

Cuba Bishops Deny Takeover By Castro

Havana — (RNS) — A statement issued here on behalf of the Cuban hierarchy said Richard Cardinal Cushing, Archbishop of Boston, had been misinformed in declaring recently that the Castro regime had impounded "the funds of the Church" in Cuba.

Bishop Evelio Diaz y Cia, Auxiliary Bishop of Havana and Apostolic Administrator of the Diocese of Pinar del Rio, said the government had not expropriated any Church property, nor had it interfered in any way with the activities of the Church.

He said the Cuban ecclesiastical authorities felt that Cardinal Cushing's remarks may in fact have been misquoted, but in any event they felt obliged

to issue a statement to inform the public of the true state of affairs.

In Boston, Cardinal Cushing released a statement saying his "extemporaneous remarks" in describing the problems of the Church in Latin America generally had "led to considerable misinterpretation." He said he had drawn "a picture of the pattern of former times and the trial of earlier situations."

"I did not intend," the cardinal added, "to present any new facts about Cuba or any other place, the truth is I do not have any special information on what is going on there."

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Christmas Cookies

by TRUDY McNEILL

What better way of saying "Merry Christmas," than with cookies! They not only sing out your warmest yuletide greetings — but a message of holiday cheer from foreign lands too! Did you know that some of our most treasured Christmas cookie recipes come from abroad. So when you and your family give cookies, you tell of holiday greetings in Europe or the Far East in the universal language of food.

However, many of today's recipes are modifications of those brought to this country by the early settlers — women from the Old World who cherished the flavor of their national cooking, but they still retain an old world flavor.

A favorite German cookie is Lebkuchen. Candied fruits and chopped nuts highlight this traditional German honey cookie. They may be cut into bars or diamonds, and are pretty spread with a thin confectioners frosting. This is a cookie that improves with age — make it now and store in tightly covered containers for later use.

LEBKUCHEN

2 eggs
1 1/2 c. sugar
1/2 c. honey
2 c. ground nuts
2 t. grated lemon rind
3/4 c. candied fruits, diced
3 1/2 c. flour
1/2 t. salt
1/2 t. nutmeg
*Confectioners sugar icing

Beat eggs well, add sugar and honey and continue beating until well blended. Add nuts, lemon rind, candied fruit, flour, salt and nutmeg. Roll out about 1/4 inch thick, cut into diamonds or bars. Place on lightly greased cookie sheet. Bake at 350 degrees for 12 minutes.

Brush with confectioners sugar icing while still warm. (This gives a nice glaze). *For Confectioners Icing combine 1 c. sifted confectioners sugar with enough water to make the consistency of thin cream. Recipe will make about 8 dozen cookies depending upon size.

FOUR IN ONE — MAKES FOR FUN — That's exactly why this next cookie recipe can do. You will see all the attractive variations in the picture and on recipe dough can and does equa-

LINZER VARIETY COOKY

1 c. butter
1 c. sugar
2 egg yolks
1 t. grated lemon rind
2 1/4 c. flour
3/4 t. cinnamon
3/4 t. cloves
1 c. finely chopped blanched almonds

Cream butter and sugar until light and fluffy. Beat in egg yolks and lemon rind. Add sifted dry ingredients gradually, mixing well after each addition. Stir in almonds. Chill dough for several hours.

Variation No. 1. — Make surprise cookies. These are called Date Balls. Just roll up a 1/2 inch piece of date in a portion of dough to form 3/4 inch date balls. Bake on an ungreased baking sheet at 375 degrees for 12 to 15 minutes. While still warm roll in confectioners sugar.

Variation No. 2 Almond Crescents. Shape a small portion of dough around a whole blanched almond, keeping that unique shape of the almond for the cookie. Bake as for date balls and roll in confectioners sugar.

Variation No. 3 Festive Filled Cookies. Roll a portion of the dough out on a lightly floured surface to 1/4 inch thickness. Divide dough in half. Using 1 1/2 to 2 inch cookie cutters, cut the dough into stars or bells or rounds.

Place these cut-outs on ungreased cookie sheet, spread 1/2 t. of strawberry preserves in the center of each cookie. (Use other kinds of preserves if you prefer.) Using the same design, cut out more cookies from the remaining half of the dough. This time you'll remove the centers of the cut-outs with similarly shaped 1/2 inch cutters. Save the centers, you can use them later on. Then place these cut-outs upon each preserve topped cookie so the sparkling preserves will shine through the centers.

Bake at 400 degrees for 10

to 12 minutes. Your Festive Filled Cookies can be decorated before or after baking. You might decorate a few of the cookies with those miniature cut-out cookies you saved or with silver shot and decorations.

Variation 4. DECORATED FESTIVE COOKIES: If you prefer to decorate the cutout cookies with icing, just add a smidgen of salt, 1 t. vanilla and thin milk to confectioners sugar. Leave half of your icing white and tint the remainder green and red. Apply this icing in any way you wish — on the edges, just in the center or in a swirling manner.

And don't forget the help that coconut, cinnamon candies, multicolored decorator and chocolate bits can give you, to enhance the appearance of your cookies. A little melted chocolate is effective too. And here is still another variation.

For real eye appeal, you might divide your basic dough in half before it has been chilled and tint it green. Then roll this mint colored dough into 3/4 inch balls. Place them on an ungreased baking sheet and top each with 1/4 a candied cherry that has been dipped in slightly beaten egg white. Bake at 375 degrees for 15 to 18 minutes.

WHEN YOU remove the CHEERFUL BALLS from the oven gives them a snowy look by sprinkling them with confectioners sugar. . . And there you are . . . all 4 or 5 variations from one recipe. Don't they look festive in the picture. No one would guess you made them all from one kind of dough.

For more CHRISTMAS COOKIE RECIPES just send a self addressed stamped envelope to Trudy McNeill, WROC-TV, O.S.M. of Broomfield, Rochester 3, N.Y.

New Cathedral In Africa

Broomfield, Swaziland — (NC) — Thirty-five hundred people packed the new cathedral here for its solemn opening by the American-born Apostolic Delegate to Southern Africa and the Mass by South Africa's first Zulu bishop. Opened by the Delegate, Archbishop Celestine J. Damiano, a native of Dunkirk, N.Y., the Church was blessed by Italian-born Bishop Costantino Berneschi, O.S.M., of Broomfield.

The Mass was sung by the Zulu prelate, Bishop Pius Damiani of Umzimkulu, South Africa, with a choir of 230 Swazi children.

Ithacans Slate Holiday Party

Ithaca — The Knights of Columbus Auxiliary, Council No. 277, Ithaca, has completed plans for a holiday dinner party to be held on Saturday evening, Dec. 5, at the Union Hotel. The husbands of members will be the honored guests.

Dinner will be served at 6:30 p.m. and will be followed by entertainment. The committee members are Mrs. William Gray, Mrs. Leo Parente, Mrs. John Quinn and Mrs. Clarence Shriner.

AT THE MONTHLY meeting of the Auxiliary held on Nov. 24, the Rev. Richard Murphy, curate at the Church of the Immaculate Conception, Ithaca, was the speaker. Father Murphy described a trip which he made to Europe, covering highlights of his visit to Lourdes. Father Murphy also urged the members to pray more fervently for vocations from Immaculate Conception parish.

Italy Honors Bona Founder

Magliano Del Mar — (NC) — The Italian Franciscan founder of several religious institutions in the U.S. has been honored in this small city located northeast of Rome.

The memory of Father Pamphili Pierbattista, who founded St. Bonaventure University in New York State in 1856 and the Interlochen Seminary of Christ the King at the university, was commemorated with a stone plaque at the Franciscan monastery here. The town also named one of its streets after Father Pierbattista.

11 Year Old To Be Bishop

Madrid — (RNS) — An eleven-year-old boy will reign as "Bishop for a Day" on St. Nicholas Day, December 6, at the ancient Benedictine Abbey of Montserrat in Catalonia.

This follows a centuries-old and amusing tradition by which the Abbey's boys' choir by secret vote elects a "Little Bishop," a "Vicar General" and "Secretary" on the festival day of St. Cecilia, patron saint of music.

Prelate Asks Council Prayers

Sydney — (NC) — Australia's Norman Cardinal Gilroy, Archbishop of Sydney, said that the coming ecumenical council to be convoked by Pope John XXIII might result in "the beginning or even the consummation" of reunion of the Eastern Churches with the Catholic Church.

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