THURSDAY FLYER



From the Principal's Pen:

Dear St. Gerard Families:

This week the staff and students learned about the third week of Advent with prayer and lighting their candles in the classrooms. The advent focus this week is JOY. One of the reasons that Pope Francis is so admired around the world is because of his constant joy. By his words and by his example, he tells us the Church should be a place of joy and that we, the people of the Church, should also be people of joy. The angels who hover over the manger, came to bring joy. As Luke writes, "Do not be afraid: for behold, I proclaim to you good news of great joy." Are our lives too busy to hear the joyful song of angels? Are we too busy to look up and see them singing in the night? This Advent season we were able to provide hygiene items and winter gear for BrightView and LightHouse Behavioral Solutions. These acts of service brought joy to others in the Lima community.

Thank you to all of you who came to our annual Christmas program. Our students did an amazing job writing the program and performing. The staff and Christmas program committee did a great job of pulling it all together. Thank you for taking time out of your evening to listen to our joyful noise.

Many Blessings,

Mrs. Natalie Schoonover, Principal



St. Gerard Rosary Altar Christmas affle:

The Rosary Altar Society will hold their annual Christmas Raffle on Sunday, December 18th. Prizes are \$50, \$100, or \$150. Tickets are enclosed and can be returned to the school office prior to the 18th. Chances are \$1.00 each or 6 for \$5.00.



On Monday, December 19th students may wear an Ugly Christmas Sweater or a Cute Christmas Sweater with uniform pants.

Altar Servers:

Saturday, December 17th at 5 p.m.: Josh Yahl, Jacob Yahl, Madi Yahl

Sunday, December 18th at 8:30 a.m.: Liam Fay, Ethan Snow, Emily Fay

Sunday, December 18th at 11 a.m.: Kyle Hutchison, Jaylon Patton, Ryan Hutchison

Holiday Break:

With the Christmas and New Year's Holiday quickly approaching, we want to remind families we will dismiss at 1 p.m. on Tuesday, December 20th and will resume school on Wednesday, January 4, 2023.

Extended Day Changes for December:

Tuesday, December 20th – Early Release at 1 p.m. for Christmas Break – No Extended Day

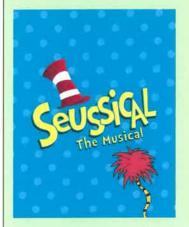
St. Gerard School Christmas Program:

Thank you to everyone who attended our Christmas Program on Tuesday evening. The kids were so excited to showcase their talents.



This holiday season, do all your gift card shopping in a convenient place in the St. Gerard School Office plus take advantage of opportunities to raise funds for St. Gerard School. We are pleased to have the following retailer's gift cards available for immediate purchase:

Amazon	Applebee's	Arby's	Bath & Body	Beer Barrel
Bigby Coffee	Bob Evans	BW3	Chief Supermarkets	Chipotle
Circle K	Cold Stone	Cracker Barrel	Dunkin Donuts	Finish Line
Gordon Foods	iTunes	JCPenney	Jo Ann Fabrics	Kohls
Little Caesar's	Lowe's	Meijer	Menard's	Old Navy
Olive Garden	Panera Bread	Papa John's	Red Lobster	Rite Aid
Speedway	Subway	Taco Bell	Texas Roadhouse	Tim Horton's
Walgreen's	Walmart	McDonalds		



Dear Parents of St. Gerard 6th, 7th, & 8th Graders:

This year's LCC musical needs a dozen or so middle schoolers to fill out the choruses of "Whoville" and the "Jungle of Nool". To that end, Fr. Dave Ross and the musical's producer, Dr. Jim O'Neill, will be visiting St. Gerard to meet with the students on Monday, December 19th during academic assist.

We will keep rehearsal time to a minimum, though interested students will be asked to participate in a couple singing/dancing rehearsals over Christmas break. There will be perhaps, at most, a weekly rehearsal after the new year. There will be evening rehearsals as we approach show dates, beginning the first of March. The exact time and place of these rehearsals will be announced.

Please peruse the information below, particularly the website listed. Call, text or email Doc Jim O'Neill with any questions.

Sincerely,

Mrs. Schoonover, Principal Dr. Jim O'Neill, Producer 419-234-1386 Jimoneill513@gmail.com

SEUSSICAL THE MUSICAL

LIMA CENTRAL CATHOLIC HIGH SCHOOL MUSICAL, Spring 2023

Where: Veterans Memorial Civic & Convocation Center

When: Friday, Saturday, and Sunday, March 10, 11, & 12, 2023

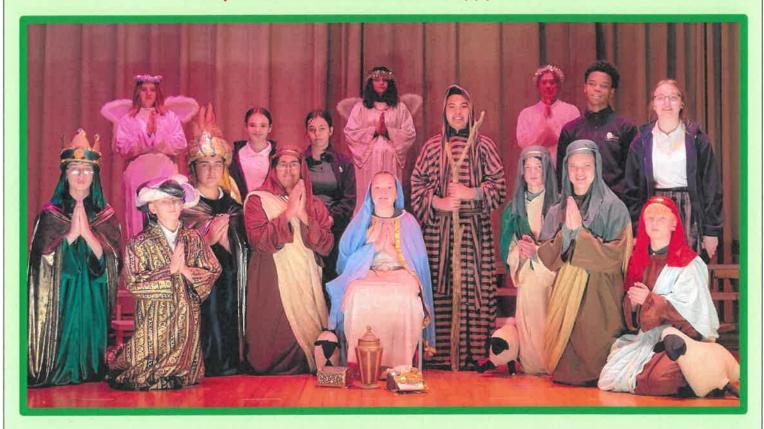
www.lccmusical.com

Homework Club:

There will be no Homework Club on Monday, December 19th and Tuesday, December 20th.

The faculty, staff, and students at St. Gerard School wish you and your family a

Merry & Blessed Christmas and a Happy New Year!!











ST. GERARD ROSARY-ALTAR CHRISTMAS BAKE SALE



Sunday, December 18, 2022

Chances: 1st Prize - \$100 2nd Prize - \$50 3rd Prize - \$25

Raffle Tickets - \$1.00 each or 6 for \$5.00

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JANUARY | 2023

Lunch Menu

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

30 Salisbury Steak Mash Potato / Gravy Corn Dinner Roll Peaches Milk	Pasta / Meat Sauce Green Beans Bread Stick Peaches Milk	Martin Luther King Day No School	9 Macaroni / Cheese Green Beans Dinner Rolls Peaches Milk	New Year's Holiday No School
Chicken Nuggets Green Beans Carrots Dinner Roll Applesauce Milk	24 Chicken Parmesan / Bun French Fries Carrots Applesauce Milk	Popcom Chicken Mash Potato / Gravy Corn Dinner Roll Applesauce Milk	10 Chicken Patty / Bun Tater Tots Carrots Applesauce Milk	New Year's Holiday No School
Pizza Romaine Salad / Dressing Bread Stick Pears Milk	25 Pizza Romaine Salad / Dressing Bread Stick Pears Milk	18 Pizza Romaine Salad / Dressing Bread Stick Pears Milk	Pizza Romaine Salad / Dressing Bread Stick Pears Milk	4 Pizza Romaine Salad / Dressing Bread Stick Pears Milk Vanul o Padding
Pancake on a Stick Potato Triangles Carrots Fresh Fruit Milk	26 Corn Dogs Baked Beans Broccoli Fresh Fruit Milk	19 Grilled Cheese / Pretzel Bun Baked Beans Carrots Fresh Fruit Milk	Chicken Strips French Fries Carrots Fresh Fruit Milk	Sausage French Toast Hash Browns Fresh Fruit Milk Ce C V 2017
3 Hot Dogs / Bun Baked Beans Carrots Mandarin Oranges Milk	Hamburger / Bun French Fries Carrots Mandarin Oranges Milk	BBQ Pork / Bun Tater Tots Green Beans Mandarin Oranges Milk	Tacos Refried Beans Lettuce, Tomato, Salsa Cheese Mandarin Oranges Milk	6 Chicken Drumstick Mash Potato / Gravy Carrots Dinner Roll Mandarin Oranges Milk

Nev

Menus are Subject to change.

Extras will be available at a cost of \$1.50. Students need to have a signed permission slip to purchase extras. Extras are not free to Free and Reduced students they will need to pay for them like everyone else

This Institution is an Equal Opportunity Provider.



Week of December 18, 2022



Christmas in Rome: A Celebration of the Nativity

Nowhere celebrates the birth of the Savior like Rome. This Christmas, marvel at the Holy City's festive celebration of the coming of the child Jesus.



The Story of the Nativity: The Truth of Christmas

Enjoy this fast-paced, thought-provoking look at the true story of the Nativity as we enter into the joyful season of Advent. Christmas is so much more than a humdrum story we've heard since childhood. Join top scholars, speakers, and authors as they explain the gravity of Christ's miraculous birth.



The True Meaning of Christmas by Fulton Sheen

This presentation combines recordings of Fulton Sheen's timeless reflections on the meaning of Christmas, mixed with Gregorian chant and seasonal music. It is sure to become a family favorite!

Our parish has a FORMED subscription. Visit signup.formed.org and select our parish name.



PREPARE FOR CHRISTMAS

The legend of Santa Claus can be traced back hundreds of years to a monk named St. Nicholas. It is believed that Nicholas was born sometime around 280 A.D. in Patara, near Myra in modern-day Turkey. As a young man living in 4th century Turkey, Saint Nicholas inherited a great deal of money and he secretly gave gifts of food, clothes and money to the poor in his village. When a family could not afford for their daughters to marry, Nicholas provided money in secret, dropping it down the chimney or through an open window. Every December, he continued to reward good boys and girls with small gifts. Later, he became the Bishop of Myra. Today, we remember him because of his generosity as Santa Claus on Christmas and St. Nicholas' Day (December 6th).Santa Claus represents the boundless love of God and the spirit of goodness and generosity that surrounds us, especially as we prepare to celebrate the coming of Jesus' birth.





Plan together

is your local parish holding food drive this holiday season? Are there other ways to give back to your community or parish?



Craft together

Create your own salt dough ornaments to hang on your Christmas tree or to give as gifts. You only need 3 ingredients: flour, salt, and water. You can find a great recipe online. You can even add essential oil or cinnamon to the dough for a seasonal scent!



As we enter into the Christmas season we believe this is the perfect opportunity to stop and reflect on the true meaning of Christmas. A recent tradition for our family is to attend the "Presence for Christmas" that our parish has hosted for the last several years. This is a faith filled evening of adoration with music and opportunity for confession. We plan to continue this tradition for years to come as a way prepare and celebrate the birth of Jesus Christ!

The Leach Family from St. Joan of Arc, Toledo



Eat together

In Holland, there are special cookies named specifically after the legendary gift-giver Santa Claus: St. Nikolaas Koekjes. These crisp cookies contain nuts and seasonal spices. In the tradition of Santa Claus/St. Nikolaas.

Ingredients

- · 2 cups flour
- 1/4 teaspoon baking soda
- 1/8 teaspoon salt
- · 2 teaspoons ground cinnamon
- 1/4 teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- 1 cup soft butter (or vegetable shortening)
- · 1 cup sugar
- 1/4 cup sour cream
- $\frac{1}{4} \frac{1}{2}$ cup walnuts, chopped

Directions

in a bowl, stir together the flour, baking soda, salt, cinnamon, nutmeg and cloves. In another bowl or mixer, cream the butter (or shortening) with the sugar. Stir in the sour cream until smooth. Gradually add the flour mixture. Blend to make a dough. Add the nuts. Transfer the dough onto wax paper. Shape into a log with a diamter of 2 inches. Wrap and refrigerate the dough for at least 8 hours or overnight. Slice the log about 1/4 inch thick. Place 2 inches apart on a lightly greased baking sheet lined with foil or parchment paper. Bake in a preheated oven at 375 degrees F for 10-15 minutes or until golden brown.