





### Happy Birthday!

- February 22 BABETTE GAUS (if all Catholics could be as good as she is)
- February 25 Don Salzano
- February 26 Aidan McManus
- February 27 Sandy Zickafoose, Yvonne Miller
- February 28 Bill Taylor
- February 29 Lorie Johnson (technically, she is only ¼ her present age.)



### IN OUR PARISH

- February 23 6:45 p.m. ROSARY
- February 25 6:45 p.m. ROSARY
- February 27 9:00 a.m. ROSARY



St. Vincent de Paul Society is open for business at these times:

- 1st Thursday from 10:00 am to 12:00 noon
- 3rd Thursday from 6:00 p.m. to 7:30 p.m.
- If an emergency, call Fr. Mike at 937-403-2510



- 1. Saint Vincent de Paul meetings: Second Sundays 1:00 p.m.
- 2. Parish Council meetings: Second Tuesdays at 7:00 p.m.
- 3. St. Benignus K of C meets at First Wednesday at 7:30 p.m.
- 4. Ladies auxiliary meeting, 3rd Tuesdays 6:30 p.m.

### NEWS AROUND THE PARISH

1. ST. BENIGNUS COUNCIL KNIGHTS OF COLUMBUS FISH FRY EVERY FRIDAY DURING LENT FROM 5:00 TO 7:00 P.M.

2. The SVdP trailer will be here the weekend of March 6th and 7th. This is a great time to get a head start on your spring cleaning. Donations of clothing, furniture, appliances, (in working order, please!) will be accepted. Your donation of old, used items will go to benefit the poor. Our main office is located in Dayton. Items donated will be used at the homeless shelter and the SVdP thrift store. Clothing that is in poor condition is sent to 3rd world countries. Nothing is wasted. We will be at the church on Saturday, March 6th, starting a 1:00 p.m. to help unload your vehicles. We will be there Sunday, March 7th, from 11:00 a.m. until 2:00 p.m. If you have an item to be picked up or any questions, please call Pat Moore at 740-998-4222. Thank you and may God bless you for your generosity.

3 St. Vincent de Paul will be hosting a St. Patrick's day dinner, Saturday, March 13th, after the 3:30 p.m. Mass. We will have homemade cabbage rolls (aka "pigs in the blanket"). Although this is not a traditional Irish dish, it remains a popular one in our area. (There must be a lot of closeted Polish people in Greenfield.) They will be served with mashed potatoes and carrots, plus dessert. Iced tea, lemonade and coffee will be offered. Feel free to BYOB. Show up for great food, great company and a great time! (Any one whose last name ends in "iuk" or "ski" or "oldak" gets a free dinner! Sorry, Kristy, we all know your last name is not "Bockrathski").

### TODAY IN HISTORY

50 YEARS AGO FEBRUARY 21st ... Did you know that in 1960 the parishioners of St. Benignus would donate money in a special second collection for the maintenance of "Greenfield Municipal Hospital?" The Federal Government would match our collection dollar for dollar. At that time the Hospital was owned by the city of Greenfield and Mr. Loren Hays was on the Board of Trustees.

25 YEARS AGO FEBRUARY 24th ... Fr. Minic invited everyone to the "Second Annual" St. Patrick Day dinner on March 17th in the Church Social Hall at 4:00 p.m. Everyone had to bring their own meat. Therefore, with this historical time marker, our current 2010 St. Patrick's Day Dinner is the "27th Annual." The Mass intention for February 28, 1985 was for Hamilton McMullen from Greg, Ann Marie, Theresa, and Jeff Hadley.

10 YEARS AGO FEBRUARY 20th ... These are some of the sick we were praying for in February 2000: Tom Flynn, Kay Flynn, Faye Marple, Greg Hadley, Emma Griffith, Harold Carsons, Mary Uhl, Theresa Baal, Bob Helfrich, Kelly O'Connor, Mary Buckingham, Tom Hanawalt, Shirley Dennis, Tom Hixson, and Vince Green.



### A SUPER-EASY RECIPE FOR "GOLOUBKI" (POLISH CABBAGE ROLLS)

#### Ingredients

- 2/3 cup uncooked white rice
- 1 1/3 cups water
- 1 large head cabbage
- 2 tbs butter
- 1 onion, finely chopped
- 1 1/2 lbs. ground chicken
- 2 eggs
- 4 cloves garlic, pressed
- salt and ground black pepper to taste
- 1 pinch dried marjoram
- 2 (8 oz) cans tomato sauce

#### Directions

1. Preheat oven to 375° F (190° C). Grease a 9x13 baking dish.
2. Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until rice is tender and the liquid has been absorbed, 20-25 minutes. Allow rice to cool slightly.
3. Meanwhile, bring a large pot of water to a boil. Remove the core from the cabbage, and place cabbage in the boiling water. Remove the outer leaves as they soften. Set leaves aside.
4. Heat butter in a skillet over medium heat, and cook and stir the onion until softened and translucent, about 5 minutes. Stir together the cooked onion, ground chicken, cooked rice, eggs, garlic, salt, pepper, and marjoram in a bowl.
5. Place about 1/4 cup of the meat mixture in the center of each cabbage leaf. Roll leaf and tuck ends in to enclose filling. Secure each roll with a toothpick if necessary. Place rolls into prepared baking dish. Pour tomato sauce over the rolls.
6. Bake, covered, in the preheated oven until the meat in the rolls is no longer pink, 45-60 minutes. An instant-read thermometer inserted into the center of casserole should read at least 160° F (70° C).

Special thanks to Mrs. Julia Paraniuk, Mother of the Pastor

### Little known facts about the Catholic Church in Las Vegas: There are more churches in Las Vegas than casinos.

During Sunday services at the offertory, some worshippers contribute casino chips as opposed to cash. Some are sharing their winnings – some are hoping to win. Since they get chips from so many different casinos, and they are worth money, the Catholic churches are required to send all the chips into the diocese for sorting. Once sorted into the respective casino chips, one junior priest takes the chips and makes the rounds to the casinos turning chips into cash. And he, of course, is known as the Chip Monk.

This information is for Catholics only. It must NOT be divulged to non-Catholics, especially Mark Wilson and Bill Combs.

AMEN: The only part of a prayer that everyone knows.

BULLETIN: Your receipt for attending Mass.

CHOIR: A group of people whose singing allows the rest of the Parish to lip-sync.

HOLY WATER: A liquid used by children to splash each other with.

HYMN: A song of praise usually sung in a key three octaves higher than that of the congregation's range.

RECESSIONAL HYMN: The last song at Mass often sung a little more quietly, since most of the people have already left.

INCENSE: Holy Smoke!

JESUITS: An order of priests known for their ability to find colleges with good basketball teams.

JONAH: The original "Jaws" story.

JUSTICE: When kids have kids of their own.

KYRIE ELEISON: The only Greek words that most Catholics can recognize besides gyros and baklava (for you non-Catholics, it means Lord have mercy).

MAGI: The most famous trio to attend a baby shower.

MANGER: Where Mary gave birth to Jesus because Joseph wasn't covered by an HMO. (The Bible's way of showing us that holiday travel has always been rough.)

PEW: A medieval torture devise still found in Catholic churches.

PROCESSION: The ceremonial formation at the beginning of Mass consisting of altar servers, the celebrant, and late parishioners looking for seats.

RECESSIONAL: The ceremonial procession at the conclusion of Mass led by parishioners trying to beat the crowd to the parking lot.

RELICS: People who have been going to Mass for so long, they actually know when to sit, kneel, and stand.

TEN COMMANDMENTS: The most important Top Ten list not given by David Letterman.

USHERS: The only people in the parish who don't know the seating capacity of a pew.