



ST. LAURENCE LADIES GUILD

“Here to serve, not to be served” Matthew 20:28

3100 Sweetwater Blvd., Sugar Land TX 77479

Ladies Guild Web Site: <http://stlaurence.org/index.cfm?load=page&page=230>



October 2016 NEWS & ACTIVITIES

Hello Ladies!

What a great September meeting we had! It was wonderful to see so many familiar faces and so exciting to see so many new ones too! We've gotten "back on the trail" in a great way!

You should have received an email about visiting the Door of Mercy at St. Theresa's as a group on either Saturday, October 8th or 22nd. Prayfully consider going on one of those days. Mercy and graces abound, especially during this Jubilee Year of Mercy, and visiting the Door of Mercy is one more way we can receive what the Lord so eagerly wants to give to each of us.

Have you accepted Father Drew's challenge? As part of our parish's focus on ways to learn and grow in our faith, Father Drew is challenging each and every one of us to read one of the four Gospels in a thoughtful, attentive, discerning way. Go to the parish website www.stlaurence.org and check out the September 25th bulletin for more information.

I hope to see all of you again at our next meeting which is Thursday, October 20th at 6:30 pm in the Parish Hall. We'll be hitting the "trails of autumn" as we prepare seasonal gifts and snacks for the folks at a local nursing home. Bring a snack to share and you could win a fun door prize. Come join us!

Tina Dougherty
Ladies Guild President
2016-2017

"Behold, I make all things new again."

Ladies Guild "Shop Till You Drop"

We have openings for vendors at our annual "Shop Till You Drop" from 6-9pm, on Thursday, November 17. If you would like to be a vendor, please directly contact Deb Hernandez at 713-504-9233 or at debhernandez31@gmail.com.

TRAILS OF AUTUMN! TREATS & TREASURES!

Share the joy of the Autumn Season at our monthly meeting on Thursday, October 20th, at the St. Laurence Parish Hall with socializing beginning at 6:30 pm. Enjoy Fall Fellowship as we creatively bag treats & treasures for residents of a local health care center/nursing home for a seasonal service to others. We are asking for donations of 'travel sized' toiletries for our treasure bags. Items in Need: toothbrushes, toothpaste, mouth wash, lotion, small soaps, shampoo & conditioner. Please bring an appetizer and/or dessert with some *Fall flare and flavor* to share at the meeting. Beverages are provided.

Also, SAVE THE DATE! On Friday, October 28th @ 2:30 pm, join us on the autumn trail to deliver the bags and enjoy a sing-a-long with some of the residents! Please meet at the Sugar Land Health Care Center, 333 Matlage Way, Sugar Land, TX around 2:15 pm.

Sue Garcia and Sharon Gonzales

RECEPTIONS

Receptions is off to a fast start. The celebration of ministries (formerly ministry fair) was our first duty this year. A big thank you to Michelle Porth and Lucy Maldonado for their help putting this together. Another big thank you to Evelyn Williams, Cara Turner, Jen Reyes and Barbara Williams for their help at Deacon Al's retirement reception. Hospitality Sunday was also a great success thanks to Maureen Ambrocik and Lucy Maldonado. Great working with you ladies.

Essie Burgess
Julie Badrick
Receptions chairs

Prayerfully consider serving as
Ladies Guild vice-president.

SPIRITUAL

Teresa Humphreys

October : The Holy Rosary, Guardian Angels, and All Hallows' Eve

Pope Leo XIII personally started the practice of devoting October to the Rosary devotion. In 1883, mindful of the Rosary's power to strengthen faith and foster a life of virtue, he admonished the faithful to dedicate the month of October to the Blessed Virgin through the daily recitation of her Rosary in the presence of the Blessed Sacrament, in order to obtain through her intercession the grace that God would console and defend His Church in her sufferings. The Memorial of Our Lady of the Rosary is celebrated on October 7.

October 2 the Church celebrates the role of Guardian Angels. We should show devout gratitude to God for placing these angels at our service. Having a guardian should give us confidence during all of life's difficulties. Every Catholic should know the *Angele Dei* (Angel of God) prayer and pray it often. The *Directory on Popular Piety* suggests that families pray it at morning and evening prayers or after the Angelus.

This last day of October on the secular calendar is second only to Christmas in commercial preparations. The secular festivities center on ghouls, witches and devils, but the Christian counterpart focus on the communion of saints. All Hallows' Eve or Halloween heralds the month of November with emphasis on the Communion of Saints, especially the Church Suffering (the Poor Souls in Purgatory) and the second coming of Christ or *parousia*.

The Hail, Holy Queen: Hail, holy Queen, Mother of Mercy! our life, our sweetness, and our hope! To thee do we cry, poor banished children of Eve; to thee do we send up our sighs, mourning and weeping in this valley, of tears. Turn, then, most gracious Advocate, thine eyes of mercy toward us; and after this our exile show unto us the blessed fruit of thy womb, Jesus; O clement, O loving, O sweet Virgin Mary.

Angel of [God](#)
My guardian dear
To Whom His love
Commits me here
Ever this day
Be at my side
To light and guard
To rule and guide. Amen

A Prayer for the Souls in Purgatory
O gentle Heart of Jesus, ever present in the Blessed Sacrament, ever consumed with burning love for the poor captive souls in Purgatory, have mercy on them. Be not severe in Your judgments, but let some drops of Your Precious Blood fall upon the devouring flames. And, Merciful Savior, send Your angels to conduct them to a place of refreshment, light and peace. Amen

Membership

By Jennifer Reyes and Cara Turner

OCTOBER BIRTHDAYS

Shirley Corbett
Karen Goltzman
Carol Griesser
Luanne Marconi
Judy Mills
Tammy Noe
Linda Towle
Barbara Williams

FUNERAL MINISTRY

Carol Giardina, Chrissy Mitchell,
Judy Schockling and Kate Whitehead

Thank you to the following ladies for assisting with food and serving at 1 funeral reception for the month of September. Thanks so much to all who assist families in their time of need!

Elaine Aleman	Jane Braun	Connie Chandra
April Davis	Sonia Erdeljac	Carol Giardina
Sharon Gonzales	Margie Grier	Mary Jane Hess
Janet Hill	Joanne Hresko	Jean Jablonski
Sue Kulha	Michelle McGinnis	Elia Nava
Tho Nguyen	Becky Pascual	Mary Thompson
Barbara Williams		

These names were inadvertently left off last month's newsletter from the funeral receptions during the summer months.

Theresa Neal	Rosemary Newlin	Tho Nguyen
Marie Niccolai	Tammy Noe	Joan O'Daniel
Becky Pascual	Carmen Perello	Edith Personette
Nancy Powers	Amy Reaser	Jennifer Reyes
Donna Romaine	Lois Sassin	Cherie Schmoie
Judy Schockling	Anna Silver	Holly Simonich
Toni Slusser	Norma Spaulding	Gloria Staszak
Lyn Stefans	Kathy Strandburg	Amy Stugart
Cheryl Suter	Julie Thomas	Mary Thompson
Glenda Trevino	Joan Tyler	Devoni Wardlow
	Catherine	
Mary Lou Warren	Weisbrodt	Pam White
Kate Whitehead	Barbara Williams	Evelyn Williams

Meals that Heal provides meals to parishioners during a time of need, due to illness, surgery, or the birth of a baby.

We were very busy over the past 4 months providing 25 meals. I would like to thank the following who were willing to help: Kathryn Green, Holly Simonich, Carole Kanusky, Pat Sumner, Susan Garcia, Sandra Mendez, Cathy Gottlieb, Kathy Hensler, K Lavery, Joan Gerosa, Rachel Dooley, Rose Carmouch, Teresa Humphreys, Lois Sassin, Maureen Saenz, Adrian Garner, Norma Spaulding, Devoni Wardlow, Esperanza Velasquez, MaryAnne Taleb, Arleen Kluepfel and Lisa Barron.

This is a very rewarding ministry, as the recipients are so thankful. Remember, your meal does not need to be home cooked, pick up and deliver will work just fine. If you are not receiving notices to provide a meal, please contact me. 281-980-5851 or jzodaniel@yahoo.com

Essie Burgess used the following two recipes to make the cakes at our last meeting.

WHITE TEXAS SHEET CAKE

Recipe type: Dessert
Serves: 24

INGREDIENTS

- Cake:
 - 1 cup (2 sticks) butter (I used salted)
 - 1 cup water
 - 2 cups All-Purpose flour
 - 2 cups sugar
 - 2 large eggs, beaten
 - ½ cup sour cream almond extract (or vanilla)
 - 1 teaspoon baking soda
- Frosting:
 - ½ cup (1 stick) butter (I used salted)
 - ¼ cup milk
 - 4½ cups powdered sugar
 - ½ teaspoon almond
 - 1 teaspoon extract (or vanilla)

INSTRUCTIONS

1. Preheat oven to 375 degrees F. Grease a 15"x10"x1" baking pan.
2. In a medium sized saucepan, bring butter and water to boil.
3. In a large bowl, combine flour and sugar. Mix. Add in eggs, sour cream, almond extract (or vanilla), & baking soda. Slowly pour in the boiling butter/water mixture. Stir until smooth.
4. Pour into greased baking pan. Bake at 375 degrees F. for 20-22 minutes or until golden brown & toothpick inserted in center comes out clean. Cool cake for 20 minutes.
5. For Frosting: In a mixing bowl add powdered sugar & almond extract & set aside.
6. In a medium sized saucepan, add ½ cup butter and ¼ cup milk. Bring to a boil. Remove from heat, and pour into bowl of powdered sugar/almond extract. Stir until smooth and combined. Spread over warm cake. (If frosting is too thick add a little extra milk)



The Best Chocolate Sheet Cake. Ever.

PREP TIME:

20 Minutes

DIFFICULTY:

Easy

COOK TIME:

20 Minutes

SERVINGS:

24 Servings

INGREDIENTS

•FOR THE CAKE:

- 2 cups Flour
- 2 cups Sugar
- 1/4 teaspoon Salt
- 4 Tablespoons (heaping) Cocoa
- 2 sticks Butter
- 1 cup Boiling Water
- 1/2 cup Buttermilk
- 2 whole Beaten Eggs
- 1 teaspoon Baking Soda
- 1 teaspoon Vanilla

•FOR FROSTING:

- 1/2 cup Finely Chopped Pecans
- 1-3/4 stick Butter
- 4 Tablespoons (heaping) Cocoa
- 6 Tablespoons Milk
- 1 teaspoon Vanilla
- 1 pound (minus 1/2 Cup) Powdered Sugar



INSTRUCTIONS

Note: I use an 18x13 sheet cake pan.

In a mixing bowl, combine flour, sugar, and salt. In a saucepan, melt butter. Add cocoa. Stir together. Add boiling water, allow mixture to boil for 30 seconds, then turn off heat. Pour over flour mixture, and stir lightly to cool.

In a measuring cup, pour the buttermilk and add beaten eggs, baking soda, and vanilla. Stir buttermilk mixture into butter/chocolate mixture. Pour into sheet cake pan and bake at 350-degrees for 20 minutes.

While cake is baking, make the icing. Chop pecans finely. Melt butter in a saucepan. Add cocoa, stir to combine, then turn off heat. Add the milk, vanilla, and powdered sugar. Stir together. Add the pecans, stir together, and pour over warm cake.

Cut into squares, eat, and totally wig out over the fact that you've just made the best chocolate sheet cake.

Pope Francis has proclaimed this year the Jubilee Year of Mercy, which ends November 20th. You can go to www.thedivinemercy.org and www.sugarlandcatholic.com to learn about the Jubilee Year of Mercy, the Door of Mercy, and the special plenary indulgence that can be received.

I would like to invite each of you to walk through the Door of Mercy at St. Theresa's church in Sugar Land on Saturday, October 22nd. Some of the requirements for the special plenary indulgence are confession and receiving the Holy Eucharist. It is not necessary that all of these occur on the same day but you are invited to do so if you wish. The plan would be to go to confession at St. Theresa's church, which begins at 3:15 p.m., walk through the Door of Mercy, attend Mass at St. Theresa's church at 5:00 p.m., and then go out to dinner. Those interested could meet at St. Theresa's church or meet in the St. Laurence church parking lot at 2:15 p.m. to go to St. Theresa's church together. If you would like to do this, please let Tina Dougherty know at our next meeting so she can help coordinate this event.