

# The WINGED LION

DEC/JAN 2023

## A Reflection from Fr. Dennis Aréchiga

### What gift will you offer him?

“Behold, kings have come, that they might adore the heavenly king of glory . . .  
Since therefore all rejoice, I too desire to rejoice.

I too wish to share the choral dance,  
to celebrate the festival.

But I take my part, not plucking the harp, not shaking the Thyrsian staff,  
not with the music of the pipes, nor holding a torch,  
but holding in my arms the cradle of Christ.

For this is all my hope, this my life, this my salvation, this my pipe, my harp.  
And bearing it I come, and having from its power received the gift of speech,  
I too, with the angels, sing: Glory to God in the Highest;  
and with the shepherds, and on earth peace to people of good will.”

*John Chrysostom, Fifth century*

Composer Gian Carlo Menotti’s “Amahl and the Night Visitors” scheduled to be performed at St. Mark’s Event Center at 2 p.m. on Saturday, December 2nd is being directed by Cathy Nix, our cantor for our 12 p.m. Sunday Mass. This opera had its’ premiere in the New York City NBC Opera Theater on Christmas Eve of 1951. According to Wikipedia, it was the first opera specifically composed for television in the United States and was broadcast live. Menotti was not in bad company as the august composer Samuel Barber assisted with orchestration and the work was conducted by the famous Arturo Toscanini.

As the deadline approached, Menotti was in desperate need of inspiration. While perusing paintings in the Metropolitan Museum of Art, he ran across Hieronymus Bosch’s work entitled “The Adoration of the Magi”. Here he saw the image of the three kings bringing their gifts to the newborn Christ infant. In this image there on either side of the manger are depicted persons in poverty peering into the manger scene, including one soul extending his hands in an effort to find warmth from the fire inside; this helps explain why the theme of poverty runs through the one-act opera. The opera focuses on a child, Amahl, who had a hard life including the misfortune of relying on crutches to get around. He and his mother are beggars. When Amahl, prone to exaggeration, encounters the three kings bringing gifts to the Christ child, Amahl peppers them with questions.

He too wants to offer a gift, but since he has no resources, all he can offer is what is most precious to him, his crutches! When he offers this, behold, he is healed and able to walk and run again! The opera reminds us of the power and beauty of being generous in giving gifts to others. Also, no matter how small or large our gift, when offered with good intentions and in a spirit of love, we will receive blessings from the Lord.

Has Christmas become too commercialized? Yes. Do we have to struggle to focus on the meaning of the season? Yes. Do we need to be more reflective in our process of gift giving? Yes. This year, we ask ourselves, “what gift will we, like Amahl, bring to the Christ child?” As we exchange gifts with loved ones, may we not overlook offering Christ a gift too. Maybe our gift will be not material but a far more precious gift, that of our heart, mind and soul. Truly, the spirit of Christmas will visit us when we are more concerned with giving rather than receiving.

May you and members of your household have a blessed Christmas and New Year!

*Fr. Dennis*

# What We Believe: The Beauty of the

## Catholic Faith

By Don Cosgrove

While this study does not attempt to give an exhaustive account of every aspect of the Catholic Faith, it does aim to get to the very heart of what the term “Catholic” actually means. Here, we will outline who we are as Catholic Christians, what we believe, and how we live. And we will do so while walking you through the highways and byways of a city that has been the Church’s geographical center since the first century. In the eternal city of Rome, the churches, ruins, and catacombs still resound with the echoes of the apostles, martyrs, and saints who have lived and died here over the

past twenty centuries. As we follow in their footsteps together, we will learn from them what it means to follow Jesus, which is exactly what being Catholic is all about.

Jesus Christ is, of course, “the way, and the truth, and the life” (John 14:6); early Christians were known for being people of the journey, the people of the Way (see Acts 9:2; 19:9, 23; 22:4; 24:14, 22). This is important for us as we seek to retrieve our sense of Catholic Christianity as a dynamic way of life. For the Catholic Faith is not a mere philosophy or set of ideas, let alone another political interest group. Rather, being Catholic means making a pilgrimage journey into the heart of God in the company of a

family that Jesus called the Church. This is who we are as Catholic Christians, and the fullness of faith we profess is what was revealed to us by our Lord Jesus Christ: a faith and identity that animate a way of living—the Catholic way.

We invite you to join us and experience this pilgrimage study, which will open up for you “the unfathomable riches of Christ” (Ephesians 3:8). This study will begin on January 11, 2024 and continue for 10 weeks. Cost of the study is \$30.00 per study set and includes digital access. To register simply email [cosgrove-don@msn.com](mailto:cosgrove-don@msn.com).

*Don Cosgrove is the lead for Thursday evening Bible Study.*

## Catechumenate for Children

By Ann Swihart

Sunday, October 29, our Children Catechumenate dressed as Holy Men and Women Saints that represent the holy life they are seeking to achieve.

The Rite of Christian Initiation for Adults Adapted for Children (also called the Children’s Catechumenate) is the process for children & adolescents over the age of 7 and under 18 who have not yet been baptized, or who have not received First Eucharist.

“The Christian initiation of these

children requires both a conversion that is personal and developed in proportion to their age, and the assistance of the education they need. The process of initiation must be adapted both to their spiritual progress, that is, to the children’s growth in faith, and to the catechetical instruction they receive. Accordingly, as with adults, their initiation is to be extended over several years, if need be, before they receive the sacraments.” (RCIA #253) This formation follows the general pattern of the RCIA, with those in the Children’s Catechu-

menate receiving the sacraments of Baptism, Confirmation and Eucharist at the Easter Vigil, together with the older catechumens. (National Statutes for the Catechumenate #18)

Parents as well as sponsors are involved in the Christian Initiation of their children, whose permission is required to participate and to receive any of the sacraments. We are grateful for all the volunteers who help support this effort.

*Ann Swihart facilitates and instructs for the Catechumenate for Children.*



### St. Mark Catholic Preschool is Hiring Assistant and Substitute Teachers

Previous teaching experience preferred.

For more information, contact  
Melanie Rutkoski, Director (210) 494-9282 ext.321.



**Come, join the SMCP Family!**



# Festival of Lessons and Carols

By Joshua Frilling

The Festival of Lessons and Carols is a service of Scripture and song that dates to the late 19th century.

In this service, we listen to nine Scripture lessons which recount the Fall, the promise of a Messiah, the Incarnation, and the Great Commission to preach the Good News.

Each lesson is followed by a carol or other song that reflects on the lesson's message and a brief prayer.

You are all invited to join us for this year's presentation of Lessons and Carols here at St. Mark the Evangelist featuring our Music Ministry on December 14 at 7:00 pm in the main sanctuary. Admission to this event is free. We are looking forward to this event and to be able to listen to scripture and join in song with our parish community.

*Joshua Frilling is the Music Director at St. Mark the Evangelist.*



# St. Mark Habitat For Humanity

By Nancy Forget

The San Antonio Habitat for Humanity built the very first Habitat home in the U.S.A. in 1976. In 1997 St. Mark the Evangelist was the first Catholic parish in San Antonio to singly build a Habitat home. Wow! You are among thousands of amazing brothers and sisters in Christ who work to fulfill our parish mission, "to spread the Good News of Jesus Christ to all God's people by word and action." One house at a time we have come together in God's name, sharing time and talents to do His work.

In February 2024 we will sponsor

and begin our 10 Saturdays of work and lunch provisions, alongside the contractors of Habitat for Humanity of San Antonio and Guadalupe County. Low income families are selected based on need, their ability to pay a zero interest mortgage, and their willingness to give at least 300 hours of 'sweat equity' for a permanent shelter where they can feel God's presence in their daily life. They also attend hours of classes that teach them how to succeed as homeowners.

How can you help? We'll need your donations to help finance the \$60,000 required to build a modest three or four bedroom dwelling.

We'll need 25 workers to be God's hands for each Saturday beginning in early February. Volunteers are age 12 and up depending on the various tasks.

Most important, please pray for this effort to live our mission, for safety, for teamwork, for the Holy Spirit to be with us throughout this endeavor.

Together let us build our 29th house where love can dwell and all can safely live." Thank you for your support.

*Nancy Forget, i4get@satx.rr.com  
Committee Lead for St. Mark's  
2024 Habitat House build, our 29th house.*

# Join the Thursday Morning Faith Group

By Velma Spruel Williams

Are you prepared to attend Mass each weekend Saturday/Sunday? Have you read the scriptures to be covered, and reflected on, during the Homily? Come...Join our Faith Group!!

When: Every Thursday morning.

Where: Christopher Hall (Room #202) 9:30am-11:30am.

What:

\*To read and study the Scriptures for

the upcoming weekend Masses, and to discuss and reflect on what they mean...to each of us

\*To socialize/break bread together...and make new friends

\*To celebrate birthdays, and other special occasions

\*To offer help, encouragement, and support through personal prayers, for each other.

Supplies:

\*Monthly Pamphlet (Supplied) - "Prepare the Word" - (Reflections on each weekend's readings), and

examples of how the readings are a part of our lives.

\*Annual Purchase of Study Guide "At Home With The Word" - To accompany the monthly Reflections.

We have vacancies, and would love to have you join us in the classroom. However, we, also, have members who follow us from their homes!

*Velma Spruel Williams, 210-416-5563, is the lead for St. Marks Thursday Morning Faith Group Ministry.*



WELCOME TO OUR  
*New Members:*

**Rafael & Margie Borja**  
**Liza Charles**  
**D. Delgado**  
**Luis & Melissa Garcia**  
**Geunho, Kim, & Hye Kyong Lee**  
**Michelle Franco**  
**Danny, Yates & Caitlynn Blue**  
**Shane & Jessica Powell**  
**Alyssa Davis**  
**David & Ana Navarro Rosales**  
**Jesus, Mares & Jennifer Borbon**  
**Robert & Patricia Rodriguez**  
**Tammy & Joseph Kimani**  
**Mary & Eric Taylor**  
**Cristina Alvarez**  
**Eric, Lemus, & Claudia Franco**



## December SOLG Events

By Diana Palacios

December is an exciting time for the members of the Society of Our Lady of Guadalupe, also known as the Guadalupanos. This prayer ministry, consisting of men, women and families, meets the first Tuesday of the month in Shalom, to pray the rosary for the St. Mark community.

The mission of our ministry is to bear witness to the love of God, live the life of Christ, and honor His most Blessed Mother under the title of Our Lady of Guadalupe.

On Saturday, December 9th, at the 5:00 PM mass, the Guadalupanos will have a reenactment of the apparition of Our Lady of Guadalupe to Juan Diego at the hill of Tepeyac. Following the mass, the Society of Our Lady of Guadalupe

(SOLG) will provide dinner to our parish community in the Community Center Gym.

On Tuesday, December 12th, the Feast Day of Our Lady of Guadalupe, the SOLG ministry will have a Las Mananitas morning mass followed by a parish breakfast.

The Society of Our Lady of Guadalupe has several events throughout the year including a retreat for the St. Mark community and an Enchilada Dinner fundraiser. The ministry also collects diapers and other necessary items for the Guadalupe Home three times a year. If you are interested in joining our prayer group, please contact Diana Palacios at [dpalac48@gmail.com](mailto:dpalac48@gmail.com).

*Diana Palacios is the President Our Lady of Guadalupe Society.*

## Thank You From Traveling Loaves & Fishes

By LaVerne Dysart

Traveling Loaves & Fishes has had a busy year! In May, in partnership with Housing First Community Coalition ([housingfirstsa.org](http://housingfirstsa.org)) and Catholic Worker House, we began our first phase of transitioning the way we service food to those in need. We added Towne Twin Village, a mini-housing community for chronically homeless men and women over the age of 50, to the sites that we serve.

We continue to support Catholic Worker House, Living Stones and others, with prepared sandwiches,

hot meals, breakfast items, clothing, etc.

Since 2004, Traveling Loaves & Fishes' volunteers have served food, but the greater significance of our service has been showing our guests the dignity all God's children deserve, as we served food and said a few words to our guests. We want our interaction to be one of the best parts of their day.

Similarly, all the above will apply to Towne Twin Village, but additionally our volunteers are tasked with being ambassadors. They show by actions and words that our guests are valued members of this new community.

Our food and the actions of our volunteers are helping the new residents integrate with each other and to feel secure and involved in their new community at Towne Twin Village.

We are thankful for the support and involvement of the St. Mark's congregation that allows us to provide over 500 meals each week to those in need. Please continue to keep those we serve in your prayers. "The standard you use will be used for you" (Mark 4:24).

*LaVerne Dysart is Chairman & Treasurer of Traveling Loaves & Fishes.*

# St. Vincent de Paul - Year End Review

	FY2021	FY2022	FY2023
<i>Calls for Help</i>	519	719	787
<i>No. of People Helped (Adults + Children)</i>	1,454	1,967	1,963
<i>Parish Financial Donations</i>	\$89,778	\$111,440	\$130,165
<i>Disbursements to Those We Serve (Utility, Rent, Medication Assistance)</i>	\$68,700	\$78,895	\$123,813
<i>Pantry Food Purchases</i>	\$10,291	\$18,204	\$34,850
<i>HEB Food Card Purchases</i>	\$9,960	\$11,940	\$13,930
<i>Food Support to Haven for Hope</i>	\$7,368	\$7,368	\$7,368
<i>Conference expenses (postage, ink, etc)</i>	\$1,959	\$1,592	\$2,363

By Richard Miller

On 30 Sep 2023, St. Mark's St. Vincent de Paul Society (Conference) completed another year in support of needy families in our parish area.

From 1 Oct 2022 to 30 Sep 2023, St. Vincent de Paul received 787 calls for help, and provided food and/or financial assistance to 1,963 adults and children. The Parishioner donation to St. Marks St. Vincent de Paul Conference was \$130,165 for fiscal year 2023, which was an increase of 17% over fiscal year 2022. Our St. Vincent de Paul volunteers disbursed \$123,813 in utility, rent, medical, and other financial assistance to needy families—"those we serve." We provided approximately \$34,560 in non-perishable food distributed from the

SVdP food pantry at St. Marks and \$14,400 worth of HEB food cards to allow our clients to purchase perishable items such as dairy products, meat, and fresh fruit and vegetables. The Table above compares our income and disbursement history for the past three fiscal years.

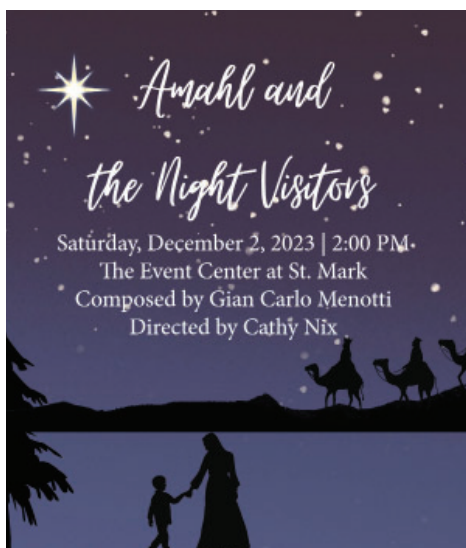
Food distribution continues as a basic feature of the St. Vincent de Paul Ministry, and requires the hard work and dedication of many volunteers, referred to as "Pantry Partners." Each week the partners collect food donations brought to the church by many generous parishioners and ministries; we code the food by expiration date, and organize and shelve the items in the pantry. Our large annual food drive is held during Thanksgiving each year, and

provides the bulk of the food needed for the Christmas season. Because of the large client demand, however, the pantry stocks are quickly dispensed to needy families. Hence, we continue to need food donations throughout the year. Please refer to the weekly church bulletin for a list of the most critical food items needed to re-stock our pantry.

Because helping to meet basic human needs is a vital aspect of the St. Vincent de Paul mission, our principle focus is to provide person-to-person assistance to individuals and families in need, to meet their daily living requirements and help them to become self sufficient with a sense of hope, dignity, and well being. Our deep appreciation is extended to all of our generous parishioners who contribute to the St. Vincent de Paul Ministry via the monthly "blue-bag" collection. We also owe a hearty "thank you" to the many hard working Vincentian volunteers for making the St. Mark SVdP Conference the great success that it is.

Matthew 25:40: "What you did it for the least of my brethren, you did for me."

*Richard Miller is the Treasurer of the St. Mark St. Vincent de Paul Conference.*



## TRASH AND TREASURE SALE

St. Mark the Evangelist Catholic Church - Event Center - Bldg. 14  
1602 Thousand Oaks Dr., SA TX 78232

**Fri. Dec. 15 | 8am-3:30pm**  
**Sat. Dec. 16 | 8am-4:30pm**  
**Sun. Dec. 17 | 8am-2:30pm**  
 (1/2 Price Sunday)

The Women's Guild

*Merry Christmas from your St. Mark Staff! Here are a few of our favorite Christmas treat recipes for you to enjoy...*

### *Tea Date Balls*

*"A favorite from Grandma Wall," submitted by Brenda Houchens*

- Ingredients:**
- 1 lb chopped dates
  - 1 lb butter
  - 2 cups sugar
  - 4 cups Rice Krispies cereal
  - 2 cups chopped nuts
  - 4 tsp vanilla extract
  - 1/2 cup powdered sugar (to roll date balls in)

**Directions:**

Melt butter with sugar & dates. When sugar dissolves, cook slowly for 10 minutes, stirring constantly. Remove from heat & add all other ingredients. Let cool enough to be able to handle and roll into small balls. Roll in powdered sugar.

### *Christmas Popcorn*

*Submitted by Maritza Shreffler*

- Ingredients:**
- 10 cups popcorn
  - 24 oz Almond Bark (white)
  - 1 bag Holiday M&M's
  - 1 bag pretzels (waffle cut)

**Directions:**

- Using an air popper, pop the popcorn and pour into a large bowl. Pop enough popcorn to fill a large bowl half way. In the same bowl add M&M's and pretzels. You will be making multiple batches.
- Chop up your almond bark and put it in a double broiler. If you don't have one; fill a pan with water, but not to high that it will overflow or touch glass bowl. Rest the bowl and the chopped almond bark on top of pan with water. Bring the water to a simmer. Stir until your chocolate is melted. Remove the bowl from the double boiler, watching that the steam doesn't billow out and burn you.
- Pour your melted chocolate over your popcorn mix. Stir gently as you pour enough chocolate to coat the popcorn.
- Cover a cookie sheet (or counter) with wax paper. Pour your mixture onto the wax paper and let it dry.
- You'll be able to make several batches using this recipe.
- Put in decorative bags and surprise your friends at Christmas!

### *Aunt Mary Biry's Molasses Cookies*

*Submitted by her great-great-granddaughter, Mary Anne Biry Votion*

- Ingredients:**
- 1 cup shortening
  - 1 cup molasses
  - 1 cup sugar
  - 1 tsp soda
  - 1 egg
  - 2 tsp ginger
  - 1 tsp salt
  - 1 tsp cinnamon
  - 1 tsp allspice
  - 1/2 tsp cloves
  - 3 cups flour
  - 1 cup pecans

**Directions:**

Bring to a boil together the shortening, molasses, and sugar. Add soda and let cool. Add the egg and stir in the pecans. Add the spices and stir. Stir in flour until well combined. Put in icebox until ready to roll. Take out and roll on a floured board. Return to icebox for 2 hours. Slice and bake at 375 degrees for 10 minutes.

### *Pfeffernüsse Cookies*

*Traditional German Christmas Cookies submitted by Rich Mazarra*

- Ingredients:**
- 2 1/4 cups all-purpose flour
  - 3/4 tsp ground cinnamon
  - 1/2 tsp ground all spice
  - 1/4 tsp freshly ground nutmeg
  - 1/4 tsp freshly ground black pepper
  - 1/4 tsp ground cloves
  - 1/4 tsp baking soda
  - 1/4 tsp salt
  - 1/2 cup unsalted butter, room temperature
  - 3/4 cup packed light brown sugar
  - 1/4 cup unsulfured molasses
  - 1 large egg
  - 1 teaspoon anise extract (or vanilla)
  - 1/2 cup confectioners' sugar

**Directions:**

- In a bowl, combine flour, cinnamon, allspice, nutmeg, black pepper, ground cloves, baking soda, and salt. Set aside.
- In a stand mixer, beat butter, brown sugar, and molasses on medium speed until fluffy, about 3 minutes. Beat in egg and anise extract until combined. With mixer on low speed, slowly add flour mixture and beat until just combined.
- Wrap dough in plastic wrap and chill in the refrigerator for at least three hours.
- Position a rack in the middle of an oven and preheat to 350° F. Line two baking sheets with parchment paper and set aside.
- Scoop about a tablespoon of dough and roll into balls 1 1/2 inches in diameter. Place balls on prepared baking sheets about 2 inches apart. Bake until cookies are golden and firm to the touch with slight cracking, about 15 minutes. Transfer cookies to a wire rack to cool slightly, about 5 minutes.
- While cookies are still slightly warm, roll them in confectioners' sugar and serve.

### *Sugar Cookies*

*Submitted by Laura Boren*

- Ingredients:**
- 2/3 cups unsalted butter, softened
  - 2/3 cup shortening
  - 1 1/2 cups white sugar
  - 2 large eggs
  - 2 teaspoons vanilla extract
  - 3 1/2 cups all-purpose flour
  - 2 teaspoons baking powder
  - 1 teaspoon salt
  - 1/3 cup colored sprinkles

**Directions:**

- Preheat oven to 350° F.
- Cream together the butter, shortening, and sugar in a medium bowl.
- Add vanilla and beat in eggs, one at a time until fully incorporated.
- In a small bowl, combine the flour, baking powder, and salt. Stir into the wet ingredients until dough comes together.
- Roll dough into 1-inch size balls, top with sprinkles, and place onto an ungreased cookie sheet.
- Bake cookies 10–12 minutes, or until the bottom of the cookies are light brown.
- Remove cookies onto a wire rack to cool.
- Store any leftovers in an airtight container.

### *"Yuppy" Chow*

*The Byers family recipe submitted by Megan Byers*

- Ingredients:**
- 1 large box Crispix cereal
  - 1 stick butter / margarine
  - 1 cup chocolate chips
  - 1 cup creamy peanut butter
  - powdered sugar (approximately 1/2 bag)

**Directions:**

- Melt butter over medium- high heat and add chocolate chips, slowly stirring the entire time. When chocolate chips are melted and mixed with the butter, add in peanut butter over medium heat, stirring until mixture is smooth and creamy.
- Pour 1/4 box of cereal into large bowl and top with approximately 1/4 of chocolate mixture. Repeat those steps until entire box and entire chocolate mixture have been used. Stir mixture, being careful not to break the cereal, and cover as much of the cereal with chocolate as possible.
- Using a large brown paper bag, cover the bottom with powdered sugar. Layer 1/3 of cereal mixture on top of the powdered sugar. Repeat steps until all cereal mixture has been placed in the bag. Close up the bag (rolling the opening down) and shake it up. Make sure to move the bag upside down and all around- you are trying to cover as much cereal with powdered sugar as possible. Peek in the bag and add more powdered sugar if needed. You should see white powdery goodness inside the bag! Enjoy!

### *Italian Christmas Cookies*

*Submitted by Johnny Melendez*

- Ingredients:**
- FOR THE COOKIES:
- 4 cups all-purpose flour
  - 1 cup sugar
  - 1/2 cup whole milk
  - 2 large eggs (lightly beaten)
  - 1 tbs baking powder
  - 3/4 cup vegetable oil
  - 1 tbs almond extract
- FOR THE GLAZE:
- 3 cups powdered sugar
  - 1 tbs almond extract
  - 1 1/2 tbs hot water
- ON TOP:
- rainbow sprinkles

**Directions:**

- Preheat oven to 375 degrees. Line baking sheets with silicone baking mats or parchment paper.
- Whisk together flour, baking powder, and sugar until combined. Make a well in the center and add oil, milk, 1 tablespoon almond extract, and eggs. Using a sturdy wooden spoon, mix together until all ingredients are incorporated and smooth.
- Using a small cookie scoop, scoop up a one-inch ball of dough, and place on the prepared cookie sheet, with 1 inch between cookies. Slightly flatten tops. Bake for 8-10 minutes until cookies are cooked. They will not brown.
- Meanwhile, make glaze. In a small mixing bowl, whisk together powdered sugar, almond extract, and hot water until smooth. The glaze should remain thick like the consistency of molasses.
- Place a wire baking rack over a rimmed cookie sheet. Dip warm cookies in glaze, then set on wire rack and allow to cool. Dip cookies in glaze a second time, then sprinkle with rainbow sprinkles immediately, while glaze is still wet. Allow to set completely on the rack.

# The Power of the Rosary



By An Anonymous Parishoner

I was really – for all intents and purposes – introduced to the rosary in 2009 while preparing to go on a spiritual retreat. I was not practicing my Catholic faith at the time, and I was in a very bad place morally and spiritually. The state of my soul was dark and my relationship with God was dead. However, when I started praying the rosary, I was quickly stuck by its simple composition of only seven prayers and its focus on the entirety of the life of Jesus. In fact, the Catechism of the Catholic Church calls the rosary an “epitome of the whole Gospel” (CCC 971). Something else struck me while praying the rosary; it took me very quickly from that horrid state of living in mortal sin to one of deep love and desire to reconcile my relationship with God in under three months. The change in me was radical. Within a year I was attending Mass daily, receiving the sacraments and being thrust from that darkness into the light of the presence of God, much like St. Peter when Our Lord pulled him from the waters (cf Mt 14:30). During this time, I

learned a secret about the power of the rosary from St. Louis Marie Grignon de Montfort’s book, *Secret of the Rosary*. The rosary had the power to lead me (as it had helped so many of those he wrote about in his book) from the precipice of eternal damnation to the real possibility of eternal life. I continued to pray the rosary many times weekly for years. It wasn’t hard, didn’t take a lot of time and most of all: I loved praying it!

Soon I learned it had other powerful effects in the spiritual realm: Satan hated me for praying it because, as Pope Adrian VI says, “The rosary is the scourge of the devil” which is so true. Satan’s power over me dropped precipitously with every bead I touched, and with every prayer that I said. Contrapositively, my love for God and the Blessed Virgin Mary grew exponentially.

Through the rosary, graces poured over me and into me beyond measure, and I grew in virtue all thanks to this powerful prayer. Not only did it affect me, it affected the lives of my family and touched the lives of hundreds of people at St Mark the Evangelist over the years. If you want something real in your life, if you

want to protect yourself from evil and darkness, if you want to see notable changes and impact in yourself, those around you and even in the world, then pray this most powerful prayer; twenty minutes could make all the difference and know this, “By the Rosary you can obtain everything...” — St Therese of Lisieux

## St. Mark Catholic Church

Thursday, Dec. 7  
Communal Penance  
Service 10:00 AM

Vigil of the Immaculate  
Conception Mass 6:00 PM  
Friday, Dec. 8

Feast of the Immaculate  
Conception Mass  
8:15 AM | 12:00 PM | 6:00 PM  
Tuesday, Dec. 12

Our Lady of Guadalupe  
Mass & Rosary | 6:30 AM  
(Bilingual)

Wednesday, Dec. 13  
Communal Penance Service  
6:30 PM

Thursday, Dec. 14  
Lessons & Carols | 7:00 PM  
Sunday, Dec. 17

Las Posadas Following  
2:00 PM Mass  
Sunday, Dec. 24

Children’s Pageant & Mass  
4:00 PM, Christmas Eve Masses  
7:00 PM & 10:00 PM

Monday, Dec. 25  
Christmas Day Masses  
8:00 AM &  
10:00 AM (Bilingual)

WEEKEND MASS SCHEDULE  
Saturday 5:00 PM  
Sunday 8:00 AM, 10:00, 12:00 PM,  
2:00 PM (Spanish), 5:00 PM

DAILY MASS SCHEDULE  
Mon.-Fri. | 8:15 AM  
Wednesday | 6:00 PM

SACRAMENT OF PENANCE  
Wednesday | 5:00 PM - 5:55 PM  
Saturday | 3:30 PM - 4:50 PM

1602 Thousand Oaks Dr.  
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(210) 494-1606

# ST. MARK THE EVANGELIST CATHOLIC CHURCH

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## The Winged Lion Publication Policy

St. Mark the Evangelist Catholic Church reserves the right to publish article submissions and edit all submissions for form and content.



St. Mark the Evangelist Catholic Church

DEC/JAN 2023

Pastor: Rev. Dennis Aréchiga

### Mass Schedule

Saturday	5:00 pm
Sunday	8:00am, 10:00 am, (liverstreamed) 12 Noon 2:00 pm (Spanish) 5:00 pm
Monday	8:15 am
Tuesday	8:15 am
Wednesday	8:15 am, 6:00 pm (Day Chapel)
Thursday	8:15 am
Friday	8:15 am

First Saturday Mass 9:30 am  
Holy Days  
8:15am & 6pm

Eve of Holy Day  
6pm

Reconciliation  
Saturday 3:30-5pm

Adoration  
Tuesday-Thursday, 9am-4:45pm  
Wednesday 9:00 am - 8:45 pm

*Our mission:*  
TO SPREAD THE GOOD NEWS  
OF JESUS CHRIST TO ALL GOD'S  
PEOPLE BY WORD AND ACTION.

He said to them, "Go into the whole world and  
proclaim the gospel to every creature..."  
Mark 16:15



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