

Catholic Daughters of the Americas Court #1768

*Thank you for your support of the
Catholic Daughters of the Americas (CDA),
Court Cedar Rapids #1768.*

Our Court is made up of women from all eleven Catholic Churches in the Cedar Rapids Metro Area. We meet the second Tuesday of each month Sept. – Dec. and Feb. - June at 6:15 at St Pius X Pastors Hall (4949 Council St. NE, CR, 52402). CDA welcomes all Catholic Women, lay and religious, 18 years or older who love and support the Church and wish to participate in social and charitable activities. If you, a friend, or a family member are interested in joining us, please contact Roberta Peters, Regent (319) 431-2222 OR Stephanie Guzman, Membership Chair (319) 540-7193 OR email the Court at crcatholicdaughters@gmail.com.

Annual dues are \$28. Our motto is “In Unity and Charity,” our National Patroness is Our Blessed Mother, and our Court Patroness is St. Therese, the Little Flower.



*Thank you and God bless each of you
for supporting this charitable event.*



***** SAVE THE DATE *****

“Homemade with Heart” Bazaar

Date: Saturday, November 14, 2026

Time: 9:00 AM – 3:00 PM

Location: St. Pius X Church – Parish Hall, 4949 Council St. NE, Cedar Rapids

Home-made goodies of all kinds, including a Cookie Walk!

Home-made crafts galore for ALL holidays and seasons!

Proceeds benefiting local charities.

Cash and Card Sales.



Freezing Whole Peaches: Wipe the peach off, place in a freezer bag and freeze. When ready To use, upon thawing, the skin will peel off easily. The skin will also Peel off well if the peach is dipped into hot water.

Freezing Peaches After Peeling, Pitting, and Slicing: Wipe the Peach off, cut an “X” on the bottom of the peach, place peaches in Boiling water for a couple of minutes, then transfer to ice water for a couple of minutes. Remove from ice water. Skin should come right off. Slice and pit the peaches, placing the slices in a large bowl. Add lemon water to peach slices to prevent peaches from browning, stirring gently. OR, use about a tablespoon of frozen orange juice concentrate.

Place peaches in a quart size freezer bag and seal. Lay the bags on a cookie sheet so they are flat and place them in the freezer.

If You Have Any Peaches That Are Not Quite Ready To Eat: Place the peaches in a paper sack and set on your counter for a day or two.

Genuine Georgia Pecans - - PECAN NATION:

At Pecan Nation, our goal is to spread the word on this incredible snacking SUPERNUT. While we agree pecans are delicious in baked treats, we want the world to know that they are also the perfect anytime, anywhere, healthy snack. So, no matter how you like to enjoy pecans, we invite you to join our growing community of PECAN-oisseurs and experience for yourself what pecan perfection tastes like.

ELLIOT PECANS: The Elliot pecans in this bag are known by foodies and chefs alike for their signature sweet flavor, high oil content and natural buttery crunch. This plump, round nut is a pecan unlike any other pecan you’ve ever tasted. You’ll immediately notice that the size and shape of the Elliot pecan lends itself perfectly for cooking and baking as it requires no chopping.

CARE: Genuine Georgia Pecans are great as a snack or in baking. They can be frozen or refrigerated and still maintain the same great taste and quality so you can continue to enjoy them for many months.

Grilled Peaches

Ingredients:

4 Ripe peaches, halved and pits removed
1 Tbsp. canola or avocado oil or spray oil
1 Cup ricotta cheese
1 Tbsp. honey, plus extra for drizzling
1/2 tsp. vanilla extract
Chopped pistachios
Fresh mint leaves

Instructions:

Preheat the grill to medium heat.
Spray or brush the peaches with oil.
Grill cut side down for 3-4 minutes until lightly charred and softened.

In a small bowl, mix ricotta, honey and vanilla extract. Spoon ricotta mixture into the fleshy side of grilled peaches.

Top with chopped nuts, mints or drizzle of honey. (Serves 4)



Fresh Peach Pie

Ingredients:

1 Cup sugar
1 Cup water
1 Heaping Tablespoon cornstarch

Instructions:

Cook over medium heat until clear and thick.
Remove from heat and add **1/2 small package of peach Jello**.
Stir until dissolved. Cool.
Add enough peaches, peeled and sliced, to fill a **9-inch baked pie shell** (6-8 peaches).
Spoon mixture over peaches. Refrigerate.

May be served with a dollop of **Cool Whip or ice cream**.

It's simple, but the taste is so heavenly!

You may also substitute with strawberries and strawberry Jello.

