



Parish Newsletter

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



ST. WENDELIN'S - LUXEMBURG, MN * June 28, 2026 - 677th Edition

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QUILT AUCTION PICTURES

Again this year the quilting group and many other people have made some very beautiful quilts for the quilt auction. If you would like to see pictures of the quilts you can go on the stwendelinschurch.org website and then click on Events and click on Parish Festival and again on Quilt Auction 2026 and you will be able to view all the quilts. Maybe you will find one that catches your eye that you want to bid on. We look forward to seeing you at the Quilt Auction. Thank you for all your support over the years. We truly appreciate it.

PARISH FESTIVAL 2026

Just 4 Weeks Away
SUNDAY, JULY 26, 2026!!!!
 Plans are finalized; all is in place!
 Bring your family and friends!

Be sure to read the message
 This NEWSLETTER from our leaders
 Dan Salzbrun and John Ludwig

Looking forward to seeing one and all
 at our St. Wendelin Parish Get Together
SUNDAY, JULY 26!

NEXT NEWSLETTER

August 2, 2026
DEADLINE for News:
Monday July 28, 2026
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

PRAY AND PRAY SOME MORE!

**PLEASE TAKE SOME TIME OUT OF YOUR
 BUSY DAYS AND PRAY, PRAY, PRAY
 THAT THOSE MAKING DECISIONS FOR
 ALL OUR PARISHES WILL HEAR GOD'S
 VOICE AND MAKE GOOD CHOICES AND
 FAIR DECISIONS FOR ALL OF OUR
 PARISH COMMUNITIES.**

2026 PARISH FESTIVAL UPDATE

ST. WENDELIN PARISH FESTIVAL is now only 4 weeks away and these remaining weeks will go by quickly. At this time, we are on schedule with all the venues.

GAMES are looking for cookie donations. Corey Gerads informed us that any brand cookie is good but stay away from chocolate covered cookies, as they have a tendency to melt in hot weather. Also, new to slightly used stuffed animals are always a big hit with the kids. Place donations in the designated bin in the church's south entrance.

LUCKY STRAW... Sue informed us that you can pick up 50 cent to one dollar items at the local Dollar Store; also Crazy Days, Clearance and garage sales. Items are needed for both kids and adults and should be new please. Place donations in the designated bin in the north or south entrance.

MARKETPLACE... Hope all you gardeners and crafters are keeping the Marketplace in mind. Fresh garden produce, jams and jellies along with crafts items are always great sellers.. Also keep in mind the stand's Silent Auction Baskets; deadline for baskets is July 20th. Donation tote is in the church's north entrance or drop items off at the Hayloft. For more info, contact Marla Honer, 320-266-0336 or Mary Schaefer, 320-250-1650.

INFLATABLES...We'll have 3 inflatables to make it an exciting and fun filled day for the kids.

CAKE SPIN...Don't forget this stand enjoyed so much by little and big kids alike. Hint! Kids like cupcakes topped with sprinkles or M & M candies.

RAFFLE...Have you seen the great list of items? It's time to be selling those chances for over \$12,000.00 worth of cash and prizes!

BANDS...This year will be the **NITE OWLS** from Sauk Centre. Back again will be the **OLD TYME COUNTRY BAND**. Both will put on a good show that gets your foot stomping to good old Country Music.

The **CHICKEN DINNER** has been ordered and will be catered by Custom Catering by the Short Stop. Tickets will be sold in the school entrance.

Finally, the **QUILT AUCTION** is at 3:00 pm. The ladies from our 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 Erik Lundgren. With that, we 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.**

FESTIVAL COMMITTEE
Dan Salzbrun 320-980-1558
John Ludwig 320-259-8136
and Committee Members

FINANCE COUNCIL MINUTES

Thursday, May 28, 2026

Unapproved Minutes

St. Wendelin's Finance Council met on Thursday, May 28, 2026, at 6:00 p.m. in the St. Wendelin's Library.

MEMBERS PRESENT: Father Erik Lundgren, Jeanne Lommel, Todd Hurtle, Lisa Lichte, Kelly Knier, and Trustee Erin Lommel

Absent (Excused): Mike Ritzer, Lisa Gertken, and Trustee Joe Watrin,

Guest: Tracy Dombrovski

The meeting was opened with a prayer led by Kelly Knier.

REVIEW OF AGENDA:

The agenda was reviewed. A motion to approve the agenda was made by Kelly, seconded by Lisa, and carried unanimously.

REVIEW OF PREVIOUS MINUTES:

The minutes from the March 26, 2026, meeting were reviewed. A motion to approve the minutes was made by Lisa, seconded by Todd, and carried unanimously.

FINANCIAL REPORTS:

The council reviewed the financial reports. Finances continue to be in good condition, and no concerns were noted at this time. A motion to approve the financial reports was made by Todd, seconded by Kelly, and carried unanimously.

COMMITTEE REPORTS:

ALL THINGS NEW:

The decree from the bishop is expected soon. Once it is received, additional planning and implementation work will be needed.

ENDOWMENTS:

The endowment funds continue to perform well. Todd provided estimates of the amounts available for disbursement from each of the three funds. Disbursement requests were submitted for SEEK, Steubenville, Extreme Faith Camp, and the lawn mower expense. These disbursements were approved by Finance chair, Trustee and Father in accordance with bylaws.

SCHOOL:

Due to significant insurance premium increase, the school has added a portion of the property and liability insurance costs. The school's budget was briefly reviewed and remains balanced, even after accounting for the insurance expense. The parish subsidy remains the same as previous year.

OLD BUSINESS:

The 2026–2027 budget was reviewed. Todd made a motion to approve the budget, which was seconded by Kelly and carried unanimously.

NEW BUSINESS:

The council discussed a potential disbursement from the Education Endowment to assist with tuition payments for St. Wendelin's parishioners whose children attend the school. Funds are available for disbursement. The enrollment numbers will be reviewed and next meeting will review the planned disbursements based on funds available and enrollment.

The meeting adjourned at 8:05 p.m. with a closing prayer led by Father Erik.

NEXT MEETING:

The next meeting will be Thursday, September 24, 2026.

Respectfully submitted: **Kelly Knier**

WATCH FOR THE BLESSING

What you're struggling with right now is part of your preparation. *Get ready---*what

The enemy meant for evil, God's about
to turn it for good
Genesis 50:50

PROTECTED 24/7

Not a single nagging, aching, worrisome,
Gut-wrenching, blood pressure rising
Thought escapes God's notice. You are
His personal concern.

1 Peter 5:7

MINUTES FROM ST ANNE'S CHRISTIAN WOMEN'S MEETING

May 12, 2026

St. Anne's Christian Women met Tuesday, May 12, 2026 in Mary Hall beginning with fellowship at 6:30 p.m. President Karen DesAutels called the business meeting to order at 6:45 p.m. with opening prayer and pledge of allegiance. Fifteen members were present.

All agreed to dispense with the reading of the previous meeting's minutes as they were published in the newsletter. There were no amendments to the published minutes. Minutes were approved as reviewed. The Treasurer's report showed a balance of \$1,690.66 in savings and \$1,307.69 in checking for a total of \$2,998.35. Motion was made to approve the Treasurer's report, motion was seconded and passed.

A. OLD BUSINESS

1. Thank you notes were received from the quilters and Elevate. Thank you notes were passed around for all to see.
2. The leading of the May rosary is being done. Thank you to those volunteering to lead and appreciation to those coming early to pray the rosary.
3. Volunteering at Place of Hope was discussed. The group decided to assist again with the meal preparation and suggested we volunteer for a luncheon time slot. More details will be shared at the September meeting. Members brought in bath towels to be given to the Place of Hope. Four large bags have been given to them and, tearfully, they asked that the members be thanked for their generosity.

B. NEW BUSINESS

1. Food, Fun and Fund Days will be held on June 18th in Rice. A sign-up sheet was passed around.
2. Members were informed of an upcoming DCCW Annual Fall Conference (September 19th).
3. A fifty-year member celebration was not had. Simply, our group had no fifty-year members this year.
4. Karen reminded those present that our St. Anne's Christian Women's By-Laws are up for review. This agenda item was tabled until September.
5. Our Christian Women's group will be leading the rosary again this May. Lisa will be placing a sign-up sheet in the back of church. All are encouraged to sign up for this ministry.
5. Hildegard Rohe thanked our group for their continued financial support for quilting supplies.
6. Carol Wurst shared with the rank and file the upcoming "Fiber Fair" to be held on June 6th. All were invited to attend this event.
6. Karen asked for nominations for President, Vice-President and Secretary. At this time, there were no nominations for these positions. Karen volunteered to conduct the September meeting.

C. COMMISSION REPORT

Spirituality:

Char reported that due to the strong possibility that the abortion pill is now being given out on Tuesdays at our local Planned Parenthood, 40 Days for Life is requesting peaceful walkers in front of Planned Parenthood in East St. Cloud on Tuesdays, 8:00 a.m. to about 5:00 p.m. Sidewalk counselors will also be there soon; training is scheduled for May 19th at St. Augustine's Church in St. Cloud, 6:30 p.m. - 8:30 p.m.. Situation is very fluid; PRAYER is needed!

CHRISTIAN WOMEN MINUTES
CONTINUED

D. HALO

Karen passed out halos to all the members present for their continued dedication and active participation in our Christian Women's group. The halo thanked them for engaging in so many of our ministries and the positive difference we have made in our parish family.

F. DOOR PRIZE

The door prize was awarded to Marggie Albrecht. Marggie is already planning a rhubarb dessert!

G. NEXT MEETING DATE: September 8, 2026 (6:30 PM)

H. ADJOURNMENT

Respectfully Submitted,
Jean Schabel, Vice-President



LUXEMBURG 4-H

Members of Luxemburg 4-H participated in a project day June 6 at Rocking Horse Farm with 4-H members from other clubs. Projects included making a bracelet, making a pencil topper, or learning to crochet.

There was a demonstration of cleaning wool and spinning it into yarn and a demonstration of making tatted lace. There was a baby sheep named Skeeter.

After project day we could go to Spin Fest for the rest of the day. There were sweaters and quilts with ribbons and awards.
Submitted by **Amanda S.**, guest member

TURN IT OVER TO JESUS

What matters to you, matters to God.
There's no problem so insignificant that he
Doesn't want you to tell him about it.

What's important to you
Is important to God.

Hebrews 13:5
Hebrews 13:22

CHURCH CLEANING

JULY, 2026

GROUP 3

(Cleaning time is 8:30 a.m.)

SATURDAY, JULY 4TH

***Mary Broda
Jolene & Steve Brang
Laurie & Steve Opatz
Sue Eckerman
(Will notify those of you scheduled for this date if date/time changes.)

SATURDAY, JULY 11TH

***Judy & Dan Walters
Sheila & Ron Albers
Erin & Paul Koshiol
Geraldyn & Todd Hurrle
Jennifer & Damon Rice

SATURDAY, JULY 18TH

*** Ruth & Paul Roufs
Marla & John Honer
Jayne & Keith Thole
Sharon & Ray Gohman
Margie & Dale Koshiol

SATURDAY, JULY 25TH

***Sandi & Mike Weber
Gina & Joe Bartell
Julie & Dale Kraemer
Nancy & Jeff Albers
Gene & Cassie Deering

*** If you have an asterisk in front of your name, please call the other members the week prior to remind them of church cleaning. If you are unable to work your shift, please find your own replacement or switch with someone else. Thank you all so much!! You are very much appreciated!!!

LOOK AHEAD

We may see much that discourages us. The forces of evil seem to be in control. But if by faith we look beyond the present and focus on the wonderful home God has prepared for us, we will find much reason to rejoice.

RECIPE CORNER

Ron Albers

PEACH PIE WITH BOURBON CARAMEL SAUCE

INGREDIENTS

For the Bourbon Caramel Sauce:

2 cups granulated sugar
¾ cup unsalted butter
1 ¼ cups heavy cream, at room temp
1 tsp. sea salt or kosher salt
3 tsp. vanilla extract
2 Tbsp. bourbon

For the Peach Pie:

2 pie crusts (homemade)
2 lbs. ripe peaches, peeled, halved, pitted, and cut into wedges
½ cup light brown sugar
1 Tbsp. vanilla extract
1 Tbsp. freshly squeezed lemon juice
½ cup granulated sugar
3 Tbsp. finely ground instant tapioca (I use Minute tapioca)
½ tsp. ground cinnamon
1/8 tsp. sea salt or kosher salt
1 large egg yolk (for egg wash)
2 Tbsp. sparkling or coarse sugar, for sprinkling

To Make the Bourbon Caramel Sauce:

Heat the sugar in a medium saucepan over medium heat, stirring occasionally. The sugar will clump up slightly, but just keep stirring it a bit; it will eventually melt and become thick and amber-brown in color (about 5 to 7 minutes). Be careful not to burn it.

Once the sugar is completely melted and amber-brown, add the butter and whisk until incorporated. Be careful, the mixture will immediately bubble up after adding the butter. Just keep whisking and it will quickly settle back down. If the sugar clumps up or the butter separates, remove from the heat and whisk vigorously. It will eventually come back together then, return to the heat. After the butter has melted and is combined with the sugar, cook for about 30 seconds without stirring.

Remove the saucepan from the heat and carefully and slowly add half of the cream, whisking constantly. The mixture will bubble up again. Just keep whisking and slowly add the remaining cream. Whisk until incorporated and smooth. Add the salt, vanilla, and bourbon, whisking to combine. Pour the caramel in a bowl and cool completely to room temperature, about 2 hours. Caramel will thicken as it cools.

To Make the Pie:

Roll out one of the chilled disks of pie dough on a floured work surface. Roll the dough from the center to the edge, turning the dough until you have a circle of about 13-inches in diameter. Carefully ease the pie crust into a 9-inch pie plate, making sure not to stretch the dough at all, or it will shrink as the pie bakes. Cut the excess dough off at the edge of the pie plate. Cover with plastic wrap and refrigerate. Roll out the second disk of pie dough rolling from the center to the edge, turning the dough until you have a circle of about 13-inches in diameter. Place the dough on a sheet pan lined with parchment paper and using a pastry cutter, pizza cutter or knife, cut the dough into ten 1-inch-wide strips. Cover with plastic wrap and refrigerate while you work on the filling.

Preheat the oven to 400 degrees and line a baking sheet with parchment paper.

In a large bowl, stir together the peaches, brown sugar, vanilla extract, and lemon juice until combined. Let the peach mixture sit for 5 minutes.

Mix together the granulated sugar, instant tapioca, cinnamon, and salt in a small bowl. Sprinkle the sugar mixture over the peach slices and toss gently to combine. Allow the mixture to sit at room temperature for 10 to 15 minutes so the fruit releases some of its juices. Toss the mixture once again right before pouring the filling into the pie shell. Remove the pie crust from the refrigerator. Pour the filling into the bottom shell and carefully thread the strips over and under one another, pulling back strips as necessary to weave. Press the edges of the strips into the bottom pie crust edges to seal then, crimp the edges.

Make the egg wash by whisking the egg yolk with 1 tablespoon water. Lightly brush the lattice with the egg wash and sprinkle with sparkling /sanding sugar.

Place the pie on a baking sheet to catch any drippings and bake for 25 minutes, then, lower the oven temperature to 350°F, and bake for 25 to 30 minutes or until the juices bubble up through the lattice and the crust is golden brown. If your pie crust is browning too quickly, tent the top with foil to prevent it from burning.

Remove the pie from the oven and let it cool at room temperature for 4 hours and up to 3 days before slicing and serving. Serve with bourbon caramel sauce.



The Luxemburg Lions will be grilling Hamburgers in the St. Wendelin's School parking lot Friday July 3rdth from 10am-6pm.

There is plenty of room for parking campers and boats of any size.

Take your burger to go or sit and relax in our picnic area.

Proceeds support our local community.

Thank You for Your Support!

Bring your old eyeglasses and hearing aids for repurposing



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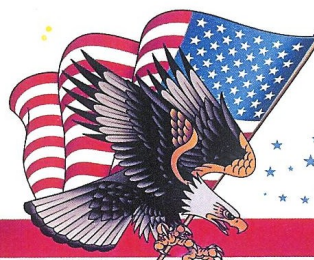
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