

Physical Address:
17010 NE 9th St.
Vancouver, WA
98684

Upcoming Events:

- Jan 5th Faith Formation Commission
- Jan 9th K4J
- Jan 17th Marriage Enrichment
- Feb 4th Love and Logic Classes begin

FAMILY UPDATES

Volume 1, Issue 5

December 21, 2008

New Year Resolution:

Follow that Star!

Wise Men Still Seek Him. You've seen the message on reader boards around town. Do you seek him? Do you see to develop your relationship with Christ? Do you even have time for that?

Are you spinning your wheels so that you can be a little more happy? What defines happiness for you?

Maybe have a little more money? Or maybe being able to take that Hawaiian vacation this year? If I just had more of *this* or less of *that*?

Check out Matthew Kelly's book, *The Rhythm of Life*, for a reflection on how

following the star can lead us to become the best versions of ourselves. Discover the way to happiness and make a plan to develop your rhythm of life.



The Adoration of the Magi

Unknown
German, Würzburg, about 1240
Tempera colors and gold leaf on parchment
7 x 5 5/16 in.

The miniature of the Adoration of the Magi is a cutting from a sequence illustrating the story of Jesus' life in a thirteenth-century psalter. The artist illustrated the visit of the three wise men from the East to pay homage to the newborn Jesus, as told in the Gospel of Saint Matthew.

<http://www.getty.edu/art/gettyguide/artObjectDetails?>

King Cake Recipe

- 2 envelopes active dry yeast
- 1/2 cup granulated sugar
- 1/4 pound (1 stick) unsalted butter, melted
- 1 cup warm milk (about 110°F)
- 5 large egg yolks, at room temperature
- 4 1/2 cups bleached all-purpose flour
- 2 teaspoons salt
- 1 teaspoon freshly grated nutmeg
- 1 teaspoon grated lemon zest
- 1 teaspoon vegetable oil
- 1 pound cream cheese, at room temperature
- 4 cups confectioner's sugar
- 1 plastic king cake baby or a pecan half
- 5 tablespoons milk, at room temperature
- 3 tablespoons fresh lemon juice
- Purple-, green-, and gold-tinted sugar sprinkles

Combine the yeast and granulated sugar in the bowl of a stand mixer fitted with a dough hook. Add the melted butter and warm milk. Beat at low speed for 1 minute. With the mixer running, add the egg yolks, then beat for 1 minute at medium-low speed. Add the flour, salt, nutmeg, and lemon zest and beat until everything is incorporated. Increase the speed to high and beat until the dough pulls away from the sides of the bowl, forms a ball, and starts to climb up the dough hook. If the dough is uncooperative in coming together, add a bit of warm water (110 degrees), a tablespoon at a time, until it does.

Remove the dough from the bowl. Using your hands, form the dough into a smooth ball. Lightly oil a bowl with the vegetable oil. Place the dough in the bowl and turn it to oil all sides. Cover with plastic wrap and set aside in a warm, draft-free place until doubled in size, about 2 hours.

Meanwhile, make the filling. In a large mixing bowl, combine the cream cheese and 1 cup of the confectioner's sugar. Blend by hand or with an electric mixer on low speed. Set aside.

Line a baking sheet with parchment paper. Turn the dough out onto a lightly floured work surface. Using your fingers, pat it out into a rectangle about 30 inches long and 6 inches wide.

Spread the filling lengthwise over the bottom half of the dough, then flip the top half of the dough over the filling. Seal the edges, pinching the dough together. Shape the dough into a cylinder and place it on the prepared baking sheet seam side down. Shape the dough into a ring and pinch the ends together so there isn't a seam. Insert the king cake baby or pecan half into the ring from the bottom so that it is completely hidden by the dough.

Cover the ring with plastic wrap or a clean kitchen towel and place in a warm, draft-free place. Let the dough rise until doubled in size, about 45 minutes. Meanwhile, preheat the oven to 350°F.

Brush the top of the risen cake with 2 tablespoons of the milk. Bake until golden brown, 25 to 30 minutes. Remove from the oven and let cool completely on a wire rack.

Make the icing. Combine the remaining 3 tablespoons milk, the lemon juice, and the remaining 3 cups confectioner's sugar in medium-size mixing bowl. Stir to blend well. With a rubber spatula, spread the icing evenly over the top of the cake. Sprinkle with the sugar crystals, alternating colors around the cake.

The cake is traditionally cut into 2-inch-thick slices with all the guests in attendance.

YIELD: 20 to 22 servings

The Role of the Christian Family In the Modern World:

Article 7

Living in such a world, under the pressures coming above all from the mass media, the faithful **do not always remain immune from the obscuring of certain fundamental values**, nor set themselves up as the critical conscience of family culture and as active agents in the building of an authentic family humanism.



Among the more troubling signs of this phenomenon, the Synod Fathers stressed the following, in particular: the spread of divorce and of recourse to a new union, even on the part of the faithful; the acceptance of purely civil marriage in contradiction to the vocation of the baptized to "be married in the Lord", the celebration of the

marriage sacrament without living faith, but for other motives; the rejection of the moral norms that guide and promote the human and Christian exercise of sexuality in marriage.

Questions to reflect on:

- What are the fundamental values that govern your family?
- What are the fundamental values of Catholicism?
- How can we better know and understand these values?
- How do we put these values into practice?

What is a King Cake?

The New Orleans tradition, begun in the 1870s, borrows heavily from European customs. As part of the celebration of Mardi Gras, it is traditional to bake an oval cake in honor of the three kings - the King Cake. The shape of a King Cake symbolizes the unity of faiths. Each cake is decorated in the traditional Mardi Gras colors: purple represents justice, green represents faith and gold represents power. A small baby, symbolizing the baby Jesus, is baked into each cake.

Questions and Answers for Week 11

Kindergarten: No Pages

First Grade: pg 8

Many people follow Jesus. Name some people in the New Testament that follow Jesus. **Peter, Paul, Pheobe, Mary**

Second Grade: Pages 57 Jesus taught in a special way when he was here on earth. What do we call the special way he taught? **Parables** He told a story of the Good Samaritan.

1. What did the Good Samaritan do for the man who was robbed? **Cared for his wounds, took him to an inn, paid for his care.**
2. Did the Good Samaritan love Jesus in this man? **Yes**
3. What does it mean to love God? **To put God before everything else.**
4. How can you be like the Good Samaritan? **Help others in need. Be a friend to those others don't want to be friends with.**

Third Grade: Pages 36 We have been given many gifts from God. What does God expect us to do with our gifts? **Use them to build up his Kingdom.**

Page 39 Name a parish organization that helps those in need. **Homebound Ministry** What do they do? **Take the Eucharist to those who can't leave their homes.**

Page 44 Why do we need to participate in our community? **So that we can help bring about God's Kingdom through love for out neighbor.**

Name a common good you can help promote in your community. **Bully Free Zone**

Fourth Grade: Pages 33, What are the Spiritual Works of Mercy? **Share Knowledge, Give Advice, Comfort Others, Be Patient, Forgive, Give Correction, and Pray for the Living and the Dead.**

What are the Corporal Works of Mercy? **Feed the Hungry, Give Drink to the Thirsty, Shelter the Homeless, Clothe the Naked, Care for the Sick, Help the Imprisoned, Bury the Dead.**

Name some ways YOU can live them out today. **Answers Vary**

Page 35 How can you be a witness to God's love? **Ex: Being kind to my brothers and sisters.**

How can you serve others? **Putting others before yourself. (Letting your sister be the first player on the Wii or bringing your mom a glass of water when you see hers is empty.)**

Fifth Grade:

No Pages