



HOLY FAMILY

HOLY ROSARY MISSION

FATHER INNOCENT SUBIZA,

Mission Statement

We at Holy Family-Holy Rosary parish with the guidance of the Holy Spirit are committed to nurture the spiritual growth of our members, to welcome strangers, to be good stewards of God-given gifts, to provide a safe environment for our youth, to treat everyone with dignity and respect, to provide for the needy and to foster a Christ-centered community.

Reminder

Mass in Spanish will be next Saturday, February 17, and on every **3rd Saturday of each month** at **7:00p.m.** – after the 4:30 vigil Mass. Anyone can attend, the readings and prayers will be in Spanish.

A partir de febrero, la **Misa en español** será el **tercer sábado de cada mes a las 7:00 p.m.**

Sixth Sunday in Ordinary Time

Jesus *calls us to be the leper* in today's Gospel. Each of us is *wounded by sin*, which impedes union with God and our neighbors.

The leper knows his uncleanness and yet approaches the Lord. Jesus shows his lordship by

touching the leper. Instead of the unclean contaminating the clean, the clean had triumphed.

When Jesus charged the leper *not to tell anyone*, the Lord is teaching us "that *glory should be given to God* and we shouldn't desire empty honor."

-Magnificat

Peter Kreeft in The Man Who Left His Mark, asks the questions: What was Jesus' P.R. technique? How did He advertise himself"? The answer is this passage. *Real fame* is like real happiness: It *is found* only *when it is not sought*.

OUR LORD HAS COME TO CURE OUR MOST DEEP-ROOTED ILLS

Our Lord always wants to heal us of our weaknesses and our sins. And there is no need for us to wait months or days for him to pass through our city or our town ... Every day we can find the same Jesus of Nazareth who healed the leper. He is there in the nearest tabernacle, in the heart of a soul in grace, in the sacrament of Penance.

~In Conversation with God



Mass Intentions

Saturday, February 10:

Sunday, February 11:

8:30 a.m.:

10:30 a.m.:

Tuesday, February 13:

8:30 a.m.:

Wednesday, February 14 - ASH

WEDNESDAY:

8:30 a.m.:

5:30 p.m.:

Thursday, February 15:

8:30 a.m.:

Friday, February 16:

8:30 a.m.:

Collection

February 4, 2024

Sunday (Holy Family):

\$2,163.00

Online Giving: \$ 90.00

TOTAL: \$2,252.00

Thank you for your generosity!

Community Supper

When: Wednesday

February 28th.

Time: 6:00 p.m.

Where: Father Burns
Hall

Host: Holy Family
Church



Holy Spirit,

I want to pray as I ought.

Give me the words

Show me your ways.

Help me do what is
needed.

Lenten Schedule

Masses

Ash Wednesday, March 14

8:30 a.m. - Portola

5:30 p.m. - Loyalton

Mass in Loyalton on Wednesdays During Lent is
at 4:30

Palm Sunday, March 24

8:30 a.m. - Portola

10:30 a.m. - Loyalton

Holy Thursday, March 28

7:00 p.m. - Portola

Good Friday, March 29

Service 12:00 p.m. and

Stations of the Cross - Loyalton

Holy Saturday, March 30

Easter Vigil 8:00 p.m. - Portola

Easter Sunday, March 31

8:30 a.m. - Portola

10:30 a.m. - Loyalton

**Stations of the Cross
followed by Soup Dinners**

Wednesdays

5:00 p.m. - Loyalton

Fridays

5:30 p.m. - Portola

Eucharistic Revival Prayer

*Thank you for your unconditional love
and mercy, as shown to the leper.
Please help me be a living example of
Your grace for others every day.*

- St. John Vianney

Holy Family Church

108 Taylor Ave.
Portola, CA 96122

Masses: Saturday 4:30 p.m.
Sunday 8:30 a.m.

Tuesday - Friday 8:30 a.m.

Spanish Mass:

3rd. Saturday 7:00 p.m.

Adoration: Friday 7:30 a.m.

Confession: Saturday 4:00 p.m.
or by appointment

Holy Rosary Mission Church

614 4th. St.
Loyalton, CA 96118

Masses: Sunday 10:30 a.m.
Wednesday 5:30 p.m.

Adoration:

Wednesday 4:30 p.m.

Confession: After Mass or by
appointment

Phone: 530-832-5006

Email:

holyfamilyholynosary@gmail.com

Website:

www.holyfamilyportola.org

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Bulletin Submissions

Ida Larrieu

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Lisa Smock

granitebaymom@icloud.com

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Website

Check the new parish website! It is being updated regularly, and you will find **mass times, bulletins, special feast days**, and all information about Holy Family and Holy Rosary.

www.holyfamilyportola.org

Send submissions to:

granitebaymom@icloud.com



Miraculous Communion

In the **Miraculous Communion of St. Lucia Filippini**, one day, Saint Lucia Filippini was making her way to Pitigliano, Italy near Grosseto, to supervise a school for craftsmen which she had founded. First, however, she stopped at the church of the Franciscan Fathers to attend Holy Mass. **So great was Lucia's desire to receive Jesus in the Eucharist that the Lord wished to reward her with a miracle.** When the priest was breaking the large Host in half to place a small Fragment in the chalice, **this very Part escaped his hand and flew into the air, radiating light, and came to rest on the tongue of the future saint.** Today, the shrine where the miracle took place is under the care of the devout Filippini Sisters.

Annual Catholic Appeal helps us bring Christ's saving mercy to our brothers and sisters



25% comes back to our parish!

On the weekend of February 24-25 we will have the opportunity to offer ourselves as companions to those who suffer emotional, physical and spiritual poverty. Each of our gifts, no matter the amount, makes a difference in someone's life. Catholic Charities can respond to the greatest needs in our communities. Seminarians receive support as they prepare to serve our local parishes. Catholic schools in economically-challenged neighborhoods can provide tuition assistance. Prayerfully consider what you can give this year.

MEDITATIONS ON THE OUR FATHER (A WEEKLY SERIES)

“Thy Will Be Done on Earth as it is in Heaven”

We should be disposed to do the Will of God and to love what God does or permits. When we find ourselves in circumstances that are outside of our control, we should look for God's loving presence. If our situation is difficult, humanly speaking, we should pray in a spirit of abandonment:

Is that what you want, Lord?...Then it's what I want also! -St. J. Escrivá

The Lord wants us to accept his Will in ***everything***. He also wants us to ***do whatever we can to improve a bad situation***, if that is possible. ***If this is not to be or if we have to be more patient, let us hold on to our Father God's hand with renewed trust.***

Nothing can take away our joy!

ON THE LIGHTER SIDE

What was the hardest thing you did/didn't do for Lent?

E-mail your answer to Ida.Larrieu@mail.com. Perhaps what you did/didn't do will inspire other parishioners.

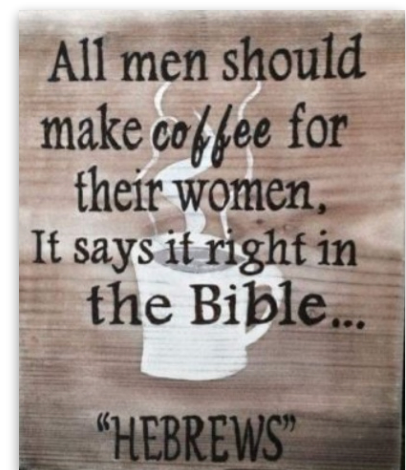
For me, it was breaking my thumb sucking habit. It took me 3 Lents to finally be successful (I was in elementary school before I succeeded!) Nowadays, it's not crossing my legs when I sit - still working on that one.

Super Bowl Fun

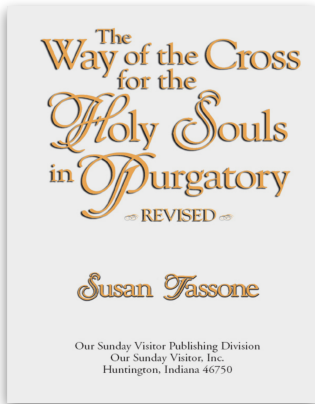
Football is quite a sport.

Every weekend they have to get up early, get hyped up for the game, get their uniforms on. . . . and that's only the fans.

~ From Great One-Liners by Gene Perret



LENTEN RESOURCES



Book

The Way of the Cross represents the sorrowful journey that Jesus made with the cross to die on Calvary. **The Church teaches that the souls in purgatory undergo a process of purification that must include suffering. By praying and making sacrifices for the holy souls, you have the power and privilege to relieve their pain.** If your heart is inclined to bleed for them, as does the Sacred Heart of Jesus, please pray this Way of the Cross. **In return, their gratitude will bring you countless blessings.** May a stream of mercy flow from you to the holy souls in purgatory.

This book is available on Amazon, www.catholiccompany.com, and www.orderosv.com

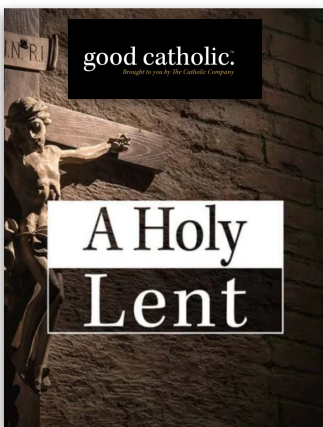


Book

Many of us have experienced the **sorrow of having a loved one leave the Faith** and abandon any semblance of its practice. For those of us who believe, **there can be no greater heartache.**

As we contemplate the Lord's sacrificial love, the Church's beautiful and powerful devotion of the Stations of the Cross stands as a **fitting response to the departure of loved ones from the Faith.** The Stations allow us to **take our concerns, heartache, and intercession before God the Father in the saving work of Jesus Christ. Each of us is able to walk with the Lord as he carries his Cross and to offer supplication for our loved ones.**

This book is available on Amazon, www.catholiccompany.com



Online Series

I have purchased many of the Series that Good Catholic produce, and they are fantastic. Each day of each series is self-paced, and includes a PDF of every lesson, a 5-8 minute video by a priest, and you have full access for an entire year!

Experience the Fullness of Lent's Forty Days

A Holy Lent navigates the forty days of Lent and helps you receive all of its graces.

- **Sundays:** immerse yourself in a beautiful Lenten Scriptural reflection
- **Mondays:** dive into an introduction to your Lenten theme of the week
- **Tuesdays and Wednesdays:** absorb powerful lessons on the truths of the Faith
- **Thursdays:** enter your spiritual "Upper Room" for a reflection day
- **Fridays:** discover the power of fasting and sacrifice and put it into practice
- **Saturdays:** be guided into a focused examine along with a Marian reflection.

This Series is available on www.GoodCatholic.com

INGREDIENTS

- 4 pounds of tomatoes, sliced in half (or 3, 28-ounce cans of whole, peeled tomatoes, drained) olive oil to drizzle over tomatoes
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- salt and freshly ground pepper
- 3 tbsp. olive oil
- 1 medium yellow onion, chopped
- 2 carrots, peeled and chopped
- 2 tbsp. tomato paste
- 1 ½ tsp. sugar
- ½ tsp. cayenne (optional)
- ¼ cup packed chopped fresh basil leaves, plus julienned basil leaves for garnish (or 1 tbsp. dried basil)
- 4 cups vegetable broth (use the juice from the drained tomatoes)
- 1 cup heavy cream

INGREDIENTS

- 3 good-sized beets
- 6-8 potatoes
- 1-2 cups (handful) of green beans
- ½ head cabbage
- 1 cup mushrooms
- 32 ounces of chicken or vegetable stock
- parsley
- salt
- ¼ cup vinegar
- 1 cup sour cream
- (For non-Lent recipe use 1 lb. pork: ham hocks, smoked sausage, or whatever you like)

INGREDIENTS

- 1 tbsp. olive oil
- 1 medium jalapeno, seeded and finely diced
- ½ medium onion, finely diced
- 2 tsp. high quality chili powder
- ½ tsp. ground cumin
- 2 cans (14-ounce) of diced tomatoes
- 1 can (14-ounce) of black beans, drained and rinsed
- 1 can (14-ounce) of corn, drained (or 2 cups frozen corn)
- 1 can (14-ounce) of diced mild green chilies
- 1 tsp. coarse sea salt
- ½ tsp. black pepper
- 2 tbsp. lime juice
- ¼ cup fresh cilantro
- shredded Colby-jack or cheddar cheese

INGREDIENTS

- 2 cans cannellini beans, drained
- 4 cups vegetable broth
- ¾ tbsp. parsley, chopped
- ¾ tbsp. rosemary, chopped
- 3 tbsp. lemon juice
- salt and pepper, to taste
- olive oil

PREPARATION

1. Preheat oven to 400 degrees F. (If you're not roasting the tomatoes, proceed to step #2.)
2. Arrange sliced tomatoes, flesh side up, on 2 wire racks set on sheet trays.
3. Drizzle the tomatoes with olive oil, and season with salt and freshly ground pepper.
4. Roast the tomatoes in the oven until they are tender and slightly brown (about 1 hour). Set aside to cool.
5. Heat 3 tablespoons of olive oil in stock pot and sauté the onions and carrots until they are tender (about 10-15 minutes).
6. Mix in the tomato paste and then add the tomatoes (roasted or canned), sugar, cayenne (optional), basil, vegetable broth, salt, and pepper to taste. Bring to a boil and then lower heat and simmer for 25-30 minutes, or until the tomatoes are tender.
7. Remove from heat and puree with an immersion blender or, working in batches, with a food processor or food mill.
8. Add heavy cream, check seasoning, then reheat the soup over low heat just until hot and serve with julienned basil leaves as a garnish. (And don't forget to make your favorite grilled cheese sandwich!)

Makes 5-6 servings.

PREPARATION

1. In a 2 quart saucepan, warm olive oil over medium heat.
2. Add jalapeno and onion. Sauté until softened.
3. Sprinkle in chili powder and cumin. Stir and sauté one minute more to release the flavors and fragrances in the spices.
4. Add tomatoes, beans, corn, and chilies. Stir to combine. Season with salt and pepper.
5. Simmer 15-20 minutes. Stir in lime juice and cilantro. Simmer for 5 minutes.
6. Ladle soup into bowls and top with a generous sprinkling of shredded cheese.

Makes 4 servings.

PREPARATION

1. Cut the vegetables in bite-size pieces.
2. Add them to the chicken or vegetable stock.
3. Add parsley and salt and cook till vegetables are tender.
4. Add vinegar and sour cream.
5. Blend.
6. If you like more vinegar, add a little.
7. You can always add not take away, so taste as you go until it is to your liking. The soup will be pink.

Makes 4-6 servings.

PREPARATION

1. In a blender, puree vegetable broth, parsley, rosemary, salt, pepper, and half of the beans.
2. Transfer the mixture to a small saucepan and bring to a boil.
3. Add the remaining beans and reduce heat to low.
4. Stir in lemon juice.
5. Serve with a drizzle of olive oil and chopped parsley as a garnish.

Makes 4 servings.