Celebrating our European Missions

Virtual Taste of Mission — Sponsor Spotlight

On Saturday, October 10, we held a Virtual Taste of Mission. This event would not have been possible without the generosity of our sponsors. Thank you!

Mission Champion: Beechmont Automotive Group and the Woeste Family

Mission Advocates: Sisters of Charity, Mercy Health

And don't worry if you were unable to join us for the live event. You can watch the virtual event here. All of videos shared within the virtual event are also available on our YouTube channel.

Prayer to the Saints and Angels Before Mass

Angels, Archangels, Thrones, Dominions, Principalities, Powers, heavenly Virtues, Cherubim and Seraphim; all Saints of God, holy men and women, and especially my patrons: intercede for me that I may be worthy to offer this Sacrifice to almighty God, to the praise and glory of His name,
Comboni Missionaries in Europe

The Comboni Missionaries started with St. Daniel himself, born in Limone sul Garda, Italy. The closest large town is Verona, which is why the missionaries were sometimes called the Verona Fathers.

In time, the order expanded to places like Germany, Spain, and Portugal to help gain access to an increasingly colonized Africa.

The presence of the missionaries in Europe today is still essential for vocation promotion, justice and peace work, and reevangelizing areas that are starting to skew atheist/agnostic.

The Story of St. Daniel Comboni

Mission Month Activity:
Celebrate the Saints

The word *Halloween* comes from All Hallows Eve. The Church celebrates All Saints Day on November 1 and the prior evening (All Hallows is another way of saying All Saints) was a time of preparation and remembrance of those we have lost.
So, while we often associate Halloween with ghosts and spooky specters, the holiday is not devilish at all, but firmly rooted in our Catholic faith.

Throw an All Saints Party - dress as your favorite saint. Get some ideas [here](#).

Learn about different saints with this coloring book. Some of the saints included are St. Clare, St. Francis Xavier, St. Kateri, and 75 more! Get the coloring book [here](#).

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**Food for Thought — and Your Tummy:**

**Potato Soup**

Each European country has its specialty.

Poland = Pierogi  
Italy = Pasta  
Ireland = Irish Stew  
France = Beef Bourguignon, served with a baguette (of course!)  
Germany = Sauerbraten  
England or UK = Fish and Chips  
Portugal = Bacalhau  
Spain = Tortilla de Patatas  
Austria = Wiener Schnitzel

Information from [here](#).

**Fun Facts:**

- In Africa, when someone talks about "potatoes," they mean sweet potatoes, a common ingredient. White potatoes are less often used and are always called "Irish potatoes."
- While potatoes are a staple in many European cuisines, the food originated in the New World. There were no potatoes in Europe before the 16th century.

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**Traditional Polish Potato Soup**

**INGREDIENTS**

- 8 strips of bacon, divided  
- 4 ounces of Polish sausage  
- 1 large onion, diced  
- 1 large carrot, diced  
- 1 parsnip, diced  
- 1 stalk of celery, diced
INSTRUCTIONS

1. Cut bacon into ½ inch pieces. Quarter Polish sausage lengthwise and cut into ½ inch pieces. Peel and cube the potatoes, in a Dutch oven. Sauté bacon until crisp, remove from the pan and reserve half for topping.

2. Cook the Polish sausage in the bacon grease until it just begins to brown and remove from the pan. Cook onion, carrot, parsnip, and celery until onion is translucent. Return half of the bacon, and all the sausage to the pan. Add potatoes, broth, bay leaves, allspice, salt, and pepper, go easy on the salt, the meats and stock will add salt too.

3. Bring to a boil and simmer until vegetables are tender about 20 minutes. Lightly sprinkle Wondra flour (it’s flour that has already been cooked, no raw flour taste and it blends in easily to thicken soups and gravies) and stir into soup. Add small amounts at a time to avoid clumping. Add sour cream and marjoram (you’ll get the most flavor adding this at the end of the cooking time). Heat but do not boil. Serve.

Image and recipe courtesy of The Polish Housewife.
***LAST CHANCE!***
RAFFLE WINNERS WILL BE SELECTED ON NOV. 30!

**Raffle Baskets**
Help support this year’s Taste of Mission by purchasing tickets for raffle baskets! A suggested donation of $2 per ticket or $30 for 18 tickets will help support the Comboni Missionaries work in the United States and around the world. Must pick up in Cincinnati.

Purchase your tickets for the raffle baskets [here](#).

**Mission Market**
(now online!)
We know so many of you love to shop for gifts at our beautiful Mission Market. Since you can’t shop in person this year, we’ve decided to move the market online! You can now shop for items in our new [Ebay store](#). There are lovely handcrafted ornaments, Nativity sets, and more!

Comboni Missionaries - North American Province | 513-474-4997
www.ComboniMissionaries.org

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