

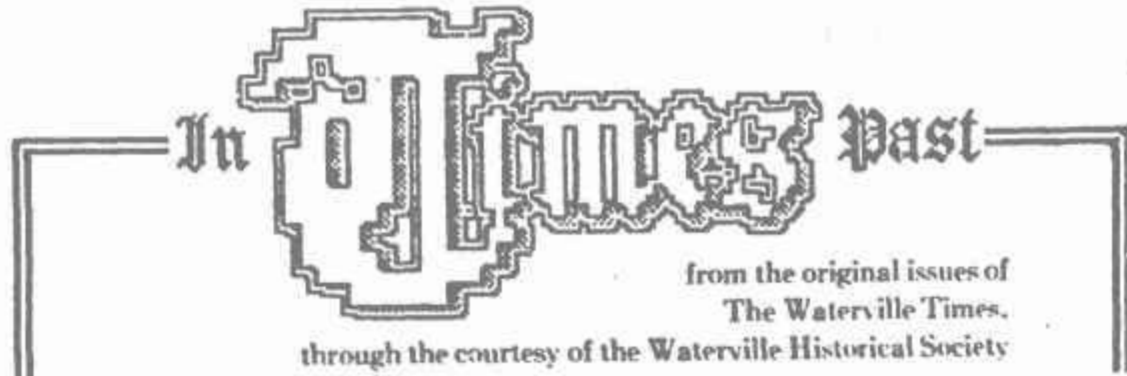
The Waterville Times

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MARY CONGEO CLEARY, PUBLISHER



100 YEARS AGO

Lent begins next Wednesday . . . Mr. Martin Ready has been made a member of the Waterville band and will act as drum major . . . we have had additional signs of an open winter this week, viz: more snow and cold nipping winds; temperatures were 28 below zero last night . . . the Little Workers will give an entertainment at the Baptist church next Thursday evening; admission 10 cents . . . a petition has been in circulation here this week to have the Saturday half-holiday law repealed; the general opinion is that the law is a nuisance . . . a Florida excursion under the auspices of the West Shore and Pennsylvania railroads will start from New York on Feb. 22; tickets from Utica will cost \$54.50, and the start from that place will be Feb. 21 . . . horse distemper is prevalent in this section . . . George Beach has just

completed a new ice house for Mrs. E. Conger, which is being filled with ice from Bailey's Lake.

The most sensational murder that has occurred in Chicago in many years took place at 2 a.m., Feb. 8, 1888, when Amos J. Snell, 64, one of the best known and wealthiest real estate owners in that city, was shot and instantly killed by a burglar in his home. Mr. Snell was a native of Little Falls, N.Y., and had lived in Chicago since 1844.

50 YEARS AGO

The Haxton Canning Company plans to can peas and corn at the local plant in 1938, company officials told 130 farmers Tuesday at a dinner in the Odd Fellows Temple.

William McElhinney, Wesley Regan, William Youngs and Claude Jones will be end men in the Waterville Fire Department minstrel show scheduled Feb. 28 and March 1.

The Waterville Central School basketball team beat Clinton, 32-13, last Friday at Waterville. The losers made only two field goals. Milt Jannone led Waterville with 12 points.

Miss Rosalie O. Mayer, chairman of the Waterville branch of the American Red Cross, received this past week a certificate of appreciation from the National Red Cross in Washington "in recognition of service faithfully performed." Miss Mayer has been chairman for more than 20 years.

Arthur Cahow, 19, son of Mr. and Mrs. Raymond Cahow of Deansboro, died Feb. 5, 1938, in Oneida City Hospital of injuries suffered in a coasting accident the previous day. The young man was said to have been injured when his sled struck a pile of logs near the bottom of a hill.

25 YEARS AGO

The Waterville Junior Chamber of Commerce is investigating the possibility of providing ambulance service for Waterville.

Approximately 300 people viewed the third annual Lions Club Ice Carnival Sunday on the club's rink on East Bacon Street. "Old Waterville" has been selected as theme of the 1963 Academic Union.

Students in the Waterville Central School vocal and instrumental music organizations have purchased two master klieglights which will become part of the permanent lighting equipment in Eastman Auditorium.

Sangerfield Hockey, organized a few years ago, has developed into Junior and Senior teams. Members of the Junior team are Dale Harris, Charles Hughes, Thomas Barnes, Robert Holic, Richard Barth, Dennis Ruane, Ronald Timian, Chuck Chernoff and Robert O'Brien.

Senior team members are Charles Cowen, Paul Holic, James Joy Jr., Dave Darrow, Claude Earley, Bradley Chernoff, Mike Brady and Norm Lopesz.

Food For Thought

BY CAROL McLAREN

St. Valentine's Day is a day for the best of everything. People receive more candy on this day than on any other holiday except October 31. Most of it will be brown chocolate. Today's style of expression of love has changed in many ways. How about trying your microwave and using white chocolate? This form of chocolate contains no chocolate liquor, only cocoa butter, milk solids, sugar and vanilla. Dr. Young R. Choi, a professor of food at the University of Maryland, says, "White chocolate has a low amount of caffeine unlike brown chocolate."

You can purchase white chocolate in bars, blocks and chips from candy shops, mail order, stores, and gourmet food shops. It is not a dipping chocolate. When using your microwave in melting chocolate, use at medium power, about 30 seconds at a time. Stir at the end of each cooking segment. The chocolate will appear to hold its shape, but as you stir, it will become liquid. If you microwave it too long, it will harden or tighten, and it is difficult to resurrect when this happens. Adding a small amount of boiling water may smooth it again. If your chocolate tightens when liquors are added, microwave it again briefly to smooth it.

One lovely Valentine's Day treat can be easily made by dipping fresh strawberries in melted white chocolate. Prepare strawberries by washing and dry them well. Do not remove stems. Dip strawberries into the melted

white chocolate covering it only three-fourths of the way. Place them on a waxed paper covered tray and refrigerate until serving time. These will keep for up to 24 hours.

Fondue Au-hait

8 oz. white chocolate
2 Tbsp. half & half
2 Tbsp. Amaretto liqueur
Pound cake or assorted fruits
Chop chocolate into small pieces. Put chocolate and half and half into a 4 cup glass bowl.

Stir after every 30 seconds of microwaving on medium power about 2 minutes or until chocolate is melted. Stir in amaretto.

Cut pound cake into 1 inch cubes or cut fruit into bite size pieces for dipping into fondue. Makes 4 to 6 servings.

White Chocolate Fudge

2 1/4 cups sugar
1/2 cup margarine
3/4 cup evaporated milk
2 cups miniature marshmallows
1/2 pound white chocolate
1 cup pecan pieces

Combine sugar, margarine, milk and marshmallows in a 2 qt. glass bowl. Microwave on high 3 minutes. Stir well. Continue to microwave on high 2 to 3 minutes or until mixture boils. Then microwave on 50 percent (medium) power and boil for 4 minutes. Grate or chop chocolate into small pieces and add to hot mixture. Stir until chocolate melts. Add pecans and pour into a buttered 8 x 8 square pan. Let cool before cutting in 2" squares. Makes approximately 2 lbs.

Recipes for You

BY MELODIE TURNER

Now that the Holidays are over, we are back to our regular routines and meals. Here is a recipe for a delicious dip for fruit that can be a perfect beginning or ending for a meal. It is also an ideal nutritious after-school snack or something different for your next social get-together.

Fresh Fruit and Orange-Cheese Dip

8 oz. cream cheese, room temperature

1 cup marshmallow cream

grated rind of one orange
Mix dip ingredients until well blended. Dip mixture can be thinned with a teaspoon of milk or water. Center dip in a bowl on a tray of fresh fruit that may include: grapes, apple or pear slices, strawberries, melon balls, pineapple chunks, orange or tangerine sections, kiwi fruit slices.

Following are two recipes for a delicious meal, a tuna chowder with a corn bread accompaniment:

Chunky Tuna Chowder

2 tbsp. butter (1/4 stick)
2 green onions, chopped
3/4 cup water
2 medium-sized potatoes, peeled and diced
1 1/4 cups milk
1 cup (1 8 oz. bottle) clam juice
1 6 1/2 to 7 oz. can tuna, drained and separated into bite-sized chunks
1 cup frozen peas
1/2 tsp. basil
1/2 tsp. salt
1/8 tsp. pepper

In 2-quart saucepan, over medium heat, in hot butter, cook green onions until tender, about 5 minutes, stirring occasionally. Add water and potatoes; over high heat, heat to boiling. Reduce heat to low; cover and simmer about 7 minutes or until potatoes are fork-tender. Stir milk and remaining ingredients into mixture in saucepan; cook over medium heat until heated through, about 10 minutes. Makes 5 cups or 4 servings.

Chili-Cheese Corn Bread

1/2 lb. pepperoni, chopped
2 cups all-purpose flour
1 1/2 cups yellow cornmeal
1/3 cup sugar
2 Tbsp. baking powder
1 1/2 tsp. salt
2 eggs
1 cup milk
1/2 cup vegetable oil
1/2 cup sour cream
1 1/2 cups (6 oz.) Cheddar cheese, shredded
1 4 oz. can chopped green chilies, drained

Preheat oven to 375°. Grease 9" by 3" springform pan. Into large bowl, measure flour, cornmeal, sugar, baking powder and salt. In medium bowl, with wire whisk or fork, beat eggs, milk, oil, and sour cream until smooth. With fork, stir egg mixture into flour mixture just until blended. Stir in pepperoni, cheese, and green chilies. Spoon batter into prepared pan. Bake 45 minutes or until golden and toothpick inserted in center comes out clean. Serve warm. To serve, with metal spatula, carefully loosen bread from side of pan; remove side of pan and slice bread. Makes 14 accompaniment servings.

Advertised specials on bananas in our area grocery stores bring to mind a good cookie recipe we have. It is also a good way to use up the last two overripe bananas! The cookies resemble banana bread but are of a smoother texture.

Banana Jumbos

1/2 cup butter
1/2 cup soft shortening
1 cup sugar
2 eggs
1 cup mashed ripe banana (about 2)
1/2 cup buttermilk
3 cups flour
1/2 tsp. salt
1 1/2 tsp. baking soda
1 tsp. vanilla
1 cup chopped nuts
Mix well butter, shortening, sugar, and eggs. Stir in bananas, buttermilk, and vanilla. Blend flour, soda and salt; stir in. Blend in nuts. Chill one hour. Drop by rounded tablespoonfuls about 2 inches apart onto lightly greased baking sheet. Bake about 10 minutes at 375°. Makes 4 dozen. If desired, frost with butter cream frosting.

March 5 Mass To Honor Msgr. Brady

The 10th annual Msgr. Charles Brady Memorial Mass will be held at 10 a.m. Saturday, March 5, at the Cathedral of the Immaculate Conception in Syracuse. Bishop Thomas Costello will be celebrant, and Bishop Joseph O'Keefe will preside. The homilist will be Msgr. Charles Fahey of Fordham University. A reception will follow at the Hotels at Syracuse Square.

Msgr. Brady was born Aug. 1, 1901 in Sangerfield and as a youth attended St. Bernard's Church in Waterville. He was named "pastor of the Negro people in the city of Syracuse" on Feb. 21, 1946, after nearly 16 years of priestly duty in parish and military ministries.

Msgr. Brady died March 8, 1978, and is the only person of the Syracuse Diocese whose contributions are memorialized each year by a diocesan liturgical celebration. Carl Roesch, a member of the organization, Friends of Msgr. Brady, which has co-sponsored the annual Mass, said, "The Mass is not to eulogize him. It is not so much to tell about how wonderful he was, as it is to emphasize peace and justice. The annual event is to perpetuate the man's vision."

In 1946, Msgr. Brady founded the Bishop Foery Foundation, which promoted equal opportunity for all races, and in 1948 he became a leader in the Catholic Interracial Council, which fought for housing and other rights in the 1950's and early 60's.

Through Father Brady and the Bishop Foery Foundation, acceptance of blacks grew in Catholic schools, the black Catholic population grew, and the involvement of whites in efforts to promote equality and better race relations flourished.

He is also remembered for his almost daily presence at local hospital wards.

This year's Memorial Mass is also sponsored by the Bishop Foery Foundation Corporate Board and the Father Brady Research Committee. The friends of Msgr. Brady organization will continue to broaden awareness in Msgr. Brady's work and vision through a video documentary and a biography currently in production.

