



Lent and Easter Special Masses & Services

SS- St. Stephen Campus (1880 Genesee St.) ~ SH- Sacred Heart Campus (509 Oswald St.) ~ STA- St. Thomas Aquinas Campus (729 White St.)

Afternoon of Grace (Reconciliation)	Sunday, April 7	1-3 pm, STA
The Light is On (Reconciliation)	Wednesday, April 10	5-7 pm, SH
Stations of the Cross	Wednesday, April 10	6 pm, SH
Confirmation at Cathedral of the Most Holy Rosary	Thursday, April 11	7 pm
Mary's Way of the Cross	Sunday, April 14	4 pm, STA
Chrism Mass at Cathedral of the Most Holy Rosary	Tuesday, April 16	11 am
Mass of the Lord's Supper (Holy Thursday)	Thursday, April 18	7 pm, STA; Adoration following Mass until midnight
Good Friday	Friday, April 19	2 pm- Stations of the Cross, SS 3 pm- Good Friday Service, SS
Blessing of Easter Foods **	Saturday, April 20	4 pm, SS
Easter Vigil Mass (Holy Saturday)	Saturday, April 20	8:30 pm, SH
Easter Sunday Masses	Sunday, April 21	8 am, SS 9:45 am, SH 11:30 am, STA
Divine Mercy Sunday	Sunday, April 28	2 pm- Exposition of the Blessed Sacrament and Confessions, SS 3 pm- Chaplet, SS

Reconciliation at Deanery Parishes

Day of Grace at St. Jerome Tuesday, April 9 9 am-7 pm

For additional information on these events or our parish,
please visit www.epiphanyofthelord.org or call the parish office at 419-698-1519

** While tastes vary by region and family, the basket usually contains certain items (see below). A candle is placed in the basket so it can be lit during the blessing, and some families tie a bow or ribbon around the basket handle. Everything is covered with a richly embroidered cloth that rests atop the food. None of this food is touched until after church services on Easter Sunday, and when it is time—as custom dictates—each member of the household must sample everything in the basket to prevent misfortune. Although there are differences in the basket items, many Slovak, Ukrainian, and Russian recipes are cross-cultural since Slovak, Ukrainian, Carpatho-Rusyn, and Russian cuisine has been influenced by neighboring Hungary, Poland, Austria, and the Czech Republic.

Butter (Masto)- Butter is symbolic of the goodness of Christ that we should emulate toward others.

Bread (Paska)- Paska is a symbol of Jesus Christ, the Bread of Life.

Horseradish- Horseradish, often mixed with grated beets, is symbolic of Christ's passion and the blood he shed.

Hard-Cooked Eggs and Pysanky- Eggs are symbols of Easter, life, and prosperity, and Christ's Resurrection.

Sausage- Sausage, either fresh or smoked, is symbolic of God's favor and generosity.

Ham or Lamb- Ham is symbolic of great joy and abundance.

Smoked Bacon- Bacon is a symbol of the overabundance of God's mercy and generosity.

Salt- Salt is symbolic of prosperity and justice and is included in the basket to remind us that people are the flavor of the earth.

Cheese- Cheese is symbolic of the moderation Christians should have at all times.

Taken from: Slovak-Ukrainian-Russian Easter Basket Food by Barbara Rolek at <https://www.thespruceeats.com/traditional-easter-basket-for-blessing-4161079>

WE NEED YOUR RECIPES!!!

Do you have a family recipe for any of these foods?

Please send to kfech@epiphanyofthelord.org and your recipe may appear in next week's bulletin! See the reverse side for some recipe ideas if you are new to this tradition.

Seasonal Special Events

SS- St. Stephen Campus (1880 Genesee St.) ~ SH- Sacred Heart Campus (509 Oswald St.) ~ STA- St. Thomas Aquinas Campus (729 White St.)



Fish Fry Dinner

Fridays, 5-7 pm, STA- April 12

Join parishioners for a meatless dinner and fellowship.

Cost: \$9- adults, \$8.50- seniors (60+)

\$5- children (under 12- choice of fish or mac & cheese)

Please call the parish office at 419-698-1519 to inquire about donating beverages or desserts as well as to inquire about ways you can volunteer during the fish fries.

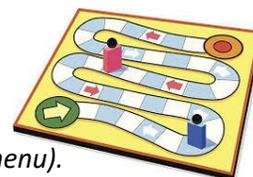
Parish Game Night

Saturday, 5 pm, SH- April 13

Spend a Lenten evening away from technology. All ages are welcome.

Puzzles, crafts, and socializing are enjoyed by those who don't play games.

Please bring a dish to share (soups, appetizers, breads, and desserts are the current menu).



Craft and Bake Sales

Sunday, April 14

after 9:45 am Mass, SH (baked goods only)

10 am - 1 pm, STA

Please support our Altar and Rosary Societies.

Mary's Way of the Cross

Sunday, April 14 - 4 pm, STA

A contemporary setting of "Stations of the Cross" as seen through the eyes of Mary.

Written by Richard Furey, combined with original music composed by Tony Zsigray for strings, piano, and choir. Presented by the Epiphany Choir.



Easter Box Delivery to Homebound

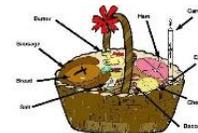
Monday, April 15 - 10 am, STA

Please contact Holly Cerveny (hcerveny@epiphanyofthelord.org or 419-698-1519) for details on how you can help with delivery or basket assembly during the week before delivery.

Blessing of Easter Foods

(SEE REVERSE SIDE FOR MORE INFORMATION ON THIS TRADITION)

Saturday, April 20- 4 pm, SS



Cirak (Slovak Easter Cheese)

- 1 dozen eggs
- 1 qt. milk
- 1 tsp. salt

Pour milk into saucepan. Add eggs one at a time, ensuring yolk is broken. Add salt and mix slowly. Cook slowly on low heat, stirring constantly. Once mixture thickens and looks like scrambled eggs, remove from heat. Pour into cheesecloth, tie tightly, squeeze out excess water and let drain, at least 1 hour. Place on cooling rack and press with heavy object for 2 hours. Carefully remove from bag to avoid breaking and place in refrigerator until cold. Slice and serve.

Kathy & Marilyn Fech's Nut Roll Recipe

Dough

- 6 c. flour
- 1 tsp. salt
- 2 sticks unsalted butter (softened)
- 3 tbsp. sugar
- 3 eggs
- 8 oz. sour cream
- 2 pkgs. Yeast
- ½ c. warm milk

Filling

- 1 ½ lb. ground walnuts
- 2 c. sugar
- 2 tsp. cinnamon
- 5 beaten egg whites
- Juice of 1 lemon
- 1 ½ tbsp. honey

For filling: Beat egg whites. Fold in additional ingredients until mixed thoroughly. Set aside.

For dough: Dissolve yeast in milk. Combine flour, butter, salt, sugar, eggs, and sour cream. Add yeast mixture. Blend well.

Divide dough into fourths. Roll each part thin as for a jelly roll on a lightly floured surface. Spread with nut mixture. Place in greased pan and allow to rise for 1 hour or until doubled in bulk. Bake at 350° for 40 minute or until golden brown. Immediately place on cooling rack.