

A Customary For When The Bishop Visits Your Congregation

Revised March 2012

1. Visitation Day(s):

- a. Sunday
 - i. Worship Service(s)
 - ii. Meeting(s) with those to be initiated (required):
 - a. Those being confirmed, received or reaffirmed and those older children/adults being baptized;
 - b. The parents and godparents of infants and young children who are going to be baptized (separate mtg)
 - c. Children and youth of the parish
 - iii. A meeting with the Vestry is required and should be scheduled for after worship and fellowship time
- b. Vestry and/or other leadership gatherings may be scheduled on Saturdays but require planning significantly in advance of the weekend

2. Liturgical Notes:

- a. Presider = Bishop
- b. A Deacon, when present, will serve all diaconal roles [gospeller, intercessor, table preparation, dismissal] and attend the Bishop as instructed regarding crozier, miter, and liturgical texts.
- c. Priest, when present will fulfill diaconal roles only in the absence of a deacon, otherwise s/he will assist Bishop as instructed.
- d. Exception to above: 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.
- e. The Bishop will sit in the chair usually occupied by the Presider in the liturgy (unless functioning as preacher only). The chair should remain in its customary place. No chair is needed for Initiations; this action will be done with the Bishop standing and those being initiated standing.
- f. The Proper for the Day shall be from the Revised Common Lectionary (RCL), unless the Bishop authorizes an exception. If multiple options for lessons are available in the RCL, please indicate which option will be used.
- g. Liturgical color
 - i. White/Festive for Baptisms (including liturgies with Confirmations, Receptions, Reaffirmations)
 - ii. Red/White/Festive for Confirmations, Receptions, Reaffirmations (if no baptisms are scheduled)
 - iii. Seasonal Color for all liturgies not including Initiation Rites
- h. 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)
- i. Baptisms --- Every effort should be made to 'save' baptisms for the Bishop's visitation. While the Bishop presides at the Baptism (including pouring water into the font), the Priest or in some instances, the Deacon, will do the actual baptism(s). The Bishop does the chrismation. Oil of chrism may be blessed at this time and should be visibly present and in a quantity in keeping with the gracious and generous sacrament being experienced. Oil used for chrismation will be poured from the generous vessel. Oil stocks are best reserved for pastoral visits and anointing of the sick and/or dying. A towel, wetwipes or lemon water should be available for the Bishop to cleanse his hands of oil.
- j. 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, if Initiation Rites are being celebrated. Rite I may be used if no Initiation Rites are planned. Exceptions should be discussed and cleared well in advance. Note: The use of supplemental texts is welcomed and encouraged.
- k. The Prayers for the Candidates replace the Prayers of the People in initiatory rites.
- l. **Bread and Wine** --- the use of red wine and "real" bread is very strongly encouraged, but is not required. A middle-eastern flatbread, flour tortilla, or non-crumblly 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 crumblly bread.

3. Monetary Offering during the Visitation

- a. Undesignated Offerings (cash & check) during the visitation are to be directed to *The Bishop's Discretionary Fund*.
- b. Announcement of this intent should be included both in the written and verbal announcements.
- c. Offerings to The Bishop's Discretionary Fund should be deposited in the congregation's account and sent to the Diocesan Office in a single check made payable to The Bishop's Discretionary Fund. The Bishop cannot accept checks and cash during the visitation.

NOTE: 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 and also tousley@eastmich.org.

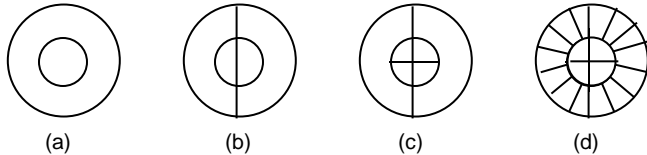
Wheat and Honey Bread

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.