# 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
Website stjosephwa	shingtonnj.org
Parish Email	

-----stjosephchurch1871@gmail.com

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

Very Rev. Guy W. Selvester, V.F Pastor
Paul FlorDeacon
Edmund M. Hartmann, JrDeacon
Laura A. TorresParish Secretary
Mrs. Joyce Rock Director of Religious Education (DRE)
Shirley A. Firling Director of Sacred Music
James Mc Aloon Pastoral Council Chairperson
Jim McAloonTrustee
John RolakTrustee
Anthony Tomeski Web Master
Bob Opdyke Finance Council Chairperson
Jose Santiago Cemetery Committee Chairperson & Hispanic 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, 12:10 & 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 and Wednesday from 7:00 to 7:30 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.

# TWENTY-NINTH SUNDAY IN ORDINARY TIME

October 22, 2023



Saturday October 21

5:00pm +Florence Kelly

The Clark Family

Sunday October 22

**Twenty-Ninth Sunday in** 

**Ordinary Time** 

7:30am +Peter & Elizabeth Hannon

> Johanna Lynch r/o

9:00am People of the Parish

(Spanish)

11:00am +Mary Williams

r/o Maryellen Hudock

Monday October 23

9:00am +Arthur Peter

Jim & Barbara McAloon r/o

**Tuesday** October 24

9:00am +Barbara Schaare

r/o Maryellen Hudock

Wednesday October 25

9:00am r/o

+William Blockus Jeff Paliscak & Family

**Thursday** October 26

+Marilyn Russo

r/o Edie & Bob Callahan

Friday October 27

9:00am +Darlene E. Finnegan

r/o The Torres Family

### PLEASE PRAY FOR THE SICK:

Saria Adria, Greg Aurigemma, Willie Baker, Patricia Baroz Adrianna Berrios, Benjamin Boschen, Alexis Capozzoli, Eric Chiarulli, Kathy Chiarulli, Capozzoli, Eric Chiardili, Katry Chiardili, Nicholas Cottone, Kristine Rheh Cy, Arsenia 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, Maureen Milletich, 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		
October 7 / 8		\$6,552.00		
Electronic Giving		1,347.00		
Other Donations		300.00		
	Total	\$8,199.00		
Weekly Surplus / (Deficit)		\$1,735.00		
October 14 / 15		\$5,458.00		
<b>Electronic Giving</b>		2,949.00		
_	Total	\$8,407.00		
Weekly Surplus / (Deficit)		\$1,943.00		

# **OUTREACH THANKSGIVING COLLECTION**

A huge Thank You to everyone who signed up to participate in the Thanksgiving food collection. We wanted to get 25 families, but our parish signed up to sponsor 35 families! What a wonderful gift. Please return all gift cards to the Parish Office or the offertory basket by Sunday, October 29-

# **OUTREACH CHRISTMAS COLLECTION**

A few parishioners asked us if we were doing a Christmas gift card/food collection, as well as a Giving Tree. Yes, we are! We will be doing the same 2 (\$25) ShopRite gift cards for 25 families, as well as a Giving Tree.

The Giving Tree will be displayed the beginning of November and all gifts should be returned before December 1. We will have food sign ups the weekends of November 4/5 and November 11/12 with all cards due back to us by November 26.

Thank You again for your generosity! If there are any questions, please contact Karole Bradunas 908-907-7765 or kbradunas@comcast.net

# **FOOD PANTRY VOLUNTEERS**

We are in need of additional volunteers at the food pantry. Our church assists on Tuesdays from 9:15am - 11:00am at the Presbyterian Church in Washington.

Please call Laura at the Parish Office and leave your name and phone number for more information.



# **FROM THE PASTOR**

Just now, Wednesday morning, when this column is due each week for the bulletin company, I was heading to the kitchen when Laura reminded me about my column. Yesterday, I had purchased the necessary ingredients for potato leek soup. So now, I'm first writing this column and then I'll proceed to the kitchen. Here's how it's done:

I use three large leeks or four medium sized for the soup. I first cut off the roots and then most of the green tops leaving only a little of green. Usually, I end up with a 6-8 inch section of each leek. Then I cut into the leek length wise, but only half way through; and then run each one under cold water separating the layers slightly with my thumbs to clean out any soil. Finally, pat them dry with paper towels.

On the cutting board (I use the one given to me by my mother when she was still alive), cut the leeks, cross wise, into ¼ inch sections (a lot of sections from three or four leeks; a big pile of cut up leeks). In an 8-Quart soup pot I melt a couple of tablespoons of butter and then sauté the leeks on medium/low heat stirring occasionally for about ten minutes.

Usually while the leeks are softening (and I do not want to brown them!), cut up about two pounds or so of yellow potatoes. First skin them and then cut them into ½ inch cubes. (Please note that if the leeks available at the time of purchase are presented for sale in bunches of two large leeks, then I purchase two bunches and with four large leeks I will use about 2 3/4 pounds of potatoes. I weigh them on a handy-dandy kitchen scale that my sister gave me last Christmas. This particular scale even zeros out after you place a bowl on it so that you can weigh the potatoes in the bowl and get an accurate measurement of weight without having to do the math.)

After the leeks have softened sufficiently (and filled the kitchen with a very appetizing aroma), I add low-sodium (since I am on a low-sodium diet) chicken broth to the pot. If I have it on hand, I use chicken broth that I made in the kitchen from the carcass of a chicken roasted in the rotisserie oven that my mother had given me before her death. Usually I add about 1 ½ - 2 quarts of chicken broth depending upon the amount of leeks and potatoes that have gone into the pot. Over the leeks, I first add one quart of broth, then the potatoes, I stir well and then add more broth to cover the potatoes sufficiently.

Finally, add a good sprinkle of marjoram or oregano, then a heaping ½ teaspoon of dried thyme (all this depends upon the amount of potatoes, leeks and broth that have gone into the pot. Add more or less accordingly). Also, instead of dried thyme, fresh thyme can be used. If you put two or three sprigs in, just make sure you fish them out later. Finally, two bay leaves (to be removed later). I

only started doing this recently, because I saw it on a cooking show, snapping the bay leaves to bring out the flavor before dropping them into the pot.

Lastly, a good stir, simmer on low heat until the potatoes are cooked through (about twenty-thirty minutes).

Now it's time to remove the bay leaves, and, if you used them, the sprigs of thyme. Then, remove about 1/3 third of the soup into a large bowl or other container and puree the rest of the soup. I used to put it into a Ninja blender that had belonged to my mother. This made for some extra clean up. When my sister found out what I was doing, she bought me (for Christmas) a KitchenAid hand-held blending device so that I could puree the soup right in the pot. You have to be a little careful of splatter, but it makes for much less clean up.

Then add the soup that had been removed back into the pot. This makes for a thickened broth with chunks of potato and pieces of leek for a well-balanced potato leek soup. As an option, add at the very end about ¼ cup of coarsely chopped fresh Italian parsley. I do not use salt, but you certainly might choose to do so. Usually, I add imitation salt (Nu-Salt) and a little fresh-ground pepper to the soup when it's in the bowl. Also, a dash of Tobasco or red chili sauce added to your bowl is another suggestion. I've tried this, but it didn't quite suit my preference.

It's a good time of year for a hot bowl of soup. If you decide to try this, I hope you enjoy!

God bless,

**Father James** 

### **MASS INTENTION REQUESTS 2024**

Mass intention forms for 2024 can be found in the Narthex. You may mail your intentions or stop in the Parish Office. Please note that Mass intentions cannot be placed over the phone.

### **RELIGIOUS EDUCATION**

A reminder that classes will not be held on Tuesday, October 31. Keep in mind that the following day Wednesday, November 1 is All Saints Day. Mass will be celebrated at 9:00am and 7:00pm.