

A Note From Fr. Rick



EPIPHANY EXPERIENCES TODAY

The Season of Epiphany (God's Rescue Mission & Manifestation) opens our gaze from the birth of Jesus to now the baptism and adult life and mission of Jesus! This liturgical emphasis focuses our hearts and minds on experiencing Jesus the Son of God in the stories or accounts of the Gospel. But be careful! These so-called "stories" are more than religious stories about a Jesus of the past. The stories in the scriptures are " Living, Alive and Powerful" (Hebrews 4:12) sacramental doorways into His Presence and Person! The Gospel is actually and simply, Jesus Himself... and his healing actions and teachings on how to live in alignment with His Kingdom.

Epiphany Experiences are waiting for you today! He is here to "manifest..." for you to have an "Epiphany" yourself! Waiting for you to come to Him in His " Word Form" of dynamic Life-giving scriptural stories. His very Voice is speaking to you, to perceive and receive directly by His Spirit. Jesus's Sacramental Presence in the Word of God is really and actually Him alive and speaking! The Gospel Story is truly alive with Him, and He is Alive for you, with you, and within you! So Happy Journey!



“Epiphany Experiences are waiting for you today!”

December Bunko Night Fun

We had a good group show up to play Bunko for our December and January game night. Bunko is great fun and just a little bit of friendly competition might be involved. Everyone brought snacks to share and when I say snacks, I mean some great food. Remember, we have Bunko Night on the first Saturday of every month. Come join us for a great night of fun and fellowship. Below are some picture from December and January.



Food Pantry

Our Food Pantry is a ministry that is very near and dear to our heart. We have a great group of volunteers who come together to package food on Wednesday and give it out to people in the Polk County community every 1st and 3rd Friday of the month. We serve approximately 400 families a month. Below are some pictures of our last food pantry pick-up on November 21st.



Upcoming Events

January 11, 11:30 AM– Annual Meeting and Chili Cookoff

January 17, 6:00 PM– Movie Part II: *The Lion The Witch and the Wardrobe* by C.S. Lewis...Popcorn and Snacks provided...Advent with Aslan!

January 23-24– Diocesan Convention

A Recipe for those Cool Fall and Winter Days

Simple One-Skillet Chicken Alfredo Pasta

Ingredients

- 1 1/2 pounds skinless, boneless chicken breasts
- Kosher or coarse salt and freshly ground black pepper, to taste
- 2 tablespoons unsalted butter
- 1 teaspoon minced garlic
- 4 cups chicken broth, preferably low-sodium
- 1 package (1 pound) penne rigate or ziti
- 1 1/2 cups heavy (whipping) cream or half-and-half, warmed
- 1 cup freshly grated Parmesan, plus more for serving
- 1/4 cup chopped fresh flat-leaf parsley (optional)

Preparation

- Cut the chicken breasts into 1-inch pieces. Season with salt and pepper.
- Melt the butter in a very large skillet over medium-high heat. Add the chicken, in batches if necessary, and sauté until nicely browned on the outside, but still a bit pink inside, about 4 minutes (the pieces don't have to be browned on all sides; two sides is fine). Remove the chicken and set aside on a plate.
- Do not clean the pan! Those brown bits on the bottom of the pan are going to add flavor to the sauce. Add the garlic to the pan and sauté over medium heat until you can smell it, 30 seconds. Turn the heat to high, add the chicken broth, and scrape the bottom of the pan to loosen up all of those delicious caramelized bits. Bring to a simmer, lower to medium heat, and simmer for 5 minutes. Add the pasta, stir well, and simmer until the pasta starts to soften, about 8 minutes. Stir in the warm cream and the browned chicken with any juices that have accumulated on the plate. Cover and simmer, stirring occasionally, until the pasta is tender, most of the liquid has been absorbed, and the chicken is cooked through, about 4 minutes more. Stir in the Parmesan until well incorporated, and adjust the seasonings.
- Transfer the mixture to a serving bowl and sprinkle with the parsley, if desired. Serve hot and pass extra Parmesan at the table.



Greening of the Church

We had a great group of people that showed up on December 6th to Green the Church and decorate the Parish House. The sanctuary was absolutely beautiful. When they finished, they gathered for lunch and to break bread together. We thank everyone who came and helped decorate St. Alban's for Advent and Christmas.



Vestry Members, Staff and Ministry Leaders

Vestry Members

Lois Hamann- Senior Warden
Jeanne Wright- Junior Warden
Donna McWhorter– Secretary
Christy Gardner
Liz Manning

Office Staff

Mike Reilly– Parish Administrator
Andrea Concha– Receptionist

Ministry Leaders

Altar Guild– Jeanne Wright/Pam Merashoff
Choir– Karen Gomer
Food Pantry– Bill Silvey/Danny Poveda/Taquira Studimire

Fellowship

Coffee Hour– Lois Hamann/Pam Merashoff