

St. Ann Catholic Church
We are here to serve our parish & community. Come grow with us.
NEWSLETTER
 Volume 11 2008
 Www.ST-ANN-RCINDY.ORG

Notes from the
Financial Corner
 By: *Jack Hohman*



Through the month of October the financial situation improved. This was largely due to the success of the festival. The month ended with a profit of \$22,366. The administrative expenses were down \$7,341.55 through the end of the month. This also helped to create the good month end profit. The remainder of the other expenses were in line with the projected amount. The Building Fund has received \$9,801. from the monthly envelopes since July 1st. The funds received from the LFOM campaign since July 1st is \$12,336. These funds will go into the Building Fund. St. Ann's receives the entire amount from the remaining contributions to this campaign. For right now the operating budget appears to be in good shape. But it usually is after the festival, it's at the end of the year that it gets close. The Sunday collection is the main source of revenue for our operating revenue, and it is down 11% through October. Hopefully this will pickup to make sure we finish the Fiscal Year in the black. Something for all of us to prayerfully consider. We need to put

these are exciting times as we get closer to moving to our new location. Very few parishes have the opportunity to do what we are doing.

St. Ann is a parish on the MOVE!

Come grow with us.



Crunchin' Numbers

St. Ann Church Construction

Report 11/21/08

By: Nova E. Gilliatte, Jr. Superintendent for Eden Enterprises, Inc.

We got off to a slow start and began pouring footings 10-20-08, due in part to finally getting permit issues resolved, but we are now off and running.

We now have completed:

1. Site Work earth work. (Mass earth excavation detention pond.)
2. Storm sewer installation.
3. Footings and foundations (Minus a few modifications).
4. Plumbing under slab.
5. Electrical under slab.
6. Parking lot grading and stone placement.
7. Primary feeders to electrical transformer installed.
8. Water line stubbed into building.
9. 1000 gallon greased trap installed.

Two week look ahead:

1. Install under slab fill beginning 11-24-08.
2. Pour floor slab by 11-28-08.
3. Receive steel and begin installation of building frame work 12-01-08.

From the Pastor's Desk
 11 /2008



As you can see by Nova's report, our new church is coming along nicely. We are on a tight budget and we are planning an event on January 10th to update everyone on our progress. Please mark your calendars!

We have a lot to be thankful for, at St. Ann's. Despite the tough economic climate, our new church is now becoming a reality. Thanks to all of our volunteers and benefactors who have been patient and very diligent in their responsibilities.

Building a new Church is a difficult and cumbersome task. I greatly appreciate the pastors and parishioners who have gone before us to build our present church.

Your support and enthusiasm has made a difficult task, a very pleasant one. Please continue to pray for God's Blessings on all of our efforts.

God Bless
 Father Glenn

One of our blessings is having Father Glenn as our Pastor at St. Ann's Parish. Pray that we can continue to have him, helping and directing our parish, as we move into our future home.

Thank you Father Glenn!!!!

Parish Council: October 21, 2008

Spiritual Life: Jane Shireman - Nov. 1st & 2nd celebrate All Souls Day at the Masses. A poster listing the names of the deceased will be on display in church. Minimal Christmas decorations are expected this year because of sharing the church with the new owners. Times or events have not been worked out, yet.

Finance Report: Jack Hohman - The July 2008 report—\$962. added to the Building Fund for the month of July. A donor made a \$10,000. donation to the Church Memorial Fund to be used on the inside of the church.

Faith Formation: Ken Betz - Kelly O'Brien has mailed material to members of the Council that were reviewed by the Council. The subjects reviewed were: Religious Education Report, Parish Vocation Cross Initiation Information Sheet, and the parish Vocation Cross Initiative Prayer Sheet.

Family Life & Social Concerns: Jane Shireman (for Annie Gardner) - 13 ladies attended the Ladies Guild meeting on October 14.

Hall Rental: Jim White - Will get a copy of Rental Regulations and Rules from other parishes to use as a guide for our new church social hall rentals. Carolyn Gornick & Jane Shireman will assist Jim White in establishing rental guidelines for the new social hall. Updated report to be made at the February 2009 Council meeting.

a Stewardship Committee to be active year round. Tabled until November 13, 2008 meeting.

St. Ann Building Fund

Campaign: (Formerly called St. Ann Capital Campaign Phase II) Bert Rosen handed out a draft copy of the pledge card to be used for this campaign for review.

Congregation Grant:

Susannah Koerber - Gave a presentation of the procedures for applying for the grant. The Indianapolis Center for Resources Grants funded by Lilly Foundation administers these requests. Jim White and Shane Fox will assist Susannah in working on the grant request. Chad and Alana Swain will assist.

Honor Nominees: Jane Shireman asked about nominees to be honored at the church Christmas Party. Tabled until November 13, 2008 council meeting. Jack Hohman will prepare the criteria for selecting the honoree(s) and present it to the council November 13th meeting.

Parish Christmas Party:

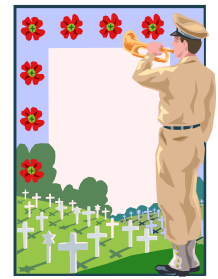
Party will be on Sunday, December 14th, 2008 from Noon to 3:00pm at the Camby Church Campgrounds. The Parish will supply the meat/drinks/paper goods/dinnerware and condiments. Each family is to bring a side dish or dessert.



Father Glenn:

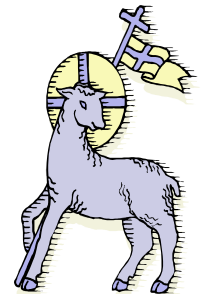
Recommendation that the Council prepare a strategic plan for the

PRAY FOR
OUR MILI-
TARY MEM-
BERS THAT
GOD IS WITH
THEM AND
THEY RE-
TURN SAFELY TO THEIR
FAMILIES...



GIVE THANKS FOR THEIR SERVICE.

1st Lt. Greg Oliver, Marines, (Friend of Joe Lux); **Pfc. John Neargardner, Army,** (grandson of Norman & Florence Neargardner); **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); **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

Ladies Guild:
Meeting November 11, 2008

Regular monthly reports were done by Annie Gardner and Sheila Garza.

Ladies Guild Christmas Party:

Arrangements have been made for the Ladies Guild Christmas Party. The party will be held on December 13, 2008 at 1:00pm at the Home Place club House in Indianapolis on Mooresville Rd just south of Mills Rd. Catering will be done by H 7 H Catering. It was agreed by members of the Guild that a \$10.00 fee would be prepaid by each person attending the Christmas party. Sign up and payment fee is due by December 6th. It was agreed by the members of the Guild that the cost of a gift for those participating in the "White Elephant" game should be less than \$10.00. Game is optional. Also, a donation box for the Veteran's Canteen will be at the party.

Ladies Guild Cookbook:

Cookbooks will be sold after the 4:30pm Saturday Mass and 9:00am Sunday Mass, during December to raise additional funds for the treasury. The books will be gift wrapped for Christmas. Weekends that the cookbooks will be sold are as follows: December 6th & 7th / 13th & 14th / 20th & 21st.

Gift Game: was won by Shirley Bevers.

Meeting closed with prayers at 8:00pm followed by a social hour.

Next Meeting: January 13th,

St. Ann's Parish Christmas Party

December 14, 2008

From Noon to 3:00pm

At: Nazarene Camby Campgrounds



Everyone pitch in and bring your special home made side dish or dessert.

The Parish will provide:

Fried Chicken / dinnerware / paper goods / coffee , iced tea , lemonade & ice / condiments / with decorations by Sheri Hohman



Colts Game on TV by Kim Hatton



Santa Claus may stop in for pictures with the "young at heart!"



*Please sign up if you are attending the party.
Sign up sheets in the church lobby.*

Christmas Breads

Did you know that the name “Bethlehem” means “House of Bread”? Early Christians brought bread to the altar at the offertory procession. While some of it was used for sacrifice, some was blessed and taken home to be shared with family and friends. Regardless of our religion or where we live or what ethnic group we claim as family, we all have Christmas traditions. We may celebrate this glorious day in different ways, but for most of us today, our celebration involves a family meal. So it is through food, through traditions, that we are all connected with each other throughout the entire world. Some of you might have a Christmas ham, others a turkey or simply a pot of soup that simmers all day. But most certainly, sometime during this day of celebration, we will be sharing bread with our loved ones. It might be a favorite coffeecake for breakfast, crescent rolls with our dinner or a dessert bread at the end of the meal. What is your favorite Christmas bread? Stollen from Germany—Panettone from Milan, Italy—Vanocka from Czechoslovakia—St. Lucia Buns from Sweden—Christopsomo from Greece—Native American Fry Bread—Julekage from Scandinavia—Mavish from Armenia.

Bread has been a symbol of Christ since the time of Bethlehem. Connect with Christians from around the world by breaking bread with your family and friends during this holiday season. Here is a recipe for “Makara”, a Christmas bread popular in the Central African Republic.

MAKARA

1 stick of margarine, melted
1 c sugar
3 eggs
2 c flour
1/4 tsp salt
2 tsp baking powder
1 c buttermilk
1 tsp vanilla
1 tsp cinnamon
1/2 tsp allspice
1/4 tsp ground cloves
1/4 tsp ground ginger

In mixing bowl, mix margarine and sugar. Add eggs, one at a time, beating after each. In a separate bowl, mix all dry ingredients together. Alternately, add the dry ingredients and buttermilk to the egg mixture until well blended. Spoon into greased muffin tins and bake at 425 degrees for approximately 12 minutes or until the top springs back when touched or a toothpick inserted in the middle comes out clean. Makes 18 muffins. Make a glaze with orange juice and powdered sugar to drizzle on top and sprinkle with chopped nuts, if desired.

Many thanks to Sheri Hohman for sharing this wonderful story and recipe.



Easy Potato Rolls

2/3 c	sugar	2-1/2 tsp	salt
2/3 c	shortening	2	eggs
1 c	mashed potatoes	1-1/3 c	warm water
2 pkgs	dry yeast (1/4 oz each)	6 to 6-1/2 c	flour

In a large mixing bowl, cream sugar & shortening. Add potatoes, salt & eggs. In a small bowl, dissolve yeast in 2/3 c of warm water; add to creamed mixture. Beat in 2 cups flour & remaining water. Add enough remaining flour to form a soft dough. Shape into a ball; do not knead. Place in a greased bowl, turning once to grease top. Cover & let rise in a warm place until doubled, about 1 hour. Punch dough down; divide into thirds. Shape each portion into 15 balls & arrange in three greased 9” round baking pans. Cover & let rise until doubled, about 30 minutes. Bake at 375 degrees for 20-25 minutes. Remove & cool. Makes 45 rolls.

Bacon Swiss Bread

1 loaf	French bread (20” long)	4 tsp	prepared mustard
2/3 c	butter or margarine, softened	5 slices	Swiss cheese
1/3 c	chopped green onions	5	bacon strips

Cut bread into 1” thick slices, leaving slices attached at bottom. In a bowl, combine butter, onions & mustard; spread on both sides of each slice of bread. Cut each cheese slice diagonally into 4 triangles; place between the slices of bread. Cut bacon in half widthwise & then lengthwise; drape a piece over each slice. Place the loaf on a double thickness of heavy-duty foil. Bake at 400 degrees for 20-25 minutes or until bacon is crisp. Serves 10.

RECIPE CORNER

Farmer's Casserole

- 3 c frozen shredded hash browns
- 3/4 c shredded Monterey Jack cheese
- 1 c diced fully cooked ham or turkey
- 1/4 c chopped green onions
- 4 eggs
- 12 oz evaporated milk
- 1/4 tsp pepper
- 1/8 tsp salt

Place potatoes in an 8" square baking dish. Sprinkle with cheese, meat & onions. Beat eggs, milk, pepper & salt; pour over all. Cover & refrigerate for several hours or overnight. Remove from refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees for 55-60 minutes. Serves 6.

TIP: Add diced bell peppers of various colors.

Amish Baked Oatmeal

- 1-1/2 c quick-cooking oats
- 1/2 c sugar
- 1/2 c milk
- 1/4 c butter or margarine, melted
- 1 egg
- 1 tsp baking powder
- 3/4 tsp salt
- 1 tsp vanilla extract

Combine the first eight ingredients; mix well. Spread evenly in a greased 13"x9"x2" baking pan. Bake at 350 degrees for 25-30 minutes or until edges are golden brown. Immediately spoon into bowls, add milk. Top with fruit &/or brown sugar. Serves 6.

Norwegian Parsley Potatoes

- 2 lbs small red new potatoes
 - 1/2 cut butter or margarine
 - 1/4 c chopped fresh parsley
 - 1/4 tsp dried marjoram
- Cook potatoes in boiling salted water for 15 minutes or until tender. Cool slightly. With a sharp knife, remove one narrow strip of skin around the middle of each potato. In a large skillet, melt butter; add parsley & marjoram. Add the potatoes & stir gently until coated & heated through. 6 to 8 servings.

Sausage Cheese Braid

- 2 pkg active dry yeast (1/4 oz each)
- 1-1/4 c warm water (110-115 degrees)
- 2 Tbls sugar
- 1-1/2 tsp salt
- 1 tsp Italian seasoning
- 2 eggs, divided
- 1/4 c butter or margarine, softened
- 4- 4-1/2 c all purpose flour
- 1 lb bulk hot pork sausage
- 4 oz shredded mozzarella or cheddar cheese

In a large bowl, dissolve yeast in water. Add sugar, salt, Italian seasoning, 1 egg, butter & 2 cups flour; beat until smooth. Add enough remaining flour to form a soft dough. Turn onto a floured board; knead until smooth & elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover & let rise in a warm place until doubled. About 1 hour. Meanwhile, in a skillet, cook sausage until brown, drain & set aside to cool. Punch the dough down; divide in half. On a floured surface, roll each half into a 14" x 12" rectangle. Cut each one into three 14" x 4" strips. Combine cheese & sausage; spoon 1/2 cup down the center of each strip. Bring long edges together over filling; pinch to seal. Place three strips with seam side down on greased baking sheets. Braid strips together; secure ends. Cover & let rise until double, about 45 minutes. Beat remaining egg & brush over loaves. Bake at 400 degrees for 20-25 minutes or until golden. Immediately removed from baking sheets to wire racks. Serve warm; makes 2 loaves.

Asparagus with Sesame Butter

- 2 lbs fresh asparagus
- 1 c boiling water
- 1/2 tsp salt
- 1 Tbls cornstarch
- 1/4 c cold water
- 1/4 c butter or margarine
- 3 Tbls sesame seeds, toasted

Place asparagus spears in a large skillet; Add boiling water & salt. Cook for 5-7 Minutes or until tender. Remove asparagus & keep warm. Drain cooking liquid, reserving 1/2 cup in a small saucepan. Combine cornstarch & cold water; stir into liquid. Cook & stir over medium heat until thickened & bubbly; cook & stir 1 minute immediately. Serves 6 to 8.

Turkey Pasta Supreme

- 3/4 lb uncooked turkey breast
- 2 cloves garlic, minced
- 2 Tbls butter or margarine
- 1-1/4 c whipping cream
- 2 Tbls minced fresh basil OR
- 2 tsp dried basil
- 1/4 c grated Parmesan cheese
- 3-4 c hot cooked pasta
- dash of pepper

Cut turkey into 2" x 1/4" pieces. In a skillet, sauté turkey & garlic in butter until turkey is browned & no longer pink., about 6 minutes. Add cream, basil, Parmesan & pepper; bring to a boil. Reduce heat; simmer for 3 minutes, stirring frequently. Stir in pasta & toss to coat. Serves 4.

Herbed Turkey Breast

- 1/2 c butter or margarine
- 1/4 c lemon juice
- 2 Tbls soy sauce
- 2 Tbls finely chopped green onions
- 1 Tbls rubbed sage
- 1 tsp dried thyme
- 1 tsp dried marjoram
- 1/4 tsp pepper
- 1 bone in whole turkey breast (5-1/2 to 6 lbs.)

In a small saucepan, combine the first 8 ingredients; bring to a boil. Remove from the heat. Place turkey in a shallow roasting pan; baste with butter mixture. Bake, uncovered, at 325 degrees for 1-1/2 to 2 hours or until a meat thermometer reads 170 degrees, basing every 30 minutes. 10-12 servings.

A Jammin' & Bakin' Time

Honey Peach Butter

- 10 lbs peaches, peeled & chopped
- 1/2 c water
- 4-1/2 c sugar
- 1-1/2 c honey

In a large kettle, cook the peaches in water until soft. Press through a sieve or food mill. Measure 12 cups pulp; return to kettle. Add sugar and honey. Cook, stirring often, until mixture thickens, about 1-1/4 hours. Stir more frequently as it thickens to prevent sticking. Pour hot into hot jars, leaving 1/4" headspace. Adjust caps. Process for 10 minutes in a boiling-water bath. 6 pints

Heavenly Jam

- 2 med oranges
- 1 lemon
- Pinch baking soda
- 6 med pears
- 6 med peaches
- 6 med apples
- Sugar

Grind unpeeled oranges and lemons in a food processor or grinder; transfer to a large kettle. Add baking soda; simmer for 10 minutes. Peel the remaining fruit; grind, then crush it. Add to orange mixture; measure mixture and return to kettle. Add sugar equal to the amount of fruit. Boil until thick, about 30 minutes. Pour hot into hot jars, leaving 1/4" head space. Adjust caps. Process for 20 minutes in a boiling-water bath. Makes 7 pints. Pectin not required in recipe.

Christmas Jam

- 20 oz frozen whole strawberries or 2-1/2 qts. of fresh strawberries
- 1 lb fresh or frozen cranberries
- 5 lbs sugar
- 6 oz liquid fruit pectin

Grind strawberries and cranberries in a food processor or grinder; place in a large kettle. Add sugar. Bring to a full rolling boil; boil for 1 minute. Remove from heat; add pectin. Cool for 5 minutes; skim off foam. Pour hot into hot jars, leaving 1/4" headspace; adjust caps. Process for 15 minutes in a boiling-water bath. Makes 7 pints.

Oven Apple Butter

- 40 lg apples (about 13 lbs.) quartered & cored
- 1/4 c water
- 8 c sugar
- 1 c cider vinegar
- 4 tsp ground cinnamon
- 1 cinnamon stick (approx. 3" long)

In a large covered kettle, simmer the apples and water until tender. Press through a sieve or food mill. Measure 1 gallon of pulp; place in a large roaster. Add sugar, vinegar, cinnamon and cinnamon stick. Cover and bake at 400 degrees for 3 hours, stirring occasionally. Uncover and bake 1 hour longer, stirring occasionally, until very thick. Remove cinnamon stick. Pour hot into hot jars, leaving 1/4" headspace. Adjust the caps. Process for 10 minutes in boiling-water bath. Makes 8 pints.

Spiced Pear Jam

- 8 c chopped or coarsely ground peeled pears (approx. 5-1/2 lbs.)
- 4 c sugar
- 1 tsp ground cinnamon
- 1/4 tsp ground cloves

Combine all ingredients in a large kettle. Simmer, uncovered, for 1-1/2 to 2 hours or until thick, stirring occasionally. Stir more frequently as the mixture thickens. Remove from the heat; skim off foam. Pour hot into hot jars, leaving 1/4" headspace. Adjust caps. Process for 10 minutes in a boiling-water bath. Makes 6 half pints. Pectin not required in recipe.

Miniature Christmas Fruitcakes

- 1/2 c light molasses
- 1/4 c water
- 1 tsp vanilla extract
- 15 oz raisins
- 1 lb candied fruit, chopped
- 1/2 c butter or margarine
- 2/3 c sugar
- 3 eggs
- 1 c + 2 Tb flour
- 1/4 tsp baking soda
- 1 tsp ground cinnamon & nutmeg
- 1/4 tsp ground allspice & ground cloves
- 1/4 c milk
- 1 c chopped nuts

In a saucepan, combine molasses, water & vanilla; add raisins & bring to a boil. Reduce heat & simmer for 5 minutes. Remove from heat & stir in fruit; cool. Meanwhile, in a mixing bowl, cream butter & sugar. Add the eggs, one at a time, beating well after each addition. Stir together dry ingredients; add to creamed mixture alternately with milk. Stir in fruit mixture; mix well. Fold in nuts. Spoon into paper-lined miniature muffin tins, filling almost to the top. Bake at 325 degrees for 22-24 minutes. Cool on wire racks. About 6 dozen.

Cherry Mocha Balls

- 1 c butter, softened
- 1/2 c sugar
- 4 tsp vanilla extract
- 2 c flour, all-purpose
- 1/4 c unsweetened cocoa
- 1 Tbls instant coffee granules
- 1/2 tsp salt
- 1 c finely chopped pecans
- 2/3 c chopped red candied cherries
- Confectioners sugar

In a mixing bowl, cream butter. Gradually add sugar & vanilla; beat until light & fluffy. Stir together flour, cocoa, coffee & salt; gradually add to creamed mixture. Mix well. Stir in pecan & cherries. Chill dough for ease of handling. Shape into 1" balls & place on ungreased cookie sheets. Bake at 350 degrees for 15 minutes; cool. Makes 6 dozen.

Merry Christmas

