Saint Joseph Roman Catholic Church

200 CARLTON AVENUE , WASHINGTON, NEW JERSEY 07882

"Everyone who acknowledges me before others, I will acknowledge them before my Father." - Matthew 10:32



Parish Office/Rectory 908-689-0058
Fax 908-689-3436
W7.1 · · · · · · · · · · · · · · · · · · ·

Website ------ stjosephwashingtonnj.org

Open Monday - Friday... 9:30 am - 12:00 noon & 1:00 - 4:30 pm After 4:00 pm, by appointment only.

> **Parishioner on the Move** Please notify the Parish Office.

PASTORAL & SUPPORT STAFF

Rev. James A. Kyrpczak Pastor
Paul FlorDeacon
Edmund M. Hartmann, JrDeacon
Laura A. Torres Parish Secretary
Mrs. Joyce Rock Director of Religious Education (DRE)
Shirley A. Firling Director of Sacred Music
James Mc Aloon Pastoral Council Chairperson
James McAloon Trustee
John Rolak Trustee
Anthony Tomeski Web Master
Bob Opdyke Finance Council Chairperson
Sonia Amparo ArevaloHispanic Committee Chairperson

RELIGIOUS EDUCATION / 908-689-0093

Tuesday: 5:30 - 6:30 pm / **Grades:** 1, 2, 3, 4 7:00 - 8:00 pm / **Grades:** 5, 6, 7, 8

SAINT JOSEPH CEMETERY / 908-689-0058

12 Jackson Valley Road • Washington, New Jersey

SACRAMENTAL & PRAYER LIFE

Sacrament of Eucharist/Mass

Saturday Vigil	5:00 pm
Sunday	7:30 & 11:00 am
Spanish Mass	9:00 am
Daily Mass	9:00 am
Holy Days	9:00 am & 7:00 pm

Sacrament of Baptism

Expectant parents are requested to attend a Baptism Preparation Session prior to the birth of the child. Please pre-register with the parish office. The sessions are held on the 1st Wednesday of each month at 7:00 pm in the Meeting Room. Baptisms are held the 2nd Saturday of each month at 11:30 am at the church.

Sacrament of Penance

The Sacrament of Penance is celebrated on Saturday from 4:00 to 4:45 pm in the reconciliation chapel.

Sponsorship/Eligibility Forms

Only registered and practicing Catholics can receive a letter attesting to their sponsorship eligibility. One must request the form from the parish office prior to being a sponsor. The form will then be mailed or picked up at the parish office.

Sacrament of Marriage

Couples planning marriage are requested to make an appointment with the Pastor. Arrangements should be made one year in advance.

OUR MISSION STATEMENT

We, the parish family of Saint Joseph Church, are brothers and sisters in Christ. Under the Guidance of the Holy Spirit and through the nourishment of the sacraments, we are called to love and serve in His name. We will promote the Kingdom of God to all, through education, witness, service and worship, by giving of our time, talents and treasures.

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TWENTY-FOURTH SUNDAY IN ORDINARY TIM				
	September 17, 2023			
0	Mass Intentions for the Week			
Saturday	<u>September 16</u> Saints Cornelius and Cyprian			
5:00pm <i>r/o</i>	Jim & Barbara McAloon <i>Family</i>			
Sunday	September 17 <u>Twenty-Fourth Sunday in</u> <u>Ordinary Time</u>			
7:30am <i>r</i> /o	+Thomas Ungiran Yvonne Plakotaris			
9:00am <i>(Spanish)</i>	People of the Parish			
11:00am <i>r/o</i>	+Joe Clark <i>Family</i>			
Monday	September 18			
9:00am <i>r/o</i>	+Bill & Rosalie Wargin Terry & Karole Bradunas			
Tuesday	September 19			
9:00am <i>r/o</i>	+Lee Heinzelman Norbert Bozek			
Wednesday	September 20 Saints Andrew Kim Tae-gon and Paul Chong Ha-sang and Companions			
9:00am <i>r/o</i>	Dorothy Mozulay Carolyn Quinn			

Thursday	September 21 Saint Matthew
9:00am <i>r/</i> o	+Elizabeth & Felix Smith The Lusardi Family
Friday	September 22

9:00am +Martin Rock r/o Joyce Rock & Sons

PLEASE PRAY FOR THE SICK:

Saria Adria, Greg Aurigemma, Willie Baker, Paticia Baroz Adrianna Berrios, Benjamin Boschen, Alexis Capozzoli, Eric Chiarulli, Kathy Chiarulli, Nicholas Cottone, Kristine Rheh Cy, Ársenia Del Rosario, Jill Dubay Gerry Farhan, Anthony Francisco, Joseph Gallagher, Julie Galloway, Peter Garon, Francine Gore, Kerry Groff, Tony Groff, Charles Hemsel, Donna Hewa, Carol Hutchins, Jane Jenkins, James Herring, Sharon Lawson, The Lewis Family, Nina Lopez, Christine Mathews, Barbara McAloon, Ann McComb, Robert Meleo, Denise Melious, Emma Parrales, Luigi Paterno, Rose Reddan,Charles Roseberry, Angelo Saccos, Dave Scott, Dawn Scott, Nicholas Torres, George Trimarche, James Todd, Woody Wagner, Daniel Walker, Joey Yangco, Emma

WEEKLY OFFERING				
WEEKLY COSTS:				
Church Expenses:		\$6,464.00		
September 3 / 4		\$6,712.00		
Electronic Giving		1,412.00		
	Total	\$8,124.00		
Weekly Surplus / (Deficit)		\$1,660.00		
<u>September 9 / 10</u>		\$4,880.00		
Electronic Giving		1,247.00		
Other Donations		200.00		
	Total	\$6,327.00		
Weekly Surplus / (Deficit)		(\$137.00)		
Diocesan Peter's Pence		\$670.00		

BISHOP'S APPEAL

Our Bishop's Annual Appeal Goal this year is once again \$28,000.00. So far, this year, as of September 1, our parish has pledged \$18,117.60 which represents 64.71% of our goal.

CAPITAL CAMPAIGN UPDATE

According to information received this past week from Giving Trend, the company administering our Capital Campaign the total amount pledged to the campaign as of August 22 is: \$450,990.71. The total amount that has been paid is: \$363,399.71

Our goal is to reach \$600,000. So far expenses (including Giving Trend fees, last year's Bishop's Appeal goal and replacement of the Parish Center HVAC units) amounted to \$123,398.00. That means our adjusted cash-on-hand is: \$240,001.71

OUTREACH MINISTRY.....LOOKING AHEAD

2023 Outreach Thanksgiving Program This year we are once again helping feed the people in our community. Along with other churches in the area, we will be contributing \$50 (2 - \$25 ShopRite gift cards) per family for a Thanksgiving dinner. We are hoping that Saint Joseph Parish can sponsor 25 families.

We will have sign-ups the weekends of October 14/15 and October 21/22. We would like to have the gift cards returned the weekends of October 21/22 and October 28/29. They can be put in the offertory basket. If you have any questions, please contact Karole Bradunas 908-907-7765 or kbradunas@comcast.net

Thank you again for your generous support!

FROM THE PASTOR

Dear Parishioners of Saint Joseph,

It's my intention and hope, that this column will help all of you to get to know me a little better on a more personal level, since I'm still new here at Saint Joseph's. This is the type of thing that occupies some of my time apart from parish duties.

This past week, with the Fall weather upon us, I decided it was time for some homemade chicken noodle soup, my mother's recipe.

I usually start with locally raised organic chicken from a nearby butcher. Sometimes I use a whole chicken usually cut up, but not always. Other times, just chicken parts. This time I used chicken thighs, not locally raised, as the basis for the soup. I start by rinsing the chicken and removing excess fat. Then, I bring the chicken to a boil in a large pot of water. During this stage I continually remove the scum that rises to the top of the water as it heats.

The next stage, after the water comes to a full boil, is to lower the heat to a simmer. At this point I add one heaping teaspoon of low sodium *Better Than Bullion* made from roasted chicken. I also add about twenty to twenty-five whole black peppercorns, two bay leaves and some cut-up onion.

While the soup is cooking for about an hour or so, I cut up a few carrots and celery sticks. Then, when the soup is well-cooked, I add the carrots and celery. I then let the soup cook for about another twenty to thirty minutes until the vegetables are softened.

In the meantime, I bring a separate pot of water to a full boil after which I add egg noodles, usually the fine noodles, but sometimes the wide. I then lower the heat on the noodles until they're cooked. These get strained and ready to add to the soup later. When the soup is ready, I remove the chicken from the pot and then from the bones. While most people would remove the skin from the chicken, I cut it up and add it to the soup, the best part! Once this is done, I remove the vegetables and then use an oil separator to remove the grease from the chicken broth. In a bowl, I put noodles topped with chicken and vegetables and finally broth for a delicious hot meal on a day when the temperatures are beginning to drop.

The rest of the soup I portion out into plastic food storage containers. I always put the noodles on top so that they don't soak up the broth and turn to mush. Then I place the sealed containers into the freezer so that I can have a quick meal on some other days.

I never use just white meat in the soup since, while it may be healthier, is also a little too dry.

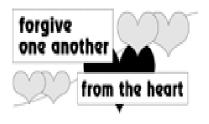
Especially, at this time of year, but also at anytime, I always enjoy a hearty bowl of homemade chicken noodle soup, my mother's recipe!

In Christ,

Father James

RELIGIOUS EDUCATION

God's blessings to our Catechists and Aides as we celebrate Catechetical Sunday. Thank you for all that you do to assist in our Religious Education program.





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