



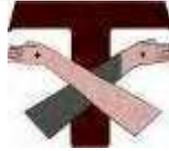
The Newsletter of

644 South 9th Street
Lake Wales, FL 33853

EL ENCUESTRO/THE ENCOUNTER



March 2018



El Encuentro/The Encounter Council Members

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Councilor-at-Large

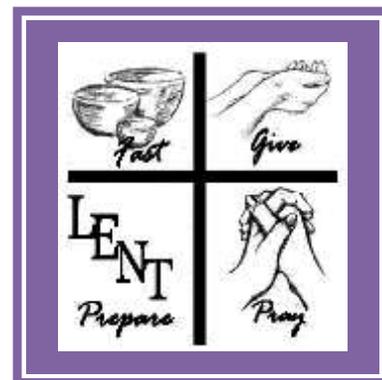
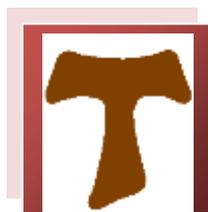
Emily McDonald, OFS

Phone: 863-678-1851



"I LOOKED FOR ONE WHO WOULD COMFORT ME,

AND I FOUND NONE."



Council Meeting: Fri., February 02, 2018

6:30pm — Holy Spirit Catholic Church school building.

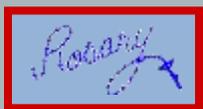
Fraternity Meeting: Sat., March 10, 2018

9:30am — Fraternity Meeting and Formation

VISITATION - THURS., MARCH 15, 2018

ELECTION - SUN., SEPTEMBER 15, 2019

Remember: Your Fair Share \$55.00



PLEASE PRAY FOR:

Deacon John
Rosemary Shaffner
Karen Rooney's Husband & Mother
Sr. Madeleine Harper



Happy Birthday



Carol Foy Mar 19
Vilma Ayala Mar 20

FRANCISCAN SAINTS FOR MARCH



March-Month of St. Joseph Husband of Mary

- 2. St. Agnes de Prague, a "Poor Clare" sister
- 3. Bl. Innocent de Berzo, Priest, Capuchin
- 5. St. Jean-Joseph de la Croix, Priest,
- 6. St. Colette of Corbie, a "Poor Clare" sister
- 10. St. Catherine of Bologne, a "Poor Clare" siste
- 11. Bl. Jean-Baptise de Fabriano, Priest
- 14. St. Catherine de Genes, Franciscan 3rd Order
- 15. Bl. Louis de Casoria, Priest
- 16. Bl. Torello de Poppi, Confessor
- 17. Bl. Marc de Montegallo, Priest
- 18. St. Salvator de'Horta, lay brother
- 19. Saint Joseph Husband of Mary**
- 20. Bl. Hippolyte Galentini, Confessor
- 21. Bl Amedee IX de Savoie, Confessor
- 22. St. Beinvenu d'Osimo, Bishop
- 23. Bl. Jeremie Lambertenghi, Priest
- 24. Bl. Catherine de Suede, Virgin, had been a tertiary
- 25. Feast of the Annunciation of the Blessed Virgin Mary, Holy Day of Obligation**
- 28. St. Catharine of Bologna

Franciscan Saint of The Month



Saint Catharine of Bologna

Saint of the Day for March 28

(September 8, 1413 -March 9, 1463)

Saint Catharine of Bologna's Story

Some Franciscan saints led fairly public lives; Catharine represents the saints who served the Lord in obscurity.

Born in Bologna, Catharine was related to the nobility in Ferrara, and was educated at court there. She received a liberal education at the court and developed some interest and talent in painting. In later years as a Poor Clare, Catharine sometimes did manuscript illumination and also painted miniatures.

At the age of 17, she joined a group of religious women in Ferrara. Four years later the whole group joined the Poor Clares in that city. Jobs as convent baker and portress preceded her selection as novice mistress.

In 1456, she and 15 other sisters were sent to establish a Poor Clare monastery in Florence. As abbess, Catharine worked to preserve the peace of the new community. Her reputation for holiness drew many young women to the Poor Clare life. She was canonized in 1712.

Reflection

Appreciating Catharine's life in a Poor Clare monastery may be hard for us. "It seems like such a waste," we may be tempted to say. Through prayer, penance, and charity to her sisters, Catharine drew close to God. Our goal is the same as hers, even if our paths are different.

The Liturgical Feast of Saint Catharine of Bologna is May 9.

Saint Catharine of Bologna is the Patron Saint of:

Art

Artists

St. Joseph's Day Bread - Pan di San Giuseppe



St. Joseph's Bread is a bread that is traditionally served on St. Joseph's feast day (Feast of San Giuseppe) which is March 19. The dough is shaped into a variety of designs for loaves that will adorn the St. Joseph's Table. Traditional forms are crowns, crosses, staffs, wheat sheaves, images of St. Joseph, and braids of the Blessed Mother. The bread has a texture similar to a good homestyle white bread with a slightly sweet taste. Since St. Joseph was a carpenter by trade, breadcrumbs and sesame seeds signify sawdust.

Some St. Joseph's Day breads also include raisins. If you wish to add them, use 1/2 to 3/4 cup of golden raisins soaked in hot water for about 30 minutes to plump them. Drain them and add them to the dough after the first rise and before you form the dough into ropes. Our recipe directions are for making the dough with an electric stand mixer but, of course, you can mix and knead the dough by hand and shape into other designs. This bread is nice with butter or jam; it also makes a good sandwich bread, and a delicious French toast.

(Makes 1 loaf - approx. 18-inches in length)

Ingredients:

2/3 cup warm milk, 105 - 115 degrees F.
1 (1/4-ounce) package dry active yeast
3 cups bread flour, divided
1/4 cup sugar
1 teaspoon salt
2 tablespoons melted butter
2 eggs
1/2 teaspoon anise seed or 1 teaspoon anise extract

Egg wash: 1 egg mixed with 1 tablespoon water

Sesame seeds

Directions:

Stir the yeast into the warm milk and allow to rest for 10 minutes.

Pour the yeast mixture into the bowl of an electric mixer. Add 1 cup of flour, sugar, salt, and melted butter. Beat the mixture with the paddle attachment for 2 minutes. Add the eggs, anise seed or extract, and another cup of flour.

Beat for 2 more minutes.

Change from the paddle attachment to a dough hook. Add the remaining flour, 1/4 cup at a time, until the dough starts to come together. You may not need to add all of the flour. Then allow the dough hook to knead the dough on medium for 3 to 4 minutes. Transfer the dough to a greased bowl. Cover and allow to rise in a warm place until doubled in volume, about 1 hour.

Punch the dough down and divide it into 2 equal pieces. Roll each piece into a 20 - 22-inch rope. Place the 2 ropes on a parchment lined baking sheet.

Loosely twist the ropes together, tucking the ends under. Cover and allow to rise until doubled in size, about 30 - 40 minutes.

Preheat the oven to 350 degrees F.

Brush the loaf with the eggwash and sprinkle liberally with sesame seeds.

Bake for 30 to 35 minutes or until golden brown. Transfer to a wire rack to cool.