

Redmond MRS. A. M. FINKLE Mary I. Moore Becomes Bride Of A. M. Finkle

White gladioli and pompons decorated the altar of St. Theresa's Church before which Miss Mary I. Moore, daughter of Mr. and Mrs. Clare St. John Moore, 716 Lancaster av., and Allan M. Finkle, son of Mr. and Mrs. Edmund Finkle of Amsterdam, exchanged nuptial vows Saturday. The Rev. Gerald Dunn officiated. Given in marriage by her father, the bride wore a baller- | ina gown of lace and tulle over satin, with portrait neckline and long sleeves. A Juliet cap of pearls and sequins held her fingertip veil, and she carried a missal covered with a white orchid and stephanotis.

"EASY DOES IT" is Mrs. Martin Goff's motto for cooking and entertaining. That's what makes it possible for the Goffs, who live on Linden la., Fayetteville, to entertain at dinner parties on an average of three nights a week. "I feel that if a dinner tastes good," Mrs. Goff explained, "it won't taste any better if I put six times the time and effort into it."

THE LITTLE shortcuts that ... she has acquired have been a big help to our cook, especially in the last few years when she has lived in a variety of places ... from Rochester to Balboa, Panama Canal Zone. A native of Syracuse, Mrs. Goff is "glad to be back because we've been gone such a long time." She met her husband at Syracuse University, where she studied for the teaching position which she held in Hammondsport for two years

before her marriage. "I couldn't boil water when was married," Mrs. Goff laughed. "Everything I know about cooking I learned afterwards."

There are no complaints registered by her husband or children, Terry, 7, and Tina, 5... nor from the many guests she feeds during the week.



TATES SHUTT Is Bride in Assumption

NAL CLIL

Assumption Church was the setting for Saturday's wedding of Miss Mary Margaret Smith, daughter of Mr. and Mrs. Nicholas Maselli, 414 E. Division st., to Joseph Phillip Nicita, son of Mr. and Mrs. Cali Nicita, 1301 N. State st. The Rev. Marcian Kandrac, O.F.M., Conv., officiated.

A rosepoint lace gown over satin and tulle styled with a mandarin collar and embroidered with seed pearls and crystals was chosen by the bride. The bouffant skirt ended in three rows of illusion ruffles. A bonnet of lace and seed pearls held in place her French illusion veil. She carried a bouquet of white orchids and stephanotis.

Miss Barbara Smith was her sister's maid of honor. Miss Betty Jean Daily, Miss Irene Maselli and Miss Theresa Nicita were bridesmaids. The honor attendant wore toast colored taffeta faille with an overskirt of nylon tulle. The bridesmaids wore similar gowns in varying shades of pink. Their

SYRACUSE HERALD-AMERICAN, Sunday, September 5, 1954

New Home for S.U. Graduate

Tevington Kv

Lexington, Ky., will be the new home for a Syracuse University graduate, Miss Donna Parkhurst, who became the bride of Alan Miller of Norwich Aug. 28 in the Ogden Hillcrest Methodist Church, Hillcrest. The Rev. Milton F. McKenney performed the ceremony. The bride is the daughter of Mr. and Mrs. George Parkhurst, Binghamton, while Miller is the son of Mrs. Estelle Miller, New York City.

The bride was graduated from S. U. in 1953 and was affiliated with Alpha Omicron Pi. Her husband is a graduate of Berea College, Ky., and will do graduate work at the University of Kentucky. The bride wore a gown of lace and tulle, styled with long. pointed sleeves and a tiered skirt. A tiara held her illusion fingertin veil, and she carried a Colonial bouquet of carnations

Gordon

MRS. JOSEPH NICITA

and stephanotis. Mrs. Norman Zogg of Syracuse was matron of honor, while the bridesmaids were Miss Suzanne LaVigne, Syracuse; Mrs. Wendell Snyder,



Barbara Failing, Peter J. Mulder Wed in New Jersey

Miss Barbara Jean Failing, daughter of Mr. and Mrs. Homer Bruce Failing, former Syracusans now residing in South Orange, N. J., was married on Thursday to Peter J. Mulder, son of Mrs. Anthony Hawdon, Hamilton, Bermuda, and the late Mr. Mulder of Holland. The ceremony took place in Holy Communion Church, South Orange. The bride is an alumna of Columbia High School, Maplewood, N. J., and attended Syracuse University. She was graduated from Katherine Gibbs School in Montclair, N. J., and is a secretary hostess at the White Sands Beach Club, Paget, Bermuda. Her husband was a member of the Olympic Team in 1947 and is a member of the Old Colony Golf Club and the Bermuda Athletic Association. During World War II, he served with the British Army. He is the representative of the Atlantic Commission Agency in Bermuda where the couple will live. Mrs. Mulder is the granddaughter of Mrs. Maude W. Failing of Fulton and the late Byron E. Failing. 1 4 1 1 1 A EARN EXTRA MONEY For Yourself-Your Club or Church? Sell America's finest greeting cardsand we really mean the finest-so be sure and see the SENRAB line, 21 beautiful cards for only \$1.00. Also lovely gift wrappings, personalized napkins, stationery and useful gift items. Över 100 wonderful numbers. Imprint samples, literature and circulars free. Stop in soon or Phore 3-1490 or write us today THE SENRAB COMPANY 129 N. Warren St. Syracuse, N. Y.

Mrs. John A. Moore, Montclair, N. J., was matron of honor for her sister-in-law in a ballerina gown of aqua chiffon over tulle. She carried a Colonial bouquet of white daisy pompons. Charles Y. Gardiner of Amsterdam was best man.

After a reception in the home of the bride's parents, the couple left on a motor trip. They will reside at 170 Fifth av., Gloversville.

The bride was graduated from Nottingham High School and Syracuse University, where she was a member of Delta Delta Delta. She is program and camp director at the Gloversville Y.W.C.A.

Her husband is an alumnus of Springfield College and served with the U.S. Navy during World War II. He is work secretary and camp dithe Gloversville rector of Y.M.C.A.

Manlius Nuptials Unite Miss Rowe, Forestry Senior A ceremony in St. Anne's Church, Manlius, united in marriage Miss Marjory Elizabeth Rowe, daughter of Mrs. Ellwyn C. Rowe of Manlius and the late Mr. Rowe, and Charles William Ward, Jr., son of Mr. and Mrs. Charles W. Ward of Shenorock. The Rev. John W. Lynch performed the Aug. 28 ceremony. Escorted to the altar by her brother, John D. Rowe of Angola, Ind., the bride wore a gown of lace and tulle over faille. styled with portrait neckline and bouffant skirt ending in a chapel train. A lace Juliet cap held her illusion veil, and she carried a white missal covered with glamelias.

COOKING CAN'T be classified as her only favorite pastime . . . she has quite a few. Since the Goffs moved back to this area and bought their home last September, Mrs. Goff has turned into an enthusiastic gardener. The hobby which has really developed into a practical sideline is that of refinishing furni-

ture. Boil up and pour over meat "My husband has even taken loaf. Bake an hour in moderate to making furniture," our cook added. "I don't do too much more than hand him the tools." recipe which she uses for either Sewing is one thing Mrs. Goff a one-layer cake or for a torte, does do herself . . . she makes which she calls her a good portion of her own and Tina's clothes and has made 14 cup sugar 22 cup shortening the drapes for the house. In giving her dinner parties, this cook never allows herself

to miss the enjoyment of her company. The meal is planned beforehand and is ready when her guests arrive with little fuss or bother. One of her favorite dishes for such occasions is: Ham Loaf

1 lb. smoked ham, ground fine 1 lb. fresh ham, ground fine 2 eggs beaten well and mixed with 1 cup bread crumbs 350 degrees for 30 minutes. 1 cup milk salt and pepper

same procedure, except divide Mix egg mixture and meat



PICKLED WATERMELON RIND is a favorite of Mrs. Martin Goff, Fayetteville, and she finds she needs plenty of jars of it to keep her family happy during the year.

Sauce

"Melt In Your Month Cake"

teaspoon salt lightly beaten egg yolks

cup sifted cake flour teaspoon baking powder

Cream butter and sugar and

teaspoon vanilla

tablespoons milk

Miss Fournier

Is Married to

Carl Schleier

teaspoon dry mustard pinch salt

1/2 ap vinegar

1/2 CUD Water

into two round cake pans. Altogether and make into loaf. low to cook after baking and make filling of:

35 cup whipped cream 35 cup drained crushed pineapple Marasching cherries

A specialty of Mrs. Goff's is her pickled watermelon rind, a delicacy which her family and For dessert, Mrs. Goff has a friends enthuse over.

Pickled Watermelon Rind 3 pounds watermelon rind 14 cups light corn syrup 14 cups vinegar (preferably cider vinegar) cups granulated sugar tablespoons cinnamon bark or

cut up stick cinnamon Lablespoon cloves Loup maraschino cherries 1/2 cup maraschino cherry juice

Place rind in one quart of water and bring to boil. Simmer

add other ingredients. Put batfor 15 minutes. Boil syrup, ter, which is thick, into a cherry juice, cherries, vinegar greased pan 8" x 8" and cover and sugar together slowly for with meringue of four egg 10 minutes. Drain rind and add whites, beaten stiff with 1 cup syrup and cloth bag in which sugar. Sprinkle top with are thinly sliced lemon, cinnachopped walnuts and bake in mon and cloves. Simmer for 40 minutes or until rind be-For the torte, follow the comes translucent. Put in hot sterile jars and cap.

May with the

neckline trimmed with seed pearls. The full skirt ended in a long train. Her fingertip illusion veil was fastened to a satin hat trimmed with seed



Miss Gertrude Ward, the bridegroom's sister, was maid of honor, with Miss Mary Lowenberg of Manlius and Miss Antoinette Spano, Fayetteville, as bridesmaids. They wore ballerina gowns of net over faille Of Illinois Man in copen blue and rose and carried contrasting glamelias. John L. Holt, Niagara Falls, was best man, with Stephen E. Ward, brother of the bride-



Sauro

Francis Culkin.

MRS. C. A. BUTTERFIELD

Jacqueline Warne Becomes Bride

Miss Jacqueline Ellen Warne, daughter of Mrs. Azara Warne, 213 Congress av., became the bride of Charles Allen Butter-

