



Seventeenth Sunday in Ordinary Time July 26, 2020

All things work for good
for those who love God.

— Romans 8:28a

A SHARE IN GOD'S KINGDOM

Today concludes a three-week series of Gospel texts in which we have listened to a total of seven parables about the Kingdom. The believer is asked to consider the request that God made of Solomon in today's first reading: "Ask something of me and I will give it to you" (1 Kings 3:5). Today's parables about the treasure buried in the field and the pearl of great price should prompt us to answer, "A share in your kingdom, O God!" Today we discover that the kingdom of God is beyond value, a priceless treasure. Unfortunately, our culture bombards us with things that it believes are priceless treasures—the bigger and better SUVs, anti-aging and anti-balding creams and salves, miracle diets, and so much more. Having a share in God's kingdom and helping to bring about that kingdom are the greatest treasures that we can ever hope to gain.

--J. S. Paluch Co.

SAINT MARTHA (first century)

July 29

Whether you find Martha Stewart admirable or annoying, she has the perfect patron saint. Luke describes Martha—saint, not Stewart—as "burdened with much serving" (Luke 10:40). About Mary, seated, listening to Jesus, Martha complained, "Do you not care that my sister has left me by myself to do the serving?" Jesus' response, "Martha, Martha, you are anxious and worried about many things . . . Mary has chosen the better part" (10:41, 42), suggests to some the superiority of the contemplative life, leaving the rest of us, supporting families, earning livings, (helping others?), as second-class Christians. But Luke introduces Martha and Mary immediately after Jesus' parable of the Good Samaritan, whom Jesus recommends as a model of practical compassion, concluding, "Go and do likewise" (10:37). Go and do! Sit and listen! Discipleship is never either/or but both/and. Jesus ministered in prayerful silence and hospitable service. Monastic calendars add Martha's sister, Mary, and brother, Lazarus, calling all three "hosts of the Lord," recalling their welcome of Jesus to their home in Bethany, reminding us Whom we welcome whenever we extend summertime hospitality!

--Peter Scagnelli, ©J. S. Paluch Co.

READINGS FOR THE WEEK

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|------------|--|
| Monday: | Jer 13:1-11; Dt 32:18-21; Mt 13:31-35 |
| Tuesday: | Jer 14:17-22; Ps 79:8, 9, 11, 13; Mt 13:36-43 |
| Wednesday: | Jer 15:10, 16-21; Ps 34:2-11; Jn 11:19-27 or Lk 10:38-42 |
| Thursday: | Jer 18:1-6; Ps 146:1b-6ab; Mt 13:47-53 |
| Friday: | Jer 26:1-9; Ps 69:5, 8-10, 14; Mt 13:54-58 |
| Saturday: | Jer 26:11-16, 24; Ps 69:15-16, 30-31, 33-34; Mt 14:1-12 |
| Sunday: | Is 55:1-3; Ps 145:8-9, 15-18; Rom 8:35, 37-39; Mt 14:13-21 |

SAINTS AND SPECIAL OBSERVANCES

| | |
|------------|---------------------------------------|
| Sunday: | Seventeenth Sunday in Ordinary Time |
| Wednesday: | St. Martha |
| Thursday: | St. Peter Chrysologus |
| Friday: | St. Ignatius of Loyola |
| Saturday: | St. Alphonsus Liguori; First Saturday |

GO

Go forth and set the world on fire.

—St. Ignatius of Loyola

Finance Corner: Your generosity is greatly needed and appreciated!



For the month of July/August offerings:

PLEASE mail to St. Philip/St. Teresa Parish, P. O. Box 339, Occidental CA 95465. Or donate at our website www.stphilipsteresa.org via Paypal or card. *Include your offering envelope # with your donation.*

Mid-July: 1st Collections: \$3890. Rural Food: \$1660.

[July 12th Mass: 1st Collection: \$1746] Add'l Oper.: \$819.

Upcoming: 7/26: Rural Food. 8/2: Peter Pence.

Mark your Calendar for Future Events & Meetings:

Parish Council [PC]: TBA Zoom

Finance Council [FC]: TBA Zoom

Liturgy Committee: TBA Zoom

St. Teresa Ladies Guild: Contact Diane, 823-6044

St. Philip Ladies Guild: Contact Penny, 559-367-7403

Every Friday, Centering Prayer: cancelled for now

Coffee & Goodies: cancelled for now

Mondays & Wednesdays-Seniors Lunch at 12noon: cancelled for now

† ♥ † Mass Intentions † ♥ † Schedule

All Mass Intentions requested before Covid-19 mid-March closure are now being rescheduled for Sunday outdoor Masses. New requests will be appended to later in the 2021 calendar.

7/26 Sun. 8am Mass † Ron Schultz

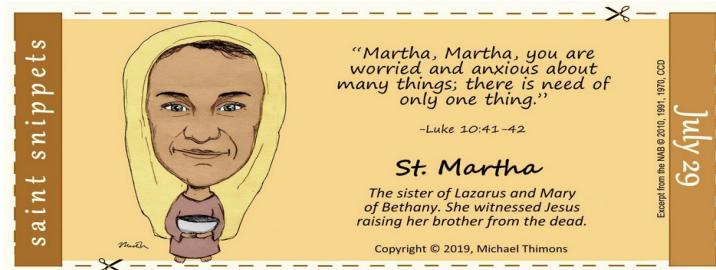
7/26 Sun. 9:30am Mass † Marcella & Joseph Kiefer

8/02 Sun. 8am Mass † Emily & Joe Palmer

8/02 Sun. 9:30am Mass † Brendan Smith

Prayer Requests: Leave a message at 707-408-2650. Teresa K., Pat K., Thomas T., Susan B., Lorri McC., Sarah, Clifford J., Terri A., Fred P., Theresa S., Sara, Mary Anne P., Barbara, Dave C., Jim P., William, Parson P., Dave, Mary O., Bill Z., Daniel, Sally T., Mary K., Michael D., Richard M., Kathleen, Peter, Rosa S., Susan B., Joyce D., Anita C., George H., Mimi H., Steve, Barry, Lorrin K., Hugh P., Robert S., Britney N., Jacque W., Rebecca A., April K., Jacinta G., Leo A., Ed C. family, Kathy R., Donna W., Jim K., Sherry S., Papke family., Gail F., Marie N., Christine, James, Pat P.

"Reflections on the Liturgy" Each week Patrick Griffith writes one or more reflections on Scripture, including the Liturgy for the coming Sunday. The objectives are to tie Scripture into our daily lives and address spiritual and moral issues of the world around us. The reflections can be found at <http://thesoulprospers.blogspot.com>. Selected reflections are also recorded and posted on the Parish website.





RURAL FOOD PROGRAM UPDATE: JULY 2020

Over seventy recipient families were very appreciative of the fresh produce, dairy products, proteins and other much needed food which filled their vehicles as they made their way through our drive through distribution. We continue to maintain our use of social distancing, hand sanitizer, gloves and masks as indicated.

As we welcomed them we began discussing how we can meet the needs as schedules and weather conditions change. We will continue providing handmade, cloth masks for adults and especially school age children.

Again this year we are collecting blankets for our families. Gently used blankets can be dropped off in the hall after St Philip Sunday masses or leave a message at 707-408-2650 to arrange pick up. If you prefer, send a donation to the parish office for purchase of new blankets for our families. This program is funded through the Rural Food Collection each month, private donations, and awesome volunteers. **Thank you for your donations of time, talent, and treasure as we strive to meet the nutritional needs of all attendees at our food distributions.**

RURAL FOOD VOLUNTEER OPPORTUNITIES in Parish Hall:
Saturday, August 8, 9-10:00 am: repackaging
Monday, August 10, 10:00 – 12:00pm: set up
Tuesday, August 11, 8:30 – 11:00am: distribution of food to clients.

Five Hispanic-American Saints Perhaps You Didn't Know

By Vladimir Mauricio-Perez at  Denver Catholic



St. Toribio de Mogrovejo
1538-1606 [Peru]

Born in Valladolid, Spain, Toribio was a pious young man and an outstanding law student. As a professor, his great reputation reached the ears of King Philip II, who eventually nominated him for the vacant Archdiocese of Lima, Peru, even though Toribio was not even a priest. The Pope accepted the king's request despite the future saint's protests. So, before the formal announcement, he was ordained a priest, and a few months later, a bishop. He walked across his archdiocese evangelizing the natives and is said to have baptized nearly half a million people, including St. Rose of Lima and St. Martin de Porres. He learned the local dialects, produced a trilingual catechism, fought for the rights of the natives, and made evangelization a major theme of his episcopacy. Moreover, he worked devotedly for an archdiocesan reform after realizing that diocesan priests were involved in impurities and scandals. He predicted the date and hour of his death and is buried in the cathedral of Lima, Peru.



St. Mariana of Jesus Paredes
1618-1645 [Ecuador]

St. Mariana was born in Quito, modern-day Ecuador, and not only became the country's first saint, but was also declared a national heroine by the Republic of Ecuador. As a little girl, Mariana showed a profound love for God and practiced long hours of prayer and mortification. She tried joining a religious order on two occasions, but various circumstances would not permit it. This led Mariana to realize that God was calling her to holiness in the world. She built a room next to her sister's house and devoted herself to prayer and penance, living miraculously only off the Eucharist. She was known to possess the gifts of counsel and prophecy. In 1645, earthquakes and epidemics broke out in Quito, and she offered her life and sufferings for their end. They stopped after she made her offering. On the day of her death, a lily is said to have bloomed from the blood that was drawn out and poured in a flowerpot, earning her the title of "The Lily of Quito."



St. Theresa of Los Andes
1900-1920 [Chile]

St. Theresa of Jesus of Los Andes was Chile's first saint and the first Discalced Carmelite to be canonized outside of Europe. Born as Juana, the future saint was known to struggle with her temperament as a child. She was proud, selfish and stubborn. She became deeply attracted to God at the age six, and her extraordinary intelligence allowed her to understand the seriousness of receiving First Communion. Juana changed her life and became a completely different person by the age of 10, practicing mortification and deep prayer. At age 14, she decided to become a Discalced Carmelite and received the name of Theresa of Jesus. Deeply in love with Christ, the young and humble religious told her confessor that Jesus told her she would die soon, something she accepted with joy and faith. Shortly thereafter, Theresa contracted typhus and died at the age of 19. Although she was 6 months short of finishing her novitiate, she was able to profess vows "in danger of death." Around 100,000 pilgrims visit her shrine in Los Andes annually.



St. Laura Montoya
1874-1949 [Colombia]

After Laura's father died in war when she was only a child, she was forced to live with different family members in a state of poverty. This reality kept her from receiving formal education during her childhood. What no one expected is that one day she would become Colombia's first saint. Her aunt enrolled her in a school at the age of 16, so she would become a teacher and make a living for herself. She learned quickly and became a great writer, educator and leader. She was a pious woman and wished to

devote herself to the evangelization of the natives. As she prepared to write Pope Pius X for help, she received the pope's new Encyclical Lacrymabili Statu, on the deplorable condition of Indians in America. Laura saw it as a confirmation from God and founded the Missionaries of the Immaculate Heart and St. Catherine of Siena, working for the evangelization of natives and fighting for their behalf to be seen as children of God.

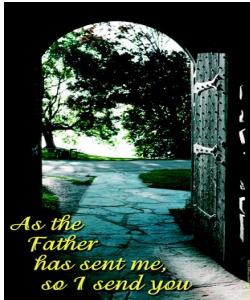


St. Manuel Morales
1898-1926 [Mexico]

Manuel was a layman and one of many martyrs from Mexico's Cristero War in the 1920s. He joined the seminary as a teen but had to abandon this dream in order to support his family financially. He became a baker, married and had three children. This change, however, did not prevent him from bearing witness to the faith publicly. He became the president of the National League for the Defense of Religious Liberty, which was being threatened by the administration of President Plutarco Elías Calles. Morales and two other leaders from the organization were taken prisoners as they discussed how to free a friend priest from imprisonment through legal means. They were beaten, tortured and then killed for not renouncing to their faith. Before the firing squad, the priest begged the soldiers to forgive Morales because he had a family. Morales responded, "I am dying for God, and God will take care of my children." His last words were, "Long live Christ the King and Our Lady of Guadalupe!"

Special Announcem**ent**....

We are happy to announce that ten children will be receiving First Communion and two will be receiving the Sacrament of Confirmation in the CYO Camp on Saturday, August 1, 2020. Please keep those children and families in your prayers. Our great appreciation to the CCD staff, volunteers, and parents for their inspiring collaboration!



Switchel: Old-Fashioned Summer Drink

By Arthur Staples
July 7, 2016

Switchel, or haymaker's punch, is an old-fashioned summer drink that carries great history. This essay from *The 1964 Old Farmer's Almanac* discusses that deep American history of good old switchel. (Arthur Staples was one of *The Old Farmer's Almanac*'s favorite essayists. This essay concerns that famous drink of the Old New England Gods—a drink which was common in the hayfield and even contributed to the oratory of statesmen.)

What is Switchel? A correspondent for a New York paper once told of attending a historical pageant in New England where a soft drink was served to visitors that was called "switchel." She thought it was a concoction of molasses, ginger, and vinegar, but she was not sure. She desired a genuine old-fashioned recipe. If this good woman had gone to the Standard dictionary, she would have found this distinctively American drink listed there. It is defined, "A drink made of molasses and water, sometimes with vinegar, ginger, or rum added; hence any strong drink, flavored." An illustration is cited from C. D. Warner's memoir *Being a Boy* which reads: "The luncheon was packed in a large basket with bottles of root beer and a jug of switchel."

Curiously enough, Noah Webster did not include switchel in his unabridged, although as a native of New England and probably schooled in the haying season customs of his boyhood, he should have been well acquainted with this then-popular, hot-weather, homemade drink.

For switchel might be termed the original home-brew of New England. And it was by no means peculiar to New England either. In fact, switchel was a favorite of our very own United States Congress.

Our national Congress met in the early days in close quarters in Washington, and the floors of the House and the Senate were frequently crowded with visitors. The senators and members of the House sat with their hats on, after the manner of England's House of Commons. It was years after the days of John Adams, but before hats disappeared from the heads of the members, and before the floors of the two houses were reserved for the members only. These were the days of John Randolph, Henry Clay, William H. Crawford, John C. Calhoun, Daniel Webster, Silas Wright, and their predecessors, with old Davy Crockett lurking around in the background. Everyone drank strong drink.

On hot days—all summer and spring and often in winter (although perhaps they drank [apple cider tonic](#) in the winter)—a great bowl of switchel stood in the center of the Senate or the House. This was liberally "flavored" with Jamaica Rum. Members paused in their great speeches—those that yet ring through the ages perhaps—and going up to the great bowl, dipped deep. Sometimes they paused glass in hand, to emphasize a telling sentence; sometimes they orated glass in hand and then drank deep and again stalked back majestically to their place with switchel under their belts.

Attendants came in every little while and refilled the bowl. The odor of the beverage with its lemons and rum and spices filled the senate-chamber with a suggestive perfume of oratory and rum. Enormous quantities of it were consumed every day. Due to the powers of apple cider vinegar, perhaps it also [kept the bugs away](#). Members were continually leaving their seats and silently approaching the tank of coolness. This was "switchel," so-called and so-paid-for in the appropriations of the infant nation.

But "switchel" was switchel, whether with rum or without rum. The memory of hay-time drinks yet lingers in the mind. This was always—families differed—made of ginger, molasses, ice (if any could be obtained), water, and sometimes lemons; and it was put into a stone jug and hidden under a shady place. To go to it, lift the jug from its retreat, see its sides all dewy with distillation and drink "moderately" was the privilege of all. And grandmother made the switchel.

[Click here for a delicious old-fashioned switchel recipe and make it yourself!](#)