific Restoration in Rome, was commissioned by Pope Paul VI to take the rescue operation. He was the initiator of the project. Father Alfredo O.S.B. and other Monte Olivetti and the monastery at Grosseto — all specialists in book restoration.

In the first confusion after the flood, they helped where they could. State Archives, the National Library, the Science Museum wherever else expertise was needed. When rescue work was successfully completed they concentrated on the special interest of the Vatican.

On their arrival, according to Father Pinzuti, the situation was desperate. The water, which had reached 20 feet in height of the flood, was to 20 inches deep in the archives, including the cathedral with collection of 58 illuminated manuscripts, some from the 14th century. Three of these had been damaged because they were high missal stands that had withstood the flood waters. Heavy cupboards in which volumes were stored were ripped open as if made of cardboard.

Volunteers were mostly from among young men and women who have shown themselves standing in all phases of the rescue and among them are college students from every nation. Americans — most came to Florence to study because of its heritage.

Working in mud up to their knees, from night, these young men and women have reduced the mud to a matted mass. This was the job of literally hundreds of sheets of absorbent paper, sent by air. Some of the pages of the soaked books are so brittle that they crumble. Some of the pages are so brittle that they crumble. Some of the pages are so brittle that they crumble.

Before the experts arrived, some volunteers caused their own damage in the feverish effort to save the books. In some cases, pages of books were sprinkled with powder to dry. Mixing with the soft mud, the powder used in the composition of miniature paints, and chalky mud, the calcareous paste which is used in the drying books. The damage is permanent. These books are virtually ruined.

Volunteers made a first aid error by piling volumes in stacks. Since elements of sugar and cellulose in the composition of the old manuscripts, chemical action with the water produced a swelling (anaerobic combustion) the effect produced by the water.

## Black Velvet Canadian Whisky

Up in Canada, Black Velvet is so fast-growing in its class. Buy a bottle today and find out.

## TOPICS

Ooops! We missed last week. . . . Hope you missed us just a little. At least "POP" of course went marching on without us but not without all you good dedicated ladies who kept saving those valuable "POP" labels even without us telling them that they're worth money to their organizations. Turns out we're going well. It's not too soon to repeat the advice of the ladies in Chicago and Buffalo that it's smart to make turns in at least once a month. The turn in center is at ST. PETER AND PAUL'S SCHOOL, Brown Street. There's drive-in parking and the hours are daily 3 to 5 and Saturdays to noon. BE SURE TO SEND YOUR REPORT FORM WITH YOUR LABEL TURN IN.

The Christmas shopping spirit is beginning to move most of us, sooner or later we'll be heading downtown to get the best choices in gifts for the favorites on our shopping lists. With convenience and service in mind COLUMBIA BANKING has again made available a Downtown Rochester Parking Map. This handy map prepared in cooperation with engineers of the Rochester Bureau of Traffic is a must for busy shoppers. Your copy is waiting for you at any COLUMBIA BANKING office. Pick yours up when you make your deposit (Savings or Christmas Club) and of course get your POP receipt for any additions to your account.

'Tis a busy, busy time, shopping, mailing packages, addressing cards, wrapping gifts and all the hundreds of other things that enter into your daily routine. Relax. Brew yourself a cup of that delicious CHASE & SANBORN Coffee and sit down. You'll find that the heftier flavor of CHASE & SANBORN will give you a real pick up. Plan a little. Get some help from the other members of the family. Let the teenagers wrap packages. Turn them loose, you'll find they have the imagination to create truly beautiful packages. Remind dad to check all those lights and ornaments inside and outside. Check for wears in wiring, cracked sockets etc. Don't take chances on fire turning a festive time into a tragedy. Don't forget to give the post office an assist by zipping those cards. Your greetings will reach those for which they are intended much faster and surer.

Speaking of Christmas—RUSSERS have a Christmas Gift suggestion in an assortment of Sausage products. They call it the RUSSERS TREASURE CHEST. It's only \$10.50 delivered to the lucky recipient. There are 9 sausage products in the chest. Just think! 9 valuable POP labels all at once. Treat a lucky someone to tasty sausage but have them save the labels for you to turn in to your POP chairlady.

Thanks for the recipes that have been coming in using POP products. We have to clear up one point though. The recipe you send must be your own or one from some member of your family in order to earn POP BONUS POINTS. We cannot award BONUS POINTS for recipes already published in recipe books put out by our sponsors.

What day is fish day at your house? Whether you keep the traditional Friday or choose another day here's a taste tempting recipe we're sure you'll want to try.

### 'POP' STUFFED FILLET ROLLUPS

- Serves 6
- 1 tbl. lemon juice
  - 6 fillets (about 1 1/2 lbs.) of sole, haddock or perch (fresh or frozen)
  - 1/4 tsp. salt
  - 1/2 tsp. pepper
  - 6 tbl. BLUE BONNET WHIPPED MARGARINE
  - 1/2 cup minced celery
  - 1/2 cup thinly sliced scallions or chopped onions
  - 1/2 cup diced cucumber
  - 4 cups crushed crackers
  - 1/2 tsp. sage
  - 1/2 cup hot water
  - 2 tsp. melted BLUE BONNET WHIPPED MARGARINE

Preheat oven to 375° F. Drizzle lemon juice over fillets. Sprinkle with 1/2 tsp. salt and 1/4 tsp. pepper. Melt margarine in skillet and saute celery and scallions for 2 minutes. Combine with cucumber, cracker crumbs, sage and remaining salt (3/4 tsp.) and pepper. Add hot water and toss with a fork to blend. Spread 2 tbl. of cracker mixture on each fillet and roll up. Fasten securely with toothpicks, and place fillets in baking dish. Pour about 2 tablespoons of hot water around them, and brush with melted margarine. Pack remaining dressing into greased 1 quart casserole; cover casserole and bake fillets and extra stuffing at 375° F. for 25 minutes. Spoon stuffing onto heated platter. Arrange fillets over stuffing and garnish with paprika, parsley and fresh lemon slices.

Most stuffed cabbage recipes call for ground beef stuffing, and take a little bit of time to make. This one's different—it's quick, meatless, and definitely Italian in flavor.

Ricotta cheese, rice and tomato paste lend their distinctive tastes and textures to "Stuffed Cabbage Surprise" with great results. Rich and thick HUNT'S TOMATO PASTE right from the can is thinned with water and seasoned with rosemary, salt and pepper to become a tantalizing sauce.

### 'POP' STUFFED CABBAGE SURPRISE

- 12-14 cabbage leaves
- 2 cups ricotta cheese
- 1/2 cup green onion and tops, finely chopped
- 1/2 cup chopped parsley
- 1 Tablesp. grated Romano cheese
- 1/4 teasp. salt
- 1/2 teasp. pepper
- 1/2 teasp. oregano
- 1 egg, beaten
- 2 (6-oz.) cans Hunt's Tomato Paste
- 2 1/2 cups water
- 1 1/2 teasp. salt
- 1/4 teasp. rosemary
- 1/4 teasp. pepper

Place cabbage leaves in boiling water. Let stand until limp; drain. Combine ricotta cheese, green onion, parsley, Romano cheese, salt, pepper, oregano and egg. Place portion of cheese mixture on each cabbage leaf. Roll up and secure with toothpicks. Place cabbage rolls in shallow baking pan. Combine remaining ingredients and pour over cabbage rolls. Bake, covered, at 350° F., 40-45 minutes. Makes 4 to 6 servings. NOTE: Can also be simmered for sauce time in electric skillet.



**STUFFED CABBAGE SURPRISE** intrigues the palate in two ways. The filling is ricotta cheese and rice. The sauce is a fresh tomato-tasting one, thanks to its canned tomato paste base. Complete menu with parsley-buttered potatoes, fresh hot rolls, peach gelatin salad, and baked custard.

## Area Couples Mark Wedding Anniversaries

Mr. and Mrs. James C. Gizzi, 134 High St. celebrated their 50th wedding anniversary recently with a Mass in St. Stephen's Church and a dinner and reception at Club 86 for family and guests.

Daughters of Erin Christmas party, Dec. 12, 7 p.m., at the home of Mrs. Gordon Fess, 55 Sequoia Dr. There will be a grab bag and a donation of fruit, meat or canned goods for a needy family.

Mr. and Mrs. Joseph E. Shannon, 483 Oakwood Rd. marked their 25th wedding anniversary

with a Mass of Thanksgiving in St. Charles Borromeo Church Nov. 27. A dinner party in their honor was given Nov. 20 at the Towne House, Orleans for immediate relatives.



## Golden Jubilee

Mr. and Mrs. Jacob Staub of 1261 Portland Avenue, Rochester, celebrated their Golden Wedding Anniversary Saturday, Nov. 26, with a jubilee mass at St. Stanislaus Church. They were married Nov. 29, 1916 at Holy Redeemer Church by Rev. Jacob Staub. The couple have eight children including Sister M. Christina, S.S.N.D. of St. Hubert School in Philadelphia and 25 grandchildren including Sister M. Jude, S.S.J. of Holy Rosary Parish, Rochester and 10 great grandchildren. A reception in their honor was given by their children at St. Stanislaus Auditorium following the Mass.

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are perfect for your holiday party for a variety of very good reasons. First of all they have that "company's comin'" flavor that makes you proud to serve them to your guests. That's because all Maplecrest products, cold cuts and sausage, are made from only the finest meats and spices under strict U.S. Government Inspection. When you serve Maplecrest Cold Cuts to your guests they will taste the difference; the difference in flavor; the difference in freshness.

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