

Parish Council:

The following minutes are from the November 19, 2007 meeting and approved at the January, 2008 meeting. After opening prayer by Sandi Stanfield, the last meetings minutes for the October meeting were approved by the Council.

Committee reports followed with:

Building Ad-Hoc Committee: The church buying our current church is to close on their loan soon. We may share the facility until our new church is built. Father Glenn went before an Archdiocesan subcommittee regarding the new church and now the proposal will go to the Archdiocese Finance Committee.

Spiritual Life: No report, will meet in January.

Family Life & Social Concerns: No report.

United Catholic Appeal: Ken Betz reported that 55 pledges are in with \$6,245 pledged and \$3,485 collected. The Legacy of Our Mission campaign sits at \$406,000 pledged and 239,000 collected.

Old Business:

Labyrinth: nothing new has happened.

Parish Council Constitution: waiting for Archdiocesan approval.

October Ministry Fair: Went very well.

Mardi Gras: Planning a meeting on Nov. 26th.

New Business:

Giving Tree: Mary Rosen reports that most tags are gone.

Website: Reported it needs updating.

The next Pastoral Council meeting is Wednesday, December 19th, at 7:00 pm, unless it is cancelled, in which case, the next meeting will be January 16, 2008 at 7:00 pm.

Sandi closed the meeting at 7:37 pm with the St. Ann Campaign Prayer.

Please remember: everyone is welcome to attend any of these meetings as our guests.

Reprinted from
the Indianapolis
Star Newspaper.



More than 5.4 million veterans received care in Veterans Affairs health facilities in 2007. This year VA will treat more than 774,000 veterans hospitalized in our facilities across the nation. Our veterans have given so much, sacrificed so much and devoted so much on behalf of America, that you'll find no individual who cherishes freedom more. Our veterans' devotion to duty and the true spirit of democracy is only matched by the dedication and unyielding support of your readers during the VA National Salute to Hospitalized veterans. It is hard to describe the joy on a veteran's face when they open a valentine delivered by a caring member of the community, a civic group or Scout troop, or perhaps just someone who wants to say "thank you for your service."

The 2008 National Salute to Hospitalized Veterans is from February 10-17. Valentines may be delivered to:

**Roudebush VA Medical Center,
1481 W. 10th Street
Indianapolis, IN 46202.**

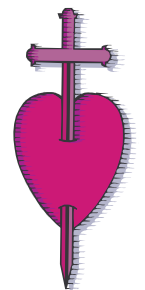
James B. Peake, MD Secretary of Veterans Affairs Washington, DC.

To St. Ann Parishioners: Can you send one or more Valentines to our veterans & say "thank you" to them????

PRAY FOR OUR
MILITARY MEM-
BERS THAT
GOD IS WITH
THEM AND
THEY RETURN
SAFELY TO THEIR FAMI-
LIES...
GIVE THANKS FOR
THEIR SERVICE.

1st Lt. Greg Oliver, Marines, (Friend of Joe Lux); **Pfc. John Nearingdner, Army,** (grandson of Norman & Florence Nearingdner); **Pvt. Charles Shepherd, Army,** (Son of Lesa Shepherd & Grandson of Lillian Spurgeon); **Lt. Aaron DeWeese, Army,** (Nephew of Carolyn Gornish & Norma Harreld); **Spc. Steven Caldwell, Army,** (Son-in-law of Jane & Duke Bilyeu); **Ssgt. Jim Henckel, Army,** (Grandson-in-law of Jim and Lee Wenzlick); **Spc. Nathan Purdue, Army,** (Grandson of Virgil & Lois Purdue); **Sgt. Michael Laird, Army,** (Husband of Brandy Laird, Son - in-law of Cecily Ramey); **Afc. Sean Stahlhut, Air Force,** (Grandson of Bob & Irene Stahlhut); **MSgt. Angel C. Cruz & SSgt. Roger Cruz, Air Force,** (Daughter & Son-in-law of Christine Ridener); **Sgt. Jimmy Perryman, Pfc. Charles Perryman, Pfc. Danny Perryman, Army,** (Friends of Christine Ridener); **SSgt. Robert F. Hall, Army,** (Friend of Jane & Dave Shireman); **Sgt. James Schultz, Army,** (Grandson Marvin Mattingly); **Afc. Cornelius E. Anderson III, Air Force,** (Grandson of Shirley Anderson); **Kenneth Stowe, Navy,** (Grandson-in-law of Shirley Anderson); **SSgt. Matthew Deakin, Army,** (Son-in-law of Pam Mastropaolo); **Sgt. Jeff Waggoner, Army & Sgt. Fred Arnold, Army,** (Friends of Gary Cahill).

May those who have gone before us rest in Christ's peace. Please remember them and their families in your prayers.



Ladies Guild:

The ladies enjoyed a very nice catered luncheon on Saturday, December 15th, at the Home Place. However, due to heavy snow and bad roads, only a small number of ladies were in attendance. We had more than enough food and were invited to take home an extra serving or two. Fr. Glenn and Fr. Harold were given Christmas gifts. Afterwards, a "White Elephant" game was played with each lady taking home a nice gift.

Parishioners and the Ladies Guild are being asked to donate baked goods for the Reverse Raffle/Mardi Gras to be held on Saturday, February 2nd at St. Joseph's Hall. Virginia Angermeier's famous chocolate cake will take the place of the usual "King Cake" this year. Anyone wishing to donate baked goods should contact Penny Holland or Sheila Garza.

Ladies, if you missed out on being a prayer partner in 2007, we invite

you. Please join us on the 13th to receive a new prayer partner and enrich your life.

Our meetings are held the second Wednesday of each month except for July and August. All ladies of the parish, age 18 and over, are welcome and encouraged to attend. We will meet



We will meet next

Mardi Gras Time

on Feb. **Feb. 2, 2008** 13th,
Doors open at **6:15pm**
Dinner served at **7:00pm**

2008 at 7:00 pm.
Please join us.

Menu

Catfish Nuggets
Chicken Tenders
Jambalaya
Salad



Red Beans & Rice
French Bread
Hush Puppies
St. Ann's Famous Desserts
& Drinks

Religious Education Dept.

By Kelly O'Brien

We are gearing up to begin our participation in Operation Rice Bowl this Lent.



We have again invited the entire parish to participate with us. Materials will be available on Feb. 2nd & 3rd in the back of church. All children will receive a bowl and Home Calendar Guide during class. All bowls need to be turned into the church by March 29th & 30th. Bowls can be turned in at the back of church, in the classrooms and to the parish office. Thanks in advance for supporting our community of brothers and sisters locally and throughout the world.

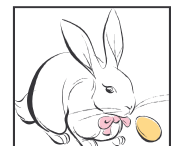
February 17th, the children will have a guest speaker. A sister from the Mission Office is coming to speak with them about



the different Catholic missions around the world. She is, also, going to talk to them about how their contributions to ORB helps in those

missions. We are very excited to have her share this with our children.

Next month will be a big month with our Easter Egg Hunt and our Easter celebration. This year keeps moving along so fast!



RECIPE CORNER

Orange Roughy Quesadillas

- 1/4 tsp salt
- 1/4 tsp pepper
- 6 oz orange roughy fillets
- 3 Tbs olive oil, divided
- 2 c shredded Monterey Jack cheese (8oz)
- 6-10" flour tortillas
- lite sour cream-optional
- salsa-optional

Sprinkle salt and pepper evenly over fillets. Cook fish in 1 Tbs. of the hot oil in nonstick skillet over medium-high heat for 5 minutes on each side, or until fish flakes with fork. Flake fish and set aside. Sprinkle cheese evenly over 3 tortillas; top with flaked fish. Cover evenly with remaining 3 tortillas. Cook quesadillas, 1 at a time, in remaining 2 TBS. oil in nonstick skillet over medium-high heat 3 to 5 minutes on each side or until golden. Cut into wedges and serve with salsa & sour cream.

TIP: add chopped bell peppers or hot peppers.

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Cheese Black Bean Dip

- 30 oz black beans, drained
- 10 oz frozen spinach, thawed, drained & chopped
- 1/2 c medium hot salsa
- 4 oz chopped green chilies, un-drained
- 1 tsp minced garlic
- 2 c shredded Cheddar cheese
- 14 oz artichoke hearts, chopped
- 1/2 c shredded pepper Jack cheese

Southwestern Chicken Taco Salad

- 20 oz premium chunk breast of chicken, drained & flaked
- 1 Tbs taco seasoning mix
- 2 Tbs water
- 15 oz red kidney beans, drained & rinsed
- 15 oz corn, drained
- 6 c lettuce, chopped
- 1 c shredded cheddar cheese
- 1 tomato, diced
- 1 avocado, diced
- 1 c salsa, drained
- 1/2 c light sour cream

In a large skillet, combine chicken, taco seasoning & water. Simmer over low heat for 3-5 minutes. Add beans & corn. Heat until warmed through. Place 1-1/2 cups lettuce onto individual serving plates. Top lettuce with chicken mixture and add cheese, tomato & avocado. In a small bowl combine sour cream & salsa. Drizzle dressing over salad & serve.

TIP: serve with tortilla chips or your favorite crackers.

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Preheat oven to 350 degrees. Combine beans, spinach, salsa, chilies, garlic, Cheddar cheese & artichoke hearts in a 1 quart casserole dish. Sprinkle pepper Jack cheese on top. Bake for 30 minutes or until the cheese is bubbly and golden. Serves 6-8.

TIP: Serve with various crackers and chips.

Cranberry Walnut Cheesecake

- 1 graham cracker pie crust
- 1-1/4 c cold milk
- 2 pkgs cheesecake flavor instant pudding & pie filling
- 1/2 tsp grated lemon peel
- 8 oz frozen non-dairy whipped topping thawed & divided
- 16 oz whole cranberry sauce, divided
- 1/2 c toasted chopped walnuts, divided

Pour milk into large bowl. Add pudding mixes and lemon peel. Beat with wire whisk for 1 minute. Gently stir in 1/2 of the whipped topping. Spread 1/2 of the pudding mixture on bottom of crust. Spread 1/2 of the cranberry sauce over pudding mixture. Sprinkle with 1/2 of the walnuts. Top with remaining pudding mixture. Refrigerate 4 hours until set. Garnish with remaining whipped topping & walnuts. Serve with remaining cranberry sauce.

TIP: toast walnuts by spreading out on baking sheet in oven at 375 degrees for 3-5 minutes.

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**For those who may need
a little hint - Feb. 14th
is VALENTINE'S DAY!**

