

How to Get 'Out' Kids In?

Dick Dixon, weary Scoutmaster, was down on his knees about the whole situation.

"We need help," he murmured. The scoutmaster of St. Bridget's wasn't praying — at the moment he was down on his knees wiping up a spattered egg that some kid had thrown through the window during the meeting. And he was saying, undaunted but fervently, "we need help with our Scouts."

The Tuesday night meeting in the basement of St. Bridget's School was over. Richard Dixon of 408 Alfonso Drive was putting things in order. He was also explaining the egg-throwing to this Courier Journal writer.

"We can't take all the kids who want to get in the troop — there are just too few of us to handle them. That gives them a 'left out' feeling, and some-

show it by banging the meeting, hanging on the door and that stuff."

Dixon, veteran of six years in an uphill struggle to bring Scouting to the youngsters around St. Bridget's, was amazingly philosophical about the egg throwers.

"They are really a good bunch of kids, but they express their feelings pretty strongly," he understated.

This is not unusual in the Gorham-Hand St. area. There have been five violent deaths in the general neighborhood there in the past two months.

Dixon, a partner in the Margold Florist Shop on Lake Ave. during the daytime, must be among the more dedicated Scout men in the area. Including his own youthful Scouting days, he's been in the movement about 20 years now, is convinced of its value.

He is frustrated however, by the difficulties which beset his troop in achieving some sort of normal program.

"Scout leaders and assistants are what we need most," he pointed out. With enough men, his boys could get the small group attention they need to develop their talents, he said.

Right now he has the help of four men, but two are committed only until Nov. 1. "They pledged themselves for one year when we were in a hole, and it's up on Nov. 1," he explained.

He'd even be glad to get volunteers with no Scout experience, "as long as they're not prejudiced," he stressed. His troop is made up mostly of Puerto Rican and Negro lads.

One of his best non-trained helpers is a 21-year-old deaf Puerto Rican, Juan D. Rosario. Despite his handicap he is very helpful with the young Scouters, Dixon said.

Troop No. 132, the St. Bridget's gang, tries to self-support in the Scout tradition. Dixon insists that the boys earn at least part of their expenses to Camp Massawepic each year; the area Scout Office helps with the rest.

When the lads go down to Elmira's Mt. Saviour Monastery for a two-day winter campout, they help pay for the trip with money from candy sales.

At the moment, the Scouts range from 8 to 16 years old on a Tuesday night at St. Bridget's. They will be separated shortly, so that the Cub-age group can operate independently. John Cieshinski will handle the Cubs.

A teacher, John Oberlander, has also been helping as have two men from industry, Tim Keady and Dick Shantz. But the latter may be leaving come November, and even with them Dixon is short of help.



MEETING OVER, the Scoutmaster's job is not finished. Here Dick Dixon patiently wipes up broken egg in a darkened hallway. For further explanation of his problem, see accompanying story.

"They are wonderful about working with the meeting, but they can't make the field trips, so we're usually short handed for camping," he noted.

If the good natured Scoutmaster can round up a few more adult volunteers, he hopes to bring as many as 50 kids into the Tuesday night Scout program.

Among other things, that would reduce the number of potential egg throwers outside the meeting room! —Father Robert Kanika



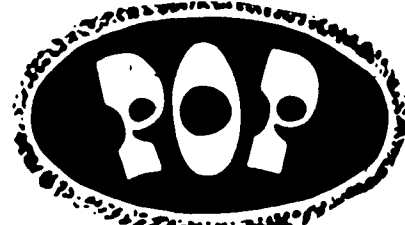
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POP TOPICS

DEAR POP CHAIRMEN,

BY THE TIME YOU READ THIS COLUMN, POP GAME #2 WILL BE JUST ABOUT OVER. WE HOPE THAT ALL OF YOU HAVE ENJOYED PARTICIPATING. BOTH THOSE WHO HAVE BEEN WITH US FROM THE START AND THE NEW MEMBERS WHO JOINED LAST SPRING.

MANY OF YOU DESERVE A BIG "BRAVO"—FIRST, FOR YOUR FAITHFULNESS IN MAKING REGULAR TURNS THROUGHOUT THE SUMMER, AND SECONDLY, FOR THE NEAT AND EFFICIENT PACKAGING OF THESE TURNS. WE REALIZE THAT THIS TOOK TIME AND EFFORT AND REPRESENTED A REAL SACRIFICE ON YOUR PART.

NOW THE COUNT-DOWN BEGINS. WILL YOUR GROUP BE IN THE TOP 10? WILL IT EVEN BE IN THE RUNNING AT ALL? IF YOU AS CHAIRMEN HAVE BEEN ON THE BALL, IF YOU'VE TRIED YOUR BEST TO PROMOTE POP, NO DOUBT IT WILL BE. WE SINCELY HOPE SO. OUR AIM IS TO HAVE EVERY REGISTERED POP GROUP BECOME A WINNER.

AS YOU KNOW, WE'LL BE STARTING GAME #3 IMMEDIATELY—ON SUNDAY, OCTOBER 1. IF YOU HAVE ANY LABELS THAT WE'VE NOT TURNED IN, SAVE THESE TEMPORARILY. THOUGH IT'S TOO LATE TO RECEIVE CREDIT FOR THEM NOW, THEY MAY STILL BE GOOD IN THE NEXT GAME—PROVIDED OF COURSE THAT THE PARTICULAR PRODUCTS REMAIN ON THE POP LIST.

WITHIN THE NEXT FEW WEEKS WE'LL LET YOU KNOW EXACTLY WHAT PRODUCTS WILL BE INCLUDED FOR GAME #3. WE'LL ALSO BE SENDING YOU SOME NEW LABEL REPORT FORMS AND MIMOGRAPHED POP SHOPPING LISTS FOR DISTRIBUTION TO YOUR MEMBERS. (MANY CHAIRMEN TOLD US THEY FOUND THESE LISTS VERY HELPFUL LAST TIME.) IN THE MEANTIME, KEEP THE BALL ROLLING BY "SELLING" POP TO YOUR MEMBERS AND FRIENDS. YOUR ENTHUSIASM NOW WILL PAY OFF IN REAL PROFITS LATER.



From now through October 7, Sibley's is sponsoring an "Enchanting Ireland" Week. Fascinating exhibits, displays and entertainment will highlight the celebration. Among these attractions will be an Irish Foods Stall set up in the Main Store Grocery Dept. Tasty edibles imported from Ireland will be featured.

There are said to be some 25 million people of Irish descent in the U.S., and they all have a heritage of Irish cooking. Simplicity and fresh natural ingredients have always been the basis of the cooking lore of Ireland. Traditional Irish fare, as all the world knows, has nourished a remarkable assortment of poets and playwrights, politicians and pugilists, actors and orators, philosophers and sages. And if it seems that Irish dishes are very much like what we call "American" foods, it might be because of those 25 million people of Irish ancestry, whose forbears brought their old-country recipes to this land.

Here are two of these recipes, straight from the "ould soil" which we've adapted for Pop Participants:

CHICKEN HIBERNIA

- 4 serving pieces of chicken
- 1/4 cup Blue Bonnet Margarine
- 1 slice bacon, cut in pieces
- 1 leek, white part only
- 1/2 lb. sliced mushrooms
- 1/2 cup cider
- 1 cup light cream
- Watercress

Shake chicken in flour and cook in Blue Bonnet Margarine until brown. Remove chicken and set aside. Cook bacon until crisp, add chopped leek and mushrooms. Combine cider and cream and slowly add to bacon mixture. Cook over low heat until the sauce is thick. Return chicken to sauce for a few minutes before serving. Garnish with watercress. 4 servings.

APPLE PUFFS

- 1 Tbsp. honey
- 3 Tbsp. Blue Bonnet Margarine
- 1 1/2 Irish Mist liqueur
- Grated rind one lemon
- 1 Tbsp. brown sugar
- 6 medium cooking apples, pared and cored
- Pie pastry enough to cover six apples (about the same amount as for a large 2 crust pie).

Mix together honey, Blue Bonnet Margarine, Irish Mist, lemon rind and brown sugar. Fill cored apples with mixture. Cut rolled-out pastry in squares, each large enough to cover an apple. Place filled apple on square, dampen edges of pastry and bring together at top of apple. Press together. Prick at top. Bake at 425 degrees for 25-30 minutes or until pastry is done. Serve slightly warm, and, if desired, with lemon sauce or whipped cream.

CUT OUT AND SAVE



SHOPPING LIST

PRODUCT	SAVE
Blue Bonnet Margarine	Wrapper
Chase & Sanborn Coffee	Easy Open Metal Lid
Columbia Banking	Pop Receipt for opening a new savings account of \$50 or more, or adding to your existing account
Key Canned Meats	Label
Loblaws Century	Cash Register Tape
Maplecrest Sausage Co.	Label from any Maplecrest product
Pepsi Cola Diet or Regular	Bottle Cap
Prince Macaroni Products	Box Front
Red Star Yeast	Envelope
Royal Desserts	Box Front
Russers Hot and Cold Cuts	Label
Wise Potato Chips	Bag or Box Top
AMUSEMENTS:	
Sound of Music, The Bible	Ticket Stub

Labels From All the Products listed above will be accepted for the Enticing Game. It is from April 1, 1967 thru September 30, 1967—However, WATCH THE COURIER FOR FUTURE ADDITIONS TO THIS LIST.

F. J. Horr, Sr. Mass Offered by Priest Son

Mt. Morris — Solemn Funeral Mass for Frederick J. Horr Sr., 67, was offered by his son, Father Alfred Horr with Father Thomas Brennan and Father Dominic Grasso in St. Patrick's Church, Monday, Sept. 22. A number of area priests was in the sanctuary.

Mr. Horr, 79, died Monday, Sept. 18, 1967 at his home on Stanley St. after a long illness.

Born in Hemlock, N.Y., Mr. Horr had spent most of his life in Mt. Morris where he was a retired mail carrier. For many years he was sexton of St. Patrick's Church. He was a Holy Name Society member.

Surviving are his wife, Catherine Donovan Horr, four sons: Father Alfred, pastor of Mt. Mary Magdalen Church, Wolcott.

Father Ward In Georgia

Father Leo D. Ward, a priest of the Rochester Diocese and chaplain the U.S. Navy, is now stationed at the Naval Air Station, Glynn, Georgia. "deep in the heart of Dixie," he reports. His brother, Father Lawrence Ward, is currently at the Air Force Base, Niagara Falls. Both priests served in parishes of the Diocese prior to their chaplaincy duties.

N.Y., Dr. Donald Horr, superintendent of schools at Le Roy, Frederick Horr Jr. of Mt. Morris and Robert Horr, principal of Williamson Central School, a brother, Clarence Horr of Mt. Morris, a sister, Miss Sadie Horr of Mt. Morris and 10 grandchildren.

Burial was in St. Patrick's Cemetery.

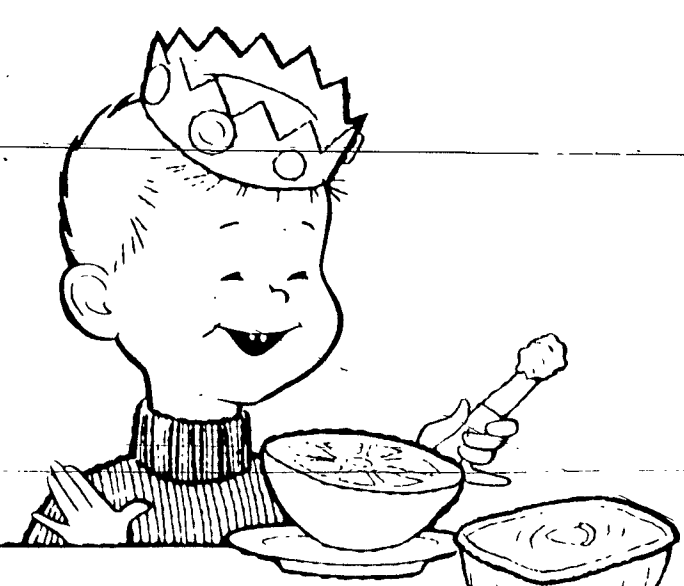
Funeral Held For Miss Beers

Funeral services for Mary Christine Beers, 23, were held Friday morning at St. Charles Borromeo Church, Greece. Requiem Mass was concelebrated by Basilian Fathers Philip Beers, a brother of the deceased, Thomas Slokes, Daniel Coughlin, and John Hanrahan, all of Windsor, Ontario.

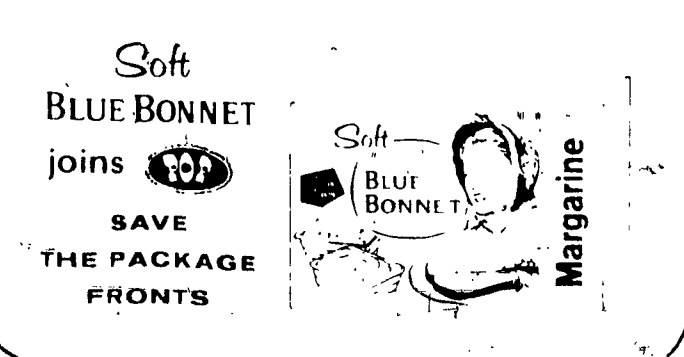
Monsignor Robert Kehler and several priests of the Basilian Order were in the sanctuary. Father Edwin Metzger, who delivered the homily, assisted Father Beers at the final blessing in Holy Sepulchre Cemetery. Miss Beers died as the result of an August 29 auto accident.

She is survived by her mother Mrs. Christine K. Beers and two other brothers Edward and John.

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