St. Ambrose Catholic Church

Fr. Donatello Iocco, Pastor



MASS TIMES

Sunday Liturgy		
Saturday (Vigil)	4:30 pm	
	Family Mass	s with Youth Choir
Sunday	9:00 am	Cantor & Organ
	11:00 am	Choir & Organ
Daily Mass		
Monday-Friday	8:00 am (no Mass Tuesdays)	
Devotions		

Holy Hour Eucharistic Adoration First Friday 8:30 am - 9:30 am "Can you not watch an hour with me?" Matthew 26:40 Holy Rosary Monday - Saturday 7:30 am Divine Mercy Chaplet Monday - Saturday 8:30 am Devotion to Our Lady of Perpetual Help Wednesdays 8:45 am

BECOME A FRIENDLY VISITOR!

Under the direction of the pastor, Friendly Visitors serve those in the parish and surrounding community who are in need of social interaction. Must attend a 1 day training session when available.

PARISHIONERS

Please contact the parish office to update address/phone #s or to volunteer in ministries. **Office Hours:** Mon, Wed, Thurs, Fri 10 am - 3 pm Closed Tues, Sat, Sun

New Parishioners

Welcome! To register please call the office or email rose@stambroseparish.com.

Mission Statement:

In Christ we are all things, He is everything to us. If you have wounds to heal, He is a physician; if fever scorches you, He is a fountain. Would you punish evil doing, He is justice, If you need help, he is strength; if you fear death, He is life; if you hunger, *He is food.*

- St. Ambrose

SACRAMENTS

Reconciliation Saturday: 3:45-4:15 pm (or by appointment)

Marriage

Couples wishing to arrange a wedding are required to contact the parish 1 year in advance and must be registered parishioners. The date needs to be confirmed with the pastor. A Marriage Preparation Course is required and can be taken at any parish. Request for Marriage forms are found on the parish website. Please contact the parish office for more information.

Sacrament of Baptism

People seeking Baptism for their children must be registered in the parish for at least three months, and must speak to the Pastor after Mass. Baptism is celebrated every 3rd Sunday of the month. Baptism forms are found on the parish website.

Sacrament of the Sick and Care for the Elderly & Shut-ins

For the Anointing of the Sick please call the parish office to arrange a visit by the Priest. Those confined to their homes by illness, infirmity or age, who would like to receive Communion contact the office.

Religious Instruction

Sacramental Preparation is offered to all registered and active parishioners. Information is provided through bulletin and pulpit announcements.

PARISH MINISTRIES

Extra-Ordinary Ministers of the Eucharist, Lectors, Lay Pastoral Visitors, Friendly Visitors, Greeters, Ushers, St. Ambrose Choir and Youth Choir, Catholic Women's League, Knights of Columbus & Honouring God's Creation Society

WE WELCOME YOU TO JOIN US!

782 Brown's Line, Toronto ON M8W 3W2 • Phone: 416-251-8282 Fax: 416-251-4400 Website: www.stambroseparish.com E-mail: rose@stambroseparish.com, stambrose.office@gmail.com



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Mon Jan 18		Sat Jan 23	
8:00 am	For The Sick	4:30 pm	+Stan & +David Ritchie (Family)
Wed Jan 20			
8:00 am	For The Unborn		
		Sun Jan 24	
		9:00 am	+Antonio Varone (Josie Marinos & Fam)
Thurs Jan 21			+Franco & +Giuseppe Caronchia
8:00 am	Pro Populo		(Maria Caronchia)
			+Manuel & Cisaltina Pereira
			(Maria Garcia)
Fri Jan 22			
8:00 am	For the Lonely & Afraid	11:00 am	Nanette & Nilo de Vera
			Emil & Lou Alcaraz
			Norma Palma & Family
			Living Intentions (Manuel Linsao & Family



Second Sunday in Ordinary Time - January 17, 2021

A good vocation prayer to say every day - from the time we are young until we are in our golden years - is found in today's first Scripture reading: "Speak Lord, for your servant is listening". Just try it with sincerity, starting today and, if you think God is calling you to be a priest, religious, or permanent deacon, call **Fr. Matt McCarthy**, **Director of Vocations, Archdiocese of Toronto at 416-968-0997. Email:** <u>vocations@archtoronto.org</u> <u>www.vocationstoronto.ca</u>



RMED 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 <u>www.stambroseparish.formed.org</u> or go to our website.



Ideas for a Delicious Plant-Based Meal Vegetable Paella Ingredients

3 tablespoons extra-virgin olive oil, divided

1 medium yellow onion, chopped fine

1 $\frac{1}{2}$ teaspoons fine sea salt, divided

6 garlic cloves, pressed or minced

- 2 teaspoons smoked paprika
- 1 can (15 ounces) diced tomatoes (preferably the fire-roasted variety), drained

2 cups short-grain brown rice*

- 1 can (15 ounces) chickpeas, rinsed and drained, or 1 1/2 cups cooked chickpeas
- 3 cups vegetable broth

1/3 cup dry white wine** or vegetable broth

 $\frac{1}{2}$ teaspoon saffron threads, crumbled (optional)

- 1 can (14 ounces) quartered artichokes or 1 jar (12 ounces) marinated artichoke, drained
- 2 red bell peppers, stemmed, seeded and sliced into long, 1/2"-wide strips

 $\ensuremath{^{1\!\!/_2}}$ cup Kalamata olives, pitted and halved

Freshly ground black pepper

1/4 cup chopped fresh parsley, plus about 1 tablespoon more for garnish

2 tablespoons lemon juice, plus additional lemon wedges for garnish

1/2 cup frozen peas

Instructions

Preheat the oven to 350 degrees F. Heat 2 tablespoons of the oil in your Dutch oven or skillet over medium heat until shimmering. Add the onion and a pinch of salt. Cook until the onions are tender and translucent, about 5 minutes.

Stir in the garlic and paprika and cook until fragrant, about 30 seconds. Stir in the tomatoes and cook until the mixture begins to darken and thicken slightly, about 2 minutes Stir in the rice and cook until the grains are well coated with tomato mixture, about 1 minute. Stir in the chickpeas, broth, wine, saffron (if using) and 1 teaspoon salt.

Increase the heat to medium-high and bring the mixture to a boil, stirring occasionally. Cover the pot and transfer it to the lower rack in the oven. Bake, undisturbed, until the liquid is absorbed and the rice is tender, 50 to 55 minutes.

Meanwhile, line a large, rimmed baking sheet with parchment paper for easy cleanup. On the baking sheet, combine the artichoke, peppers, chopped olives, 1 tablespoon of the olive oil, ½ teaspoon of the salt, and about 10 twists of freshly ground black pepper. Toss to combine, then spread the contents evenly across the pan.

Roast the vegetables on the upper rack until the artichokes and peppers are tender and browned around the edges, about 40 to 45 minutes. Remove from the oven and let the vegetables cool for a few minutes. Add ¼ cup parsley to the pan and the lemon juice, and toss to combine. Season with salt and pepper, to taste. Set aside. Sprinkle the peas and roasted vegetables over the baked rice, cover, and let the paella sit for 5 minutes. Garnish with a sprinkle of chopped parsley (about 1 tablespoon) and serve in individual bowls, with lemon wedges on the side. Serves 6.

How to Go Vegan? The Best resources for Fun and Easy Transition: <u>https://www.kinderworld.org/how-to-go-vegan/</u>



TO ALL PARISHIONERS:

St. Ambrose Parish will be open only for prayer from Monday through Friday from 7:00am - 11:00am and on Sundays from 8:00am – 10:30am. Closed on Tuesdays and Saturdays. Confession by appointment only. Please call the office at 416-251-8282. Since there is no public mass, Fr. Donatello will be celebrating Sunday Mass Live Stream on YouTube. Subscribe to St. Ambrose Toronto channel. Mass will be celebrated on Sundays at 11:15a.m. For more information and the link to the

YouTube channel please visit our website at **stambroseparish.com**

