

# SUNDAY OF DIVINE MERCY April 28, 2019

## MASS INTENTIONS

<b>Mon Apr 29</b>		<b>Sat May 4</b>	
<b>8:00 am</b>	<i>Pro Populo</i>	<b>4:30 pm</b>	<i>Pro Populo</i>
<b>Wed May 1</b>		<b>Sun May 5</b>	
<b>8:00 am</b>	<i>For the Poor</i>	<b>9:00 am</b>	+ <i>Maria Casaluca (Family)</i>
<b>Thurs May 2</b>			+ <i>Adelina &amp; +Antonio Palmieri (Family)</i>
<b>8:00 am</b>	<i>For the Unborn</i>		+ <i>Caterina &amp; +Francesco Curro' (Family)</i>
<b>Fri May 3</b>			
<b>8:00 am</b>	<i>For the Sick</i>	<b>11:00 am</b>	+ <i>Elvina Titanic (Gerry &amp; Pat Bester)</i>
			+ <i>Rosa Masella (Family)</i>
<b>Sat May 4</b>			<i>Gerry Lafradi (Living Intention) (Mom)</i>
<b>8:00 am</b>	<i>FOR THE SOULS IN PURGATORY</i>		



**The Sanctuary Lamp burns for 7 days  
in memory of Michele Russo**



**The Marian Lamp burns for 7 days  
in memory of Felicia De Cotiis**



**Totus Tuus Summer Camp is Coming to St. Ambrose!** Youth of the parish are invited to join us for Totus Tuus this summer from **August 6 to August 9, 2019**. Totus Tuus (Latin for Totally Yours) is an Archdiocesan camp program whereby seminarians and college students

travel to different parishes, spreading the Good News of our Lord through catechetical instruction, Mass, confession, songs and games! The day camp, for children entering grades 1-6, runs Tuesday-Friday from 9:00am-2:30pm. The evening program for Grades 7-12 runs Tuesday-Friday from 7:00p.m.-9:00pm. The cost is only \$50.00 per person for the week. To register or for more information, please contact **MaryAnne Nigli, email: [maryanne.n23@gmail.com](mailto:maryanne.n23@gmail.com) Phone: 416-618-0486**. More information about the camp is also available at [totustuutoronto.ca](http://totustuutoronto.ca).



**St. Ambrose *FORMED***

***FORMED* on Demand is the revolutionary digital platform that gives you unprecedented access to video-based study programs, feature films, audio presentations, and eBooks from the Church's foremost presenters. Whether fallen away or deeply engaged, at the parish or on the go, *FORMED* helps you reach your flock anytime, anywhere. To register please enter [www.stambroseparish.formed.org](http://www.stambroseparish.formed.org).**

## SUNDAY OF DIVINE MERCY April 28, 2019

---



### **HONORING GOD'S CREATION: Plant-Based Recipe!**

The recipe below is in keeping with God's creation intent (Genesis 1:29): Then God said, "I give you every seed-bearing plant on the face of the whole earth and every tree that has fruit with seed in it. They will be yours for food." (NIV)

**Let no animal suffer or die that we may live!** Continue with your vegan

journey and make a Plant-Based Easter Meal! Try this recipe:

### **Almond Chocolate-Chip Biscotti**

#### **Ingredients**

3 cups all-purpose flour or whole wheat pastry flour, or 1 1/2 cups each

1 Tbsp. baking powder

1/2 tsp. salt

1 cup sugar

3/4 cup applesauce

1 Tbsp. vegetable oil

1 tsp. vanilla extract

1 1/4 tsp. almond extract

3/4 cup [vegan chocolate chips](#)

Additional chocolate for drizzling, optional

Preheat the oven to 325°F.

Lightly oil two cookie sheets.

#### **Instructions**

In a large bowl, whisk together the flour, baking powder, and salt.

In a medium bowl, whisk together the sugar, applesauce, oil, and extracts.

Stir the wet ingredients into the dry. As a firm dough starts to form, knead in the chocolate chips with your hands. Divide the dough into two pieces.

With a lightly floured rolling pin, roll one half into an 11- by 3 1/2-inch-long rectangular "log", about 3/4 inches thick, and place it on a cookie sheet. Repeat with the other half.

Bake for about 25 minutes.

Remove the pans and reduce the heat to 300°F.

On a cooling rack, let the logs sit for 20 minutes, until very firm.

On a cutting board, cut the logs into 1/2-inch-wide slices. Use a large, sharp knife (one without a serrated edge) and push the blade down in one firm motion. No sawing, please—that will break the biscotti! Place the slices back on the cookie sheets, cut side down.

Bake for 5 to 10 minutes, or until golden brown on the bottom.

Turn the slices over and bake for another 5 to 10 minutes, or until golden brown on the bottom.

Remove the cookie sheets from the oven and let the biscotti cool for a few minutes before transferring to a cooling rack. Once completely cooled, you can drizzle melted chocolate on top. (Let the chocolate set before serving.) Store in an airtight container. These cookies should store for up to two weeks—but I can't imagine anyone letting them last that long! *Makes approximately 30 cookies*

### **How to Go Vegan? The best resources for Fun and Easy Transition:**

<https://www.kinderworld.org/how-to-go-vegan/>



Feature length documentary ***A Prayer for Compassion***, **June 2, 2019** at St. Ambrose Church hall @ 3:00 p.m. This film strives to inspire and encourage those already on a religious or spiritual path, to expand their circle of compassion to embrace all life, regardless of species, and make choices in alignment with this value. No charge but free will offering accepted. Please

R.S.V.P. by email [stambrose.office@gmail.com](mailto:stambrose.office@gmail.com) or call the office 416-251-8282. *Fr. Donatello has received the licensing from the director and producer of this production.* For more information about the film go to **[www.aprayerforcompassion.com](http://www.aprayerforcompassion.com)**