



The Marian

A Newsletter Published
By St. Anthony's Guild

Dear Friends of Our Blessed Mother,

The Franciscan Friars of Holy Name Province wish all our St. Anthony's Guild Members a healthy start to the new year. We hope that 2022 brings us closer to the end of this ongoing pandemic, which profoundly affects us. As my Franciscan brothers and sisters embark on our continued journey caring and providing services for the sick, poor, and needy, we want to thank you all for your continued support. We could not do this without all your help. On February 11, we honor St. Bernadette with the important Marian Feast of Our Lady of Lourdes.

This day also marks World Day of the Sick, an observation started by Pope John Paul II as a way for believers to offer prayers for those suffering from illnesses. Pope John Paul II initiated the day back in 1992 to encourage people to pray for those who suffer from illness and their caregivers. The Pope himself was diagnosed with Parkinson's a year before, in 1991. It is said that his illness was the impetus for the designation of the day. The Franciscan Friars will pray for all St. Anthony's Guild members on this critical feast day and in honor of World Day of the Sick.

In Good Health,

Fr. David Convertino, OFM
Executive Director, St. Anthony's Guild

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Did You Know?

Our Lady appeared to Bernadette Soubirous in Lourdes, France, 18 times over five months beginning February 11, 1858, and ending with the last apparition on July 16, 1858. After the apparitions, Bernadette joined the order of the Sisters of Charity. Throughout her life, she remained sickly but attended patiently to her duties as infirmarian and sacristan. She died a holy death on April 16, 1879. She was 34 years old.

"Through The Lens of a Friar"

Br. George Camacho, OFM



Br. George presently lives at St. Bernardine of Siena Friary at Siena College in Loudonville, NY, where he works in the office of Multicultural Affairs. Here is his personal story of becoming a Franciscan Friar:

After graduating from college and being part of the workforce for several years, my heart was restless. I was burnt out, isolated, and I sought a different way to live. I felt the need to live with greater integrity and to have my Catholic faith become a stronger foundation. I was intrigued by the life and conversion of St. Francis of Assisi. Consequently, I decided to contact the vocation director at the time, Fr. Brian Smail, OFM of Holy Name Province, and my journey of discernment began.

I was Simple Professed June 11, 2011, and Solemn Professed August 27, 2016. And during that time, I had different ministries or places to minister. I was a Spanish Language Teaching Assistant, a volunteer to the Little Sisters, and I volunteered at the St. Francis Care Centre and Life Skills Teaching Assistant in Johannesburg, South Africa. But the one I enjoyed the most was the Chaplaincy Intern at the Children's National Medical Center in Washington DC.

I now have a better understanding of a ministry of presence. The chaplain's role is to "walk with" and support the patient and family by listening, through prayer, and as a link to other resources. I depended on God to help guide the relationship and to help me accurately discern the family's needs. I think it was a good Franciscan ministry because it instilled a healthy sense of humility. My purpose was not to "fix" the problem. Hopefully, I served as a reminder of God's compassion during a difficult time. My journey as a Franciscan Friar has truly been a leap of faith. Despite significant challenges, I have been supported and encouraged by my Franciscan brothers. The principal motivation for my religious vocation has been a desire to live with greater integrity. I am grateful to the People of God and the generous benefactors who have supported so many other Friars and me on our journey of faith. You will always be in my prayers each day. God bless.

Celebrating the Feast of Our Lady of Lourdes

As we get ready to honor Our Blessed Mother with the Feast of Our Lady of Lourdes on February 11, we wanted to share some fun and unique ideas to help celebrate Mary with a bit of a French twist (and give you time to start a novena to her)!

Here are five ways to celebrate the feast:

1. **Pray a novena to Our Lady of Lourdes** – The Feast of Our Lady of Lourdes is also known as World Day of the Sick. Pope John Paul II started it as a way for believers to offer prayers and sacrifices for those suffering from illness. It is most fitting this day falls on a Marian apparition where many people have experienced physical and emotional healing from Our Lady's intercession.
2. **Eat a French pastry** – By all means, have a tasty treat or dessert to celebrate feast days throughout the year!

As the story goes, Mary appeared to St. Bernadette in a small village in France, so go ahead, eat a sweet French treat today, and remember Our Lady and Bernadette.

3. **Brew some French Press coffee** – While eating that special sweet treat, many people enjoy it with a cup of their favorite brew. So, take out your favorite mug from the cabinet and brew yourself a fantastic cup of hot coffee. If you happen to own a French Press, there’s no better time to use it for your brew or share with a friend, family member, or even a coworker if you are back in the office.
4. **Watch the movie The Song of Bernadette** – This movie from 1943 was the debut film for a young actress named Jennifer Jones who portrayed Bernadette Soubirous, the young visionary from Lourdes, France. The film is based on a novel by Franz Werfel in 1942. Werfel was a Jewish refugee who escaped Nazi-occupied Europe by route of Lourdes. While there, he learned of the story of Bernadette and resolved to write a book once he had reached safety.



5. **Read about the story behind the Lourdes apparitions** – What can be most striking about the Marian apparitions is the back-story behind it all. There are some fascinating articles online where you can learn more about the history of Lourdes and St. Bernadette herself. Celebrating and living the liturgical calendar can be woven into our daily lives in simple ways, even as small as getting a special dessert or watching a movie.

Our Lady of Lourdes, pray for us and the sick of the world!

Order today at www.TheFranciscanStore.org

Items from exquisite handmade rosaries and bracelets to Franciscan medals and religious articles, we have it all. We will soon be celebrating the Feast of Our Lady of Lourdes. You can honor Our Lady with a special, handmade ceramic tile, a special soap, or a rosary coin purse, among the many items from which to choose. Here are some great handmade gifts by our Friars and Sisters:



3.1 oz.
Crisp Cotton Soap
Item # CS2125
Price: \$4.99
Lamb-Shaped, sweet smelling soap. Handmade by Sylvania Franciscan "Soap Sisters." Colors may vary.



3.75" x 9.25"
Mother and Child Ceramic Tile
Item # CS2122
Price: \$40.00
Handmade tiles are created one at a time, so each tile is unique. Slight variations in the colors.



3.5" x 5"
Large Rosary and Coin Pouch
Item # CS2134 (Black)
Item # CS3133 (Brown)
Price: \$24.99
Handmade by Br. Sebastian. Includes compartment for your coins. Rosary not included.

Chicken Cordon Bleu

Did you know that ‘Cordon Bleu’ is a French term translated as blue ribbon? In honor of Our Lady and Bernadette, we share our recipe for Chicken Cordon Bleu with you to make on this special feast day and share with your family and loved ones.

Ingredients

- 6 skinless, boneless chicken breast halves

• 6 slices Swiss cheese

• 6 slices ham

• 3 tablespoons all-purpose flour
- 1 teaspoon paprika

• 6 tablespoons butter

• 1/2 cup dry white wine

• 1 tablespoon cornstarch

• 1 cup heavy whipping cream



Directions

Pound chicken breasts if they are too thick. Place a cheese and ham slice on each breast within 1/2 inch of the edges. Fold the edges of the chicken over the filling, and secure with toothpicks. Mix the flour and paprika in a small bowl and coat the chicken pieces. Heat the butter in a large skillet over medium-high heat and cook the chicken until browned on all sides. Add the wine. Reduce heat to low, cover, and simmer for 30 minutes until chicken is no longer pink and juices run clear. Remove the toothpicks and transfer the breasts to a warm platter. Blend the cornstarch with the cream in a small bowl and whisk slowly into the skillet. Cook, stirring until thickened, and pour over the chicken. Serve warm and enjoy!

