



### Mother Cabrini Scholarship Tea

Two girls attending Rochester Catholic schools on scholarships provided by Mother Cabrini Circle are pictured at Circle's annual tea Oct. 4 in Cutler Union. From left are Miss Nola DeRouen, Circle president; Mrs. Pauline Harris, tea chairman; Deborah Harris, Our Lady of Mercy High School; Miss Ruth Ashburn, vice president; Brenda Roberson, St. Agnes High. Circle currently is contributing nearly \$3,500 toward tuition for 18 Negro pupils at the schools and at Nazareth Academy, St. Joseph's Business High School and Aquinas Institute.

## COURIER / WOMEN

### Unit Pricing Inaugurated Here

COMET CLEANSER-GT	030
1-lb-6 OZ	PRICE .28
116079	UNIT COST .20/LB

CODE (30 CANS PER BOX)  
TOTAL PRICE (2.80)  
UNIT PRICE (20 CENTS/LB)

Rochester — Star Supermarkets, Inc. has introduced a unit pricing system to help consumers determine the best buy for their food dollar from several different brands and sizes of the same product. The locally-based 36-store chain becomes the first supermarket in the state outside of New York City to adopt the new price structure.

Unit pricing tells shoppers how much products cost by the ounce, pound, pint, quart or some other common denominator suitable for specific comparable items. According to Star president Wallace E. Fearnley, "its purpose is to

take the guesswork out of prices and make it easier for consumers to compare costs."

At a glance a customer can tell, for example, that the best buy of Comet Cleanser is the 1-lb. 6-oz. can for 20 cents a pound rather than the smaller 14-oz. size at 21 cents. If shoppers prefer the 6oz. can packed in units of four cans, they'll be buying an item which costs 31 cents a pound.

"The use of printed labels," Fearnley emphasized, "is a tremendous convenience to today's time-conscious homemaker. She Ph.D. in mathematics, or a hand calculator, or have to



The early American recipe for Pound Cake actually measured ingredients by the pound, and what a prodigious lot of batter it must have made.

It's still "Pound" Cake, though baked in one medium-size tube pan. This one uses all-purpose flour smoothed with corn starch. Sherry wine supplies the flavor, with more sherry or lemon juice as accent in the glaze.

- SHERRY POUND RING**
- 2½ cups sifted flour
  - ½ cup corn starch
  - 2 teaspoons baking powder
  - 1 teaspoon salt
  - 1½ cups sugar
  - 5 eggs, separated
  - 2 teaspoons vanilla
  - 1½ teaspoons grated lemon rind
  - ¼ cup dry sherry

Sift flour, corn starch, baking powder and salt together; set aside. In mixing bowl, stir margarine and sugar until blended. Add egg yolks; mix well. Add vanilla and grated lemon rind. Stir in sifted flour mixture alternately with sherry, beginning and ending with flour and mixing until smooth after each addition.

Beat egg whites until stiff, but not dry. Fold gently into batter. (Batter will be very stiff.) Turn into well greased 9 x 3½-inch tube pan. Bake in 325° F. (slow) oven about 1¼ hours or until cake springs back when touched. Let stand 5 minutes, then invert on wire rack to cool. Drip on glaze made of 1 cup sifted confectioner's sugar and sherry, cream or lemon juice.

## All in the Family The Durability Of Wood

By Sarah Child



My friends, some of them readers of this column, tell me that they do not need to call me up to find out what I've been doing. They simply pick up the Courier-Journal every week.

One neighbor couldn't understand why I failed to report about our house being painted or that the village came and removed two of our willow trees that were interfering with their storm sewers while we were away on vacation.

But as I told him — some things are so personal a writer must exercise a modicum of discrimination now and then.

I do not place my woodworking class which I started last week at the junior high school in that category.

It is something I have wanted to do a long time, for of all materials one could choose to work with I can think of nothing that gives me more pleasure than the handling of wood.

But besides touching wood and feeling the strength, there is the knowledge of its durability, a material that can last for centuries even with daily use.

Then there is the smell of fresh cut wood, reminiscent of the pine forests I played in as a child. Clean, refreshing and tantalizing.

And finally there is beauty for the eye, various grains or just the plain satiny smoothness.

The power tools, of course, are something else again. They too are durable, sleek, shiny and powerful — and altogether frightening, as they whirr their way through a piece of wood in seconds.

But, I do not plan to weaken. There are eight men in the class to seven women and I've already discovered at least one of the former who will stand next to the big straight saw if I pinch my face together in a composite of horror and fear when it's my turn.

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