Parish Newsletter



"If we can just communicate, Together we'll walk thru Heaven's Gate"



ST. WENDELIN'S - LUXEMBURG, MN *

June 27, 2021 - 617th Edition

What's in the Newsletter???

Page 1: Index

Page 1: Envisioning Committee Needed

Page 2: 2021 Parish Festival News

Page 3: July Church Cleaning Gp. 5

Page 4: Recipe Corner

Page 4: First Communion

Page 5: Lux Lions Hamburger Sale

Page 6: Ads

Too often we underestimate the power of a touch, a smile, a kind word, a listening ear, an honest compliment, or the smallest act of caring, all of which have the potential to turn a life round.

Let us be grateful to people who make us happy; they are the charming gardeners who make our souls blossom.

> One person can make a difference, And everyone should try.

NEXT NEWSLETTER

August 1, 2021
DEADLINE for News:
Monday July 26, 2021
If you can get your items in earlier,
it would appreciated.

Get your articles to Sheila Albers 7876 Ahles Road St. Cloud, MN Phone 320-251-7116

Or e-mail: alberssheila@gmail.com

ENVISIONING OUR FUTURE COMMITTEE

This 9 member Committee (per Parish Council decision at their May 20th meeting) will work with Father Matthew Crane on his merger proposal to study it in depth and determine the best outcome for our parish's future. The Committee is slowly coming together but more people are needed. If you'd like to be involved, please call Tracy Dombrovski, ASAP at 320-255-9354 or email her at tracydombrovski@msn.com

LUCKY STRAW STAND

LUCKY STRAW STAND would appreciate 50-cent to \$1 items (new or good-used) for prizes. Donations can be placed in the labeled box in the main entrance of the church. Think Dollar Store, clearance sales, garage sales. Thank you in advance!

NEWSLETTER

The next newsletter will come out the weekend after the St. Wendelin's Parish Festival with all the results for our Festival. Please get all your items in by Tuesday's Festival meeting.

Let the beams of God's goodness shine through you.

FARM FRESH HAMBURGER FOR SALE \$3.25 PER LBS. 320-251-7116 RON

2021 PARISH FESTIVAL UPDATE

ST. WENDELIN'S PARISH FESTIVAL is now only 4 weeks away and the time will go by even faster. At this time we are on schedule with all the venues.

GAMES are looking for cookie donations. Christine informed me, that you can get an assortment of cookies at Walgreens, for \$1.99 a package. Load up and drop off in the back of church. Also, new to slightly used stuffed animals, is always a big hit with the kids, can also be dropped off in the back of church.

LUCKY STRAW Sue informed me, that you can pick up small dollar cost items at the local Dollar store.

MARKETPLACE Bring in your fresh garden produce as they are always a big seller along with canned jam and jellies.

This year we will have **5 INFLATABLES** along with the **GRANITE EDGE BARREL RIDE** for the kids, plus **LIONS KIDSIGHT USA**, headed up by John Honer.

Don't forget the cakes for the **CAKE SPIN**. Hint!!! Kids like the cupcakes, topped with sprinkles or M& M candies. WOW!!

Did you see the list of prizes for the Parish **RAFFLE**? Time to sell. Sell those raffle tickets with all those cash prizes and the beautiful Armoire from Maselter Cabinets.

New this year is **J,J'S OLD TIME BAND** from St. Stephen. They will put on a good show, to be followed by the one and only **BLT BAND** with Country Western music at its best.

The **CHICKEN DINNER** has been ordered and will be catered by Custom Catering by the Short Stop.

Finally, the **QUILT AUCTION** at 3:00 pm. The ladies from the quilting group have once again come up with a beautiful assortment of quilts. Be there, to bid on some of the nicest quilts money can buy.

Lastly, the **WEATHER** is under the guidance of Father Matthew Crane. With that, I know it will be a wonderful day.

WORK YOUR SHIFT AND HAVE A FUN FILLED TIME AT OUR PARISH FESTIVAL.

Remember, this Festival will be a success because you made it a success.

PARISH FESTIVAL COMMITTEE
John Ludwig and Members

JULY 2021 CHURCH CLEANING GROUP 5 Start time 8:00 A.M.

JULY 3

Barry & Patti Brix
Duane & Deb Fischer
Ken & Bonnie Massmann
Ralph & Angie Moscho
Jan Kunkel*****

<u>JULY 10</u>

Chuck & Michelle Denn
Beth Mueller
Bob & Jeanie Massmann
Joe & Kathy Watrin
Lance & Katie Watrin
Delores Heid*****

JULY 17

John & Linda Kaiser Jerome & Pam Massmann Ray & Ginia Meyer Greg & Mary Schaefer Glenn & Lori Winter Pat Notch*****

JULY 24

Dennis & Terri Gill
David & Amy Klema
Ron & Sharon Spanier
Kevin & Diane Thole
Ralph & Dorothy Thole
Cheri Nies*****

JULY 31

Tom & Cathy Bautch Barry & Patti Brix Jeff & Julie Frank Nick & Mary Leiser Sue Weber Patti Brix*****

If you are unable to work your shift please switch with someone else or find your own replacement. If you have ***** behind your name please call the rest of them in your group to remind them to help clean.

TRAFFIC LIGHT EXERCISE

Each time you have to stop at a red traffic light today, instead of being frustrated; use this still time to engage in a mindful practice. Bring focus to your breathing and give thanks for the car you are in/for the job you are driving to/for the friend you are on your way to visit.....

PAUSE AND REMEMBER

If you are reading this...
You are blessed to be alive
and today is a gift.
Tomorrow is not guaranteed.
Don't hesitate to forgive,
Hug and love those dear to you!

When the door behind you closes, Ahead of you will be a window to a whole new world of opportunity

Happiness and sadness are emotions that are within our power of choice.
The decision is made inside the heart.

Let no one ever come to you without leaving better and happier.

Be the living expression of God's kindness: kindness in your face,

Kindness in your eyes,

Kindness in your smile.

Kind words can be short And easy to speak But their echoes Are truly endless.

Page 3

RECIPE CORNER

Ron Albers

PEACH & PEPPER JELLY GLAZED PORK TENDERLOIN

2 Tbsp. unsalted butter

 $\frac{1}{2}$ cup chopped yellow onion

2 cloves garlic, chopped

1 lbs. peeled fresh or thawed frozen peaches, chopped

1 (10.5 oz) jar red pepper jelly

2 Tbsp. apple cider vinegar

1 1/4 tsp. kosher salt, divided

2 tsp. lime zest

2 Tbsp. fresh lime juice

1/4 tsp. crushed red pepper

3 Tbsp. olive oil

2 to 2 ½ lbs. pork tenderloin

1 tsp. ground black pepper

2 limes, halved

In a small enamel-coated cast iron Dutch oven, melt butter over medium heat. Add onion and garlic; cook, stirring occasionally, until tender, about 3 minutes. Stir in peaches, pepper jelly, vinegar, ¼ tsp. salt, lime zest and juice, and crushed red pepper. Cook, stirring occasionally, until peaches are soft, about 10 minutes.

Transfer peach mixture to the work bowl of a food processor, and pulse until almost smooth. Pour 1 cup sauce into a small bowl. Pour remaining sauce in medium bowl, cover and reserve.

Rub olive oil all over pork; sprinkle remaining 1 tsp. salt and black pepper all over pork. Let pork stand at room temperature for 30 minutes.

Heat a large cast-iron grill pan over mediumhigh heat. Grill pork, turning occasionally, until browned, about 8 minutes per side. Reduce heat to medium, and loosely cover pan with foil. Cook, turning occasionally and brushing pork with reserved 1 cup peach sauce, until an instant-read thermometer

inserted in thickest portion registers 145 degrees, about 10 minutes. Let pork stand for 5 minutes.

Meanwhile, grill lime halves just until browned, about 2 minutes. Serve pork with remaining reserved peach sauce and grilled limes.

FIRST COMMUNION

<u>Congratulations...</u>to the following children of God who made their First Holy Communion at St. Wendelins on Sunday, June 13th. We welcome them to the table of the Lord. They include:

Abigail Becker
Bryn Kiffmeyer
Brooke Koshiol
Isaac Lund
Estella Madrigal
Caleb Mather
Blake Sanchez
Ashley Schill
Carter Vanderwerf
Rylee Voigt
Elizabeth Watrin
Grace Zabinski

Blessings to them, their parents and teachers! May they know the loving embrace of JESUS throughout their lives!!

Let my joy spread to all those
I run into along the way,
And let my kindness
Touch every soul I meet.

Page 4

Luxemburg Lions 4th of July Holiday Hamburger Sale!

When: Friday July 2nd

Where: St. Wendelin's School Parking Lot

Time: 10:00am until 6:00pm

Place your larger orders in advance with a call to <u>John Honer @ 320-266-0337</u>

Thank You for Your Support!



E. A. B. S.

COMPLETE AUTO REPAIR SERVICE

www.carsstcloud.com web cars.jh@gmail.com email

Hours: Mon.-Fri. 7:00 am - 5:00 pm

John and Jim

320-251-5111 phone 320-203-4403 fax

2700 Roosevelt Road • St. Cloud, MN 56301





FOR ALL YOUR BUILDING & REMODELING NEEDS

LICENSE #20634740 E-mail: PAULKOSHIOL@YAHOO.COM PAUL T. KOSHIOL Cell: 320-290-1111 Home/Fax: 320-203-1798 22838 73RD AVE ST. CLOUD, MN 56301



George Bechtold

244 Broadway St. W. , Rockville, MN • (320) 253-7331 ~ Catering Available ~



RELY ON

3995 County Rd 74 St. Cloud, MN 56301 RUUD PRE

Jeremy Salzbrun, CEO Phone (320)-654-1522 Jeremy@hsheatingandair.com

Fax (320)-229-2104 www.hsheatingandair.com



St. Wendelin Council # 17025

Discover how being part of a fraternal men's organization can help you take care of your family, while supporting your church and community. www.K of C.org Learn more about the Knights www.K of C.org/JoinUs Online membership Contact Gary Maus, Ph. 320-296-6604 or Email: Luxmaus@gmail.com

Did you know we have a local CATHOLIC radio station?! K-YES Radio, airing Relevant Radio programming, can be found at AM 1180 on your dial.



A great resource to help you grow in your faith.



Mike Schlangen . Lic. 20219297

Bus: (320) 259-5952 Cell: (320) 249-7537 9175 Ahles Road St. Cloud, MN 56301 STEEL SIDING
ADDITIONS
REMODELING
INTERIOR TRIM
NEW HOMES
DECKS
LIGHT COMM.



Dombrovski Ins. Agency, LLC

John P. Ludwig

Independent Insurance Agent

Auto - Home - Farm - Health Commercial - Life

5593 230th Street St. Cloud, MN 56301

H: 320.259.8136 C: 320.260.1893 Email: john@dombins.com