

Hispanic Youth Conference Draws 100 Throughout Area

Nearly 100 Hispanic youngsters from Geneva, Auburn and Rochester gathered at Rochester's YWCA recently for a unique program in leadership training, sponsored by the Puerto Rican Youth Development and Resource Center, the state Division for

Youth and the Monroe County Youth Bureau, with the cooperation of the diocesan Division of Social Ministries.

Father Laurence Tracey, a staffer with the diocesan division and a principal organizer of the event, said

that, in addition to the individuals at the two-day conference, such groups as Our Lady of Mount Carmel's Teen Reality and the parish group, "Los Diamantes," were also present, as were Geneva's Borinquen Youth, the Team Challenge and the Puerto Rican Explorer Post of the Boy Scouts.

City; William Zayas, director of communications for the Latino Institute of Chicago; Paquita Vivo, director of the Resource Center of the Puerto Rican Endowment for the Humanities in

Washington, D.C.; and Nancy Padilla, director of program operations for the Ibero-American Action League.

Father Tracey said that

the idea of the conference was to empower the children so that they could identify their own problems and take effective action in correcting them on both a personal and community level.

Banquet to Note Guadalupe Date

A banquet commemorating the 450th anniversary of the apparitions of Our Lady of Guadalupe to Juan Diego will be held at 11 a.m., Dec. 12, at Guardian Angels Church.

Stella Masuzzo is chairman of the event which will also

feature the recitation of the rosary and the showing of the film, "Once upon a Barren Hill."

The \$6 tickets are available by calling Ms. Masuzzo, 334-5516; or Philomena Drexler, 334-2794.

Camp Stella Maris Sets Benefit Dinner

A benefit dinner-dance for Camp Stella Maris will begin at 7 p.m., Friday, Nov. 6, at the Burgundy Basin Inn, 1361 Marsh Road.

This is the third year for such an event. Proceeds will be used to purchase equipment for the Conesus Lake facility, an affiliate of diocesan Catholic Charities.

During this past season, 1,032 youngsters were enrolled at the camp, 82 of them under a special "campership" program.

Tickets for the dinner-dance are \$25 per person, and are obtained by calling 266-3009 or 546-7220.

Sarah Child



All in the Family

'Trouser Leg' By Any Name Still Delicious

When I looked up the word "calzone" (pronounced cal-zone-nee) in my Italian-English dictionary, I discovered it meant "trouser leg" and I suppose that's a graphic enough description of pizza turned over on itself with the filling inside.

Had I been christening it, I would have dubbed it "pillow" or "pocket," but whatever it's called, calzone, as we have discovered in the last couple of weeks, is a terrific appetizer, a nourishing main meal or a great snack for the TV sports buffs.

What's more, it is so easy that the men of the house can build one themselves with a minimum of effort — and cleaning up.

I made the first one here not too long ago sort of by accident. After listening to a woman in a doctor's waiting room describing how she made pizza frita (fried dough with sprinkled sugar) from frozen bread dough, I decided to do the same.

But just after I rolled it out, I decided we didn't need any more sweets in the house and remembering the mushroom calzone we'd eaten in Siena on Good Friday quickly changed my plans.

The dessert project became an appetizer — one so substantial that nobody ate any supper. Upon demand I made two more the following weekend

which served as our main evening meal and a fourth as another appetizer a few days later.

Calzone is also great for an informal party. Zap one onto the table and let everyone stand around with wine glasses firm in hand and whack off pieces while the filling is still piping hot.

CALZONE

Remove frozen bread dough from freezer. Let thaw and rise (about 2 hours), then punch down and roll out onto a floured surface to a 10- or 11-inch circle.

Filling can be two or more ingredients including mozzarella, ricotta, sausage (cooked), pepperoni, mushrooms (cooked). Cut cheese and meat into cubes or small slices and place on half the circle. Fold the round in half and press edges securely. Brush outside with a little oil and place on cookie sheet also lightly oiled.

Bake approximately 25 minutes or until golden brown at 350 degrees.

Note: Amounts can vary but a half pound of cheese and one-eighth pound of meat would make a substantial filling for one calzone.

FOUNDERS CLUB

The Sisters of Mercy will hold their annual Founders Club Dinner, 6:30 p.m., Thursday, Nov. 5, at the Blossom Road motherhouse. Proceeds go to the graduate training and continuing education of the congregation's members.

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