

At Our House®

Fruitcake

By MARY TINLEY DALY

No Johnny-come-lately, this fruitcake! Made from a recipe nearly 100 years old, mixed in the same white bowl each holiday season since, it has come down as a Christmas tradition in the family of Mrs. Frank J. Wilson, wife of the retired Chief of the United States Secret Service, and author of "Special Agent." Mrs. Wilson has graciously consented to share her prized family recipe with readers of this column.

Showing us the original, hand written on yellowed and cracking paper, Judith Wilson pointed out that the long-ago ancestor in Fredericksburg, Va., had carefully noted the cost of ingredients, \$2.48. Same ingredients, in 1966, come to about \$6, worth every penny, and making a little more than seven pounds of cake.

Goodness knows how long preparation took in that Limerick family in Fredericksburg a century ago. Even now, with an electric mixer, an electric stove, prepared fruits and nuts, it is still a two-day operation as Judith Wilson meticulously follows the family procedure to achieve a moist, mellow fruitcake that "ages" itself and requires no periodic doctoring with spirits as do most modern fruitcakes.

Here is Mrs. Wilson's recipe: Ingredients: 10 eggs; 1/4 lb. butter; 2 cups sugar; 3 cups flour; 1 1/2 boxes currants; 1 box seedless raisins; 1/2 box golden raisins; 1/2 lb. figs; English walnuts means from 1/2 lb. in shells; 1 cup blanched and silvered almonds; 1/4 lb. citron; 3 half-pieces each candied lemon and orange rind; 1/4 lb. each red and green candied cherries; 3 sliced candied pineapple (one each white, red, green); grated rind one lemon (an essential ingredient); dessertspoon each of nutmeg and allspice; wine glass of sherry, same amount of brandy.

Method; first day: Pick over raisins and currants for stems; wash and drain at least three times; spread out to dry on several thicknesses of newspapers, change papers as they absorb water and let dry overnight. Soak citron in boiling water until soft enough to cut easily; if you use packaged silvered almonds, soak similarly. Prepare pan or pans (either on 12" x 3/4" deep, or two 9 1/2" x 3/4"). Line bottom of pans with white shelf paper letter paper extend an inch or so up the sides. Line again with second paper, letting it extend an inch above top of pan. Do not grease, the cake will do it for you.

Second day: Cut up all fruits, nuts and grate lemon rind, onto paper and dredge all with one

cup of the flour until each piece is flour-coated. Separate eggs, beat yolks until pale yellow. In separate bowl, beat butter until very light and fluffy; add to this remaining 2 cups flour alternately with egg yolks; add sugar gradually (high speed on mixer); add stiffly beaten egg whites and mix thoroughly.

At this stage, Judith recommends transferring batter to a huge bowl (perhaps a turkey roaster) and dumping the dredged fruit and nuts on top to be mixed in evenly. This is where "Chief" Wilson enters the picture with his strong right arm to do the mixing. Lastly, add sherry and brandy. Blend but do not overmix, to keep liquids from draining flour from fruit. Spoon into prepared pan or pans.

Bake at 300 degrees on bottom shelf of oven for 1 1/2 hours, leaving oven shut. At end of 1 1/2 hours, turn heat to 325 degrees and bake one more hour or until cake is nicely browned. Let cool completely in pan on cake rack.

To store: Wrap cold cake in several thicknesses of cellophane kitchen wrap, then aluminum foil. Fasten with rubber band to keep all air out and your cake will be aged and ready for Christmas eating or giving as a gift par excellence—a gift that goes each Christmas to Wilson relatives in Buffalo, N.Y.

As a companion piece, a white fruitcake, Mrs. Wilson shares with us a recipe from Helen Cawley, wife of the late William Cawley on Chief Wilson's staff at the Secret Service: 1 lb. butter; 1 lb. flour (4 cups sifted); 2 1/2 cups sugar; 2 lb. white raisins; 4 cups finely cut pecans; 8 eggs; 1 cup brandy.

Wash, stem and dry raisins as above, cover with brandy, lid on crock, and let stand overnight, stirring occasionally (all brandy will be absorbed). Cream butter, add sugar gradually; add beaten yolks alternately with flour; fold in brandy and let dry overnight. Soak citron in boiling water until soft enough to cut easily; if you use packaged silvered almonds, soak similarly. Prepare pan or pans (either on 12" x 3/4" deep, or two 9 1/2" x 3/4"). Line bottom of pans with white shelf paper letter paper extend an inch or so up the sides. Line again with second paper, letting it extend an inch above top of pan. Do not grease, the cake will do it for you.

These are two of the secrets of the Secret Service for which we are grateful!

Priests "Senators" Detroit—(NC)—Twenty-one priests have been selected to represent their colleagues on the Detroit archdiocese priests' senate here.

Suppose a little girl had 10 sawdust dolls, and one that was just filled with ordinary dust. She asked the 11 of them if they would like to become living dolls. The sawdust dolls all refused, but the dust doll became a living, breathing, smiling child. God asked the Blessed Mother if she would give Him, out of the dust of which He made human nature, a man. She answered: "Thy Will be done." And on the first Christmas day Christ was born.

Suppose the little girl then asked the 10 sawdust dolls if they would like now to become like the living doll. Seven of them said: "I am satisfied as I am with sawdust brains and face, with eyes that do not see and ears that do not hear, with an un-Eucharist body. The other three said: "I knew there was a life higher than this. But I also knew I could never participate in it until it was first given from above. This is the meaning of the enlightenment of God at Bethlehem. God became man that man might become God-like."

The missions are dedicated to giving all the people of the world the chance to know about this Life that they may respond to it. The reason we have missionaries is to send them to the seven sawdust dolls to try to convince them to really "live." If you have never brought a soul to Christ, you can help the missionaries who are specialists in salvation.

In the midst of your Christmas joys then, be mindful of the joyless, like the mother of eleven who came to us for help because a Christian welfare organization would aid her only if she put her children in an institution. Can you imagine the Wise Men telling Mary that they would get her out of the stable only if she would put the Child in the Bethlehem Orphanage? Be saviors. Save families. Save poor bishops in the Missions who must dine and run their chanceries on \$80 a month. Save the future of a young man turned away from a seminary because there are no funds to educate him for the priesthood. By sending a sacrifice to The Society for the Propagation of the Faith, you are making sure that your money is spent within the year by the Holy Father where the need is greatest. This year spread your Christmas joy to others, that they too may know the love of Christ and "really live." God Love You!

God Love You to E.D.M. for \$50. "This is my lunch money saved by skipping lunch every other day. I know the starving can use it more than I." ... to a friend of Christ for \$9. "... to bring more souls to Christ for Christmas." ... to all those who sacrificed their Christmas card money for the Missions.

Increase your knowledge and love of the Missions by reading MISSION, a pocket-sized, bi-monthly magazine edited by Most Rev. Fulton J. Sheen. Keep yourself up-to-date on missionary activities the world over. Let us put you on our subscription list for only one dollar a year.



GOD LOVE YOU Most Reverend Fulton J. Sheen

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Pope Welcomes Expelled Nuns Vatican City — (RNS) — Pope Paul VI gives a warm welcome to seven nuns recently expelled from Communist China. Serving as missionaries in Peking, they were maltreated and forced out of the country as "spies" in the wake of an anti-religion drive by youthful Red Guards. An eighth nun, also expelled, died in a Hong Kong hospital. Vatican Radio recently reported a renewal of the Communists drive against religion and Western culture.

'Child of Miracles' Patsi Li, U.S. Citizen

Baltimore — (NC) — It doesn't happen every day but when it does, the scene is familiar. There were 131 eager men, women, children in the large room at the General Post Office building here. Each was certified as qualified for the ensuing ceremony. The big moment came when they took the oath making them naturalized citizens of the United States. The one who made the ceremony was the one who made the flashback centers on Guadalcanal in 1942, when natives brought the 6-year-old Chinese girl, more dead than alive, into the Marine lines, placed her in the arms of Father Gehring. Her tiny body bore scars and bayonet wounds, multigraves. She became the mascot of the Marines. The Leathernecks insisted she have a name, so Father Gehring called her Patsi Li — white plum blossom. None knows how Patsi Li got to Guadalcanal. She was fleeing Hong Kong with her mother and sister to escape advancing Japanese forces. The ship was torpedoed. Mrs. Li saw one daughter drown, the other float away clinging to a piece of the ship's wreckage. A war correspondent wrote the Patsi Li story. Mrs. Li, who had made it to a sister in New York, read the story — became convinced the girl was her own. She was told the story of how the girl was found on the island, 4,000 miles from where the ship went down and how Father Gehring, onetime mission in China, just made up the name Patsi Li. But Mrs. Li persisted. She was flown to a Pacific island and sure enough the girl was her own daughter — her real name was Patsi Li. After the war, Patsi Li went back to China with her mother. The mother remarried, Patsi's beloved "Father Fred," to whom she wrote often, persuaded the mother to let him bring Patsi to the United States. Patsi Li arrived in the United States in 1950. Father Gehring arranged for her schooling with the Sisters of Mercy at Our Lady of Walsingham Academy near Williamsburg, Va., where the girl embraced the Catholic faith. Then she attended Gwynedd Mercy College, Gwynedd Valley, Pa., and the nursing school at the Catholic University of America, Washington. She was a nurse at Providence Hospital, Washington, when she met Joe Buck Lee. Father Gehring officiated at their marriage in Washington. Mrs. Lee keeps a trim little ranch-type house in Ellicott City, continues her career as a nurse. As he sat and watched his "Child of Miracles" — the title of a book he wrote about her — become a U.S. citizen, Father Gehring remarked: "I'm still waiting for that day of bigger thrills — the day when Patsi will make me a grandfather."

Mrs. Elizabeth Duggan Funeral Mass Offered

Funeral Mass for Mrs. Elizabeth Curtin Duggan was offered by her grandson, Father John D. Dillon, assistant pastor of St. Boniface Church, Rochester in St. Patrick's Church, Moravia, Dec. 19. Father William O'Brien and Peter Major, a seminarian, were in the Sanctuary. Mrs. Duggan, 86, widow of John F. Duggan of Moravia died Friday, Dec. 16, 1966 after a long illness. The funeral services were conducted from the home of her son, David B. Duggan. Bearers were the grandchildren of Mrs. Duggan. She was the last survivor of 14 children born to Bartholomew and Elizabeth Brennan Curtin — two of whom were the late Rt. Rev. Msgr. Joseph V. Curtin of Clyde and the late Sister Mary Hilary, S.S.J., who served as principal of Corpus Christi and Sacred Heart Cathedral schools in Rochester for many years.

Surviving are her two sons, David B. of Moravia and Dr. John J. Duggan of Syracuse and three daughters, Mrs. Harry M. Dillon, Auburn; Mrs. James W. Keebler, Skaneateles and Mrs. Vincent J. Hemmer, Syracuse; 21 grandchildren, 20 great grandchildren and seven nieces and nephews. Blessing in St. Patrick's Cemetery, Moravia was given by Fathers Dillon and O'Brien.

25 Years Ago Responding to President Roosevelt's designation of New Year's Day as National Day of Prayer, Bishop Kearney scheduled a Holy Hour in Sacred Heart Cathedral on New Year's Eve and a Solemn Pontifical Mass on New Year's Day. Text of Bishop Kearney's sermon in a nation-wide radio broadcast on Mutual Broadcasting Company's "Church of the Air," Dec. 28, 1942 appeared in this issue. A campaign for \$10,000 in United States Bonds and stamps was launched by Rochester and Four Degree Assembly, Knights of Columbus, it was announced by Cyril J. Statt, Master of the Fifth District and campaign chairman.



Plan Alumni Ball George T. Hesel, chairman of the Christmas Ball and vice-president of National Ambulance, and Rev. Joseph F. Gersitz, S.J., moderator of the McQuaid Alumni Association, make final plans for the McQuaid Jesuit High School Alumni Association Christmas ball to be held tonight, Friday, Dec. 30 from 9 p.m. to 1 a.m. at McQuaid. Dick Mullaney's orchestra will provide the music.

The Date Book

Luncheon Meet The Merinacs will hold a luncheon meeting on Wednesday, Jan. 4 at 1 p.m. in the Columbus Civic Center mezzanine, Chestnut St. Mrs. Lucy Scheitzer is chairman. Holiday Party Annual Adults Christmas Party of the Catholic Widowed Parent Club will be held on Thursday, Dec. 29 at 7:30 p.m. at the Carriage House, Paul Rd. Card Party Members of the Catholic Women's Club will hold a card party on Friday, Jan. 13 at the clubhouse. Dessert will be served at 12:30 p.m. Proceeds will benefit the charitable projects of the club. Mrs. John Heteck is chairman. Adult Club Saturday, Dec. 31, New Year's Eve party, 10 p.m. - 7:00 p.m. Chestnut St., second floor. For reservation call Lois Ender, 544-5694. Saturday, Jan. 7 bowling party, 7 p.m. Empire Lanes, Empire Blvd., Webster. Prizes for high and low game. For reservations call Carmie Petote, GL 8-5238. COURIER-JOURNAL Friday, Dec. 30, 1966 TASTE THE DIFFERENCE Pick up a bag full of delicious DONUTS "DE LUXE" 27 Varieties — Made Fresh Hourly DOZ. "The House of Treats" Buckman's 2576 Ridge Rd. W. Long Pond

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A truckload of thanks for the privilege of serving you in the past and a pledge of continued professional service for the future. HAPPY NEW YEAR! from YOUR MOVING MEN Geo. M. Clancy Jr. L. Courtenay A. J. McCarty George M. Clancy CARTING COMPANY 8 CIRCLE ST. 473-3120

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Irish Loss To Madis

By Kevin Donovan The Aquinas basketball team had a bad day on Wednesday, Dec. 22, and never did find a winning formula as they Madison, 44-42, at RITnasium.

Madison opened the first half taking a 7-1 lead after minutes. The Irish, who dominated the rest of the first half, were the "bar shooting" of Dan Hogan as rattled off thirteen points and took a 10-7 lead. During the four minutes, Hogan, a junior guard, 10 points, hitting on five from the field.

At the quarter's end it stood at 16-13. In the second stanza, the lead was well as semblance of scoring hitting on only four percent of their shots in the first half, the Irish put them the wrong end of a 23 time score.

The third quarter showed the game pattern as both teams looked sluggish than sharp. T at the third buzzer was in the end of a pair me layups by Madison to be the decisive ball game to the public school but them to open their lead with less than three remaining.

A last minute Aquil was staved off and lost their third game contests. Jim Brady was to half as Dan Hogan in the first quarter as the three-inch Brady scored of his team's second half of twenty-one.

Brady's second half gave him game high with twenty points. He followed with twelve point

Mooney V Easily 77-

The Cardinal Moore ball team continued its winning ways as they defeated by a score on Wednesday, Dec. 22. The Cardinals posted number six by putting points on teamwork. Tidal Moore started the double-figure scoring of Eddie Nietopka, 17 points.

Otis Davis was the leading scorer with points. He was folk Cardinal teammates J rington and Dick Fel had fourteen and three respectively.

The Malden Lane beat the game from set. The score at half 48-18.

Bowling

Rochester Catholic Wo Mrs. Patricia 455, Mary 167, Betty Lukanan 477, Margaret O'Hanlon 410. St. Margaret Mary's L (12-24-66) E. Krautwurst 626, 206 Kellman 612, 192, 166; M. 174, 141; P. Sweeney 472, L. Hannon 472, A. Kilp 189; V. Sullivan 451, D. 168; M. Yahn 435, 167; 432, B. Lutz 429, 161; E 428, B. Eshel 424, 162; S. Slarton 417, C. Schuster 40 Alaimo 166.

St. Clare Ladies (12-24-66) Helen Herring 458, 159 Wolf 437, 158; Virginia 164; Vicki Depenta 433, Sullivan 122, M. G. 477, Marva Gaspar 412, Mary 407, Mills Pilot 400.

St. Margaret Mary's L (12-24-66) E. Kalofas 469, 183; M. E. Krautwurst 459, 171; Peters 461, 161; Kellm Fertig 489, P. Rooney 436, 425, E. Eshel 424, 162; 425, 178; L. Hannon 424, rick 421, 161; J. Sathow Wilson 405, Y. Slarton 403, 403 C. Stachel 161.

Sacred Heart Ladies (12-24-66) J. Fadano 180, N. Rane House 179, H. Insalaco 1 ward 172, P. G. 172, 171, E. Spriggs 171, M. E. B. Scholz 169, J. Calleney E. Frank 167, L. McCann VanWass 166, H. Hozar Leader 165, D. Clarke 16 in 161, M. Ryan 162, J. S. Salais 161, P. Martone

Our Lady of Mercy W Women: Grace Bellave 1 Burley 170, Joyce Covert 1 Covert 167, Leslie McEneaney Beach 160, Men: Bill V George Covert 309, Fran 201.

St. Helen's Ladies (12-24-66) Mary Aurrell 509, Marie Kay George 480, Marie Se Dottie Fischer 465, Judi V Gerry Billing 477, Isabelle Midge Peach 397, Betty Pat Goodstein 459.

Catholic Men's (12-24-66) Wally Marriot 258, 224, Bloom 258, 224, 224; Gus 224, 224; Don 224, 224; Charbonnet 216, 205, 415 214, 204, 214; G. 214, 214; Jim Wark 213, 208; 224, 224; Jack Covert 210; William T. Covert 208; 208; Frank Alaimo 249, T 248, Mary DiGrana 241, in 161, M. Ryan 162, J. S. Miller 221, H. Bell 216, J 214, T. Campbell 213, G. F. 213; M. Ferry 211