



Holy Cross
Connections

MERRY CHRISTMAS!



Holy Cross Church as seen on December 24, 2011



Taste and See the Goodness of the Lord!

By Fr. Jerry Stluka

In this Christmas issue of Connections, we share our favorite Christmas recipes. A variety of ingredients make up the delicious gifts we enjoy throughout this holy season of celebrating the presence (presents) of GOD WITH US.

Reconciliation: the wounds of sin and division are healed. God saves us and frees us from our slavery to sin.

Evangelization: the Good News of salvation brings light and joy to our world of darkness, gloom and sadness.

Christ: the Son of the Living God, is the COMMUNION of heaven and earth, humanity and divinity.

Incarnation: the Word of God becomes human and lives among us.

Payer: is playing before the Lord who is at home with us.

Eucharist: whoever eats this Bread of Life will live forever!

**MAY OUR GENEROUS GOD COME TO YOU AND THROUGH YOU THIS
CHRISTMAS AND ALWAYS!**

Newsnotes

Compiled by Sr. Anne Keenan



Congratulations to the following couples who recently celebrated the **Sacrament of Marriage** at Holy Cross.

- Drew Arasmith & Kyle SchimleySeptember 8, 2012
- Brandon Parageon & Brigid TracySeptember 12, 2012
- Michael Costantino & Jessica FleurySeptember 29, 2012
- Clayton Roblee & Jenn DugasOctober 06, 2012
- Adam Eltrich & Molly LambkaOctober 27, 2012
- Jason Davis & Lisa Okorowski.....November 03, 2012
- Jeff Rawson & Amy Beck December 01, 2012
- Adam Popilowski & Molly Schuetz December 15, 2012

RCIA/ Rite of Acceptance into the Catechumenate

On Sunday, December 2, 2012 we formally welcomed into the Catholic Community of Holy Cross the following adults who have completed the Inquiry Stage of the RCIA process. **Amanda Alheit, Linda Bonner, Wendi Bonner, Jason Davis, Antonio (Tony) Garcia, Matt Hedman, Heather Jahn and Yavonne McGarry**

These candidates, after prayerful discernment, have declared their intention and desire to become full members of the Catholic Church, and the Church in turn, accepts them as persons who intend to become its members. We ask that you keep them in prayer.

Baptisms

Colton Smith, child of **Joey and Tiffany Smith** was Baptised on Sunday, November 25, 2012. We welcome Colton as one of our newest members.

Congratulations to **Jamie and Eric Allen** whose child, **Everliegh Mae** will be baptized on December 9, 2012.

We are happy to announce that **Kylei Cook**, the child of **Sara and Jay Cook** will be baptized on Sunday, December 30, 2012. We welcome this newest member of our church family.



Dates to Remember

- Saturday, December 8, 2012..... Immaculate Conception 11:30 am Mass
- Sunday, December 16, 2012.....Reconciliation Service 3:00 pm at St. Dominic's
- Christmas Eve, Monday, December 24, 2012.....4:00 pm Mass**
- Christmas Day, Tuesday, December 25, 201210:00 am Mass**
- January 1, 2013.....Feast, Mary Mother of God: 11:30 am Mass
- January 6, 2013..... Epiphany of the Lord; OPEN HOUSE after each Mass



Holiday Recipes



My mom, Marian Evans, got this recipe from her mom, Iona Finley. It's been a holiday family favorite for the Finleys, Evans; and Sloanns for over 50 years. I hope you enjoy it at Christmas, Easter and Thanksgiving...

– Susan Sloan

Holiday Fruit Salad

Serves 8

- 1 15 oz. can pineapple chunks - reserve juices
- 1 15 oz. can mandarin oranges - reserve juices
- 1/4 cup chopped maraschino cherries - reserve juices
- 2 bananas chopped
- 1 cup red seedless grapes, halved
- 1/4 cup walnuts

Drain juices from fruit and add to saucepan. Add water to equal 1 pint liquid. Add 1 cup sugar and bring to a boil. Mix 1 egg + 3 tbsp. cornstarch with juice of one lemon and mix until smooth. When juice comes to a boil, add cornstarch mixture, whisking constantly until thickened. Remove from heat and cool. Cut up bananas and nuts and add to fruit and pour cooled glaze over fruit. Chill.

VANILLA STICKS

(May be cut in half)

- 4 egg whites
- 1 lb. 10X sugar
- 1 lb. almonds (Ground Fine)
- 1 tsp vanilla

Beat egg whites until stiff peaks are formed---add sugar and blend.
Separate about 1/4 for icing.
Add nuts to the reemaining 3/4 white mix.
Form into long strip, then cut crosswise into 3/4 in. strips.
Bake in a Slow Preheated Oven (275°) for 20 - 30 minutes.

– Mr. Eugene Baumert

The Ambrosia Salad was passed on by Tim's Mom and it remains one of his favorites. He has since made it for my Mom and family. He's not sure where the cheese cookies originated but it has grown to be one of our favorites as well.

– Kathy Sako & Tim Brown

Cheese Cookies

Makes about 30 cookies

- 1 C Sugar
- 1/4 C Feta, Ricotta, Goat, Cottage or similar cheese (I like the Feta the best)
- 1/4 C softened butter
- 1 tsp Vanilla
- 1 Egg
- 2 C flour
- 1/2 tsp baking soda
- 1/2 tsp salt

Mix dry ingredients (except for sugar) and set aside. Use a fork or food processor and as much of the sugar as needed to thoroughly incorporate the cheese. Blend with the remaining liquid ingredients and remainder of sugar. Gradually add the premixed dry ingredients until well blended. Form 1 - 1/4 in. balls and bake in a 325° oven (12 to 15 minutes) until surface cracks. DO NOT BROWN!

Ambrosia Salad

- 1 C sugar
- 1 16 oz. bag cranberries
- 1 bag mini marshmallows
- 1 15 oz. can crushed pineapple, drained
- 1 C whipping cream (measure before whipping)

Grind cranberries (works best with a meat grinder). Dissolve sugar in ground cranberries. Add pineapple. Mix well. Fold in marshmallows.

Whip cream and fold into mixture and chill.

– Kathy Sako & Tim Brown

My Great Aunt Ivy gave this cookie recipe to my mother. Each Christmas, Mom would bake the Haystacks at the same time as her Thumbprints to avoid wasting the egg yolks.

My brothers and I enjoyed helping her with the baking. We had a wonderful couple of days as we waited for Christmas Eve to arrive.

– Debi Matthews

Chocolate Puffs or Haystacks

From the kitchen of Ivy Simmons Giha

2 egg whites
 ½ c. sugar
 ¼ t. salt
 1 t. vanilla
 1 bag (6 oz.) semi-sweet chocolate morsels (melted)
 1 1/3 c. coconut
 ½ c. chopped walnuts

Beat egg whites until stiff. Add sugar gradually and continue beating until blended. Add salt and vanilla. Fold in melted chocolate, coconut, and nuts. Drop by teaspoon onto cookie sheet. Bake at 325 for 10 – 15 minutes. Makes about 2 dozen cookies.



Sour Cream Sugar Cut-Out Cookies

From the kitchen of Mickey Boyd

1/2 cup butter/oleo	1 egg
1 cup sugar	1 t vanilla
2 2/3 cups flour	1 t baking powder
1/2 cup sour cream	1/2 t baking soda

Preheat oven to 425°. Bake 8 to 10 minutes on greased baking sheet. Cream butter, sugar, egg and vanilla well. Alternate flour mixture with sour cream.



– Claire Miller

Dorothy Luzio's Famous Pizzelles

6 eggs	1 cup margarine*
3 1/2 cups flour	4 ts baking powder
1 1/2 cups sugar	2 Ts vanilla or anise

*don't use more than one cup and don't use oil substitute

Beat eggs, adding sugar gradually. Beat until smooth. Add cooled melted margarine and vanilla or anise. Sift flour and baking powder and add egg mixture. Dough will be sticky enough to be dropped by spoon. Drop one spoonful onto pizzelle maker and close lid until pizzelle is done.

– Claire Miller



Grandma's Apricot Squares

“a family favorite for years”

4 cups flour
 1 cup sugar
 1 cup margarine
 1 teaspoon salt
 1 teaspoon baking soda
 1 12 ounce jar apricot preserves
 1/4 cup breadcrumbs
 1/4 cup chopped walnuts
 1 teaspoon melted butter
 3 eggs

Combine flour, sugar, salt and baking soda. Cut in margarine, adding enough milk to make a pie crust-like dough of 'short' consistency and add two eggs. Roll dough (as for a pie) about 1/4 inch in thickness. Place half of the dough on a cookie sheet or a square cake pan. Spread dough with apricots and cover with the other half of dough, spread well beaten egg on the top crust. Then, combine mixture of breadcrumbs and chopped walnuts and melted butter. Spread atop crust. Place in oven at 350 degrees and bake for 20 to 25 minutes (or until golden brown). When cool, cut in bite-size squares, oblongs or triangles.

– Irene Probasco

Grandma Dreese's Doughnuts

2 cups mashed potatoes }
2 cups sugar } let these cool
4 Ts lard (salt)

3 eggs
1 cup milk
4 ts baking soda
1 T vanilla
6 cups flour

1/4 t. vinegar in lard

Cook enough potatoes (peeled & drained) to make 2 cups mashed.

Mix potatoes, sugar and lard, set aside to let cool. When cooled add eggs, milk, soda, vanilla and flour.

Roll dough onto a floured surface and cut doughnuts with a doughnut cutter.

Heat lard or Crisco, add vinegar. Use a candy thermometer and cook at doughnut stage.

- Claire Miller



Kolaches

8 oz. cream cheese softened
8 oz. butter softened
2 cups flour
Assorted jams, nut filling

Blend all ingredients well, form into ball, wrap and chill well. Work with approximately 1/2 of dough at a time, roll out thinly on a well floured board (thinner than for piecrust). Cut into squares (about 2" x 2"). Place 1/2 teaspoon filling in center. Bring together two opposite tips of dough and seal. Bake at 350° until lightly browned. (about 10 to 12 minutes)

- Jane Visocan

I make Buckeyes every year at Christmas, especially for my brother who lives in Chicago. There are a lot of Buckeye recipes out there, but this is by far the best I've ever found (from a Women's Day magazine years and years ago).

Makes around 40 **Buckeyes** (I usually double it)

1 cup creamy peanut butter
1/4 cup butter, softened
1 teaspoon vanilla
1 1/2 cups powdered sugar
1/2 cup flour
1cup (I use more) semisweet chocolate chips, melted

Beat peanut butter, butter & vanilla until smooth. Gradually beat in sugar and flour until well blended. Roll round teaspoonfuls into 1 inch balls. Arrange on wax paper-lined cookie sheets and refrigerate 1 hour or until firm. Spear one ball at a time with a toothpick and dip in chocolate to cover about two-thirds. Arrange on cookie sheet and refrigerate until chocolate has hardened. Store in refrigerator.

- Rachel Walsh



Chocolate Rum Balls

1/2 cup butter softened
1/3 cup sugar
1 egg yolk
1 T dark Rum
1 t vanilla
1/4 c. unsweetened cocoa
1 cup finely chopped walnuts or pecans
powdered sugar

Cream butter, sugar and egg yolk in large bowl until light and fluffy. Blend in Rum and vanilla. Stir in flour, cocoa and nuts. Mix well. Cover and refrigerate until firm - 1 hour. Shape dough into 1 inch balls. Line cookie sheet with parchment paper. Place cookies on cookie sheet 2 inches apart. Bake at 350° 15 - 20 minutes until firm. Cool on wire racks. Roll in powdered sugar. Makes 3 dozen.

- Jean Finn

Aunt Joanne's Ginger Snaps

1/2 cup margarine	1/2 tsp. salt
1/4 cup butter	2 tsps. soda
1/4 cup molasses	1 3/4 tsps. cinnamon
1 egg	1 3/4 tsps. cloves
2 cups sifted flour	1 3/4 tsps. ginger

1. Cream butter. Add sugar, molasses, cream well. Add egg and beat well.
2. Sift flour salt, soda and spices together.
3. Add dry ingredients. Blend
4. Chill dough (easier to handle)
5. Shape into balls walnut size or smaller. Dip in sugar.
6. Place on cookie sheet.
7. Bake at 350° for 10 - 12 minutes.
8. Makes about 4 dozen, if icing, do not dip in sugar.

– Jan Kustron

Peanut Butter Fudge

3 cups sugar
1 1/2 stick butter
2/3 cup evaporated milk
Cook first 3 ingredients on med. heat to full boil, time for 5 mins., take off stove.

Add 7 oz. jar marshmallow creme, 3/4 jar peanut butter, and 1 t vanilla. Add to hot mixture and spread in buttered 9 x 13 pan. Cool and cut.

– Mickey Boyd



This is the recipe of a childhood friend's mother. When I was a young girl I'd go to my friend's house, usually the weekend after Thanksgiving, and her mother would help us make these cookies for friends and family for Christmas. We'd also make traditional sugar cookies in Christmas shapes with icing and sprinkles. Needless to say, we made a huge mess. Her mother was always very patient with us and we had a great time.

Chocolate Buttersweets

Cookie Mixture

1 cup butter
1 cup confectioners sugar
1/2 tsp. salt
2 tsp. vanilla
2 cups flour

Cream Coconut Filling

6 oz. cream cheese, soft
2 cups confectioners sugar
4 Tbsp. flour
2 tsp. vanilla
1/2 cup flaked coconut

Chocolate Frosting

1 cup semi sweet chocolate
4 Tbsp. butter
4 Tbsp. water
1 cup sifted confectioners

Preheat oven to 350°. Cream butter, sugar, vanilla and salt. Add flour little by little while continuing to mix into a soft dough. Shape a teaspoon full of dough into a ball and place on ungreased cookie sheet. Press a thumbprint into each ball. Bake 12 - 15 minutes until delicately browned.

While they are baking, take the softened cream cheese and cream well with sugar, flour and vanilla. Stir in the coconut. Then melt the chocolate and butter with the water over low heat, stirring occasionally. Add the sugar and beat until smooth.

While the cookies are still slightly warm, fill with about 1 tsp. of the cream cheese filling, then drizzle a teaspoon full of the chocolate frosting over the cookies.

Store in airtight container. These cookies can be frozen for longer storage.

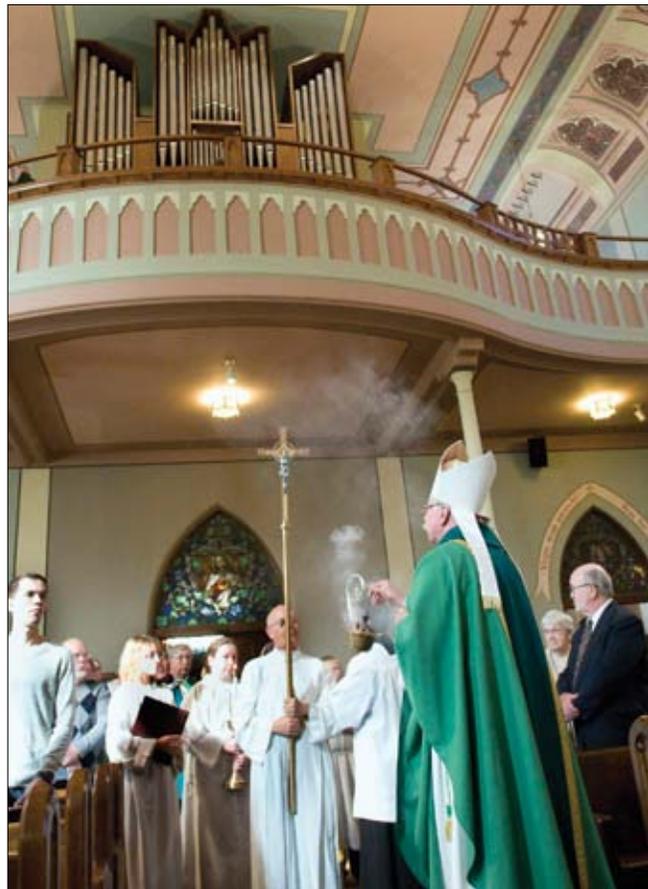
– Carol Plank

Christmas Eve ~ 2011 ~





**Organ Dedication and Reception
September 26, 2012**





Holy Cross Catholic Church
 204 S. Fifth St.
 Columbus, OH 43215

Non-Profit Organization
 U.S. Postage
 PAID
 Columbus, OH 43218
 Permit No. 293

ADDRESS SERVICE REQUESTED

Holy Cross Connections
 Layout and Design: Jan Kustron
 Photography: Jack Kustron
 Printing: Dee Printing
 Editor: Fr. Jerry Stuka
 Associate Editor: Sr. Anne Keenan OP
 Managing Editor: Jack Kustron

Reconciliation
 Every Friday: 11:00 a.m.
 Every Sunday: 8:30 and 10:30 a.m.

Liturgy Schedule
 Sunday: 9:00 and 11:00 a.m.
 11:30 a.m. Tuesday - Saturday

Parish Staff
 Reverend Father Jerome D. Stuka, Pastor
 Rev. Fr. Ramon Owera, in residence
 Rev. Fr. Jose Manickathan, in residence
 Sister Anne Keenan, OP, Pastoral Associate

www.holycrosscatholic.com
 (614) 224-3416



Holy Cross Catholic Church
 204 S. Fifth Street, Columbus, OH 43215

