

FR. LOUIS HOHMAN

## The Open Window



**Q.** Is it a sin for a woman not to wear a hat or scarf on her head for Mass or other services when the Blessed Sacrament is exposed?

**A.** No. It was recently conceded that headcovering for women is not required. The command to women to have their heads covered in Church goes back to St. Paul but is not based on any theological foundation but rather on the universal custom of his day. It meant something then which it doesn't mean today, so that it is just not necessary today. Other signs of modesty, if that's what it has to do with, are much more appropriate.

**Q.** A recent TV symposium on alcoholism revealed that one of ten clergymen has a drinking problem. Is this true?

**A.** Sorry, but I can neither affirm nor reject the statement. I do know that in my acquaintance with several hundreds of priests, it is not true. There are indeed clergymen who have a drinking problem — they are, after all, human and therefore prone. But even if there were, I hope you would not be trying to prove something. Clergymen are pilgrims on the road too, not confirmed saints calling to the people from a pinnacle. They are leaders in the Church simply because, for some unexplainable reason, they were called to be such, and like Jesus' Apostles can fall on their faces. They must strive with all their being to live what they preach but the possibility of stumbling is ever present. And for some, alcoholism may indeed be a disease rather than a sin.



St. Andrew's parishioners at Thanksgiving Mass.

## Parish Thanksgiving Unites St. Andrews

The liturgy committee of the newly formed parish council at St. Andrew's church developed a Thanksgiving theme that involved the entire parish.

Two choirs, one of school students, and one of adults offered hymns under the direction of Father Robert Miller.

Officers of the council Andy Meritt, Pete Patoski and Connie Lambiasi led the offertory procession. Parishioners proceeded to tables in the Sanctuary, where gifts and expressions of their daily talents were offered. The selection varied from pumpkin pie to tools of the people's trades.

Distribution of Communion was to one of the largest crowds in the memory of many. Very young parishioners had the opportunity to tell their pastor,

Father Bernard Dollen what Thanksgiving Day meant to them.

The parish life committee greeted the capacity number of families in a reunion of the parish, as refreshments with a holiday theme were served.

Special attention was directed to the sanctity of marriage in the parish. Three pioneer families were cited: Mr. and Mrs. Ross Marinaro, 36 years; Mr. and Mrs. Charles Barnes, 44 years; Mr. and Mrs. Norbert Thibault, 54 years.

In an effort to unite parish youth, the youth committee will hold an open house night on Friday, Dec. 1.

On Sunday, Dec. 10, men of the Holy Name Society will host their children at a Christmas party.



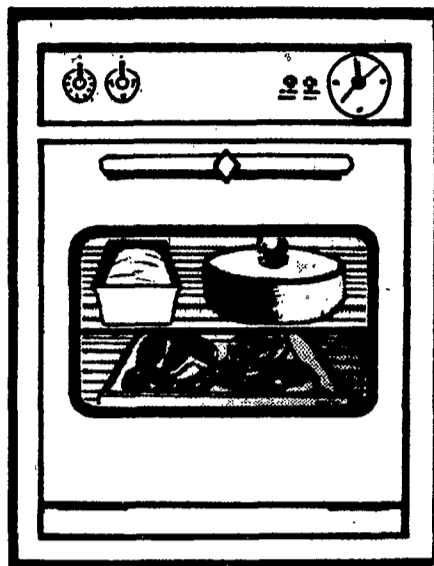
### 'Operation Rebuild'

Our Lady of Mercy parish's Operation Rebuild volunteers and recipients celebrated reconstruction of Corning flood ruined homes recently. Standing (l-r) George Quattrini (son of) Mrs. Mildred Quattrini of 30 Wilson St. Corning, Pat Quigley, Ralph Zwald of Mercy and Mr. and Mrs. Charles Warunek 28 Wilson St. Corning. Front row (l-r) Rene DeChateauf and Bob Mariano.

Courier-Journal

# RG&E consumer news

## Oven-Meal Recipes Available At RG&E



Do you know that you can cut down your workload and conserve fuel (not to mention cutting down on fuel bills) by learning how to use your range more efficiently? One way is by cooking oven meals — that is, by cooking an entire meal in the oven at one time and temperature.

To help you cook oven meals RG&E's Home Service Department has prepared a recipe booklet of oven meals. Try some of the menus. After you have prepared a few of them, you should try adapting some of your favorite recipes to the oven-meal method of meal preparation.

### Sample Oven Meal

#### Relishes

- Turkey — Green Bean Bake
- Stewed Tomatoes With Herbs
- Bake Potato Boats
- Ice Cream — Beverage

**Turkey—GREEN BEAN BAKE** Temp: 400° F Time: 20-25 min.

- 1 3/4 c green beans, fresh or frozen
- 1 3/4 c boiling water
- 4 chicken bouillon cubes
- 2 1/2 c diced cooked turkey

1. Cook green beans in boiling water about 5 minutes.
2. Add bouillon cubes, stir to dissolve.
3. Combine all ingredients and pour into a greased 2qt. casserole. Bake in preheated oven.

**STEWED TOMATOES WITH HERBS** Temp: 400° F Time: 20-25 min.

- 4 c canned tomatoes
- 1 t sugar
- 1/2 t celery seed
- 1/2 t salt
- 1/4 t ground thyme
- 1/4 t pepper
- 1 leaf basil

1. Combine tomatoes with seasonings. Pour into greased casserole dish and bake in preheated oven.
2. Remove basil before serving.

**BAKE POTATO BOATS** Temp: 400° F Time: 25-30 min.

- 4 servings (2-3 cups)
- Instant Mashed Potato Mix
- 1/2 c grated cheese
- 1 1/2 T finely chopped onion
- 1 T melted butter
- 1/2 t salt
- Paprika

1. Prepare Instant Mashed Potato according to package directions, or use leftover mashed potatoes.
2. Mix with 1/4 c cheese, onion, butter and salt.
3. Spoon potatoes into foil potato shells and place on baking sheet.
4. Sprinkle with remaining cheese and paprika.
5. Bake in preheated oven until golden brown.

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