



Sacred Heart of Jesus Catholic Church Anniston, Alabama

Welcome to all visitors and parishioners!

Reverend John McDonald
Pastor

January 19, 2020

Second Sunday in Ordinary Time

Church Location

1301 Golden Springs Road
Anniston, Alabama 36207

Mailing Address

PO Box 5010, Anniston, Alabama 36205

Telephone

256-237-3011 (Office)
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E-Mail Address

church@sacredheartanniston.org

Website

www.sacredheartanniston.org

MASS TIMES

Saturday

Reconciliation
3:30 - 4:30 PM

Mass

5:00 PM

Sunday Mass

9:00 AM and 11:00 AM
1:00 PM (Misa en Espanol)

The Rosary begins 30 minutes prior to mass

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Holy Days

8:00 AM - School, 12 Noon - Church
7:00 PM - Church

For weekday mass, see calendar inside

Parish Mission Statement

We, the faith community of Sacred Heart of Jesus Catholic Church, in striving to be like Christ, are committed to living the Gospel by participating in the Sacraments, promoting spiritual growth and religious education, and being an example of His Eucharistic love to all.



FROM TODAY'S GOSPEL READING

I did not know him, but the one who sent me to baptize with water told me, 'On whomever you see the Spirit come down and remain, he is the one who will baptize with the Holy Spirit.' Now I have seen and testified that he is the Son of God."



A MESSAGE FROM OUR PASTOR

Dear Parish Family,

In modern North America, we are very much removed from the pastoral and agricultural life of our ancestors. In many ways, some people are so far removed from experience of anything that grows and lives, we find it hard to feel the unifying power of life surging all around us. The little lamb is an animal that has a lot of energy, a lot of joy, and this little creature was chosen by God as the

symbol of His Divine Son.

In the Bible, the perfect lambs without any blemish were used in the sacrifice of the Hebrew people when they wanted to worship God. In fact, in the Exodus from Egypt, the Lord commanded the people to gather together as families to eat the meat of a sacrificed lamb so that they would have strength for the journey out of Egypt. The Scriptures even go into great detail, saying that if a family was too small or too poor to have a lamb of their own, that they should join together with other families to eat the saving meal of the Passover. (Exodus 12:4)

Friends, that is exactly what we do when we gather for the Mass. The heavenly Father has provided a Lamb of Sacrifice for us so that we can eat of His Flesh and Drink of His Blood so we can be strong for the journey through this desert land. Where one of us might be weak, another is strong, and where one might be troubled, another is consoled. Our act of worship in the Sunday Mass is a moment for us to all be together and to worship the same God in whatever way we come.

In the Passover meal in Exodus, however, God gave another clear commandment – that nothing of that meal be wasted! Everything had to be eaten, and if there was anything left, it had to be burned as an offering to God. Again, the same is true for us. We are not to waste any of the grace given to us in the Holy Sacrifice of the Mass. When we leave the Church every Sunday, we are called to live according to the grace we have received, not wasting any of God’s gift of love, but rather returning it to Him through our actions for the Kingdom.

Though our modern lives are removed from the rhythms of the agricultural cycle, we still learn from God’s creation how all things work together in nature. We are beginning this week a week of prayer for Christian unity, and from our Eucharistic celebration, we can follow the Holy Lamb of God on the path to communion and unity among all Christians, so that the prayer of the Lord in John 17:11 might be made manifest: “That they might all be one!”

In His Most Sacred Heart,

Fr. John

ALTAR FLOWERS



This week’s altar flowers are given in memory of Jose Trinidad Reyes given by Isabel Reyes

Fine Arts Festival Next Sunday • January 26

Saint Rose Academy in Birmingham is hosting a Festival of Fine Arts on Sunday, January 26 from 2:00 to 5:00 p.m. The event will be held in the St. Rose Academy Gym at 1401 22nd Street S, Birmingham, AL 35205.

Come enjoy performances by local artists as well as by the Alabama Symphony Trio, Red Mountain Theatre, St. Rose Alumni Musicians and Singers, Dr. Andrew Mays, Mosaico Flamenco Dancers and More!

Be sure to browse our local artist gallery as we emphasize the importance of the Arts in Catholic Education for the start of Catholic Schools Week!

Admission is free of charge. Adults only, please. For more information, call (205) 933-0549 or visit www.strosebhm.org.

UPCOMING SCRIPTURE READINGS for January 26, 2020 Third Sunday in Ordinary Time



Isaiah 8:23 — 9:3
Psalm 27: 1, 4, 13-14
1 Corinthians 1: 10-13, 17
Matthew 4:12-23

Living the Eucharist is a dynamic, parish-based program designed to help revitalize parish life and mission through a more profound experience of Sunday Mass. It helps the entire parish—adults, teens, and families—grow in their Catholic faith and live more fully as missionary disciples of Jesus.



Living the Eucharist

“*Living the Eucharist*” runs during Lent for three years. Parishioners can take part in adult and teen faith-sharing groups, family activities, devotional and catechetical Lenten readings, and a prayer campaign.

This is our second Lent (cycle A) that Sacred Heart of Jesus Parish will be participating in “*Living the Eucharist*”. This Lenten renewal program provides us with opportunities to grow in our faith through learning more about the Eucharist, participating more actively in Sunday Mass, and living the Eucharist each day as a disciple of Jesus.

We will begin sign-ups soon. Please consider joining a small group, a teen group or participating with your family.

You may sign up in church after mass or by texting Toni Zinn 256-225-2975. Or call the church office 256-237-3011.

Learn more at website www.LivingtheEucharist.org

PRO LIFE

The 5:30 pm mass at Sacred Heart on Wednesday evening (January 22) will join us in solidarity with others throughout the nation in a Day of Prayer for the Legal Protection of Unborn Children. Please join us as we participate in the Holy Mass for this intention.

30th ANNUAL MARDI GRAS BALL Saturday, February 8 at Longleaf Botanical Gardens



The theme of our Ball is "Hindsight is 20/20" and you are invited to come dressed in either formal attire OR as a historical figure OR representing your favorite decade.

Featured entertainment will be Mobile's **Stuart McNair Band** playing New Orleans jazz, Motown favorites and beloved oldies.

A delectable buffet dinner will be provided by

David Mashburn and his Classic Catering Krewe along with an open bar of wine, beer and mixed drinks. There will be basket giveaways, fun games and a photo booth to add to the festivities. Tickets are \$75 a person and will be available after each mass.

For more information, including how to reserve a corporate table, contact Tia Barr at 256-835-0383 or visit shcards.org/

CATHOLIC ANSWERS

QUESTION: Were the Apostles baptized?

ANSWER: Yes, as Jesus' first disciples (along with his Blessed Mother), the apostles were undoubtedly baptized. Just before his Ascension, Jesus makes clear to his apostles that baptism is a fundamental part of becoming his disciple (Matt. 28:18-20). And Jesus' baptism is distinguished from John's, which was a baptism of penance yet which could not forgive sins or provide grace. Luke mentions John's baptism in Acts 1:5, 1:22, 10:37, 11:16, 13:24, 18:25, and 19:4.

When were the apostles baptized? Scripture is not clear, but it was either sometime during the time between Christ's Resurrection and Ascension or on the day of Pentecost. Because Luke doesn't speak of the apostles' own baptism in Acts 2, I would argue for the earlier time period.

Tom Nash • Catholic Answers



SCHOOL SERVICE PROJECT

Students and parents from Sacred Heart delivered 370 canned food items to All Saints Center of Concern last week! The elementary hallway contributed the most items and will enjoy a non-uniform day as a reward. Way to go!

Vietnamese New Year



Tet Nguyen Dan or Tet is an important and popular holiday in Vietnam. As the Vietnamese New Year marking the arrival of spring, the name Tet Nguyen Dan means *Feast of the very First Morning*.

It occurs the first day of the first month of the Lunar calendar and since people believe that what they're doing the morning of Tet will set the stage for the rest of the year, they smile a lot and show respect to others. Many Vietnamese prepare for Tet with other traditional customs such as reuniting with family members and giving money to children and elderly people.

Red and yellow are important colors for the New Year as many believe they bring good fortune, which may explain why these colors can be seen in abundance during the Lunar New Year.

Sacred Heart will celebrate mass for Tet Nguyen Dan with Father Douglas Vu from Birmingham next Saturday night, January 25 at 8 PM. There will be a potluck dinner afterwards and all parishioners are invited to attend.

Family Night Dinner — TONIGHT!

Join us tonight in the Parish Activity Center for our Family Night Dinner. It's a special occasion as we will be sharing our meal with members of Anniston's First United Methodist Church. As an added treat, our choir will join with theirs to perform selected hymns.

Please bring a dish to share and join us for a night of good food and community fellowship.



Comfort comes to those who care...

Chicken and Dumplings

from the kitchen of Father Chef John

1 whole chicken cut-up (Don't think you can make this recipe successfully by boiling chicken breasts alone. You'll end up with a nasty, tasteless goo.)

- 1 medium yellow onion, halved
- 1 large yellow onion, minced
- 1 stalk celery, cut into three large pieces
- 2 stalks celery minced
- 3 whole cloves of garlic
- 1 large carrot, peeled and cut in three large pieces
- 1 large bay leaf
- 1 whole clove
- 2 cloves garlic, minced
- 1 tbs. salt
- 2 tsp. fresh ground black pepper (or to taste)
- 1-½ cups of self-rising flour



The secret to the best chicken and dumplings is actually in having the tastiest and richest broth possible. Using a can of cream of chicken soup is just a quick-fix. That's why you have to take care at the beginning to cook the chicken carefully. Wash the chicken well inside and out, making sure to wash out any blood clots, etc, which cling to the chicken. These will only make the broth taste funny later.

Cut the chicken up in pieces as for fried chicken, and put them in a good, heavy-bottomed stockpot, so that you can cover the pieces with fresh, cool water by about three inches or so. Push the whole clove into one of the halves of the medium onion, and add both halves to the chicken, along with the large pieces of celery and carrot. Add the three whole cloves of garlic, the bay leaf, and the salt. Do not add the pepper at this time.

Put this stockpot over medium-high heat, and wait patiently for it to boil. The best broth is brought out slowly, so resist the temptation to crank up the heat too high. Once the broth is boiling along nicely, you'll notice some scum coming to the top. Skim this off with a large spoon and discard. Try to do this early on, because later, you'll just be skimming off the fat which you'll need later for the dumplings.

This process for the broth should take about 45 minutes to an hour if you are using a fryer-size chicken. It takes much longer if you are using a hen, as the hen takes longer to be tender. (A hen is best.) Once the broth is done, cut it off and take the chicken pieces out with a kitchen fork or tongs, and place on a platter or pan to cool. You can take out the vegetables in the broth as well and discard them, though personally, I consider them a special snack for the cook – extremely healthy. Strain the broth through a sieve into another large pot you intend to use to cook the dumplings, and set aside for five minutes for the chicken fat to rise to the top.

Meanwhile, put your self-rising flour in a good-sized mixing bowl, and make a little well in the center. With a ladle, skim off the yellow chicken fat which has risen to the top of the broth, and add it to the flour until you get a wet, but firm consistency in the dough. Once you have the dough made, let it sit a minute in the bowl and add all the minced vegetables and seasonings to the broth, bring to a boil and then cut down to medium.

At this stage the chicken should be cool enough to pull off the bone and de-skin. Break it up into good-sized chunks, taking care not to shred it or let it end up in tiny little pieces. Put it on its own plate, and discard the bones and skin.

Turn out your dumpling dough onto a well-floured board or onto floured paper towels on the counter, and sprinkle liberally with flour on top. You may have to roll them out in two batches. Roll the dough out until it is 1/8 of an inch thick, and keep flouring it so that it doesn't stick to the rolling pin. Then with a knife or a pizza cutter, cut the dough in strips about 1- ¼ inches across, and then cut those strips in about 2 inches-long pieces on the bias, making diamond-shaped pieces. This is done for prettiness, and the dumplings are really very satisfying in this shape. As you finish cutting the dumplings, transfer them to a well-floured jellyroll pan or tray, and sprinkle more flour liberally on top. Don't worry about the flour, it helps them to dry out a bit and will make the sauce thick and tasty. Once the dumplings are finished, let them sit out in the air for a few minutes to dry out a smidge, and bring your broth to a rolling boil.

Once the broth is boiling, start dropping the dumplings in without shaking off too much flour. Stir them gently as you drop them in so that they are covered by the broth and don't stick to the bottom. They'll start to float when they are cooked. Once all the dumplings are in, let them cook five minutes on simmer, adding the black pepper to taste. When you are ready to serve, stir the chicken pieces in to heat through, and serve with fluffy white rice. It may seem strange to serve dumplings with rice, and of course you may eat them in a bowl on their own, but in Mobile County, we enjoy that good sauce on the rice as well.

Hospital Ministry

- January 20-26 ----- Toni Zinn
- Jan. 27-Feb.2 ----- Al and Sally Smith
- Feb. 3-9 ----- Sharon Anderson
- Feb. 10-16 ----- Kim Presson
- Feb. 17-23 ----- Richard Curtin
& David Hopper
- Feb. 24-Mar.1 ----- Rosa Reyes
- Mar. 2-8 ----- Noreen Pettit
- Mar. 9-15 ----- Gina Reaves
- Mar. 16-22 ----- Toni Zinn

Linen Schedule

- January 18-19 ----- Lynn Babcock
- January 25-26 ----- Cathy Fockele
- February 1-2 ----- Sally Thornton
- February 8-9 ----- Kris Neu
- February 15-16 ----- Bess Valieant
- February 22-23 ----- Virginia Gilliland
- February 29-March 1 ----- Susan Watson
- March 7-8 ----- Ann Morgan
- March 14-15 ----- Lynn Babcock
- March 21-22 ----- Cathy Fockele
- March 28-29 ----- Sally Thornton
- April 4-5 ----- Kris Neu
- April 9-10 ----- Bess Valieant
- April 18-19 ----- Virginia Gilliland
- April 25-26 ----- Susan Watson

GARDEN GUILD MEETING

Come join us on Saturday, February 1st at 9:30 am in the vestibule to enjoy coffee, doughnuts and hear a talk on Camelias by a Master Gardener.

We will also discuss potential dates for our annual 'Spring Clean-up' as well as an upcoming field trip and give a report on our finances.

A sign up sheet will be in the vestibule, but if you have any questions, contact Bess Valieant at 256-847-3520.



Meet us ONLINE at . . .

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