



St. Angela Merici Parish School

20830 Lorain Road, Fairview Park, Ohio 44126

Phone: 440-333-2126

March 6, 2009

The Feast of Saint Colette

Good afternoon, St. Angela Parents and Families,

“Be a friend” is next week’s Lenten theme as we continue our forty-day Lenten journey together. In religion class and throughout the school day, our students will be exploring this idea in age appropriate learning activities. This is a wonderful opportunity for parents to talk with their children on how reaching out to others to be a friend is a great way to show that “Christ Lives in Me.”

Eleven of our 7th and 8th graders were selected and participated in the Northeastern Ohio Science and Engineering Fair this week at John Carroll University. St. Angela’s scientists include: Grace Arroyo, Megan Coyne, Ryan Hargis, Greg Jakubisin, Adam Jones, Tess Larchian, Rebecca Mainger, Mitch Moran, Chris Nahra and Paige Romback. *A special thanks to Mrs. Molchan for preparing our students for this competition.*

This Week’s Family Mail: *(Reminder: Deadline for submission for Friday’s Family Mail is Monday at Noon.)*

This week’s Family Mail packet contains:

- ***2009-10 Tuition Agreement and Financial Assistance Information***
- *Fish Fry Volunteer Flyer*
- *Grade 8 Chick-fil-A Flyer*
- *St. Joseph Mass Reservation Form*
- *Family Mass Flyer*
- *Help Wanted: Dad’s Mass Helpers Flyer*

In Christ,

Mrs. Urban

Mrs. Denise Modic Urban, M.A.Ed.

Principal



Grade 2 Famous Americans

Our second graders researched and presented the lives of Famous Americans last week. A special thanks to Mrs. Horner and Mrs. Corrigan for planning this enriching learning project for our students.

Our mission is to provide an atmosphere for students to grow in their Roman Catholic faith, to achieve their academic potential, and to be of service to others.

Upcoming school events for this week include:

Weekly Lenten Theme: Be a Friend

Sunday March 8 th	<ul style="list-style-type: none">• Family Mass, Grade 2, 11 am• Scout Pancake Breakfast, after all Masses in the school cafeteria. Cost: \$5 per person with a family maximum of \$15.• Spring Ahead! <i>Daylight Savings Time begins – set clocks ahead one hour at midnight!</i>
Monday March 9 th	<ul style="list-style-type: none">• Malley's Paper Orders are due today!• Spring Standardized Testing continues, K – 8• Math Lab, 2:45 – 3:15 pm
Tuesday March 10 th	<ul style="list-style-type: none">• Class Mass, Grades 5 & 6, 8:30 am• Hands On Stations of the Cross• Math Lab, 2:45 – 3:15 pm• Living Stations Rehearsal, 3 – 4 pm• PTC Meeting, 7 pm
Wednesday March 11 th	<ul style="list-style-type: none">• Credit Union• Class Mass, Grades 3 & 4, 8:30 am• Book Buddies, Grade 1 & Preschool, 9:30 am• Math Counts Club (grades 6 – 8), 2:45 – 3:30 pm• Student Council Meeting, 2:45 – 3:30 pm• 8th Grade Fundraiser, Chick-Fil-A
Thursday March 12 th	<ul style="list-style-type: none">• DARE (Grade 5)• Living Stations Rehearsal, 3 – 4 pm• St. Angela's Night at Tony G's
Friday March 13 th	<ul style="list-style-type: none">• Class Mass, K – 2, 8:30 am• Parish Fish Fry with Advanced Band 50-50 Raffle <i>Enjoy a meal with family and friends while supporting both school and parish!</i>

Lenten Pretzel Prayer

Dear God, we ask you to bless these pretzels which we are about to eat. Each time we eat them may we be reminded that this is the season of Lent, a time of prayer. Help us to remember to pray for those who need our prayers each day. Keep your loving arms around us, O God, to protect us. In Jesus' name, Amen.

Many years ago, people crossed their arms over their breasts while praying. It is thought that originally pretzels were made by monks to resemble arms crossed in prayer. These little breads were called "little arms" or "bracellae." The Germans called the bread brezel, or pretzel. Hence we have the word pretzel today! Try putting a pretzel on each person's plate at lunch or dinner and read the "pretzel prayer" or try praying over some homemade pretzels of your own!

Homemade Pretzels

1 1/2 c. warm water
4 c. flour
1 packet of yeast
1 egg
1 tsp. salt
Coarse salt (*such as sea salt or kosher salt*)
1 Tbs. sugar



Dissolve the yeast in warm water. Add salt and sugar. Blend in flour. Knead until smooth. Cut into small pieces. Roll in ropes and twist into shape. Place on lightly greased cookie sheets. Brush the pretzels with beaten egg. Sprinkle with coarse salt. Bake at 425 degrees for 12 - 15 minutes.