Three St. Agnes Nuns Awarded Study Grants

Three members of the St. Agnes High School Faculty have been notified of national grants for advanced study for the coming summer.

Sister Mary de Porres and Sister M. Anicetus, of the Mathematics Department, will investigate methods of introducing new trends in mathematics into the high school curriculum under a National Science Foundation Grant.

SISTER MARIA, Chemistry Instructor, has been awarded a Grant for study at the Institute for Earth Sciences at Cornell University, another project sponsored by the National Science Foundation.

Specially designed courses in astronomy, geology, meteorolgy and soil science will be offered and seminars will be conducted by guest lecturers of outstanding importance in these various fields.

GOD LOVE YOU!

By MOST REV. FULTON J. SHEEN

★ ★ ★

Our Lord once said to His Followers: "Blessed are the eyes that see what you see." Vision to Him was of two kinds: one, physical, by which we see butchers and bakers and Cadillac makers; the other spiritual, by which, thanks to faith, we see Divinity through His Humanity, the blessings of heaven through the crosses of life, and His Body and Blood through the appearances of bread and wine.

The Gospel of Mark records some of the beautiful instances in which Our Lord looked upon His creatures. In the synagogue at Capharnaum He looked at a man whose right hand was paralyzed. That withered member was the symbol of those who have lost the capacity to work for the Kingdom of God because they no longer extend fellowship and generosity to others. Oh! The Paralyzed hands of the Church today; hands that can put wealth into pockets but can pull nothing out; hands that are folded in selfish embrace never opening to the pleading fingers reached out to them from Africa and Asia.

On another occasion Our Lord was preaching when a messenger came announcing that His Mother was waiting for Him. "Then HE LOOKED ABOUT at those who were sitting around Him and said: 'Here are My Mother and My Brethren! If anyone does the Will of God, he is My Brother, My Sister and Mother.'" Over and above the ties of flesh and blood are those of the spirit. The ties of flesh vanish in the higher unity of Our Faith. The missionaries who follow the Father's Will to bring Him to the pagan world are His "Fathers", His "Brothers" and His "Sisters".

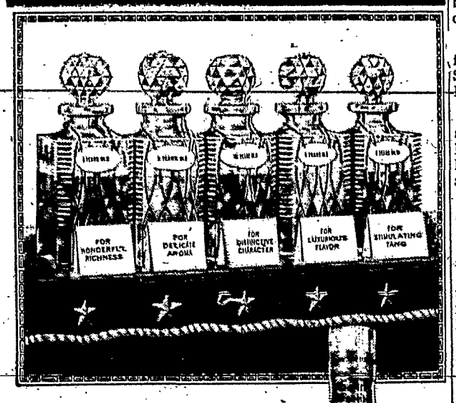
My beloved readers, Christ looked with love upon those in need and those who serve the needs of others; on the helpless in the missions and on the missionaries who bring them the Gospel. Would to God that our looks were as compassionate and spiritual.

When you look at a picture of Pope John XXIII do you see in him the Vicar of Christ? Do you see in him the "Father" of all missionary societies, not just one which has its roots in America or France, but all of them? If your vision is spiritual then serve the spiritually famished of foreign missions through him. Everyone else who begs in Christ's name has only a secondary consideration. As the Holy Father put it: "The Vicar of Christ must be first and principally aided". In your will, your charities and your sacrifices look first to him. Give to him through his own Society for the Propagation of the Faith.

GOD LOVE YOU to M.M.G. for $4 "I am enclosing $4.00 which is equal to 10c for each night I slept in a good bed during Lent." . . . to a teen-ager for $1 "I do not get an allowance, nor do I have a job, but now and then I baby-sit for a neighbor. Since this is Lent this is my offering for the Missions." . . . to Anon for $55 "Thank You, God, for everything."

Send us your request and an offering of $2 and we will send you the WORLDMISSION ROSARY. As you finger the rosary your hands will be open to the pleading fingers reached out to you from Africa and Asia. As you look at the different colored beads, praying for each continent in turn, let your look be compassionate and spiritual and send us an extra little sacrifice for the Missionaries who are loved by Christ.

Cut out this column, pin your sacrifice to it and mail it to Most Rev. Fulton J. Sheen, National Director of the Society for the Propagation of the Faith, 366 Fifth Avenue, New York 1x, N. Y. or your Diocesan Director Rev. George S. Wood, 50 Chestnut Street, Rochester 4, N. Y.



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At Home With Trudy McNall

'Mystery' Lemon Pie

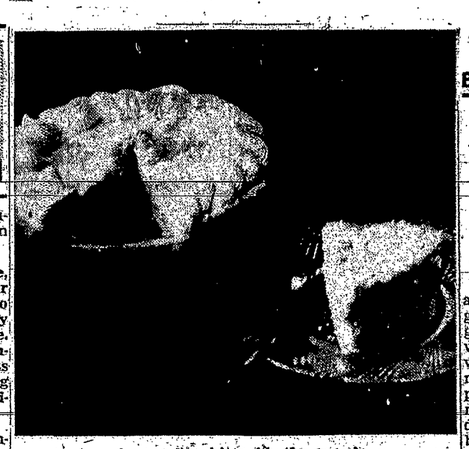
A woman should be proud as a peacock when she bakes a perfect lemon pie — the crust so tender it melts in your mouth . . . the filling a mystery but so delicious . . . read further if you want to learn about a new kind of lemon pie that has just been discovered, but no one knows just how it came about.

THE RECIPE came from our friend Betty Crocker. Here is a lemon pie that's not a cream type, not a chiffon . . . it's both! A pie that is really in a class by itself . . . and entirely new type of dessert treat.

I am sure that lemon pie has long been a favorite with families and guests alike. How long has it been since you've surprised your family with a beautiful pie with a wonderful lemon tang?

This pie will suit everyone, the women who seem to prefer the chiffon type of pie and also the men who ask for a creamy more substantial lemon pie. LEMON MYSTERY PIE, a combination of both, pleases adults and youngsters alike, treating all to a light, satisfying, delicious dessert.

The secret's in the filling. Instead of beaten egg whites, a new product, which recently appeared on the market, is folded in to the creamy filling. This new product is Meringue Mix. Have you discovered it? Just imagine this creamy meringue folded into the filling instead of being placed on top of the pie. Here is the recipe:



A sure-fire hit with the men!

LEMON MYSTERY PIE

9" baked lemon pie shell
1 c. sugar
2 T. corn starch
1 T. unflavored gelatin
½ t. salt
1½ c. water
¼ c. butter
2 T. grated lemon rind
⅓ c. lemon juice
4 to 6 drops yellow food coloring
1 packet meringue mix
Whipped Cream, optional

Make 9" pie shell as directed below. Combine sugar, corn-starch, gelatin, and salt in saucepan. Stir in water gradually. Add butter and bring to a rolling boil, stirring constantly. Boil 1 minute. Remove from heat; stir in lemon rind, juice and food coloring. Chill until mixture is partially set and mounds slightly when dropped from spoon. Stir until smooth.

Prepare Meringue Mix as directed on packet for pie meringue. Fold gently into lemon filling with rubber scraper. Pile filling into baked pie shell. Chill about 3 hours or until set.

MANY HOMEMAKERS tell me that they have difficulty making a perfect pie shell. This may seem like a mystery, but actually it's as "easy as pie" to make a perfect shell every time; one that will never shrink or lump . . . here's how.

When recipe calls for a baked pie shell, place a second pyrex pie plate of the same size and shape on the unbaked shell (Do not prick the crust with a fork for this is not necessary) The pie crust is held between 2 pyrex pie plates during baking.

BAKE IN a hot oven 425 degrees for 16 to 20 minutes, or until perfectly browned. Remove top Pie Plate and you will have a perfectly shaped pie shell. Cool before filling.

9" PIE SHELL

1 c. sifted flour
½ t. salt
⅓ c. shortening
3 T. water

Sift flour and salt. Cut in shortening until it is like coarse meal. Add water a little at a time. Mix gently with a fork. Use only enough water to make dough stick together. Roll out on lightly floured surface to a circle about ⅛ inch thick and about 1½ inches larger than inverted pyrex pie plate.

FOLD CIRCLE in half and transfer to pie plate. Unfold and fit into pie plate, avoid stretching. Trim dough with scissors leaving about 1 inch overhanging the edge of the pie plate. Unfold and fit into pie plate. Fold dough back and under and make fluted edge. Bake as directed. NOTE: For a lemon pie shell add ½ t. grated lemon rind to dry ingredients. Garnish with whipped cream if desired.

Can we help you with your cooking, baking or homemaking problems? Would you like to share with us your ideas about food, your favorite verses and your homemaking tips? We'd sure love to hear from you. The most interesting questions will be answered via this column and the ideas of most general interest.

From Kitty Parson, Rockport, Mass. came this little verse apropos of "weight control."

Lucky Man

My husband feasts on cake and pie
And tempting juicy bits, while I
Adhere to prunes and gluten bread
And rusks, and still look overfed.

(Mrs. McNall is the star of "Home Cooking" viewed each weekday at 2:30 p.m. on Station WROC-TV).

30,000 'Bike' Owners Warned Of Safety Rules

Catholic school children are among the 30,000 bicycle owners in public and private schools receiving a pamphlet on bicycle laws and safety rules, this week, according to Police Sergeant Jeremiah J. Moynihan and Patrolmen Thomas F. Hastings and John J. Grimes.

The pamphlet distributed with the cooperation of the Automobile Club of Rochester warns parents and children that the coming of spring marks the start of the bicycling season. Many hazards confront bicycle riders, the pamphlet says.

THE SCHOOL safety officers above noted that three bicycle riders were killed last year in Rochester accidents.

New, inexperienced riders and careless, experienced riders, are both in great danger, the officers said. Even the experienced rider sometimes relaxes his care a little and that could be fatal, they said.

Every two-wheel bicycle owned by a resident of Rochester must have a license attached, the officers reminded riders.

TWELVE RULES are cited in the pamphlet covering licenses, where children should ride, ban on carrying passengers and other safety measures. Violations will result in impounding of the bicycles, the pamphlet warns.

Three Corningites Take First Degree

Corning — Three local Catholic men, Ronald Rapie, Robert Young and William Roberts, received the First Degree of the Knights of Columbus at ceremonies in the home of Corning KC Council last Thursday evening, April 9. About 30 members attended the regular Council meeting conducted by Grand Knight James Bothe.

IT WAS ANNOUNCED that Joseph Daley will serve as chairman of a K of C Dance May 2, funds from which will be for the benefit of the Council Little League fund.

Tentative plans were made for a ceremony to confer the Second Degree April 29 at the K of C Home.

Grand Knight Bothe expressed appreciation to the Rev. Simeon Heine S. A., Chaplain, for his Lenten program. Father Heine addressed the group briefly.

Corning Nurses Attend Banquet

Corning — Five Corningites were among the 150 Catholic nurses and moderators attending the annual banquet Saturday evening in Rochester, honing the Most Rev. James E. Kearney, D.D., Bishop of Rochester.

They are: Miss Lucille O'Neill, Miss Helen Harvey, Mrs. Margaret Lindsley, Mrs. Raymond Older, president of the Corning Council of Catholic Nurses, and the Rev. James Slattery, moderator of the Council.

THE GROUP represented councils from Auburn, Canandaigua, Corning, Elmira, Geneva, Hornell, Ithaca, Rochester and Sonyea, all in the Rochester Diocese.

Main speaker was the Rt. Rev. Msgr. James G. Wilders, director of Hospital Apostolate of the Archdiocese of New York.

Brief remarks were made by Bishop Kearney.

Colleges Note Tocqueville Centenary

Philadelphia — (RNS) — Special meetings in four Catholic colleges commemorated the centenary of the death of Alexis Henri Charles Maurice Clerel de Tocqueville, the first writer on democratic government in America.

Sessions were held at St. Joseph's, LaSalle, and Chestnut Hill Colleges and Villanova University. The meetings marked the first time since de Tocqueville's death in 1859 that a scholarly assembly discussed the man and his writings.

MEETINGS centered on three questions: Was Tocqueville a historian or a sociologist? Was he a conservative or a liberal? And was he a Catholic?

Tocqueville scholars participating in the discussions included Prof. J. L. Kennedy of Notre Dame University, Prof. Fritz Stern of Columbia University, Prof. E. T. Gargan of Loyola, and J. P. Mayer of London.

Born in 1805, Count de Tocqueville came to America in 1831 to survey prisons and penitentiaries in this country. As a result of his visit, in 1835 he wrote "Democracy in America," the first penetrating study of the American political system ever written, which is still quoted today.

He also was the first to put the orthodox liberal ideas governing European politics in the 19th century into an orderly and attractive shape.

Delinquent Told Study Catechism

New York — (NC) — Taking a course in religious instruction was made part of the indefinite probation period provided for David Campanella, 15, stepson of Roy Campanella, former Dodger catcher.

Judge Sylvia Liese of Domestic Relations Court, specified that the youth, a baptized Catholic, take the instructions from Father Edward J. Kelle, pastor of St. Patrick's church, Glencove, Long Island. The youth admitted breaking into a drug store last February, but denied that he had stolen anything.

Groundbreaking Listed At Niagara

Niagara University, N. Y. — ground-breaking ceremonies for Niagara University's new $1,500,000 science building, will feature Vincentian Day ceremonies here on April 20, the Very Rev. Vincent T. Swords, C.M., university president, disclosed today.

THE ERECTION of the new building will mark the first step in Niagara's $6,700,000 development program. Plans also are under consideration for the building of a new library and administration building.

According to Fr. Swords, the over-all cost of the three structures will be approximately $2,500,000.

Tune In Your Dial

ROCHESTER

WHAM (1180) — Rev. Richard Tormey, Sundays, 12:10 p.m.; the Catholic Hour, Sundays, 2:30 p.m.; Mass from local churches, first Sunday of each month, 11 a.m.

WROC-TV (Channel 5)—The Christophers, Sundays, 10 a.m.; Zero 1960, Sundays, 7:45 a.m.

WVET (1280)—Sacred Heart Program, Saturdays 5:45-6 a.m., Sundays, 7:45-8 a.m.

WHEC-TV (Channel 10) — Christophers, Fridays at 7 a.m.; Sacred Heart Program, Fridays at 7:30 a.m.

WSAY (1370) — Family Rosary for Peace, seven nights a week at 7 p.m.

AUBURN

WMBO (1340)—Sacred Heart Program, Monday through Saturday, 6 a.m.; Family Rosary For Peace with priests from Auburn parishes, daily, 6:45 p.m.; Christophers, Sundays, 11:15 p.m.; Father Peyton's Family Theater, Wednesdays, 7:35 p.m.; Marian Theater, Sundays, 10 p.m.

HORNELL

WLEA (1480) — Ave Maria Hour, Sundays, 8:35 a.m.

WWHG (1320)—The Sacred Heart Program, Monday through Saturday, 6:30 p.m., Sundays, 8:15 a.m.; The Hour of St. Francis, Sundays, 5:15 p.m.

CORNING

WCLI (1450), WCLI-FM (106.1) — Ave Maria Hour, Sundays, 8:8:30 a.m.

NEWARK

WACK (1420) — The Sacred Heart Program. Sundays, 7:30 a.m.

ITHACA

WTKO — Catholic Life and Views with Rev. Otto J. Vogt, Sundays, 1:15-1:30 p.m.

ELMIRA

WENY — The Catholic Hour, Sundays, 2:30-3 p.m.

WELM—Hour of St. Francis, Sundays, 9:45 a.m.; the Rosary by Knights of Columbus, Sundays, 10:15 p.m.

ELMIRA HEIGHTS

WEHH (1590) — The Hour of St. Francis, Sundays, 8 a.m.

PENN YAN

WFLR (1570) — Ave Maria Hour, Sundays, 8:30 a.m.; The Hour of St. Francis, Saturdays, 9:30 a.m.

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Novel On Faith

By SISTER MARGARET TERESA
Nazareth College

"My Fellow Devils," by L. T. Hartley. British Book Centre, New York '59, 413 pp, $3.95.

This novel will be available to readers at the Catholic Evidence Library, Columbus Civic Center. At all bookstores. A Catholic Book Club choice.

An absorbing modern story about a good woman who stays good, a good man who stays good, and a rather bad man who doesn't get any worse. Yes, we have no Bernanos here, neither Greene nor Joyce — possibly namby-pamby, then? nothing happens, no character development? hammock-reading by a gushing authoress for a gushing clientele?

But it isn't like that at all. In fact the author, a Balliol man and winner of England's highest literary award, plunged his well-intentioned heroine so quickly into difficulties through her own stumbling pride and unrecognized passion that I thought him brutal in his omniscience — she seemed to have no chance at all, she broke with her fiance and married — of all people!! — the charming film-star (gangster roles) who had started her off the track.

Then she became acquainted with — God; she was a la trace du bon Dieu. (It did not hurt the interest of the story to see this acquaintance ripening in Venice as well as in London.)

NOVELIST HARTLEY follows conscience like a hound. He treats the Church (which enters the story through the wish of the "bad Catholic" film-gangster that his wife be a Catholic) as if he were of it, though he is not; he treats priests as if he knew them.

"'You told me at the outset,' (says Father McBane to Margaret) that you felt resentful—not toward yourself, not toward your fiance (the second), not, he smiled, 'toward me or towards the Church, but towards something — the force that had made you question yourself about these matters, that was urging you to make a decision about something you didn't want to decide about, that wanted something of you that you didn't want to give, that was troubling your spiritual life. Am I right?'

'Yes, I did say so.'

'And that you didn't know whom you were feeling resentful toward?'

'I still don't know,' said Margaret.

'Then I think I can tell you, Miss Pennefather. It was God,' said the priest flatly.

'But why should I feel resentful towards God?' Margaret asked.

'Because He wants to bring you closer to Him,' said the priest.

His face was exhausted, and as soon as she had gone he dropped on his knees in prayer."

Yet this priest counsels her later to leave her loving and beloved film-idol, lest she lose her soul — and she falls in love again with her first choice — and you can't guess where she's headed in the story's last lines: 'Her heart shouted and sang with recognition. Her fellows were loitering, but they could afford to; she must hasten. Her steps came quicker and she began to run."

Special Novena Services Held

A special Novena opened last Monday evening in St. John the Baptist Church, Elmira, and will continue each Monday evening at 7:30 p.m. with closing on June 8.

Prayers will be offered to the Sacred Heart of Jesus, Our Lady of Hope and Saint Joseph the Worker. Benediction of the Most Blessed Sacrament will conclude the services.

A CALL TO MERCY

Have you heard it? Christ is calling you to the apostolate of mercy as a BROTHER OF MERCY, to nurse the sick in hospitals, infirmaries and private homes, or practice a trade or other domestic work necessary for the well-being of a Community. The Brothers are engaged in works of mercy in the U.S.A., Germany, Holland and the mission fields of Africa. "Blessed are the merciful, for they shall obtain mercy." Save your soul the mercy way. For information write:

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