

ACROSS

- Spouse
- Strike
- Tumult
- Farinace
- Spoken
- Legging
- Relative
- Soapstone
- Norse
- Uninjured
- Pay attention
- Compass point
- Blake (Alcott)
- Teases
- Wall decorator
- Stupefy
- Beam
- 6th tone
- Monkey
- Nun
- Jewish month
- Satellite
- Rosary bead
- Regenerated
- Reduce
- Plump
- Recipient of a gift
- Sauce
- Insects

DOWN

- Leatherneck
- Mortify
- Dignant prefix
- Elevated train
- Spirit
- Door openers
- Coin of Thailand
- Irritated
- Warrant officer
- Requires god
- Former heavy-weight champion
- Snare
- United
- Goddess of healing
- Place
- Shower
- Asterisks
- Belonging to the land of the lamas
- Mississippi
- Bank-ments
- Mount-ain
- Mount-ain
- United
- Goddess of healing
- Food leavings
- Snake
- Put on
- Prose-utor

Answer

36. Food leavings
39. Snake
40. Put on
42. Prose-utor

Parishes

St. Joseph, Irondequoit — Gold Cross Society, 7 p.m. Sunday, August 11. Ukrainian American Club Sestrychi Pres. Bohorodici, 2 p.m. Sunday. Zaporozka Sich Society Picnic, Sunday, August 11, Hickory Grove, Webster.

St. Catherine's, Addison — Barbeque chicken dinner, Sunday, August 11, room to 4 p.m. on church grounds.

Family Rosary

The Family Rosary for Peace program is broadcast each evening at 7 p.m. by Rochester radio station WSAV, WMBR-FM in Auburn, television cable companies Channel 5 in Hornell, Channel 8 in Elmira and 88.75 mc. in Corning. Those who will lead in recitation of the Rosary this week are:

Friday, August 9 — Francis Ross Altinasi, Our Lady of Mercy.

Saturday, August 10 — Mass will be celebrated, St. Patrick's Fraternity, Third Order of St. Francis, will attend.

Sunday, August 11 — Stephen F. Dames, St. John of Rochester, accompanied by K. of C. Council 178.

Monday, August 12 — Henry Miller, St. Joseph's, accompanied by the Holy Name Society.

Tuesday, August 13 — The Rev. Mr. William Endres, St. Salome's.

Thursday, August 15 — Alvin Chaptas, St. George's, accompanied by the Holy Name Society.



Variations on the pasta theme are an Italian specialty. Set the sparks flying with Thunder and Lightning (serving dish, foreground) or switch to a tuna fish sauce (serving dish, left) blending can of imported Italian tuna fish, sauteed lightly in olive oil, with a cup of chicken stock. Stir, cook five minutes and serve. Long-cooking tomato sauces used to take homemaker time. Now they come from the supermarket, for quick service of your choice of traditional saucery.

Italian Cooking Can Be Subtle

New York, N.Y. — (ED) — Who said good cooking wasn't an art? Not the Italians. They rate it as high as such other national treasures as music and Michelangelo — and spend just about as much time creating culinary masterpieces.

The tradition of good eating is unbroken from Roman days; the subjects of the Caesars were nothing if not notable hosts, and their descendants have never lost the touch. Since classic times, Italian cooking has been exported all over the world; French cooking, for instance, wouldn't have existed without Catherine de Medici, who wouldn't leave Florence to marry Henry II without bringing along her own chefs.

The most recent chapter in the international exchange is trans-Atlantic — as Americans have made good Italian cooking by far our favorite food import.

Happily for creative cooks, the Italian tradition has far more to it than the overly familiar pasta and pizza. The cuisine is subtle, sophisticated — and quick-and-easy, with the help of supermarket shortcuts.

With the long cooking done before canning, all you have to do is mix and match. To make it easy, try this quick-cooking Italian menu. Everything starts with the can; all you add is the imagination.

First course: antipasto, the classic Italian hors d'oeuvres, combining sunny Mediterranean tastes with all-American ease of preparation.

Just raid the cupboard for artichokes in brine, rolled anchovies with capers, black and stuffed green olives, tasty Tuscan peppers, capozzata and marinated mushrooms. Place each in an individual serving dish, then put together a center platter of deviled eggs, flanking Tonno Marinata.

TONNO MARINATA
(Tested Recipe)
2 3/4-ounce cans Italian Tonno (imported tuna packed in olive oil)
Oil and vinegar salad dressing
Roasted peppers
Sliced lemon
Parsley for garnish

Prepare your favorite salad dressing — using wine vinegar and imported Italian olive oil for authentic flavor. Open cans of Tonno. Place fish in bowl, leaving contents whole. Marinate in dressing for several hours, spooning dressing over tuna from time to time. When ready to serve, drain and place on platter. Serve with roasted peppers, sliced lemon, parsley. Reserve dressing for salads.

'Ah, Wilderness!' At Bristol Valley

Apprentices and journeymen in the Bristol Valley Playhouse company will present a single performance of Eugene O'Neill's 'Ah, Wilderness!' at 8:30 p.m. Sunday, August 18. Professional actors at the Naples theater have served as coaches and technicians for the production.

SAVE LOBLAW REGISTER TAPES FOR AWARDS

LOBLAWS
CENTURY
FIRST IN QUALITY



Sunday morning at the priests of the Mass. Here Father Leo M. accompanying articulated Mass at

Growing Greeting

Catholic Press Features

The priest gave the first blessing after the Sunday a.m. Mass, and then to the surprise of several new parishioners — briskly strode the aisle, and out the front door. When the puzzled newcomers got outside, they found him — still fully vested — chatting amiably with man and his wife, with several other parishioners entering by to talk with the priest next.

This scene — which Catholics associate with the Protestant Church — is being repeated in more and more Catholic parishes as the practice of greeting parishioners after Mass is taken up by growing number of priests.

The practice is expected to be spurred on by the increased sense of "community" in the Catholic Church — with closer relations between priests and parishioners — as by liturgical changes which make the gesture more practical.

"Our liturgy now is much less rigid than before, when leaving the altar by the shortest way was the rule," commented one priest who has been greeting parishioners after Mass for the past three years. "The priest was supposed to make his personal thanksgiving right after Mass. With our walk down the aisle now, there is no time for personal prayer after Mass, but feel a lot more good is received."

Art Gallery 'Sister City'

Exhibitions of paintings and sculptures from European cities, and displays of portraits to be added to a permanent collection, will be featured at the grand opening of the Memorial Art Gallery, Aug. 17-20.

The opening ceremony which follows weeks of renovation and enlargement, will begin at 2 p.m., Aug. 17, at dedication on the Memorial grounds.

Public opening of the exhibition will be from 10 a.m. to p.m. on Tuesday, Aug. 20.

The main feature of the inaugural exhibition will be the Gallery's own collection, with additions from sister cities Europe.

Rennes, France, will present drawings and paintings from the 16th to 19th century. Wurzburg, Germany, has contributed watercolors, print drawings, and sculptures. 20th Century German artists, addition to photographs and sculptures by Tilman Riemenschneider (c. 1480-1531).

Italian sister city Caltanissetta will be represented by

POP TOPICS

Dear Friends,

Recently we sent a letter to our POP Chairman explaining the necessity for making label turn-ins now. We're gratified that some responded to our appeal and have since brought or sent their collections. However, we would appreciate a response from many, many more. Last week in this column we reminded you that only 59 days remained in this POP Game. Today of course that number is even less. So won't you please think seriously about getting whatever labels you have to your chairman so that she in turn can get them to our POP Office? You'll not only be doing your group and us a favor, but you'll be helping yourself by avoiding piles of "disposables" in your cellar or other storage area.

Today we bring you another in our series on POP Advertisers — this one on the Krey Packing Co. of St. Louis, Missouri. Through the courtesy of Mr. Paul Carothers, Merchandising Manager, we have learned something of the interesting history of this company which, since 1882, has been producing top-quality meat products.

Like some of our other POP Advertisers, Krey started as a small "family" business. Its principal output was sausage made according to old recipes brought from Germany by its founders. (Their braunschweiger or liver sausage is still justly famous.) These founders, John Krey and his son, Fred, set up shop in a small building near their home and, from a horse-drawn wagon, sold their sausage to neighboring butchers.

In the late 1880's and 90's meat processing was necessarily a cold-weather business since there were no facilities for refrigerating large quantities of meat. However, there was an ice-house near the Krey home where the family wisely decided to move their entire operation. As a result, they were able to maintain a year-round production schedule.

When the Federal Meat Inspection Act was passed in 1906, Krey was one of the first packers authorized to ship in interstate commerce. In that same year, the American Meat Packers Association was organized with Fred Krey as one of its first members and later president.

For a few years Krey meat products were sold under the brand name "X-Ray" but in 1930 this was dropped and the name Krey again adopted. Among its pioneer efforts were the introduction of the skinless frankfurter in the mid 1920's, and the use of rotary smokehouses. As time went on, the company grew and expanded with a San Francisco processing plant opened in 1949 and a canning division in Belleville, Illinois in 1950. Today Krey Packing Co. is the largest independent packer in Missouri. Its products are sold in every state in the union and in many foreign markets as well. Here in Rochester, Krey is known mostly for its canned products, but its smoked meats — such as Old Fashion Southern Style Pork Sausage — are gradually being introduced.

In the future we hope to bring you more information about Krey products. Meanwhile, you might like to try one of their "meal-in-one" recipes. It can be made quickly and easily just by using one of the familiar Krey Canned Meats.

Potato and Beef Casserole

1 3 oz. pkg. instant mashed potatoes
1/2 cup shredded Cheddar cheese
1 can Krey Brown Gravy with Sliced Beef (or Krey Brown Gravy with Sliced Pork)

Set oven at 350 F. Prepare potatoes according to pkg. directions. Spread in greased 1 1/2 qt. casserole. Sprinkle with cheese. Pour on Krey Beef. Bake for 30 minutes. Serves 4.

Add an in-season vegetable, a green salad, fresh fruit for dessert, and — presto! — your meal is complete.

IS YOUR GROUP INTERESTED IN EARNING EXTRA FUNDS? HAVE YOU REGISTERED FOR POP? NEW GROUPS ARE ALWAYS WELCOME. JUST FILL OUT THE COUPON BELOW AND MAIL TO: COURIER JOURNAL POP OFFICE, 35 SCIO ST., ROCHESTER, N.Y. 14604. WE'LL SEND YOU A REGISTRATION CARD AND OTHER INFORMATION.

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Name of President _____
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CUT OUT AND SAVE

SHOPPING LIST

Product	Save
Columbia Banking	POP Receipt for opening a new savings account of \$50 or more or adding to an existing account.
Hunt's Tomato Paste	Numbered Lid Top
Krey Canned Meats	Label
Land O'Lakes Butter	Guarantee Seal
Loblaws Century	Cash Register Tape
Maplecrest Sausage Co.	Label from Any Product
Pepsi Cola Diet or Regular	Bottle Cap
Prince Macaroni Products	Box Front or Label from Any Product
Red Star Yeast	Envelopes

Labels from All the Products listed above will be accepted for the Entire Fourth Game — that is, from April 1 thru September 30, 1968. However, WATCH THE COURIER FOR FUTURE ADDITIONS TO THIS LIST.



Every morning we churn fresh, sweet cream into Land O'Lakes Butter. A full 1/2 gallon in every pound.

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Sweet Cream Lightly Salted
BUTTER

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