



Annunciation Parish Council Meeting Minutes

DATE: 12/9/2021

Attendees: Sarah Bohrer, Camille Bollinger, Bob Farney, Katie Fields, Becky Loehr, Amber Padgett, Lisa Reising, Sarah Vieth, Barry Weisman, Fr. Benny

Called to order: 6:00 with food

- Review of the minutes from last meeting: Approved as written
- **Finance Council Report:**
 - CPC goal met, tuition assistance and volunteers to help families sign up for assistance, Sound System for Holy Spirit has been tested and ordered.
- **Facilities Report:**
 - Capital campaign projects preceding well, many projects complete, pending and partial.
 - Campus clean went well, picked up lots of leaves
- **Spiritual Growth and Worship:**
 - Planning Lent Mission. Planning to search for other speakers and open for suggestions. Want to line up speakers for future years.
- **Pastor's report:**
 - **CPC Stewardship Committee:** Selected 8 people to serve on this committee to help with fundraising activity for special projects.
 - CPC was beyond 100% funded
 - Advent Reconciliation Service next week Tuesday at HS and Wednesday at CTK at 5:30.
- **Mass Ministries and Volunteers:** Need to do an update of who is active and train new volunteers. We could host a ministry fair to revitalize the ministries and mass ministries during Lent.
- **Bonus Recipe (as requested): Roasted Brussel sprouts**
 - Preheat oven to 400F. You need 2-3 lbs of fresh Brussel sprouts (can use thawed from frozen but fresh is best). Cut off stem and depending on size either halve or quarter them and place in a mixing bowl. In a small bowl mix 2-3 Tbsp olive or canola oil, a couple tsp of sesame oil, 2 Tbsp soy sauce, and a spoon of brown sugar. I also use a couple pinches of red pepper flake. Mix together, pour over the sprouts, toss to combine and pour into the Pyrex baking dish or roasting pan, spreading out into an even layer. Roast for about 30 minutes.