



The Marian

A Newsletter Published
By St. Anthony's Guild

Dear Friends of Our Blessed Mother,

On August 15th, The Franciscan Friars will be celebrating The Feast of the Assumption which is widely celebrated all over the world. This Holy Feast commemorates when the Virgin Mary ascends to heaven at the end of her life. As I write this newsletter, rules about how we go about our daily lives are being rewritten during COVID-19. While things continue to change, some stay the same. There are many creative ways to celebrate the longstanding tradition of blessing the summer harvest during this special feast. There are even special "Assumption" recipes you can incorporate into family dinners, and we have one we will share with you in this newsletter.

You might try bringing children into the planning this year by incorporating their favorite dishes into menu items for your feast and asking them to participate in special readings. Celebrating at home doesn't have to change getting dressed up to mark the celebration. Go ahead, dress up, take family photos or selfies and mark this feast day. Video-conferencing apps like Zoom and Skype lend themselves to helping celebrate with family and friends when you can't physically be present. By keeping holidays and traditions special, you will create distinction from one day to the next and help bolster morale for yourself and your loved ones. I fundamentally believe this is essential for maintaining our mental health and combatting fear during this unprecedented time.

The Franciscan Friars will be celebrating Mary on this important feast day and we will continue to pray for your continued good health and to an end to this pandemic.

Faithfully yours,

Fr. David Convertino, OFM

Executive Director, St. Anthony's Guild

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A Marian Fact

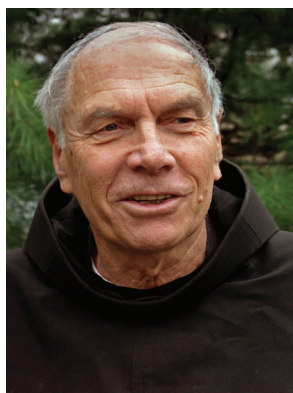
100 years ago, the words of the Hail Mary were a little bit different. Catholics today say,

"Hail Mary, full of grace, the Lord is with thee."

But that is a recent development, as it was common practice to say, "Hail Mary, full of grace, our Lord is with thee." Cardinal Wiseman was one Catholic voice who strongly wished Catholics to return to the formerly practiced wording.

"Through The Lens of a Friar"

Fr. Claude Lenehan, OFM



Fr. Claude is presently living in one of our retirement houses, St. Anthony Friary in Butler, NJ. Fr. Claude has spent much of his life with the Franciscan Friars of Holy Name Province, giving retreats around the country. He thanks all of our donors for making it possible for him to minister to so many people. Here is his story:

At the present time, I am living at St. Anthony Friary in Butler, NJ, one of Holy Name Province's retirement homes. Before I came to Butler, NJ, my ministries for the Franciscan Friars have taken me all around this great country. Where does one begin to tell of a life that has been so blessed, first with my family and then with my Franciscan vocation. It does not seem possible that I have been professed for 67 years and ordained for 62 years. The time has just flown by and as I look back, I can only see all those wonderful people who have come into my life, through my ministry.

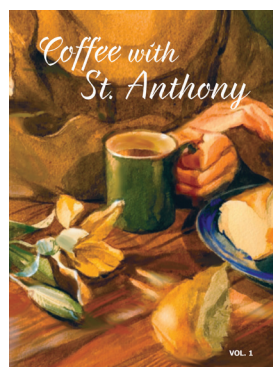
Most of my ministerial life has been spent giving retreats around the country, meeting those individuals who have been seeking to grow in their relationship with the Lord. I have been privileged to be an instrument of His peace, bringing consolation and comfort to souls that have struggled in their lives and finally have responded to His grace, His call. I have also been involved in parish ministry, social action work and urban ministry at our downtown churches.

All these experiences have helped me to realize that the Lord works in strange ways with people, including myself. Why, I have no idea, but I am grateful to the Lord for calling me to be a Franciscan Friar. During all these years, it has been the prayers and the support of you, our donors, who have helped not only me but also all of Holy Name Province to do His work. For this, I am grateful and please know that each and every day since I began my journey as a Franciscan Friar, you and your loved ones have been in my prayers. God Bless!

Coffee With St. Anthony

What is Saint Anthony's bread? Saint Anthony's bread refers to donations for the poor given in anticipation of favors received through my intercession. The term also refers to small loaves of bread or rolls some parishes distribute on June 13th, my feast day, as a reminder that since we have all received God's generosity, we must share what we have been given. Franciscans have a special commitment to serve those in need, so Saint Anthony's bread continues to be a reminder about this service.

There are many stories about the origin of Saint Anthony's Bread; I'll share two of the stories. In Padua in 1263, a child drowned near the site where the church that would bear my name was under construction. The mother prayed to me and God restored



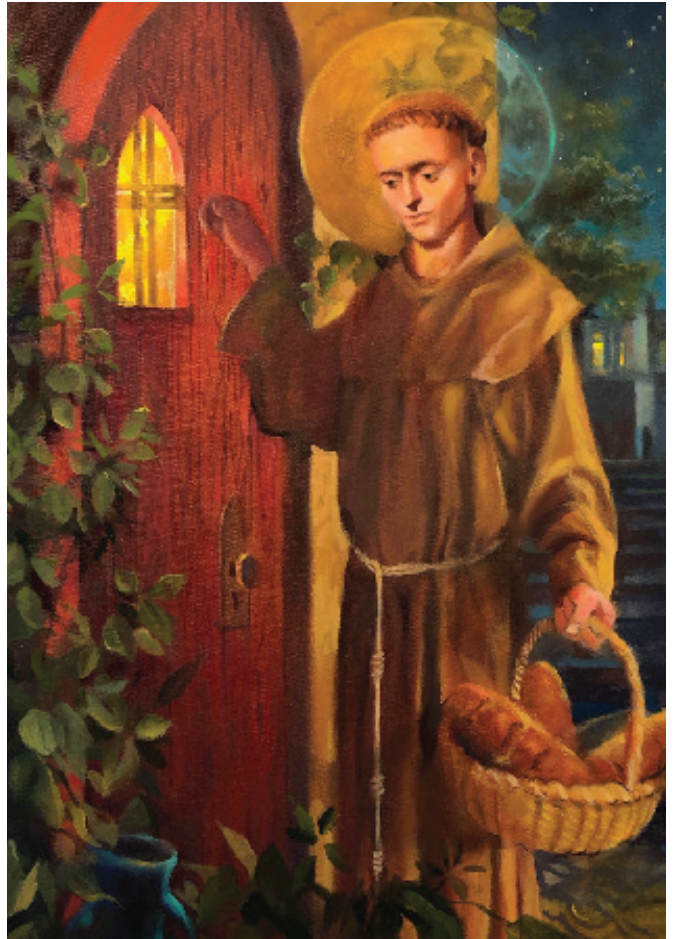
Coffee With St. Anthony Continued

her child to her. The grateful mother fulfilled her promise to give to the poor the amount of grain equal to the weight of her child.

One day in 1893, Louise Bouffier, a French baker, could not open the door to her shop, so she prayed to me, promising that if the locksmith was able to open the lock without breaking the door, she would give all her bread to the poor. The locksmith succeeded, and the bread was given to the poor in my name.

I'm feeling a little lost today. I usually pray to you when I've lost something, but today I'm feeling a little lost. My life has been okay, but there were so many things I hoped to accomplish by now. I find myself thinking about what might have been. Looking back is like walking backwards; you're likely to overlook what's right in front of you.

Trust me; I'm something of an expert in having my life change in unexpected ways. At fifteen, I entered the Augustinian Canons and became a priest and scripture scholar. Some years later, the bodies of the first Franciscan martyrs were laid to rest in the monastery of Santa Cruz where I was living. Inspired by the courage of those five martyrs, I was sure that God was calling me to martyrdom, and so I asked the Franciscan friars to accept me into their community and to send me to Morocco where I was sure I would meet a martyr's death. After securing permission from my Augustinian superior to join the Order of Friars Minor, I made my novitiate and was sent to Morocco. On arrival, I contracted malaria and was too ill to work, so I was put on a ship bound for Lisbon, Portugal, where I was born. A wind blew the ship off-course, and we landed in Sicily. After attending a meeting of my Franciscan community, I asked to be sent to a hermitage at Montepaolo, where I expected to spend my time in prayer and service to my brother friars by cooking and cleaning.



Painting by Master Artist Gordon Daugherty ©2020

Feast of The Assumption Recipe

Families often come together for a seafood meal as the culmination of solemnities marking the Feast of the Assumption. These days, with families often scattered, a gathering of family on special feast days is possible via the internet which can link us all over the country and the world. Following Mass, go ahead and share a traditional seafood meal that always seems to involve at least one really great shrimp recipe. It is very simple to make and a savory treat.

Ingredients

- 1/2 cup minced sweet onion
- 1-1/2 cup tablespoon butter
- 1-1/2 tablespoon vegetable oil
- 1/2 cup dry white wine (optional)
- 4 ripe medium Jersey tomatoes, peeled, seeded and chopped
- 1 small clove garlic minced
- 1/2 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 3/4 teaspoon dried oregano
- 4 ounces feta cheese, crumbled
- 1 pound large uncooked shrimp, shelled and deveined
- 1 pound spinach pasta, cooked according to package directions
- 1/2 cup chopped parsley



Instructions:

- In a heavy skillet, sauté the onion in the butter and oil until soft.
- Add the wine, tomatoes, garlic, salt, pepper and oregano. Simmer until the sauce is slightly thickened.
- Stir in the feta cheese and simmer for 10 to 15 minutes longer.
- Just before serving, add the shrimp to the simmering sauce and cook for 5 minutes or until the shrimp are just tender. Be careful not to overcook.
- Serve over spinach pasta and garnish liberally with parsley for color.
- Crusty French bread and a crisp green salad complete the meal. Enjoy!



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