

SEPTEMBER 2021

ST. MARK CONNECTIONS



UPCOMING EVENTS AT ST. MARK



September 2021

Sun.	Mon.	Tue.	Wed.	Thu.	Fri.	Sat.
			1	2	3	4
5 <i>Mass (8:00 AM)</i>	6 <i>Mass (5:30 PM)</i>	7	8 K-8 RE (6:15-7:30pm)	9 <i>Mass (5:30 PM)</i>	10	11
12 <i>Mass (8:00 AM)</i> St. Joseph Mtg (9:15 AM) NCYC Mtg (4:00-6:00 PM)	13 <i>Mass (5:30 PM)</i>	14	15 K-8 RE (6:15-7:30pm) 1 st Eucharist Mtg (6:30 PM)	16 <i>Mass (5:30 PM)</i>	17	18
19 <i>Mass (8:00 AM)</i> <i>Catechetical Sunday</i> <i>High School RE</i> <i>(4:00-6:00 PM)</i>	20 <i>Mass (5:30 PM)</i>	21	22 K-8 RE (6:15-7:30pm)	23 <i>Mass (5:30 PM)</i>	24	25
26 <i>Mass (8:00 AM)</i> <i>YM Bonfire</i> <i>(6:00-8:00 PM)</i>	27 <i>Mass (5:30 PM)</i>	28 KC Mtg. (6:00PM)	29 K-8 RE (6:15-7:30pm) YM Parent Mtg (6:30 PM)	30 <i>Mass (5:30 PM)</i>		

***We hope you will mark your calendars
and join us!***

Watch our Facebook pages for updates:

* StMark Iowa-Falls

* Mary Mark

* Franklin Hardin Catholics

September Feast Days

September 3

SAINT GREGORY THE GREAT

September 8

NATIVITY OF BLESSED VIRGIN
MARY

September 9

SAINT PETER CLAVER

September 13

SAINT JOHN CHRYSOSTOM

September 14

EXHALTATION OF THE HOLY CROSS

September 15

OUR LADY OF SORROWS

September 16

SAINTS CCORNELIUS & CYPRIAN

September 17

SAINT ROBERT BELLARMINE

September 20

SAINTS ANDREW KIM TAE-GON
& PAUL CHONG HA-SANG

September 21

SAINT MATTHEW

September 23

SAINT PIUS

September 27

SAINT VINCENT DE PAUL

September 28

SAINTS WENCESLAUS &
LAWRENCE RUIZ

September 29

SAINT M, GABRIEL & RAPHAEL -
ARCHANGELS

September 30

SAINT JEROME



Ideas for your family to grow in the faith this month!

Exaltation of the Holy Cross - September 14

Create a Family Cross

- Purchase or make a plain cross
- Decorate it with pictures, phrases, Scripture, or other items meaningful to you and your family.
- Find a place of honor in your home to display the Cross.

Autumn Begins - September 22

Make autumn yard work a family event, or go for a family walk and enjoy the cool, crisp air.

- Plant bulbs for Spring
- Take a Fall foliage drive or hike
- Go apple picking
- Have a bon fire (and/or attend the Youth Ministry bonfire)
- Host a harvest party.
- Roam through a pumpkin patch, go for a hay ride, or navigate a corn maze.
- Rake leaves (and jump in the piles!).

National Family Day - September 27

Family Day is celebrated the fourth Monday of September.

- Celebrate families and the stories we share from generation to generation—especially around the dinner table—by introducing a fun question to spark creative conversations.
- Look through pictures of old family members, especially those no longer alive, and share stories of them.
- After dinner on Family Day, try reading a family book together.
 - Pope Francis Says... (for little kids)
 - Sharing the Wisdom of Time (teens and adults)

Life with Saints

Each month we will learn about one saint celebrated that month.

Saint of the Month

SAINT VINCENT DE PAUL - SEPTEMBER 27

Born in Gascony, France, St. Vincent de Paul is one of the most memorable Catholic saints, with societies, charities, schools, thrift shops, and churches bearing his name today. St. Vincent felt inspired to spend his life helping the poor, both materially and spiritually. After becoming the parish priest of Clichy, he devoted himself entirely to forming missions and giving aid to the poor. He founded hospitals and started an association of wealthy laywomen who cared for the sick and poor. St. Vincent is known as "the Apostle of Charity." His incorrupt heart is held today at the Convent of the Daughters of Charity in Paris.

Cooking with Saint Vincent de Paul

Galettes De Pommes de Terre (Potato Cakes)

2 large (1.5 lbs) russet potatoes, peeled and diced

1.5-2 C all-purpose flour, plus extra for rolling

4 Tbsp unsalted butter, room temperature

4 oz fresh goat cheese

3 Tbsp chives, minced

2 Tbsp rosemary, chopped

1 Tbsp garlic, minced

1 egg yolk, mixed with 1 Tbsp water for glazing

- Boil the potatoes until fork tender, and drain. Mash the potatoes until smooth, and set aside until cool.
- Blend the butter with the cheese, chives, rosemary, and garlic, and shape into a flat block, about 4x6 inches. Chill for 15 minutes.
- Mix about 1.5 cups of flour, or more as needed, into the potatoes to form a soft dough. Flour a work surface, and roll the dough out into a 1/4-inch thick rectangle (9x16 inches). Place the cheese block in the center, and fold up the dough along the long sides of the cheese block to cover the cheese. Fold over the bottom third, and fold over the top third to cover the first layer of dough. Crimp the edges with a fork.
- Cover the pastry, and chill for 15 minutes. Then repeat the rolling. Roll out the dough and folding twice more, chill between each folding. Chill for the last time for 1 hour.
- Preheat the oven to 375*.
- Roll out the dough, cut it into 12-15 pieces, and shape them into patties. Place them on a parchment paper lined baking sheet, and brush with egg wash.
- Bake for 15 minutes, remove from the oven, and brush with the egg wash again. Bake for another 15 minutes until the underside of the patties is golden brown. Remove from the oven, turn the patties over, brush with the egg wash, and bake for 5 more minutes. Serve warm.