

St. Ann Catholic Church
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NEWSLETTER
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Notes from the
 Financial Corner
 By: Jack Hohman



The financial situation at St. Ann's is still stable. Our "Operating Budget" is still in the black at the end of April. On another front, we are saving money by still being able to use our old church. We no longer are paying any insurance on it. We no longer pay to have the grass mowed, or any maintenance that is needed. We are still paying for the utilities though, but we are paying NO rent. Since we were paying for the utilities anyway, but no longer have the other expenses, we are coming out ahead. This is a very good deal for St. Ann's. We are being allowed to stay as long as we need to, while in the process saving money. Father Glenn did an excellent job of bargaining on this.

As many of you know, we are in the process of planning a combine "Festival" with St. Joseph's. Both parishes are in

need of money for their 'General Funds'. Festival chair people from both parishes gathered together May 20th, to start the work & planning of the event. Many hands will be needed in the coming months to get all the work done. Hopefully, we can count on each of you to do your part. St. Joseph's parishioners will be learning the "tricks of the trade" from us, as they have never held a festival. We need to extend our best foot forward, with the Spirit of God, for the best of both parishes. Please jump in and help out! Need more information on what you can do?; Comments?; Suggestions?; etc.? Contact Rhonda & Tom Gerding, 856-8188. They will be heading up this combined parish event.

On a side note Father Glenn's driver in the 500, Buddy Lazier, finished 17th. Which is good considering he started 32nd. It looks like Father Glenn is having a good year.

Crunchin' Numbers



**From the
 Pastor's Desk
 5 / 2008**



Dear Parishioners:
 By now you have all heard we will have a groundbreaking and blessing at the new St. Ann's. It will be June 29th, at 10:30am. The plan is to have 9:00am Mass at the present location and then caravan to the new location at Mooresville Road and Mills Road. After the groundbreaking, our friends at Adams & Marshall are hosting coffee and donuts with an open house. The models are located adjacent to our new parish site. Plan to attend and be a part of the continuing St. Ann story. There is a lot of excitement in the air and I thank God every day for the privilege of being a part of this.
Father Glenn

"Father, I swear, I don't know how to stay out of jail. What's your secret!? Where do YOU get money when YOUR collections are down and the bills are up? That was my problem!"

RECIPE CORNER

It's "Grillin" Time

Jambalaya on a Stick

- 36 sm shrimp, fresh or frozen
 - 12 oz smoked sausage, cut into 24 pieces
 - 8 oz skinless, boneless, chicken breasts, cut into 24 pieces
 - 1 med green bell pepper, cut into 24 pieces
 - 1 med onion, cut into 24 pieces
 - 6 cherry tomatoes, cut in half
 - 3 c hot cooked rice
 - 2 Tbs snipped fresh parsley
- Cajun Marinade

Place shrimp, sausage, chicken, pepper, & onion in a 1 gallon sealable plastic bag; pour 1/2 of Cajun Marinade in bag & seal tight. Chill at least 2 hours in refrigerator, turning once. Drain & discard marinade.

Alternately thread shrimp, sausage, chicken, pepper & onion pieces on 24 six inch skewers. Place skewers on the lightly oiled rack of an uncovered grill directly over medium-high heat. Grill for 12 minutes or until shrimp are opaque and chicken juices run clear, turning occasionally.

Meanwhile, heat any remaining unused marinade with cherry tomatoes in a small saucepan. Stir in cooked rice and parsley. Spoon rice mixture onto plates and place grilled kabobs on top. Serves 12.

TIP: Mix and match meats and veggies for your own tasty kabobs.

Cajun Marinade

Combine 1/3 cup white vinegar, 1/3 cup tomato sauce, 2 Tbs olive oil, 2 tsp dried crushed thyme, 2 tsp bottled hot pepper sauce & 3/4 tsp dried minced garlic. Stir well, cover & chill until needed.

Steak Burgers "Borrachos"

- 1/4 c finely chopped onion
- 4 cloves garlic, minced
- 2 Tbs tomato paste
- 1/2 tsp dried rosemary, crushed
- 1/4 tsp ground allspice
- 1/2 tsp salt
- 1/2 tsp pepper
- 1-1/2 lb lean ground beef
- 1-1/2 c beer, warm
- mustard sauce
- shredded lettuce
- sliced onions
- 6 hamburger buns

Combine chopped onion, garlic, tomato paste, rosemary, allspice, salt, & pepper in large mixing bowl. Stir in ground beef, mix well. Shape mixture into six 3/4 inch thick patties. Place in a shallow baking dish. Pour beer over burgers, reserving 1 tablespoon of beer for mustard sauce. Cover dish tightly; refrigerate for 2 to 24 hours, turning burgers once.

Remove burgers from refrigerator; pour off any excess liquid and discard. Place burgers on the rack of the grill directly over medium heat. Grill for 14 to 18 minutes or until 160 degrees F, turning once halfway through grilling time. Serve on buns with mustard sauce, lettuce, onion, etc.

TIP: Try other marinades for various flavors.

Mustard Sauce

Combine 3 Tbs. stone ground mustard with 1 Tbs. beer & 1 tsp Worcestershire sauce. Cover & chill until needed. Makes 1/4 cup.



Chocolate-Raspberry Burritos

- 4 8-10 inch flour tortillas
- 1 c semisweet chocolate chips
- 1 c fresh raspberries
- 2 Tbs butter, melted
- 2 tsp sugar
- 1/2 tsp ground cinnamon

Fresh raspberries (optional)

Stack tortillas & wrap in a piece of foil; place on the rack of the grill directly over medium-low heat. Grill for 5 minutes or until warm and pliable, turning packet once. Place 1/4 cup each of the chocolate chips & the raspberries in the center of each tortilla; fold in sides and roll up. Brush burritos with half of the melted butter. Place burritos on the rack of the grill directly over medium-low heat. Grill for 3 minutes or until tortillas begin to show grill marks and chocolate is melted, turning once. Transfer to a serving platter. Brush tortillas with remaining melted butter. Sprinkle with sugar and cinnamon. Serve immediately with fresh raspberries. TIP: Top with Cool Whip or a scoop of ice cream.

Napa Cabbage Slaw

- 3 c finely shredded napa cabbage
- 1 c finely shredded bok choy
- 2-3 Tbs thin red bell pepper strips
- 1/4 c seasoned rice vinegar or white vinegar
- 1 Tbs toasted sesame oil

Combine first 3 items in large bowl. Mix vinegar & oil together and drizzle over cabbage mix. Toss lightly until mixed well.

TIP: You can add other veggies and grilled meat for a dinner salad.

