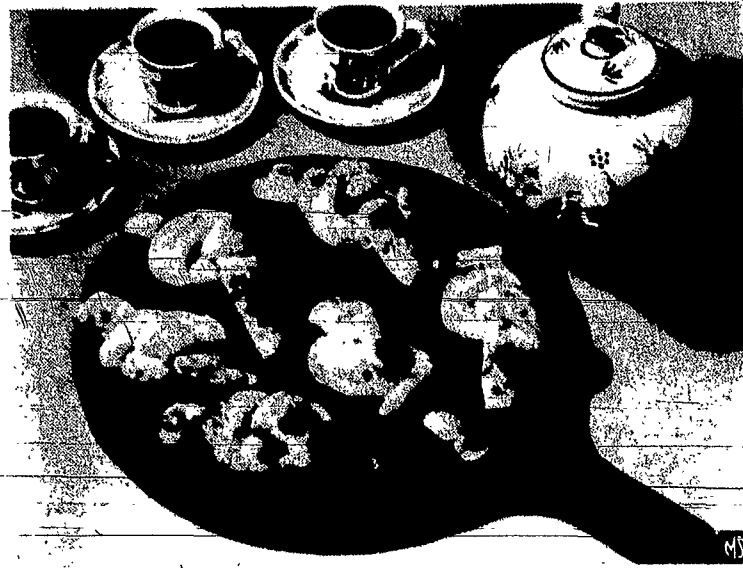


Bow Knots.. Fit to Be Tied



1/2 cup firmly packed dark brown sugar
1 teaspoon ground cinnamon
2 tablespoons margarine

In a large bowl thoroughly mix 1 1/2 cups flour, sugar, salt and undissolved yeast.

Combine milk, water and 1/2 cup margarine in a saucepan. Heat over low heat until liquids are warm. (Margarine does not need to melt.) Gradually add to dry ingredients and beat 2 minutes at medium speed of electric mixer, scraping bowl occasionally. Add egg and 1/2 cup flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a stiff batter. Cover bowl tightly with plastic wrap or aluminum foil. Refrigerate dough 2 to 24 hours.

Turn dough out onto lightly floured board; divide in half. Roll each half into a 15 x 9-inch rectangle. Cut into 15 one-inch strips. Hold both ends of each strip and tie into a knot, leaving a loose loop in the center of dough. Place on greased baking sheets. Brush with melted margarine. Mix together remaining 1/2 cup flour, brown sugar, cinnamon and remaining 2 tablespoons margarine until crumbly. Sprinkle over Bow Knots. Let rise uncovered in a warm place, free from draft, until doubled in bulk, about 1 hour.

Bake in hot oven (400° F.) about 12 minutes, or until done. Remove from baking sheets and place on wire racks to cool. Makes 30 buns.

There's a sailor's knot and a lover's knot, a figure-eight and a four-in-hand. There's even a knot that's good enough to eat—a yeast-raised bun shaped into a Bow Knot. It's made of dough cut into strips which are tied into what a sailor would call overhand knots. Topped with a cinnamon-crumb mixture, Bow Knots are delicious with breakfast, mid-morning coffee or afternoon tea.

Warm water. Instead, undissolved yeast is treated as a dry ingredient mixed in with part of the flour, sugar and salt.

BOW KNOTS

- 4 to 4 1/2 cups unsifted flour
- 1/2 cup sugar
- 2 teaspoons salt
- 2 packages active dry yeast
- 1/2 cup milk
- 1/2 cup water
- 1/2 cup (1 stick) margarine
- 1 egg (at room temperature)
- Melted margarine
- 1/2 cup unsifted flour

Bow Knots are prepared by the "no-dissolve" Rapidmix Method which eliminates the step of dissolving yeast in



In the past few years a number of "how to" books have appeared on the market. These provide practical and detailed information on everything from arranging flowers to constructing engines. One of the most recent of these is a book outlining the various ways in which non-profit groups can raise funds.

Unfortunately, the MONEY LABELS method is not included. This is probably because MONEY LABELS was devised after the book was published and is only available in this part of the country. (As we've explained before, this method of fund-raising was introduced by a Rochester resident and at present is limited to the Rochester and Buffalo areas. In time no doubt it will become nation-wide.)

Naturally we're prejudiced. We think that MONEY LABELS has infinitely more to offer than other types of fund-raising. It's true that these methods have been favorably received and have enjoyed a certain success. But most of them have been used again and again, involve at least some financial risk, and a great deal of effort for those responsible for their operation.

MONEY LABELS, on the other hand, has none of these disadvantages. For one thing, it's a fresh new idea, a welcome change from the card parties, fashion shows et al of the past. Even at best, these particular projects attract a limited number of supporters. Because of its very nature, MONEY LABELS can involve the entire group enrolled. And this is a twin involvement of giving and receiving—of contributing to the group and at the same time making profit for oneself.

Because of space limitation, we can't give you all the details of the plan here. We can, however, supply you with literature or better still, talk to you about it. If you're in the Rochester area, just call 546-5140 or 865-1554. Residents of other areas may contact one of the following Courier representatives: Auburn Region—Mr. Jack Madden, 71 Nelson St., Auburn 315-252-9232; Elmira Region—Mr. Basil Vallancourt, 317 Robinson Bldg., Elmira 607-732-5688; Dansville Region—Mr. Andy Mazzella, 86 Platt St., Hornell 607-324-2960. Or if you prefer, fill out the coupon below and mail it to Money Labels, Courier Journal, 35 Scio St., Rochester, N.Y. 14604.

Name of Organization

Address of Organization

Name of Applicant

Address

Phone Number

VETERANS' LEADER HONORS AMERICANS WHO FELL IN ITALY

Robert N. Dardano, Sr., of 218 Sunset Street, national commander of the Italian-American War Veterans, will observe Memorial Day by visiting the American World War II cemeteries in Italy.

Dardano and his wife left here Monday, accompanied by the national adjutant, John Pellegrino and his wife, of 24 Adeane Drive, East. They planned to attend an audience with Pope Paul VI and a dinner to be given in their honor by the Istituto del Nastro Azzurro in Rome.

About 12,000 American fighting men who died at Anzio and Salerno, in the liberation of Sicily and in securing Rome, were buried in Italy in two American cemeteries, Dardano said.

E. ROCHESTER GIRL WINS ESSAY PRIZE

Martha Joslin, an eighth grader at St. Jerome's, East Rochester, has won a \$300 scholarship for an essay on "Respect for Authority."

The prize, awarded by the Monroe County Catholic War Veterans, will be presented at her graduation June 15.

Martha is a daughter of Mr. and Mrs. W. C. Joslin of 307 W. Elm Street, East Rochester. She was one of 34 competitors from 17 area schools.

HONORED AT 92

Munich — (NC) — Baroness Gertrud von Le Fort, famed German Catholic poet who will be 93 years old in October has been awarded the 12th annual "Honor Prize of Culture" of this Bavarian capital, for 1968.



Rolling in Pleasure

Change familiar veal cutlets to some fancy veal rolls. Topped with a sumptuous mushroom gravy, these rolls will delight your family and guests alike.

VEAL WITH MUSHROOMS
8 slices Italian-style veal cutlet
1 teaspoon salt
1 cup finely chopped onion
1/2 cup chopped parsley
2 tablespoons margarine
1/2 pound fresh mushrooms, sliced
1/4 teaspoon dried basil, crushed
3 sprigs parsley
1 small stalk celery

1 small bay leaf
Dash pepper
1/4 cup white wine
1 cup light cream
1 tablespoon corn starch

Sprinkle each slice of veal lightly with salt and 1 tablespoon each of chopped onion and parsley. Roll from smaller end and secure with a wooden pick. Meanwhile, melt margarine in skillet over medium heat or in electric frypan according to manufacturer's directions. Add veal rolls and cook about 10 minutes, turning as needed, or until pale brown on all sides. Add the mush-

rooms; cover and cook 5 minutes, stirring occasionally. Stir in the remaining 1/2 cup chopped onion, basil, pepper, parsley, celery, bay leaf and wine. Reduce heat; cover and simmer about 15 minutes or until veal is tender. Remove picks from rolls; discard parsley sprigs, celery and bay leaf. Place veal rolls on a serving dish; keep warm. Stirring constantly, gradually add cream to corn starch. Stir into mixture in skillet. Simmer over low heat, stirring constantly, until smooth and thickened. Spoon a little sauce over veal. Serve remaining sauce with the veal.

DIPLOMATS SALUTE K OF C AUXILIARY TO INDUCT OFFICERS

Vatican City—(NC) — Diplomats accredited to the Holy See have presented the outgoing Papal Secretary of State Amleto Cardinal Cicognani, with a silver platter engraved with a dedication and the signature of each diplomat.

Mrs. Lorraine Hannon, president, and other officers of the Ladies Auxiliary, Knights of Columbus, will be installed Thursday night, June 5. The meeting will begin at 8:30 with a dedication and the signature of each diplomat.

TRANT'S

CHURCH SUPPLIES AND RELIGIOUS ARTICLES

JUNE IS . . .

FATHERS DAY

DEVOTION TO THE SACRED HEART

Many occasions can best be remembered by a gift from Trant's

STATUES • PLAQUES

We Carry Cards For All Occasions

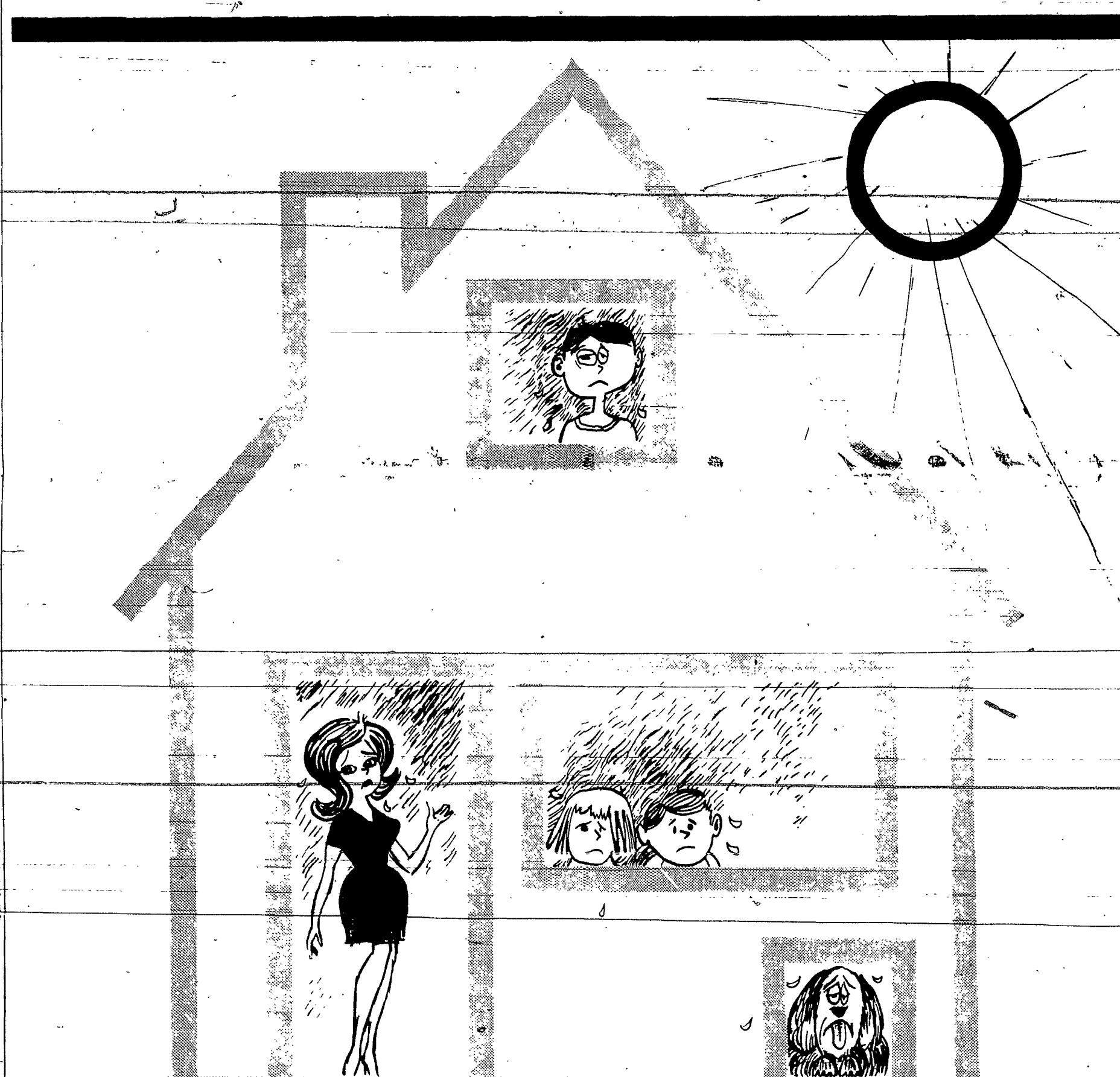
TRANT'S

96 CLINTON AVE. N.
115 FRANKLIN ST.
Phone 454-1840

CHURCH SUPPLIES AND RELIGIOUS ARTICLES

OPEN DAILY from 9 A.M. to 5:30 P.M.

THURSDAY Evening 'til 9 P.M.



Julius Kessler Co., Lawrenceburg, Ind. Blended Whiskey, 86 Proof 72 1/2 % Grain Neutral Spirits.

Smooth as Silk.
If we made those words on our label bigger, would that convince you Kessler really is Smooth as Silk?

Well, maybe.
Take one sip, though, and we know you'll be convinced. You might even kiss your old brand goodbye.

4.99 QUART
4.49 4/5 QT.
2.85 PINT

Make this the year you give your family Central Air Conditioning

This is the year to take the big step towards Total Comfort — Central Air Conditioning.

With whole-house cooling, your family feels better at the end of a hot, muggy day — instead of tired, sometimes irritable. They'll sleep better with quiet, central air conditioning — never annoyed by outside noises. And, awake relaxed, refreshed — ready to face the new day with a smile.

Dining is a pleasure, too. A relaxing meal sets the pace for an enjoyable evening and a good chance for informal family discussions. And, air conditioning is a must for home entertaining. Whether it's a small get-together with friends or a formal party, your guests stay fresh and cool, from arrival till departure.

You'll be ahead in value, too. A centrally air conditioned home holds its value year after year.

For more information on Central Air Conditioning or Total Comfort, call the RG&E or one of the many competent heating and cooling contractors in the Rochester area.

RG&E
ROCHESTER GAS AND ELECTRIC
83 EAST AVENUE • 546-2700

TOWARD TOTAL COMFORT
Central Air Conditioning
A BIG STEP

All nine pages your selection of this special