## A Brownie of Another Shade

When is a brownie not made of chocolate? When it's flavored with nutritious pea-nuts and honey!

Golden Peanut Brownies have the sunny taste and color of 'bee'-licious honey. Smooth, creamy peanut but-ter is blended in for extra protein. Chopped peanuts dd crunchy texture. These brownies are easy to prepare and can be made by young, sters themselves.

They keep well. They ship

Each chewy bite of a Peanut Brownie is as healthful as it is flavorful with the nutritional bonus of enriched flour. At no cost to you, three essential B. vitamins, thia-mine, macin and riboflayin and the mineral, iron, have been added during milling.

Combine flour, baking powder and salt. In a separate bowl, mix together sugar, peanut butter and honey until smooth. Beat in eggs, one at a time; gradually add flourmixture. Stir in peanuts. Spread in greased 9-inch square pan. Bake in preheated 350° oven 20 to 25 minutes, or until cookies begin to shrink from sides of pan. Cool 15 minutes. Cut into squares. Cool completely be-

fore removing from pan.

PEANUT BROWNIES

16 cookies 1 cup enriched flour\* teaspoons baking powder teaspoon salt eup sugar cup creamy peanut butter cup honey eggs'

1 cup salted cocktail peanuts, chopped

\*Spoon flour into dry meas-

flavor gelatin

11/2 cups boiling water

Family Rosary

1/2 cup sugar\*

NOTE: If self-rising flour uring cup; level. Do -not is used, omit baking powder

Delicate Chiffon Pie Popular as Ever

Back in the Roaring Twenties, when chiffon dresses were all the rage, chiffon pie made its debut. Although pies of all sorts have been dessert favorites for centuries, chiffon pie wasn't "invented" until 1921, when a professional baker, casting about for a novelty item to increase bakery sales, hit upon the idea of -incorporating stiffly beaten egg whites into fruit-flavored gelatin mixtures. The resulting pastel fluff looked for all the world like chiffon. At least, his mother thought so, and named the pie for the fabric.

Though the popularity of the fabric chiffon has fluctuated during the years, the pie has steadily grown in favor. Today, just as many new fibers other than the original silk are used to make chiffon, ingredients-other\_than\_egg whites are used to give chiffon pies their delicate, airy texture.

One of the advantages the present day has over those Roaring Twentles is the avail-



Blueberry glace pie is made with grape gelatin and whipped topping mix.

Strawberries, best loved of all berries, combine with strawberry flavor gelatin to make Transcendental Strawberry Pie. One taste will tell you that the flavor extends beyond the limits of ordinary experience.

TRANSCENDENTAL STRAWBERRY PIE 1 package (3 oz.) strawberry flavor gelatin cup sugar topping. cup boiling water

4 cup cold water cup strawberries, sliced cup prepared whipped topping or whipped cream 1 baked 9-inch pie shell, cooled Dissolve gelatin and sugar in



## **BLUEBERRY GLACE PIE**

The Family Rosary for Peace filling and chill until firm.

2 tablespoons lemon juice 1 envelope whipped top-

baked 9-inch pie shell teaspoon almond extract cup fresh blueberries\* \*Or use 1 cup drained canned or thawed frozen blueberries; decrease sugar to 1/4 CUD.

Dissolve gelatin, sugar, and salt in boiling water. Add lemon juice. Set aside 1/2 cup gelatin-mixture. Chill remaining gelatin until slightly thickened. Prepare topping mix according to package directions. Measure 11/3 cups and blend into the slightly thickened gelatin. Spoon ito pie shell; chill until almost

firm. Meanwhile, add almond

extract to reserved gelatin

and chill until thickened. Stir

## **AOH** Leader To Address **Relief** Dinner

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Eimira - Michael A. Dela unty of Montclair, N.J., nation-l president of the Ancient Order of Hibernians, will address the Northern Ireland Relief dinner tomorrow night, Nov. 15, in St. Patrick's hall.

Irish dancers and a choral group will entertain. The public affair is under the auspices of Msgr. John J. Lee Division, AOH, with Robert J. Long, When we open a depot to stock used clothing, furni-Gerald F. McLaughlin and John ture and utilities for the dis-A. Dean in charge. A social hour will begin at 6. advantaged we are going to open ourselves to a great deal of criticism.

Delahunty, a native of County Kerry and a 1950 graduate of the National University of Iresay we are regressing in that land in Cork, proposes to raise we are not meeting the real issue. Others would maintain through the Hibernians, \$1 mill lion for the victims of riots in that every man in this nation should pull himself up by the North Ireland.

Fr. Sebastian

## **Dinner Speaker**

to draw upon to stock their Father Sebastian Falcone individual poverty centers OFM. Cap., of St. Bernard's and to meet the frequent re-Seminary faculty will be princiquests of welfare workers. pal speaker at the annual reunion dinner of the Monroe Curia, Legion of Mary, at 6 p.m. Sunday, Nov. 23, in Logan's Res-taurant, Scottsville Road.

man of the diocesan Adult Reigious Education Program.

will be the principal topic at a "Cana Night" scheduled by pa-Father William A. Trott, dioco- rishioners of St. Christopher's san Legion of Mary spiritual di- Church from 7:30 to 10:30 p.m. rector; Father Bruce Ammer-Sunday, Nov. 16, in the Medi ing, spiritual director of the cal Building, 3350 Union St. Monroe Curia, and Father Rich-North Chili.

ard Mattie, spiritual director of the Junior Curia.

Legionnaires will gather in and former director of the St. Augustine's Church at 5 p.m. diocesan Family Life Bureau, for prayers and Benediction be- will be the speaker. fore going to the dinner.

Included in the program will be a folk-Mass and a renewal-of marriage vows.

**GENERAL HOSPITAL** 

memos

There are those who would

boot straps — that the oppor-tunity for bettering one's

self is here if only one takes

Primarily the idea for a

depot or warehouse was gen-

erated by a request of the

Rochester inner-city parishes.

They wanted a larger source

the initiative,

Schraders Mark **Golden Wedding** 

children

have

The annual Twig Sale for the benefit of Rochester General Mr. and Mrs. Fred B. Schra der, celebrated the 50th anni-Hospital will be held from t versary of their wedding Nov. a.m. to 4 p.m. Tuesday, Nov. 18 4, at their home on Five Mile at "The Club," 45 Gould Street.

ine Road, Penfield.... The handiwork of more than The Schraders, now of St. 1,800 area women will stock the in blueberries; spread over Joseph's parish, were married booths. Lunch will be served, at St. Francis Xavier. They and there will be baby sitting





The new flat grant principle of the welfare system has produced many new problems in reference to needs that were capable of being met to some extent under the previous system.

When all is said and done, the welfare system, as we know it, is basically inadequate to meet the needs of the poor in this era. The Kerner Report on civil disorders states this very clearly:

"Our present system of public assistance contributes materially to the tension and social disorganization that have led to civil disorders. The failure of the system alienates the taxpayer who supports it, the social worker who administers it, and the poor who depend on it . . . the welfare system is designed to save money instead of people and tragically ends up doing neither" neither.'

strap cliche'. But too often we fail to realize that the needy have been in many in-stances disadvantaged by history, tradition, apathy and purposeful injustice. We here see our work as involving people in the realization that all not right with the world. Attention: Hazel Westfall, Seneca Falls — The Secular Mission is most pleased to support the opening of a House of Concern in the town of Lyons. We understand that

Yet can we as Catholic Chris-

tians pass by the way assum-

ing that the Samaritan will

arrive on the scene? Too often

we try to justify our inactiv-

ity by means of the 'boot

this new venture will be sponsored by the House of Concern, Seneca County, but staffed by the Lyons community. With all the problems of poverty in Wayne County, this should be a means of fulfilling some basic human needs. With the continued We are conscious that setsupport of some of our peoting up poverty or human ple I am sure we will be able needs centers can be looked

to continue this concept in upon as a 'band aid approach'. the rural areas.



MISSIONS

boiling water. Add cold water. Chill until thickened; then

add strawberries. Chill until ping mix very thick. Beat with electric mixer or rotary beater until fluffy and light in color about 3 minutes. Blend in prepared whipped topping. Pour filling into pie shell. Chill until firm — 4 hours or

more. If desired, garnish with additional prepared whipped BLUEBERRY GLACE PIE 1 package (3 oz.) grape

Legion of Mary

'Communication'. 'Cana Night' Topic Father Sebastian is cochair-"Communication in Marriage"

Dinner guests will include

Father Gerald E. Dunn, pas tor of St. Theodore's Church



Annapolis, Md., Rep. Frank Horton stopped to talk with midshipmen from the 36th Congressional District. The midshipmen (seated from left) Daniel G. Hickey, son of Mrs. Mary R. Hickey, 125 Penhurst Road, Rochester; Wallace J. Wagemaker, son of Mr. and Mrs. Reginald H. Wagemaker, 98 Broad St., Lyons; (standing from left) John T. Iaia, son of Mr. and Mrs. Thomas C. Iaia, 63 Browncroft Blvd., Rochester; Steven W. Horton, the congressman's son: Paul S. Kenney, son of Mr. and Mrs. Paul Kenney, 11 Birmingham Drive, Rochester; Tobin R. McNatt, a Pittsford High School graduate, son of Mr. and Mrs. Robert S. McNatt, Arnold, Md.; and John J. Parus, son of Mr. and Mrs. Eugene J. Parus, 34 Halstead St., Rochester. Horton is accepting appointment applications and urged those interested in attending any service academy to contact his office before Nov. 26.



ORATORIO SOCIETY TO SING 'CREATION'

Members of parish and other church - related publicity bu-

reaus are invited to a public

relations conference at 7:30

p.m. Monday, Nov. 24, at the

Rochester Institute of Technol-

ogy's downtown center at 50

Veteran newsman Jack M.

Tucker will analyze practical methods of getting news re-

leases into print. Business, industry and service organizations

also are invited with registra-

tions to be sent to A. Robert Maurice, RIT Extended Services

Divisions, 1 Lomb Memorial

Tucker has worked on major

dailies in Rochester, New York City Los Angeles and Phoenix,

He plans a two-hour presenta-tion on "How Publicity Chair-men Get Results"

1969

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Main St. W.

Drive.

