

# On the Right Side

By Father Paul J. Cuddy

Last April, when Father Morgan was planning his annual vacation, he invited me to take care of St. James Parish in Waverly in July. I was glad of the opportunity because I find the Southern Tier Catholics congenial to my soul and Waverly is only 40 miles from Wyalusing, where visions are seen by many on the tabernacle veil of the little village church. But the Pastoral Office had other plans: Father Foy was assigned to Waverly from Elmira; Father Halloran to Rochester from Caledonia; Father Morgan with Father Sullivan to Caledonia. So I moved in at Caledonia Sunday night, July 8, at 9 o'clock.

New arrivals always bring puzzles: the keys, the switches, the geography,

the schedule. This assignment was made easier by Father Bill Gall, the local anchor man. He celebrates Mass, preaches, marries, teaches CCD and, like St. Joseph, does carpenter work. He is also greatly involved with the Mumford Fire Department.

Caledonia-Mumford is a glorious locale with which I was not familiar. They have the State Fish Hatchery and the Genesee Museum. They are only 11 miles from the Piffard Trappists, where I attended Vespers at 4:30 two Sundays; 17 miles from wonderful Letchworth Park; 9 miles from Tom Wahl's restaurant at Avon and 22 miles west of Rochester.

The rectory is homey and the grounds of the church property are like a park, with beautiful trees, shrubs and flowers; rabbits, chipmunks and birds. The church of St.

Columba seats about 300 persons. It was done over during Father Halloran's pastorate to fit the liturgical reforms and is devotional. A fine catechetical hall, built by Father Devereux, serves also for meetings, parties and Monday night square dancing.

Whoever corralled the parish staff ought to be on the Personnel Board. The secretary is ultra-efficient; the cook is a challenge to dieters; the CCD coordinator is a warm organizer; the maintenance men are dependable, affable and capable.

And the people? In one month how can one derive more than a vague impression? But what I do have reflects fine priestly care from their pastors: Father Devereux for 27 years; Father Halloran for the past 8, and before them, Fathers Neil Hogan, Charles Reynolds, George Gommenginger, John Sellinger and George Eisler (a venerated Mumford vocation) and the missionary priests before them.

The congregations average about 800 in Caledonia and some less than 100 at St. Patrick's in Mumford. How many do not go to Mass is anyone's guess. While taking Holy Communion to the sick in the country, I stumbled on a thirtyish man who had a name as Irish as would be Patrick Aloysius Moynihan. I said, "You are a Catholic, of course." He hesitated. "Well, yes." "But you don't go to Mass?" "No, Father, I quit in 1963. Couldn't stand the changes." (Every parish has so many lapsed Catholics, which urges me to go door-knocking to stir up the Faith.)

The Mumford community, as well as the parish, is a close-knit group. One night I had been door-knocking. It was 7:30 and I stopped at a little store across the road from the Fire Hall for

some Cuba cheese. A nice young man and his wife run the store. I asked, "What's going on across the road with so many cars?" "Bingo, sir." Now Our Lord said, "where two or three are gathered together in my name, I am in the midst of them." I do not think the Bingo players had Our Lord much in mind, but I decided to drift over to meet the people and let the visible sign of Christ's Presence, viz., the black suit and the Roman collar, remind the Bingoists that Christ and His Church love them. It was 30 minutes before starting time yet most of the players were contentedly seated, preparing for action. Oh, to get people to church 30 minutes before time to prepare for Holy Mass!

The Mumford church, a typical rural church, retains the authentic marks

and mind of the traditional Church. A remarkable 88-year-old school teacher, Mrs. Margaret Hughes, clued me in on the history of the parish and pointed out, with reverence, the very spot in her home "where the first Mass in Mumford was celebrated," about 1850. The home was then owned by the Michael Callan family. The church was built across the road and opened for worship in 1854. It is easy to understand the fierce loyalty of a people conscious of their history and their spiritual roots.

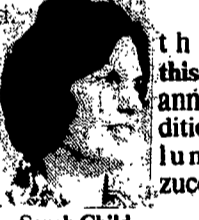
A fortyish priest of the diocese came for dinner one night. After we dined Caledonia and Mumford, he remarked, smilingly, "I wonder if there is some way to get Father Morgan transferred." And after my own one month in this parish, I appreciate his pensiveness.

# All in the Family

By Sarah Child

## Carry On, O Noble Squash!

I doubt that writing about zucchini two years in a row constitutes a tradition.



Nevertheless, this is my annual, traditional column on zucchini. We gave up trying to give zucchini away a couple of years ago. Now, we simply develop new recipes or try variations on old ones, serving it as many as three or four times a week while the picking is good or until mutiny is threatened.

Last year, the recipe for ratatouille was printed here. That's the dish which combines zucchini with cubed eggplant,

mushrooms, peppers, onion, tomato and yellow squash in stew fashion, simmering uncovered until cooked. One then tops it off with cheese of one's choice (mozzarella, brick, Monterey Jack, etc.) to bake in a 400 degree oven until the cheese bubbles (about 20 minutes).

This zucchini season our favorite use is an adaptation — combination of a couple of recipes. It utilizes a meatball base and spaghetti sauce, but has fewer calories than the popular pasta offering.

It's easy, nutritious and best of all, a complete meal in one dish. It will serve four or five depending on whether one is talking about four hungry adults or is including a couple of picky kids in the count.

### ZUCCHINI PARMAGIANA

Slice three small zucchini (unpeeled if young) in thin slices and saute until

golden in a little oil. Set aside.

Mix together 1 pound ground beef, 1 egg, 1/2 cup finely grated bread crumbs, 1 small minced onion, 2 tablespoons grated Parmesan cheese. Blend and then brown in a large electric frying pan in a little oil. Turn mixture over once to brown both sides.

When meatball mixture is brown, top with zucchini slices, overlapping if necessary. Top with 1 1/2 cups of spaghetti sauce.

Place cover on pan and cook at medium low heat for about 15 minutes or until meat and zucchini are both thoroughly cooked.

Then slice 1/2 pound of mozzarella cheese thinly and place on top of meat-zucchini mixture. Sprinkle 1/4 cup Parmesan cheese over top and re-cover. Cook another five minutes or so until cheeses melt and bubble.

Buon Appetito!



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