



**Our
Men
in
Black**

**Father Richard
Rosinski
Pastor, Saint John
Neumann, St. Charles**



Favorite prayer

My favorite prayer is the Mass. This is the time for all of us to grow closer to our Lord as a people. This is the time we can come together from the many different levels of our lives and pray together as one; one voice, one heart and one goal ... to grow closer to God and each other.

The Mass is our time to be fed at the altar of the word and the altar of sacrifice so that we may become more and more the Body of Christ in our everyday lives and in our world.

Favorite saint

My favorite saint is St. Nicholas of Myra. Model bishop and patron of children, Nicholas is an example of a true pastor and father. He gives a powerful example of charity and joy and that is something we need to remember today; to have charity and joy.

What has been a holy moment for you in your priesthood?

There have been many, but I remember one Sunday morning when a woman came into the sacristy and told me that something I had said to her during her confession several weeks earlier had touched and changed her life. I had no idea what I had said and even when this had happened but I know that God was the one who touched this woman through this wonderful sacrament.

What have you learned from your brother priests?

When I lived with Msgr.

Bill Schwartz both as a student in the Branches Program and then again when I was a young priest, he taught me the importance of listening to people and simply being there for them. Even if you were silent, you were there and that God can work through that!

Advice for young people considering a vocation

I would share with anyone discerning a vocation to priesthood or religious life that they need to remember that if God is calling them; then God is calling you with all your good and bad. We all need to grow in our faith and in our lives, but to remember to celebrate the person that God has created and never forget to laugh; often.

Something about you few people would know

Despite how much I love to be around people, I am a rather shy man.

Favorite hobby or pastime

I enjoy going to see movies and letting myself escape into the story line. I don't get a chance too often to go, but when I do it is a time to relax.

Favorite temporal things

The Chicago Cubs, the movie Julie and Julia, my family pictures

Favorite food

This is my grandma Petra's recipe and I am one of the few in the family who has mastered it. When I'm rolling out the dough or peeling apples, I recall the memories of her on a Sunday afternoon sitting at the kitchen table and the smell that filled the house. I even still use the brown bowl that she use to use in making the dough. What wonderful holiday memories.

Apple Strudel

- 3/4 c lukewarm water
- 1 large egg, lightly beaten
- 1/4 tsp. white vinegar
- 2 Tbsp. butter, melted
- 2 1/2 c flour
- 3/4 tsp. salt
- about 12 apples, cored, peeled and sliced
- cinnamon
- sugar
- melted butter
- bread crumbs

Preheat oven 450.

1. In a small bowl, combine water, egg, vinegar and butter, which are all at room temperature. Add to flour and salt which are in a large bowl. Stir by hand about 5 minutes or by electric mixer with a pastry arm about 3 minutes or until it becomes firm.
2. Form dough into a ball, put on floured surface and knead about 10 min until smooth.
3. Form dough into a ball again and cover with a warm inverted bowl. Let rest about 30 min.
4. Cover table with pastry cloth and sprinkle with flour. cut dough in half to make 2 strudels. start to roll dough from center and make about 1/8 inch thick. Roll for as long as you can and then start to pull by putting your hands under dough and pulling from center. trim off thick edges.
5. Brush dough with melted butter and sprinkle with bread crumbs. Put in half of the filling, Sprinkle with sugar and cinnamon. Roll up jelly-roll style. Brush top with melted butter and make 3 small holes in top to vent the steam.
6. Place roll, seam side down, on buttered cookie sheet. Bake in middle of oven for 10 min, then reduce heat to 400 and bake for another 20 minutes or until crisp and brown.