Pontiff's Mass For Refugees

Vatican City—(RNS)—Pope John XXIII celebrated a special Mass in his private chapel for the success of the World Refugee Year. A Vatican Radio Broadcast said the Mass was offered "to implore God's blessing on all charitable undertakings" being promoted in connection with the Year.

"THE POPE'S MASS," the station said, "is the most important proof of the special anxiety of the Church concerning those who are living in distant exile from their own countries."

Vatican observers described the Pope's Mass as "a crowning event" of numerous other pictures by the Catholic Church in support of the humanitarian aims of the World Refugee Year.

It was said it coincided with the issuance of six new Vatican City stamps, the entire proceeds of which were to be given for the benefit of the Year. Other Refugee Year stamps were issued by over 70 countries.

The observers recalled that when the Year opened last June, Pope John, in a message to Catholics over the Vatican Radio, exhorted them to collaborate "generously and efficaciously" in easing "the lot of those who live in exile."

Prelates Visits Vatican

Rome — (RNS) — Two Polish prelates — Bishop Edmund Nowicki and Boleslaw Kominek, Apostolic Administrators of the Dioceses of Danzig and Wroclaw, respectively — arrived here on ad limina (to the threshold) visits to the Vatican.

The bishops' dioceses are former German territories ceded to Poland under the Potsdam agreement of 1945.

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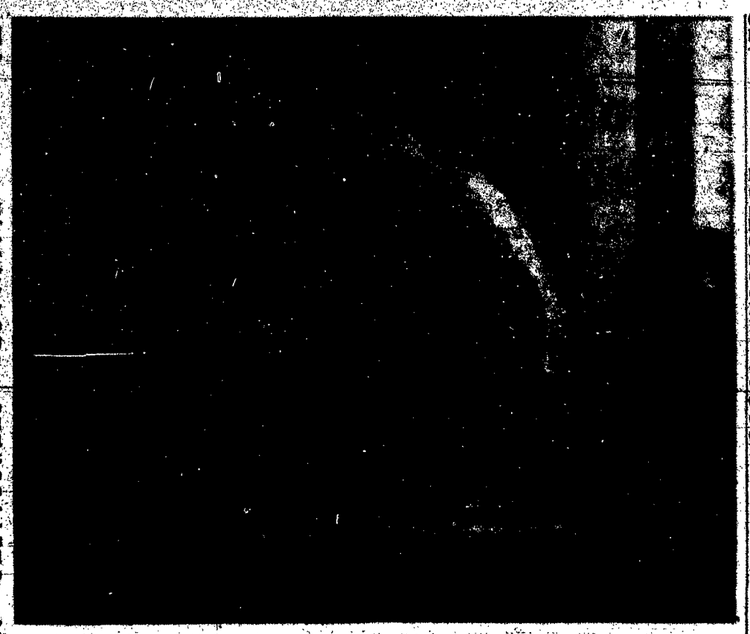
At Home With Trudy McNall

Ham With Apricot Sauce Supreme



For happy occasions like Easter dinner . . . tender, delicious ham is the meat that makes the grand a special event. A beautifully glazed rosy ham on the table captivates eyes and whets appetites, and a savory sauce like Apricot Sauce Supreme to spoon over the ham slices lends an additional touch of distinction. For the balance of the dinner serve a contrast scalloped potatoes, a crisp green salad with a zest dressing, parsley new potatoes, hot rolls or baking powder biscuits. For dessert choose wild rice special Easter cookies.

Ham can be an economical buy this Easter because prices have really been lowered due to extra heavy supplies and because by using the meat wisely you can stretch the meat into several meals. Ham is really a versatile meat. Ham is sold in retail stores in many different ways, whole, or cut crosswise into two parts and sold as the shank half and the butt half.

THE WISE HOMEMAKER buys the cut best suited for her needs. To serve a large number of people the whole ham is of course the best buy. Most of the hams you buy now are ready to eat, but are improved by heating and glazing to serve hot. Such a ham yields about 2 servings per pound (bone in) or ½ pound per person.

To have a ham you will be proud to serve buy it by brand name, there are several well known ones. You will find that the modern trend is toward the fully cooked ham and to serve this type hot it requires a minimum of time and effort in preparation. The fully cooked hams are trimmed of excess fat and they're partly skinned, and have short shanks.

TO CAPTURE THOSE EYES, you'll want to score and glaze the rosy ham. Here's a simple trick to make this easy. Cut a strip from heavy paper or cardboard about 1 inch wide and 10 inches long. This strip is a guide for cutting the fat into straight, even diamond shapes. Place the guide on the fat surface on a diagonal line. Then draw a sharp knife along both edges of the guide . . . cutting about ⅛ inch deep into the fat. When this is completed over the entire fat surface simply turn the guide across the first lines and repeat the procedure. This gives you a perfectly scored ham with even, perfect diamonds.

AFTER THE SCORING, comes the glazing. One of the easiest that I know of is to sieve brown sugar over the ham. You can add a little flour or dry mustard to the sugar if you wish. Tuck whole cloves in the center of each diamond. Then put the ham into a hot oven 425 degrees to brown and set the glaze. If you're serving the ham hot allow about 18 minutes baking time per pound at 325 degrees, then put the glaze on one half hour before the ham is to come out of the oven for serving. To dress up the platter add a garnish of whole spiced apricots placed on pineapple rings. Stick a few whole cloves in the apricots and tuck some small pieces of parsley around the apricots.

The sauce is added for a touch of elegance and distinction. This sauce is made from dried apricots, sweetened with honey and delicately spiced with nutmeg and cinnamon. It's mighty delicious spooned over the ham slices.

APRICOT SAUCE SUPREME
½ c. dried apricots, cut in small pieces
⅔ c. water
1 t. vinegar
1 t. cornstarch
¼ t. nutmeg
¼ c. honey
1 stick cinnamon, broken in half

Soak apricots in water and vinegar for 30 minutes. Place cornstarch and nutmeg in saucepan. Stir in apricots and water mixture until thoroughly mixed. Add honey and cinnamon. Simmer for 15 minutes. Serve over ham slices. Makes about 1¼ c. sauce.

Incidentally, ham keeps longer than fresh pork but it should be refrigerated and used within a week. If you are using one of the delicious canned hams, keep them in the refrigerator also. Since all cured and smoked meats deteriorate rapidly in flavor when frozen, it is best to keep frozen ham no longer than 60 days. Canned ham should not be frozen at all.

Having a small family for Easter dinner—say 5 to 6—your best buy is a 5 pound canned ham and here's an easy way to prepare it. Take a piece of heavy duty aluminum foil large enough to cover the ham on all sides. Arrange 4 slices of pineapple on top of ham. Spread with a spicy mixture consisting of ½ t. allspice, 1 t. mustard either dry or prepared, ½ c. of brown sugar and ¼ c. frozen undiluted orange juice. Wrap the ham securely in the foil. This will keep all the juices in.

THE EASIEST WAY to do this is to bring two ends of the foil up over the ham, and then press them into narrow regular folds. Then turn up the opposite ends and crimp them in similar fashion. Place the ham in a shallow pan and bake in a slow oven 325 degrees for 1 hour. Unwrap the ham and place a cherry in the center of each slice of pineapple. Place ham back in oven for about 15 minutes to set the glaze.

With Easter and springtime here, let us be reminded that the abiding things of this world are FAITH, HOPE and LOVE. HAPPY EASTER TO ONE AND ALL.

St. Bona Head To Be Honored

Joseph E. Hogg of Elmira has been named toastmaster for the second annual President's Dinner of the Elmira-Corning-Ithaca chapter of the St. Bonaventure University Alumni Association.

The dinner, honoring the Very Rev. Brian Lhota, O.F.M., president of St. Bonaventure University, will be held Sunday night, April 24 at Horigan's Restaurant, Elmira.

The announcement was made yesterday by Francis T. Tokar of Big Flats, dinner general chairman.

Co-chairmen assisting Tokar are Leon F. Lepkowski of Elmira, William Roland of Corning and Robert G. Barthof of Ithaca.

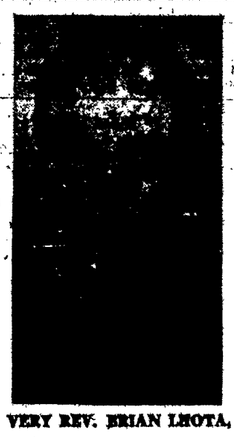
Hogg, a 1953 graduate of St. Bonaventure, is vice-president of the area alumni chapter.

GENERAL Chairman Tokar has named the following committees:

Reception: Chemung County Children's Court Judge Daniel J. Donahoe, chairman; Dr. Robert O'Brien, Daniel C. Kane and Rosario T. Miller of Corning; Joseph T. Conley and Francis M. Dooley of Ithaca; Richard H. Lacey; James F. Larkin; James E. Creighton; J. Harold Horigan and Chapter President Francis J. Spallone of Elmira, and John J. Colling of Trumansburg.

Dinner: William T. Conley of Ithaca, chairman; John R. Bradt; John E. Coffey; Truman W. Painton; John W. Bennett; Robert Mannix; Anthony A. Schwenkler Jr. and Dr. Andrew T. Colucci, all of Elmira.

Tickets: Clement J. Knuth of Elmira, chairman; Conrad R. Stemski and Thomas J. Sullivan of Corning; John J. Sullivan of Ithaca; John J. Ervin; Thomas F. Kain; O. Lawrence Creighton; James W. McGill, Charles H. Sullivan Jr. and Dr. Thomas W. Atkins of Elmira.



VERY REV. BRIAN LHOTA,

Publicity: Jerome F. Hogan of Elmira, chairman; Joseph T. Dunbeck of Corning; Mathew J. Hermon of Ithaca; Edward L. Kelly, Julius Carozza and John H. Foley of Elmira.

AN INVITATION was extended last week by Chapter President Spallone to all area alumni, parents and relatives of students attending St. Bonaventure and friends of the university.

Dance To Follow Glee Club Concert

An informal dance featuring the music of Syl Novelli and his orchestra will be held at the Sheraton Hotel Starlight Roof on Wednesday evening, April 20 immediately following the Holy Cross College Glee Club concert at the Eastman Theatre. Admission to the dance is included in the $2.50 concert ticket price.

TICKETS will be on sale in the Eastman Theatre lobby from 9 a.m. to 6 p.m. next Monday and Tuesday, April 18 and 19, and from 9 a.m. until the concert at 8:15 p.m. Wednesday.

The Holy Cross Glee Club numbers among its members a McQuaid High School graduate, James Morin, son of Mr. and Mrs. Joseph N. Morin, 13 Arklow St. A sophomore mathematics major, Morin is attending the college on a Naval ROTC Scholarship.

Cuba Leftists

Stir Catholics' Ire

Havana — (RNS) — Twelve Catholic organizations, including Catholic Action and the Knights of Columbus, signed a joint statement here challenging the official left-wing line of the Castro government.

The statement said the government now considers it treasonable to the Cuban revolution to attack Communism.

However, it stressed "opposition to Communism for ideological and moral reasons and in defense of the principles of democracy and of freedom, dignity, justice and human rights should not and cannot be called—as the Communist world have it—counter-revolutionary."

"Revolution and Communism are not synonymous, nor can they be identified with each other," the Catholic organizations declared.

Their statement was prompted by the recent warning of a Cuban Communist leader that Catholics should "remain in their churches adoring their images" and "not make counter-revolution."

He was Juan Marinello, president of the Socialist Popular (Communist) Party, who told a rally here attended by 4,000 Communist youths from 15 countries and Cuba that Catholics will be "firmly attacked" if they oppose the leftward swing of the Castro regime.

The Catholic organization denounced Mr. Marinello's action as an "intolerable attempt to delineate norms of conduct for Cuban Catholics by those who lack all authority to do so." They added that this was "an insolent threat to free religious expression."

Chess Checks Crime, Police Officer Finds

Detroit — (NC) — A police officer here who has had "his fill" of juvenile delinquency decided to fight it on his own terms—over a chessboard.

Marshall Manning, a parishioner of Mother of Our Savior Church here, turned his interest in chess into a parish-wide activity especially aimed at the young people.

Mr. Manning, with the help of interested adults, laid the groundwork for the chess club for young persons. Later he expanded his idea to include a club for the adults.

He scheduled a six-week course in which those who attended the weekly meetings could learn the fundamentals of the game and the history of the age-old pastime. Lessons were compiled, written and mimeographed so that each person would have a copy to take home and study between lessons.

During classes, a specially designed demonstration board is used for instruction.

Then the students pair off for practice games and put into practice what they have learned. Attendance at the sessions average 100 persons.

Latin Author

Notre Dame — (NC) — A textbook which was offered here by Rev. Edwin Ryan, Th.D., editor and author who last June returned for Apostolic Delegate to the U.S. with a Latin translation of Lincoln's Gettysburg Address.

THE WEEKLY NOTE FROM MR. PEPSI:
May the joy of the Easter Season be yours throughout the coming year . . .
. . . from the staff
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Frank G. Staropoli, Pres.

Progress Slow In Sweden

Malmo — (RNS) — The first Roman Catholic parish church to be built in Sweden in the past 21 years was dedicated here by Bishop Ansgar Nelson, O.S.B., of Stockholm, the nation's only Catholic diocese. The cornerstone for the new church of Our Saviour was laid by Bishop Nelson on November 9, 1958.

The last Catholic parish church built in Sweden was Christ the King Church in Gothenburg, Sweden's second largest city. This church was completed on October 2, 1958.

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