

FRANCISCANS



SISTERS OF ST. FRANCIS
OLDENBURG, INDIANA
FALL 2022 Vol. 52 No. 3

INSIDE

3

Donor Spotlight

*Anthony & Joan Meo
Interviewed by Sonya Zoller*

4-7

Sister Cooks & Bakers

- ◆ S. Peg Maher OSF
- ◆ S. Kathleen Branham, OSF
- ◆ S. Edna Martini, OSF
- ◆ S. Cleo Werner, OSF

8-9

Tending to Fatima Shrine & Recalling Its History

By: Sue Siefert

10

Franciscan Associates Celebrate 40 Years

11

Franciscan Houses of Hospitality

12

Celebrating the Feast of St. Francis of Assisi

By: S. Maureen Irvin, OSF

13

OFC's Events

14

Marian University

15

Oldenburg Academy

16-17

Giftng in Retirement

By: S. Maureen Irvin, OSF

18-19

Resting in God

- ◆ S. Jane McConnell, OSF
- ◆ S. Maureen Mahon, OSF
- ◆ S. Dominica Doyle, OSF
- ◆ S. Mary Claire Hausfeld, OSF

Celebrate

Queen of Peace,
PRAY FOR US.





S. CHRISTA FRANZER, OSF
Congregational Minister

Dear Friends,

American writer and cookbook author Judith B. Jones noted that “cooking is a form of worship, a way of giving thanks”. You will see that this is borne out as you read in this issue of CELEBRATE the feature stories about our Sister Cooks and Bakers. Some of these Sisters pursued cooking or baking as a creative endeavor, an avocation. For some it was undertaken as a full-time ministry. All of them no doubt found, in the words of an unknown author, that “real cooking is more about following your heart than following recipes”.

The other individuals highlighted here followed that same “recipe” in living out the days of their life journeys—that life too is “more about following your heart”. This is undoubtedly what has led you, our donors, to share with us the fruits of your labor—and what has prompted the generosity of Anthony and Joan Meo as well. “Following your heart” will also, we hope, inspire you to respond to our St. Francis appeal. It is likewise the “recipe” which our Associates followed over their 40 year history.

Ms. Jones further commented that “cooking demands attention, patience, and above all, a respect for the gifts of the earth”. Read of Sister Joanita’s creativity in her outdoor “kitchen”— that is, our Fatima shrine.

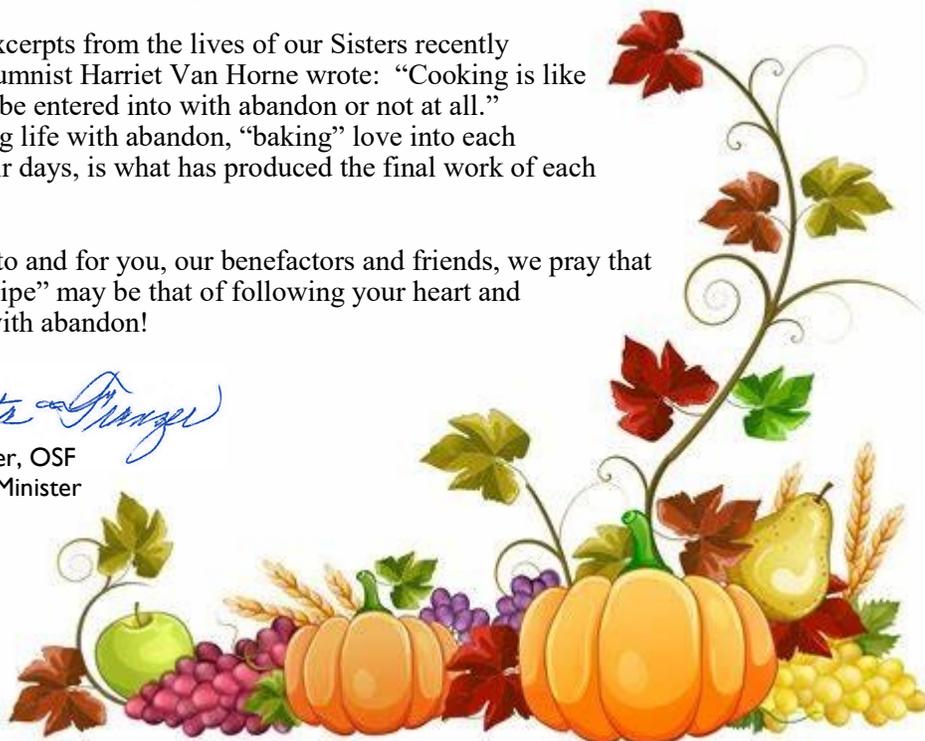
Marian University and Oldenburg Academy too are “cooking up” new ventures as the 2022-23 academic year begins. See what is “brewing” on the Oldenburg Franciscan Center’s calendar as well!

S. Maureen Irvin shares creative suggestions for gifting in one’s retirement as she writes about some of the possible tax advantages donors may receive.

Finally, read excerpts from the lives of our Sisters recently deceased. Columnist Harriet Van Horne wrote: “Cooking is like love. It should be entered into with abandon or not at all.” Likewise, living life with abandon, “baking” love into each moment of their days, is what has produced the final work of each “master chef”.

Giving thanks to and for you, our benefactors and friends, we pray that your life’s “recipe” may be that of following your heart and living/loving with abandon!

S. Christa Franzer, OSF
Congregational Minister



Editor Sue Siefert
Circulation Jo Ann Butt
Circulation S. Maureen Irvin, OSF
Circulation S. Dianne Kaimann, OSF

A Publication of the Sisters of St. Francis
___ Please change my address—attach label
___ Please add the name listed below
___ Please remove my name from the CELEBRATE mailing list.

NAME _____

ADDRESS _____

CITY _____ ST _____ ZIP _____

Send to: SISTERS OF ST. FRANCIS
PO Box 100
Oldenburg, IN 47036

Phone: 812-934-2475

OldenburgFranciscans.org

“Like” us on Facebook

Franciscan Sisters of Oldenburg

**Oldenburg Franciscan
Assoc Indiana**

Oldenburg Franciscan Center

Oldenburg Franciscan Vocations

Meet the Meos

As shared by their daughter Sonya Zoller

Anthony A. Meo and Joan (Rosfeld) Meo met in first grade at St. Mary School in Rushville, Indiana. As children they were taught by the Sisters of St. Francis.

One day S. Richard warned young Joan to “stay away from those boys.” Little did she know her advice fell on deaf ears. Anthony and Joan married in 1957 at ages 25 and 26, had ten children, and continue to be faithful members of St. Mary Catholic Church.

In the early years Anthony helped run his family’s fruit market until the 1950s and worked as a supply sergeant during the Korean War. During this time Joan worked in a doctor’s office. After working in produce, he worked for the United States Postal Service for over 20 years.

When asked about a special Sister of St. Francis, both agreed S. Noel Marie was an amazing person! She taught them in grades four and five. Joan added, “She was a fair teacher and did not have favorites. She loved all the children. Sister was so kind and thoughtful.” They felt fortunate to visit S. Noel Marie at the Sisters’ motherhouse when they were adults. She still remembered Joan and Anthony.

Both sides of Joan’s family have Sisters. On her maternal side, her aunt was S. Marie Celine, OSF. An aunt on her paternal side was S. Simon Pera who joined a nursing order on the East Coast.

Anthony and Joan would visit S. Marie Celine Wilhelm (Agnes) in Oldenburg with a few children and grandchildren. They all remember the lovely gardens and peaceful walks.

The Meos have remained donors to the Sisters due to these strong connections to the order. When asked why they are consistent donors, Joan laughed and said, “They need it and we have it.” Anthony added, “The Sisters are great. God bless them.”

Many of the Christian values they hold were instilled at a young age by the Sisters. They pray daily for world peace. A handwritten note to God is taped on a mirror in their home that reads, “I can’t, you can, please do.” It’s common to hear daily mass on their television as well as the nightly rosary. Their home is decorated with pictures of their children and grandchildren. Jean commented, “My hobby is my kids.”

The couple continues to live independently at age 91. Their love for one another is apparent by the kindness they show toward one another. Anthony smiled and commented, “I married my sweet-heart.” Through their 65 years of marriage, humor and patience has kept their union strong, along with their devout Catholic faith.



THE MEO FAMILY ~ Anthony & Joan’s 40th Wedding Anniversary
Joe, Guy, Vincent, Roxie, Mike
Sonya, Joan, Anthony, Angie
Stacie, Marcia and Diana

Anthony noted, “Patience, patience, patience. I had to have patience or I would have been up a creek.” To maintain her calm demeanor over the years, Joan lives by the motto, “Don’t sweat the small stuff.”

Their love of laughter, family and friends has been paramount. Family gatherings with 30 or more family members have been common affairs. Dancing is a hobby they both enjoy. One fond memory of their younger children is during the disco era when Anthony and Joan taught themselves the dance steps using the *Donnie Osmond and the Disco Train* 8-track gift set. Not only did they learn a number of dance moves, they also had the clothes to match the styles!

Their love of life is shared with all, especially their children. Joan emphasized, “Raising ten children was the experience of my life.” Anthony agreed, “Our life has been amazing.”

We are grateful to Anthony and Joan Meo for their faithful support of the Sisters of St. Francis over the years. We hope to continue partnering with them in responding to the needs of our world and following in the footsteps of Jesus Christ.

Sister Cooks & Bakers



Sue Siefert interviews Sisters who have enjoyed cooking or baking as their ministry or hobby.



S. PEG MAHER'S TWIST TO KING ARTHUR FLOUR COMPANY'S 100% WHOLE WHEAT BREAD

- 1 1/4 cups lukewarm water
- 2 tablespoons olive oil or vegetable oil
- 1/4 cup honey
- 3 1/2 cups whole wheat flour
- 1 tablespoon vital wheat gluten
(optional but makes for a better rise)
- 1/4 cup sunflower seeds, sesame seeds or flax seeds or a combination
- 1 1/2 teaspoons salt
- 1 1/2 teaspoons instant yeast

INSTRUCTIONS

Put all ingredients into the mixer bowl and attach the dough hook. Mix the ingredients with the dough hook for about 8 minutes or until the dough climbs the hook.

Turn the dough into a greased bowl and let rise until double (about 90 minutes).

Punch down the dough and let rest for about 10 minutes. Shape loaf and place into a greased bread pan. Let the dough rise again for about 60 minutes.

Bake in a preheated 375-degree oven for about 35-40 minutes or until the internal temperature is 190 degrees. Remove from oven, remove from pan and let cool.

My twist to this recipe is to add about 1/2 cup of dried cranberries during the last 2 or 3 minutes of the mixing time. You can use about 1/2 cup of mix-ins and alternate between cranberries, sesame seeds, sunflower seeds or a combination of anything that sounds good to you.

S. PEG MAHER

Although she's quick to point out that she is not formally trained as a cook or a baker, when I spoke with Peg, she shared, "My enthusiasm for baking began as a child. My mother encouraged my wanting to 'help' in the kitchen when she was cooking or baking. As I grew older, Mom would let me experiment on my own, trying new recipes. This was also the time I began to work with yeast dough, baking breads, rolls and coffee cakes. One year I asked for apples and peaches for my birthday so I could try my hand at pies and filled coffee cakes. My Dad came home with a basket of apples and a basket of peaches. That kept me busy for quite a while."

When asked about utilizing her culinary skills while on mission, Peg noted, "Looking back, I was usually at missions where we did not have a cook. The Sisters would take turns cooking for the house, usually in teams of two or three. We were responsible for a week of meals. It was then that I really began to learn to cook for larger groups. I would love to search for recipes and try them out. Most of the time the meals were good, although there were a few gigantic failures. My theory has been – try the recipe as written and see how it works and then alter it to fit people's tastes. That way you can make the recipe your own.

One of my best memories of baking on mission was the day two of us baked Christmas cookies all day so that there would be enough for everyone to take cookies home with them for Christmas. We had a glorious time trying new recipes and making old favorites. As we left the kitchen after the all-day marathon, we noticed white floury footprints following us through the dining room. After a little cleaning up of the carpet, no one was the wiser. The cookies were pretty too!"

Peg also shared a culinary passion of hers, "I have always loved cookbooks and collected quite a few over the years. That collection has been thinned out several times but I still have some of my favorite ones. I enjoy going through them, hunting recipes and reading some of the stories that the author has put with the recipes. One of my favorite cookbooks is a Better Homes and Gardens Cookbook that I received as a 10th birthday gift. I can't quite part with that one yet."

Now that Peg has returned to Oldenburg she added, "Since moving to the Motherhouse, I don't do a lot a cooking but I still enjoying baking. Pies are always fun to do and occasionally I still enjoy bread baking. I've included a favorite bread recipe that can be prepared in a stand mixer with the dough hook attachment."



S. KATHLEEN BRANHAM

Growing up in the Branham household meant everyone learned how to cook at an early age as Kathleen's mother taught Kathleen and her four brothers. Today all four sons are the primary cooks in their households—and Kathleen excels in entertaining Sisters, family and friends.

Kathleen shares, "My mother and grandmother were very good cooks. My grandmother taught me how to make homemade egg

noodles and dumplings. When I was 20, I moved to Evansville from Indianapolis. I was very excited to make my first turkey dinner with all the fixings. I went to look for the bag of giblets in the turkey but could not find them. Later, I realized they were in the other end of the turkey. I was surprised when I went to carve the turkey and found them already cooked, LOL. I never made that mistake again. The turkey still tasted good for my first attempt."

When asked about some of her favorite recipes to prepare, Kathleen noted, "At this time, I love making various types of cheesecakes and trifles. I've learned that for every cheesecake I bake, I can also make it into a beautiful trifle. All ranging from pumpkin praline, chocolate mint, berries and cream, gingerbread, limoncello, red velvet, black forest, caramel apple, and the list continues ..."

The culinary-gifted Franciscan explained, "I've learned through experience over the years what works and what doesn't. I love cooking, experimenting, baking, and canning garden vegetables. I rarely use boxed mixes because of all the added chemicals and preservatives. My stomach just can't take all those additives anymore. So, everything I bake or cook is from scratch. Even baking my own bread. I've taught women how to cook when I was employed working in a group home setting many years ago before the convent.

While Kathleen's culinary skills are mostly used in entertaining, she also has a competitive side. "In 2014, the Motherhouse hosted some baking contests among the Sisters and Co-workers. The first year I won the category of best pumpkin pie, I used fresh ingredients, including a pumpkin that I picked and cooked down to the pulp. What set it apart was the walnut, maple brown sugar glaze I made for the top. The second year, I won the best 'bread' contest with my Orange Cranberry Walnut bread with an Orange Walnut Glaze. This contest was judged by Batesville's mayor at the time along with other Batesville Kiwanis members."

In summary, Kathleen added, "I grew up with my immediate and extended family always gathered and sharing a Sunday dinner. I still believe in sharing Sunday dinners with those we love and care about. Today, living in Batesville, I invite several Sisters over to the house on a monthly basis to share a good meal and happy times. This is my way of sharing a gift I love to give."

S. KATHLEEN BRANHAM'S CRANBERRY ORANGE WALNUT BREAD WITH ORANGE WALNUT GLAZE

1 cup plus ½ cup walnuts
2 eggs
Zest of 1 orange, finely minced
¾ cup orange juice
⅓ cup sour cream
1 teaspoon vanilla
2 cups all-purpose flour
1 cup sugar
1 teaspoon salt
1 ½ teaspoons baking powder
8 tablespoons butter, cold
1 ½ cups fresh cranberries, roughly chopped
2 cups confectioner's (icing) sugar
Zest of 1 orange, finely minced
6–7 tablespoons fresh orange juice

INSTRUCTIONS

Preheat oven to 350 degrees F.

Coat a 9-inch by 5-inch nonstick loaf pan with nonstick cooking spray. (If your pan is not nonstick, either coat with butter and flour, or line with parchment, leaving an overhang to lift the bread out after baking.)

FOR THE WALNUTS:

Roast walnuts on a baking sheet for a few minutes until they are toasty and fragrant. Be careful not to over-darken them. Remove from oven and chop coarsely.

FOR THE BREAD:

Whisk the eggs in a medium sized bowl. Add the orange zest, orange juice, sour cream, and vanilla and whisk to combine.

Combine the flour, sugar, salt, and baking powder in a large mixing bowl.

Cut the butter into small cubes.

With a pastry cutter, or pulsing with a food processor, cut the butter into the flour mixture until it is the texture of a coarse meal.

Gently fold the wet ingredients into the dry ingredients with a wooden spoon or rubber spatula until just combined. Do not over mix.

Gently fold in the chopped cranberries and ¾ cup roasted walnuts.

Pour batter into prepared pan and bake for about an hour, until golden brown and a toothpick inserted into the middle comes out clean.

Let cool 5 minutes, then remove from pan. Let cool on baking rack.

FOR THE ORANGE WALNUT GLAZE:

Combine confectioner's sugar, orange zest, and orange juice in a bowl. Add the juice slowly until the desired consistency is reached, like a thick syrup. You may not use all of the juice. Whisk until smooth.

Stir in ½ cup roasted walnuts. When bread is cool, spoon over some of the glaze. Let sit for a few minutes, then spoon over more of the glaze. Any leftover glaze can be served on the side with the bread. As an option, I also poke a few holes in the bread with a fork or toothpick so the glaze can seep down into the bread.



Sister Cooks &

S. EDNA MARTINI

From the young age of four, Edna would watch her sister Marian, age six, as she baked. Edna was fascinated with the spinning beaters, and Marian would let her lick the dough from a beater. Soon Marian taught Edna to read the recipe ... and cautioned her about the ramifications of adding too much flour too soon and to be sure to scrape the sides of the mixing bowl.

Edna shared, “One day Marian was not at home and my mother wanted biscuits for the evening meal. I happily set about to do this easy task. Alas the biscuits emerged from the oven feeling like rocks. I was devastated, but my Mom just said to add water to the biscuits and feed them to Nicky, our dog. Then I was told to try again and not forget the baking soda.”

The blossoming baker’s grandfather would sometimes come into the kitchen while Edna baked cookies—and he always helped clean up the dirty dishes ... so of course Edna invited him to help himself to the cookies!

When asked about opportunities she had to bake as a part of her ministry, Edna smiled and explained, “I probably had my most opportunities to bake when I lived at Nia Kuumba, the Sisters’ spirituality center in St. Louis, Missouri. Our dream group met at different homes and when they came to Nia Kuumba I would bake a cake. I loved trying different recipes from Kaluha Cake, Earthquake Cake, Mississippi Mud Cake, etc. The Earthquake Cake goes over big with children due partly to its name and the appearance of the cake itself. Once I was asked to bake cookies to give as Christmas gifts to the Nia Kuumba members. I gave them a choice of their favorite cookie and ended up baking Chocolate Chip, Oatmeal Raisin and Snickerdoodle cookies.”

Edna went on to comment, “While teaching my class of little ones—each year we took a field trip to my home where the children would watch as I made the final addition of chocolate chips to the cookie batter. Groups of children took turns putting spoonfuls of cookie dough on the baking sheets until every child had a turn to help with the baking ... and later we all enjoyed the cookies!”

“Another field trip in St. Louis was to the Bread Company. On returning to school after the tour—we prepared a loaf of bread to be baked the next day—and of course everyone enjoyed the fresh bread.”

At age 89, Edna still enjoys baking cookies at Oldenburg as her treats are always welcome. She is one of our most dedicated bakers for the Sisters’ Cookie Sale during Holidays Under the Spires each December. When asked about one of her favorite recipes, Edna shared her “Date Drop Cookie” recipe and added, “While at the home of my friend Sharon, she said she had some dates in the fridge that needed to be used. I didn’t like the idea of eating plain dates, so Sharon found this recipe on the internet. However she didn’t have butter, so we substituted coconut oil—and everyone that tried them really enjoyed this cookie!”

S. EDNA MARTINI’S DATE DROP COOKIES

- 2 cups firmly packed brown sugar
- 1 cup coconut oil
- 1/4 cup water
- 2 eggs
- 3 cups all-purpose flour
- 1 teaspoon baking soda
- 2 cups chopped dates
- 1 cup chopped walnuts

INSTRUCTIONS

- ◆ Preheat oven to 350 degrees.
- ◆ In a large bowl, combine first 4 ingredients.
- ◆ Beat well.
- ◆ Lightly spoon flour into measuring cup; level off and then add the flour and soda—mix well.
- ◆ Stir in the dates and walnuts.
- ◆ Drop by teaspoonful, 2 inches apart, onto ungreased cookie sheets.
- ◆ Bake 10 to 15 minutes until golden brown.



Bakers

, continued

S. CLEO WERNER

Cleo is from a family of 16 siblings—and their mother welcomed help in the kitchen. Cleo started helping at a young age as she shares, “Our dear mom taught me to cook and bake. We didn’t have a measuring cup or spoons ... we just used a regular cup and a tablespoon and it worked as there were never any leftovers!”

The young cook and baker quickly honed her skills and commented, “I loved to bake cookies and kept a large can of them frozen in the freezer for later use. When I wanted them for dinner I’d discover my brothers had helped themselves as the can was half empty. The freezer was in the building they worked in and I guess the temptation was too great!”

When asked about utilizing her culinary skills while on mission, Cleo smiled as she revealed, “I cooked and baked at most missions where I served. While I was teaching it was difficult to have time to prepare a meal in the evening. Sometimes I would mix a batch of rolls for breakfast and put them in the fridge overnight and then get up early to bake them. The Sisters really loved them!”

When I cooked for the Archbishop, I mostly prepared meals as he didn’t eat many desserts. I did bake apple crisps and apple pie once in a while since the property had many apple trees. He even bought an apple cider maker and I learned to make apple cider.”

Later in her career, Cleo returned to minister at the Motherhouse and shared, “Cooking in the diet kitchen required me to learn to cook with no salt, wheat, onions, sugar, etc. I enjoyed learning the new recipes and getting to know all the wonderful kitchen help ... I was the first to hire lay help in the kitchen when we no longer had enough Sisters to help.”

Cleo also served as a nanny where she continued to utilize her culinary skills. She laughed as she recalled those years and added, “The kids were picky eaters—so I taught them to try different foods. Emma, the little girl, would go to the cupboard and get a box of corn muffin mix and asked that I make corn muffins for the family’s dinner. I always said yes. When little Sam got older he would get cake mixes out and ask to have it with dinner—and I always agreed. He was right with me when it was time to ice the cake! On another occasion Emma was looking through a cookbook with me when a picture of some cream puffs caught her eye. She asked that I make them for dinner, and after shopping for some of the ingredients, we baked cream puffs and the little four-year old wanted to surprise her family with the end result of her baking efforts. So I placed them in the lower oven where Emma could reach them—and after dinner she presented her family with her treasured cream puffs. They must have been good because there were none left when I arrived the next day!”

Cleo shared how she was able to be of help to her parents later in life, “As my parents aged they needed someone to help with their care. Us kids took turns staying every night and preparing meals. My turn was after work on Friday until Sunday and I loved preparing their meals and also did a lot of canning and even preserved sauerkraut. One year I came home a week before Christmas and baked cookies so mom and dad had them to give to each family when they came home to visit. Sometimes life comes full circle ... the ones who once cared for me and taught me to cook and bake later needed someone to do the same for them. What an honor to be able to serve in this way!”



S. CLEO WERNER’S

APPLE PIE

- 1 recipe for a 9” double crust pie
- 6 tart apples—peeled, cored and sliced
- 1/2 cup white sugar
- 1 1/2 teaspoons ground cinnamon
- 2 dashes of salt
- 2 dashes of ground nutmeg
- 2 tablespoons all-purpose flour
- 3 tablespoons butter, divided

INSTRUCTIONS

- ◆ Preheat oven to 350 degrees.
- ◆ Place a baking sheet on an oven rack.
- ◆ Place sliced apples in a large bowl. In a small bowl, combine sugar, cinnamon, salt, nutmeg and flour. Blend well and pour over apples.
- ◆ Cut half the butter into small pieces and add to apples. Toss apples until thoroughly coated.
- ◆ Roll-out pastry dough to fit a 9” pie plate. Roll-out top crust and set aside.
- ◆ Pour coated apples into the pastry-lined pie pan.
- ◆ Dot apples with remaining butter and then place second pastry on top. Seal edges and cut steam vents in top crust.
- ◆ Bake in preheated oven on the baking sheet until apple filling is bubbly and crust is golden brown ... 50 –60 minutes.

Tending to the FATIMA SHRINE

Sue Siefert interviews S. Joanita Koors, OSF
Photographer—Jo Ann Butt

On a steamy August afternoon I paused at the Fatima Shrine on the Sisters' campus for a few moments of reflection when I discovered S. Joanita Koors tending to the grounds—ensuring one of the 'Burg's most peaceful attractions was welcoming to all who visit. I left with a greater understanding of the "magic of Fatima".

S. Joanita revealed that she has had the privilege of tending to the landscaping around the shrine during her free time for the past ten years and noted, "I have a great love for the Blessed Mother. I've always enjoyed gardening, working outside, tending flowers and taking care of the grounds. Being a gardener at the Fatima Shrine provides grace-filled moments. It naturally leads me to pray for family, friends, our community, the world and any intention that comes to mind. Fatima is peaceful and beautiful. I feel Mary's presence. I'm grateful we have such a place for others to also come and enjoy."

While at the shrine, the congenial Franciscan has met many people who spend time in contemplative prayer appreciating this holy place. When asked if she had any unique experiences there, the Greensburg native shared, "I've seen gorgeous sunsets from Fatima, as well as beautiful rainbows, full harvest moons and stars. Fatima overlooks our cemetery wherein lie over 1,400 Sisters who have given their lives to God in the service of others. Along with enjoying the work of trying to keep the grounds of the Fatima Shrine looking nice, I also enjoy sitting at the shrine, gazing at its beauty and just feeling the presence of God. It makes for a perfect place of prayer."

Through the years, S. Joanita has welcomed many visitors to the shrine. Some engage in conversation, while others simply seek the solitude of the tranquil location. The Motherhouse Minister added, "I've met many wonderful people visiting the shrine. Some knew the history of the shrine and who built it. One person comes every night around sunset to pray. Once a week a small group of men come to pray together. A lady visits faithfully every 15th of the month. Others walking by each evening usually comment on the beauty of our Fatima Shrine.



We have several walkers on our grounds and they reverently tread the path to and from Fatima. Families come with their children and often with their dog. Oldenburg Academy students have held prayer services and Mass at Fatima. It has also been a pilgrimage stop for various groups. On a regular basis, our Sisters visit the shrine and spend time in prayer. Recently I learned of a couple whose marriage proposal took place at the shrine. They have been happily married now for over sixteen years!"

S. Joanita noted, "At the beginning of the Year of Faith in 2012 Archbishop Tobin (now Cardinal Tobin) designated our Fatima Shrine as one of nine holy sites in the Archdiocese of Indianapolis to visit. Everyone is welcome to visit our Fatima Shrine. Its peacefulness and beauty are a great reminder of God's magnificent love for us and how deeply Mary cares for us. She **does** intercede on our behalf. While there you may want to pray the Memorare for a special intention."

Recently donors contributed funds to complete the restoration of the Fatima statues, and S. Joanita commented, "I thank these donors who helped refurbish the statues ensuring this treasured respite will remain for many years to come."

"Our Fatima Shrine has been a place of prayer, peace and tranquility since 1950. It is a holy space where one can find God and sense the presence of the Blessed Mother. May our hearts listen and find comfort and peace."

Remember

O most gracious Virgin Mary,
that never was it known
that anyone who fled to thy protection,
implored thy help, and sought thy intercession,
was left unaided.

Inspired by this confidence,

I fly unto thee, O Virgin of virgins, My Mother!
To thee I come, before thee I stand,
sinful and sorrowful.
O Mother of the Word Incarnate!
Despise not my petitions, but

In thy mercy, hear and answer me.

Amen.

Mary, Queen of Peace, pray for us.

HISTORY OF THE FATIMA SHRINE



From the 1913 Chronicles of S. Clotilda Marie Gohmann, OSF

During the year 1948, Mr. Henry Wolfrum, his daughters Amanda and Mrs. Matilda Kramer approached Sister Mary Ruth Michaelis asking if they could donate a shrine to the Blessed Mother in honor of their lately deceased mother. With Reverend Mother Leonida Borchelt's consent, Sister accepted their offers.

It was decided to make it a shrine in honor of Our Lady of Fatima. So through Pustet Company an order was sent to Italy. With the order Sister Mary Ruth had them send a photograph of the statue of the Blessed Mother of her choice.

Then Sister set about planning the location of the shrine. She decided on the present cite and had Mr. Lawrence Fullenkamp, our carpenter, go to the top of that hill and hold a long stick of wood with a white flag on it, carry it around until she signaled him from the ICA attic that seemed to be the highest spot. Rocks were gathered from the creek to build the shrine. Then a pathway was next. Shortly before, the concrete walk to the cemetery was replaced by a new concrete walk. The pieces were taken to the hill and have been used to make the steps and the walk to and around the shrine. The walk winds down behind the pine trees to make easy access to wheelchairs and to people who cannot climb steps.

On the hillside a row of irises were planted along each side of the walk. Hydrangeas were planted behind the irises, interspersed with evergreen bushes. On the outside of the shrine itself small evergreens were planted. On the inside a narrow walk led to the shrine from the front, right, and left sides.

Before the Statue of the Blessed Mother, now in place, dwarf evergreens were planted. It was Sister Mary Ruth's idea that no plants or trees should be as high as the statue of Our Lady. While her statue was made to order, those of the children and the sheep are custom made.

Photographer—S. Joanita Koors, OSF

On October 29, 1950, a beautiful Sunday morning, OLA girls' band arrived under the direction of Sister Stanislaus Marie to enhance the ceremonies of the blessing of the shrine. Mother Mary Cephas had succeeded Mother Leonida. In the afternoon all assembled at the rear of the academy when dark clouds gathered and rain seemed certain. Mother consulted Father Cassian Sand, OFM, chaplain as to whether we should risk it. Father's reply was that "It won't rain" brought the procession to a start. Cross bearer, postulants, novices, donors, Sisters and friends made a beautiful sight as they wound up the hill and around the shrine. A homily and the blessing interspersed with hymns, was carried over a loud speaker loaned from Batesville, filled the air. The low clouds held up the rain until all was over. On our joyful return as we neared the building a few drops came down, not enough to make us run for shelter.

At evening recreation a few of us were anxious to make another visit to our lovely shrine. Sisters Josepha, Mary Jude, Maria and myself made the trip. Night had fallen. Clouds still covered the sky. As we turned the corner it seemed a shadow was in the sky. As we neared the shrine sure enough the lights cast on the Blessed Mother Statue reflected her image in the low clouds. To make certain, we walked behind the shrine. There we also saw it clearly. This was a beautiful ending of a very happy day for us.

The shrine became very popular. All visitors to Oldenburg enjoyed visiting this shrine.

Note: The Blessed Mother Statue is original, taken from a picture Sister Mary Ruth, through Pustet's Store sent to the sculptor.

Associates Celebrate 40 Years

Associates and Sisters have been “saving the date” for over a year and celebrated the Associates’ 40th Anniversary on August 19-21 at the Motherhouse.

Associates and Sisters received a warm welcome and invitation to celebrate by the Associate Co-Directors at the opening prayer service on Friday evening.

After the history of the Associate relationship was shared, the Associates who made their commitment 40 years ago were recognized and gifted. The ice-cream social that followed the prayer service was a much appreciated opportunity to become reacquainted with old friends and an opportunity to make new friends.

More guests arrived on Saturday and were able to choose from a variety of activities including card making, jewelry making, scavenger hunt and Bingo. The afternoon included a tour of the recently renovated Memorial Chapel. It was a beautiful day inside and out with the rain waiting until outdoor activities had concluded.

Everyone received a commemorative tote bag filled with goodies and useful items for the weekend. T-shirts bearing the Associates’ and Sisters’ logos were available at reduced cost. Photos of Associates and Sisters through the years were shown through the use of a continuously running slide presentation and archived items were on display. Personal experiences were shared by a panel of Sisters and Associates providing a wonderful insight into the early years of Association.

Sunday’s mass theme was *Lifting Up Our Hearts to the Lord* in praise of the gifts we have in each other and for the Franciscan charism. Two women, Myrna Hoeing and Amy Moffitt made their Associate Commitment and received a pendant of the Tau Cross. Associates Patricia Nosko and Yvonne Dye made their Associate commitment permanent, an option for Associates who have been Associates for at least six years. Jubilarians celebrating 40, 25 and 15 years received the *Blessing of St. Clare*, a traditional Franciscan blessing song.

After the upbeat closing song and lunch, a concluding prayer service began with a procession of luminaries, setting the tone for prayers and songs of gratitude for our gifts from God and our appreciation of Saint Francis, Saint Clare, the Oldenburg Franciscan Sisters and Associates.



PHOTOS:

New Mexico Associates—Darlene Bitsoi, S. Marlene Kochert, OSF, JoAnn Crosby and Valentina Benallie

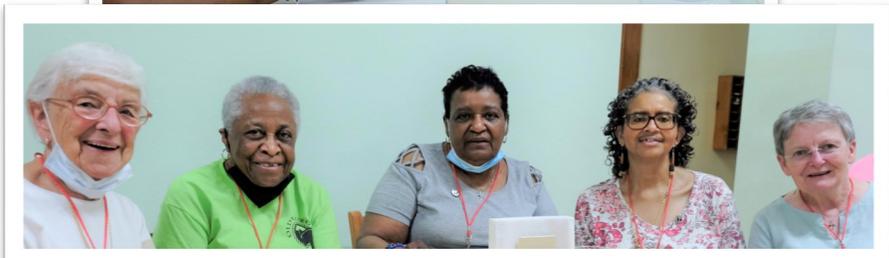
Associates Judy Hillman and Wilhelmina Schmidt

Associate Clare Bain and S. Lorraine Geis, OSF

Making their Associate Commitment are Myrna Hoeing and Amy Moffitt

Crafting jewelry are Anita Williams, Theresa Bland and Gloria Green

S. Marian Boberschmidt, OSF and Associates Gloria Green, Anita Williams, Theresa Bland and Chris Hannigan-Wiehn gather for a meal





FRANCISCAN HOUSES OF HOSPITALITY

CURIOUS ABOUT OUR FRANCISCAN VALUES?
OPEN TO SHARING MEALS, PRAYING AND
LIVING WITHIN A COMMUNITY?

KEY FEATURES:

◆ FLEXIBILITY

Live-in experience with our Sisters ranging from a series of weekends to one month long.

◆ MULTIPLE LOCATIONS

Oldenburg, Shelbyville and Evansville in Indiana, and also in Richmond, Kentucky.

◆ ADAPTABILITY

We welcome women of faith over 21 years of age; students, women actively employed or retired.

We offer a flexible experience tailored to your needs!

Responding to a directive from their 2018 Chapter regarding new and creative ways to share their Oldenburg Franciscan charism, the Sisters of St. Francis launched the *Houses of Hospitality* ministry this spring. I sat down recently with the Task Force members to ask them about this new initiative.

Can you give our readers an idea of who you hope will participate in a House of Hospitality?

We welcome women of faith over 21 years of age, at any stage of life, who are curious about our Franciscan values and ways of living. It is a flexible, live-in, immersion experience, tailored to the needs of each woman and our Sister hosts. This experience could be a series of weekends or up to a one month stay. Inquirers need to be open to sharing meals, praying together, and community living.

Can you tell me more about what you mean by “women at any stage of life”?

We welcome students on semester or summer breaks, or retired women, or women who are still actively employed and work near one of our Houses of Hospitality in Oldenburg, Shelbyville, or Evansville, IN or in Richmond, KY.

Where can I find more information on this new ministry?

There is a flyer on the Sisters' website under NEWS FROM THE SISTERS at www.oldenburgfranciscans.org. Directly above the flyer is a link to the downloadable Houses of Hospitality application. You can also email specific questions to hospitalityhouses@oldenburgosf.com. We appreciate any assistance in sharing this opportunity with your family, your parish, or campus contacts.

SPONSORED BY:



SISTERS OF ST. FRANCIS
OLDENBURG

QUESTIONS?

Send an email to: hospitalityhouses@oldenburgosf.com

Download Application at: www.oldenburgfranciscans.org/

COME JOIN US!

Dear Friends,

On October 4, the Catholic Church celebrates the feast of St. Francis of Assisi. We, Oldenburg Franciscans, commemorate this day with a special liturgy and a festive dinner. We are grateful for the example and teachings of St. Francis, and we are motivated by his values to respond with energy and compassion to the many needs of our world today. One concern that is very close to home for us is our desire and obligation to provide for the retirement and healthcare needs of our aging Sisters.



JOIN US
in prayer as we
Celebrate
the
FEAST OF ST. FRANCIS

We currently have a total of 140 Sisters. Twenty of them are in their nineties. Although many remain very active and involved, the Congregation is totally responsible for their living and healthcare expenses. We have investments designated for retirement, and we receive Social Security and Medicare. However, over the years, few of our Sisters received pensions and the church only began retirement payments to Sisters in the 1970s. As more of our Sisters retire and fewer of our Sisters earn an income, we anticipate that our investments will be inadequate to cover all of our Sisters' retirement needs for the rest of their lives. That is why we are asking you to assist us in providing financially for the wellbeing of our Senior Sisters.

One of our more active nonagenarians is Sister Timothy Kavanaugh.



At 93, she recently celebrated her 75th Jubilee, having entered the Sisters of St. Francis in 1947. Although her step is no longer spry, her wit and humor are as robust as ever. She cruises the halls of the Motherhouse in her motorized wheel chair, stopping to converse with her many friends among the other Sisters and our Co-workers. Her main ministry is in the Advancement Office where she assists in any way she can, from putting stamps on envelopes to collating materials or shredding documents. She also serves by taking her turn greeting visitors at the reception desk in St. Clare Hall.

In her spare time, in addition to prayer, reflection, spiritual reading and adoration, Sister Timothy likes to play cards and work on jigsaw puzzles. She keeps in touch with many of her former students, parishioners and staff members by phone and visits here in Oldenburg. Of course, her large family is also very special to her. She tries not to miss any extended family gathering.

Sister Timothy is just one of the retired Sisters living and ministering here in Oldenburg. As we celebrate the Feast of St. Francis, we invite you to contribute as generously as you can, to the ongoing needs of our retired Sisters and those in St. Clare Hall, our healthcare facility. Your partnership will help us keep our Sisters well, active and joyful as they live out the remainder of their years as Sisters of St. Francis.

God bless you!

Sincerely,

Sister Maureen Irvin

Sister Maureen Irvin, OSF
Director of Donor Engagement



SISTERS OF ST. FRANCIS
OLDENBURG



Oldenburg Franciscan Center

Retreat ☺ Renew † Rejoice! ♥

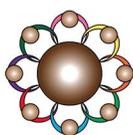
upcoming programs...

“THE BEST GIFTS IN LIFE ARE THE PEOPLE WE LOVE, THE PLACES WE’VE BEEN, AND THE MEMORIES WE’VE MADE ALONG THE WAY.”

DRUMMING CIRCLE

ALTERNATING TUES. MORNINGS (10:30 AM) AND WED. EVENINGS (6:30 PM)

SEE WEBSITE FOR INFO



FROM POVERTY TO POSSIBILITY



with S. Caroljean Willie, SC

SATURDAY, OCT. 8
9:30 AM-11:30 AM

CARD MAKING



with S. Kathleen Branham

SATURDAY, OCT. 15
9:30 AM-2:30 PM
(IN PERSON ONLY)

ENGAGING THE CHRISTIC IN THE WORLD OF CHAOS



with Ilia Delio

SATURDAY, NOV. 19
9:30 AM-3:30 PM

ADVENT PREPARATION

with Fr. Christopher Craig



SATURDAY, DEC. 3
9:30 AM-11:30 AM

CREATIVITY & MINDFULNESS



with S. Olga Wittekind & Claire Sherman

SATURDAY, DEC. 10
9:30 AM-12:30 PM



The privilege of a lifetime is to become who you truly are.

C.G. Jung



A DAY OF QUIET RENEWAL

FRIDAYS:
9:00am-4:00pm
October 7
December 9



WEDNESDAYS:

2:00pm-3:30pm
October 5
November 2
December 7

WITH S. OLGA WITTEKIND, OSF



“Our Spiritual Journeys through the Eyes of...”

October 9:
...Dr. Seuss

December 11:
...Oprah Winfrey

To register for programs visit our website: www.oldenburgfranciscancenter.org, call us at 812.933.6437, or email us at center@oldenburgosf.com

What's new at Marian University?

SPONSORED BY THE SISTERS OF ST. FRANCIS



In 2022, Marian is serving more than 5,600 students with nearly 4,200 undergraduate and 1,400 graduate students earning degrees in the arts, business, education, engineering, math, medicine, nursing, ministry, and the natural and physical sciences. With two campuses and several nursing satellite locations, each year over 1,000 graduates are awarded Associate, Bachelor, Master and Doctoral degrees. Marian's alumni-base is over 20,000 strong with almost 100 alumni returning to Marian University as faculty and staff members.

Marian University traces her roots back to 1851. At that time, Mother Theresa Hackelmeier began educating young women who joined the Sisters of St. Francis in Oldenburg, IN to prepare them to teach the local children.

After receiving accreditation from the Indiana State Board of Education as a four-year college, Marian moved to Indianapolis in 1937. The first class of 24 fulltime students was welcomed by 16 faculty and staff members in September of that year.

In 1954, Marian became the state's first Catholic co-educational college. In 2009, Marian College became Marian University. In 2013, Marian University opened the College of Osteopathic Medicine, making it the first new school of medicine in the state of Indiana in 110 years.

Marian University's Saint Joseph's College began in fall 2019 as an earn and learn program. That same year, Marian began the Latin@ Leadership Initiative. This initiative aims to raise educational achievement among Latin@ students by providing radical access to, and comprehensive support, throughout one's journey into higher education. The goal is to make Marian the best option for our Latin@ students by creating an inclusive, welcoming and safe environment, that is rooted in our Catholic Franciscan tradition.

In July 2021, Marian University's Ancilla College began offering a high-quality educational experience with more course offerings and a greater diversity of internships and opportunities in both rural and urban settings for the students in Donaldson, IN. The Carnegie Classification of Institutions of Higher Education classifies Marian as a national doctoral university.

Marian's varsity athletic programs earn many titles including the 2012 and 2015 NAIA Football Championship, the 2016 and 2017 NAIA Women's Basketball Championship, the 2019 NAIA Women's Volleyball Championship, and nearly 50 USA Cycling national championships.

Generous benefactors afforded Marian the opportunity to purchase the Heritage Edition of The Saint John's Bible in 2021. The Saint John's Bible is the first Bible created by hand since the invention of the printing press. This work of religious art is housed on the first floor of the Mother Theresa Hackelmeier Library.

Marian provides on-campus housing for over 1,000 undergraduate and graduate students. In August 2021 Marian's fifth residence hall, Caito-Wagner and the adjoining Saint Joseph's Chapel were dedicated. Caito-Wagner Hall serves as the primary residence for first-year students. The Saint Joseph's Chapel has beautiful stained-glass windows including one depicting Mother Theresa Hackelmeier. Caito-Wagner Hall also connects to the bell tower honoring the Sisters of Saint Francis, which is the highest point on campus.

Construction is underway for the E. S. Witchger School of Engineering. The first class of 42 students started in August 2022 and the state-of-the-art building will open in fall 2023.

In the 2021 U.S. News & World Report rankings of top colleges across the nation, Marian University climbed significantly in three key categories:

#3 Most Innovative Midwest Regional Universities

#5 Best Value University (Midwest)

#28 Best Regional University (Midwest)

Marian University was founded to educate women and men to respond to needs ... to prepare individuals to serve people and better the world. The face ~ and the footprint ~ of Marian have changed over the years. And it will likely continue to change. However, the vision of the University remains the same: To provide an education distinguished in its ability to prepare transformative leaders for service to the world.

The center of Marian University's seal bears the Latin phrase *Sedes Sapientiae* (Seat of Wisdom). We acknowledge that as a reference to Mary, the mother of God who held the wisdom of God in her lap. We also embrace that as a challenge to each person and the institution. We are called to be bearers of the wisdom of God and to share that with those around us.

Thank you for your prayerful support. Together we can continue to promote Marian University's mission: To be a great Catholic university dedicated to excellence in learning, which is achieved through teaching, research, and scholarly activities in the Franciscan and liberal arts tradition.

Please stop by to visit when you are in Indianapolis. We would love to share our campus and our community with you.

Greetings from Oldenburg Academy!

SPONSORED BY THE SISTERS OF ST. FRANCIS



Nothing brings a sense of new beginnings more than the start of a new school year! The excitement and anticipation of meeting new people, learning new ideas, and celebrating new successes are shared feelings those first few days of the new school year. At Oldenburg Academy, we have much to celebrate as we welcome our students, faculty and staff, and families back to our beautiful campus.

Starting with the successes of the summer, we learned our students achieved an average pass rate of 85% on all Advanced Placement exams taken in May, well above

national and state averages. We cheered our girls' tennis team to the quarter finals at the state competition – our first visit to the final four tournament in tennis. Shortly thereafter, we welcomed over 150 elementary and middle school students to campus for a series of summer camps ranging from art, archery, chess, algebra, volleyball, soccer and ending with a Harry Potter themed camp in partnership with the Ripley County Community Foundation. At the end of the summer, we launched our new website at www.oldenburgacademy.org.



Preparing for the new academic year brought new ideas and changes to our schedule and curriculum. We transitioned to a schedule with 7 class periods on 3 days and block classes of 90 minutes each on the other 2 days. We added an innovative, grade specific “Go Beyond Block” that allows for dedicated time to focus on music, service, leadership, college readiness, and life skills. In addition, we added a Culinary Arts course and completed our outdoor classroom space.

Building on our sponsorship value of Dignity of the Person, our summer all-school read was *I am Malala* by Malala Yousafzai. Our school motto of ‘be Christ to others, let others be Christ to you’ reminds us of the importance of embracing and living this value in our thoughts, words, and actions each day.

Along with the new freshmen, we welcomed two new faculty members, Michael Higdon and Jason Walke. Michael will serve as our new Athletic Director, health teacher, and boys' basketball coach. Jason will oversee our senior internship program, teach US History, and student media.

And, lastly, it is with much excitement and gratitude that I begin my new role as President of Oldenburg Academy. I have been blessed to serve alongside so many wonderful leaders, faculty, and staff over the past 19 years at OA and look forward to continuing to serve together to advance our mission of Oldenburg Academy.

Gratefully,
Annette Hunger, OA President

It is a mixture of joy and sadness that I write this last update. It has been an incredible blessing to have spent the last decade of my 43-year career in Catholic education at the Academy. Home to my Franciscan roots. Blessed, challenged, inspired and encouraged by a local and regional community who understand and support our vital mission. Confident that the seeds sown, buildings erected, relationships strengthened, and vision more clearly defined will continue far into this next chapter. You will always remain in my heart and in my prayers.

Wishing you peace and all good,
Diane Laake



TIPS *for* GIFTING *in* YOUR RETIREMENT

By S. Maureen Irvin, OSF—Director of Donor Engagement

Retirement tools can provide you with versatile benefits, in addition to income. Certain tools, like the Individual Retirement Account (IRA), can also be leveraged to give you longer-term tax benefits as well as provide charitable support to the Sisters of St. Francis.

The IRA is a great tool for growing and retaining your assets because the income from the account's earnings can grow each year without being taxed. Consider the IRA as a versatile container that holds stocks, bonds, mutual funds, and other assets and works as a savings account that can provide significant tax breaks. IRAs are generally accounts that you open on your own, aside from your employer. There are several types including traditional IRAs, Roth IRAs, SEP IRAs, and SIMPLE IRAs. Each type has specific eligibility criteria, maximum annual contribution caps, and early withdrawal penalties so it is important to work with an advisor to find the right solution for you.

The Impact of Qualified Charitable Distributions

Because IRAs are structured as retirement accounts, there are generally parameters and penalties around withdrawing funds from the account prior to turning 59 ½ years old. Once you turn 72 years old, traditional IRAs require you to take a Required Minimum Distribution (RMD). The required amount varies depending on the account balance and your life expectancy. Normally, these distributions are subject to income taxes, which may impact your income bracket for that year.

However, for persons aged 70 ½ and older, there is a tax-smart option available. You are now eligible to make an annual Qualified Charitable Distribution (QCD), otherwise known as an IRA Charitable Rollover. This provision allows you to direct the transfer of up to \$100,000 to public charitable organizations (excluding Donor Advised Funds and supporting organizations) each year directly from your IRA, without treating the distribution as taxable income. For married couples, each spouse can make a QCD of up to \$100,000. You can direct a charitable distribution of any amount to more than one public charity, so long as the funds go from a traditional IRA directly to the public charity. Donors may receive no goods or services in return for these contributions and must obtain written documentation of the contribution from each recipient public charity. QCDs may not be used to fund a Donor Advised Fund.



QCDs can be a method of giving that provides you with multiple benefits:

- ◆ Your charitable distribution of up to \$100,000 may be counted as your Required Minimum Distribution for that year.
- ◆ Your QCD is exempt from income tax. For some donors, this can reduce your adjusted gross income and provide you with greater tax savings than a cash donation would. It is important to note that under the SECURE Act, there is a tax trap for anyone who is 70 ½ or older and makes a voluntary contribution to an IRA, and thereafter makes a QCD. The amount of the exclusion from income must be reduced by the amount of said contribution to the IRA.
- ◆ Using QCDs as a giving vehicle allows you to make significant gifts, or pledge payments, annually without incurring income tax or triggering other potential impacts to Social Security or Medicare premiums.

The Importance of the Beneficiary

Every IRA requires a named beneficiary. The participant designates on the beneficiary form who she or he wishes to receive the retirement benefits that remain after death. If no beneficiary is named, the beneficiary is governed by the plan's terms. Account holders often name their spouse or a non-spouse heir, like their child(ren), sibling(s), other family member(s), or even close friend(s) as the beneficiary. While this can be a wonderful gift for a spouse or non-spouse heir, it is important to understand the full implications of providing an inheritance like this to your loved one.

Retirement

For example, depending on the type of IRA:

- ◆ Non-spouse heirs may be required to pay income tax on withdrawals. This can potentially move the heir into a significantly higher tax bracket.
- ◆ The tax burden may deplete the funds available to the heir. At death, if persons other than the surviving spouse or tax-exempt charities are beneficiaries of your retirement funds, these funds are potentially subject to estate taxes. Additionally, under income tax rates, the total income taxes on retirement plan assets can reduce the value received by heirs by more than 40 cents on the dollar.
- ◆ The SECURE Act was passed in 2020, requiring that a non-spouse heir must withdraw all funds within 10 years. (This does not apply to a minor child, disabled beneficiary, chronically ill beneficiary, or a beneficiary who is less than ten (10) years younger than the participant.) Where applicable, this could potentially place quite a tax burden on the beneficiary for this extended period of time.

In comparison, heirs could inherit other types of estate assets that do not trigger income tax, like real estate, taxable investments, and business ownership. IRAs could instead be used as effective tools for charitable purposes.

If you have inherited an IRA as a non-spouse heir, you can still create tax benefits for yourself while also making a significant charitable impact. You can use withdrawals as charitable gifts and then deduct those gifts to offset at least a portion of your income tax owed.

Naming the Sisters of St. Francis as the Beneficiary

A nonprofit organization such as the Sisters of St. Francis can be named as beneficiary, with the non-participant spouse's consent. (Spousal consent is not required for an IRA, except in some states.) This is the easiest type of planned gift. The designation could take several forms:

- ◆ ***As secondary beneficiary.*** For example, one's spouse is named primary beneficiary to receive retirement benefits for his or her life, then the institution would receive payments of those benefits, but with the surviving spouse free to change the secondary beneficiary.
- ◆ ***As contingent beneficiary,*** meaning that the institution would receive the benefits if the participant's spouse pre-deceases him or her.
- ◆ The Sisters of St. Francis could be named as beneficiary for ***a fraction of the account or for a stated cash amount.***
- ◆ ***If the person is survived by descendants,*** the designation could be to the surviving spouse first for his or her life and thereafter the balance in the account is divided between the Sisters of St. Francis and those descendants, as well as any other charities the participant desires.

IRAs as Charitable Tools

In addition to maximizing your Qualified Charitable Distributions and naming the Sisters of St. Francis as the IRA's beneficiary, there are other strategies you might consider.

You can leave your IRA to a ***Charitable Remainder Trust (CRT)*** and bequeath that CRT to a named beneficiary. For example, the CRT could be structured so that the heir receives income for a set number of years (a maximum of twenty (20) years), and upon completion of that term the remainder is transferred to the Sisters of St. Francis.

Another option is naming a ***Donor Advised Fund (DAF)*** as the IRA beneficiary. DAFs have become more popular in recent years for a variety of reasons and are a vehicle that can be used to minimize estate tax. Pre-selecting the Sisters of St. Francis as an intended recipient allows the full benefit of the donation, without tax implications, to impact the mission you care about. Additionally, naming children or family members as successor advisors of the DAF enables family involvement and the value of philanthropy to be passed down to future generations.

If you have an IRA and you are considering naming the Sisters of St. Francis as a beneficiary, be sure to consult a lawyer or other tax advisor to properly execute that designation.

With smart planning, you can leverage your retirement plan to also provide a meaningful inheritance to your loved ones and empower a mission you hold dear, enabling you to see the incredible impact of your life – while you are still living.

All are Welcome!

SISTERS OF ST. FRANCIS

WILL OFFER

HOMEMADE BREAD & COOKIES

FOR SALE AT THE

BATESVILLE KIWANIS'

APPLEFEST

SEPTEMBER 24 & 25

AT

LIBERTY PARK IN BATESVILLE!

OUR SISTERS & ASSOCIATES

WILL JOIN WITH THE VILLAGE OF OLDENBURG DURING

HOLIDAYS UNDER THE SPIRES

AND WILL SELL

**CHRISTMAS COOKIES
& GIFT SHOP ITEMS**

DECEMBER 3 FROM 9:00-2:00

AT THE

MOTHERHOUSE IN OLDENBURG.

SISTERS OF ST. FRANCIS

WILL HOST THEIR

*Motherhouse
Christmas Tours*

DECEMBER 28

FROM

6:00 PM ~ 8:00 PM

REFRESHMENTS WILL BE SERVED.

GOOD & FAITH



S. JANE MCCONNELL, OSF

S. Jane McConnell went to her heavenly home on May 23. She was born to William and Jessie McConnell in Princeton, Indiana. Growing up in what Jane referred to as “a nice blend of an Irish/German family”, and as the second child but only daughter, Jane wrote: “We grew to be a very closely bonded family, loving and caring for each other.”

In her autobiography Jane continued, “The Franciscan Sisters who taught in St. Joseph School had a positive and important influence in my life. God used these relationships to make me aware that I was being called to the Franciscan way of life as well. It was their dedicated, joyful, unassuming, humble way of ministering and relating that attracted and influenced my life and journey into religious life as a Franciscan Sister.”

Early years of teaching found Jane at St. Anthony, Evansville and St. Wendel, Wadesville; and later at St. Gabriel, Indianapolis; and at Holy Family, Oldenburg. Broadening her ministry experience, Jane served as Director of Novices before moving into pastoral work at Holy Redeemer, Resurrection, and Nativity parishes in Evansville. In 1998 Jane moved on to St. Mary’s Medical Center (now Ascension St. Vincent), first as Chaplain and then as Director of Mission Integration since 2007.

In addition to her role at the hospital, Jane led cancer and bereavement support groups and made numerous presentations in the Evansville area—on topics including end of life issues, infant loss, and women’s spirituality. She was chosen by WIKY radio station of Evansville as one of the 50 Outstanding Women of the Tri-State.

In facing her latest health crisis, Jane told me that she had long ago learned to deal with what IS. Ten years ago she was quoted in a newspaper article, saying, “We all face unexpected things. Prayer has taught me to trust more that God is truly there. Even when I don’t understand, I can trust.” Living life to the full these last weeks, Jane thoroughly enjoyed her early morning walks through the hall, blessing each person she met; she savored her quiet time for prayer. She led her own sacramental Anointing of the Sick, ending by anointing each person present in gratitude for the gift each was for her.

*Excerpts from the Memorial Letter written by
S. Christa Franzer, OSF, for the General Council.*

FAITHFUL SERVANTS RESTING IN GOD ...



S. MAUREEN MAHON, OSF

On June 20, S. Maureen Mahon let go of her earthly life and entered into life eternal. Perhaps Maureen would have said that her Creator finished the tapestry of her life that night. In her own words, "God has been like a Weaver all these years in my life, spinning a tapestry which includes bright threads as well as dark ones, but always spinning and leading."

Maureen was born in Cincinnati, the eighth of ten children of Daniel and Anna Mahon. She first met our Sisters when she attended grade school at St. Vincent de Paul School, Riverside. "Their spirit of joy and simplicity impressed me." Maureen admitted that "early primary days found me wanting to become a Sister. However, as I became more and more engaged in Seton High School activities, I shoved the sisterhood idea further back in my mind." Yet, at the end of her senior year, she found herself once again sensing the call to religious life. While many of her classmates entered the Sisters of Charity, Maureen entered the Oldenburg Franciscans on September 8, 1955.

Maureen began by teaching primary grades. Five years later the Community had accepted the invitation to serve in Papua New Guinea. In 1966, Maureen became a part of this venture. "Finally, my dream became a reality as I stepped upon 'holy ground' in Papua New Guinea." For twenty-nine years she poured herself into a variety of positions as she was needed: first teaching primary grades; then training catechists, and later directing the Liturgical Catechetical Institute. Each ministry added more bright threads to Maureen's life tapestry. Maureen loved the people in PNG, most often referring to them as "the beautiful people of Papua New Guinea." They loved her, too.

Another favorite place of ministry was St. Thomas Parish in Zanesville, OH. Here Maureen was a pastoral minister, working especially with the sick and the elderly. Maureen was always a generous, self-giving person. When she retired to the Motherhouse she continued to bless those around her with her smile, her infectious laughter, and her genuine interest in whoever was with her. Her gracious presence drew people to her.

Excerpts from the Memorial Letter written by S. Barbara Leonhard, OSF, for the General Council.



S. DOMINICA DOYLE, OSF

Still basking in the glow of celebrating 80 years as a Sister of St. Francis, S. Dominica Doyle passed on to eternal life to be with her loving God on July 30.

Elizabeth Jane was born to Thomas and Margaret Doyle, Sr. She described them as the "best parents" she could have asked for. Her father was born in County Kerry, Ireland. She had a sister, Rosemary, and a brother, Thomas, who followed her. When reflecting on the treasures in her life, family always came to mind. Her mom and dad loved the Sisters and were always ready to offer their services. Her own family's togetherness was very important to her. Growing up in Indianapolis, she attended Our Lady of Lourdes grade school and went on to Immaculate Conception Academy as an aspirant having been encouraged by S. Ancilla Marie.

Her grandmother was a Dominican tertiary and she was very happy when Betty Jane told her that she was entering the Sisters of St. Francis at Oldenburg. In addition, there was a great aunt who was the Reverend Mother of a Dominican convent and two uncles who were priests in Ireland.

Dominica began her teaching career as a primary teacher, then moved on to the intermediate and junior high grades. Eventually she became a principal and eighth grade teacher at St. Michael School in Brookville, Indiana. For 39 years Dominica served not only as principal and teacher but also was in charge of the grade school CCD program, the Youth CYO program in the parish, and participated as a team member for RCIA. In 2001 she received the *Distinguished Service* award for 35 years of service to the Archdiocese of Indianapolis.

S. Helen Eckstein (deceased) and Dominica became a great team over those 39 years. S. Helen described her valued friend as an outstanding educator, counselor and English teacher, but she was even more.

When Dominica came home to "retire" she helped with Pastoral Care in St. Clare Hall. Later, she volunteered in the Finance Office at Oldenburg Academy. In 2015, she merited Oldenburg Academy's *Outstanding Volunteer of the Year* award.

Excerpts from the Memorial Letter written by S. Annette Grisley, OSF, for the General Council.



S. MARY CLAIRE HAUSFELD, OSF

Too soon, in human terms, yet perfectly within God's time, our beloved S. Mary Claire Hausfeld slipped peacefully into God's loving arms on August 19.

Mary Claire was born on July 22, 1949 in Cincinnati to Celeste "Sally" (Holthaus) and Paul Hausfeld. Being the second of eight children and the oldest girl, Mary Claire was in a position to welcome and encourage the younger ones, and she treasured her strong family connections all her life. Her education at St. Clement School and Our Lady of Angels High School, St. Bernard, Ohio, exposed her to the Oldenburg Franciscans and helped shape the early days of her vocation.

As she celebrated her Golden Jubilee, Mary Claire spoke to her family about her life as a Sister and the ministry choices she had made. She noted, "I entered this Franciscan community because of the joyful and giving spirit I saw in my teachers and in the Franciscans in our family. I was concerned for a while, though, that I was entering a teaching community and I did not want to teach. So I spent some time thinking of what I could do in this community and I would always tell God, 'If you want me to know something, you are just going to have to put it right in front of my nose so I can see it.' Sometime after, the answer came very simply, 'All those teachers still have to eat.' So that was the beginning of my 42-year cooking career..."

Mary Claire's suitability for this ministry was formed already in her family home. This "art" form to which Mary Claire devoted her service gave her creative expression. "I loved dreaming up new food ideas, so much so that one of our Sisters said, 'Do you think we could have this one more time this year?' I always liked keeping everyone wondering!"

In addition to serving as receptionist at St. Clare Hall desk, participating in the Community vocal choir, and involvement in Community activities, Mary Claire remained a faithful friend to classmates, housemates, and those whose paths had crossed her own in life. She enjoyed visiting and joking with Sisters and Co-workers alike, finding grace and life in the present moment.

Excerpts from the Memorial Letter written by S. Delouise Menges OSF, for the General Council.



SISTERS OF ST. FRANCIS
PO Box 100
OLDENBURG, IN 47036-0100

NON-PROFIT
ORGANIZATION
U.S. POSTAGE
PAID
PERMIT NO. 770
CINCINNATI, OH

We hold you in prayer

Gracious and Loving God,

Signs of Your bounteous love are coming forth as
Autumn nears ...

Changing leaves
Crops ready to harvest
Geese in formation
Football fever
Black woolly worms
Chilly nights.

Let us raise our voices in praise and gratitude
for all Your gifts.

Help us to remember that
You are always gifting us.

And all we can say is, "Thanks."



Prayer written by
S. Christine Ernestes, OSF