

## **Acolytes, Readers Installed**

The families and friends of candidates for the diocesan permanent diaconate gather in the Sisters of Mercy Motherhouse chapel, Sunday, for rites installing the men as readers and acolytes. Bishop Matthew H. Clark presided at the event and preached the homily. Patrick Graybill of the Rochester Institute of Technology Catholic Community is installed as an acolyte. An interpreter for the deaf signs the words of the ceremony on Graybill's behalf.



Mr. and Mrs. Joseph P. Holleran approach the bishop as Joseph Holleran is installed as a reader. With the bishop are Father Charles Latus, his secretary, and Msgr. George Cocuzzi, director of the diocesan Permanent Diaconate Program.

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All in the Family

### **German Cook** Rises To Occasion

The panini question continues. Panini, if you recall, are the crusty, hollow rolls that are served for breakfast in Italy.

And, some time ago, we asked readers if anyone know how to make them. When no satisfying answer arrived, we made a trip to a local Italian baker who experimented with some bread dough, but to no avail.

Then when one reader suggested putting a pan of very hot water in the oven while rolls were baking we tried that, but produced only crusty rolls, not hollow ones.

Determined not to give up, we wrote to the New York Times food writer Craig Claiborne asking if could enlighten us here in the Courier-Journal reading

Alas, a letter came back recently with the only recipe he could find for panini in his collection of cookbooks. The ingredients listed included commeal, raisins, lemon, eggs, sugar, etc. which would never produce a plain bread roll. Mr.

Claiborne concluded by apologizing, "My knowledge of the Italian language is

Then, this we week we came across a letter received some time ago which we seemed to have overlooked. Sent by an anonymous Binghamton reader it says: Sarah:

I worked in a bakery for a 100 years and made thousands of what we called hard rolls - crusty and

The secret is in the make-

up. Bakery products are often much different than home-made. However, I.: believe that a regular home mixed white bread dough using strictly fresh yeast not dry yeast raised - could be right.;

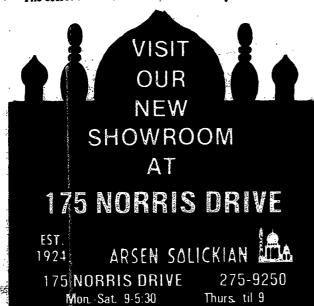
Allow two good rises in fermentation.

Make up into dough balls - the same as preparing for Parkerhouse rolls. Allow to double in size.

Press across middle with 3/8 inch dowel. Place on baking tray and allow to double in size. Bake at 350 degrees for 35 to 40 minutes. Good luck.

Italian No!-German Si!

So, if any of you bread makers have an urge to experiment and try making bread dough with fresh cakes of yeast please let us know how you make out.



# Lutherans, Catholics Plan Prayer Service

An Evening Prayer Service, Erickson will serve as director orntly sponsored by the discese and the Genesee valley District of the Utheran Church in America be conducted at 3 p.m., unday, March 14 at Sacred Heart Cathedral.

Bishop Matthew H. Clark nd Bishop Edward K. Perry, he head of the Upper New York Synod of the Lutheran Church in America, will preside at the liturgy and both nen will address the assembly.

Music will be provided by Senior Choir from the utheran Church of the incarnate Word and the Choir St. Stanislaus Kostka Church under the direction of Richard D. Erickson and irginia Miller.

The service will consist of inns psalms and Bible eadings.

A similar liturgy last November marked the 450th anniversary of the Augsburg Confession, the basic docfinal statement for Lutherans orldwide.

The service is being con-ducted under the auspices of the diocesan Commission on Egumenical and Interreligious fairs of which Margery Nurnberg is director. Vincent enti chaired a planning immittee for the event, and

### **Pastoral** Letter Available

The bishops of New York State have issued a joint. Pastoral Letter on the subject abortion, "If You Wish Peace, Defend Life."

Anyone interested in receiving a copy should write Daughters of St. Paul, 50 Paul's Ave., Jamaica lains, Boston, Mass. 02130.

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