

**St. Ann Catholic Church**  
*We are here to serve our parish & community. Come grow with us.*  
**NEWSLETTER**  
*Volume 7, 2008*  
**WWW.ST-ANN-RCINDY.ORG**

Notes from the  
 Financial Corner  
 By: Jack Hohman



We have not received the June financial statement yet, so we don't know how Fiscal Year 2008 ended. The Sunday collections have increased since the last newsletter. This is an important factor, as this is the main source of income for our operating budget. It had been on a declining trend which at the end of May showed us a little bit in the red. Hopefully the Fiscal Year, ending June 30th, will show us in the black.

An item that is usually not talked about much is our Memorial Fund. From time to time St. Ann's receives donations with a stipulation that it go into this Fund. This is a fund that is dedicated only for the purchase of items inside our church; such as our new organ. At the time we had enough in the fund to pay cash for the organ., which cost around \$15,000. We currently have a balance in this fund of

\$21,736. This will really help when we go to furnishing the inside of the church part of our new building. This can be used for really anything; items such as: a sound system, pews, chairs, etc.

Exciting times for St. Ann's are upon us. New location, growth, space for social functions, big kitchen, huge area for the festival with rides, nice offices and classrooms. We should be proud of what we have accomplished for a small parish. Usually you see this happening to large parishes. This is a total team effort. Each of you have should receive a pat on the back for your help and support. Please keep up your efforts! Every little bit helps to get us that much closer to our plans.

Remember: this year we are sharing a festival with St. Joseph Parish. Your help and support will be needed. The money will be used to support our current obligations. PLEASE HELP!

Have a great month and remember: "St. Ann's is a parish on the move"!

Crunchin' Numbers



**From the  
 Pastor's Desk  
 7 / 2008**



Dear Parishioners;  
 I hope all of you have been blessed with a great summer! As usual, it seems to fly by, but we are still as busy as ever. Hope you have all had time to enjoy family time.

Our bids on the church came in about 10% higher than projected. I am told this is not unusual and to be patient.

The Architects and Contractors are working diligently to bring these numbers down. We are moving as quickly as possible to accomplish this.

Thanks to all of you for your patience during this "transition time". You all have been most patient and kind. We are also grateful to Pastor Sample and his congregation for allowing us to share space.

Thank you and God Bless you.

Rev. Glenn O'Connor

### Parish Council:

Approved minutes of the May 19, 2008 meeting.

**Finance Report:** Jack Hohman reported that the finance committee will meet more often as we move forward with the new church.

**Family Life & Social Concerns:** Annie Gardner reported that 18 ladies attended the Ladies Guild meeting. The Guild elected officers for the upcoming year. The Seeds of Hope dinner was to be held at Iaria's on June 16, 2008. The Guild discussed a bake sale or a quilt sale to benefit the new church. The new meeting night for the Guild will be Tuesday.

**Building Ad-Hoc Update:** The Council reviewed the building committee report.

**Faith Formation:** Honoring the Volunteers on June 1st at the Catechist luncheon. Special honors to Cindy Barnes (1-20 service years); Sally Brandenburg (1-15 service years); and Jane Bilyeu (1-10 service years).

**World Day of Prayer:** Sandi Stanfield reported that we will continue to support this endeavor. We will try to get the information earlier & advertise the information in a timely manner.

### Election of Parish Council

**Officers:** Sandi Stanfield & Ken Betz were re-elected as President & Vice-President respectively. Bert Rosen was elected Secretary. All elections were unanimous.

St. Ann will go in with St. Joseph Church to have a festival at St. Joseph Church on September 25 thru 27th, 2008.

**Next meeting:** July 29, 2008.

### Buildings & Grounds

**By: Steve Kavanaugh**

For once folks, I have good news. NO CLEAN UP DAY this summer. There has been enough parishioners to volunteer and the work is done.

Once again Lee & Jim Wenzlick have taken care of the flower beds and have done some spraying of the parking lot. The flowers look beautiful!

Art Purdue & Bert Rosen helped trim the bushes and shrubs that we still own. They did a great job! Barb Pacuch got into the act by holding the ladder for me when I cleaned out the gutters. I told her that her other job was to call 911 when I fell.

I don't know if anyone has said it or not but thanks to all those who move the altar and pulpit in & out of the chapel before & after each Mass on the weekends. This is an inconvenience but we are getting thru it.

I hope I haven't missed anyone but if I did...I'm sorry!  
Steve Kavanaugh

*To All who help get things done around St. Ann's Parish.... Many, many thanks from your fellow parishioners! You help keep St. Ann the great parish it is!*

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

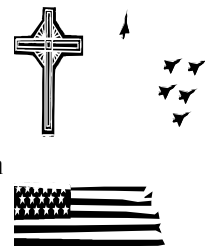


GIVE THANKS FOR THEIR SERVICE.

**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 Wagoner, Army & Sgt. Fred Arnold, Army,** (Friends of Gary Cahill).

### Note:

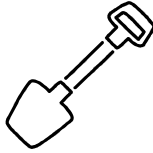
May those who have gone before us rest in Christ's peace. Please remember them and their families in your prayers.



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

**St. Ann Ground-  
Breaking  
Sunday, June 29,  
2008**

**By Ken Betz**



What an exciting time at St. Ann's! Many of you were present when we broke ground at the site of our new church, Sunday, June 29, and from all accounts it was a great day! A caravan, balloons, golf carts, coffee, cookies, gas card drawings, liturgy, song and most importantly you...all 200+ of you!!...contributed to this very special event.

Many people eagerly planned and worked to make this memorable event a success. And, despite the risk of missing someone; I want to thank everyone who helped. My apologies to those I miss; know that your help was appreciated.

Art & Connie Perdue; Barbara Howard; Barb Pacuch; Brad & Lori Huddleston; Jack Hohman; Donna & Frank McGrath; Linda Staten & the Choir; Tim O'Connor; Mary Ann Wyand (Criterion); Mary Rosen; Adams & Marshall & Staff (hospitality, tents, refreshments); Jeannie Motsinger; Mike McKay; Missy Tetric; Ron Rickelman; Tom Gerding; Tyler Barnes; Rene' (Seeds of Hope); Mike Yakimchick; Dave Johnson; & Bob Lehman (Escort Service).

Special thanks to the other members of the ground-breaking planning committee:

Sandi Stanfield, Alana & Chad Swain, Jim White, & Bert Rosen. Everything went smoothly because of their planning and leadership.

Some of the many tasks all of these volunteers accomplished include: public relations, which included notifying the media, mass announcements, letters to parishioners and creating the programs; taking pictures; playing the guitar; cutting the grass (weeds); passing out programs; singing; parking cars; moving tables and chairs; tying balloons on cars; finding shovels; managing the guestbook; taking RSVP's; planning the liturgy; transporting people and on and on....!!!

I would be remised if I didn't recognize Father Glenn and the Building Ad-Hoc Committee who have been working tirelessly and thanklessly for years to make this dream a reality. Some of them have been working over 10 years with 3 different priests! Sincere thanks to: Mike & Jackie Cesnik, Tom Gerding, Susie Gill, Leonard Koerber, Pat Koerber, Susan Koerber, Mike McKay, Bill Mehalik, Bert Rosen, Jane Shireman, Sandi Stanfield, Theresa Tolan, Lee Wenzlick and Jack Hohman.

Finally, congratulations to the lucky winners of the gas

cards: Wayne Faulkner, Paul Enders, Sheri & Mike Lowden and Dave Shireman.

On behalf of the Ground Breaking Committee: Ken Betz

*On behalf of the Parishioners of St. Ann:  
"Many thanks to the Ground Breaking  
Committee and their Chairman, Ken Betz,  
for the very fine job you did for us."*

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### **WHAT'S A PASTOR TO DO?**

If the pastor preaches over ten minutes, he is long-winded;...If his sermon is short, he didn't prepare it.

If he mentions money, he is money mad.

If he owns a car, he is worldly;,,, If he does not, he's late for sick calls.

If he visits the parishioners, he is nosey;,,,

If he doesn't, he is snobbish.

If he has fairs & bazaars, he's bleeding the people;,,, If he doesn't, there's not enough social life in the parish.

If he takes time in the confessional to help & advise sinners, he's too long;,,, If he doesn't, he's not a good advisor.

If he starts Mass on the minute, his watch is fast;,,, If he starts Mass late, he's holding up the congregation.

If he decorates the church, he's spending too much money;,,, If he doesn't, he's letting things run down.

If he consults and listens, he is weak;,,, If he makes decisions on his own, he is a dictator.

If he is young, he's not experienced;,,, If he's old, he should be retired.

**If he dies...there's none who will ever replace him!**

**Thanks to Rose Slocum for this article!**

## RECIPE CORNER

### Fruit Pudding Refresher

Thanks to Athaleen Willingham

- 20 oz can pineapple chunks in Juices (chill can in fridge)
- 11 oz can mandarin oranges, drained
- 16 oz can fruit cocktail, drained
- 3-3/4 oz sugar free instant lemon pudding

In medium bowl, combine pineapple chunks & juice with oranges, & fruit cocktail. Stirring slowly, sprinkle pudding mix into fruit mixture. Let stand 5 minutes. Pudding will set in fruit juice. Gently stir in any additional fruit.

TIP: Try various fresh fruit: 2 sliced bananas, 1/2 cup of blueberries, coconut, red grapes or chopped kiwi.

### Sausage Pinwheels

- 8 oz refrigerated crescent rolls
  - 1/2 lb uncooked bulk pork sausage
  - 2 Tbs minced chives
- Unroll crescent roll dough on a lightly floured surface; press seams and perforations together. Spread sausage to within 1/2" of edges. Sprinkle with chives. Carefully roll up from a long side; cut into 12 slices. Place 1" apart in ungreased 15"x 10"x 1" Baking pan. Bake at 375 degrees for 12-16 minutes or until golden brown.

TIP: Add chopped onion, sage or other spices to your liking.

### Touch of Spring Muffins

- 2 c all purpose flour
  - 1/2 c sugar
  - 1 Tbs baking powder
  - 1/2 tsp salt
  - 1 egg, beaten
  - 3/4 c milk
  - 1/3 c vegetable oil
  - 1/2 c sliced fresh strawberries
  - 1/2 c sliced fresh rhubarb
- Topping:

- 6 sm fresh strawberries, halved

2 tsp sugar  
In large bowl, combine flour, sugar, baking powder & salt. In another bowl, beat egg, milk & oil until smooth. Stir into the dry ingredients just until moistened. Fold in strawberries & rhubarb. Fill greased or paper-lined muffin cups 3/4 full. Place a strawberry half, cut side down, on each. Sprinkle with sugar. Bake at 375 degrees for 22-25 minutes or until done.

TIP: Try other fresh fruit.

### Frozen Cherry Salad

- 8 oz cream cheese, softened
- 8 oz frozen whipped topping, thawed
- 21 oz cherry pie filling
- 22 oz mandarin oranges, drained

Combine the cream cheese & whipped topping. Stir in pie filling. Stir in all but 1/4 cup of oranges. Pour into 9"x5"x3" loaf pan. Cover & freeze overnight. Remove 20 minutes before cutting. Garnish with remaining oranges.

TIP: Try other combinations of pie filling and fresh/can fruit.

### Tuscan Pork Roast

- 5-8 cloves garlic, peeled
  - 1 Tbs dried rosemary
  - 1 Tbs olive oil
  - 1/2 tsp salt
  - 3-4 lb boneless pork roast
- Blender first 4 items until it turns to paste. Rub over the roast. Cover & let stand for 30 minutes. Place in greased baking pan, fat side up, & bake at 325 degrees for 2-1/2 hours.

TIP: Add potatoes, onions & carrots to baking pan during last hour.

### Brunch Enchiladas

- 2 c cubed fully cooked ham
- 1/2 c chopped green onions
- 10 8" flour tortillas
- 2 c shredded cheddar cheese, divided
- 1 Tbs all purpose flour
- 2 c half & half cream or milk
- 6 eggs, beaten
- 1/4 tsp salt (optional)

Combine ham & onions, place about 1/3 cup down center of each tortilla. Top with 2 tablespoons of cheese. Roll up and place seam side down in a greased 13"x9"x2" baking dish. In a bowl, combine flour, cream, eggs and salt stir until smooth. Pour over tortillas. Cover and refrigerate for 30 minutes before baking. Cover & bake at 350 degrees for 25 minutes. Uncover & bake for another 10 minutes. Sprinkle with remaining cheese; bake 3 minutes longer or until the cheese is melted. Let stand for 10 minutes before serving.

TIP: Substitute cooked bacon or ground sausage for ham. Add chopped bell peppers or hot peppers.