



Ladies Auxiliary Mary's Millennium Council 12801

Saint John the
Evangelist

December
2017

2017-2018 officers

President :Joanne Lorkowski

Vice president: Nancy Flick

Secretary Doraly Witt

Treasurer: Leona Shoemaker

Trustee: Nanette Young

Trustee.: Barb Scheffki

Trustee : Diane Furlan

Committees

Spiritual: Leona Horn, Barb Scheffki

Fundraising:

Special Event Hospitality :Carol Zaehler, Florence Graziano

Public Relations: Beth Welke , Shirley Vachon

Church Liaison :Carol Zaehler

Community Event: Rose Olmstead, Karen Budnik

Out reach to sick and needy:

Carol Zaehler, Dorry Dahl

Charitable Donations: Leona Shoemaker, Pat Bitz

Membership: Arlene Huinker and Nannette Young

From the Desk of the President

The true joy of Christmas is the love of Christ, shared with family and friends. May you find His peace, love and joy in the coming New Year.

Merry Christmas!

Joanne Lorkowski, President



All those effected by the various disasters



Joan Monahan

Pete Kippes

Marilu Arndt



All those prayers we



hold in our hearts

Upcoming events

12/1 Luminary Lightening on Park Blvd (see next page for Details)

12/2 Advent wreath blessing at 4 30 mass, and new tabernacle being blessed

12/2 and 12/3 all masses Mandating **for all** Current Eucharist ministers and Ministers of Care

12/7 700 Anticipatory mass for Assumption

12/8 Assumption mass 845 600 English 730 Polish

12/10 Pancake Breakfast and Bake sale

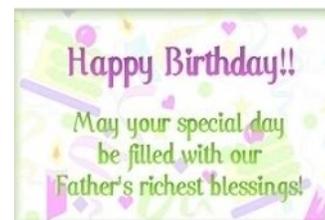
12/14 Parish Wide confessions

12/20 Knights and Ladies Christmas Party(set up 530-6) start at 730

12/23 730 –800 am Hanover Township Toy Drive volunteers needed

Christmas Ev Mass will be at 400 and 600(Christmas not 4th Sunday of advent , 900 (Polish) Midnight

12/30 and 12/31 Blessing of the wines at all Masses .12/31 wine tasting after 730,0900,1100, 100 mass





Holiday Donation Opportunities

Giving Trees are in the Narthex please Return gifts by December 10th.

In Lue of a grab bag we will collect Men's, Women's and Children's Pajamas and donate them to the Community Crisis Center in Elgin. Please bring your donations to the Christmas Party.

Kiwanis winter coat drive. Please donate gently used winter apparel to the donations boxes at the Township, Library, Park Place and the Village hall

Ye Olde Gift Shoppe after Christmas sale at Hanover Township Senior Ctr. You can purchase remaining holiday decorations & gifts for the New Year. And... all types of donations accepted except clothing. January: jewelry (except in the white cases) will be 50% off all items \$2 & above.

Our
Next meeting
Will be our
Christmas Party
12/21 In the parish
Center immediately
following the 700pm
Mass



Than

Getting To
Know
You!

In January
will be

Dory Dahl

Community Events

12/1 Luminary Lightening 630 at Islands 21,22,23,24(Meadow lane and Oriole) Bring a lighter Rain Date 12/8

12/2 Glitz and Glam sale at Westbrook on Schaumburg Rd from 10-2 See Rose Volunteer

12/2 Cookie Walk & Craft Fair, Sat, Dec 2, at Good Shepherd United Methodist Church, 751 West Army Trail Rd, Bartlett. Wide array of homemade cookies!

12/6 village of Streamwood Chamber of Commerce Christmas Party at 530 -730 RSVP to the Village Hall

12/17 Poplar Creak Library 200pm Random Ringer Hand Bell choir

Help a Senior in Need – deliver meals for seniors – if interested in volunteering contact Devora Murillo at 630-483-5667 or dmurillo@hanover-township.org

Reminders

When bringing payments or requests for the treasure please place in a envelope with your name on it . This will make things less confusing for the treasurer.

We are looking for someone to run the Carsons fundraiser this year. As well as some one to chair the Fundraising Committee

a note from the editor

If you have items you would like placed in the newsletter please submit to Beth at Welkebeth@yahoo.com Before the first of the month,



Food Safety:

Keep chemical hazards (i.e. cleaning products) away from foods. This includes storage of these items. Do not wear jewelry while preparing or serving food. The only jewelry permitted is a plain band. This would also include watches.

Keep foods safe by not transferring pathogens from your body to food.

Don't let food stay too long at temperatures that are good for pathogen growth.

Don't transfer pathogens from one surface to another or from one food to another.

Keep everything clean and sanitized.

Washing your hands should take about 20 seconds using water at about 100 degrees F. Dry your hands with a paper towel.

Never use a hand antiseptic when washing your hands. Can be used after you wash your hands.

Wash your hands after you use the restroom, after handling raw meat, poultry or seafood, taking out the garbage, touching your hair, face or body, touching clothing or aprons, or sneezing, coughing or using a tissue, handling chemicals that can make food unsafe, clearing tables or moving dirty dishes, handling money, before putting on gloves, smoking, eating or drinking or chewing gum.

Wash your hands in a handwashing sink. This sink may never be used to prepare food, wash dishes or stack food equipment in.

Use only single-use gloves that fit your hands when handling food.

Wash your hands before putting on gloves and when changing into a new pair.

Change gloves before beginning a new task.

Do not wear nail polish or false fingernails. Cover wounds with a bandage covered with a finger cover over the bandage.

Wear a hair covering when preparing food. (This is not necessary when serving the food as we will be doing.)

Controlling Time and Temperature

Foods that are most likely to become unsafe include: milk and dairy products, meats, fish, tofu (soy protein), sprouts, eggs, poultry, shellfish, rice, beans vegetables, sliced melons, tomatoes, leafy greens and untreated garlic-and-oil mixtures.

Use a thermometer the right way, sticking it in the thickest part of the food in two different areas of the food.

Clean and sanitized the thermometer after using it.

The temperature danger zone for pathogens growth is between 41 degrees F to 135 degrees F. Keep hot food at 135 degrees or hotter and cold foods at 41 degrees or colder.

When storing food, it must label with the name of the food, the use-by or expiration date.

Preventing Cross-Contamination

Store food and nonfood items away from walls and at least six inches off the floor.

Do not touch the parts of dishes or glassware that come in contact with food or hold utensils by the parts that come in contact with food.

Never touch food without clean gloves, this includes ice.

Do not let customers refill their dirty plates.

Know what is in foods to prevent individuals from eating food that they may be allergic to. Common allergens include: milk and dairy products, eggs, fish and shellfish, wheat, soy and soy products and peanuts and tree nuts such as pecans and walnuts.

Do not allow these allergens to come in contact with other foods being prepared.

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Cleaning and Sanitizing:

Any surface that touches food must be cleaned and sanitized. Allow the surface to air dry.

All food-contact surfaces need to be cleaned and sanitized after you are done using them or before you start working with a different type of food.

Sanitizing water should be the right temperature – 110 degrees F.

Three-Compartment sinks are used following these steps: **Sink 1** rinse, scrape, or soak the items before washing and then fill with water at least 110 degrees F and add detergent. **Sink 2** fill with water or leave sink empty is spray-rinsing item. **Sink 3** fill with water and add sanitizer and add items. Never rinse items after sanitizing them. **Air dry the items. Do not wipe them dry.**