

Doesn't seem possible but here we are at the very end of January. Now that your Christmas bills are out of the way(?) it's time to think of saving again. And what better place to stow your cash, than Columbia Banking. Whether you're opening a new account or adding to an existing one, always be sure to ask for a POP Receipt, These are specially printed forms issued by the bank only on request. A new account earns 1000 points for the first \$50.00 deposited and one point more for each dollar over fifty. A number of these new accounts could add up to a sizeable point total for your POP group. So next time you're shopping around for a place to save and earn—two ways do consider Columbia, the gem of the Genesee.

0 0 0 We'd like to congratulate our youngest POP Chairman Nancy Ferrante of the Most Precious Blood School Crusaders. As the first-place winner in a contest sponsored by a supermarket, Nancy, an eighth-grader, won a four-day trip to Washington for the inaugural ceremonies. Her essay, on the late John F. Kennedy, was among 600 submitted in the Rochester and Buffalo areas. She was one of 200 boys and girls across the nation to win this trip.

Like Nancy, many of our Chairmen are real go-getters in other fields besides POP. Though they don't win trips (or any personal prizes for that matter!), they're at the top in leader ship and enthusiasm whenever there's a job to be done. In other words, they never have "mental reservations" when they accept an assignment.

For a while there we enjoyed a nice breather from the rigors of winter. Alas, it didn't last long-here we go again bundled up to the ears. Well, at least it should inspire us to take to the kitchen, to enter with zest into the chores of cooking and baking. From one of those enthusiasic POP Chairmen we mentioned above, Mrs. Peter Papero of St. Columba's Rosary Society (Caledonia), we received this stick-to-the-ribs recipe.

Macaroni and Beans 1 large can pork and beans or 1/2 lb. dry beans

Cooking oil

1 small onion, chopped 1 6 oz. can Hunts Tomato Paste

1/2 lb. small elbow Prince Macaroni Salt to taste

If using dry beans, soak overnight and cook until tender Brown onion in small amount of oil. Add tomato paste, beans and salt. Cover with water and let simmer about 20 minutes Cook macaroni separately in boiling salted water and add to bean mixture. Serves about 4.

Veal is often the ignored meat when it comes to company meals, yet it is invariably fork-tender with almost no waste. Besides, it's one of the fey meats that contains no cholesterol (a contributor to heart ailments). If a large dinner party i planned, try the following:

Raisin-Apple Veal Roll-Ups (Serves 12)

Salt and pepper to taste 1/2 cup flour

12 slices Veal round, about four pounds

1 tsp. paprika 2 tsp. garlic salt

4 tbl. Land O'Lakes Butter

2 tbl. cooking oil 2 cups apple juice

6 tbl: vinegar

1 cup seedless raisins

14 cup brown sugar, packed

1 lb. seedless raisins

1 cup finely chopped onion

finely chopped celery % cup Land O'Lakes Butter

4 cups soft, dry bread crumbs

2 cups tart green apples, chopped

2 tsp. salt

Prepare stuffing: Melt butter in skillet, add raisins, onion and celery: Baute until soft. Combine with the crumbs, apple; sage and salt. Toss lightly, mixing well, Set aside.

Sprinkle meat slices with salt and pepper, cover with stuffing, roll meat slices to enclose stuffing, tie or skewer. Roll in flour mixed with paprika and garlic salt. Brown well in butter and oil combined. Add apple juice and vinegar; cover tightly and simmer about 50 minutes, until meat is almost tender. Stir raisins and brown sugar into pan sauce; cover and continue cooking about 10 minutes, until fork tender. Garnish with spiced apples or fried apple rings, if desired.

For those not partial to lamb cooked in the conventional way, here's a dress-up version which may change your opinion:

Madras Curry

(6 servings) 2 lb. lean boneless lamb chuck (1-in. cube)

14 tbl. Land O'Lakes Butter

I tbl. instant minced onion

1/4 cup flour ¼ tsp. garlic. powder

% tsp. celery flakes 4 cup finely diced apples

11/2 tbl. grated coconut 1 tbl. curry powder 21/2 cups chicken broth

small bay leaf Pinch of thyme 4 tsp. parsley flakes

1 tsp. lemon juice

Salt and pepper to taste

1/4 cup hot cream (light coffee cream)

Brown lamb in hot oil. Discard oil, but do not wash pan. Set aside. Melt Land O'Lakes Butter in heavy pot. Add next two ingredients and cook 2 or 3 minutes, blending in flour well. Stir in next five ingredients (through curry powder). Add Chicken Broth to reserved pan and boil for a few minutes. Add to sauce, along with cooked lamb. Add next four ingredients and simmer until lamb is tender (1½ hours or more). Correct seasonings and add heated cream. Mix in well. Serve over hot

IS YOUR GROUP ENJOYING POP PROFITS? IF NOT, GET ON THE POP BRANDWAGON, FOR INFORMATION ABOUT JOINING THE FUND PARADE, PHONE OR WRITE: Mrs Ennis, Courier Journal, 35 Scio St., Rochester, N.Y. 14604. Telephone 454 7050. IF MORE CONVENIENT, JUST FILL OUT THE COUPON BELOW AND MAIL TO Mrs. Ennis.

Name of Organization Name of President Address of President Your Name and Title



POP Receipt for opening a new savings account of \$50 Columbia Banking or more or adding existing account.

Numbered Lid Top Hunt's Tomato Paste

Krey Canned Meats Label

Land O' Lakes Butter Guarantee Seal **Loblaw Century** Cash Register Tape

Pepsi Cola Diet or Regular **Bottle Cap**

Prince Macaroni Products Box Front or Label from Any Product

Red Star Yeast

ADDITIONS TO THIS LIST.

Labels from All the Products listed above will be accepted for the Entire Fifth Game that is, from October 1, 1948 thru-March 31, 1969, WATCH THE COURIER FOR FUTURE

Envelopes

What's Happening In the Diocese The people of St. Christopher's parish in North Chili will have a dinner dance tonight, beginning at 8, in the Party House, Beahon Road. Members of the Archconfraternity of the Holy Family of St. Joseph's Church will receive communion this Sunday

at the 9 a.m. Mass and have breakfast and a meeting afterward in the school cafeteria. A panel discussion on alcoholism is scheduled by the

Christian Mothers' Club of St. Andrew's for 8 p.m. Monday: St. Bonaventure alumni will meet for lunch Friday, Feb. 7, at the University Club. Motor Vehicles Commissioner

Vincent L. Tofany, an alumnus, will be guest speaker. The faculty of Holy Rosary School will be entertained by the Rosary Guild at dinner in Infantino's at 6:30 Tuesday night. All women of the parish are welcome. Reserva-tions may be made today with Kay Culhane, 254-8446, or

Michael G. Cole, diocesan director of the Family Life Bureau, will be principal speaker at the St. Plus X Rosary Guild meeting at 8 p.m. Tuesday. Members will bring gifts of food for the St. Martin de Porres Center.

The Rochester Catholic Adult Club will hold a bowling party at 4 p.m. Sunday in the Moose Club, 441 East Ave.

Rosarians of St. Lawrence parish will have a catered dinner Wednesday night and then tour St. Joseph's Villa.

Theodore's School Hall at 8:30 p.m. Feb. 7 The Rosary Society of Our Lady of Mercy, Greece,

The Catholic Widowed Parents Club will meet in St.

will meet at 8 this Monday night. After a business meeting at 12:30 p.m. Wednesday, the Catholic Women's Club will go on a guided tour of Memorial

Tickets will be on sale after Masses Sunday at St. Helen's for the parish dinner-dance, scheduled for 6:30 Saturday, Feb. 8, at the Party House, Beahon Rd.

State Senator James E. Powers will address the Boy Scouts of St. Augustine's parish and their fathers at a communion breakfast after the 8:30 Mass Feb. 9.

The Ladies Auxiliary, K. of C., will have a Valentine party at 8:30 p.m. Feb. 6 in the clubrooms, 513 Monroe.

The sixth annual dinner-dance for the benefit of the Aquinas Marching Band and Color Guard will begin at 6 p.m. next Saturday, Feb. 8, at St. Francis Xavier Hall, 314 Bay. Reservations may be made through 254-6864 or 482-

The education committee of the St. James Parish Council offers the public a film, "Nothing But a Man," at 7:30 next Friday night, Feb. 7, in the church hall. A member of the Catholic Interracial Council will lead a discussion after the movie, which deals with the predicament of a young negro couple in a hostile environment.

Bishop James E. Kearney will celebrate a First Saturday Mass at 9 a.m. tomorrow in St. Mary's Hospital chapel for Rochester Circle, International Federation of Catholic

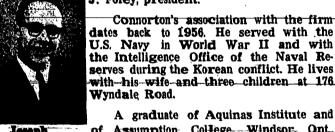
The Mothers' Club of St. Salome's invites the public to hear Father William O'Malley of McQuaid on "The Tense Generation" at 8:30 p.m. Monday in the school. Members will hold a business meeting at 8.

Notre Dame Women's Organization will hold a motherdaughter luncheon at next Saturday noon, Feb. 8, at the

Business

In the Diocese Joseph J. Connorton, Irondequoit, has been named a vice president of Foley Associates, a Rochester based fund-

raising organization, according to John J. Foley, president.



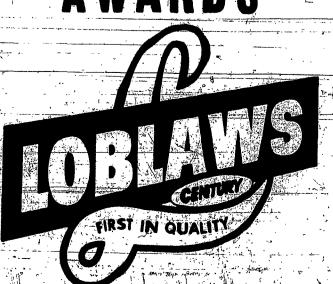
dates back to 1956. He served with the U.S. Navy in World War II and with the Intelligence Office of the Naval Reserves during the Korean conflict. He lives with his wife and three children at 176 A graduate of Aquinas Institute and

of Assumption College, Windsor, Ont., he is widely known among clergy and laity of the Rochester Diocese, having conducted more than 20 fund campaigns in the area. Foley Associates specializes in religious, health, education and welfare projects.

Edward S. Kniffin has been made vice president in charge of sales of Merkel-Donohue, office furniture, stationery and supply firm. A graduate of Rochester Business Institute, Kniffin is an Air Force veteran and lives with-his wife Miriam and three children in Brighton.

LOBLAW REGISTER TAPESFOR







Patricia Sroka's essay won a trip to Washington inaugural for herself and Sister Amata, her seventh grade teacher at Sacred Heart School, Auburn.

Auburn Girl's Essay Wins

Auburn-Her essay on "The country. They viewed the in-President as a Leader" won a augural, toured points of intrip to the Washington inaugur-terest and met with government Evangelist on Humboldt St.; ation for Patricia Sroka and officials.

"I can

fix it myself

KREY

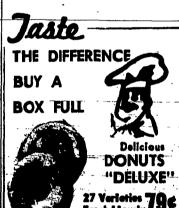
on the shelf

Sacred Heart School here. Patricia, daughter of Mr. and Mrs. Mathew Sroka, was one of eight Central New York area winners in the contest sponsored by the Acme food chain. Sister Amata, SSJ., was selected to be one of the chaperones for the group.

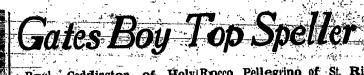
her seventh grade teacher at

They flew from Syracuse to Washington to join student winners from other areas of the





"The House Buckman's 2576 Ridge Rd. W. Long Pond



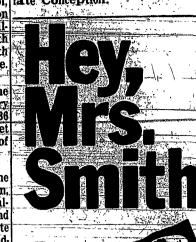
vebster, survived competition from 34 other eight grade spelling whizzes to win \$2,000 worth of scholarships at Sunday's 12th Anraual McQuaid Spelling Bee.

Coddington, after posting the highest score on a preliminary written test given to the 3 contenders, was still on his feel with White after 45 minutes of oral quizzing.

In the final spelldown, the first to miss was Coddington, with "Shepard." But White balanced that with "sheperd," and the contest went on until White erred with "quandery," Coddington spelled that word right and had no trouble with the next word on the list, "adhere." His prize was a \$1,500 scholarship. White received a \$500 grant. White's brother David was runner-up in the bee two years ago.

In order behind the winners were John Sekol of St. Pius X; Jarmes Talbott of St. John the Rick Oechsle of St. Michael's;

Paul Coddington of Holy Rocco Pellegrino of St. Rita's, Ghost School, Gates, and Daniel and Anthony Fratta of Immacu-White of Holy Trinity School, late Conception.

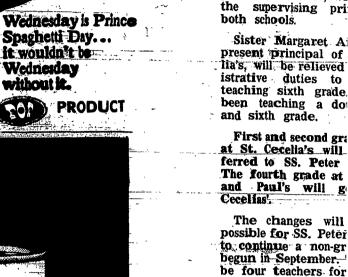


Spaghetti Day... it wouldn't be Wednesday without it.

WARLS WITH MEAT IN TOMAT!

Anybody with a can opener can be a good cook!

PRODUCT



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Miss Donna Mosch

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Announcement of

was made this week

Mary Agnes, S.J., coor

Chemung County C

Sister Francis Da

who has been princil

Peter and Paul's as

part-time teacher, wi

Schools.

- Approa better understanding Bible will be the th Scripture Workshop ioners of the Souther Friday night and March 78, at the Wat stead, north of Co Route 15. Conducting the se

be- Father Sebastian OFM., Cap., of St. Father Sebastian ate work in Scriptu at Catholic Universit under Patrick Sheh

ber of the internat editing the Dead S He taught Scripture late Heart Seminar before his appointm Bernard's in 1967. He has conducted

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Pepsi-Cola cold beats any cola cold!

Drink Pepsi cold—the colder the better Pepsi-Cola's taste was created for the cold. That special Pepsi taste comes alive in the cold. Drenching, quenching taste that never gives out before your thirst gives in Pepsi pours it on!

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Committee le planning arrai 9 p.m. Saturdi are Mrs. Jo