

St. Catherine of Siena

31 Asbury Road, Farmingdale, New Jersey 07727

September 8, 2013

Weekend Mass Schedule:

Saturday: 4:30 P.M.

Sunday: 8:00 A.M., 10:00 A.M., 11:30 A.M.

Weekday Masses @ Chapel, 9:00 A.M. :

Monday, Tuesday, Thursday, & Friday

Miraculous Medal Novena:

Monday, following 9:00 A.M. Mass

Adoration of the Blessed Sacrament:

1st Friday, following 9:00 A.M. Mass to 11 A.M.

Holy Day Masses:

As announced in bulletin

Confessions:

Saturday - 3:30 to 4:00 P.M.

Baptism Classes:

3rd Wed of each month

Parish Office Hours -

Monday thru Friday:

8:30 A.M. to 3:00 P.M.

Rev. Angelito I. Anarcon, Pastor

Deacon Joseph Prioli

Coordinator of Religious Education: Nancy Riddell

Director of Nursery School: Susan Connolly

Coordinator of Nursery School: Patricia Cranmer

Parish Office Secretary: Carol Morton

Religious Education Secretary: Janice Deakyne

Sacristan: Ruth Ziznewski

Organist: Judy Hyer

Parish Trustees: Donna Lee and Dean Wright

Mass Intentions

SATURDAY, September 7, 2013

4:30 PM Mary Kruse r/o Daughters

Angel S. Anarcon r/o Venus Lambert

Weber Family r/o Janet Weber

SUNDAY, September 8, 2013

8:00 AM O'Reilly & Lightner Families r/o Family

Philip & Stella Olenitsky r/o Daughter

Mary Kruse r/o Sister, Helen

10:00 AM Kevin Joseph Burke r/o Pam & Leon Davison Parishioners

11:30 AM Rocco Sinisi r/o Luigi & Rose Cantatore

Stella Domanski r/o Talcott Family

Ann Pagano r/o Talcott Family



Contacts:

Website:

www.sienachurch.org

Mass Schedule:

732-938-5375 ext. 6

Parish Office:

732-938-5375

Religious Education:

732-938-6229

Nursery School:

732-938-3454

FAX phone:

732-938-3260

Pastor's Office:

732-938-5375 ext. 7

Deacon's Office:

732-938-5375 ext. 5

Parish Bookkeeper:

732-938-5375 ext. 8

St. Vincent de Paul:

732-701-7837

Weekday Masses at St. Catherine's Chapel, 9:00 AM 1 W. Main St, Farmingdale

Mass Intentions:

Monday, September 9, 2013

Joseph Jescavage r/o Bellows Family

Tuesday, September 10, 2013

Bernie Marks r/o Terri & Joe Mandrillo

Thursday, September 12, 2013

Rev. Msgr. Richard L. Tofani

Friday, September 13, 2013

"Living" Intention Rosemary (Sister John Louise McCann) r/o Betty & Ced McCann



Twenty-third Sunday in Ordinary Time

Fill us at daybreak with your kindness,
that we may shout for joy and gladness
all our days.

— Psalm 90:14

Dear Parishioners,

Our focus for the 23rd Sunday of the Week in Ordinary Time is: Let us all embrace God's wisdom and commit ourselves to Him.

A common remark was going around that if you wanted to make God laugh all that was needed was to tell him your plans! It is not out of the realm of reality to say that many of us have spent a lot of time trying to convince ourselves we know better than God what is good for us. Sometimes we just run away from the grace of God's wisdom. We want to do things on our own. While this can be a noble virtue, when it comes to our salvation, it is utter foolishness. Jesus asks his followers today whether or not they are practical people. Human wisdom calls for careful planning and calculating of resources when undertaking any project. We, too, need to have a plan in our spiritual life, and we, too, need to look at our odds of success if we follow that plan. Jesus is telling us today that we cannot love our families or not enjoy nice things. He does warn us, however, that there are people and certainly possessions that can disrupt and even damage our quest for everlasting life.

Jesus explains the cost of discipleship. He insists on three conditions for true discipleship. His followers must subordinate everything to commitment to him, even the closest family ties. They must be willing to bear the suffering that following him will entail. The burden will differ from person to person, but the requirement is the same: Wholehearted commitment. Finally, they will be called on to relinquish all their possessions. Total commitment to Jesus requires the willingness to give up the comfort and security of a stable family life, as well as the willingness to spend all one has on that venture. Whoever cannot make such a wholehearted commitment cannot be his disciple.

Does Jesus really mean this? Hate my parents? My siblings? My spouse and children? Hate myself and carrying "my cross"? Give up all possessions? Is this another example of Jesus' hyperbole, like when he said, "If your hands offend you, cut it off. If your eye leads you to sin, pluck it out"? What are we getting into if we follow Jesus?

We are getting into the most radical commitment of our lives, that is, to accept Christ as our Lord and Savior. We are committing to him and his mission to bring new life to the world, and to bring our relationships into our life with him. We commit to work at having that mind in us that was in Christ Jesus.

We are getting ourselves into bringing about a renewed world, where a new sense of family moves us beyond blood ties, a new sense of self takes us beyond personal fulfillment, a new sense of relationship to possessions that carry us beyond "shop, shop, shop."

And so, some important questions we need to ask ourselves: What tower are you building? What battle are you willing to engage in for the sake of the kingdom of God? Do you love and trust Jesus enough to follow him daily?

Our loving all-wise and all-knowing God, give us a share in your wisdom and the courage to commit to building up your kingdom in our world. Continue to give us the strength to fight against all that is evil and destructive of your creation. Send your Spirit that we might live more fully in Christ.

Amen.

God bless us,
Father Angelito

Sacrificial Offertory

9/1/13 Weekly \$6,286.00
Mortgage Reduction \$1,628.00

9/15/13 Weekly & Maintenance & Repairs

Thank you so much for your generous contributions.

New Parishioners

ST. CATHERINE'S PARISH
WARMLY WELCOMES THE FOLLOWING
NEW MEMBERS:

Marissa Becker, Luke, Trace & Shay Allard
Brian, Amanda, & Jack Kenny
Lynne Accisano, Evan, Liam & Joseph Ramsay



**ANNOUNCING OUR FIRST
YOUTH GROUP MEETING**
New Members Welcome!

A great way to earn Confirmation Hours!

Sunday: September 29, 2012

Parish Hall

6:00 pm – 7:30 pm

8th Grade – 12th Grade

Please join us at our first meeting to get to know our fellow group members and begin planning our exciting and busy year.

Bring your friends - all welcome!

R.S.V.P. sienachurchy@yahoo.com

Saint Catherine of Siena's Fall Picnic:

Please come join us on **October 6th, 2013** from **12:30 – 4:00** for our parish picnic. Hosted by The Knights of Columbus, the event will be held in the church's back parking lot. There will be plenty of food, music and Fall-themed activities for kids of all ages. All are welcome.

SICK RELATIVES AND FRIENDS:

Bob Fort, Angie Gorda, Edward Kress, John Masterson

Monday, September 9

7 PM Society of St. Vincent de Paul Parish Hall

Thursdays

10 AM Legion of Mary Conference Room

Saturday, September 14

9 AM Men's Prayer Group Chapel Call 732-477-7567

Tuesdays, Starting September 17-December 17

7-8:30 PM Christian Yoga Chapel Call 732-938-3139

Wednesday, September 18

7:30 PM Baptism Prep Class Church

Homebound Ministry If a homebound family member, friend, or neighbor would like to receive Holy Communion, visits, or calls, contact the Parish Office.



HEALING HEARTS SUPPORT GROUP

Healing Hearts Support Group is a seminar/support group for adults that are affected by separation and divorce. The group is held every

Wednesdays from 7:00 PM - 9:00 PM, at St. Veronica's Spiritual Center at 670 Hulses Corner Road, Howell, NJ 07731. If you know someone going through or have gone through a divorce, make sure he or she knows about us. September we will focus on the following topics: Dealing with the ex-spouse; How are the children?; The healing begins; Our own self-worth. Come and join us as we experience healing and develop a closer relationship with Jesus Christ as we focus on the teaching of the Catholic Church. Please feel free to contact Maria Rodrigues at 732-363-5698 or email stveronicakre4u@optonline.net for additional information or directions. All are welcome!

The Vincentians at St. Thomas More, Manalapan, are holding their 7th Annual **Golf Outing** on **Monday, Oct. 14**. This year it's at Forsgate Country Club, Monroe, and the fee is only \$175. It's going to be a fun-filled day at this prestigious course. The registration form is available at www.moremercy.org. Call 732 446-6661 x208.



Calling On All Catholic Men: The Knights of Columbus is welcoming all men over the age of 18 to become a member of the new St. Catherine of Siena council here at our church.

Devoted to the principles of charity, unity, fraternity and patriotism, The Knights of Columbus strives to be a positive Catholic presence in both our parish and community. If you wish to join this brotherhood of over 1.8 million world-wide members, please email us at KOFc15703@gmail.com or call (732) 835-2049.

BEREAVEMENT MINISTRY FOR PARENTS WHO HAVE SUFFERED THE LOSS OF A CHILD:

Saint Leo the Great, Lincroft, 50 Hurley's Ln, Lincroft, 07738
The first meeting is scheduled to begin on Saturday, September 14th at 9AM in Saint Leo the Great Parish Center. The sessions will be facilitated by Paul & Angela Dwyer. A "Continental Breakfast" will be provided. The dates for the nine week program are as follows: **September 14, 21, 28, October 5, 12, 19, 26, November 2, 16**. Please supply the following information if you would like to participate in the Ministry of Healing for Parents program and mail it to Saint Leo the Great Parish Center at the above address. There is no fee for participating in this Bereavement Program. Please Include First and Last name, full address, email address, home phone, cell phone, relation to the deceased.

The Monmouth County Board of Catholic Charities is hosting its Second Annual **Oktoberfest for Vets** on Saturday evening, **September 28, 2013** at the Parker House in Sea Girt. The purpose of the event is to raise funds to expand our Monmouth Counseling Program for Veterans suffering from post-traumatic stress disorder or depression. Visit www.catholiccharitiestrenton.org/monmouthevents for details.



St. Catherine's Nursery School

31 Asbury Road
Farmingdale, NJ 07727

Register Now for Fall!
Children Ages 2 ~ 6 accepted.

Weekly Activities Include:

- * Free Play * Music * Crafts *
- * Computers * Story Time * Writing *
- * Science & Math Concepts *
- * Kindergarten Class Available *
- * Before Care & After Care Optional *



Through Christian based instruction, your child will develop a positive sense of self-worth in a loving, safe and consistent environment.

All Classes are
now forming for 2013 - 2014.
Please call to take a tour!

State Approved Facilities
License No. 080822121
(732) 938-3454
Email: nurseryschool@sienachurch.org
www.sienachurch.org



Looking for someone to clean and cook 2 times a day, breakfast and lunch. Please call 732-492-6697.

Our amazing Church family created a wonderful array of foods for our Centennial Celebration Pot Luck Dinner. A heartfelt "Thank you!" to our parishioners who graciously shared their recipes with us. Bon appetite and God Bless!

5 MINUTE PIE

FROM THE KITCHEN OF Michele Bonner-Cerisano

1 2/3 cups cold reduced fat milk
2 pkgs [4oz each] sugar free instant pudding mix
1 tub [8oz] Cool Whip Lite, thawed
1 prepared crumb crust [9 in/6 oz.]

Pour milk into large bowl ... Whisk 1/2 tub Cool Whip into milk ... Beat pudding into milk mixture for 1 minute ... Spread in prepared crust ... Spread remaining Cool Whip on top of pudding layer ... Serve immediately or refrigerate...

BROCCOLI~CAVATELLI

FROM THE KITCHEN OF Michele Bonner-Cerisano

4 tablespoons olive oil
3 cloves garlic, minced
2 to 3 cups broccoli florets, or to taste
Salt
1/2 teaspoon red pepper flakes, or to taste
1 1/2 cups canned chicken broth
1 pound cavatelli, cooked according to package directions
Freshly grated Locatelli pecorino Romano

In a saucepan, heat the olive oil over moderate heat until hot. Add the garlic and cook it, stirring, until pale golden. Add the broccoli, salt, and red pepper flakes and cook, stirring, for 2 minutes. Add the chicken broth and simmer for 5 minutes.

Meanwhile, cook the pasta. Drain the pasta and transfer it to the saucepan.

Toss with sauce to combine. Serve with the cheese.

LAYERED PEA SALAD

FROM THE KITCHEN OF Jane Cable

Ingredients:

1 head lettuce, chopped in large chunks
1 c. diced celery
1/2 c. chopped onion (in season, Vidalia's are best)
1 can Lessieur English Peas
2 c. Miracle Whip
8 oz. or more of shredded cheese (to cover top of salad)
8 oz. crumbled bacon or 1 bottle of bacon pieces

Do not toss ingredients together. Layer ingredients in order as listed above; use a 9 x 12 inch pan or dish. Crumbled bacon is sprinkled on top of shredded cheese. Refrigerate for at least 2 hours; longer is better (1 refrigerate overnight). This salad keeps well and travels well as long as it is kept cool.

CRUMB CAKE

FROM THE KITCHEN OF Barbara Ust

1 Box Duncan Hines Golden Butter cake Mix
4 cups flour
1 1/3 cups sugar
3 teaspoons vanilla
3 teaspoons cinnamon
4 sticks of butter
Confectioners' Sugar

Prepare cake mix as directed bake for 25 minutes
While cake is baking prepare crumbs [mix flour, sugar, cinnamon and vanilla], knead/cut in softened butter with a knife and fork.

Take out cake, turn oven down to 325 degrees. Place crumbs on top of cake, return to oven, bake for 25 minutes. Once cake is fully cooked, sprinkle with confectioners' sugar.

COFFEE CAKE

FROM THE KITCHEN OF Christine Doucette

1 1/2 cups all purpose flour
3/4 cup sugar
2 1/2 tsp. baking powder
3/4 tsp. salt
1/4 cup shortening
3/4 cup milk
1 egg

Heat oven to 375 degrees. Use round layer pan, 8x8x2, 9x9x2 square. Blend all ingredients. Beat vigorously, then spread in pan. Slice apples for whatever fruit for top. Blend cinnamon and sugar together and sprinkle on top. Bake 25-35 minutes.

CREAM CHEESE SQUARES

FROM THE KITCHEN OF Barbara Ust

2 Packages of Crescent rolls
2 Packages of Cream cheese (softened)
1 Cup sugar
2 Tablespoons of sugar
2 teaspoons cinnamon

Mix together sugar, vanilla and softened cream cheese until there are no lumps.
Grease 16x9 baking dish, open 1 package of crescent rolls, carefully unroll and line the bottom of the greased baking dish.
Spread cream cheese mixture evenly on top.
Top with 2nd package of crescent rolls.
Mix the remaining sugar and cinnamon together & sprinkle on top.
Bake at 350 degrees for 30 minutes.
Refrigerate for 2 hours, cut into small squares