



The Mercy Sisters' missions here and in Chile, and their educational program will be bolstered by funds raised at a sale Dec. 6. Here, Sister Mary Judith checks stock with Mrs. Jack Foster and Mrs. Eugene O'Brien. The sale, from 2 to 5 and 7 to 10:30 p.m., will feature the handwork and culinary skill of the sisters and Mercy Guild members. Mrs. Henry Kearsse and Mrs. Francis Kalb are chairmen.

Leprosy: Fact and Fiction

"No other disease has been so misrepresented, nor has had so much superstition connected with it than leprosy."

Thus commented Msgr. John F. Duffy, diocesan director of the Propagation of the Faith, which, during this time before Christmas is making an appeal on behalf of leper patients throughout the world.

Considered to be one of the oldest diseases of mankind, leprosy (or Hansen's Disease) has incurred social stigma since biblical times. Part of this misrepresentation, believes Msgr. Duffy, is due primarily to a lack of knowledge concerning the scientific and medical facts about leprosy.

In order to correct mistaken notions about the disease, he cited these facts:

"Leprosy is no more a curse from God than is tuberculosis or cancer or any other disease! Its cause is a bacterium or germ, which, so far as can be calculated, is found only in man. The only source of the disease is an infected person. But leprosy is a disease of low contagion. Close contact with an infected person does not necessarily contaminate the other party. A husband or wife may live in intimate contact with an infected partner, and never become infected.

It is primarily a disease of the skin, but it can no longer be thought of as 'unclean.' Its main characteristics include



A Sister dresses the hands of a leper patient.

an alteration in the pigment of the skin, and a lowering of physical sensation. Because of this latter symptom, patients may unconsciously subject themselves to cuts, burns, and bruises that result in secondary infection, causing widespread destruction of soft tissue and bones. These deforming effects have added to the dread of the disease.

"Contrary to most peoples idea of it, leprosy is increasing, not only in underdeveloped countries, but in many other parts of the world. Leprosy can be arrested, and even cured in some cases, with drugs such as sulfone and D.D.S., which cost about \$3 for a whole year's treat-

ment. But the search for more effective drugs goes on, with the hope of someday developing a preventive measure for leprosy.

"At the present time there are more than 10 million leprosy cases throughout the world. Contributions are desperately needed to supply food, clothing, and medicine to leprosy patients and their families."

Msgr. Duffy said to send donations now, in care of him, at The Society for the Propagation of the Faith, 50 Chestnut St., Rochester, N.Y. 14604, in order that missionaries may continue to combat this disease.

Parish Makeup Clarified

Some mis-reading of the map printed by the Courier-Journal last week depicting the established boundaries for the new parish of St. Jude in Gates-Greece-Ogden, west of Rochester, prompted the following statement:

The Pastoral Office announces that the following streets comprise St. Jude's Parish:

Abbotsford Dr.; Appian Dr.; Center Lane; Citrus Dr.; Country Gables Cir.; Country Gables Dr.; Cross Gates Rd.; Deming Rd.; Donna Rd.; East Crest Dr.; Elmford Rd.; Elmgrove Rd. (887

to the canal); Elmrose Dr.; Francine Dr.; Garden Dr.; Gillett Rd. (Lyell to Shepard); Glenbrook Manor.

Hiawatha Dr.; Hickory Manor; Highgate Dr.; Janet Lane; Jol Lane; Karen Dr.; Lyell Rd. (Appian to Gillett); Manitou Rd. (Shepard to canal); Nory Lane; Ostrom Ave.; Pheasant Dr.; Ridgeway Ave. (Elmgrove to Manitou); Ronald Dr.

St. Mark Dr.; St. Rita Dr.; Shepard Rd. (North side); South Hill Cir.; Spencerport Rd. (Charlene to Gillett Rd.); Sun Valley Dr.; Tangerine Way; Tranoull

Dr.; Twin Oak Dr.; West Crest Dr.; Wilbur Ave. Wegman Road, both sides, lies within St. Theodore's Parish.

FOR PERFECT DIAPER SERVICE
Stork
BABY WASH
328-0770

Red Cross Offers GI 'Tape Calls'

Wives and families of servicemen may send them Christmas messages on tapes recorded by the Rochester-Monroe County Chapter of the American Red Cross.

The tapes will be recorded on weekdays between 9 a.m. and 4 p.m., from Monday through Friday, Dec. 6. Families of service personnel may make appointments by calling the local chapter at 454-2400.

Hicks
Home Heating Inc.
271-9079 271-4650

Hey, Mrs. Brown

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

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.

POP TOPICS

Dear Friends,
We hope you all saw last week's Courier with its deluxe Anniversary Supplement and — of special interest to POPers — the semi-annual announcement of Award Winners. By now, those who were eligible for an award should have received their checks, together with a supply of the new Label Report Forms. If you didn't receive either, please let us know immediately. As you may have noted since we started the POP program, there is always a great shuffling around in winning "places" from one game to another. Some groups progress steadily, others may drop back a bit in one period but surge ahead in the next, etc. The one factor that can and should remain constant, is the enthusiasm of the individual members of a group. With that as a starter, anything is possible. As we've remarked before, a POP chairman however capable can't do the job alone — she needs your support and cooperation.

ATTENTION POP INQUIRER: The Gremlins have been at work! Recently someone called us at home requesting that we send her POP information. By some mischance, the name and address were lost. Will this individual please call again!

What's happened to all those POP Recipes from readers? For a time there, we were receiving quite a few. Get cooking, girls, and let us in on your secrets. There's no better time to experiment than just before the holidays when sweets especially are in demand. Be generous, share your culinary successes with other POP participants and earn valuable bonus points for your favorite POP group. Your efforts will be most welcome provided they're your own (that is, not copied from printed recipes) and they contain one or more POP products. Each time we publish such an original in this column, your group will receive 200 bonus points. There's no limit on the number an individual may submit. While you're waiting for inspiration to strike, you might try one of the following "tried and true" recipes:

Cranberry Upside-Down Cake
1 can (1 lb.) whole cranberry sauce
2 tbl. Land O'Lakes Butter
1/2 cup sugar
4 thin slices of lemon
1/2 cup coarsely chopped walnuts (or other nuts)
1 pkg. spice or yellow cake mix
Whipping cream or whipped topping

Combine cranberry sauce, butter, sugar and lemon slices in 9-inch skillet. Cook over low heat until lemon is slightly tender, stirring occasionally. Add nuts; mix. Prepare cake mix batter according to package direction. Carefully pour 2 cups of batter over the cranberry mixture. (Bake rest as cupcakes.) Bake in a moderate oven (350F) about 35 minutes until done. Let stand on wire rack 5 minutes to cool slightly. Loosen cake around edges and turn out on serving plate. Serve topped with whipped cream. (Don't use a skillet in the oven unless the handle is heatproof. Instead, pour the cooked cranberry mixture into another pan before adding the cake batter.)

Meatless Romanoff
Serves 6 generously
8 oz. Prince Noodles
1/4 cup Land O'Lakes Butter
1/4 cup commercial sour cream
1 small onion, minced
1/2 cup creamed cottage cheese
dash of jarle salt
salt and pepper to taste
1/2 cup grated cheddar cheese
2 tsp. fine dry bread crumbs

Cook and drain noodles, mix with butter and toss until butter melts and is mixed through. Add remaining ingredients except cheddar cheese and bread crumbs. Pour into two quart casserole. Sprinkle top with mixture of the crumbs and cheese. Bake in 350 degree oven about 40 minutes.

If you've never tried pancakes made with a yeast dough — Red Star Yeast of course — then you're in for a real breakfast served with grilled ham and apple rings, they're also great for Saturday night suppers.

Yeast Pancakes
1 pkg. Red Star Special Dry Yeast
1/4 cup warm water
1 1/2 cups milk, scalded then cooled to lukewarm
2 tsp. sugar
1 tsp. salt
1/4 tsp. ginger
1/4 tsp. nutmeg
3 tsp. Land O'Lakes Butter, melted
3 eggs, room temperature
2 cups sifted all-purpose flour

Dissolve yeast in warm water in mixing bowl. Add milk, sugar, salt, and spices. Beat in rest of ingredients with rotary beater until smooth. Cover and let rise in warm place about 1 hour. Batter will be light and bubbly. Use immediately, or cover and refrigerate overnight. (Do not refrigerate for more than 24 hours.) Stir down batter. Drop from tip of large spoon, or pour from pitcher onto hot griddle, greasing lightly, if necessary. Turn as soon as bubbly, bake on other side until golden brown. To serve rolled pancakes, squeeze several drops of lemon juice over the cakes, add a sprinkling of confectioner's sugar, and spread cooked, sweetened apple slices (canned slices are fine) in the centers of the pancakes. Roll up. Add a dash of sugar and serve at once. Or serve with syrups, jams, or warmed fruit sauces.

Nursery Schools on Rise

By JOAN ZUMMO

One of the fastest growing phases of CCD in this Diocese is the Sunday or nursery school program. If your parish does not have a pre-school program the development of one should take top priority on your "things to do next" list.

Psychologists have for some time now been stressing the importance of these preschool years. The lack of emphasis in religious education for this age group, especially by Catholic educators, is illustrated by the fact that as recently as two years ago there were only 14 nursery school programs in the Diocese.

In the last two years, however, there has been a great increase of interest in such programs and Sunday schools have been established in many parishes.

To find out how such a program can be initiated in a parish we contacted a couple who are experts in the field of setting up nursery school CCD classes. Mr. and Mrs. James Curtis of St. Lawrence Parish in Greece not only were instrumental in launching a Sunday school program in their parish three years ago, but since then have advised eight other parishes on similar programs. Their advice is:

After receiving the approval and support of the pastor, and working with a small nucleus of interested people, work out a curriculum and decide on basic materials to be used. The course most commonly used now is that published by the David Cook Publishing Co.

There are also a few new series appearing which use newer and more modern methods than the Cook series which relies almost exclusively on Bible stories and pictures to color. The newer courses include a part of the "Come to the Father" series.

The next steps include recruiting teachers (much easier usually than for other levels of CCD instruction; most people feel more comfortable with these little children) and holding meetings to discuss methods, materials, activities, and other general instruction. Most new programs will need some outside assistance at this point. Once the program is under way, periodic meetings are important to exchange ideas and lend mutual assistance in working out programs or problems.

Another consideration is financing the program. It is usually necessary to charge a

certain registration fee as it is important to the program to have at its disposal the resources for the varied crafts, aides, and other materials necessary for this type of instruction.

If you are interested in working with a preschool group in your parish, Mr. and Mrs. Curtis can help you. They

can be reached through the CCD Office. The CCD Office can also give you the names and addresses of publishing companies putting out preschool material and can advise you as to local sources for these materials.

It also has examples of some of the class work kits, song books, and other audio-visual aides available.

2's company
3's a crowd
7 makes it a party
Seagram's 7 Crown — The Sure One
SEAGRAM DISTILLERS CO. N.Y.C. BLENDED WHISKEY, 66 PROOF, 65% GRAIN NEUTRAL SPIRITS.

SAVE LOBLAW REGISTER TAPES FOR AWARDS
LOBLAWS
FIRST IN QUALITY

Catering from Foley's VALLEY ECHO INC.
WE CATER ANYWHERE
Call 288-7656
Weddings - Receptions
Church Groups - Clam Bakes
2328 Browncroft Blvd.
Rochester, New York 14625

POP SHOPPING LIST

Product	Save
Columbia Banking	POP Receipts 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
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 Fifth Game — that is, from October 1, 1968 thru March 31, 1969. However, WATCH THE COURIER FOR FUTURE ADDITIONS TO THIS LIST.

LAND O'LAKES' Christmas Goody Kit for you and the kids
Printed inside of carton is a complete do-it-yourself kit
(includes recipe for no-cook candies, patterns, decorating ideas).

LAND O'LAKES' Christmas Goody Kit
Sweet Cream Lightly Salted BUTTER

What child wouldn't love to help shape and decorate Christmas goodies like these. For presents, for parties, for great Christmas eating. And, of course, Land O'Lakes Butter makes them as delicious to eat as they are to see. Easy-to-follow recipe inside carton, plus grand ideas for shapes, decorations. Get the Special Land O'Lakes Christmas Goody Butter Carton real soon.

A POP PRODUCT

HURRY
U
P
E
F