



Sarnia Bluewater
Roman Catholic
Family of Parishes

December 2022

News, Events, & Activities

CALENDAR AT A GLANCE

December 3 ~ Advent Mission ~ St. Thomas d'Aquin

December 6 & 7 ~ Advent Mission ~ Sacred Heart

December 8 ~ Feast of the Immaculate Conception
Deanery Mass ~ Our Lady of Mercy

December 10 ~ Advent Mission ~ St. Thomas d'Aquin

December 17 ~ Advent Mission ~ St. Thomas d'Aquin

December 20 ~ Advent Mission ~ Queen of Peace

December 21 ~ Advent Mission ~ Queen of Peace

INSIDE THIS ISSUE

- **Advent Missions**
- **Social Justice**
- **Knights of Columbus**

OF SPECIAL INTEREST

- **Christmas Traditions**



OFFICE:

1011 Oak Avenue, Sarnia, N7S 1J4 — 519-336-2653

www.sarniacatholic.ca

Welcoming Communities, Encountering Christ, Sharing Faith and Caring for All

Advent Missions for our Family of Parishes.

A Season of Preparation and Expectations after Covid



- * *Tuesday, December 6th and Wednesday, December 7th at Sacred Heart Church ~ 7pm*
- * *Wednesday, December 8th ~ Feast of the Immaculate Conception at Our Lady of Mercy Church ~ 7pm*
- * *Saturday, December 3rd, 10th and 17th at St. Thomas d'Aquin 8:30 am (French, English and Spanish)*
- * *Tuesday, December 20th and Wednesday, December 21st at Queen of Peace ~ 7pm (Polish)*

ST. JOSEPH CWL “MEMORIAL ORNAMENT TREE



This year, the St Joseph CWL has created an annual “Memorial Ornament Tree” with the new tree purchased (pic on left) last year with the memorial monies donated to our CWL from Donna Greenwood’s passing Sept 18, 2021. Donna was a member of the church and CWL her entire life.

For a \$5.00 donation, a reusable ornament (on right) can have the name of a Loved One on it for the Advent season. We want to invite all parishioners in our cluster to participate.

100% of the donations will be given to St Joseph Hospice this year. This will become an annual event.

Envelopes will be at the entrances at the church and can be dropped in the offertory and should any parishioners in our family wish to be included they can contact Charlene Hummel (519-542-4244). I will gladly look after getting envelopes to them.



CHRISTMAS DONATION CARDS

Struggling to find the perfect gift, or looking for a creative and unique way to say Merry Christmas, thanks, I love you? With our parishes in need of help, why not donate to your parish in someone else’s name!

Donations leave a positive and tangible impact on the world. That’s why they make for a thoughtful gift, especially when you donate to in a way that’s meaningful to the gift recipient.

Stop by the Family of Parishes office to arrange your donation.

Tax receipts will be issued for all donations.

Help your parish and say Merry Christmas in a special way this year.



SOCIAL JUSTICE & MISSIONS TEAM

Whew, what a month November has been! With our CWL Bazaar, collecting and packing Christmas gifts and quilts for our Indigenous Partnership in Pikangikum, there's hardly been time to document all that's been going on. However, I hope that I have captured all of our outreach activities as well as an update on the Development and Peace Fall Action Campaign.

The Social Justice and Missions Team held a meeting on November 24th to review this fall's campaigns and events and to look ahead into activities for 2023. Stay tuned for more great mission activities in the coming year. At this time, we welcome new members to the **Social Justice and Missions Team**.

In particular, it is our goal to have at least **one representative** from each of our 7 parishes in the Family of Parishes.

Please contact Team Leader, Vera Lawlor, at vlawlor@cogeco.ca or 519-869-4389 if you are interested or if you have any questions.

Indigenous Partnership with Pikangikum First Nations

Sixty Christmas gifts have been donated for children and their families, thanks to the very well-organized leadership of Theresa van Koeverden. The gifts were boxed and shipped to Pikangikum in time for Christmas delivery on December 8th. We wish to express a huge thank you to everyone who donated generously to the Christmas Gift Project – gifts and monetary donations were very much appreciated.



SOCIAL JUSTICE & MISSIONS TEAM

Fifteen quilts made by **St. Michael Quilters** were sold at the St. Michael C.W.L. Bazaar in November. Proceeds from the sale of the quilts and the Quilt Raffle will go toward supporting Missionary Colleen Estees' Christian Education program and Mike Stevens' *Artscan Circle* creative arts programs in Pikangikum.

Twenty quilts and blankets, along with children's winter jackets and snowsuits were packed into suitcases in time for transport to Pikangikum. The quilts and polar fleece blankets were made and donated by St. Michael Quilters. A Quilt Raffle is ongoing on two beautiful quilts made by members of St. Michael Quilters. The draw will be held at the St. Michael C.W.L. potluck dinner on December 13th.

The following is a recent email from Missionary Colleen Estees.

Back at home in Pikangikum:

I realized today that I hadn't sent out an email update since October 6 - yes, I am home in Pikangikum! On October 25 the doctor determined my infection had healed, the nurse yanked the PICC line out of my arm, and a couple of days later I caught a ride home on a Northern Youth Programs plane carrying a LHNM family to a one month outreach at Sandy Lake to the north of us. I had a two week follow-up this past Tuesday. With the exception of the doctor telling me I need a double knee replacement sometime in the near future (isn't that for old people?) all is well and I don't have to go back for 8 weeks. I also had an appointment with a massage therapist who worked wonders on my other leg! Thank you so much for praying!!

I was soooo overwhelmed by the "welcome backs" from folks here, especially, surprisingly, the teenagers! I am so blessed!

Last year I had asked Silas (Peter) Quill, a young disciple of Jesus, if he would consider being my teaching assistant in my classes. I asked the school board if they would hire him. They said yes, but then COVID closures came and when school started, I was away. When I asked Silas when I returned, he said he was having "second thoughts." Three days ago, he messaged me saying he would be working with me in my class. He had watched a YouTube video posted about Pikangikum, and God spoke to his heart about the children. Also, the chairman of the board strongly encouraged him to arise! Just observing him these two days he has been in class, I can truly say that God is in this, and I am excited about the Lord using him to reach the children in his own community. I sense an increased hunger in the children for the Lord.

Yes, the Lord is raising up laborers from amongst the indigenous people here, but we continue to pray for additional ministry help to come alongside, especially for the teens and addicted young people. We cry out for passionate worshippers of Jesus with fresh love and fresh vision, whose hearts will break for the things that break God's heart, and also who will with new eyes see the potential in people and stir them to pursue God and good things for their lives. The housing isn't ready yet. The trailer has the electricity hooked up to it, however the company that is to do the leveling and holding tanks hasn't started the work despite down payments being made.

Former Chief Dean Owen's wife Ernestine whom many of you have been praying for has been restarted on chemo pill and they are hard on her. The oncologist will assess her again in a few months but they are praying and believing she will reach second year remission next summer. Their grandsons, Aiden and Ajay, lost their other grandmother whom they were just getting close to - a very difficult time for them. Some additional prayer requests -

- *Stena, a widow and a grandmother to 4 motherless kids is currently in the hospital on high doses of morphine to manage pain as cancer is ravaging her body. Her only other child, daughter Alexis is understandably feeling overwhelmed and alone. Pray for the peace of the presence of the Lord during this time, and we never stop praying for a miraculous healing. (pictured)*

SOCIAL JUSTICE & MISSIONS TEAM

- *Israel is the 13 year old son of my late friend Pyvillia. He lives with his grandparents. Dad moved to a different community. He is so lonely, friendless, and bullied due to his weight and maturity level. He often speaks of suicide. Pray for him to be surrounded by people who will love him to life.*
- *My dear friend and Living Hope Staff member, Iris Lyndaker, needs a total healing so that cancer will not return to her body.*
- *Pray for Stuart and Delores Swartzentruber, the outgoing Living Hope Native Ministries interim director as they seek the Lord for direction for their lives and ministry. They were personally such a great blessing to me!*
- *Pray for Andrew Lang and his family (pictured) who is the new interim director. I believe it is a new time for Living Hope, and I look forward to welcoming them for a visit this winter. (Pictured)*
- *Pray for the adjustments I need to make in my schedule. For 25 years I have been used to pulling a "double shift"- teaching during the day with other ministry - Bible studies, youth hanging out, visiting folks - in the evenings. I hope it isn't laziness or lethargy, but I just don't have the energy like I used to! (and I can hear some people saying, you know, you aren't a spring chicken anymore.. lol!) I sort of "dialed down" during the COVID closures and during my time in Thunder Bay, and. maybe I am mixing metaphors - nothing much happens when I step on the accelerator! Pray I would hear what God's priorities are.*
- *Pray for Ina, a young mom of 6, who has been diagnosed with blood cancer.*

Thank you for praying!!

In His service, and His daughter, Colleen



Silus (Peter) Quill



Stena



Alexis



Andres Lang's Family



Stena's grandchildren

SOCIAL JUSTICE & MISSIONS TEAM

Migrant Worker Ministry

The Migrant Worker Ministry held it's final Spanish mass and dinner for 2022 on October 30th for some 60 workers still in our area until mid December. Thankfully Fr. Frank O'Connor was able to preside at mass on last minute notice due to Fr. Jason Kuntz coming down with Covid. Fr. Mike Dwyer concelebrated at the Spanish mass. The workers were treated to a delicious hot soup served up by Joanne Hogervorst and volunteers and a wonderful assortment of desserts. The theme for this meal was Thanksgiving and the workers certainly were thankful for the wonderful mass and dinner provided for them once again. Before the meal, we held a reflection and moment of silence for two workers who passed away due to Covid in 2020. This was a very beautiful meaningful time for all the workers present. We also provided donations of clothing and blankets which the workers were delighted to receive. The evening concluded with lots of door prizes and plenty of laughter and comradery. One worker came forward to tell the Migrant Ministry Specialist, Azyani Cano, about his family back home in Mexico losing much of their home and belongings due to a hurricane. Thanks to the generosity of several ministry members, we were able to pack a big suitcase filled with children's clothing. This is what he asked for most because he wanted his children to have decent clothes to wear to help pick up their spirits.

The Migrant Worker Ministry would like to take this opportunity to thank all the faithful volunteers who make this ministry not only possible but hugely successful and truly a blessing for everyone involved. The Ministry Team held the Annual General Meeting in November to review this past year and make plans for our upcoming season of ministry to our migrant worker parishioners beginning in March 2023. Please keep our migrant friends in your prayers that they will travel safely back to their families and that they will remain blessed with good health and many precious moments with their families.



SOCIAL JUSTICE & MISSIONS TEAM

Development and Peace – Caritas Canada - Fall Campaign

In November members of the Social Justice and Missions Team made presentations at each of our family of parishes about the Development and Peace Fall Action Campaign.

Parishioners were invited to sign the petition to the Canadian government to adopt human rights and environmental due diligence legislation that would:

- require companies to prevent adverse human rights impacts and environmental damage throughout their global operations and supply chains;
- require companies do their due diligence, including by carefully assessing how they may be contributing to human rights abuse or environmental damage abroad and by providing access to remedy when harms occur;
- result in meaningful consequences for companies that fail to carry out and report on adequate due diligence; and

establish a legal right for people who have been harmed to seek justice in Canadian courts.

If you missed the opportunity to sign the petition at church, you can do so online at the Development and Peace website. (*Links below*)



Pope Francis calls us to hear “*the cry of the earth and the cry of the poor*” (*Laudato Si*, 49). But all too often, these cries are silenced by powerful companies that violate our brothers’ and sisters’ rights by plundering resources on their land without their consent. Let’s ensure that Canadian companies cannot do this with impunity.

Take action now!

[Sign our petition](#) calling on Canada to adopt a due diligence law that would require its companies to respect human and environmental rights across their overseas operations (devp.org/act).

[Become a member](#) of Development and Peace to live out your faith (devp.org/joinus). Act in solidarity with the communities whose struggles for a more just world we support.

St. Vincent de Paul Food bank & Help Centre

As of the end of September we had helped 2037 households (6794 Individuals) with food and spent over \$73,000 to assist with rent and utilities for 97 clients.

The Food Bank will close for Christmas on December 9th. Coats for Kids continues on Tuesdays until Dec. 6th from 10:30-1:30 thanks to the generosity of the Knights of Columbus in supplying the coats. Please bring ID when coming for a coat. Applications for Christmas Hampers are being received November 12-December 3 Monday -Saturdays 10-3:30 by calling 519-336-2323. Please watch for students collecting food for the Irish Miracle on December 3, 2022. Your prayers & support are greatly appreciated.

SOCIAL JUSTICE & MISSIONS TEAM



“He said also to the man who had invited him, “When you give a dinner or a banquet, do not invite your friends or your brothers or your kinsmen or rich neighbors, lest they also invite you in return, and you be repaid. But when you give a feast, invite the poor, the maimed, the lame, the blind, and you will be blessed, because they cannot repay you. You will be repaid at the resurrection of the just.”

Luke 14:12–14

CHRISTMAS TRADITIONS IN OUR FAMILY OF PARISHES

Polish Christmas

Most of the Polish Christmas celebrations take place on the December 24th, and even though the day isn't an official public holiday in Poland, to many Poles it is one of the most significant and family-oriented dates in the calendar. Many institutions stop working earlier than usual on the day of Christmas Eve, which is usually celebrated with a family dinner at home.

Wigilia (from the Latin term *vigilare* meaning "to await") is the Polish name for Christmas Eve. Much work must be done, including cooking, baking and all the housework. This way Wigilia and Christmas Day, can be devoted to praying, caroling, eating, relaxing and visiting. This special day is associated with several beliefs and customs.

Early in the morning the Christmas tree is decorated (often with a lot of homemade decorations).

In the evening when the first star appears in the sky, the Christmas tree is lit and the dinner begins.

The Christmas Eve meal starts with a prayer, the sharing of the *oplatek* (wafer which is similar to that used during Holy Communion), and exchanging wishes. Usually, the father takes the wafer and turns to his wife expressing his best wishes. This tradition is repeated with each person present, beginning with the oldest and ending with the youngest.

After the breaking of the wafer, everyone sits down at the dinner table. The table is covered with a white tablecloth. The handful of hay is either placed under the table or a plate with the wafer to symbolize Jesus's birth in a manger. There is one additional place set for an unexpected guest who, especially that night, should not be turned away. This is to remind us that St. Joseph and Mary were also looking for shelter.

Wigilia is a day of fasting. The traditional dinner consists of several soups - red beet with mushroom dumplings, mushroom or fish soup, sauerkraut with mushrooms, pierogi stuffed with mushrooms and cabbage or potato and cheese, various fish dishes, noodles with poppy seeds and honey, sweet strudel, variety of baking and a compote made with dried fruit.

Time after dinner is devoted to different activities especially singing Christmas carols and opening presents.

Some families attend traditional midnight Mass called *Pasteka* (Shepherd's Mass) to commemorate the shepherds who were first to greet the newborn baby Jesus.

Christmas Day is a national holiday. After morning mass, people visit family and friends.



***Polish Christmas* ~ POLISH CHRISTMAS FISH IN TOMATO SAUCE**

Ingredients

FOR THE MARINADE

1/2 lemon, juiced
1/2 tsp sweet or smoked paprika spice
1 tsp honey
1 tsp ginger, freshly grated
3 tbsp clarified butter / ghee; can substitute for olive oil

FOR THE DISH

1 lb (450g) cod fillets, fresh or frozen
1 large onion
2 large carrots (300 g)
1 leek
1/2 red bell pepper
2 tbsp clarified butter / ghee; can substitute for olive oil
2 tsp ginger, freshly grated (substitute for 1/2 tsp dried ginger spice)
1 garlic clove, minced
1 pinch of salt
1 can (14 oz, 400 g) chopped tomatoes, with juice
1 pinch of sugar
1 pinch of cinnamon
1 tsp sweet or smoked paprika spice
1/2 cup of dry wine, red or white
2 tbsp tomato paste / concentrate
1/2 cup parsley leaves, chopped

Instructions

If your fish fillets are frozen, thaw them overnight in the fridge.

Pat the fish dry. 'Massage' the fillets gently and check if there are no bones left to remove.

Slice the fillets into smaller pieces, roughly 2-2.5 in (5-6 cm) long.

In a bowl, combine the marinade ingredients with a fork. Coat the fish in the marinade. Be careful - cod is fragile, it will break into pieces if you're not gentle.

Place the fish in a baking dish (or two if they're small). They should be large enough to accommodate the fish on one layer.

Season the fillets generously with salt and freshly ground pepper. Wrap the baking dish in cling film and store in the fridge for half an hour.

In the meantime, let's prepare the vegetables.

Peel a large onion and grate it using the largest shredding holes (a food processor does the job too. Alternatively, just chop the onion finely with a knife).

Peel the carrots, remove leek's outer leaves (if dry). Shred carrots and a half of bell pepper using the largest holes (again, you can use the food processor instead).

Slice the leek into half-moons. Set all these veggies aside, we'll need them soon.

Heat the clarified butter over medium heat in a large, heavy skillet. Add in the shredded onion and fry it for 5 minutes, stirring from time to time. It should turn translucent and gain some colour a little bit.

Add a teaspoon of grated ginger, one minced garlic clove and a generous pinch of salt. Stir it all in and fry together for half a minute.

Stir in the canned tomatoes, a generous pinch of sugar and cinnamon, a teaspoon of paprika spice, half a cup of wine and tomato paste/concentrate.

Add in grated carrots, bell pepper and sliced leek and season everything well with salt and pepper. Bring to a simmer and cook uncovered, stirring regularly. Cook for around 15 minutes, until the sauce thickens and becomes fragrant. If you notice that the veggies become too dry, you can add some water or tomato passata.

As the veggies cook, let's cook the fish: bake the fillets for 10 minutes at 360°F (180°C). If you prefer, you can grill or steam them instead.

Once the veggies are cooked, stir in 1/4 cup of chopped parsley leaves. : Cover the layer of baked fish with the tomato veggie sauce. Sprinkle with the remaining chopped parsley. Serve hot or cold with some fresh bread on the side.



***Polish Christmas* ~ KEKS: POLISH-STYLE CHRISTMAS FRUIT CAKE**

Ingredients

6 oz (170 g) assorted dried fruit, unsweetened; e.g. cranberry, cherry, apricot, prunes, raisins

4.5 oz (130 g) assorted nuts: walnuts, hazelnuts

3 tablespoons candied orange peel; optional

1.5 cup (5 oz, 140 g) cake flour; can be substituted with all-purpose flour

3 medium eggs

2/3 cups (120 g) cane sugar; or brown sugar

Pinch of salt

1.5 stick (150-170 g) butter, unsalted

5 tablespoons (40 g) dark rye flour, wholegrain; can be substituted with all-purpose flour

3 tablespoons (30 g) potato starch or potato flour; can be substituted with all-purpose flour

1.5 teaspoon baking powder

0.5 teaspoon baking soda

1/3 cup (3 fl oz, 75-80 ml) milk

1/4 cups (2 fl oz, 50 ml) dark rum; can be substituted with nalewka or liqueur (cranberry, orange, cherry, nuts)

CITRUS GLAZE (OPTIONAL)

1/2 cup powdered/icing sugar

1.5-2 tablespoon citrus juice (lemon or orange)

A handful of candied orange peel or chopped citrus zest, for sprinkling

Instructions

[30 MINUTES BEFORE BAKING]

Take eggs, milk and butter out of the fridge. Butter has to soften before we start.

Cake instructions

Chop all dried fruit and nuts: for more interesting and varied texture, chop a part of them finely, and the other part - more coarsely. Raisins and cranberry can be kept whole. Coat in flour and set them aside.

Separate yolks from egg whites. Whip egg whites with sugar and a pinch of salt until stiff.

Fold in egg yolks and soft butter.

Sift all of the flours, baking powder and baking soda into a bowl. Gradually add the sugary-eggy mix and combine everything with a spatula.

To finish off, add milk, rum and flour-coated dried fruit and nuts.

Stir everything together thoroughly for even distribution.

Preheat the oven to 330°F (165°C) with fan-assist, or 350°F (175°C) without.

Line the loaf tin with parchment paper. Alternatively, you can grease the tin instead.

Move the dough into the loaf tin and place it onto the middle shelf of the oven. Bake for 50-55 minutes. Test for doneness by inserting a toothpick into the cake. If it's wet and the crumbs stick to the toothpick, it's not ready yet.

Take the cake out of the oven and leave it to cool down completely. Sprinkle with powdered sugar or cover with glaze as per instructions below.

CITRUS GLAZE

Fill a small bowl with icing sugar, and add in the citrus juice. Blend together with a fork, until smooth glaze forms. If it becomes too liquid - add more icing sugar; if it's too dry - add more juice.



Filipino Christmas

“Simbang Gabi” which means midnight mass, is a Filipino Christmas tradition. It is a series of night or dawn masses on the days leading up to Christmas and to honour the Blessed Virgin Mary.

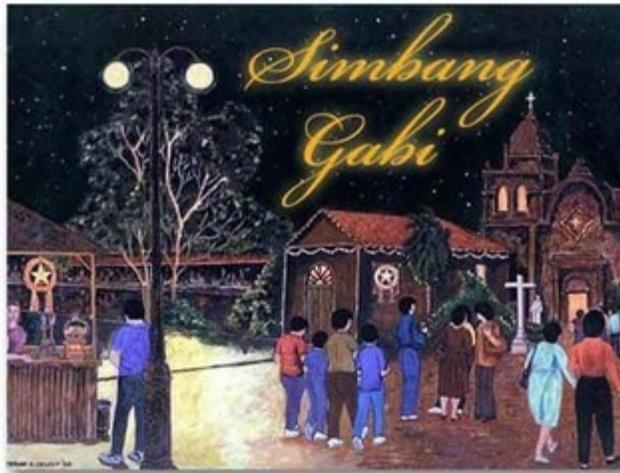
It begins on December 16 and runs to December 24. It begins every evening with a rosary at 7pm followed by mass at 8pm. It can also begin at 5am with a rosary followed by mass at 6am.

In our town (Bugallon) we start walking at 3am. While walking we say the rosary and then sing Christmas songs on our way to the church. Upon our arrival we join the rosary at the church before mass.

On December 24 the celebration will be different. The rosary will be at 11pm followed by mass at midnight. This time we start early and say the rosary while walking to the church. Families and relatives go home after mass and celebrate with food prepared for “Noche Buena”, which means “midnight meal” to greet Christmas Day.

Caroling is also one of the most popular holiday traditions in the Philippines. It is where a group of people go from house to house singing Christmas carols. It's a great way to spread holiday cheer and get everyone into the Christmas spirit. Then the homeowner would usually give the carolers a small gift such as food or money.

Christmas is one of the most beloved traditions celebrated by Filipinos.



Arroz Caldo (Chicken Rice Soup)

- 2 lb. Chicken, cut up 1 tsp. Salt
- 1 small ginger root cut into thin strips a pinch of black pepper
- 2 tbsp oil 1 cup rice, washed and drained
- 2 cloves garlic, minced 6 cups hot water
- 1 med. Onion ,sliced 2 stalks green onions, minced

Wash chicken and dry with paper towel.

In a big saucepan, heat oil, sauté garlic until brown. Add onions and ginger and sauté 3 mins more.

Add chicken and salt. Sauté until chicken is light brown. Add rice, cook stirring for 5 minutes.

Add water and bring to a boil. Lower the heat and cook covered for 30 minutes or until the chicken is tender.

Add a pinch of pepper to taste.

Remove from heat and garnish with green onions

Variation :1 lg potato and 1 lg carrot, pared and quartered may be added with the rice if desired

Filipino Christmas ~ continued

Adobo (Pork in vinegar and soy sauce)

- 1 – 1/2 lb pork shoulder or butt cut into 2” cubes 1 small bay leaf
- 1/3 cup vinegar 1/4 tsp pepper
- 2tbsp soy sauce 1/2 cup water
- 1 tsp salt 2 tbsp cooking oil
- 3 cloves garlic, minced

Combine all ingredients except cooking oil, in a pot and let stand for at least 30 minutes.

Simmer covered for 1 hour or until meat is tender. Drain and reserve sauce.

Heat cooking oil in skillet. Brown meat on all sides. Transfer to a serving dish.

Pour off all remaining oil from skillet. Add reserved sauce and cook for a minute or two scraping all browned bits sticking to pan. Pour sauce over meat and serve

Variation :May be done with chicken or a combination of chicken and pork if desired .



Brazilian Christmas

Brazil is a beautiful country full of music, food, dancing, and lots of fun. That is why it is not surprising that Christmas is an important holiday in this country because like any other party it is lived with great joy in the best Brazilian style. Let's get to know what the Brazilian Christmas traditions are!

In Brazil, families tend to gather at night on Christmas Eve. We call it Christmas Eve (Noite de Natal). People dress up in new clothes and a big party is served around midnight, where families celebrate the start of Christmas Day.

What is Christmas dinner like in Brazil?

Christmas in Brazil is a family holiday in which they gather with all family members. This Christmas dinner, or in Portuguese "Ceia de Natal", is served accompanied by lots of music. Music is an essential part of their celebrations.

While each region has its own traditions, most people usually serve a Brazilian Christmas dinner centered on a Chester, which is a much larger chicken, where about 70% of its weight is on the thighs and chest, hence the name Chester.

Some households serve slow-roasted marinated pork leg (Pernil) or turkey. All dishes are served with a variety of salads and white rice, which is sautéed with garlic and onion. And of course, you can not miss the farofa. Farofa is a mixture of dried cassava flour with salt, butter, spices, and chopped crispy bacon.

Salpicão is a typical Brazilian dish that is eaten cold, usually made with chicken, is a type of salad known for the mixture of legumes and shredded poultry. The salpicão includes a touch of fruits such as pineapple, green apple, or raisins, in combination with grated carrot, potatoes, mayonnaise, parsley, paprika, chicken or turkey meat, and spices.

Another proposal is the tender de natal, a dry marinated pork loin that is stuffed or can go alone.

A dish that is not missing from the table is the Bacalhau (cod) very popular in the coastal cities of Brazil.

As for desserts, the Rabanada made of bread and cinnamon stands out, which is dipped in a mixture of milk and beaten eggs, fried in butter, and deliciously covered in syrup, honey, and cinnamon.

And the traditional panettone also has its Brazilian version, the difference is the Brigadeiro filling: a mixture of condensed milk with chocolate.

Brazilian Christmas ~ continued

Misa de Galo

This celebration is known as Misa de Galo or Misa de Los Pastores. It is one of the main Christmas traditions in Brazil. It is celebrated every December 25 at midnight or a little before to commemorate the birth of the baby Jesus.

Papai Noel

In Brazil, Santa Claus is known as Papai Noel or Bom Velhinho which is known as (Good old man), who comes and distributes gifts to everyone. It is said that when children leave their socks near the window Papai Noel comes and exchanges them for gifts.

Réveillon

The New Year is popularly called Réveillon in Brazil. The tradition of dressing in white, gathering with family and friends, watching the fireworks and celebrating the beginning of a new year

Salpicão de Frango (Brazilian Chicken Salad)

Ingredients:

- Chicken breasts (boneless and skinless)
- Brazilian Sofrito (or garlic cloves and an onion)
- Chicken stock
- Shredded carrots
- Green onions
- Yellow corn
- Raisins
- Mayonnaise
- Olive oil
- White wine vinegar
- Yellow mustard
- Batata Palha Potato Sticks or regular potato chips
- Your favorite vehicle for the chicken salad, whether that's lettuce, bread or just eating it by its delicious self



How to make Salpicão:

To start, season the chicken breasts with some salt and pepper, and set aside.

Then, heat up the olive oil using the 'saute' function of your Instant Pot or another electric pressure cooker.

When the oil is hot, saute the Brazilian Sofrito until fragrant, which should take about 2 minutes. Once fragrant, add the chicken and brown each side for a minute or so.

After that, add the stock and cook on high pressure for 25 minutes on a manual.

When the chicken is cooked, transfer it to a bowl and use a wooden spoon to smash the cooked chicken to shred it.

We're halfway there! We just need to let the chicken cool to room temperature in the bowl where you shredded it. This is important because you don't want to risk cooking or curdling the mayonnaise, or worse, seeing it turn into a nasty oily thing because of the residual heat from the chicken.

While the chicken cools, prep your veggies, and mix the dressing.

When the chicken is cooled off, mix in the dressing.

Stir it all up and enjoy!

Eat this chicken salad with raisins paired with some leafy greens and top it with some batata palha (potato sticks) or crumbled potato chips for a salty crunch.

Chilean Christmas

December in Chile marks the end of spring and the beginning of summer (December 21). Christmas celebrations begin on December 1st with the decoration of the Christmas tree and the nativity scene.

During the month of December there are early Christmas celebrations in most of companies and public services, also in the schools since they start their summer vacations during the first week of December.

On December 24, companies and public services end their work at noon and commerce closes at 19:00 hours. December 25 is a national holiday.

The catholic tradition is to attend the so-called "Misa de gallo", which was originally celebrated at midnight on December 24, after the Christmas dinner. This tradition changed over the years and today the "Misa de Gallo" is celebrated at 19:00 or 20:00 hrs on December 24.

After the mass, families gather in their homes for the traditional Christmas dinner. The traditional dinner consists of appetizers, usually drinking "pisco sour" and "cola de mono", eating "canapes", which is a type of salty appetizer of different flavours and the traditional "pan de pascua", similar to the Italian panettone.

Christmas dinner consists of roast turkey, roast beef, potatoes and salads. Dessert is usually cake, ice cream and "ponche a la romana", which is apple cider with pineapple ice cream.

At midnight the baby Jesus is placed in the manger and gifts are opened. Some families choose to deliver the gifts on December 25, since the tradition says "el viejo pascuero", the name given to Santa Claus in Chile, delivers the gifts after midnight.

On December 25, the "Christmas mass" is celebrated at noon. The 25th is a festive and family day.

The Christmas tree and the nativity scene are kept until January 6th, following the tradition of the Spanish colonists of the day of kings, although this day is not celebrated in Chile.



Venezuelan Christmas

In Venezuela, Christmas is one of the most important times of the year. While it is always a special time in South America, the holiday is especially important in Venezuela. Venezuelan Christmas traditions last a whole month and a half, and firework shows are very popular.

November 17 Christmas lasts about one and a half months, and Venezuelan Christmas traditions begin with the celebrations of “Día de la Chinita” on November 17, in Maracaibo Edo Zulia. “La Chinita” is the virgin “patrona de Maracaibo”. The people of Maracaibo are strong believers in her. This day starts the Christmas parties, parrandas, and gaitas in the Zulia State.

December 16 On December 16, many families bring out their pesebre or Nacimiento, an elaborate representation of the nativity scene.

December 24 However, the Christmas celebrations reach their peak around December 21 and continue with December 24 day of Christmas Eve called “Noche Buena”.

December 31 December 31 is called “Año Nuevo”

January 7 “Día de Reyes” (three kings day).

A Month & a Half of Celebrations Christmas in Venezuela during this month and a half is all about celebrations, parties, parrandas, misas de Gallo, gaitas. A lot of drink and food. People enjoy themselves and have a lot of fun at this time of the year. In Venezuela, Christmas is celebrated at work and among friends, not just for families.

Religious Traditions There are nine carol services for Christmas, and Venezuelans attend at least one of these masses to worship at dawn.

Nochebuena de Navidad The final service is on Christmas Eve or Noche Buena de Navidad, a very important mass. Afterward, families always well-dressed return home to eat a large meal, drink beverages, listening to the gaitas, dance, and exchange presents. Presents are usually opened on Christmas Eve, which is even more important than Christmas Day.

Misas de Gallo On Christmas Day, families attend the Misa de Gallo or Mass of the Rooster. It was given this odd name because of its 5 a.m. calling time. Then many take to the streets for Christmas celebrations and to visit family and friends. From the large city of Caracas to the smaller rural areas, people rise in the early mornings and travel by foot as most roads are closed off. No alarm clocks are needed as the sound of bells and firecrackers fill the early morning air to let everyone know it’s time for church.

Christmas Decorations

Traditional Decorations Traditional Venezuelan decorations are found in all homes. The most important is the nativity scene showing the Baby Jesus in the manger. Some families are much more elaborate in their decorations and create an entire diorama. Pieces are often passed down from generation to generation and are considered a very special part of Christmas.

Modern Decorations Modern decorations are also common and many homes have an artificial Christmas tree in honor of North American Christmas traditions. Unlike the tradition of Santa Claus, in Venezuela, children receive presents from Baby Jesus himself and occasionally St. Nicholas. In the past, presents were placed by the pesebre, but now it’s becoming more common to find them under the tree.

Murals Many homes are decorated with Christmas lights, but some are painted to show their Christmas tree. The murals are painted up to a month before Christmas Day to set the tone for the new year and prepare for the festivities.

Musical Traditions One of the most unique Venezuelan Christmas traditions is “Gaita” music. This is a type of folk music from the Zulia state. It’s played on several instruments including the ‘Cuatro’ (a guitar with four strings) a ‘Tambora’ (a Venezuelan drum), the ‘Furro’ (a type of drum but it has a stick coming up through the middle of the skin of the drum – this can make it have some different sounds) and the ‘Charrasca’ (a ribbed tube that you rub a stick up and down).

Gaitas “Gaitas” songs combine a Latin culture with African influence. It is common for people to refer to a gaitero rhythm, which reflects the joy of the season. It is very common to hear and dance this traditional music all throughout Venezuela during the holidays. The singers are known as ‘Gaiteros’.

Aguinaldos y Parrandas Another type of music in Venezuela is called 'Aguinaldos y Parrandas'. This style is also popular at Christmas as the songs are like carols known as aguinaldos, door-to-door parranda style, and are rewarded with food and drinks. Venezuelan celebrations often include other kinds of dances including salsa, merengue, etc.

Christmas Eve Venezuelans observe several traditions to prepare for midnight mass on Christmas Eve, known as Noche Buena. The entire family attends midnight mass and returns home to enjoy a meal to celebrate Christ's birth. The meal includes traditional Venezuelan foods such as Hallacas, Pernil de Cochino, Pan de Jamon, Ensalada de gallina, Turkey, Dulce de lechoza, etc. At midnight all the families and friends make a toast and say "Feliz Navidad" then start to exchange the gifts (which are below the Christmas tree), and they launch a lot of fireworks. The party can last for a few hours more.

Gift Giving Traditions Baby Jesus plays the role of Santa Claus in Venezuelan Christmas traditions, bringing gifts for children on Christmas Eve. On January 6, some Venezuelans celebrate Three Kings Day (Epiphany), known as El Dia de Los Tres Reyes Magos. According to Dinneen's book, the celebration of Three King's Day in Venezuela has died out, although some people still observe the tradition.

Other Venezuelan Christmas Traditions In the Andean region of Venezuela, people pay homage to the Christ child, known as *paradura del Niño*, by singing to him in front of the nativity. The Baby Jesus is taken from the manger and kissed by each participant before being returned in an upright position. Some Venezuelans celebrate the Day of the Innocents on December 28 to mark the slaughter of male babies by King Herod after Christ's birth. Town festivals are held with music and dancing, and children dress up in costumes and play practical jokes.



Domenican Republic Christmas

Regarding how Christmas is celebrated in the Dominican Republic, the customs of this Caribbean territory unite the typical Catholic traditions with others typical of the region.

If you travel to the Dominican Republic at this time of the year, you have an extensive list of things to do at Christmas, starting with the Christmas dinner with exquisite typical dishes very characteristic of this country, to the waiting for the gifts of the Three Kings Day.

Some of the most representative Christmas traditions of the Dominican Republic are the following:

Misa de Gallo

This celebration is known as Misa de Gallo or Misa de Los Pastores. It is one of the main Christmas traditions in the Dominican Republic. It is celebrated every December 25 at midnight or a little before to commemorate the birth of the baby Jesus.

Christmas Eve Dinner ("La Cena de Noche Buena")

This family dinner is one of the Christmas traditions in the Dominican Republic that is repeated every December 24. It is a gathering where family and friends get together to celebrate Christmas Eve.

For this meeting, some dishes are usually eaten such as "Telera", which is a large bread; roast pork in puya ("Puerco Asado or Lechón Asado"), which is very typical of the Cibao, in the north of the country; stuffed turkey, which comes from San Juan de la Maguana and San José de Ocoa.

Other dishes that are not lacking in these Christmas celebrations in the Dominican Republic are the "Pasteles en Hojas", which are typical of the east of the country. Its preparation consists of a kind of dough with plantains, green plantains, or cowpeas stuffed with meat that is wrapped in banana leaves and tied with string.

Also eaten are "Ensalada Rusa", a dish with boiled vegetables, eggs, mayonnaise, and fruit, as well as "Moro de Guandule" (based on Moorish rice and a type of pea called guandú), baked pork leg, and chicken.

Meanwhile, those with a sweet tooth can taste some sweets and coquitos (coconut-based) or eat fruits such as pears, apples, and grapes.

Domenican Republic Christmas ~ continues

The little angels or secret exchanges

This is one of the Christmas traditions in the Dominican Republic that is celebrated in institutions, schools, companies, or colleges. It is an exchange of gifts between co-workers known as "Angelito" and usually starts from the first days of December until the last working day of that month.

The custom consists of writing the names of the participants of the exchange on slips of paper and drawing lots for each one to receive one from the people who are part of the exchange.

The participants of this Dominican Christmas tradition must secretly deliver a gift on the established days to the person drawn on the paper and, in the meantime, the name of each of the members must be kept secret until the last working day of that month, when these secret identities will be made known.

Aguinaldos, songs, and gingerbread

This is another of the most popular Christmas traditions in the Dominican Republic. Friends gather to sing from house to house, to the rhythm of the güira, the Tambora, the accordion, and some Christmas carols, and together with El Perico Ripiao

New Year's Eve

New Year's is one of the most important traditional Christmas celebrations in the Dominican Republic. It is celebrated on December 31 in the company of family and friends to await the arrival of the new year. It is a gathering where people share and express their wishes for the coming year.

When midnight arrives and the cannon sounds signaling the arrival of the new year, all those gathered embraces with joy and celebrate the farewell of the "old" year and the arrival of a new one.

The arrival of the Three Wise Men

The celebration of Three Kings Day takes place on January 6 of each year. On this date, children receive one or more gifts in the place they were expecting when they woke up.

Roast Pork ("Puerco Asado or Lechón Asado")

For the seasoning

- 1/2 cup pitted green olives
- 1/2 cup capers
- 1 large red onion
- 1 head garlic, large, peeled
- 4 tablespoons oregano (dry, ground)
- 2 tablespoons pepper (freshly-cracked, or ground)
- 2 cubanelle (cubanelle pepper), or green bell pepper, diced
- 1.5 cup lime juice, or sour orange juice (AKA Seville orange, or bitter orange)
- 4 tablespoons kosher salt, (sea salt without iodine)



Making seasoning: In a blender, combine and blend together all the ingredients for the seasoning (green olives, capers, chopped onion, peeled garlic cloves, black pepper, cubanelle pepper, lime juice, and kosher salt) to obtain a coarse paste.

Seasoning meat: Place the leg of the ham on a baking tray skin side down. Carve deep holes in the meat on the opposite side of the skin. Keep a distance of about 3 inches between each hole. Don't perforate the skin. Using a teaspoon, stuff the holes with the seasoning mixture, pour on the leg, and spread over the remaining seasoning (the side opposite to the skin).

Resting: Cover the leg tightly with aluminum foil and refrigerate for 24 hours

Getting ready for the oven

Place skin-side-up on a roast tray lined with aluminum foil, and with a wire rack (see notes).

Pat dry the skin with paper towels. Rub the skin with **kosher salt**. Cover the leg loosely with aluminum foil.

Heat the oven to 350°F [175°C].

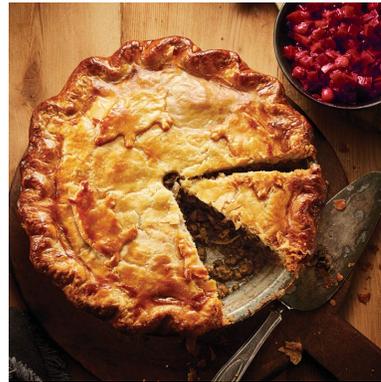
Roasting: Cook in the oven for 20 minutes per lb of meat, or until the internal temperature reaches 75 °C [165 °F], start measuring at 4 hrs cooking time for a 12 lb leg, inserting the tip of the meat thermometer reaching the center of the leg.

Once cooked per the instructions above, remove the aluminum foil and return to the oven to cook until the skin is golden brown. If you prefer the skin bubbly, and crackly, finish cooking in the broiler.

Serving: Remove from the oven, cover it with a clean tea towel, and let it rest for 20 to 30 minutes before serving. If you wish to keep it warm without it drying out, you can place it in an icebox after resting, and serve it up to two hours later.

French Christmas

Traditionally Christmas starts with midnight mass on Christmas Eve. After mass, the family gathers for a festive meal. Le Réveillon is a practice that is observed in Belgium, France, Brazil, in the Canadian provinces of Quebec, Manitoba, Ontario, Alberta and New Brunswick along with the city of New Orleans. Appetizers such as oysters and escargot often begin the meal. Tourtière and turkey with chestnut stuffing are two traditional dishes served. This is always followed by a variety of cheeses. Deserts include a bûche de Noël (Yule Log), sweets such as fruit breads, tarts, fresh and dries fruit, nuts, and dates accompanied by champagne.



Italian Christmas

Christmas begins on December 8, with the feast of the Immaculate Conception, the day on which traditionally the Christmas tree is decorated and the Nativity scene prominently displayed and ends on January 6 with the Epiphany the day when the Befana makes her appearance with gifts of sweets for good children and coal for bad children. The Befana is depicted as an old witch on a broom. A famous nursery rhyme is dedicated to the figure of the Befana.



*La Befana vien di Notte
con le scarpe tutte rotte
il cappello alla romana
viva viva la Befana*

Traditionally, meat is not eaten on Christmas Eve. In many homes, dinner includes pasta and fish dishes. The Feast of Seven Fish, a tradition from Southern Italy and carried over to North America, is observed in many homes. The main meal is followed by salad, fresh fruit, desserts that include panetone (sweet bread with raisins and candied fruit), pandoro (cake), torrone (nougat) and assorted nuts.

On Christmas day, families attend mass and gather for a day of celebrating with family and friends dropping by to wish a Merry Christmas. A festive meal is prepared that includes brodo(soup), pasta, meats, salad, fruit, many specialties like pizze fritte with baccala (fritters stuffed with cod fish), pizze, Italian cookies, biscotti and regional specialties handed down from generation to generation.



St. Benedict's

Knights of Columbus Council # 11164

December 2022 Newsletter

All information about the St. Benedict's Knights of Columbus activities can be found on the **Sarnia Bluewater Roman Catholic Family of Parishes** web page at [St. Benedict KofC](http://www.st-benedictkofc.ca)

Contact us through:

Grand Knight

Léo Mayer

e-mail – gk11164@ontariokofc.ca

Cell phone – 519 331-7700 (call or text)

Financial Secretary

Greg Pinder

e-mail – fs11164@ontariokofc.ca

Cell phone – 519 337-2511 (call or text)

Follow us on Facebook at <https://www.facebook.com/Knights-of-Columbus-St-Benedict-Council-11164-Sarnia-109218710960306>

Council Meetings

The St. Benedict Knights of Columbus will be taking a break over the summer months. Special meetings will be held to plan our Faith in Action activities for the next fraternal year.

Our **regular Council meetings** will resume in September and will be held on the 1st Tuesday of the month at 7PM at St. Benedict's church hall.

Join Us Today

Become an online Knights of Columbus member for free. Visit [KofC.org/join us](http://KofC.org/join-us) Now through June 30, 2022, enter code **BLESSEDMCGIVNEY** for a FREE one year membership.

Knights of Columbus Community Breakfast

A big thank you to all those that attended our Sunday morning breakfast on November 20th at St. Benedict church hall. Your community support is greatly appreciated.

Knight of Columbus Support Christmas Hamper Program



The St. Benedict Knights of Columbus donated \$2500 to the St. Benedict St. Vincent de Paul Society as part of the Knight's **Food for Families** service program. Proceeds of the donation were raised from the Knights by -monthly meat bingos. St. Vincent de Paul representative Loraine Micheili accepts the cheque from Grand Knight Léo Mayer. Loraine said the *"The donation is greatly appreciated as the money will go toward Christmas hampers in the form of a grocery store gift card. Our hope is to bring joy to many needy families with the gift of a Christmas dinner."*

KofC members also volunteer over 500 hours annually at the local food banks in Sarnia.

New Knights of Columbus Members



CONGRATULATIONS to our newest members of the St. Benedict and St. Thomas d'Aquin Knights of Columbus Councils.

Two new members were vested to 3rd Degree status by attending a onetime Exemplification Ceremony held on Sunday November 6th, 2022, at St. Benedict church hall. **Congratulation** to Brothers Abin and Enrique.

If you or know someone who are interested in joining the KofC, we are offering one year of

FREE online membership to men who join online. Just use promo code **BlessedMcGivney** when signing up at kofc.org/joinus Act now!

Knights of Columbus distribute winter coats to local children

"Do you know what happens to a student who doesn't have a winter coat, and it's cold outside? ... they don't go to school"- Alex Johnstone, Chair of the Hamilton-Wentworth Public School Board

As the weather starts to get cold, the Knights of Columbus in Sarnia and Bright's Grove along with the support and generous donation of the CN Pensioners Association heat up their commitment to the community with free winter coats. Today, fourteen percent of Canadian children live in poverty. As a result, many families cannot afford to provide even the necessity of a warm winter coat. Knights of Columbus and CN Pensioners aim to fix that. They recently donated 132 winter coats between sizes 3 to 18 through the **Coats for Kids** program. Coats are distributed by appointment only through the St. Vincent de Paul Society by **calling 519 337-1058**.

Making the presentation to St. Vincent de Paul Society volunteers Valerie Barcroft and Sue Platt are members of the St. Benedict KofC Council # 11164, St. Michael KofC Council # 10102 and St. Peter's at Queen of Peace KofC Council # 11128.





Knights of Columbus®

Scan QR to buy ticket



2022 Ontario Charities

50/50 Autumn Draw

In support of Coats for Kids Ontario



**EARLY BIRD
DRAWS**

November 1 and
December 1
at 9:00 a.m.

1st draw for \$500
2nd draw for \$250
3rd draw for \$250

KofC 50-50 Autumn Raffle

OCT-NOV-DEC – 2022

Do not delay in purchasing your Knights of Columbus 50-50 online raffle ticket to be eligible for the November and December 1st **early bird draws of \$500, \$250 and \$250.**

To direct your support to the Sarnia St. Benedict's KofC Council # 11164, scan the QR code or follow the link <https://www.kofcontario5050.com> to purchase your 50-50 raffle ticket.

Select "**Sarnia St. Benedict 11164**" or any other participating KofC Council in Sarnia and Brights Grove under "**Organization**" box. After each early bird draws, your ticket is still valid for the **Jackpot** draw on September 30th. All proceeds go to local charities.

Thank you to those who have already purchased tickets

*The St. Benedict Knights of Columbus wish all parishioners, families,
and friends to ...*





St. Joseph Church

*Coming
Soon*

Divine Mercy Free Store

When Catholics serve others, they give witness to Jesus Christ. As acts of love that help us care for the needs of others, the Works of Mercy are an opportunity for us to give witness to Christ. Jesus entrusted his followers the responsibility of caring for others and one way we can fulfill this responsibility is by performing Works of Mercy.

Mercy is one of the fruits of charity, which enables us to show love and compassion to those who are suffering in any way, whether in mind, body, heart or soul.

Divine Mercy Free Store will seek to lower barriers to access for one of the most basic needs in our community namely the need for clothing. Providing this access is just one tool to help assist the needy in our community.

- Divine Mercy will be operated out of St. Joseph Church Hall
- Access to the store will be from the Devine Street entrance only and the doors to the upstairs sanctuary will be locked
- Donations of new and very gently used winter clothing for children, youth and adults are needed. Due to limited storage space we will be seeking Spring and Summer donations next year.
- All items will be given away free of charge
- Divine Mercy will provide an opportunity for parishioners to get involved by donating clothing items or helping out in the store
- Divine Mercy will also provide an opportunity to not only give clothing items to the needy such as coats, hats, mitts, scarves, warm clothes, winter footwear and blankets, it will also allow us the opportunity to share the Word of God with visitors to our store as we treat them with dignity and compassion

For more information, please contact Bill Nelson bnelson1959@yahoo.ca
or Lori Hoekstra hoekstralori5@gmail.com

*Jesus asks us to care for each person in a spirit of loving service
knowing that we are really loving and caring for Christ who,
through the Holy Spirit, lives on in every person.*