

St. Joseph Women's Society
Mary & Martha News

November 2015

Columbia, SC

Spiritual Growth
A Note from Janet

A prayer of St. Ignatius Loyola is my favorite:
Take, O Lord, and receive my entire liberty, my memory, my understanding, and my will. Give me only your grace and your love and I will be content and ask for nothing more.

When I first read this prayer I wondered, Who could possibly do what is asked? We value our liberty, our freedom to do whatever we want whenever we want to. To give up our memory is to cast aside all the lovely moments with our parents, our children and dear friends. As for understanding, we ask, why do bad things happen to good people? Why is there suffering in the world? And we struggle to do God's will when it conflicts with our own desires.

Yet as we grow older, we realize that our liberty is often limited in physical and emotional ways. Our memory often fails us as we ask: What is the word I want to use? What is that person's name?

Yet, our struggle to do God's will, will never end. We come slowly to realize that God's love and grace is truly all that we need.

Janet O' Keeffe

Catholic Woman of the Year.

Please furnish your nominations for Catholic Woman of the Year to Gwen Skipper prior to the November meeting by email at

gwenskip@bellsouth.net or phone 803-345-2250.

We will vote at the meeting.

**From the Devine kitchens...a
Festival of Foods, Baskets and Gifts
for the Entire Family**

The annual November food sale held on the weekend before Thanksgiving has been the primary fund raiser each year to support the projects of SJWS. This year the Saint Joseph Women's Society will present an expanded sale. The event will be held on Saturday and Sunday, November 21 and 22 after each Mass. Merchandise for the Festival will be made by women in the parish

Members began work this summer to create ornaments, nativity sets, wreaths, floral pieces, aprons, afghans, pot holders, and much more. During October a packaging and pricing session was held in preparation for the sale.



Let the Pricing Begin!

Let's start talking up the sale with our friends, families, and parishioners. With your help and God's blessings, we can have a successful sale that will support Women's Society Projects in the coming year.

Maria Carrero, Julie Rotureau

The Saint Joseph Women's Society are friends in faith who share the Gospel; serve the parish, community, and world; and mold strong Catholic woman leaders.

Message from President

Gwen Skipper

As I write this last message for 2015, I am reflecting on all of the accomplishments and changes for the Women's Society for this year. Happily we have gained several new members, while sadly we lost active and honorary members.

We have had many successful activities: Priesthood Appreciation, Lenten Soup Supper, Hearts Afire Retreats, Birthright Lunch, Snack Pack Program and All Souls Memorial Celebration and more. I look forward to the expanded fall sale event with much anticipation. I hope that you feel the pride of accomplishment as you reflect on our work and activities.

It is not too soon to be thinking about next year. I am working on the calendar at this time. Please give me your suggestions for projects or activities either within our parish or in the community. Our society functions well because the work is spread over a network of committees. If you haven't taken a lead position, now is the time.

Please look over the committee descriptions on the St. Joseph web site to see where your talents can best thrive.

One last request, please give me your feedback on how the money earned from the fall sale can best be put to work. Take a minute and give me your thoughts either by email at gwenskip@bellsouth.net or phone 803-345-2250.

There will not be a December edition of M & M. Our next newsletter will be published in January 2016

Christmas Luncheon Reservations

The Women's Society will hold the Christmas lunch on December 11th at the home of Libit Woodington. This will be covered dish. Each member is asked to provide a dish of your choice: appetizer, salad, vegetable, starch or dessert. If you don't cook you may provide \$10 to purchase meat for the meal. We will gather at 11:30 AM with plans for lunch at 12 noon. Please let Libit know that you are planning to come by phone 695-0307 or email stjoewomen@aol.com. Hoping you all can attend.

Calendar

Nov 2

6:00 P.M. Parish All-Souls Memorial Event: Mass followed by reception

Nov 15

Women's Society monthly meeting after the 12:15 Ursuline Hall, Ministries and Administration building (MAB)
We will be writing Christmas card notes for shut-ins.

Nov 21-22

From the Devine Kitchens: A festival of foods, baskets and gifts

Dec (first week)

Wrapping gifts for our Parish "Giving Tree."
Date to be announced

Dec 11

Christmas Luncheon (see article above)

Dec 22

Decorate the Church for Christmas

Jan 17

Annual General Meeting with catered luncheon -- Program to be announced.

Holiday Smells

One of my childhood memories of the holidays was the smell of Lepp cookies filling the house. This cookie is of German origin, a recipe my Mother brought to us from her mother. Making these cookies was quite a production. Mixing the flour, cinnamon, cloves and nutmeg with molasses, candied fruit and nuts was a chore as this is a very stiff batter. I cannot remember if the cookies were dropped or rolled. The next step was to line the baked cookies up on the sheet covered dining room table to cool. My mouth is drooling, but we can't taste yet. Next the cookies were iced with pink or green icing for the season and left to dry. No you can't taste yet. Next the cookies are carefully packed in five gallon tins with each layer separated by waxed paper. An apple is added to the cookies, the tin carefully closed and placed in the den closet to mellow for a couple of weeks. Oh the joy! It's almost Christmas and Mom determines that the cookies are ready to eat. I'm not sure if the making the cookies as a family or eating the cookies is the best memory, but I wish that I had one now to enjoy with a glass of milk.

Gwen Skipper

A Note from the editor:

Gwen sent this essay about Lipp Cookies to me and I remembered a Christmas Treat at my house (Lebkuchen -I am from a German background). A search of the web came up with several variations of the recipe Gwen described. I am including one of them here for anyone who wants to try this very special treat.

<http://allrecipes.com/recipe/25811/lebkuchen-vi/>

Lebkuchen

Frosting Ingredients

- 1 cup granulated sugar
- ½ cup water
- ¼ cup confectioners' sugar

Cookie Ingredients

- ½ cup honey
- ½ cup molasses
- ¾ cup packed brown sugar
- 1 egg
- 1 tablespoon lemon juice
- 1 tsp lemon zest
- 2 ¾ cup flour
- ½ tsp baking soda
- 1 tsp ground cinnamon
- 1 tsp ground cloves
- 1 tsp ground allspice
- 1 tsp ground nutmeg
- 1/3 cup diced candied citron
- 1/3 cup chopped hazelnuts

Directions

1. In a medium saucepan, stir together the honey and molasses. Bring the mixture to a boil, remove from heat and stir in the brown sugar, egg, lemon juice and lemon zest. In a large bowl, stir together the flour, baking soda, cinnamon, cloves, allspice and nutmeg. Add the molasses mixture to the dry ingredients and mix well. Stir in the citron and hazelnuts. Cover dough and chill overnight.
2. Preheat oven to 350 degrees F. Using a small amount of dough at a time, roll out on a lightly floured surface to 1/4 inch thick. Cut into small rectangles and place them 1 inch apart onto a greased cookie sheet.
3. Bake for 10 to 12 min, until no imprint remains when touched lightly.
4. To make the icing: Combine the sugar and water in a small saucepan. Bring to a boil. . Remove from heat and stir in the powdered sugar. If icing becomes sugary while brushing cookies, re-heat slightly- adding a little water until crystals dissolve.
5. Brush the icing over the cookies while they are still hot and quickly remove them to wire cooling racks. Store in airtight container with a cup of orange or apple for a few days to mellow.