

FraternityReflections

Ordo Franciscanus Saecularis www.immaculatasfo.org email: liesercarol@gmail.com



Minister: Carol Lieser, OFS

Master of Formation: Teresa Stadelman, OFS

Treasurer: Charles "Chuck" Lieser, OFS Newsletter Editor: Ping Liu, Candiate Vice Minister: Brad Toups, OFS Secretary: Mary Dang, OFS

Spiritual Assistant: Fr. John Mark Klaus, T.O.R.

Fraternity meets first Sunday of the Month, 2:00pm to 4:00pm, Good Shepherd, 1000 Tinker Rd., Colleyville, Texas 76034
Inquirer/Candidate Formation class meets first Sunday, just before Fraternity meeting, 12:00pm to 1:30pm, at Good Shepherd

Immaculata Fraternity is a local fraternity of the Three Companions Region - www.lostrescompaneros.org

IMMACULATA FRATERNITY, OFS

April, 2021

VOL XVII ISSUE 4



Prepare

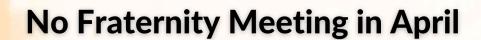
"...return to me with your whole heart, with fasting, and weeping, and mourning;

Rend your hearts, not your garments, and return to the Lord, your God."

Joel 2:12











These words fill me with great joy and hope! All of creation must be singing out these words on this Easter Sunday. Since the beginning of time, in the minute of Creation, God was opening His plan to us, gradually revealing to us that He is the One God, that is all powerful and all-knowing and that we are His people called to serve Him. He is the One God Who loves us dearly and offers to us eternal life with Him. Today, on Easter, it is revealed to us! Christ has come and died and risen for our salvation. Peter says it well in his first letter: "Blessed be the God and Father of our Lord Jesus Christ, who in his great mercy gave us a new birth to a living hope through the resurrection of Jesus Christ from the dead..." It is Easter that really explains why we are people with a living, vibrant hope! Easter causes hope to be born and live in us.

Despite all things, because of this sacrifice, we have a future filled with great hope! That is the special Franciscan charism taught by St Francis and ingrained in our vocational call. The past year and even thus far in 2021, we have had many challenges, much to be sad about, and great need for our God to come to us for comfort and protection. We must realize that He never leaves our side. For I know well the plans I have in mind for you, says the Lord, plans for your welfare, not for woe! Plans to give you a future full of hope. (Jer 29:11)

Such hope demands to be shared! Receiving great Love from God comes with the call to extend hope to others. Knowing that Christ died for us, while at the same time we recognize our own failures and sins, must fill us with such inexpressible joy and a touch of humility in what we are and in what we do! We who are undeserving have received the greatest of all gifts. The act of receiving this gift impels us to share Christ 's love with others. All people are called to be the People of God. Reflecting that there are still those, like Pharaoh in Exodus, who have hardened hearts is quite sad to me and increases our call to spread this good news.

Brothers and Sisters, let us decide to live each day in thanksgiving for the gift of eternal life, that offers us hope no matter what our personal circumstances may be. Let us never forget the great price paid for us to have this hope. Shall we commit to seek opportunity to live like we are the recipient of such a royal life, having great hope and seeking every opportunity to share this good news? To paraphrase St Francis, may we have the grace to accept our true role as God's faithful people, remembering that our actions, more than our words, will make the point: we are loved; how greatly we are loved! May God grant us a special grace to see that this hope is meant to be shared by all people. All are asked to partake in this Good News: Christ is Risen! Christ is risen, indeed! Allelluia!

Mary, Our Mother, pray for us!
Joseph, Patron of our Church, pray for us!
St Francis of Assisi, Our Seraphic Father, pray for us!
Peace and All Good, Brothers and Sisters!
Happy Easter!



- Pray for Mary Donna Tran, OFS her father who is undergoing a third surgery on his intestines that involves great concerns for his ability to survive the surgery.
- Pray for Henry Lange, a young college student, who has severe and chronic back pain that his medical team can find a solution to his extreme misery and that he may be able to return to life as a student soon,
- Pray for Mikale Pettie Bordovsky- Debbie Pettie's daughter diagnosed with cancer in her leg.
- Pray for Ping Liu's mentor Paul Ray's fusion surgery on Good Friday.
- Pray for the peaceful response of the soul of Anthony Sherman Tran, father of Mary Dang.
- Pray for Immaculata fraternity, especially our candidates who are discerning the call to the Secular Franciscan Order
- Pray for Amy Crissey family's move to a new home in Richland Hills.
- Pray for the upcoming elections of a new council for Immaculata, that God will guide our selection of candidates and that hearts of those eligible members of our Fraternity would be open to this call

St Francis of Assisi pray for us St Joseph pray for us

FRATERNITY HAPPENINGS

Down the Road!

April 4 May 9

Memorial)

No Fraternity Meeting Council Election

April Franciscan Feast Days

April 4 Saint Benedict the Black, religious, I Order (OFM: Optional Memorial)

April 5 Saint Mary Crescentia Hoss, virgin, religious, III Order (III Order: Optional Memorial)

April 16 Saint Benedict Joseph Labre, pilgrim (III Order Optional Memorial)

April 21 Saint Conrad of Parzham, religious, I Order (OFM Cap: Memorial)

April 23 Blessed Giles of Assisi, religious, I Order (OFM Conv; III Order: Optional

April 24 Saint Fidelis of Sigmaringen, priest, martyr, I Order (OFM Cap: FEAST)

April 28 Blessed Luchese of Poggibonsi, penitent, III Order (III Order: Memorial)

April 30 Blessed Benedict of Urbino, priest, I

Order (OFM Cap: Optional Memorial)





Formation

SUNDAY

APR. 111

Chapter 22

Foundations for the Kingdom

McAlister's restaurant on Colleyville Blvd

SUNDAY

MAY 2 11:30 Chapter 21

How to Love People

GSCC

SUNDAY

JUN. 6

Chapter 23

Justice in Franciscan Life **GSCC**

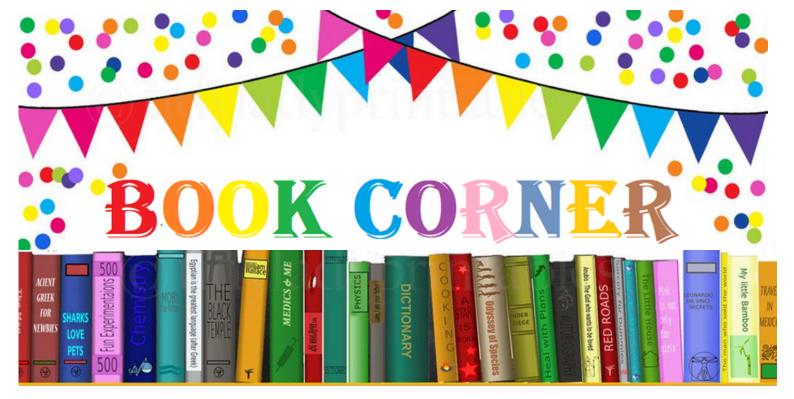
SUNDAY

AUG. 1

Chapter 24

The Gift of Work

GSCC



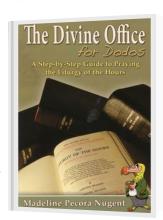


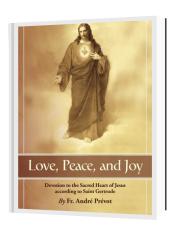
Book Review from Teresa Stadelman, OFS



The Divine Office for Dodos, A Step-by-Step Guide to Praying the Liturgy of the Hours.

This is a guide for individuals to read that teaches the history and structure of the Divine Office. It is highly personal and must be experienced in the quiet of one's personal prayer. I Highly recommend this book for anyone who might be perplexed about how to say the Divine Office at home. It's easy to participate at meetings, but it can be a challenge when one is alone. There is a lovely guide to Christian prayer, published every year and available at Catholic book stores or online.







Book Review from Amy Crissey 🦊



Based on the actual words of Our Lord to St. Gertrude as recorded in her famous Revelations. Shows little-known ways to gain great graces quickly and advance rapidly in divine love, especially by placing all of our own prayers in the Sacred Heart of Jesus, that they might be perfected and made more pleasing thereby.





Book Review from Mary Jo DiPasquale McCoy



The Flame of Love

Fr, Jim Morman, T.O.R., recommended this book to me. I so deeply grateful for telling me about 'The Flame of Love' book. This is a book about the Spiritual Diary of Elizabeth Kindelmann and the interior locutions Elizabeth Kindelmann hears from our Lord and Our Blessed Mother. Elizabeth Kindelmann became a widow when she was thirty-three with six children in Communism Hungary.

I keep going back in this book reading again the personal feelings I received from messages from Jesus and Mary. I hope some of you will order this book so we can discuss these beautiful messages. I ordered it from Amazon.





MOZZARELLA AND PESTO STRATA

INGREDIENTS

- 16 slices (3/4 inch thick) French bread (1/2 lb loaf)
- 1/2 cup basil pesto
- 1/2 cup sliced ripe olives
- 1 jar (12 oz) roasted red bell
 peppers, drained and sliced (1 cup)
- 2 cups shredded mozzarella cheese (8 oz)
- 8 large eggs
- 2 cups milk
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 2 tablespoons freshly shredded
 Parmesan cheese

STEPS

- Spray 13x9 inch glass baking dish
 with cooking spray. Spread one side
 of each bread slice with Basil Pesto.
 Arrange bread, pesto sides up, in
 bottom of baking dish, cutting slices
 to fit if necessary. Sprinkle with olives,
 bell peppers and mozzarella cheese.
- In medium bowl, beat eggs, milk, salt and pepper with fork or wire whisk until well blended. Pour evenly over cheese in dish. Sprinkle with Parmesan cheese. Cover and refrigerate at least 2 hours but no longer than 24 hours.
- Heat oven to 325°F. Bake uncovered
 55 to 60 minutes or until knife
 inserted in center comes out clean
 and top is golden brown. Let stand 5
 minutes before cutting.



PUTTANESCA

PROCEDURE

INGREDIENTS

- 8 oz. thin spaghetti
- 1/3 cup olive oil
- 3 cloves garlic, minced
- 2 cups chopped tomatoes SEE
 Below for Directions
- 2 tablespoons tomato paste
- 4 tablespoons capers
- 1/3 cup Sliced Kalamata Olives
- 2 tablespoons of sugar or to taste
- 1/2 cup water

- Cook pasta according to directions on the box. Drain and keep warm. Add a few drops of olive oil to keep pasta from sticking together.
- In a skillet brown garlic in olive oil until lightly brown about 4-5 minutes. Add chopped tomatoes, water, sugar and tomato paste. Blend together and add capers and olives. Serve over pasta and sprinkle with Pecorino Romano cheese. No salt for this recipe as olives and capers are salty. Rinse olives and capers before adding to sauce.
- This is an excellent dish for Lent. I serve it with a side of broiled Cod fish or fresh shrimp. I add the shrimp to the sauce just before serving.

This is really fun to make and even better to eat. I use only fresh Roma tomatoes that leave out and never in the refrigerator. When ripe, I drop the tomatoes in boiling water, and turn the stove off. Let set in hot water 10 minutes. While still warm the skins of the tomatoes will just slip off. I use 6-8 tomatoes for this recipe. Remove the seeds and the center of the tomato and chop in nickel size pieces. Save all the tomato juice and add to the sauce. I only use fresh Basil and I grow pots of Basil in my kitchen. Be sure to add fresh Basil the sauce and yes dried Basil is fine and season as desired.

Mary DiPasquale McCoy OFS