

“THE LORD HAS TRULY BEEN
RAISED AND HAS APPEARED
TO SIMON!” THEN THE TWO
RECOUNTED WHAT HAD
TAKEN PLACE ON THE WAY
AND HOW HE WAS MADE
KNOWN TO THEM IN THE
BREAKING OF THE BREAD.

MAY 4, 2014
THIRD SUNDAY
OF EASTER

Pastor
Fr. James Kurtz, OFM Cap.
kurtzvw@gmail.com

St. Anthony
is a parish of the
Diocese of Wheeling-Charleston
www.dwc.org
and a ministry of the
Capuchin Franciscan Friars
Province of St. Augustine
www.capuchin.com

Deacon David Wuletich
deacdew@suddenlink.net

St. Anthony Parish is a Catholic
community, rooted in Franciscan tradition.

For the love of God...

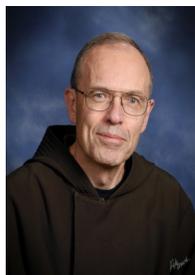
we gather in joy to worship
we care for others with humility
we serve where we are needed.

***Come join our community...
for the love of God.***

1000 SIXTH STREET CHARLESTON, WV 25302
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SUNDAY, MAY 4, 2014

FROM FATHER JIM'S DESK



Our Blessed Mother

During this month of May we honor Mary, the Mother of God, the Mother of the Church and the Queen of Heaven. She is our Mother and our Queen and with Christians throughout the world we honor her in a special way this month.

The Catechism of the Catholic Church says this about Mary: *“Because of Mary’s singular cooperation with the action of the Holy Spirit, the Church loves to pray in communion with the Virgin Mary, to magnify with her the great things the Lord has done for her, and to entrust supplications and praises to her.”* (2682)

The Youth Catechism of the Catholic Church (YOUCAT) adds: *“Being the Mother of Jesus, Mary is also our Mother. Good mothers always stand up for their children. Certainly this Mother does. While still on earth she interceded with Jesus for others; for example she protected the bride and groom in Cana from embarrassment. In the Upper Room on Pentecost she prayed in the midst of the disciples. Because her love for us never ceases, we can be sure that she will plead for us in the two most important moments of our life: ‘now and at the hour of our death.’”* (148)

We fly to your patronage,
O Holy Mother of God,
despise not our petitions
in our necessities,
but deliver us from all danger,
O ever glorious and blessed Virgin.

Fr. Jim

The Catholic Sharing Appeal (CSA)

This year’s appeal, titled *Share the Joy*, features many exciting ways that the diocesan portion of the appeal will support ministries in Catholic parishes, schools, and charities. This year, our parish goal is \$9,100.00. The first 50% of our goal will support Catholic Education, CCWVa, and various diocesan ministries. Every dollar raised over the first 50% will be returned to St. Anthony, including every dollar over our goal, making this a fantastic fund raising event for our parish. We will use the money that comes to the parish from the appeal for the maintenance and upkeep of the our parish buildings.

Again, thank you for all you have done in the past to support the appeal and also for what we can accomplish together this year!

	Sun 05/04	Mon 05/05	Tues 05/06	Wed 05/07	Thurs 05/08	Fri 05/09	Sat 05/10
This Week	Rosary 10AM	No Mass	Mass 7:30 AM	Mass 7:30 AM	Mass 7:30 AM	Mass 7:30 AM	Rosary 5 PM
	Mass 10:30 AM		Rosary 8 AM	†Louise & John Zsoldos	Rosary 8 AM	Rosary 8 AM	Vigil Mass 5:30 PM
	†Audra Kushner			No Mass at 6:30 PM			

THIRD SUNDAY OF EASTER

Songs for Liturgy

- Entrance:** At the Lamb's High Feast—#72(TM)
Gloria: Mass of Renewal—#870
Offertory: Two Were Bound for Emmaus—#74(TM)
Communion: Eye Has Not Seen—#463
Recessional: Christ Before Us—#406

Lorie's Music Notes

In Luke's gospel today, we hear the story of the two disciples traveling to Emmaus. Listen to the words in the Offertory song to hear a musical rendition of this story. Of course, we continue to rejoice in the resurrection, so we will sing of that as well. He is truly risen. Alleluia!

Catholic Charities WV News

You may have noticed the new yellow Catholic Charities envelope in your May/June monthly giving packet. This envelope has been added each month to help make it more convenient to give to this important ministry.

St. Anthony is one of the biggest local supporters.

Catholic Charities WV In Need of Donations

Food and personal hygiene items are running low at Catholic Charities WV. Please consider donating **canned and package soup, canned and package tuna and chicken in water, Dial bar soap, shampoo, tooth paste and brushes, disposable razors, shaving cream and four pack of toilet paper.**

—Your generosity is much appreciated!

Gifts from the Holy Land coming May 17 & 18

Bethlehem Wood will once again offer the beautiful olivewood carvings from the Holy Land. Olivewood carvings are part of a tradition handed down from one generation to another. For about the past 1000 years the carvings have been used in keeping the Bible dimensions alive. Our mission is to support our fellow Christians in the holy land by selling some of their olive wood carvings, which are one major source for their income. Proceeds from the sale will benefit Christian families in Bethlehem and the Holy Land. *Please stop by our tables on May 17th & 18th to get your gifts directly from the little town of Bethlehem.*

Ecumenical Scripture Workshop

The Diocesan Religious Unity Office announces the 44th Ecumenical Scripture Workshop to be held at Pope Saint John XXIII Pastoral Center June 16th—20th 2014. Workshop registration fee **for a commuter is \$215.00 and includes use of facility and meals except breakfast or evening socials.** Rooms are available also. Registration must be received by June 2nd and the deadline for refunds is June 9th. Pick up a brochure for more information. Or contact the Office of Religious Unity at the diocesan offices (304) 925-2864, or email cramsey@dwc.org, (304)380-0155.



OUR LADY OF HILLS

Mass is celebrated Sundays at 8:30 a.m. and Mondays at 11:00 a.m. Rosary is prayed at 10:30 a.m. Monday.

OLH is located at 100 Jackson Dr. Pinch (Elkview), WV.

PLEASE REMEMBER IN YOUR PRAYERS

† **Vincent Smolder James White, Dolores Conner, Sue Murin, Maria O'Dell, Bernice Endres, Kathleen Wise, Audra Kushner**

Richard Diggs, Virginia Hederi Evans, Wanda Graham. Mary Hanson, Joyce Vickers, Rick Martin, David Dodd, Joe & Nazira Joseph, Teresa Campbell, Rose Corey, Regina Richardson, Carmen Lopera

MASS MINISTRIES

Saturday, Vigil Mass, May 3

John Polak, **Lector**

Dottie Hess & Deborah McDowell,

Eucharistic Ministers

Bev Scarpelli, Evelyn Ferguson,

Matthew Ferguson, **Acolytes**

Sunday, Mass, May 4

Paul Franklin, **Lector**

Bob Kushner & Tom Resler,

Eucharistic Ministers

Monica Hamilton, Mark Isabella,

Romayne Casey, **Acolytes**

Saturday, Vigil Mass, May 10

Rich Stonestreet, **Lector**

Moya Doneghy & Jackie Canterbury,

Eucharistic Ministers

Patricia Booker, Sr. Fran Kirtley &

Matthew Ferguson, **Acolytes**

Sunday, Mass, May 11

Brenda Ashworth, **Lector**

Mary Wuletich & Chris Newman,

Eucharistic Ministers

John Casey, Neil Rajapaske &

Romayne Casey, **Acolytes**

ST. ANTHONY HOUSEKEEPING

Week of May 5 — 10:

Clark & Christine Hansbarger
and Kathy Scalise

Week of May 12 — 17:

Nancy & Ray Swecker

WEEKLY COLLECTION

During the weekend of
April 26 & 27, 2014

St. Anthony parishioners and
friends contributed: \$1,836.25
to the collection, \$370.00 to
Capuchin Friars and \$5.00 to
Education of Seminarians.

Thank you!



By: **Wanda Graham** egwlgraham@suddenlink.net

This recipe is so simple but delicious!

CHICKEN AND DUMPLINGS

Chicken Ingredients:

2-1/2 to 3 lb. whole chicken (I buy a
fresh organic chicken)
4 cups water
2 cups low sodium chicken
broth
1 medium onion, cut into
quarters
1 large carrot, roughly
chopped
1 stalk celery, roughly chopped
1/2 teaspoon kosher salt
1 cup whole milk
1/2 freshly ground pepper

Dumplings:

2 cups all-purpose flour
1/2 tsp. baking soda
1/2 tsp. kosher salt
3 tablespoons solid Crisco or
unsalted cold butter
3/4 cup buttermilk

Directions:

Place the whole chicken in a large Dutch oven, and add the water, broth, carrot, onion, celery and salt. Bring to a boil, cover and lower heat. Simmer for 60 - 70 minutes, or until tender and chicken is done. Remove the chicken and allow to cool enough to handle. Remove the carrot, onion, and celery pieces from the broth and discard. Reserve the broth.

Remove chicken from bones discarding skin and bones. Cut chicken into bite-size pieces. Set aside.

Combine the flour, baking soda, salt; cut in the shortening/butter with a pastry tool or two knives until mixture is consistency of course meal. Add the buttermilk, stirring just until dry ingredients are moistened. Turn dough out onto a lightly floured surface and kneed 4 or 5 times - NO MORE, or dough will be tough.

For drop dumplings, pat the dough down to a 1/4 inch thickness, and pinch off 1-1/2 inch pieces. For rolled dumplings, roll the dough to a 1/4 inch thickness, and cut into 3" x 1" strips.

Bring chicken broth to a boil, and whisk in the milk and pepper. Correct seasonings, if needed. **

Drop dumplings, one or two at a time into the boiling broth, and reduce heat to medium-low. Stir from time to time making sure dumplings do not stick together. Cook dumplings 8 to 10 minutes. Add the boned chicken to the dumpling mixture, simmer until chicken is heated through. Remove from heat and serve. **note: I like my broth more like a gravy, so I place a little corn starch in a small bowl, add a little cold water, blend until smooth, whisk into chicken broth until smooth and thickened a little, then start adding the dumplings.