

Playground Paradise

Parishioners of Holy Trinity Church and other volunteers put the finishing touches on the new playground completed last weekend at the Webster parish. Over \$5,000 was raised by the school children toward the construction of the new facilities.

Ministry Hearings Slated

A series of open meetings on establishing a Northern Tier Social Ministry office for Yates, Ontario, Wayne, Seneca and Cayuga counties has been set as forums for the views of Catholics in the area.

The views raised at these meetings will be reported to

Bishop Matthew H. Clark and to the Diocesan Pastoral Council.

The meetings, to which everyone is invited, are slated for 7:30 to 9 p.m., Sept. 23 at St. Michael's School library in Penn Yan; Sept. 28, St. Michael's Church hall,

Newark; Sept. 30, St. Stephen's School hall, Geneva; Oct. 1, Blessed Trinity School, Auburn.

K. of C. Benefit Raises \$2,000

Camp Good Days and Special Times has an extra \$2,000 to spend on recreation for children from Central and Western New York who suffer from cancer thanks to a golf tournament sponsored by the Knights of Columbus Council 4691.

The Irondequoit organization staged the first annual benefit Sept. 5 at Happy Acres Country Club and 79 golfers and local businesses and individuals joined to raise the \$2,000.

Tom Gosdeck, camp attorney, accepted the check from tourney chairman Phil Nuccio and his wife, Lena. A special citation also was presented designating Gary as an honorary Knight for his role in founding the camp for cancer-stricken children at Eagle Bay in the Adirondacks.



College Night Scheduled

Brother John F. O'Brien, CFC, has been selected as chairman of the 1981 College Night, sponsored by the Catholic College Coordinating Council. Brother O'Brien is a guidance counselor at Bishop Kearney High School and was recently elected president of the Rochester Diocesan Catholic Guidance Council. College Night is scheduled from 7:30 p.m. to 9:30 p.m. on Tuesday, Sept. 29, in the St. John Fisher College Athletic Center.

Ordination Slated For Brother O'Dea

An Ireland-born, Rochester native, Brother Patrick O'Dea, will be ordained a priest as a Trinitarian on Sept. 19 by Bishop J. Francis Stafford, Auxiliary of Baltimore, at Holy Trinity Monastery in Pikesville, Md.

He will celebrate a Mass of Thanksgiving at Corpus Christi Church on Sunday, Sept. 27. He said "an 'Irish' reception is planned following the Mass of Thanksgiving."

Brother O'Dea was born in Enniscorthy, Co. Wexford, and attended Presentation School there. His family emigrated to Rochester in 1958. He attended Corpus Christi School, Monroe High School, and Monroe Community College prior to entry into the Air Force, in which he served for five years until his entry into the Order of the Most Holy Trinity, for whom he made first vows in 1977.

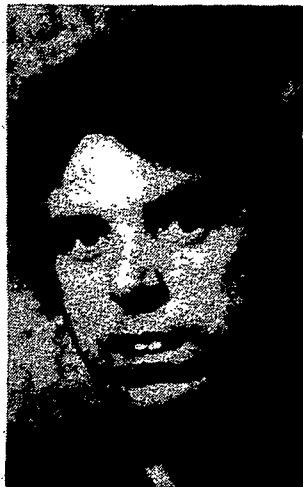
Brother O'Dea made his final vows on April 4 this year and was ordained a deacon on May 9.

Shortly after the ordination, Brother O'Dea's father, James, suffered a heart attack. The employee of St. Mary's Hospital died on May 21, 1981.

McQuaid Soph Wins Contest

Robert A. Sobolewski, a sophomore at McQuaid Jesuit High School, was a first place winner in the Senior Division of the Minerva Campbell Literary Contest, sponsored by the Henrietta Public Library.

His prose entry was titled "A Prosperous Career." He is a member of the Forensic League at McQuaid and took part in several competitions last year and also is a member of the junior varsity football team. The son of Mr. and Mrs. Florian A. Sobolewski, he attends Guardian Angels Church where he is a lector-commentator.



BROTHER O'DEA


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 All in the Family

By Another Name, Turkey Is Tacchina

The head of the house had an Irish grandmother and an Italian grandmother.

Grandma Delia endeared herself to her young grandson by taking him to see each and every new gangster movie Saturdays at the Albany Strand.

Grandma Carmela made a lasting impression by cooking "Napolitan" for him and his two older brothers and younger sister every Sunday.

To this day he's still mad about cops and robbers flicks and anything cooked in olive oil.

Adapting a recipe he found in one of our Italian cookbooks he presented us with this lovely dish over the summer. Tacchina (turkey) is a delicacy in Italy and cooked in a variety of fashions.

It is easy to find thin turkey cutlets in area stores, and while not cheap, they are far more reasonable than veal cutlets which is what they remind me of when they are cooked in the following fashion.

TACCHINA

Plan on about two cutlets per person. Simply dip each cutlet into milk (shaking off excess), then into flour, then beaten egg and finally Italian-seasoned bread crumbs. Saute until golden brown (a very short time) in

only enough olive oil to cover the bottom of the frying pan. (We always use one with a Teflon-coated surface.)

Risotta (rice cooked with chicken broth and grated cheese) makes a delightful side dish along with a crisp green salad. This recipe calls for saffron but we did without the seasoning when we discovered that a fraction of a gram is about \$7.

RISOTTA

Ingredients: 7 Tbs. butter, onion, 2 cups raw rice, 6 cups chicken broth, 1/3 cup grated Parmesan cheese, 1/2 cup dry white wine(optional.)

In heavy saucepan heat four Tbs. butter, add 1/4 cup minced onion, cook until golden, not brown. Add two cups raw Carolina long grain rice. Cook for about three minutes, stirring constantly. Reduce heat a little and stir in 1/2 cup wine or more broth. Continue stirring and cooking until you have used about 5 or 6 cups of broth. It is difficult to say just how much liquid is required before rice is tender and creamy. When rice is cooked, stir in 3 Tbs. butter and grated Parmesan. Serve immediately, sprinkle more cheese on individual portions as desired.

For a terrific accompaniment, go to Martusciello's Bakery on Saratoga Avenue. (No, I don't work for them.) On Thursdays they make crusty whole wheat Italian loaves, the closest yet to the taste and texture of bread we enjoyed in Italy.

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