



Meeting after Mass

Chilean President Augusto Pinochet Ugarte talks with Archbishop Juan Francisco Fresno after a recent religious celebration in La Serena, Chile. The hierarchy of the Chilean Catholic Church has been modifying its confrontational relations lately with the military regime of General Pinochet, whom the hierarchy has accused of human rights abuses since taking office in a U.S.-backed coup in 1973. The church now appears to be trying a conciliatory approach, seeking out areas of agreement and accommodation with the military government. (RNS)

Sarah Child



All in the Family

The Nostalgia Of Food At Christmas

The holidays mean, among other things, traditional food, sometimes with the need to search out recipes our mothers and grandmothers used.

Grace Zucchero of Auburn is on just such a hunt and since it reminds me of the detective work I've done from time to time, I'll share part of her letter with you.

She writes: "Several months ago I cut out the column in which you wrote about pignolati (miniature honey covered cookies). My mother used to make them for the holidays and out of 13 children none of us learned to make them. That was her specialty and when she made them we kept out of her way.

"Now we are older and we have all tried to make them, mixing a few ingredients together with no success. Would you please print the recipe?"

Dear Grace:

Pignolati or pignolati strufoli (pinenut clusters) was also one of the specialties of my Grandmother Costa. Every Christmas the round table in the middle of the living room, covered as usual with the crocheted lace cloth, would hold a platter of pignolati. It would be one of the first things we would see when we would walk in the door with all the other aunts, uncles and cousins for the first of our two

Christmas dinners. (The second would be with my mother's family in Conrad.) Next to the dish of cookies would be a decanter of my grandfather's homemade wine — which was very dry and whose aroma permeated the room each time it was poured. Ah, the smells and sights of yesterday.

PIGNOLATI STRUFOLI

Ingredients: 2 eggs, 2 cups flour, 2 cups peanut oil, ¼ tsp. salt, ½ cup honey, 2 Tbsp. pine nuts, 1 Tbsp. candied confetti, ½ cup sugar.

Place 1 cup flour on counter. Break in eggs, add salt and knead together gently, gradually adding more flour to make medium soft dough. When smooth cut in half.

Roll out dough in circle then cut in strips about ¼-inch wide. Mold each strip into a rope by rolling on lightly floured surface, then cut into marble-size pieces.

Heat oil in deep pot and when very hot gradually add about six tablespoons of "marbles" at one time. Brown lightly for one or two minutes, then remove with perforated spoon and drain on paper towel.

Blend sugar and honey in deep pan and stir constantly over low heat for about five minutes or until no longer grainy. Add browned cookies and stir gently with wooden spoon until all are coated. Turn onto a large platter and, wetting hands in cold water, shape into mound or small clusters. Top with pine nuts, sprinkle with confetti. Allow to cool. It will keep fresh at least a week if stored in an airtight container. Use cake knife to serve.

Music Students to Compete in Rochester

New York — The University of Rochester Eastman School of Music will host a new national concerto competition for high school students, Feb. 26 to March 1 in Rochester. The announcement was made by Frank G. Wolf, publisher of Seventeen Magazine which, along with General Motors Corporation, is co-sponsoring the competition.

John W. McNulty, vice president of public relations at General Motors, announced that the corporation will

provide a \$5,000 scholarship to the final winner in each of the three instrumental categories. In addition to the awards, each winner in the three categories will perform at a special evening concerto concert of the Eastman Philharmonia, conducted by David Effron, March 1. The grand prize winner will also have an opportunity to perform with the Philadelphia Orchestra, conducted by Riccardo Muti, during the 1982-83 season.

There will be 36 artists, selected by means of blind-

tape auditions judged by musicians affiliated with the Eastman, who will participate in the event. Audition winners will be notified by Jan. 15 and will receive an all-expense-paid trip to Rochester for the

final competition. Nine semi-finalists will be chosen and will perform their concert, with orchestral accompaniment by the Eastman Philharmonia, in a closed audition, Feb. 28.

Late Pope's Brother Succumbs

Bergano, Italy — Giuseppe Roncalli, 87, last surviving brother of the late Pope John XXIII, died Tuesday, Nov. 17, at his home in the northern Italian town of Sotto Il Monte, birthplace of both him

and his famous brother.

Roncalli, a farmer, was the youngest of six brothers, the father of 10, and the grandfather of 24. Pope John XXIII died in 1963.

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*Return based on 11% interest compounded daily. Substantial penalty for premature withdrawal.

