



TOPICS

Dear Friends,

Many of you probably wonder why a POP period is constantly referred to as a "Game". This is because, in a sense, it represents a contest—not of wits but of effort. Unlike other Games, however, POP places no limitation on the number of age bracket of the players; and many, not just one, can be winners. True, there are certain ground rules that must be followed. For example, though there's no charge for joining, groups must officially register for POP and must be engaged in some kind of charity fund-raising, not in activities for private profit. The players must buy products listed in the POP Shopping List, must save the specified proofs of purchase, and must turn these in during the particular POP Game. The "prize" is a cash award from the Courier for the charities of the groups participating.

If you decide to play the Game but then make no "moves," you can't of course expect to be a winner. Translation: If you register for POP but make no turn-in of labels, you won't be eligible to receive a cash award. No one thinks very highly of the person who agrees to play a Game and then backs out. Don't let this happen to your group. Once you join, resolve to stick with it, to do your utmost to be a winner. Your group may not finish in the Top Ten but at least it's assured of some profit. That's one of the big advantages of POP—those who actively play the Game just can't be losers.



Very soon now we'll be announcing the names of winners for the POP period recently ended. The flood of turn-ins which almost inundated us during the final days, caused a necessary delay in determining awards. We know it must seem forever when you're anxiously awaiting the results, when you're wondering how well your group did in comparison with others. Of course if you're an old-timer at POP, you probably already have an idea from the amount of labels you turned in. Newer registrants, we're afraid, will just have to wait. But to help the time go by—why not get busy on Game #5. This could be the occasion when you really hit the jackpot.



A sharp drop in temperature—such as we've been experiencing lately—usually means a renewed appetite for home-baked dishes. Following are some recipes which should apply to this need. (The first one, by the way, was made up by a participant in the Chicago New World's POP program).

Country Casserole Bread

- 1 Pkg. RED STAR YEAST
- 1/2 cup warm water
- 1 cup cottage cheese, heated to lukewarm
- 2 Tbl. sugar
- 1 Tbl. Instant Minced Onion
- 1 Tbl. LAND O'LAKES BUTTER
- 2 tsp. dill seed
- 1 tsp. salt
- 1/4 tsp. soda
- 1 unbeaten egg
- 2 1/2 cups (about) flour

Soften yeast in warm water. Combine in mixing bowl, cottage cheese, sugar, onion, butter, dill seed, salt, soda, egg and softened yeast. Add flour to form a stiff dough, beating well after each addition. Cover and let rise in warm place until light and double in bulk, about one hour. Stir dough down into a greased 1 1/2 quart casserole. Let rise in a warm place until doubled (about 1/2 hour). Bake at 350° for 40-50 minutes.

Serve this warm at dinner with LAND O'LAKES BUTTER, or on a day when the lunch consists of a heavy soup and a light salad. Mmmmm, what a meal!

Deluxe Lasagna Sauce

- 3 Tbl. cooking oil
- 1/2 small clove garlic
- 1/2 cup minced celery
- 1/2 cup minced onion
- 1 1/2 lbs. ground beef
- 2 cans (6 oz.) Hunt's Tomato Paste
- 4 cans water
- 1 Tbl. salt
- dash black pepper
- 1/2 tsp. oregano
- 1/4 cup Burgundy Wine

Put oil in large saucepan, add peeled finely chopped garlic, celery and onion. Sauté until onion is transparent. Add beef and break up with fork. Cook until meat is browned. Add remaining ingredients. Stir to dissolve paste and simmer at least one hour until thickened. Stir occasionally.

Filling

- 4 qts. boiling water
- 1 1/2 Tbl. salt
- 1 lb. Prince Lasagna
- 1/2 lb. Mozzarella cheese
- 1 lb. Ricotta cheese
- 1/2 cup Prince grated Romano cheese

Heat water to boiling point. Add salt and lasagna. Boil until lasagna is just barely tender. Drain. Dice Mozzarella cheese, push Ricotta cheese through a coarse sieve. Now, pour about 1 cup of sauce into each of two 10 x 6 x 2" greased glass baking dishes. Add a layer of lasagna and the Mozzarella cheese. Repeat this process beginning and ending with sauce. Sprinkle with grated cheese. Bake in moderate oven at 375 F for 15 to 20 minutes or until cheese browns. Serve at once with remaining heated sauce.

Note: This entire casserole can be prepared early in the day and refrigerated. Just to be sure to remove it soon enough before reheating (to guard against cracked dishes.)

Served with a tossed salad, garlic—Land O'Lakes buttered bread, and a light dessert, you'll have a meal fit for a king. And to ease the dish-washing chores, use the new plastic-coated party plates. The red and white checked pattern will match the Italian mood of your meal.

START YOUR CLUB YEAR WITH A BANG... GET ON THE POP BRANDWAGON. FOR INFORMATION, JUST PHONE OF WRITE Mrs. Ennis, Courier Journal, 35 Scio St., Rochester, N.Y. 14604. ACT TODAY FOR PROFITS LATER.



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
Key Canned Meats	Label
Land O' Lakes Butter	Guarantee Seal
Loblaw Century	Cash Register Tapes
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 30, 1968. However, WATCH THE COURIER FOR FUTURE ADDITIONS TO THIS LIST.

Potluck Tomorrow? Start Tonight

We wonder sometimes about that quirk of the calendar that makes the year seem to begin in January. For most of us, the year seems to start in the fall. What with meetings, driving the children to basketball practice, and trying to get a head start toward Christmas, autumn seems to be the busiest time of the year.

When you know that tomorrow is going to be hectic from early morning right up until dinner time, it's amazing what you can do in the kitchen department with a little imagination, some advance planning and convenience products.

A molded salad gives a focal point to the menu, and can also be a perfect way to finish off the last of Sunday's baked ham. The night before, just combine the diced cooked ham with some crisp celery, cooked peas, and lemon gelatin. A hearty casserole of macaroni and cheese can also be put together the night before and placed in the refrigerator, all ready to be popped into the oven the next day. Or perhaps a teen with a flair for cooking could make Macaroni and Cheese Imperial, an extremely tasty version of this ever-popular dish.

For dessert, make a Chocolate Refrigerator Cake, also the night before. All that's needed is a package of whipped topping mix and chocolate wafer cookies.

HAM, PEA, AND CELERY SALAD

- 2 packages (3 oz. each) lemon flavor gelatin
- 1/2 teaspoon salt
- 1/4 teaspoon onion salt
- 2 cups boiling water



Versatile lemon flavor gelatin provides the base for this molded ham and vegetable salad. Served with a baked macaroni casserole, olives, and crisp radishes, it's a satisfying yet easy meal, since most of the work can be done the night before.

- 1 1/2 cups cold water
- 2 tablespoons vinegar
- 1 1/2 cups diced cooked ham
- 1 cup cooked peas
- 1/2 cup sliced celery

Dissolve gelatin and salts in boiling water. Add cold water and vinegar. Chill until very thick. Fold in ham, peas, and celery. Pour into a 1 1/2-quart ring mold. Chill until firm. Unmold on crisp greens. Garnish with mayonnaise and additional peas, if desired. Makes about 5 cups or 6 to 8 servings.

MACARONI AND CHEESE IMPERIAL

- 1 1/2 cups uncooked macaroni
- 1 1/2 cups grated sharp Cheddar cheese
- 3/4 cup soft bread crumbs

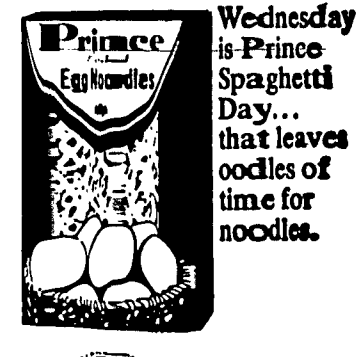
Boil uncooked macaroni in salted water. Drain. Toss with 1/2 cup melted butter, 1/4 cup finely chopped red pepper, 1/4 cup finely chopped green pepper, 2 teaspoons salt, 2 teaspoons diced onion, 2 cups milk, scalded, 4 egg yolks, well beaten, 2 egg whites, stiffly beaten. Cook macaroni in boiling salted water according to package directions; drain. Combine cheese, bread crumbs, butter, peppers, salt, and onion. Add milk; then stir in egg yolks. Add macaroni; then fold in beaten egg whites. Pour into a greased 2 quart casserole. Place in pan of hot water. Bake at 350° for 1 hour, or until firm. Serve with a mushroom-cheddar sauce, if desired. Makes about 8 cups or 8 servings.

- 1 envelope whipped topping mix
- 2 tablespoons sugar
- 1/2 cup cold milk
- 1 package (about 38) chocolate wafer cookies

CHOCOLATE REFRIGERATOR CAKE

Combine whipped topping mix, sugar, milk, and vanilla in deep bowl with narrow bottom. Whip as directed on package. Spread each cookie with about 1 Tablespoon prepared topping; then stack in groups of 7 or 8. Place in a large effect on a serving plate and frost with remaining topping. Garnish with shaved chocolate, if desired. Cover and refrigerate at least 6 hours or overnight. To serve, cut diagonally. Makes 8 servings.

Hey, Mrs. Brown



Wednesday is Prince Spaghetti Day... that leaves oodles of time for noodles.

Changes Readied in Baptism

Vatican City — (NC) — Baptismal rites for babies in the future will be quite different from present practice.

Changes in this and other parts of the ritual of the Church have been partially disclosed in an article in the Vatican City paper, L'Osservatore Romano, reporting on matters studied during recent plenary sessions of the Concilium for the Reform of the Liturgy.

The concilium's secretary, Father Annibale Bugnini, C.M., reported that the reformed baptismal rites will consist of two parts — the baptism of infants and the baptism of adults. "The baptism of infants is set up in a way to be adapted to the actual condition of children. Stress was laid not so much on their wills but on the actual action of the grace of God and on the commitment of parents, godparents and the community." No information was given on when the new rites are to go into effect.

Father Bugnini added that "it is to be hoped that the baptism may be celebrated with the participation of the parish community (the Mass) or at least with a certain number of friends and relatives. It is preferable also that more than one baptism be celebrated in the presence of the community at the same time."

Outlining the new rites, Father Bugnini said the ceremony would unfold in four parts. First is to be the presentation and acceptance of

the baby, carried out in a dialogue between relatives and priests.

Second, the themes of baptism are to be illustrated by the Liturgy of the Word and by a sermon, concluding with the prayer of the faithful. Third, there is to be the renewal of the baptismal promises and the profession of faith made by those present in their own name, which is to be followed by administering the baptism. This is to be crowned by some concluding rites and a final blessing which will include the newly baptized infants, the parents and all present.

Among other matters considered in the 11th plenary sessions of the Concilium were reports on further alterations in the Mass, specifically dealing with hymns, prayers and prefaces and with votive Masses; the Divine Office; the profession of Religious men and women; Holy Week rites and funerals.

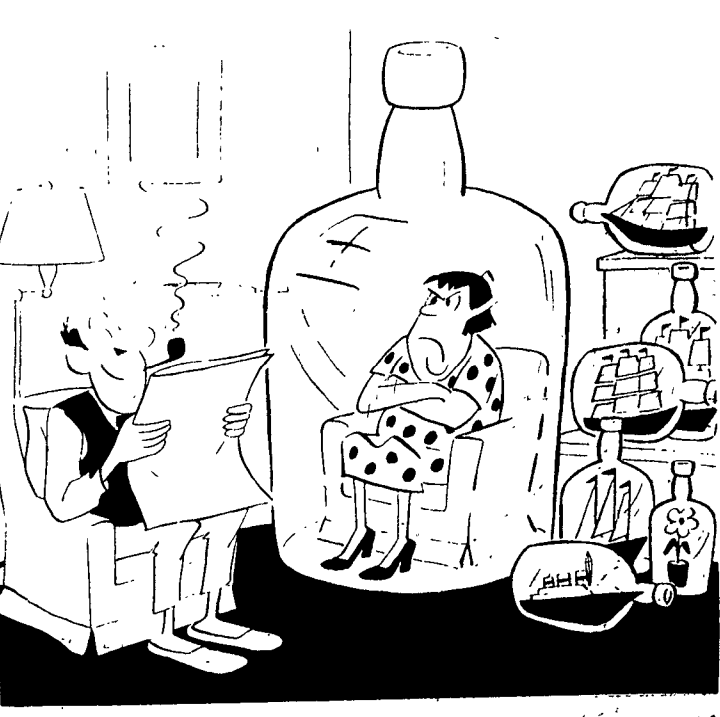
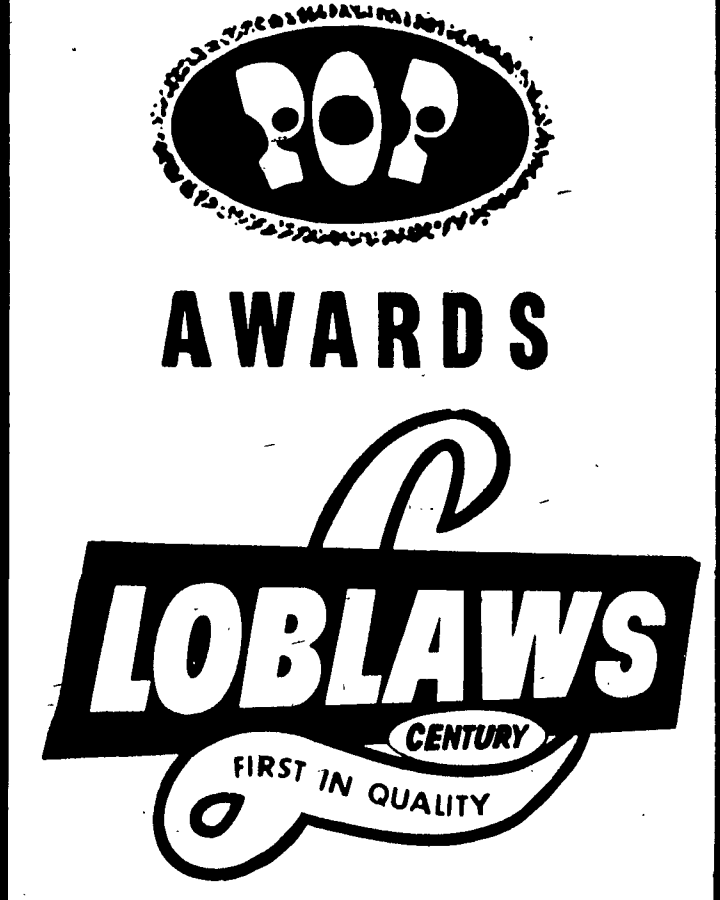
The parts dealing with alterations in the Mass and with votive Masses are to be incorporated in a new Roman Missal.

Work also continues on re-

FRUIT COCKTAIL

Heat canned fruit cocktail with a dash of brandy or Port wine. Spoon the warm fruit into individual dishes and top each with a dab of creamy hard sauce.

SAVE LOBLAW REGISTER TAPES FOR AWARDS



Pepsi-Cola cold beats any cola cold!

SAVE YOUR BOTTLE CAPS FROM PEPSI COLA REGULAR or DIET

FOR CASH AWARDS

Bottled by Pepsi-Cola Companies of Elmira and Rochester under appointment from PepsiCo, Inc., New York, N.Y.

Which of them will the mal team resuscitate in case cardiac arrest? And how will they do it? Which of them would profit from a heart lung transplant? And which of them would be the one to...

And if all these people die today would we as Christians think of one as a "holy" and another as a "holy"? Would we say, "It is will", or could we say, "It is God's will—we should have more!"

The problems connected with this fictional hospital unit receiving great coverage in local journals, theological papers and the Sunday supplement.

It is vitally important people consider these questions thoughtfully for the chance very real that your family the next few years, will be fronted with such a situation.

The final answer is before our knowledge now. But a religious people we should something to add to the discussion. It is important to some basic Christian axioms the value and integrity of individual.

Hunt's Tomato Paste is really rich and thick.

Try this easy test. (Caution: Do not try this with any other tomato paste.) Put a spoon in a can of Hunt's Tomato Paste. Then turn the can upside down. The spoon stays in because Hunt's is really rich and thick. Imagine what that does for spaghetti sauce. Is it any wonder Hunt's out-sells the others?

Spaghetti Sauce with Meat
A richly-flavored sauce with a real, home-style taste.

- 1 lb. ground beef
- 1 medium onion, chopped
- 1 clove garlic, minced
- 2 (6-oz.) cans Hunt's Tomato Paste
- 3 cups water + 1 teasp. salt
- 1 teasp. sugar + 1/2 teasp. oregano
- 1/2 teasp. basil + 1/4 teasp. pepper

Cook beef lightly; drain fat. Add onion and garlic; cook until soft. Stir in tomato paste, water and seasonings. Simmer, uncovered, 1 hour. Serve over hot spaghetti. 4 servings.

A POP PRODUCT

A

Hospital chaplains who share the last hours of many patients must comfort families of the dying. They often must advise those who agonize over the problem whether to urge the doctors to prolong life or to accept inevitable death in an apparently fatal case.

Father Daniel Torrey, chaplain in Rochester's Northside General Hospital, here discusses the question of a medically "hopeless" condition that there is a "very real chance that your family might be confronted with such a situation." —The Editor.

By FR. DANIEL P. TORREY
You are standing in the center of the Intensive Care Unit of the hospital reflecting on patients around you. Before you is a TV-type monitor screen recording a continuous pattern of every heart in the room.

In cubicle #1 is a 78-year-old widow who five days ago suffered a stroke. Her breathing is maintained by a respiration chine supplying oxygen through a tube inserted directly into her throat. There has been no respiration, no words, no sounds these five days. Only a daughter and son-in-law with whom lives keep vigil at the hospital.

In #2 is an 18-year-old college student. Despite the help he always wore while driving his Harley-Davidson, he is the victim of a growing number of motorcycle accidents. Numerous fractures are his most apparent injuries, but brain damage internal injuries have kept him seriously close to death.

The man in #3 is a 42-year-old father of four children, childhood victim of rheumatoid heart disease, his weakened heart has given out again. The last evening resuscitation procedure brought his "stilled" heart back to life.

In #4 is a 56-year-old doctor whose heart and lungs labor in pulmonary edema. He has saved many lives by skill; now with only his will fights for his own life.

These men and women—let us think of them as CVA, MI's or just "cubicle #1", but real living human beings, with past, a present, and we believe a future—offer the greatest medical-moral challenge of the decade. Which of these is hopeless?

Which of them will the medical team resuscitate in case cardiac arrest? And how will they do it? Which of them would profit from a heart lung transplant? And which of them would be the one to...

And if all these people die today would we as Christians think of one as a "holy" and another as a "holy"? Would we say, "It is will", or could we say, "It is God's will—we should have more!"

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