

### Mt. Carmel's Win Streak Now Reads 11

Auburn — The winningest Catholic high school grid team in the diocese captured its fourth straight win last week, downing Penn Yan 16-6. Mighty Mt. Carmel of Auburn now has a string of 14 victories going back into the 1965 campaign.



Carl McDermott, President of Ancient Order of Hibernians, Father Kenneth McElligott, Treasurer of Mount Carmel, and James P. Magee, General Works Manager of Climate Control Division of The Singer Company, observe Mount Carmel football player, Phil Marcon, demonstrating the Smitty Blaster. This machine, made available to Mount Carmel through a donation from the Ancient Order of Hibernians and previous Hibernian proceeds, has proved invaluable in football training according to the coach.

### King Kickers Tie Two Tilts

The Bishop Kearney varsity soccer team brought its season record to 1-3-2 by tying both Webster and McQuaid in games this past week.

### Brighton First, Kearney 2nd In X-Country

The Brighton cross-country squad ran away with the third annual McQuaid Invitational, at McQuaid Jesuit High School last Saturday.

## POP TOPICS

Hi, All You Loyal POPers and Congratulations on a Job Well Done!!! Most of you came through in fine style, absolutely deluging us with turn-ins. As you can understand, the end of each POP Game is a hectic period for your COURIER POP staff.

Meanwhile, we're off and running in the third consecutive COURIER POP Race. Although the Shopping List for this new Game has not yet been completed, you can still "talk POP" explain the Game to your group, whip up their enthusiasm.

Here's a recipe which comes to us from the Knickerbocker Hills Garden Club in Pittsford. . . Mrs. E. Elman, Chairman. It earns 200 bonus points for this group in PO Game #3.

**Cherry Refrigerator Dessert**  
2 cups crushed graham cracker crumbs (12 double crackers)  
1/4 cup melted Blue Bonnet Margarine  
1/2 cup Blue Bonnet Margarine  
1 cup sugar  
2 eggs well beaten  
1/2 tsp. vanilla  
1 can cherry pie filling  
1/2 pint heavy cream  
2 tps. vanilla

The cool weather of autumn has definitely arrived. Let's get those baking pans, sifters and mixers lined up for action on the kitchen work table. RED STAR YEAST has entered the POP Shopping List just in time for the fall baking season.

**RED STAR BATTERWAY OATMEAL BREAD**  
(1 loaf)  
2 3/4 cups sifted-all purpose flour  
1/2 cup quick rolled oats  
2 tsp. salt  
3 tbs. soft Blue Bonnet Whipped Margarine  
1 cup water (110-115°F)  
1 pkg. Red Star Special Active Dry Yeast  
1 egg, room temperature  
3 tbs. light molasses

Blend the first four ingredients in a bowl. Pour the warm water into another large bowl or use a mixer bowl. Sprinkle RED STAR YEAST on top. Let stand 3-5 minutes. Blend in the egg. Add molasses and about 3/4 of flour mixture. Start the mixer on medium speed or beat by hand (2 min. or 200 strokes). In this recipe, beating takes the place of kneading. Stop mixer. Pour in remaining dry ingredients. Blend with spoon until smooth—1 to 1 1/2 minutes. Scrape batter down from sides of bowl. Cover and let rise in warm place until doubled—30-40 minutes. Meanwhile, grease bread loaf pan, 5x9x3". Beat raised batter hard, 50 strokes. Pour into the pan. This is a thick, somewhat sticky batter. Tap pan on table to settle the batter. Let rise in warm place about 30 minutes. Batter will rise to within 1/2 inch of the top of pan. Preheat oven to 375°F. Bake 40-50 minutes or until well-browned. Remove loaf from pan and cool on rack, or crosswise on top of pan.

When cool, slice and serve with Blue Bonnet Margarine. This bread is absolutely perfect for breakfast. Serve fresh fruit! Oatmeal Bread, bacon strips and warm milk to the young scholars before sending them off to meet the school bus.

### Knights Felled in Utica; Face Mooney This Sunday

A suddenly mistake-prone McQuaid football squad was thoroughly throttled, 39-14, by undefeated Whitesboro Central last Saturday at Notre Dame of Utica field.

The loss was the Knights' third in four starts and their first by a margin greater than five points. They signed their own death warrants in the lopsided contest by fumbling on nine occasions, leading to three Whitesboro scores, and surrendering the ball three other times on interceptions.

The powerful Whitesboro Warriors displayed their offensive prowess early. A 55-yard gain on a deep aerial strike and a quarterback plunge scored quickly, and McQuaid fumbles set up two more, making the first period count 19-0 against the Knights.

McQuaid finally found a handle in the second quarter and moved the ball 55 yards in 12 plays with quarterback Nick Combs scoring on a short sneak. Bob Baker's extra point run made the score 19-7 at the half.

The third quarter saw the aroused Knights penetrate Whitesboro's defense effectively, but a promising march sputtered as a Combs bullet was batted into the air and stolen.

The alert Utica team eventually converted the break into its fourth score, but McQuaid came

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## Try a \$25,000 Bread



Special offer! Pedestal Cookie Server in glamorous walnut Weavewood (look at the wood in the picture): Nearly 4 inches high, \$5.95 value, but just \$2.95 when you use Red Star Yeast. Details on packet-backs!

To try this new Bake-Off recipe, start with Red Star the only yeast used at the Bake-Off by these prize-winning cooks. And use real Butter, like a good girl, for prize-worthy flavor and texture.

### Muffin Mix Buffet Bread

Recipe adapted by Ann Pillsbury  
2 packages RED STAR Active Dry Yeast  
1/2 cup warm water  
9 1/2-ounce package (2 cups) Pillsbury Golden Corn Muffin Mix  
3 1/2 to 4 cups Pillsbury's BEST All Purpose Flour  
1 3/4 ounce can condensed cream of vegetable soup  
3/4 cup real Butter, melted

OVEN: 375°  
Set aside 2 tablespoons dry muffin mix. Soften yeast in water in large mixing bowl. Add remaining dry muffin mix, 2 cups flour, undiluted soup and 1/4 cup melted Butter. Gradually stir in remaining flour to form a stiff dough. Knead on floured surface until smooth, about 1 minute. Cover; let rest 15 minutes.

Divide dough in half. Roll each portion on floured surface to a 10 x 6-inch rectangle. Cut each portion crosswise into ten strips 1 inch wide. Place in two greased 10 x 6-inch pans. Pour 1/4 cup melted Butter over each loaf and sprinkle with reserved muffin mix. Cover; let rise in warm place for 30 minutes. Bake at 375° for 20 to 25 minutes. Remove from pans immediately.

"I can fix it myself with KREY on the shelf!"

**KREY BROWN GRAVY with SLICED BEEF**

**KREY SALISBURY STEAKS and mushroom gravy**

**KREY SLOPPY JOES**

Anybody with a can opener can be a good cook!

A POP PRODUCT

### He Tries

Rick Curro, Kearney captain, scored two downs in a losing his team bowed to E last week.

### Fr. Farrell At Scranton

Passionist Father Farrell, formerly of St. Ignace parish, Rochester, has been appointed to teach Pius X Seminary, D.C. Father has been appointed to teach Pius X Seminary, D.C. Father has been appointed to teach Pius X Seminary, D.C.

### Father Farrell was

Father Farrell was May 5, 1945. After received his doctorate in Divinity from the University of St. Thomas, D.C., Father has been appointed to teach Pius X Seminary, D.C. Father has been appointed to teach Pius X Seminary, D.C.

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