

How About a Tomato Jam Session?

There's one thing about you have them, you really have them. If you set out several tomato plants in spring with the idea of having luscious red, ripe tomatoes on your table later on in the summer you begin to feel like Frankenstein — you've created a monster and now you don't know how to stop it.

Well, two good recipes for Green Tomato Jam and Spiced Tomato and Pineapple Relish are designed to help you out of your dilemma. No need to send the children on ceaseless rounds of tomato-carrying to the neighbors or to spend endless hours stewing over tomato ketchup. Either the jam or the relish makes an ideal hostess gift or a most unusual condiment to set forth on your own table. Both take care of nature's insane bounty quite handsily, since the recipes are short-boil ones using liquid fruit pectins. You get all that old-time flavor without all that old-time bother.

On the other hand, if nature has not been quite so kind, you can always make a version of the Spiced Tomato and Pineapple Relish using canned tomatoes. The recipe is a good one to remember when you're feeling in a creative mood — some midwinter day.

GREEN TOMATO JAM

3 cups prepared tomatoes (about 1 1/2 lb. green tomatoes)
1/2 cup lemon juice (4 medium lemons)
7 1/2 cups (3 1/2 lb.) sugar
1 bottle (6 oz.) liquid fruit pectin

First prepare the tomatoes. Scald, peel, and grind about 1 1/2 pounds green tomatoes. Measure 3 cups into a very large saucepan. Squeeze the



When you're faced with a bumper crop of tomatoes, turn nature's insane bounty into ideal hostess gifts or condiments for your own table with these recipes for Green Tomato Jam and Spiced Tomato and Pineapple Relish.

juice from 4 lemons; measure 1/2 cup into saucepan with tomatoes.

Then make the jam. Thoroughly mix sugar into tomatoes in saucepan. Place over high heat, bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and at once stir in fruit pectin. Skim off foam with metal spoon. Then

stir and skim for 5 minutes to cool slightly and prevent floating fruit. Ladle quickly into glasses. Cover at once with 1/2 inch hot paraffin. Makes about 11 medium glasses.

SPICED TOMATO AND PINEAPPLE RELISH

2 cups prepared tomatoes (about 1 1/2 lb. fully ripe tomatoes)
5 1/2 cups (2 lb., 6 oz.) sugar
1 box (1 1/2 oz.) powdered fruit pectin
1 can (13 1/2 oz.) crushed pineapple
2 tablespoons vinegar
2 teaspoons Worcestershire sauce
1/2 teaspoon cinnamon
1/2 teaspoon allspice
1/4 teaspoon ground cloves

First prepare the tomatoes.

Scald, peel, and chop about 1 1/2 pounds tomatoes. Bring to a boil over high heat. Then reduce heat and simmer 10 minutes, stirring occasionally. Remove from heat. Measure 2 cups into large saucepan.

Then make the relish. Measure sugar and set aside. Thoroughly mix fruit pectin, pineapple, vinegar, Worcestershire sauce, and spices into tomatoes in saucepan. Place over high heat and stir until mixture comes to a hard boil. Immediately add all sugar. Bring to a full rolling boil and boil hard 1 minute, stirring constantly. Remove from heat and skim off foam with metal spoon. Then stir and skim for 5 minutes to cool slightly and prevent floating fruit. Ladle quickly into glasses. Cover at once with 1/2 inch hot paraffin. Makes about 8 medium glasses.

Spiced Canned Tomato and Pineapple Relish. Prepare Spiced Tomato and Pineapple Relish as directed, substituting 1 can (16 oz. tomatoes) for the prepared fresh tomatoes.

10 Years Later

He's Doctor Now



DR. BALAISIS

Tertiaries To Hear Former Rabbi

Dr. David Roz, an ex-rabbi, will address Franciscan Tertiaries at a community and commitment program Aug. 5-9 in St. Paul's Abbey, Newton, N.J.

Dr. Roz's theme will be the social implications of the Beatitudes as they rise from the Tradition of the Old Testament.

The annual program was initiated five years ago by Very Rev. Sebastian Falco, O.F.M., Cap., who presently teaches scriptural theology at St. Bernard's Seminary.

Attending the program from Rochester are Miss Ruth Ashburn, chairman of the local organizing committee; Miss Rebecca Ohm, Mrs. Illa Tota and Sisters Margaret Caulfield, R.S.M. and Mary Bernard, R.S.M., all members of the Secular Order of St. Francis of Assisi.

Ten years ago, the Courier-Journal ran a story about "the ordinary high school student who goes about his business of getting a good education so that he can fill the leader's shoes of tomorrow."

The story was a low-key answer to current critics of "the younger — and so-called beat-generation." It featured David Balaisis, an Aquinas sophomore from St. George's Lithuanian parish, who was playing football and chalking up an "A" average.

May the writers take note: it's Doctor David Balaisis now. Their "typical youngster" received the M.D. degree this year from the University of Toronto and is interning at St. Michael's Hospital, Toronto. He is the son of Mr. and Mrs. Anthony Balaisis of 97 Warsaw St.

KILLED IN CRASH

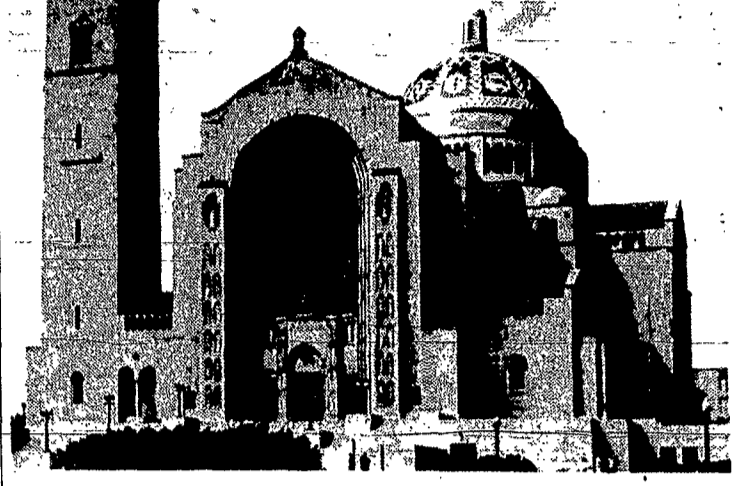
Nairobi, Kenya — (RNS) — Mrs. J. Clyde Shenk, 57, a Menonite missionary stationed at Migori, Kenya, was killed here in the crash of a light plane. Four of her children are missionaries.

HONOR MARY ON AUGUST 15

Feast of the Assumption Masses 7, 8, 9, 10, 11 A.M., 12 Noon, 4 P.M. Special Concelebrated Mass at 6 P.M.

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First prepare the tomatoes. Scald, peel, and grind about 1 1/2 pounds green tomatoes. Measure 3 cups into a very large saucepan. Squeeze the

And for a Hot Day

For a bright and refreshing hot weather dessert or just for wowing the ladies of the card party, try Peach-Berry Salad Sesame.

The salad is twice-blessed — not only cool to eat but requires no cooking.

SALAD SESAME PEACH-BERRY

1 can (1 lb. 13 oz.) cling peach halves
Lettuce cups
2 cups fresh strawberries,

raspberries or blueberries
1/2 cup dairy sour cream
1 tablespoon sugar
1 tablespoon lemon juice
Dash salt
1 tablespoon toasted sesame seeds

Drain peaches and chill thoroughly. Just before serving in lettuce cups and top with berries. Blend sour cream, sugar, lemon juice, salt and half of sesame seeds; spoon over fruit. Sprinkle with remaining seeds. Serve at once. Makes 6 to 8 salads.

Nuns Roll Up Sleeves To Save New Priory

Minneapolis — (RNS) — Busesmen walking into offices of Minneapolis or St. Paul firms this Summer may find a Catholic nun at the receptionist's desk.

About 55 Sisters of the Order of St. Benedict have taken summer jobs to raise money for a large payment due this Fall on their new priory in suburban Maplewood, into which they moved four years ago.

Besides receptionists, they are working as secretaries, typists, file clerks, cooks, hospital workers, tutors and aides to the elderly.

Sister Rolaine Diethelm, O.S.B., of St. Paul's Priory in Maplewood, said the nuns were faced with either raising the needed funds this Summer, or refinancing their mortgage at a 3 per cent hike in the interest rate.

They chose to raise the mon-

ey by finding Summer jobs, with the help of "Employers' Overload," an agency here.

The order is largely a teaching and nursing unit. St. Paul's Priory serves as headquarters for 232 nuns and has 53 members in residence.

Sister Rolaine said it is unlikely that the nuns will be able to provide all the money needed for the mortgage payment from Summer employment. She said a part of the debt may still have to be refinanced.

The number of new members has declined while the number of retiring Sisters has increased, resulting in a squeeze "on the paychecks coming in," she said.

For many of the nuns, it is their first contact with the business world.

For 18 months, the long traditional nun's habit has been optional for members of the priory, and most of them now wear conservative street clothes with their veils.

The veils may be removed if employers object to them, Sister Rolaine said.

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Football Camp Set at McQuaid

A football camp will be held at McQuaid Jesuit High School, Aug. 11 through Aug. 22 with sessions nightly from 7 p.m. until 9 p.m.

Called the Upstate Football Camp, it will be directed by Leo Hand, a former linebacker for the University of Dayton and Kansas State Teachers College, who is presently junior varsity football coach at McQuaid. The camp is staffed by area coaches and former professional and college football players such as: Ron Skufca, former guard for the Buffalo Bills; Doug Curtis, former tackle for Kansas State Teachers College; Tom Brennan, former high school All-American and fullback for the University of Buffalo; and John Roselli, head backfield coach at McQuaid High.

The camp is devoted to conditioning and the teaching of basic fundamental football skills. All boys age 12-18 may attend. Registration is Saturday Aug. 9, from 2-5 p.m. at the McQuaid gymnasium.

A tuition charge of \$18 is required.

Divinity School Official Retires

Mrs. Einar Anderson, associate director of the Field Education Department of Colgate Rochester Divinity School/Bexley Hall, has retired after 25 years as a leader in Christian education in the Rochester area.

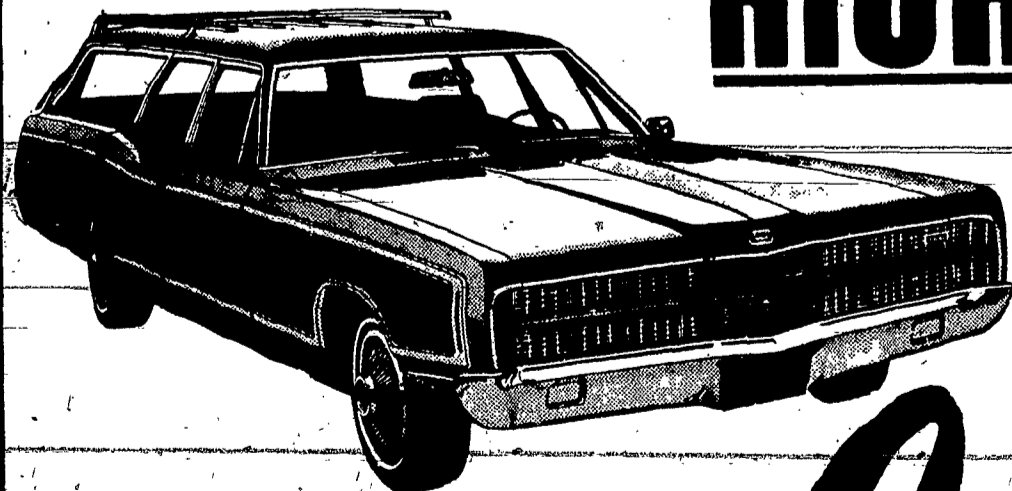
Mrs. Anderson joined the staff of Colgate Rochester in 1955 and has had charge of the administration and placement of divinity students in their field education assignments. In her efforts to match a student's interest with his field work, she has been in close contact with hundreds of churches throughout the area as well as social agencies and community organizations.

She will continue as a consultant in field education at the school.

K. OF C. AUXILIARY SCHEDULES DINNER

The Ladies Auxiliary of Knights of Columbus Council 178 will honor Miss Ann Nary, immediate past president, at a dinner at 6:30 Friday night, Aug. 15 in the Monroe Avenue clubrooms. Mrs. John Gardland is chairman.

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