



My Dad

(Eight years ago and again four years ago when our two oldest children were 11, they wrote a column on their dad for Father's Day. Because I am an equal opportunity employer and because our third and final child is now 11, here in Dan's words is a profile of his dad. In rereading these three essays, it's interesting to see what different traits each of the children treasures in their relationship with the same man.)

Whenever I think of my dad, I think of all the nice things he does for me and all the fun we've had together. These are some of the things he does for me.

When he was little he had some lead soldier molds that you poured hot lead into. He liked to collect soldiers and I do too. When I got to be about ten he brought those molds out and we poured some ourselves. He was my Cub Scout leader and he let the whole den pour some soldiers too. After that, the den kept talking about how nice my dad was and I liked that.

He is interested in History and I am too. Like when we went on our different trips we went to all kinds of museums and historical landmarks. Like when we went on our east coast trip we went to both Eisenhower's and Truman's museums. And also to Williamsburg and a lot of other historical stuff.

Dolores Curran



Talks With Parents

On a trip into southern Colorado we went to Zebulon Pike's stockade and Bent's Fort. I really liked them. They made me want to live in those times.

He gets involved in what we are doing. Like in my sports. He goes and watches my soccer games and he helps me in basketball even when I don't want any help. Last night when my golf bag was broken I asked my mom to fix it and my dad said, "Come with me," and he dug out his old golf bag and gave it to me. (Boy, that was great.)

About once a week in the summer he takes my brother and me fishing at a place called Chatfield Reservoir. My mom comes along and reads. He takes us to a place along the bank and we fish for about an hour. Then we go eat at the picnic table and fish for the rest of the evening. The most we ever caught in one night was 32.

Now I will tell you what my dad is like. He is a kind of person that most people like. There is about only one thing that my dad really gets mad about and that's when he goes to fix something and a tool is missing. (My brother and I watch out for that.)

My dad doesn't have a short temper and usually isn't grouchy except when he has to get up early on Saturday morning. Most of the family teases him about when he got his PhD two years ago and he refused to march in graduation. He said he was too old. So at dinner for a long time we sang the graduating hymn and it made him laugh.

Another way I like my dad is how he always thinks of us. Like when he went to Atlanta he called us every once and a while and when he came back he thought of me by bringing back a whole bunch of postcards which I collect. Also whenever he wants to go on a few errands on Saturday he always asks us if we want to go. Sometimes we go to the car wash and to his office and to the hardware store. My favorite is to go into his office because I like looking at his stuff and where he works.

Well, that's my dad. I hope you feel the same way about him as I do. I really think he's a special person and I think he's the best dad anyone could ever have.

What's Cooking? Ask These Men of the House

Baked Rigoleto — Act II.

"Obviously," said my husband doing his stint as weekend cook, "a lot more men cook than most of us think."

I had just hung up the phone on another cooking male. George Beahon had already made a triple batch of Baked Rigoleto he said and since it was a big hit was making it again. Trouble was he'd lost his recipe.

"When you start layering it, what comes first, peppers or sausage?" he wanted to know.

Doesn't matter, he was told. The important thing is to get all the ingredients evenly distributed in the casserole. Before hanging up I promised to send George another copy of my husband's original recipe which had run in this space a few weeks before.

Shortly after the recipe had appeared, the phone had rung and a very polite Peter Taub pointed out, "You didn't say whether to cover the casserole when you put it in the oven." I agreed the directions were sketchy for the pasta dish and thus came to the conclusion that a follow up column was needed.

Sarah Child



All in the Family

Pete also wanted to know if the head of the house had any other original casseroles kicking around the kitchen he might like to share.

Don't think so, Pete. He makes a mean corn chowder great on winter nights and the kids are nuts about his State Fair eggs served on Sunday mornings. Requests such as yours, however, are sure to start him experimenting.

As for Baked Rigoleto, the creator of the dish said I also forgot to mention that the casserole is infinitely superior if the chef sips wine during the preparation as well as while eating it.

He also noted that spaghetti sauce makes for a tastier dish than using plain puree. So, if you are using canned puree, see the new instructions for simmering it with the sausage for additional flavor.

BAKED RIGOLETTO

- | | | | |
|-------|---------------------|-----|-----------------------|
| 1 1/2 | pounds rigatoni | 1/2 | pound mozzarella |
| 1 | large can of puree | 2 | green peppers |
| | or | 1 | pound Italian sausage |
| 1 | qt. spaghetti sauce | | |

Directions

Cook sausage in a little water until brown. Prick, drain fat and return sausages to pan. Add 1 large can of tomato puree. Cook approximately 30 minutes or until sausages are thoroughly cooked. (If using spaghetti sauce cook sausages alone.) When meat is done, slice and set aside. In separate pan meanwhile cook sliced peppers in olive oil until soft. Drain. Shred mozzarella. Cook and drain rigatoni. In large oven proof bowl layer ingredients beginning with sauce and rigatoni, then cheese, meat and peppers. Continue until finished, topping with sauce.

Cover casserole and bake in moderate oven (350-) for about 30 minutes or until cheese is thoroughly melted.

Serves six normal people, four gourmands.

Following Christ in Scranton

When Pope John Paul II preached at Boston Common on Oct. 1, he issued a simple challenge to Americans, especially Catholics in the United States: "Follow Christ."

Several months later a group of diocesan administrators in Scranton gathered one evening to discuss how they could in a practical way carry through with our Holy Father's message. I would like to outline the process which they developed and is now being realized in that Pennsylvania diocese as a 1980 "Follow Christ" program.

They first agreed on three basic areas for the main thrust of this campaign: religious education, youth ministry and family life. Next, staff members from each pertinent department prepared presentations to be given simultaneously at five locations on a given Tuesday night, then repeated at five different spots the succeeding week and, finally, in five more the final Tuesday.

Bishop J. Carroll McCormick, once these preliminary steps had been completed, directed every pastor to attend the three sessions at a center nearest and most convenient. He was to bring a different cluster of people with him each time.

For the religious education presentation, the pastor invited his director and a catechist; for the session of youth ministry, his youth minister and

Fr. Joseph M. Champlin



Our Church Family

two teenagers; for the family life evening, a couple and another person or two.

Each night observed the same format: a presentation outlining some practical steps being done or proposed to further the goals of that apostolate; a subsequent discussion among the parish priest and his delegates; a public report back on the results of this exchange.

Having listened to a presentation on family life, youth ministry or religious education, members of the parish group responded to these five questions: What did I find most interesting in the presentation? What are the needs of our parishioners in this field? What are we already doing to meet these needs? What one practical measure do we wish to introduce in our parish? What is the first step we are going to take?

At the end of the discussion every parish reported to the assembly the fruit of their dialogue and the practical measure they had decided on as a group.

A week later, on the feast of the Annunciation, each church celebrated a special Mass with social hour/discussion in the parish hall afterwards.

At that time, the various participants described their Tuesday night meetings and the conclusions reached, then invited suggestions or comments from those present. From this evening, a pragmatic action plan emerged for the parish to be carried out during "Follow Christ 1980 Diocese of Scranton."

To help the program along, diocesan offices printed suitable prayer cards (220,000), posters, liturgy aids and also employed the media for promotion purposes.

It is premature to judge how effective this campaign will be, but preliminary soundings are extremely positive.

For example, in the village of White Haven, population 1,500, more than 50 parishioners came to their new, modern, but small church for the Annunciation Mass. Almost all likewise moved over to the hall for a lively discussion, one of the finest, in the judgment of a parishioner, ever experienced.

At the conclusion of the orientation meetings, one hard-nosed pastor stood up, unasked, and said: "When the bishop introduced this program I felt angry and resentful. It seemed like another needless activity. Now I want to say how impressed I am. A miracle is taking place in our diocese."

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