

Have Your Cake and Read It, Too

Catholic Press Features

New York — It may be a half-baked idea to some Scriptural scholars, but if it comes out all right housewives may have to make room on the cookbook shelf for the Bible.

The Bible is the main ingredient in a variety of recipes for "Scripture Cake," a dessert highly recommended by various Bible-reading committees as one way to develop a taste for Biblical reading, especially among women.

There are several "Scripture Cake" recipes that have been

in circulation throughout the country and here's one of them.

- 4 1/2 cups 3 Kings 4:22
- 1 1/2 cups Psalms 55:21
- 2 cups Jeremiah 6:20
- 2 cups II Samuel 16:1
- 2 cups Song of Solomon 2:13
- 2 cups Numbers 17:8
- tablespoons Judges 14:18
- 1 pinch Luke 14:34
- 6 Isaiah 10:14
- 1/2 cup Judges 4:19
- 2 teaspoons I Corinthians 5:6
- 8 1/2 teaspoons II Corinthians 9:9

"After following instructions in Proverbs 23:14, pour batter into well-greased loaf-pans and bake for 50 minutes at 325 degrees. Cool, and slice after a few John 11:9."

By referring to the Old and New Testaments, anyone wishing to fill in the missing ingredients would find these clues:

3 Kings 4:22 — "And Solomon's provision for one day was 30 measures of fine flour."

Psalms 15:21 — "The words of his mouth were smoother than butter."

Jeremiah 6:20 — "... and the sweet cane from a far country."

II Samuel 16:1 — "... and a hundred bunches of 'raisins.'" Song of Solomon 2:13—"The

fig tree putteth forth her green figs."

Numbers 17:18 — "For the house of Levi was budded, and brought forth buds, and bloomed blossoms, and yielded almonds."

Judges 14:18 — "What is sweeter than honey?"

Luke 14:34 — "Salt is good..."

Isaiah 10:14 — "... and as one gathereth eggs..."

Judges 4:19 — "... and she opened a bottle of milk and gave him a drink."

I Corinthians 5:6 — "Know ye not that a little leaven leaveneth the whole lump?"

II Chronicles 9:9 — "... and she gave the king 120 talents

of gold, and of spices great abundance..."

Proverbs 23:14—"Thou shalt beat him with the rod."

John 11:9 — "Are there not 12 hours in the day?"

Other instructions include:

"Cream butter and sugar; beat in eggs, one at a time; add flour, sifted before measuring, baking powder and salt, alternately with milk; stir in honey; add spices; stir mixture until well blended and then add raisins, figs (chopped) and almonds (sliced or chopped)."

Now that you have the hang of it, you're on your own with this "Scripture Cake" recipe:

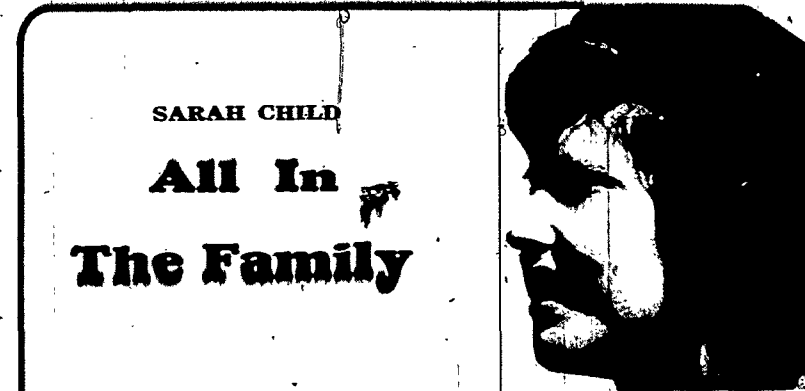
- 1 1/2 Judges 5:25
- 2 cups Jeremiah 6:20
- 4 1/2 cups 3 Kings 4:22
- 2 cups I Samuel 30:12
- 2 cups Nahum 3:12
- 1 cup Numbers 17:8
- 1/2 cup Judges 4:19
- 2 teaspoons I Samuels 14:25
- 2 teaspoons Amos 4:5
- 6 teaspoons Jeremiah 17:11
- 1 pinch Leviticus 2:13

"Season to taste according to II Chronicles 9:9 and follow Solomon's suggestion for making cake in Proverbs 14:23."



CDA Helps Poor

Mrs. William E. Crosby, regent of the Catholic Daughters of America, Court Our Lady of the Cenacle, 1139, examines materials describing living conditions in Wayne County with Sister Florian, SSSJ, a volunteer at the Clyde Credit Union. The group recently gave Credit Union a check for \$250, for no-interest loans.



SARAH CHILD

All In The Family

"The school nurse came in this morning and asked everybody what we had for breakfast," our kindergartner reported at lunch one day.

I said nothing and continued to pass around the peanut butter and jelly sandwiches, but my mind was going back nearly 30 years ago when another school nurse had asked another little girl what she had had for breakfast.

"Still not minding their own business," I grumbled sotto voce and wiped up the first glass of spilled milk.

As a first grader I too had often turned up my nose at the scrambled eggs or oatmeal my mother had proffered and had settled for the "old world" breakfast of a bowl of half coffee, half milk with crackers crumbled in it.

My father had eaten it as a child and although he now preferred eggs and bacon, the verboten coffee and milk mixture sweetened with sugar and laced with crackers went down much easier for me.

We didn't get it often but on one morning I did the nurse happened to check. I felt silly, for even then I knew that such a repast was not nutritionally wise.

"What did you tell the nurse," I finally asked our eldest, with only a touch of grouch in my voice.

"I couldn't lie," she said. "I told her coffee, toast and jelly."

"You didn't mention that the

rest had juice and porridge (our word for oatmeal à la the "Three Bears") I asked, fearful that the whole school would think I was a neglectful mother.

She hadn't. I was annoyed until I saw the humor of it. Served me right for letting them have coffee. Much better to let them go off with nothing in their stomachs when they refuse to eat the "balanced diet." I prepared. At least it sounds better on paper.

And, I was thankful it wasn't the morning she had wanted and received leftover chocolate cream pie, or cold hamburgers from supper the night before. All have been served as breakfast at our house. But these have been the better choices.

When my younger brother visits, for example, he likes to fix a balogna sandwich and orange pop to start the day. He will eschew this standard fare, however, if I happen to have a dish of leftover scalloped potatoes or one of macaroni and cheese.

My son happens to be partial to cold batter fried chicken and anything chocolate.

As for me there are few dishes more tempting than last night's hamburger on a bun, cold and congealed and liberally sprinkled with pickle relish.

Guess the coffee and toast breakfast is comparatively innocuous. By the time number two child gets to kindergarten and answers the inquisitive nurse, his breakfast answer may set her on her ear.

Cheesecake Can Be A Peachy Thing

Here's a peachy thing called cheesecake pie. The peaches are the freestone kind, with a rosy dining, canned rather than frozen.

The crust is made from 16 graham crackers, crumbled (for 1 1/2 cups of crumbs); two tablespoons of sugar and half a stick of margarine or butter.

PEACHY ORANGE CHEESECAKE PIE Filling

- 1 tablespoon (1 envelope) unflavored gelatin
- 2 tablespoons water
- 1/2 cup sugar
- 1 egg yolk
- 1/2 cup frozen concentrated orange juice, thawed
- 1 1/2 cups cottage cheese
- 1/2 cup whipping cream, whipped
- 1 egg white
- 2 tablespoons sugar
- Sweetened sliced peaches

To prepare Crust: In a small bowl mix together crumbs and sugar; stir in butter. Reserve 2

tablespoons crumbs for garnishing pie; press remaining mixture firmly and evenly against bottom and sides of a 9-inch pie plate, building up slightly around rim. Bake 5 minutes. Cool on wire rack.

To prepare Filling: Soften gelatin in water. Meanwhile, in a 1-quart saucepan combine 1/2 cup sugar, egg yolk and orange juice. Cook over medium heat, stirring constantly, until thickened (about 3 minutes). Remove from heat; add softened gelatin; stir until dissolved. Cool. In a large mixing bowl beat cottage cheese until smooth; beat in gelatin mixture; fold in whipped cream. In a small mixing bowl beat egg white until foamy; gradually add 2 tablespoons sugar and beat until stiff. Fold into cottage cheese mixture. Chill until mixture mounds. Mound into pie shell. Garnish top of pie with peach slices and reserved 2 tablespoons crumbs. Chill.

Weekend Airwaves

SATURDAY

Chan. 21-TV, Rochester 5:30 P.M. "INSIGHT": Drama by Paulist Prod.

WSAY, Rochester WRLX, Auburn WCLI, Corning 7 P.M. Bishop Hogan speaks on Family Rosary program

SUNDAY

WROC, Rochester 7:45 A.M. Sacred Heart program

Chan 10-TV, Rochester 8:30 A.M. Sunday Mass

WEBO, Owego 9:25 A.M. Sunday Mass

Chan 10-TV, Rochester 1 P.M. "INSIGHT": Drama by Paulist Prod.

WHAM, Rochester 6:45 P.M. "God in the Headlines"; Father Richard Tormey

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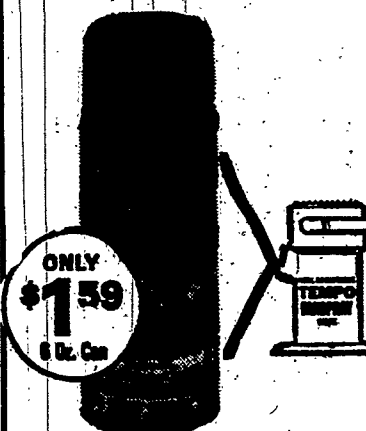
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