17955 Leslie Street Newmarket, Ontario L3Y 9A4 PH: 905-853-5009 FAX: 905-853-9391

EMAIL: st.elizabethseton@rogers.com Website: www.stelizabethsetonparish.com

Mass Times Weekend Mass Schedule:

Saturday: 4:30pm Sunday: 8:00am, 9:30am & 11:00am

***Polish Mass:** 5:00pm on the last Sunday of each month.

Weekday Mass Schedule: Monday to Thursday: 9:00am

St. Vincent de Paul Society: 905-898-4264 Website: sjcses.blogspot.com

Catholic Community Servicesof York Region:905-770-7040Catholic Cemeteries:905-889-7467St. John's Cemetery905-889-7467

905-898-4137 ext. 226

New Parishioner? Welcome to St. Elizabeth Seton! If you would like to register, forms are available at the church entrance or the parish office. Parishioners with a change of address, please inform the Parish office. Envelopes may also be acquired at the office. Please introduce yourself to Fr. Roy Roberts after Mass!

> Parish Schools Good Shepherd School 905-895-0303 St. Elizabeth Seton School 905-853-0340 Our Lady of Good Counsel 905-478-4242 Sacred Heart High School 905-895-3340

St. Elizabeth Seton Parish

Second Sunday of Ordinary Time

January 17, 2021



Pastoral Team Fr. Roy Roberts, Pastor Deacon Marian Pawliszko Deacon Stephen Pitre

Parish Staff

Parish Administrator ~ Ann Lynch Sacramental Coordinator - Grades 2 & 7 ~ Jennifer McAvoy Rectory Administrator—Nancy Rojas

Regular Office Hours Mon. 9:00am—4:00pm Tues., Wed., and Thurs. 9:00am—8:00pm ~ Fri., 9am –1pm Sat. 2:00pm—6:00pm Sun. 8:00am—1:00pm



Sacrament of Reconciliation: Saturday ~ 3:00 - 3:30 pm Or By Appointment

Sacrament of Baptism or Marriage: Please contact the office.

For those interested in the Rite of Christian Initiation of Adults & Children of Catechetical age please contact Fr. Roy Roberts

Mass Intentions

Monday, January 18th 10am: John & Mary Carty Requested by: Carty Family

Tuesday, January 19th 10am: **Anthony Forbes** Requested by: Carty Family

Wednesday, January 20th 10am: Maria Bencardino Requested by: Cupe 1571

Thursday, January 21st 10am: **Alex Martin** Requested by: Susan & Mario Perek

Please know that Fr. Roy will continue to pray for these intentions

Offering Envelopes

The parish offering envelopes are available for pick up. Please call or email the parish office make arrangements for pick up. Unfortunately we are not able to mail out the envelope boxes out.

Nativities on display until the Feast of Candlemas Candlemas or the Feast of the Presentation of the Lord was the end of the Christmas season. In some places around the World, February 2 is the time to store away the Christmas decorations. In keeping with that ancient custom, we will display the Nativity Scenes until then



January 1 to 8	
Sunday Offertory	\$
SES Building Fund	\$

\$2,490.00 \$330.00

Month of December PAG

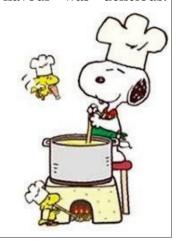
(Pre-authorized Giving)		
Sunday Offertory	\$3	3,865.14
SES Building Fund	\$	282.00
ShareLife	\$	240.00

THANK YOU FOR YOUR ONGOING SUPPORT DURING THESE UNPRECIDENTED TIMES. STAY WELL AND STAY SAFE. GOD BLESS.

Ruminations

I am already seeing Valentine's Day gifts and cards prominently displayed in the grocery stores and some of them have even pulled out some Easter stock. Now this is not really some new trend caused by the pandemic, but somehow it just seems so much more obvious. It could be that because of the restrictions and lockdowns, the grocery store and the gas stations seems to be my only outings. That being the case, the only source of retail excitement is to watch the season sections for something new. After all, the peanut butter is in its same place, and the soup is in the same aisle. On occasion the vegetable section might be altered with oranges being where the grapes were, but the hide and seek game is small consolation. What this means then is that those seasonal section changes are the only stimulation and entertainment available. The other day I had decided to make risotto. It is not that I am a big rice eater and I can go months without it. Maybe that is why on those unique occasions like Christmas and Easter, it seems like such a treat. I had tried making risotto once before when I had guests for dinner. Suffice it to say that I failed miserably and it has taken me a couple of years to muster the courage or the motivation to try it again in part because of watching some YouTube chefs. I have been watching one from a BBC morning show who has made me laugh out loud and one day he was making risotto claiming how simple it is. So off to the grocery store to pick up a certain type of rice "that all good chefs know is the only type that should ever be used." I also had to pick up some fresh mint and fresh parsley and chicken stock. I cleaned the counter and made room to dice the onions and garlic and cut up the mint and parsley while the stock was heating up. I tossed the onions and garlic into the frying pan and when that was ready, I added the rice. I toasted the rice with the mixture as "all good chefs know that this must be done." I started to ladle in the chicken stock and allowed the rice to absorb it and continued that process until the end of the stock. It smelled wonderful. Just toward the end, the parsley, mint and freshly grated parmesan cheese was added to make it creamy. I sat down with a nice piece of steak and a wine glass of Coke Zero and a beautiful scented candle burning. I had soft music playing in the background and I couldn't wait to dig in to the risotto. Along with grace before meals I added a little petition that the risotto had turned out okay and that I had conquered this culinary nemesis. I took a fork full, gave it a whiff for good measure and savoured it. It smelled delicious, it looked delicious and the flavour was delicious.

Unfortunately I had not conquered this dish. Once again the texture seemed to be under cooked, crunchy rice, and the only crunchy rice I like is Rice Crispy Squares. Another failure. Maybe I will just have to stop watching the YouTube chefs or stick to rice on those special occasions with Chinese food, or wait until my nephew, the Chef, gets back from his studies in Ireland so he can teach me. Good thing it is only 72 days until Easter. \mathcal{P}_{T} . \mathcal{R}_{04}



Announcements and Events...

Sacramental Corner......

Monkey Wrench

As they say, "the best laid plans of mice and men..." We have certainly had several monkey wrenches thrown into our plans. We are still waiting to celebrate confirmations for last year's group. We are waiting to be able to meet with this year's candidates for first communion and confirmation.

And we received our order form for ashes for Ash Wednesday, and palms for Palm Sunday. Last year we were not permitted to distribute the palms, but this year we will make them available for people to pick up. We will not be placing a full order so the number of palm branches will be limited.

We are awaiting direction from the Bishop in terms of distribution of ashes. It might be by drop in but we need to wait and see.

Stations of the Cross, that Lenten liturgical staple will be celebrated on the Fridays of Lent as usual starting at 7:00 pm. It remains to be seen if it can be done in person or will remain live streamed or maybe even both. Again we are waiting direction from the diocese and from the government.

There are a couple of other pokers in the fire to invite you to be able to make this Lent a very spiritual journey despite the absurdity of our times. Stay tuned.

New Carpeting Update

This past week, the Prayer Shawl ministry generously offered \$1,000 towards the new carpeting. Now with the CWG's \$5,000, the Knights \$2,500 (which may have increased after the general meeting after our deadline), the \$4,000 from the Fish Fry team, and the \$12, 550 dollars given to us so far brings us to over \$25,000 just shy of our required \$30,000 plus tax. We will see how next week goes and give the CWG and the Knights who are sponsoring this endeavour to go ahead and start the project as soon as possible. Thanks for your generosity.

2020 Tax Receipts

We have closed the books on 2020 and will be running the tax receipts over the next couple of weeks. Watch the bulletin for when they are done and available for pick up.

Recycle your Christmas Cards

Once again we are collecting old Christmas cards to help make gift tags for the Gift Wrapping Stations at the Mall. All the profits go to support Community Living Newmarket. They have already begun to make the tags for next year's gifts. You can

leave our used cards in our parish mailbox or call the Parish Office to make an appointment to drop them off.



Kindergarten Registrations

Kindergarten registration begins January 4, 2021 for the 2021-22 school year in all York Catholic elementary schools. We look forward to welcoming your child into our schools, where we emphasize academic success using a curriculum that is infused with the Gospel of Jesus Christ. Register online

at <u>www.ycdsb.ca/</u> admissions.



Your Cancelled Stamps are Valuable! Used postage stamps are collected and sold to stamp collectors and vendors. They generate money which is given to Redemptorist Fathers mission to help



Canadian Food for Children. During CoVid times please call ahead or email us and let us know when you would like to drop off your stamps. Collecting stamps can make a difference!

Still in the Grey Zone – Lockdown

The Parish Office is closed and the Staff are working remotely from home. To contact us, please email us at *st.elizabethseton@rogers.com*

Let us pray for the sick...

Alana Brown-Wallace Greg Quattrin Tarcisia Borg Warren Pettifer Mary Ann Ferrer Larry Yarush Alain Gerais Betty Loft Bruce Firth Helen Bromley Massimo Marcone Rosa Santos Judy MacDermott Kyle Elkie Maria Cavallini Ron English

Evelyn Walsh Merwyn Correa Sebastiao P. Henriques Molly Nabuurs Peter Aristotle Albina Barber Mary MacDonald Kathleen Todesco Joshua Perek Julia Purdham Donna Stea-Cutting Maria De La O -Mejia Judy Campbell Jennifer Ma Andy Dube Lindsay Sawyer

Zeny Jose Irene Zbyszyinski Edward LaPenta Adam Wood Mayling Meueses Frances Leggo Russel Scott Elizabeth Ryan Dave Dailey Lindsay Veltman Elcy Cerres Tony Vigliotta Francie Niekamp E. Turnbull Amy McBride Julitta Sookhai

