

Haiti Solidarity Week

April 27th – May 3rd, 2025



"Men anpil, chay pa lou." "With many hands, the load is not heavy."

Solidarity does not assume understanding or solutions. It begins with careful listening and taking to heart what is heard.

Sunday, Apr. 27th	Monday, Apr. 28th	Tuesday, Apr. 29th	Wednesday, Apr. 30th	Thursday, May. 1st	Friday, May. 2nd	Saturday, May. 3rd	
"For I was hungry,	"You shall love your	"Show your love for others by	"Those who gathered	"Faith that doesn't	"Speak out for	"If any community is in needfreely lend	
and you gave me	neighbor as	truly helping them, not merely	too much had nothing	lead us to do good	those who cannot	them enough to meet their needs."	
food, I was thirsty	yourself."	talking about it."	left. Those who	deeds is all alone	speakdefend the	Dt. 15:7 – 9	
and you gave me	Matt 22:39	1 John 3:18	gathered only a little	and dead."	rights of the poor."		
drink, a stranger			had all they needed."	James 2:17	Proverbs 31:8-9		
and you welcomed		Give up one pleasure for the	2 Cor. 8:15			Visit <u>www.fonkoze.org</u> to learn about	
me."	Contact your Parish	week. Donate the money saved to				micro-finance lending in Haiti.	
Matt 25:35	Twinning Ministry to	St. Mary's Haiti Twinning	Learn about the	*Pray "O Holy	Haiti is the most		
	learn more about the	Ministry for the Our Lady of Mt.	environmental issues in	Spirit" for the people	impoverished		
Eat one simple	program.	Carmel School in Dosele, Haitil.	Haiti and make a	of Haiti.	country in the		
meal and reflect on			commitment to do one		Western		
the hunger Haitians			thing to help protect the		Hemisphere. As a		
feel every day.			environment at home.		family, pray for the		
					families of Haiti.		
	*"O HOLY SPIRIT"						
	O Holy Spirit descend on us,		Haitian Rice and Beans for 4 persons		Sauté onions and garlic in oil until soft.		
	We have a mission for Haiti.		2 green onions, chopped		Add thyme and rice.		
	O Holy Spirit descend on us,		2 garlic cloves, minced		Stir to coat rice with oil.		
	We have a mission for the world.		Pinch of thyme		Add broth, water and beans.		
	"Manje/Eat"		½ Tbsp. salt		Bring to a boil, reduce heat and cover.		
			2 Tbsp. Oil		Cook until water has been absorbed stir until		
					ready.	ready.	
			2 cups cooked red beans				
	Manje sa-a ou voye b	oan nou a Papa	2 ½ cups broth				
	Manje ki bay lavi.						
	This food you send to u	is, O Father, it is the food of life.					