

On The Right Side

By Father Paul J. Cuddy

Old Hymns And Chants Almost Gone

What do you think of the Church music in our diocese?

I know only from limited personal experience and from sentiments expressed by many people. Occasionally this column comments on the tragedy of the burial of sublime Church music, especially Latin Masses, motets and hymns, by aggressive persons who grasped the musical direction of the Church and made an apostolate of burying the best of international Church music of the centuries. It seems significant that they deliberately changed the special word, hymns, which refers to sacred music, to songs, which is a title equally used for the secular song books of Boy Scouts and Lions Club luncheons. The suppression of sublime hymnody invited the infiltration of street culture into the holy Liturgy of the Church.

Are Latin Masses and hymns entirely out?

Not entirely. But to the best of my knowledge they are almost completely buried in our diocese, even inexplicably by the Trappists at Piffard; and the religious Mother Houses and Seminaries of the diocese. A recent OTRS article recorded the joy of multi-national crowds at Lourdes to be able to pray the Creed and Pater Noster together in the international Latin

tongue. Many observed this also at the funeral of Pope Paul VI. The article concluded: "I am confident that some who read this will not the least understand that I — and others — believe that good vernacular music and prayers should be retained, but also that the splendid Latin hymns and prayers should be returned and retained." And so it happened. However, a fine letter came from the U. of R. Eastman School of Music written by faculty members, Messrs. Thomas Donahue, Edward H. Leicht and Vincent A. Lenti. It read:

"We write to express our appreciation for the fine article in the C-J on July 19. As Catholics and professional musicians we certainly share your concern over the fate of Latin church music since Vatican II.

"We were wondering if you knew that Latin Gregorian Chants are being sung in Old St Mary's Church every Sunday at 12:15 Mass. We are part of a group which prepares Proper and Ordinary chants each week from the new Graduale Romanum. We sing the Introit, Kyrie, Gloria, Offertory, Sanctus, Pater Noster, Agnus Dei and Communion. Provision is made for congregation participation in the Ordinary chants.

Doesn't St. Bernard's Seminary have a good choir?

I don't know. The rector, Father Lioi, is a genuine musician. A gifted Mr. Robert Dwelly, MM, is music director. But they are handicapped by lack of funds and even more by the secular emphasis in seminary training. Before Vatican II, St. Bernard's had two years of philosophy and four years of theology, and 230

seminarians. The training was little directed toward social services, but was involved in practical Liturgy. Seminarians and faculty lived in a liturgical milieu of Catholic doctrine, music and ritual. A choir director asked me about St. Bernard's, and I replied, "SBS has only four years now. The two years of philosophy are at Becket Hall. And SBS has only 70 students. Add to this, the seminarians are out a great deal, with emphasis on activities — hospitals, economic and social reforms, etc. There is less emphasis on liturgy and music."

What was his reaction?

An exasperated snort. He shot back, "I am not a Catholic but I do know that the first work of your church and priesthood is the liturgy. How can you have that decently if your seminarians are not impressed that their first responsibility is liturgy? That's probably why the street culture gimmickry has gotten into some of your sanctuaries!" He was indignant.

Any suggestions?

Yes. We do have men trained in music and liturgy. Foremost is Father Benedict Ehmman, who knows more about music and authentic liturgy than any other in the diocese. We have Father Robert Kennedy, who does not pretend to have the musical expertise of Fr. Ehmman, but who is trained and knows liturgy. We have Msgr. William Shannon and Father Albert Shamon and Sister Virginia Hogan. I do think that first of all we have to rearrange our priorities according to Vatican II Constitution on the Sacred Liturgy. For those involved in the development of children's spiritual life, the Dominican Austin Flannery's edition of the Vatican II documents has an addition: Directory on Children's Masses (p. 254), which was published in 1973.

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Grilled Chicken Capri

4 whole chicken breasts, bones removed
1 cup Polly-O Ricotta
4 slices Polly-O Mozzarella
1 cup Polly-O Crushed Tomatoes
1 teaspoon salt, Polly-O Pepper, Oregano
Mozzarella

Blend ricotta with salt, pepper and oregano. Brown chicken on oiled grill and remove. Fill each cavity with 1/4 cup seasoned ricotta and 1/4 cup crushed tomatoes. Place mozzarella slice atop each chicken breast and grill, covered, on greased heavy duty foil, until cheese begins to melt.

Open Faced Turkey Vesuvio

8 slices turkey, cooked
4 slices Polly-O Mozzarella
1 package (12 ounces) frozen asparagus spears
4 slices white bread, toasted
3 tablespoons Polly-O Ricotta
1/2 cup French dressing
2 tablespoons Polly-O Minced Onions
1/4 teaspoon Polly-O Black Pepper
Mozzarella, cubed

Combine French dressing, onions and 1/4 teaspoon pepper. Pour over asparagus in saucepan. Bring to boil and remove from heat. Mix remaining pepper and ricotta and spread on toasted bread. Top with turkey and then with asparagus. Place on heavy duty foil and cover. Grill until cheese melts.

Stuffed Apples Andante

4 large cooking apples
4 ounces Polly-O Mozzarella, cubed
Lemon juice
Great aluminum foil and wrap apples separately. Place on grill for 30 minutes or until apples are soft.

Ricotta & Tuna Salad

1 can (16 ounces) tuna
1 container (15 ounces) Polly-O Ricotta
1 cup sliced celery
1/2 cup diced sweet pickles
1 cup mayonnaise
Polly-O Minced Onions
Lemon juice
Salt and pepper
to taste

Drain tuna and break into chunks. Add ricotta, celery, pickles, minced onion, lemon juice, mayonnaise. Toss lightly, season with salt and pepper and chill. Serve on crisp salad greens and garnish with tomato wedges.

Pear Cheese Salad Supreme

3 ripe pears (or 6 canned pear halves)
1 container (15 ounces) Polly-O Ricotta
3 tablespoons mayonnaise
2 cups diced celery
6 lettuce leaves
1/2 cup chopped walnuts

Peel, halve and core pears. Sprinkle with lemon juice. Blend mayonnaise with ricotta until smooth. Add celery. Place 1 pear half on each lettuce leaf. Fill with cheese mixture and garnish with chopped nuts.

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