



# St. Mary Organization of Women



SMOW is the sponsor of February's first Sunday adoration! Please join us for adoration following the 12:15 p.m. Mass, closing with Benediction at 3:00 p.m. The Divine Mercy Chaplet will be sung prior to Benediction. IF you can sign up for a half hour please contact Erin Yerian at [erinarnett@juno.com](mailto:erinarnett@juno.com) or 369-2718.

**Lent by Candlelight** 2012 is set for Tuesday, February 21st at 7 p.m. at the Rodman - Neeper Community Room. This year we welcome as speakers, the Dominican Sisters of Mary Mother of the Eucharist who have just recently been assigned to St. Michael, Worthington. The evening always lends to beautiful discussions and preparation for Lent. Please consider being a hostess for this event. It's really fun to break out the pretty dishes and set a lovely table for friends to gather! We need 8 hostesses to make this event work. We can also use a few women who perhaps can't take on a table, but are willing to bring a desert or appetizer to share. Whether you can hostess, help, or just attend please RSVP before February 14th. Contact Joyce Dininger at [dininjoy@aol.com](mailto:dininjoy@aol.com) or 740-666-1116 or via the Facebook event.



Dominican Sisters currently at St. Michael, Worthington.

## Director's Desk

Happy New Year! This year the SMOW announcements will have a new look and a new schedule. We will publish this newsletter only twice a month, on the 1st and the 15th. If you have any announcements to include, please make sure you submit them by the appropriate date. We will also have a "Catholic Culture" section where we will review Catholic books, websites, music, blogs, etc. We will share information about saints and feast days. We will also include recipes and information about local businesses and activities. If you have anything you've found that you would like to share with the group, please let me know!

Any suggestions or comments are always most appreciated!

*-Christina Tawney*



[ctawney2@columbus.rr.com](mailto:ctawney2@columbus.rr.com)

## CARING COOKS CORNER

We welcome and thank Andres Lindsey for taking over as coordinator of Caring Cooks! Caring Cooks is moving to an on-line care calendar. Simply go to the Care Calendar website, enter the codes, and pick a date to bring a meal! An email will automatically be sent to the recipient of the meal. All address and diet information is at the site. Please share a meal with our new moms!



We congratulate Nicole and Adam Love on the birth of their fourth child, Zoe Anne. To access Nicole Love's personal CareCalendar site, visit <http://www.carecalendar.org/logon/99302> and enter the following information in the appropriate spaces:

CALENDAR ID: 99302  
SECURITY CODE : 6080



### Registration Now Open!!!

Please join us for the 2012 Columbus Catholic Women's Conference. Last year over 1400 women from our diocese gathered to reflect, pray and be inspired! This year's conference will feature speakers Leah Darrow, Yvonne Florczak Seeman, Gloria Anson & Jenn Giroux. We will also hear from Fr. David Sizemore on reconciliation and be joined by Bishop Fredrick Campbell for mass. For more information and to register, visit [www.columbuscatholicwomen.com](http://www.columbuscatholicwomen.com)

Interested in carpooling to the conference? Last year a group of 10 women from St. Mary's traveled together and had wonderful time (and saved gas). Let's make it more this year! If you are interested in going as a group or just need a ride please contact Christina Tawney at 362-1080 or [ctawney3@columbus.rr.com](mailto:ctawney3@columbus.rr.com).

### Looking Ahead . . .

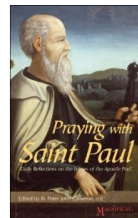
**Operation Easter Basket** assembly is scheduled for March 24, 2012. Remember, it's never too early to start collecting items! Don't know what to do with all that leftover Halloween and Christmas candy? We'll take it! Drop-off boxes will be located in the Jeff Beitel commons and the Delaware public library during Lent. For more information, please contact Imelda Cauley at [ohioija@yahoo.com](mailto:ohioija@yahoo.com)

SMOW provides all desserts for the **Knights of Columbus Fish Fry** during Lent. More details on how to sign up to bake will be forthcoming.

### TIME TO RENEW YOUR MEMBERSHIP TO SMOW!

Submit your 2012 membership form and dues and be entered in a drawing to win one of two spiritual texts! The catch? The dues and form must be submitted on or before our Lent by Candlelight event in 2012! Every woman who has handed in both the form and the dues will have her name entered into a drawing. Two lucky women will win a text for spiritual reading. We are giving away ***Praying with St. Paul: Daily Reflections on the Letters of the Apostle Paul***, edited by Fr. Peter John Cameron, O.P. and published by Magnificat, and ***Mother Teresa's Lessons of Love and Secrets of Sanctity*** written and autographed by Susan Conroy.

Support your group and the events we provide and win a great book to read as well! Copies of the membership form are attached and can also be found on SMOW's shelf in the back of church.



For the feast of St. John Bosco on January 31st, cook this simple Italian skillet dinner!

### SKILLET LASAGNA

- 1 jar (24 - 26 oz) marinara sauce
- 3 cups water
- 8 oz lasagna noodles
- 1 lb hot Italian turkey sausage
- 2 garlic cloves, pressed
- 2 oz Parmesan cheese
- 2 tbsp chopped fresh parsley,
- 1 cup fresh ricotta cheese
- 1/2 cup shredded mozzarella
- 1/2 tsp black pepper

Additional grated Parmesan

1. Combine sauce and water in 12" Skillet. Cover; bring to a boil.

2. Meanwhile, wrap noodles in clean kitchen towel and break crosswise into quarters. Stir noodles into sauce. Cover; reduce heat and simmer 16 - 18 minutes or until noodles are tender, stirring occasionally.

3. As noodles cook, place sausage into 10" skillet; cook and stir over medium-high heat 6 - 8 minutes or until sausage is no longer pink, breaking into crumbles. Add pressed garlic; cook 1 minute. Remove from heat. Stir sausage into noodles and sauce.

4. Meanwhile, grate Parmesan cheese. Chop parsley; set aside about 1 Tbsp parsley for garnish. Combine cheeses, remaining parsley and black pepper in bowl. Scoop cheese mixture over noodles. Cover skillet and simmer gently 3 - 5 minutes or until cheese is melted and ricotta mixture is heated through.

5. To serve, sprinkle lasagna with reserved parsley and additional Parmesan cheese, if desired.