

Sarah Child



All in the Family

Of Readers And Kneaders

From the mailbag: A reader writes: "I enjoyed your column about Pennsylvania towns, rivers and 'cricks."

"As a native Pennsylvanian, though, I think you missed some good names. I'm from Beaver Falls, next to the county seat of Beaver, on the Beaver River in Beaver County! Nearby are the towns of Wampum and Freedom and the famous Zelienople! We all went to CYO Camp Fatima on the Connoquenessing 'crick. I am sending the column to Mum and Dad who live 'on the hill' in Beaver Falls near Grady's Run and hope they enjoy it, too."

Cathy Smith Southland Drive Rochester, N.Y.

Dear Cathy: Obviously I missed some memorable Pennsylvania names. Thanks for the additions. Incidentally, I may be forced to do a companion piece on New York since my husband and two of our children were born in the Empire State. Sounds like a natural. I can start off with such conversation starters as Pumpkin Hook, Horseheads and Painted Post.

Our college freshman was home for spring recess. Now that her younger brother also has obtained a driving license, I can see the summer shaping up into one big question: "Who gets the car?"

While she was home, the oldest also asked me to bake bread and I pulled out a wonderful recipe which both my sister Judy and I love. It's so good it

has even converted non-lovers of whole wheat bread to enthusiastic gourmands. This recipe makes two very large loaves. The process went very quickly this time as our son went to the store and brought home yeast that cuts rising time in half.

Ingredients

4 cups warm milk, 1 cup brown sugar, 1 T. salt, 4 T. shortening, 2 envelopes of yeast, 1/2 cup warm water, 4 cups presifted flour and 8 cups whole wheat flour.

(To make this a heart-healthy recipe, I used skim milk, omitted the salt, cut the sugar to 3/4 cup and used corn oil for the shortening.)

Directions

Combine milk, sugar and shortening in large bowl. Dissolve yeast in water and add to milk mixture. Add flours to make dough that does not stick to hands. Turn onto lightly floured surface and knead until satiny smooth and elastic.

Place dough in greased bowl and grease top of dough (corn oil again) and cover with clean towel and let rise for about 2 hours or until double in bulk.

Punch down and let rise again for 1 1/2 hours or until double in bulk. Grease baking sheet and cut dough in half, squeezing out all air.

Shape into two loaves and let rise until double. Pre-heat oven to 400 degrees and bake for 50 to 60 minutes or until bread sounds hollow when tapped. Remove and place on wire racks to cool. I grease tops with a little margarine. Try to keep kids from tearing bread apart while it is still hot. If not successful, join 'em!

Holy Apostles Parish Readies Renewal Week

Parishioners at Holy Apostles will enter a Week of Renewal Sunday, April 8. The eight-day program, ending on Palm Sunday, will be conducted by Father Foster Rogers of St. Alphonsus Church, Auburn.

The week will conclude with an afternoon service, led by Bishop Matthew H. Clark on his Lenten Crossroads journey.

During the week, there will be two services each day, 10

a.m. and 7 p.m., with Mass and homily.

The Thursday services will consist of the Sacrament of Reconciliation.

The school children will also be given a share in the

week, each grade taking its turn on the school days.

The Week of Renewal will be the first in a series of events in which the parish will celebrate its centennial year.

Power of the Keys

Vatican City (NC) — Here is the Vatican text of Pope John Paul II's talk in English during his weekly general audience Feb. 22.

Dear brothers and sisters,

I offer a very cordial welcome to the English-speaking visitors who are present at this general audience.

Today is the feast of the Chair of St. Peter, the day when we recall that Christ has built his Church on the rock of St. Peter's confession of faith. In a particular way, this feast reminds us of the Church's role in the forgiveness of sins.

Our Savior says to Peter: "I will give you the keys of the kingdom of heaven, and whatever you bind on earth shall be bound in heaven, and whatever you loose on earth shall be loosed in heaven." This power of binding and loosening which Jesus first gave to Peter continues to be exercised today in the sacrament of penance.

When the priest absolves our sins, he is not acting in his own name or in the name of his own holiness of life. Rather, he acts in the person of Christ, so that through his ministry Our Savior himself is present to forgive our sins and to bring us pardon and peace.

I extend special greetings to the pilgrims coming from England, Ireland, Sweden, Japan and the United States. May the peace of the Lord be with you all.

VOLUNTEERS NEEDED

Parents Anonymous, a self-help organization which seeks to end child abuse, needs volunteers. Primarily

staffed by volunteers, Parents Anonymous serves thousands of families each year. More volunteers are needed in telephone hotline services and fundraising. Training is provided. Further information is available from 454-5066.

Sister Honored

Sister Judith Green, SSJ, chaplain at Park Ridge Hospital, was a recipient of the Greece Safety Council's Outstanding Citizen Awards recently. The Sister of St. Joseph was cited for her "dedicated service to the community... in assisting the sick and injured in their time of need and crisis in the hospital environment."

Focus Rites

Focus on the Eucharist will begin 7:30 p.m., Thursday, April 5 at St. Thomas the Apostle rectory chapel. Evening prayer and recitation of the rosary precede celebration of the Mass. A meditation time afterwards will close with Benediction. The public is invited.

First Friday

Father Paul Cuddy, columnist for the Courier-Journal and promoter, on both a diocesan and international scale, of family prayer and Catholic electronic evangelization, will celebrate Mass and speak at the luncheon following for the First Friday Mass and Luncheon Club, 11:45 a.m., Friday, April 5 in the Knights of Columbus chambers, 670 Thurston Road. The club is dedicated to devotion to the Sacred Heart.

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DEATHS

Veronica M. Tschiderer

Mass of Christian Burial was celebrated in the chapel of St. Ann's Home for Veronica M. Tschiderer, who died March 16, 1984.

A long-time member of St. Charles Borromeo Parish, she was active in the Legion of Mary, the Eucharistic

Ministry, the Senior Citizen's Group and the Rosary Society.

The widow of the late Frank A. Tschiderer, Mrs. Tschiderer is survived by five sons and one daughter: Gerard of Florida, Philip of Rochester, David of California, Richard of Pennsylvania, John and Mrs. James (Mary) Lenhard of Rochester; a sister, Mrs. Hilda Knopf; 23 grandchildren; 22 great-grandchildren; several nieces and nephews.

Anna M. Ries

Mass of Christian Burial and military service rites by the Disabled American Veterans Monroe Powers Chapter 15 were celebrated March 23 for Anna M. Ries who died March 21, 1984.

A World War II veteran, she was very active in various veterans' organizations.

In addition she is remembered for her Church activities. She served as both the first housekeeper and chauffeur at St. Theodore's Church, during the tenure of its founding pastor, the late Father John Baier.

Miss Ries was also a member of the Ladies Auxiliary 260 of the Knights of St. John.

She is survived by her brother, John; several nieces and nephews, and by many friends.

ST. THOMAS MORE CHURCH

"REACHING OUT IN FRIENDSHIP"



St. Thomas More Parish is planning to conduct a Parish Visitation Program (Census) on Sunday, April 8, 1984 from 1:30 to 5:00 p.m. The goal of this visitation is to have parish representatives identify any Catholics who may be in residence. The information gathered will assist the parish staff and lay leadership in determining present needs and planning for the future.

For more information, please contact:
Bishop Dennis Hickey, 381-4200, or
Dr. and Mrs. Michael Diodato, 381-8708

Saint Thomas More Church
2617 EAST AVENUE, ROCHESTER, NEW YORK 14610