

# A Customary For When The Bishop Visits Your Congregation

*Revised January 2009*

1. Visitations normally occur on Sundays only, unless prior arrangements have been made well in advance of the visit. Meetings with the Vestry and/or other leaders should normally be scheduled for Sunday after worship, but may occur on Saturday, *with **timely** advance discussion and arrangement.*
2. The Bishop will preside throughout the main liturgy. If there is an early Eucharist the Priest-in-Charge will preside, with the Bishop preaching and fulfilling roles appropriate to the episcopate, such as absolution and blessing.
3. The Proper for the day shall be from the Revised Common Lectionary (RCL), *unless the Bishop is notified otherwise. **If multiple options are available in the RCL, please indicate which option(s) will be used.***
4. The color appointed for the day shall be used if no Initiation Rites (Baptism, Confirmation, Reception) are scheduled. If a Baptism is scheduled, then white or festive will be the color of the day, even if there are other Initiations scheduled. Red will be the color of the day for Initiations that do not include baptism(s).
5. The Bishop will sit in the chair usually occupied by the Presider in the liturgy. The chair should remain in its customary place. No chair is needed for Initiations; this action will be done with the Bishop and those being initiated standing.
6. If there are no Initiations, the Renewal of Baptismal Vows is used in place of the Creed (use form on pp. 292-294 in *Book of Common Prayer*)
7. Every effort should be made to 'save' baptisms for the Bishop's visitation when there are Confirmations and/or Receptions. While the Bishop presides at the Baptism, the Priest will do the actual baptism(s). The Bishop does the chrismation. Oil of chrism should be visibly present and in a quantity in keeping with the gracious and generous sacrament being experienced. Oil stocks are best reserved for pastoral visits and anointing of the sick and/or dying.
8. The use of *BCP* Eucharistic Rite II or Rites from *Enriching Our Worship* at the main or only service is the norm for the Bishop's visitation. Exceptions should be discussed and cleared well in advance. Note: The use of supplemental texts is welcomed and encouraged.
9. The Prayers for the Candidates replace the Prayers of the People in initiatory rites.
10. Please make an audible as well as a written announcement stating that the loose offering is designated for "The Bishop's Discretionary Fund." **Please deposit the offering and send a check payable to "The Bishop's Discretionary Fund" for that amount to the Diocesan Center (attn: Katharine Rose). The Bishop will not accept checks and cash during the visitation.**
11. If the altar is against a wall, please provide a simply vested table that will allow the Bishop to celebrate facing the congregation.
12. The use of red wine and "real" bread is very strongly encouraged, but is not required. A middle-eastern flatbread, flour tortilla, or non-crumby loaf-like bread is acceptable. If homemade bread is desired, a relatively easy bread recipe is on the back of this sheet. Please avoid freezing and thawing of bread, whether homemade or purchased; this tends to lead to excessively crumbly bread.
13. The Bishop also enjoys the opportunity whenever possible to meet with:
  - The parents and godparents of infants and young children who are going to be baptized. This meeting should be done at a different time than the confirmands.
  - Children and youth of the parish
14. As outlined in the Parish Visitation Information Request, please send a copy of the liturgy for the service at least one week before the visitation. E-mail, when possible, the copy of the liturgy to both [bmeikle@eastmich.org](mailto:bmeikle@eastmich.org) and also [tousley@eastmich.org](mailto:tousley@eastmich.org).

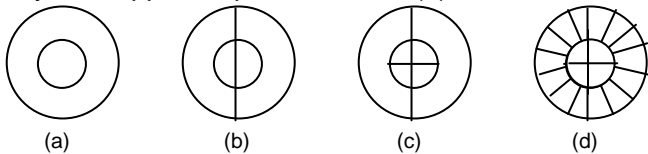
# Wheat and Honey Bread

From Eucharistic Bread-Baking as Ministry by Tony Begonja.

	<u>Whole Batch*</u>	<u>Half Batch</u>
Whole Wheat Flour	3 ¼ cups	1 5/8 cups
Unbleached White Flour	1 ¼ cups	5/8 cup
Salt	2 ½ tsp	1 ¼ tsp
Baking Powder	2 ½ tsp	1 ¼ tsp
Warm Water	2 cups	1 cup
Sunflower Oil	3 Tbls.	1 ½ Tbls
Honey	3 Tbls.	1 ½ Tbls

\* Note: A whole batch makes 8 to 10 18-piece loaves. Additional batches should be baked separately rather than doubling the recipe. You will need additional wheat flour and oil for preparing surfaces.

1. Preheat oven to 350 degrees. Brush an insulated cookie sheet with enough oil to thoroughly coat it. Sprinkle a thoroughly clean and dry counter with wheat flour to keep the dough from sticking to the counter.
2. Measure 1st dry ingredients into a medium-sized (10 cup) bowl and stir thoroughly. Sift dry ingredients 3 times.
3. Precisely measure warm water (as hot as it will come out of the tap) into a small (4 cup) mixing bowl. Measure honey and sunflower oil into water one tablespoon at a time, stirring until dissolved.
4. Add liquid mix to dry ingredients. Stir until all the floury mixture is gathered in – dough will be sticky. If it seems impossible to gather in all of the flour after about 30 seconds of mixing, rinse the small bowl (held the wet ingredient) with 2 tablespoons of warm water and add to the ungathered flour. Resume stirring.
5. To make each loaf:
  - With a little oil on your hands, create a baseball-sized handful of raw dough.
  - Roll out the dough on the floured counter so that it is ½ inch thick and at least 4 ½ inches across (hint: sprinkle dough with flour before rolling).
  - Stamp out a 4 ½ inch round loaf, using a Size 1 Servin' Saver plastic bowl. Peel and save excess dough.
  - To score the loaves: (a) deeply imprint a center circle using a Size 0 Servin' Saver container. With the dull side of a table knife, deeply score (b) a vertical line through the loaf, (c) a horizontal line across the inner circle only so it appears quartered, and (d) 12 times around the outside ring to create 14 equal size pieces.



6. Using a spatula, carefully place the round loaf onto the greased cookie sheet, leaving room for additional loaves (note: loaves may just barely touch each other). Do not move the dough once it is on the sheet.
7. For each succeeding loaf round, clean and re-oil your hands. Take the scraps from the previous loaf and wrap fresh dough around it, forming a relatively wrinkle-free baseball-size ball. Place the dough ball onto the floured counter and sprinkle with flour. Repeat steps 5 and 6 above.
8. Bake in the preheated oven for 18 to 20 minutes (18 for half batch). Lightly brush baked loaves with sunflower oil to remove flour and add a nice color. Return the cookie sheet to the oven for 8 to 10 minutes. After second baking, immediately transfer loaves to paper towel-covered plates to blot excess oil. Do not stack loaves.
9. To store, let the loaves cool somewhat and wrap each loaf separately in heavier weight plastic wrap:
  - Use within 24 hours – leave wrapped loaves unrefrigerated
  - Use within 6 days – place wrapped loaves in a plastic container and refrigerate
  - Use within 40 days – place wrapped loaves in a freezable plastic container and freeze. Microwave defrost no more than three loaves at a time for 1-2 minutes per loaf. Other methods of defrosting are not as good.

Note: If baking more than one batch, completely clean all utensils and surfaces. Reapply flour to counter and oil to cookie sheet. If you do not get between eight and ten 4 ½ inch rounds, you're rolling them too thick or too thin.