

TWENTY-SECOND SUNDAY IN ORDINARY TIME August 30, 2020


**MASS
INTENTIONS**

Mon Aug 31		Sat Sept 5	
8:00 am	Joe Gombar- <i>Living Intention</i> (Betty DeBlois)	4:30 pm	+Michelina Maraio (Family) For the Sick (Andreazza Family)
	Nicanor Segovia Jr.- <i>Living Intention</i> (Nemia Segovia)		
Wed Sept 2		Sun Sept 6	
8:00 am	+Lino Confalone (Lucia DiFranco)	9:00 am	+Linda Russo (Josie & Edward Marino) +Manuel & +Glen Marques (Maria Caronchia)
Thurs Sept 3			
8:00 am	+Eleanor Dillo (Betty & Cynthia DeBlois)		+Olivia, +Josefa & +Rafael Moles (Claudio Moles)
Fri Sept 4		11:00 am	
8:00 am	Gilda & Alan Penfold (<i>Living Intention</i>) (BETTY DEBLOIS)		+Peter Carlton (Stella Filice) +Silvio Saravo (Franca & Family) +Lucia & +Vito Roberto (Family)



**The Marian Lamp burns for 7 days
in memory of Donato Rizzuti**



ST. AMBROSE FORMED

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ST. AMBROSE BAZAAR

DUE TO THE SPREAD OF THE CORONAVIRUS (COVID 19) OUR YEARLY BAZAAR 2020 HAS BEEN CANCELLED. PLEASE DO NOT BRING OR LEAVE BAZAAR ITEMS AT THE CHURCH. THANK YOU!



Ideas for a Delicious Plant-Based Meal **Balsamic Glazed Roasted Cauliflower**

Ingredients

1 large head cauliflower
2 cups cherry tomatoes
1 medium red onion, cut into wedges
1/2 lb. green beans, trimmed
Kosher salt
3 tbsp. extra-virgin olive oil
1 cup balsamic vinegar
1/4 cup brown sugar
2 tbsp. fresh chopped parsley, for garnish

Instructions

-Preheat oven to 400°. Cut the leaves and stem off the cauliflower so it sits flat. Place in a large baking dish and surround with tomatoes, onion wedges, and green beans. Season veggies with salt and coat with oil.
-In a small saucepan over medium heat, whisk together balsamic and brown sugar. -Bring to a boil, then immediately reduce to a simmer. Let simmer until reduced by half, about 15 minutes. Brush glaze all over cauliflower, reserving some for basting.
-Roast until golden and tender, about 1 1/2 hours, periodically basting with glaze. Garnish with parsley before serving.

How to Go Vegan? The Best resources for Fun and Easy Transition:

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



COMPASSIONATE COMMUNITY CARE **HOTLINE #1-855-675-8749**

Compassionate Community Care (CCC) is a registered charity comprised of health care professionals and volunteers who provide support to clients and their families during times of illness and crisis. We aim to provide a complete circle of care that recognizes and respects the physical, social, psychological and spiritual needs of those involved.

We at CCC believe that all human life has equal dignity, and that every person deserves to be treated with respect and compassion while receiving the care they need and deserve. Whether you are facing a chronic condition, disability or end-of-life situation, we are here to help.

PASTORAL
LETTER

PASTORAL LETTER

For those requesting a Pastoral Letter when applying for the Catholic School Board, Fr. Donatello Iocco will only fill out forms if you attend Mass regularly on Sundays.