MASS	R
INTENTION	VS

Mon Jan 4		Sat Jan 9	Sat Jan 9	
8:00 am	Pro Populo	4:30 pm	For the Poor	
Wed Jan 6				
8:00 am	For The Unborn			
		Sun Jan 10		
		9:00 am	+Ricciotto Rizzuti (Family)	
Thurs Jan 7			+Adriano Tolentino (Family)	
8:00 am	+Nicoletta Meffe (Family)		Timothy & Rachel Jones	
			Living Intention (Betty DeBlois & Family	
Fri Jan 8		11:00 am	+Manuel Korth (Family)	
8:00 am	For the Lonely & Afraid		+Rosa Simas & +Jose Simas	
			+Aires & +Maria Viveiros (Manuel &	
			Maria Costa	



The Marian Lamp burns for 7 days in memory of Nicoletta Meffe



Epiphany of the Lord - January 3, 2021

The Son of God was first manifested to the world through the visit of the magi. Today, God's Son is brought into the world and is present to the world through His Church. If you think that 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: vocations@archtoronto.org www.vocationstoronto.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 <u>www.stambroseparish.formed.org</u> or go to our website.



Ideas for a Delicious Plant-Based Meal Creamy Vegan Pasta Ingredients

<u>Creamy vegan pasta sauce</u> 2½ cups small shell pasta

1 tablespoon extra-virgin olive oil

1 small yellow onion, chopped

5 cups broccoli florets, chopped stems, and leaves

1/4 cup toasted pine nuts

lemon wedges, for serving

sea salt and freshly ground black pepper

Instructions

Make the sauce.

Bring a large pot of salted water to a boil. Prepare the pasta according to the instructions on the package, cooking until al dente. Drain and set aside.

Heat 1 tablespoon of olive oil in a large skillet over medium heat. Add the onion and sauté until soft, about 5 minutes.

Stir in the chopped broccoli stems and cook for another 3 to 5 minutes or until tender. Add the broccoli florets and leaves and a splash of water or vegetable broth. Cover and turn off the heat. Allow the broccoli to steam for 2 to 3 minutes or until tender but still bright green. Add the pasta, then stir in ³/₄ of the sauce, adding more broth if the sauce is too dry.

Season to taste with more salt, pepper and lemon juice, as desired, and portion into bowls. Divide the remaining sauce onto each bowl. Top with the pine nuts and serve with lemon wedges on the side.

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



SUNDAY OFFERING ENVELOPES 2021

We have set up our Sunday offering envelopes for those who are already registered. For those who do not have envelopes and would like to obtain them, please call the office. If you had envelopes in the past and did not regularly use them, we have reclaimed those numbers and it can potentially be registered to someone else. We ask that you please, do not take envelopes if you will not use them regularly. **PLEASE DO NOT USE YOUR 2021 ENVELOPES UNTIL JANUARY 1, 2021:** also include your name and full address on each envelope. Thank you for supporting St. Ambrose.



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**