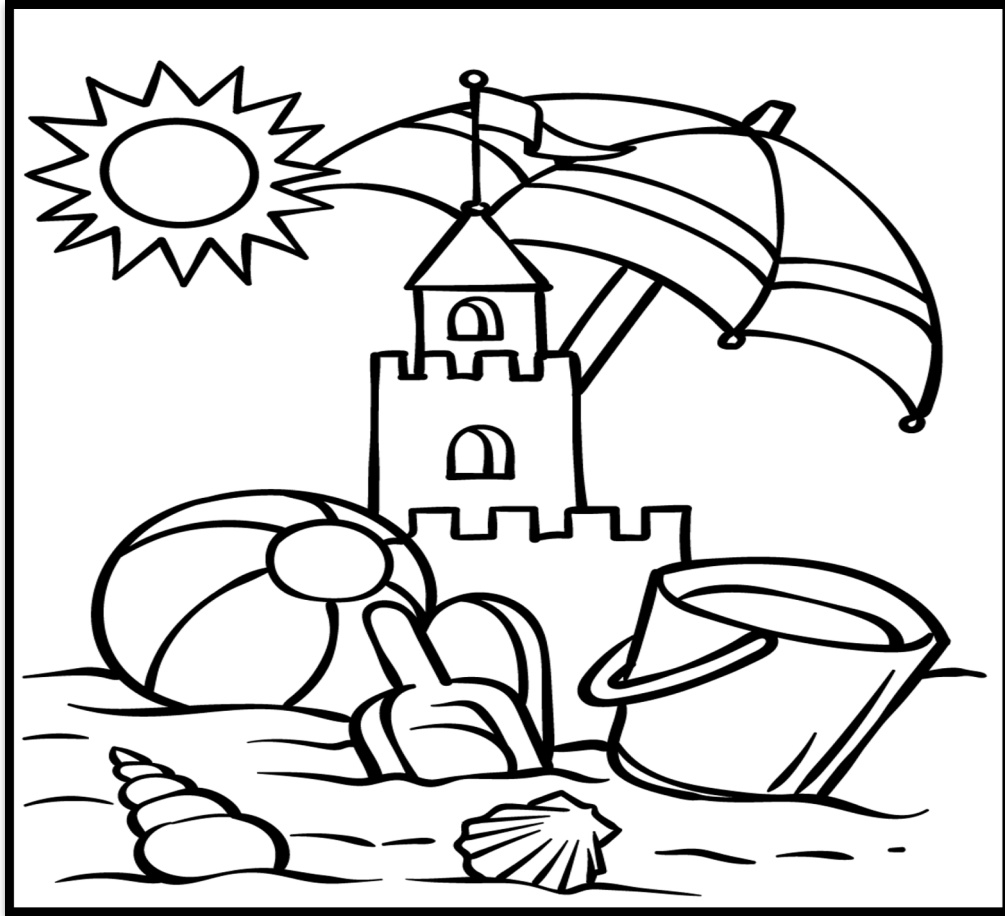


Summer Art Competition



Just colour in the drawing, write your name and address in the space provided and drop your entries in to the parish office before 22nd of September 2023 .

Gift tokens for winning entries The upper age limit is twelve years old.

In line with Child protection policy we do not publish addresses. Please do not give children's mobile phone number.

Name:.....Age:.....

Address:.....

.....

Partnership Parishes Church Services

Marino:

Mass Times:

Weekdays: 10.00am. (Monday to Friday)

Saturday: 10.00a.m. & 5.30pm (Vigil)

Sunday: 9.15a.m. & 11.00a.m.

Eve of Holy Days: 7.00p.m. (Vigil)

Working Holy Days: 10.00a.m.

Eve of St. Patrick's Day: 5.30p.m.

St. Patrick's Day: 9.15 & 11.00am.

Bank Holidays: 10.00 a.m. (Church closes at 11.00 a.m.)

Eucharistic Adoration:

Saturday: 5.00pm. - 5.30 p.m.

Confessions:

Saturday: 10.30 a.m. - 11.00 a.m. &

5.00 p.m.-5.30 p.m.

Thursday - Eve of First Fridays:

after 10.00am. Mass

Baptisms:

Baptisms take place on the 2nd Saturday of each month at 12.00 noon

Rosmini:

Mass Times:

Weekdays: 10.00am(Monday to Saturday)

Holy Days:10.00a.m.

Sunday: - 10.30am.

Fairview:

Mass Times:

Weekdays: 8.00am (Mon. to Frid.)

Saturday: 10.00am. & 6.00pm. (Vigil Mass)

Sunday: 9.30am, 11.30am.

First Friday: Mass &Adoration

7.30pm.

Holy Days:8.00am, 7.30pm.

Confessions: After Mass Monday to Friday

Donnycarney:

Mass Times

Weekdays: -10.00am. (Monday - Friday)

Saturday: - 10.00am. & 6.30pm (Vigil)

Sunday: - 9.00,10.30am 12.00 & 1.00pm.

Eve of Holy Day: -6.30pm (Vigil)

Holy Days: - 10.00am

Confessions: after 10.00am Mass.

Adoration: Friday: 10.30am - 12noon

Marino Parish Newsletter

St. Vincent de Paul Parish, Marino

Summer issue NO.2 Vol.21

“There are many things that can only be seen through eyes that have cried”

These words from the lips of Saint Oscar Romero, the martyred



Archbishop of San Salvador, reminds us that compassion and forgiveness only come from the lived experience of life. In his own case compas-

sion for the poor led him to oppose unjust rule in a society where wealth and power blamed the poor for their situation rather than the lack of so many avenues to improve.

In our modern secular world, there is also a lack of empathy for people who have fallen on hard times or who have been found wanting in some way. Equally anyone who fails in religious or civil society is ostracised and tried by social media. Condemnation sometimes runs ahead of fact and people are judged in the limited forum of people's own experience or lack of it.

In the Church we can have similar views of absolutism. Pope Francis, however, is one who always speaks about forgiveness and reconciliation. At a recent consistory Pope Francis elevated a Capuchin monk to the rank of Cardinal, Father Luis Pascal Dri. This was a surprise to the friar in question, who, aged ninety-six had served all his life as a ministering friar. What marked him out in Pope Francis eyes was his lifelong devotion to the sacrament of Reconciliation. He had also been the Popes confessor in Buenos Aires. (contd. On page 2)

Summer Dues:

The Priests of the parish are grateful for receipt of Summer Dues. Summer dues envelopes may be placed in the safes at the back of the Church or handed into the Sacristy

Congratulations to our Marino Mini Marathoners



On Sunday the 28th of May, we, that is Aisling, Roisin, Rosaleen and myself, Lorraine took to Griffith Ave like 'old' walking pros on familiar territory. Though small in number, our hearts were big and generous, as we tackled, once again, two laps of Griffith Ave.

Our goal was to make loads of money for Gianna Care, who care for women in crisis pregnancies.

Before we set off, our regular and faithful photographer Catherine, was on hand to take photos of us.

We were not there to beat any record.

Two had to make a comfort stop and all four of us dropped into our parish church for a quick visit. It was a sunny day, yet cool enough to make the walk bearable and enjoyable.

We finished in a generous estimation of two hours!!

Maria invited us back to her home for pasta. Unfortunately,

only one was free to avail of her hospitality. Next year, Maria, God willing !!

On Monday June 12th all four of us, at a coffee morning to raise money for the same cause, presented Jacintha from Gianna Care, with a very handsome bank draft to the amount of €4,500, the proceeds from the Mini Marathon walk.

A million thanks to all who sponsored and encouraged us on our journey.

Your kindness & generosity made it all worth while.

Four cheers for the four walkers.

Till next year!! God willing

In Love & Gratitude,

Lorraine

Our photo shows the cheque being presented to Jacintha (Gianna Care), Roisin, Aisling, Lorraine and Lucy (Gianna Care)



Reconciliation contd. From front page:

Throughout his pastoral life he became known far and wide as a kindly and gentle dispenser of God's mercy. As he said himself, he was only the instrument and he left everything else up to his Master.

As he told the Holy Father on one occasion, he had scruples on occasion for forgiving too much but trusted in the Mercy of God. His fellow confreres sometimes chided him for being too soft since his penitents left the confessional smiling as if they had felt therein the mercy of God.

Father Luis was interviewed once for television programme about his role and his popularity, and he felt that while having no particular academic qualities, his life experience marked by poverty and his upbringing gave him and insight into understanding and helping others. He sees confession as an act of self-improvement where one is reminded of the importance of mercy and forgiveness in the life of faith.

The late Sister Elizabeth Fox, R.I.P



The parishioners of Marino and the wider community were saddened to hear of the death of Sister Elizabeth Fox.

Sr. Elizabeth who was a member of the Order of the Daughters of Jesus passed away on March 4th last in Peterborough, at the age of 94, after 69 years as a religious.

Burial took place in Margate Cemetery.

Sister Elizabeth was born in Dungannon, County Tyrone, growing up on the family farm. A brilliant student at her local convent school, she attended University graduating with a BA in Mathematics.

After graduation she went to teach in England, at a school run by the Daughters of Jesus. Impressed by the lives of the sisters she applied to join the order, and went to Brittany for her religious formation. After her profession went back to England in 1953 to teach.

In 1973, she was invited to join an international group of sisters in Rome to implement the new ways of thinking of the Church and religious life after the Second Vatican Council. This experience profoundly marked Sr. Elizabeth, as did the pilgrimage to the Holy Land that would mark the rest of her life.

During her varied career she took on various responsibilities in the Order, as well as continuing her involvement with education and teaching

In 2000, the community where she was based closed and she opted for a sabbatical year in Maynooth. This brought her back to her roots and gave her many more outlets for her energies – in the

Church, mentoring children and visiting isolated people.

At the end of her sabbatical, unforeseen circumstances prevented her from re-joining the community for which she was destined and she was asked to remain in Dublin. After a slight hesitation, she agreed and, as many of us in Marino know, "the rest is history."

She devoted herself entirely to the parish of Marino, living as she did in Marino Green. She helped in sacramental preparation, and was a valued member of the Baptism Team and the liturgy group. She also found time to work in St Vincent de Paul's charity shop and deliver meals to people in their home.

She delighted in showing visitors around Dublin and visiting historic places. Her great devotion to Our Lady brought her to the shrine of Knock as often as possible.

In 2016, Sr. Elizabeth regretfully felt that it was time to return to the community in England, this time to Peterborough adapting to change and finding other parish work to do there. Finally, in 2021, Sr. Elizabeth's health deteriorated and she moved to a care facility nearby.

While missing her parish work and her friends she kept in touch and was always appreciative of many visits from her parish priest and her nephew and many friends. She also maintained contact with her many friends in our parish, who have been deeply saddened at her passing. Throughout her life, Sr. Elizabeth lived out the values she learned in her family and with her community, always spreading the good news of God's love for us.

Our photo shows Fr. Noone making a presentation to Sister Elizabeth at a send off gathering in the Marino Room

Baptism

Please welcome into our Christian Community all the children baptised recently in our Parish Church

April 2023

Jack Edward Kennedy
Sam David Harris
Noa Harris
Theodore Paul Brady
Ailbhe Mary Gargan
Seán Oliver McElvaney

May 2023

Leo Brendan Richard Earley
Cillian Michael Bannon Clusker
Thomas Christopher Farren
Lucia Hope Fox
Heidi Lucy Griffin
Jools Anderson
Fionn Michael Nolan

June 2023

Myles Kevin Pocock
Ella Nicole Kohler
Sibyl Anne Cosgrove
Seán Oliver Mc Elvaney
Aoife Rose Digney Deegan

July 2023

Noah Kieran McCarthy
Mimi Lillian Diamond
Elizabeth Mary Rowley
Éanna Fay Howard
Kilian Werner Phelan
Lara Mae Notley
Hugo Liam Lynch
Sonny Stevie O'Donoghue
Christopher Cibes Fontanella Daly
Óran James O'Leary



Congratulations to those happy couples recently married in our Church

July 2023 Annie Walsh and Peter Dolan



Recent Bereavments

Please pray for the following deceased members of our parish:

April 2023

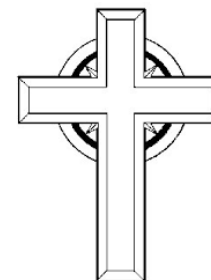
Ann Hopkins
Ollie Hughes
Daphne Fitzpatrick
Stephen Cuthbert

May 23

Ann Lee
Susan Lacey
Marie Hall
Kathleen Hanafin
Joseph Phillips

June 23

Kathleen Whooley
Sarah (Sadie) Kelly



April 2023

Austin Ring
Elizabeth Kehelly
Nuala Leonard
Catherine (Kitty) Fahy
Imelda Dunleavy

July 23

Annette O'Rourke
Jean Egan
Orla Sweeney
Dorothy (Doris) Coleman
Louise Clara (nee Keegan)
Ben Donohoe

Acknowledgment

The late Ursula Griffin, R.I.P.

Anne and the family of the late Ursula Griffin would like to thank everyone who sympathised with them sent Mass cards and condolences on the recent death of their beloved sister Ursula. A Mass will be offered for your intentions.

Easter Art Competition Winners

First Prize: Isobel Keaveney

Joint Second Prizes: Isabella Ferrufino Mijares, Sadbh Breen

Joint Third Prizes: Saoirse Breen, Olwyn Keaveney



The Parish Newsletter is published by the Communications Group within the Parish of Marino. The Parish cannot accept liability for any error or omission contained therein. Closing date for the next issue is 29th. September next

Simply Cooking

Favourite recipes from the late Mary O'Mahony's popular cookery book



APPLE -MAPLE SPONGE

Ingredients:

6ozs. /175gms. Plain Flour
1tsp cinnamon 4 Tablespoons maple syrup
1 Tablespoon caster sugar
1½lbs./700gms. cooking apples, peeled, cored and cut into pieces

Topping:

110 gms/4oz. plain flour ½ Teaspoon cinnamon
Teaspoon ground nutmeg 2 Teaspoons baking powder
50gm. /2 oz. caster sugar 1 Egg lightly beaten
75mls. /3 Fl.ozs. Milk 1 Teaspoon vanilla essence
1 Dessert spoon maple syrup 3ozs. /75gms. butter (softened)

Preheat oven to 180°C (350°F, Gas mark 4)

Method:

Butter oven proof dish (deep). Place apples in dish.
Add cinnamon and caster sugar. Pour maple syrup over the top.
Cover with foil and bake for 20 - 25 minutes
Then, sift flour, cinnamon, nutmeg and baking powder into a bowl, add sugar.
In another bowl, beat the egg with milk and vanilla essence. Slowly add this to floured mixture, stirring all the time.
Add maple syrup and stir to form a batter like mixture. Fold in soft butter, pour batter over apples, covering them completely and return dish to the oven. Cook uncovered for 20 - 25 minutes until topping is golden and firm. Dust with icing sugar.
Serve with whipped cream or yoghurt.

BAKED SALMON CUTLETS

Ingredients:

4 Salmon Cutlets Lemon Juice
Knob butter Mixed herbs

Method:

Place salmon cutlets in Pyrex dish.

Rub butter all over them and sprinkle with lemon juice. Place some fresh herbs on top.
Put into hot oven on the middle shelf (Gas Mark 4, 350°F, 180°C).
Cook for approx. 35 mins – check to see if they look crispy. They may need 10/15 mins more.
Serve with choice of vegetables and mashed potatoes.

Editors Note: Parishioners have asked over a number of issues if we could publish again some of the recipes of our late friend and stalwart of the newsletter team, Mary O'Mahony. When space allows we will publish some of her tried and trusted recipes and in so doing remember her joy in sharing these with her neighbours and friends.

Preparing for the Autumn Garden



Autumn is already upon us and even though we had fine weather earlier the amount of rainfall recently has left us rather late with some of our garden tasks. Those of you lucky enough to have fruit and vegetables should check if they are ready to harvest. More than likely, you have them stored or used already since the amount of rainfall we have had has left many garden crops in disarray. With the advent of Men's and Women's sheds there now may be more fruit

and veg available for use or for freezing. To avoid waste perhaps one should look up advice on what to prepare and how to prepare the surplus for the freezer.

In the flower garden many flowers are still in bloom. Keep deadheading to encourage more flowering. If you have a small green house or polytunnel keep watch for insect or pest damage. Also, at this time keep an eye out for wasps and be very careful if you come across a nest anywhere.

If you have apple trees keep watch for damage to fruit. Small apple trees with low hanging branches may leave the apples open to various insects and some birds may have a go at them as well. If you are storing apples make sure they are dry and have plenty of air circulation between them. Although at this time of year if one has grandchildren apples will have a short shelf life.

Make sure to keep watering whatever you are growing in the greenhouse or polytunnel. Remove unnecessary growth from tomato plants. Now is the time to give the old pots and containers a wash with hot water to rid them of pests. Much of the pot containers can now be recycled but give them a wash before placing in the green bin.

It is time for cutting back on leggy plants to keep them in shape. Hedges can be given a trim as well. Taller flowering plants may still need to be supported especially with all the wind we have had. You can cut back late flowering summer plants but not ones carrying berries.

Now is the time to think about Spring flowering bulbs such as tulips, daffodils, and crocuses?

Gather up leaves for mulching if you have the space to compost. Now is the time to make sure that staked plants are well supported and of course check up on bird feeders and give them a clean and refill and that they are placed to best advantage for the birds.