



TOPICS

Dear Friends,

Your days are numbered! A threat? No, just a reminder—a reminder that the 5th consecutive POP Game is rapidly drawing to a close. Time to start pushing in getting those labels in. Have you asked neighbors, friends and relatives to save them for you? Have you offered, where necessary, to pick them up at the respective homes? And here's a reminder you can pass on to those neighbors, friends and relatives: "Read the POP List before you start your grocery shopping. Then select POP Products whenever you have a choice."

There's no better way to observe special national "weeks" than by using the products designated. Sometimes, in fact, stores feature these products by reducing prices on them. Right now, we're celebrating National Sauerkraut Week. No doubt we've all served Pork and Sausage with Kraut, but what about other ways of using it—in sandwiches for example. The following is a favorite of certain restaurants. Here's how you can duplicate it:

REUBEN SANDWICH

16 slices dark rye bread
1/2 lb. melted Land O'Lakes Butter
1 cup mayonnaise or your favorite dressing
1 1/2 lbs. thinly sliced corned beef
1 lb. sliced Swiss Cheese
6 oz. sauerkraut

Brush outer surfaces of bread with melted butter. Spread other side of bread with mayonnaise. Cover dressing with corned beef. Add sauerkraut. Top with Swiss cheese slices. Cover with remaining bread slice and grill until cheese melts. Serve hot with potato salad, sliced dill pickle, radish rose and olive garnish.

Coming up with something different week after week is almost impossible, but a good imagination can often remedy the situation. A recipe might strike your fancy but doesn't contain just the ingredients you have on hand. This is where, with imagination, you can substitute a bit and still produce a palatable dish. In the following recipe, for instance, you can change the seasonings, omit the green pepper, and minced onion, use a different cheese. Each ingredient change adds up to a different dish. Try it! First, this way, then do your experimenting.

TREASURY MEATBALLS

(serves 4)

1 lb. ground chuck
1/2 tsp. salt
1/2 tsp. pepper
1/2 tsp. garlic salt
1 cup bread crumbs
1 cup chopped green pepper
1 beaten egg
3 tbs. Land O'Lakes Butter
1 oz. Cheddar Cheese, cut into 12 small cubes
1/4 cup catsup
2 cans (8 oz.) Hunt's Tomato Sauce
1/2 lb. Prince Noodles, cooked and drained

green pepper. Add egg and catsup, mix well and shape into 12 meat balls, allowing approximately 2 tbs. of meat for each. Place a cheese cube in the center of each ball and shape meat around it. Brown, meat balls in butter, pour off drippings, add tomato sauce, cover tightly and cook slowly for about 20 minutes. Remove cover and continue cooking 5 to 10 minutes longer or until sauce is slightly thickened. Serve over noodles.

None of us likes to be in the red with the exception of clothes, decorating or cooking. Though three of the major "red" days—Christmas, Valentine's Day, Washington's Birthday—have passed, we can still be in the red in our baking. When you're in the red for something different, try this:

CHOCOLATE CHERRY LOAF

2 pkgs. Red Star Dry Yeast
1/2 cup warm water
1/2 cup sugar
1/2 cup salad oil
2 tsp. salt
1 cup milk, scalded
5 cups sifted all-purpose flour
2 eggs

Filling:
1 pkg. (4 oz.) Chocolate Pudding Mix, not instant
2 tbs. milk
1 cup chopped maraschino cherries, drained

Icing:

1 cup sifted confectioners sugar
1/2 tsp. vanilla
1 tbs. milk

Soften Red Star Yeast in warm water. Place sugar, oil, salt and milk in large bowl. Cool until lukewarm. Beat 1 1/2 cups flour into liquid until smooth. Add yeast and eggs. Beat remaining flour in gradually; turn out on floured pastry cloth and knead until smooth and elastic. Place in a buttered bowl; cover until doubled in bulk.

Blend pudding mix with milk. Divide dough in half. Roll each piece into a rectangle about 9x24 inches. Spread half of pudding onto each piece. Spoon cherries over pudding. Roll each from the narrow end, the same as you would for a jelly roll. Place each loaf seam-side down in a buttered pan. Brush with warm water. Cover and let rise again until doubled in bulk (about 45 minutes). Bake in a 350° oven for about 40 minutes. Turn out on cake cooler. Spread or drizzle icing on while loaf is still slightly warm. Cool completely before serving.

IS YOUR GROUP ENJOYING POP PROFITS? IF NOT, GET ON THE POP BANDWAGON. FOR INFORMATION, ABOUT JOINING THE FUND PARADE, PHONE OR WRITE: Mrs. Ennis, Courier Journal, 35 So. St., Rochester, N.Y. 14604. Telephone 454-7950. IF MORE CONVENIENT, JUST FILL OUT THE COUPON BELOW AND MAIL TO Mrs. Ennis.

Your Address

Name of Organization

Name of President

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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
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Land O' Lakes Butter	Guarantee Seal
Land O' Lakes Butter	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 POP Game — that is, from October 1, 1968 thru March 31, 1969. WATCH THE COURIER FOR FUTURE ADDITIONS TO THIS LIST.

The Sacramental Universe

(Continued from Page 6)

and by grace which makes him one Body, one Blood with Love.

As Teilhard de Chardin has put it: "He who dares to believe, enters a sphere in which all created things, while keeping their habitual textures, seem to be made of another substance. All phenomena remain the same in themselves and yet all become luminous, living and loving. By the power of faith, it is Christ Himself Who appears, emerging, yet violating nothing at the heart of the world."

The World is in the Eucharist

No wonder we have had books like Robinson's "Honest to God" which complained of a "God up there", and books like Cox's "Secular City" which immersed "God in urban life", forgetful that Christ is the dazzling center in which all the countless reins of the universe converge. That is why the Mass is not just where the people of God meet; it is also where the multiple worlds of space-time become unified.

Man offers his body and blood to the Father in union with Christ, but he also takes science, business, technology, manufacturing, research, and all secularly into his hands to offer them to the Word Who gives them coherence. We mortals "hope" for redemption, but the vast universe "groans" for it too, and the Mass includes both. How narrow to think that once the Mass is finished we go back into the world! No! We brought the world into the Church with us; we brought part of it back to Christ; we anticipated the renovation of the cosmos in the bread and wine we offered and in the gold and cement, stone and wood we already sacrificed to build the edifice itself.

When the Eucharistic Sacrifice is ended, we go back into the world to continue the Christification of matter that has not yet been redeemed. This is prayer. We do this by offering our so-called secular activities in union with Our Lord and by giving a Divine intent to everything we touch: "Whatever you are doing, whether you speak or act, do everything in the name of the Lord Jesus, giving thanks to God the Father through Him" (Col. 3/17).

Eucharistic Devotion

Someday when the faithful better understand how the Mass is not only the divinization of the human, but the sacralization of the secular, they will attend it daily, ending the divorce of the Divine and secular and making their own daily-bread existence one with the Bread of Life.

A new vision of the Eucharistic Presence will also dawn. Not only is Christ present sacramentally, but part of the redeemed universe is with Him. On the outside the world buffets us: economic struggle, the inclemency of weather, the "slings and arrows of outrageous fortune" and the ills to which we are heir. All these things which are against us, as the winds and seas were against the Apostles, we bring captive to Christ by a visit to the Blessed Sacrament. As nails and thorns which tortured were meant to serve the Redemption, so all the anti-and un-sanctified elements are spiritualized in the Eucharistic Presence. But what "holy ground", such as that on which Moses stood, do the scientist and technologist stand upon when they bring to the Tabernacled Presence their knowledge and know-how, and beg for even greater Light and Power to unravel the skein of Nature's mysteries and domesticate them to the service of fellowmen.

Whenever I pass a hospital I always think of Wasted Pain—so many therein have no one whom they love and for whom they can turn their agony and pain into an act of reparation. So it is with our secular existence. So much goes to waste. So little of it in which we are immersed is dragged on our back, like a cross, and returned to Christ before His Second Coming! So many things in the world are allowed to continue in their alienated state, like delinquent youths who reject their fathers. Or else things are used selfishly. When St. Francis saw a church being built in his name, he climbed on the roof and threw the tiles down, one by one. Everything must be used for Christ, not Francis.

—When, then, we visit the Real Presence we do two things: we receive an answer to our question:

"Where do you live?" with the invitation: "Come and see" (John 1/38, 39). But we also bring not just bread and wine as we do at Mass, but part of the cosmos over which we continue to extend and exercise the office of Christ the King of Creation. Just as some planets, only after a long period of time, complete their orbit, and then come back again to their starting point as if to salute Him Who sent them on their way, so in the Eucharistic Tabernacle, we make creation complete its circle by bringing them captive to Christ the Word Who first gave them being. We are thus reducing the corrosive and rebellious elements of nature, like turning a Saul into a Paul.

Just as Mary transmuted the wheat she ate and the wine she drank into what was to become the "natural eucharist" to nourish her Divine Son, so our business, daily routine, secular activities, science and technology become the nourishment of our spiritual life. The universe, then, is like a scaffolding up which we climb to Christ. When the last soul shall have climbed up, then the scaffolding shall be torn down, not because it is base, but because it has done its work.

"All things by Immortal Power
Near or far
Hiddenly
To each other linked are,
That thou canst not stir a flower
Without the troubling of a star"

(Francis Thompson)

Thulton Sheen

Camp Stella Maris

Lists Program

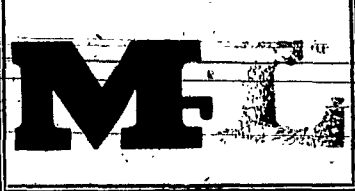
It's not too soon to plan summer camping for the youngsters.

Directors of the diocesan Camp Stella Maris on Conesus Lake have announced that registration is under way for June-July-August encampments.

There will be six one-week periods for boys from 7 to 15 years of age, from June 22 to Aug. 2, and three one-week periods for girls from 8 to 14 years of age, from Aug. 3 to Aug. 23.

Brochures, registration blanks and further information may be obtained by contacting the camp secretary at 600 Chestnut St., telephone 454-2030.

It's fresh

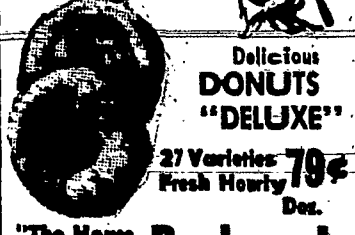


Taste

THE DIFFERENCE

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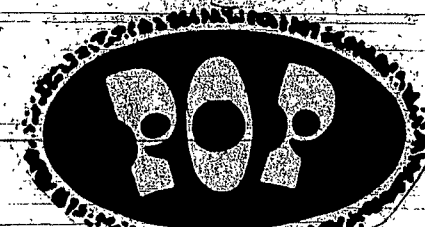
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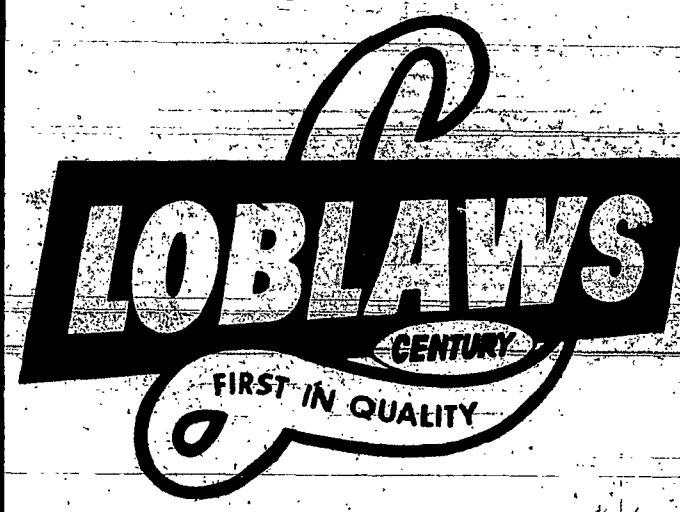
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A POP PRODUCT

New

BY FATHER IVAR MCGRA (NC News Service)
Taipei, Taiwan — A 72-year-old bishop here is preparing to undertake yet another mission journey and should arrive in the Philippines on the island of Quezon, under the leadership of Red Cross.

Bishop Philip Gots, S.J., was born in Lawrence, Mass. He accepted an assignment from the Holy See to act as apostolic administrator of the archdiocese of Manila, Philippines, close to the island of Luzon. The frail-looking bishop was ordained in 1927, and in 1935.

The Quezon complex — which one of the island



An "Art Carnival" Auburn, Sister An

New New To Provide With Eth

Newark, N. J. — (RNS) Two episcopal vicars to as liaison between the Catholic Archdiocese of Newark and black and Spanish-speaking Catholics have been appointed here.

Archbishop Thomas A. Land's designation of the priests drew criticism from two groups which have accused the prelate of practicing "racist" policies.

The Inner City Priest United Christian Action group of 20 Catholics, a group of those in anti-Archbishop Land's racial policies, issued a statement opposing the appointments.

"This process of selecting the priests' statement is one more example of failure of those in authority to consult the community forming an official policy appointing personnel so duly representative of community."

The chairman of a large organization known as U Black Catholics, W. Wright, called the appointments "the same old formula that has been used in the Church over centuries."

The new episcopal are Father Joseph A. 44, administrator of B. Sacrament Church, N. and Father Thomas Hee

Two Merit At Notre I

By KATHY KOZDEN
Elmira — Two Notre seniors, Carol Hee and Marchion, are among the 15,000 finalists in the National Merit Scholarship test.

Both girls have been active in many projects.

Miss Hee, the daughter of Mr. and Mrs. A. Hee, 444 Maple Avenue, has been named to Sister Jane Fr. the biology department. She is a member of the National Society, was class secretary sophomore year, is senior class council and treasurer of Genesis, a literary magazine. She is the leading role in this musical.

Miss Marchion is the daughter of Mr. and Mrs. A. Marchion, 975 Grove St. She is on the Marylee currently as feature editor.