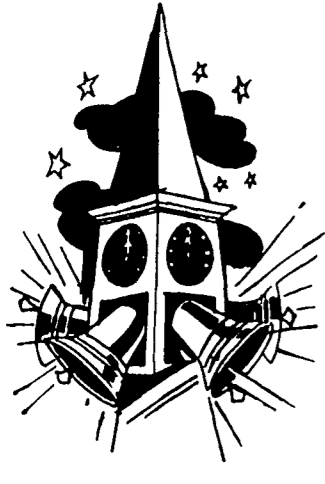


TAX ON CHURCH PROPOSED

Atlanta — (RNS)—Georgia's at the same rates assessed Lt. Gov. George T. Smith has against commercial enterprises, proposed that church-owned. He made the call for a property and church-run business view of church property tax laws in the Christian Index, their religious, charitable or publication of the Georgia Baptist Educational ministry" be taxed at 1st Convention.



TOPICS



Season's Best

Bells ring out the coming of a New Year filled with new goals, new gains. May '69 mean good POP times for one and all.

Dear Friends,

Though we're now beginning a new calendar year, our POP year really began in October. This means that the current POP period (Game No. 5) is already half over! A sobering thought but one which shouldn't disturb you if you've been doing your job on the home front. In other words, have you loyally been patronizing POP Advertisers and saving their products' identifications? Have you faithfully and regularly turned these in to your POP Chairman? If so, there's no need to be concerned. Your group will be successful regardless of any time element. You, the individual member, will have determined this.



If you have left-over turkey (and who doesn't at this time of year!), here's a new way to use it up. Though it appears to be quite an elegant production, it's actually fairly inexpensive to make.

Turkey Cannelloni Crepes

- 2 eggs
- 3/4 cup sifted flour
- 1/4 tsp. salt
- 1 1/2 tbl. salad oil
- 1 cup milk

Beat the eggs well. Add remaining ingredients and beat with a rotary beater until smooth. Let batter rest an hour before baking. Meanwhile, make Filling as follows:

- 1 can (2 oz.) mushroom stems and pieces
- 1 medium onion
- 2 Tbl. Land O' Lakes Butter
- 1 8 oz. can spinach
- 1 cup diced cooked turkey
- 1/4 cup undiluted chicken broth
- 1/2 cup ricotta or creamed cottage cheese

Finely chop drained mushrooms and onion. Cook in butter until the onion is tender. Add well drained chopped spinach and remaining ingredients. Mix gently and simmer 5 minutes. Keep warm. When crepe batter has properly "rested," cook crepes, one at a time, by pouring about 1 tbl. of batter onto a hot greased griddle or skillet. Tilt the pan to make a very thin cake about 5 inches in diameter. When browned on one side turn to brown on other side. (You should have 8 to 10 crepes.) Put a heaping tbl. of the filling on each crepe and form into a roll. Place folded crepe down in a shallow baking-dish. Pour 2 cups warm cream sauce over crepes and sprinkle with 1/2 cup Grated Parmesan Cheese. Bake in 350 F. preheated oven for 15 minutes. Then put under broiler until sauce is bubbly and cheese is browned, watching it carefully. Makes 4 to 6 servings. (These crepes may be made ahead, filled and frozen. However, don't add cream sauce or bake in oven until just before serving.)

Although it's a fairly common practice, we've never been partial to the idea of using left-over turkey bones for making soup. Somehow, to us anyway, cooked fowl (or other meat) bones seem to lose their "umph" so far as soup is concerned. However, we do like to use cooked turkey meat in chowders. For a quick yet delicious luncheon dish, try the following:

Holiday Chowder

- 1/2 cup chopped celery
- 1 tbl. Land O' Lakes Butter
- 1 can frozen condensed cream of potato soup
- 1 can of milk
- 1 cup diced cooked turkey
- 1 tbl. minced parsley

In covered saucepan, cook celery in butter over very low heat until tender but not browned. Add soup and water heating until soup is thawed. Stir often. Add turkey and parsley and simmer to blend flavors.



Some time ago in discussing the products made by Prince Macaroni Co., we mentioned their delightful Butter Cookies. For those of you who may be interested in purchasing these, here are a few yummy-sounding varieties: Chocolate covered Hearts and Butter Macaroons, Pecan Horseshoes, Florentine Lace, Rainbow Layers, Raspberry Almond Tartlets, Pistachio Leaves, Petite Fours, Chocolate Rum Drops, Jarnale Kisses, Filled Party Slices. (Note: These cookies are not sold in retail stores. You may obtain them in specially tinned or boxed assortments by directly contacting The Prince Macaroni Co., 429 State St., Rochester.)



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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. WATCH THE COURIER FOR FUTURE ADDITIONS TO THIS LIST.

'Tis the Season for Economy Meals



Hearty New England Golden Fish Chowder makes a wonderful, warming supper of an icy winter's evening—and it's kind to the budget as well.

With Christmas bills mounted on the horizon, feeding the family in style and keeping the budget in line becomes an even more difficult problem. And what happens when the chef just plain runs out of inspiration?

Well, the grocer's dairy case may come in handy for gourmet touches at affordable prices.

Here are some meals built around time-tested favorites updated with dairy-fresh approaches.

Start your meat 'n potatoes combination with something different in meat loaf—baked in a ring mold for a new look, made with buttermilk for a zippy new flavor. Heap fluffy mashed potatoes in the center of the mold, top them with shredded Cheddar and heat for a few minutes in the oven to melt the cheese.

Dairy foods can make the "go-with" just as appealing as the main course. See how a sour cream-dill dressing

liven's a tossed green salad. And the flavor rating of simple Casserole Carrots soars when you add a bit of butter.

The idea for another menu hails from New England where economy and rib-sticking foods both are favored. The mellow fish chowder below—wonderful eating at lunch, supper or dinner—has both virtues. Made with milk and Cheddar cheese, it's creamy and delicately flavored as a seafood bisque, but chunks of seafood and potatoes make it substantial enough to stand as a meal in itself.

One of the secrets of good fish cookery is using the fish stock in making the recipe itself. So, poach the fish fillets in milk instead of water, then strain and reserve this liquid. You can prepare the chowder ahead of time up to the final step. In fact, refrigerating for several hours or overnight enhances the flavor. At serving time, reheat the chowder until it's steam-

ing, add the final milk and serve in the New England manner over water biscuits. More of the biscuits, spread with Deviled Butter and toasted, are perfect companions for this hot and hearty Down East fare.

BUTTERMILK MEAT LOAF RING

- Ring mold, 4 1/2 cup, 4-6 servings. Preheated 350° oven.
- 2 tablespoons butter
- 1/2 cup chopped onions
- 1 egg, slightly beaten
- 3/4 cup buttermilk
- 1/2 cup quick-cooking rolled oats, uncooked
- 1/2 teaspoon monosodium glutamate
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 1/2 pounds ground chuck
- 2 tablespoons chopped parsley
- 1/4 cup catsup

In a small skillet melt butter; add onions and saute until tender. Meanwhile, in a mixing bowl combine egg, buttermilk, rolled oats, monosodium glutamate, salt and pepper; mix thoroughly. Add ground chuck and parsley along with onions; blend thoroughly. Pack firmly into ring mold; bake 1 1/2 hours. Allow to stand 5 minutes; drain off excess drippings and turn out onto ovenproof platter. Drizzle catsup over top of meat loaf. Fill center with cheese topped mashed potatoes.

CREAMY DILL DRESSING

- Yield: 1 1/4 cups
- 1 egg
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 4 teaspoons lemon juice
- 1 teaspoon grated onion
- 1/4 teaspoon sugar
- 1/4 teaspoon dill weed
- 1 1/2 cups dairy sour cream

In a small mixing bowl beat egg until thick and lemon colored. Add salt, pepper, lemon juice, onion, sugar, dill weed and sour cream; stir to blend thoroughly. Serve as dressing for tossed salads.

CASSEROLE CARROTS

- Covered casserole, 1-quart, 4-6 servings. Preheated 350° oven.
- 1 1/2 pounds fresh carrots
- 1/2 teaspoon salt
- 1 teaspoon sugar
- 1 tablespoon water
- 2 tablespoons butter

Pare carrots; slice diagonally and then cut into slices; place in casserole. Sprinkle top with salt and sugar; add water and dot with butter. Cover and bake 30-40 minutes or until carrots are tender.

NEW ENGLAND GOLDEN FISH CHOWDER

- Skillet, Saucepan, 3-quart, 8 servings.
- 1 pound haddock or cod fillets
- 1 1/2 cups milk
- 1 bay leaf
- 1 stalk celery
- 1/4 teaspoon thyme
- 1/4 cup (1/2 stick) butter
- 1/2 cup finely chopped onion
- 2 tablespoons flour
- 1 cup water
- 2 cups diced potatoes (about 2 medium)
- 2 cups shredded Cheddar cheese
- 1 cup milk
- 1 teaspoon salt
- 1/4 teaspoon white pepper
- 1/4 teaspoon smoky-flavored monosodium glutamate
- 2-3 cups milk, heated

Lay fish flat in skillet, cover with milk and add bay leaf, celery and thyme; simmer 15-20 minutes. Cool. Remove skin and bones from fish, cut into 1/2-inch pieces and set aside. Strain fish liquid and reserve. In saucepan melt butter; saute onion until soft. Stir in flour and cook about 1 minute. Gradually stir in fish liquid, water and potatoes; cook about 25 minutes, or until potatoes are almost done. Stir in Cheddar cheese until melted. Add milk and fish and heat 3-5 minutes. Stir in salt, pepper and monosodium glutamate; then add hot milk (amount depending on how thick desired). Or, Chowder may be made in advance to the step of adding the final milk. Refrigerate until needed, then reheat and add the hot milk as directed above. To serve, place water biscuits or chowder crackers in soup bowls and pour over hot chowder.

Non-Public Students Short-Changed on Aid N. Y. Report Charges

New York — (RNS)—Non-public school students in New York City and N.Y. State are not receiving their fair share of federal funds, according to a panel of Boston College educators.

In a report submitted to the state's commissioner of education, Dr. James E. Allen, the panel asserted that "eligible non-public school children are not receiving benefits and services in any way comparable to those offered to their public school counterparts" under Title I of the Elementary and Secondary Education Act of 1965.

The ESEA law passed by Congress provides federal funds to local school boards for use in programs to help the educationally deprived student. These services are to be made available to non-public school students who qualify. The law envisions such in-school programs as remedial reading, remedial math, and counseling services which are provided by a public school teacher coming into

the private or parochial school.

The Boston educators, who conducted a similar investigation on the national level, were hired by the state education office to investigate the New York City situation following complaints by non-public schools that they were not receiving equitable treatment.

The report records the complaint of non-public school officials that "services being denied to children in their jurisdiction in New York City are in fact being offered to non-public school children in other school districts of the state."

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