



Parish Newsletter

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



ST. WENDELIN'S - LUXEMBURG, MN * August 27, 2023 - 643rd Edition

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THANK YOU

Thank you to Judy and Dan Walters for their years of service at being the point of contact for coordinating funeral meals at St. Wendelin.

Judy and Dan are stepping down from this position after more than 30 years of service. We appreciate their dedication to this important service that we offer our parishioners.

**ST. WENDELIN'S SCHOOL
OPEN HOUSE
AUGUST 28TH
6:00 P.M.**

**HARVEST MASS
TUESDAY, AUGUST 29TH
6:00 P.M.
ST. WENDELIN'S CHURCH
FOLLOWED BY REFRESHMENTS
SERVED BY
ST. ANNE'S CHRISTIAN WOMEN**

POWER OF PRAYER

Where two or three are gathered
And two or three agree,
God will hear your every prayer
And always answer thee.
Know that He is with you
Through every step of life.
He is your beloved Comforter
During your woes and strife.
We must place our lives into His hands
As we walk this earthly sod,
And always do His holy will
For He is our Lord, our God.
Remember what we ask in prayer,
God might not grant that day,
But He will always answer us
In His own time and way.

Generosity is giving more than you can,
And pride is taking less than you need.

NEXT NEWSLETTER

September 24, 2023

DEADLINE for News:

Monday September 18, 2023

**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

FESTIVAL RESULTS 2023

Annual Profits	2017	2018	2019	2021	2022	2023
Beer Stand	\$ 4,325.05	\$ 4,336.85	\$ 2,770.90	\$ 6,777.25	\$ 6,514.35	\$ 7,591.05
Bingo	\$ 1,485.25	\$ 1,622.51	\$ 723.00	\$ 1,369.00	\$ 1,602.75	\$ 1,671.75
Cake Spin	\$ 2,267.05	\$ 2,345.20	\$ 1,479.00	\$ 2,693.25	\$ 3,061.90	\$ 2,787.95
Dinner	\$ 8,409.86	\$ 6,705.99	\$ 5,471.52	\$ 3,406.76	\$ 4,804.27	\$ 5,315.80
Dinner Food Sales	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
Fancy Work Stand	\$ 2,359.55	\$ 2,698.00	\$ 2,121.31	\$ 1,863.00	\$ 2,138.00	\$ 5,447.75
Gambling	\$ 1,854.66	\$ 1,836.03	\$ 1,268.00	\$ 2,821.00	\$ 2,587.46	\$ 2,249.00
Games	\$ 2,270.72	\$ 2,101.07	\$ 1,756.50	\$ 3,149.28	\$ 4,475.01	\$ 4,420.47
Lucky Straw	\$ 964.44	\$ 1,058.00	\$ 669.75	\$ 819.10	\$ 1,231.50	\$ 1,624.03
Lunch Stand	\$ 3,939.41	\$ 4,150.45	\$ 1,602.02	\$ 3,633.78	\$ 3,877.23	\$ 6,012.93
Misc Expenses	\$ (1,988.14)	\$ (2,058.15)	\$ (1,341.08)	\$ (3,156.10)	\$ (2,469.51)	\$ (2,009.60)
Misc Income	\$ 180.90	\$ -	\$ -	\$ 1,064.96	\$ 648.85	\$ 400.00
Pop/Ice Cream	\$ 857.18	\$ 1,322.41	\$ 306.00	\$ 1,935.75	\$ 1,718.08	\$ 2,863.40
Quilt Auction	\$ 7,605.00	\$ 9,585.00	\$ 10,140.00	\$ 21,690.00	\$ 26,175.00	\$ 28,020.00
Raffle	\$ 11,933.00	\$ 11,340.00	\$ 11,330.05	\$ 15,216.75	\$ 16,392.00	\$ 18,095.77
Dice Stand	\$ 165.00	\$ 181.00	\$ 169.00	\$ 137.00	\$ 55.00	\$ 369.00
Wheel of Fortune	\$ 346.00	\$ 353.00	\$ 317.00	\$ 549.50	\$ 351.50	\$ 376.00
Accounting Misc Expense	\$ (105.00)	\$ -	\$ -	\$ -	\$ -	\$ -
Net Profit	\$ 46,869.93	\$ 47,577.36	\$ 38,782.97	\$ 63,970.28	\$ 73,163.39	\$ 85,235.30

Stand Details	Gross		
	Income	Expenses	Net Profit
Beer Stand	\$ 9,364.00	\$ 1,772.95	\$ 7,591.05
Bingo	\$ 1,671.75	\$ -	\$ 1,671.75
Cake Spin	\$ 2,787.95	\$ -	\$ 2,787.95
Dinner	\$ 14,622.63	\$ 9,306.83	\$ 5,315.80
Donations	\$ 400.00	\$ -	\$ 400.00
Fancy Work Stand	\$ 5,447.75	\$ -	\$ 5,447.75
Gambling	\$ 2,871.00	\$ 622.00	\$ 2,249.00
Games	\$ 5,844.25	\$ 1,423.78	\$ 4,420.47
Lucky Straw	\$ 1,624.03	\$ -	\$ 1,624.03
Lunch Stand	\$ 7,129.00	\$ 1,116.07	\$ 6,012.93
Misc. Expenses	\$ -	\$ 2,009.60	\$ (2,009.60)
Pop/Ice Cream	\$ 2,863.40	\$ -	\$ 2,863.40
Quilt Auction & Raffle	\$ 28,020.00	\$ -	\$ 28,020.00
Raffle	\$ 18,472.00	\$ 376.23	\$ 18,095.77
Dice Stand	\$ 369.00	\$ -	\$ 369.00
Wheel of Fortune	\$ 376.00	\$ -	\$ 376.00
	\$ -	\$ -	\$ -
Totals	\$ 101,862.76	\$ 16,627.46	\$ 85,235.30

Dinners Served

2017 Total	1049
Adult	1015
Children	34

2018 Total	1008
Adult	975
Children	33

2019 Total	816
Adult	775
Children	41

2021 Total	961
Adults	837
Children	24
Donated	100

2022 Total	1010
Adult	866
Children	39
Donated	105

2023 Total	1037
Adult	912
Kids	26
Donated	99

This information is Subject to Change
as expenses are submitted.

SCHOOL NEWS

St. Wendelin's School is very busy getting ready for the new school year! We are welcoming back some staff from this past year as well as some new teachers.

Bonnie Massmann - Principal

Devan Haselkamp - Preschool

Kim Gruenes - Preschool

Kristin Matchinsky - Kindergarten & 1st Grade

Rebecca Linscheid - 2nd & 3rd Grade

Emily Hules - 4th & 5th Grade

Kevin Carlson - Music & Liturgy

Nicky Carlson - Computer

Katie Watrin - Phy Ed

Julie Blonigan - Classroom Aide

Nancy Albers - Preschool Aide

Jackie Massmann - Administrative Assistant

AFTER-CARE CREW

**Denise Ziebarth, Katie Wenz, Kim Gruenes,
Madison Schmitz and Chelsea Gerads**

We are looking for additional volunteers to help with recess duties and library help.

Open House will be on Monday, August 28th at 6:00 p.m. with the first day of school being September 5th. We still have a few spots left for our preschool so please call the school if interested. 320-251-9175

Bonnie Massmann, Principal
principal@stwendelins.org

GROUP INFO FOR 2023 - 2024

Attention Group Leaders: Be sure to mark these dates and times on your calendar to plan ahead for your assigned breakfasts and church cleaning!

Please contact Julie Kieke at 320-255-5103 before setting a date for your fundraising event to make sure that the date is available. Contact Shelly so she can put in the church bulletin each week at 320-252-1799.

GROUP BREAKFAST/FUNDRAISER

September 2023 Group 1
October 2023 Group 2
November 2023 Christian Women Breakfast
February 2024 Group 3
March/April 2024 Group 4

CHURCH CLEANING:

Please email your church cleaning list to Sheila Albers at alberssheila@gmail.com so she can publish it in the Parish Newsletter each month. It is also helpful to hang a copy in back of church on the bulletin board in the main entrance. We like to see families with school age children encouraged to come and help as well.

The Spring and Fall Cleaning should be scheduled for a Friday evening.

September 2023 Group 1
October 2023 Group 2 Fall Cleaning
November 2023 Group 3
December 2023 Group 4
January 2024 Group 1
February 2024 Group 3
March 2024 Group 4 Spring Cleaning
April 2024 Group 1
May 2024 Group 2
June 2024 Group 3
July 2024 Group 4
August 2024 Group 1
September 2024 Group 2
October 2024 Group 3 Fall Cleaning
November 2024 Group 4
December 2024 Group 1

GROUP LEADERS 2023 – 2024

GROUP 1 - Chairs: Tracy & Charlie Dombrovski 320- 255-9354
Co-Chairs:

GROUP 2 - Chairs: Kathy Watrin 320-253-4252
Co-Chairs:

GROUP 3 - Chairs: Steve & Jolene Brang 320-293-1533
Co-Chairs

GROUP 4 - Chairs: Pat Salzbrun 320-980-1534
Co-Chairs:

REMINDER

The groups will be having their fundraising event the **SAME MONTH EACH YEAR**. This will make it easier for everyone to make their plans for vacations.

The church cleaning list will rotate a bit different each year just to make sure each group still has a chance to decorate for Christmas and Easter.

If anyone has questions regarding any of the information for our groups, or is willing to step up to be a co-chair we would appreciate your help. Please feel free to contact us at any time. Our number is 320-253-8658.

Thanks to all our wonderful Chairpersons who have made this commitment for our Parish! If any of our current Chairpersons find a Co-Chair please let us know so we can add them to the list.

Dan & Judy Walters

**CHURCH CLEANING
SEPTEMBER 2023
GROUP 1
8:00 A.M.**

SEPTEMBER 2

Phillip & Robin Bautch
Mark & Lori Buettner
Robert & Judy Fandel
Kelly & Shannon Heisick
Jeanie Hennen
Keith Koltas
Ralph & Margaret Kremers
Michael & Jeanne Lommel

SEPTEMBER 9

Randy & Brenda Dingmann
Ron & Jeanette Greener
Henry & Pam Hayenga
Wayne & Sue Hiemenz
Jim & Tracy Kollmann
Bruce Koshiol
Floyd & Bev Lehnen
Gary & Cindy Zwilling

SEPTEMBER 16

Al & Mary Bloch
Vic & Ann Eldred
James & Michelle Groinus
Joe & Sandy Harren
Tony & Kelly Knier
Jeff Koshiol
Richard & Kasha Linn
Greg & Doreen Mackedanz

SEPTEMBER 23

Roger & Terri Jochim
Lisa Mullen
Jerry & Sandra Paul
Alan & Barb Stang
Joe & Sue Tschida
Char Volkmuth
Lee & Julie Wenz

SEPTEMBER 30

Keith & Erin Lommel
Mary Neidermeier
David & Karen Preussr
John Schmidtbauer
Robert & Jane Stang
John & Terese VanderEyck
Mel & Shirley Walz
Richard Wilson & Amanda Eizenhoefer

RECIPE CORNER

Ron Albers

SKILLET CHICKEN WITH APPLES AND ONIONS

4 boneless skinless chicken cutlets (about 6 oz. each)
½ cup all-purpose flour, for dredging
Kosher salt & pepper, to taste
1 Tbsp. olive oil
2 Tbsp. butter
½ of a sweet onion, thinly sliced
2 medium apples, sliced
2 cloves garlic, pressed or minced
1 Tbsp. minced fresh rosemary
1 cup chicken broth
¼ - ½ cup heavy cream, room temperature
2 Tbsp. Dijon mustard
1 tsp. brown sugar (or sub with maple syrup)

Pat chicken dry and season on all sides with salt and pepper.

Place the flour in a shallow dish and season with salt and pepper. Dredge each chicken cutlet in the seasoned flour, shaking off any excess flour. In a large skillet, heat olive oil over medium-high heat. Stir in butter.

When the butter is foamy, add the chicken cutlets to the pan. Cook until the chicken is browned on both sides and the meat reaches an internal temperature of 165 degrees F, about 3-4 minutes per side. Do not overcrowd the pan, so brown the chicken in batches if necessary.

Remove the chicken to a plate and set aside while you make the sauce.

Add the sliced onion and apples to the skillet and cook over medium-high heat until the onion is translucent, about 5 minutes. Add the garlic and rosemary, cook, stirring constantly, for 30 seconds.

Add the chicken broth to the skillet; use a wooden spoon to scrape up any browned bits from the bottom of the pan. Simmer for 3-4 minutes, so that the liquid reduces by about half.

Reduce heat to low, gradually whisk in the cream, Dijon and brown sugar. Start with about ¼ cup cream, and then slowly add more, if desired.

Cook for a few more minutes to let the sauce thicken (do not boil). Taste and season with salt and pepper.

Return chicken to the skillet; garnish with additional fresh herbs. Serve immediately.

Lux Lions Labor Day Hamburger Sale

Best Burgers North of Beaver Lake and
East of Highway 15!

When: Friday September 1st 2023

Where: St Wendelins School Parking Lot

Time: 10:00am until 6:00pm

*** Place larger pick-up orders in advance with a call to
Keith Koltes @ 320-469-2617

Proceeds go to benefit our local community

Thank You for Your Support!



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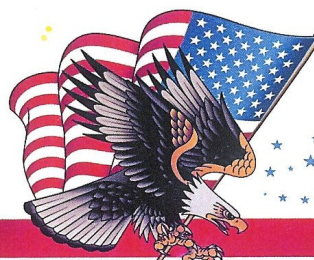
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