

St. Ann Catholic Church
We are here to serve our parish &
community. Come grow with us.
NEWSLETTER
Volume 4 / 2008

<http://www.st-ann-rcindy.org>



Notes from the
Financial Corner
 By: Jack Hohman

The 3rd quarter for Fiscal Year '08 ended on March 31st with St. Ann being in the black \$10,469 for the year. This is very good considering previous years at the end of the 3rd quarter. The St. Ann team is starting to pull together as we enter a new & exciting phase in St. Ann's history.

The Building Fund monthly envelope has generated \$17,292 since July 1, 2007. The current total in the Building Fund checking account is \$38,384. This will be a tremendous help as we enter Phase I of the St. Ann's new complex. We still owe \$72,262 on the land. This should be paid off in May.

On a side note \$1,089 has been donated for flowers this fiscal year. Most expenditures are in line with what was budgeted. The Sunday collection is still below our projection 3.49%.

Well as you know the check cleared the bank. The pace will pick up for the Building Ad-Hoc Committee, as the final floor plan is still undergoing revisions. Father Glenn will keep you posted on what is taking place. The fun is just starting & "St. Ann is a Parish on the Move!" Have a good month.

Crunchin'
 Numbers



Busy April

We have had a very busy month, so far. First the Parish Council Elections, then First Communion & now:

the church has been sold.

Our Parish Council has received our newly elected members into the fold. As you know Sandi Stanfield, our President, was re-elected. Rounding out the group will be Jim White & Bert Rosen. I have faith that each will fulfill their terms in office with the same excellent endeavors they have shown in the rest of their lives. I know each of them are thankful that you have selected them to serve you. I believe Bert said it best for all —

"I would like to thank everyone in the parish for allowing me to serve on the Parish Council. It is a privilege to serve the parish in this way.

I promise to work hard to help St. Ann Church to move forward in the years to come, including building & moving into our new church."

All of us on the Parish Council agree that it is a privilege to serve you & help with the many changes to come. We only ask you for your prayers that God will be our Guide & Counselor. Together we will build a new & brighter future for St. Ann & her Parishioners.

Thank You for your support and prayers!

From the
Pastor's Desk
04 / 2008



Dear Parishioners;

A big **THANK YOU** to all of you for your patience & understanding during our transition week-end. With First Communion & the short notice — St. Ann really rose to the challenge.

We are very fortunate to be able to have Mass while our new church is built. Many thanks to Pastor Samples & his congregation. They are truly good people.

As for our new church; permits, Civil Engineers & construction documents will push building till the end of June. We will be having a celebration!

As I mentioned in my letter, we are shooting for Christmas, to be in our new church — which is quite ambitious. Please keep up the prayers. God has truly blessed us every step of the Way. We confidently see His wisdom and guidance as we build the — "House of God" — St. Ann Parish.

Father Glenn



Parish Council:

Our March 24th meeting didn't take place due to so many members having other things to get done. We decided to wait until April 16th, as nothing needed our urgent attention. We will report on the April meeting as soon as it is approved by the committee.

One thing did come up for discussion that all of us could be considering and you giving us your thoughts about:

"BAKE SALES"

It was suggested that we raise money for the Building Fund by holding these sales, maybe once a month?; outside of church?; over at the office?; our parish bakers providing the goodies each time? Now before you start yelling-- It was just an idea. No one is ready to jump into this, **BUT**, you could be giving us your thoughts on the idea. Let us know what you think about it, whether you would help bake items, man the booth/room, have better ideas for us or a mix of things we can do to raise money. **Keeping it simple and easy is the main thing.** Remember, we don't own the church any longer, so anything we do must be held in the office building, backyards, or Religious Ed buildings (until we have our new complex) and Saturdays would be better than Sundays—traffic wise. Tell us what you think about this or any better suggestions you may have.

Surfin' The Web

Many people are beginning to realize that St. Ann Parish has their own website. We are trying to get the word out to everyone that you can keep up with the current events at our parish by checking out the website. When you have an event taking place, that the parish is invited to attend, be sure to have it put on the website.

Thanks to Kevin Sears, a former parishioner, for setting us up. Now, **Thanks to Chad Swain** for keeping us updated & looking good. Chad recently updated the site with a new look & organization. On our website, you can find the weekly & monthly calendar of events, office information, the parish newsletter, & pictures of church events. The site will also be used for updates on the new church. New church members can download a parish registration form. Be sure to check it out. The website address will be located on the front of each monthly newsletter. <http://www.st-ann-rcindy.org>

Many thanks to Chad for all your work on this project. Just another way that St. Ann is on the move; moving forward & into the future with our new parish complex.

PRAY FOR OUR MILITARY MEMBERS THAT GOD IS WITH THEM AND THEY RETURN SAFELY TO THEIR FAMILIES...

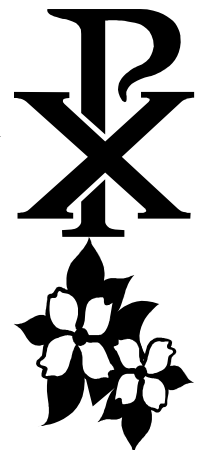


GIVE THANKS FOR THEIR SERVICE.

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 them and their families in your prayers.

To add names to the list, give: name, rank & service branch to Jane Shireman at 243-6534.



St. Ann Ladies Guild:

The Ladies Guild is seeking nominations for the offices of: President, Vice President, Treasurer & Secretary, to serve a one year term from June 2008 through June 2009 (no meetings in July & August). All ladies of the parish, age 18 or older, are members of the Guild and are eligible to hold an elected office. Nominations will be presented at the May meeting with elections at the June 11th meeting at 7:00 P.M. If you would like to submit a name for consideration, or if you, yourself, are interested in running for office, contact our current President, Penny Holland at 856-7732. Thank you for your support.

On the Move.....

Well, by now most of you are aware that the church is sold. This means we will be starting on that new church complex & many things will be taking place in a very short time.

A start has been made with the new parish moving in and our belongings being packed up and moved into a "POD". This was not easily accomplished without the aid of some of our parishioner's strong backs, hard work, patience & prayers. Many **thanks** to: Mary & Bruce O'Neal; Pat, Len, John, & Susannah Koerber; Lee & Jim Wenzlick; Kay Gootee; Mary & Bert Rosen; Marie & Susan Dallessandro; Patty Robinson; Ginny & Walt Angermeier; Dave & Jane Shireman & Steve Kavanaugh. Without their help we would not have packed out the church & cleaned up as much as possible in the 12 hours spent on Friday, Saturday & Monday. **Boy, can those Seniors work!**

Yes, we do have some items left in the church. Just enough to hold Mass each weekend.

The new parish has kindly allowed us the use of the "Priest Sacristy" to keep our belongings. In the future, we **must** remember that we are now the **guest**. As considerate guest, we **must** help keep things orderly, neat & stored in our own area when we are not holding services.

Also, we must be aware that the new parish holds services during the week. The parking lot is theirs, now. Therefore, meetings & services we hold during the week require us to pay attention as to where we can park. In some cases, we may wish to change our meeting dates or just the location. We could park in the area just north of the rectory & directly behind it, being careful not to block traffic. Of course, we can also park on the streets.

Yes, we all have to learn to make concessions during the coming months. Maybe, **with all of our PRAYERS, GOD WILLING &** the creeks don't rise; we'll get through the construction phase & get into our new building quickly. Keep those prayers coming St. Ann's way.

THANK YOU!

RECIPE CORNER

Chicken Salad Sandwich w/ Cranberries & Walnuts

- 12.5 oz water-packed chunk chicken breast, drained & flaked
- 1/4 c small walnut pieces
- 1/4 c dried cranberries
- 1/4 c sliced green onions
- 1 Tbs red onion, diced (optional)
- 2 tsp fresh dill, chopped
- 1/3 c low-fat mayonnaise (or salad dressing)
- lettuce leaves
- 4 favorite rolls, split (or 8 slices of wheat bread)

In a medium bowl, combine walnuts, cranberries, green & red onions, dill, & mayonnaise. Layer lettuce leaves & 1/2 cup chicken mixture on each roll.

Yields 4 sandwiches.

TIP: Serve with fresh, raw veggies.

Also, try subbing finely chopped celery & white grape halves for onions & dill.

Tuna & White Bean Salad

- 1 lb raw tuna
- 1/4 c olive oil
- 1/4 c red wine vinegar
- 15-1/2 oz cannellini beans rinsed & drained
- 3 tomatoes, chopped
- 1/2 small red onion, chopped
- 1/4 c fresh basil, chopped
- 1/4 c fresh parsley, chopped
- lettuce leaves

Combine tuna, oil & red wine vinegar in shallow dish. Cover; chill 30 minutes to marinate. Remove tuna, discarding marinade. Grill, covered with grill lid, over medium-high heat 5 minutes on each side or until tuna reaches desired doneness. Let cool & chop. Combine tuna, beans, tomatoes, onion, basil, & parsley in a large bowl. Cover & chill 2 hours.

Serve over lettuce leaves.

TIP: Serve with variety of crackers, cheeses & fresh fruit.

Roasted Tomato Quesadilla

- 14.5 oz diced fire roasted tomatoes, drained
- 2/3 c frozen whole kernel corn, thawed
- 2/3 c canned black beans, rinsed & drained
- 1/3 c white onion, chopped
- 2 Tbs fresh cilantro, chopped
- 1/4 tsp garlic salt
- 1/4 tsp ground red pepper
- 1 tsp lime juice
- 2 c shredded Monterey Jack cheese
- 6 8" flour tortillas

Break up large pieces of tomato in large bowl. Stir in corn, beans, onion, cilantro, garlic salt, red pepper & lime juice to make salsa mixture.

Spread about 1/3 cup cheese over half of each tortilla. Spoon 1/4 salsa mixture over cheese. Fold each tortilla in half over filling. Heat large non-stick skillet over medium heat. Brown quesadillas 3 minutes on each side until cheese melts. Cut into wedges.

TIP: Serve remaining salsa on side.

Apple Strudel

- 1/2 c raisins, coarsely chopped
- 1 c plain breadcrumbs
- 1-1/2c butter or margarine, melted
- 6 c peeled, cored & sliced apples
- 1 Tbs freshly grated lemon peel
- 2/3 c sugar
- 2 tsp ground cinnamon
- 1/2 c ground almonds
- 1/2 tsp ground nutmeg
- 10 sheets phyllo, thawed according to package directions (1/2 of 1 lb. box)

Preheat oven to 400 degrees. Pour 1/4 cup boiling water over raisins in small bowl. Let stand 5 minutes. Drain & pat dry. Meanwhile, cook & stir breadcrumbs with 1/4 cup of the melted butter over medium heat until lightly browned. Set aside half of the breadcrumbs.

Mix apples, raisins, lemon peel, sugar, cinnamon, nutmeg & almonds; set filling aside. Working quickly, place 1 phyllo sheet on kitchen towel; brush light with melted butter. Place second sheet on top & brush with butter again. Repeat until 5 sheets are coated with butter & stacked. Sprinkle 1/4 of browned crumbs on layered phyllo.

Mound half of filling evenly down center third of phyllo, leaving 2 inch border at each end. Lift towel, using it to roll sheets over apples. Fold ends over. Use towel to fold remaining 1/3 of phyllo over roll to enclose. Slide seam-side-down onto baking sheet. Brush top of the strudel with butter & sprinkle with 2 Tbs. of the crumbs.

Repeat entire procedure for second strudel with reserved filling & reserved breadcrumbs. Place strudels in oven & bake 40 to 50 minutes until golden brown. Cool slightly, then serve warm.

TIP: Drizzle with white icing & serve for breakfast / brunch; or, serve with ice cream for dessert.