



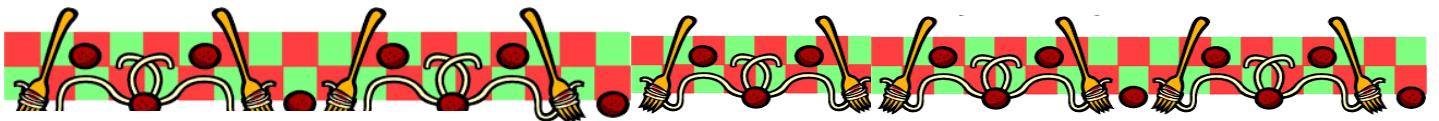
Fr. Anthony's Pasta Dinner

March 24, 2019

Parish Hall

1:00 pm to 7:00 pm





WE NEED
You!



Our Pasta Dinner of which everything will be made from scratch by me, your little Chef Pastor, is fast approaching!!!

As I told you before, the menu will include Pasta with *Homemade* tomato sauce, *Homemade* meatballs, and sausage. Caesar Salad with *Home-made* dressing, and desserts. The dinner will be a fun time for all of us as well as a good fund raiser for our Church!

But I can't do it all alone. Last year we've had to make as many as 3,000 meatballs. I think this year we will need more.

So I need a *TEAM* to help me. I need people to chop onion, garlic, basil, open up cans of tomatoes, etc., etc., etc.

If you will like to help "Chef Manuppella" with this delicious *Homemade* Pasta Dinner, please fill out the form below and drop it in the collection basket or at the Parish office as soon as you can.



Yes, Fr. Anthony, I would Love to help you.

My name is _____

My address: _____

My phone #: _____





FR. ANTHONY'S PASTA DINNER

Father Anthony Pasta Dinner will be made from scratch by your little Chef Pastor!!! The menu will include Pasta with *Homemade* tomato sauce, *Homemade* meatballs, and sausage, Caesar salad with *Homemade* dressing, and desserts. Father Anthony Pasta Dinner is one of our most popular events at St. Gianna and typically we use more than 100 baked items! If you would like to help us by donating a yummy, homemade or store-bought treat, please do so. No amount of support is insignificant. Items can be dropped off at the Parish office on the Friday before the event or on the day of the event between 10 am and 12 noon.

Please return the bottom of this flyer if you are able to donate a cake to Fr. Anthony Pasta dinner event. Thank you for your support!!

I will be donating a baked item for Fr. Anthony Pasta Dinner: _____

Name: _____ Phone: _____

I will drop it off on: FRIDAY: _____ SUNDAY: _____

TO ALL WHO WILL LIKE TO DONATE A HOMEMADE CHEESECAKE

CLASSIC ITALIAN CHEESECAKE

1 Cup Honey Maid Graham Cracker Crumbs

3 Tbsp. butter or margarine, melted

2 Tbsp. sugar

4 cups Polly-O Original Ricotta Cheese

1 1/4 cups of sugar

1/4 cup of flour

1/2 cup whipping cream

2 tsp. vanilla

1 tsp. grated lemon peel

5 eggs



Preheat oven 350°F if using a silver 9-inch springform pan, or 325°F if using a nonstick 9-inch springform pan. Mix crumbs, butter and 2 tbsp. of sugar. Press firmly in bottom of pan. Bake for 10 minutes. Meanwhile, beat ricotta cheese, 1 1/4 cups of sugar and flour in large bowl with a mixer on medium speed until well blended. Add whipping cream, vanilla and lemon peel. Add eggs, 1 at time, mixing just until blended after each addition. Pour over crumbs. Bake 1 hour and 20 minutes or until center is almost set. Run a knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight.



FR. ANTHONY'S PASTA DINNER

SILENT AUCTION



PLEASE
HELP US TO
FILL THE
BASKETS

Father Anthony's Pasta Dinner is fast approaching. We need YOUR help to prepare the great Auction of Gift Baskets we are planning to have that day. We are collecting wrapping products, e.g. ribbons, bows, wrap film, stuffers, etc. Also, new or unused gift items. If you would like to help us by donating any of these items please bring them to the Parish office on your way by. Any help will be greatly appreciated. Thank you!!



TICKETS



FR. ANTHONY'S PASTA DINNER

Includes...

Pasta, Sausage, Bread, Caesar Salad, Dessert & Beverage — All Home-made, even the sauce!!

TICKETS can be purchased [AT THE DOOR](#) the day of the event ...

ADULTS: \$12 CHILDREN: \$6

DISCOUNTED PRICE TICKETS will be on sale after all the weekend Masses and at the Parish office (Monday-Thursday, 9:00 AM — 4:00 PM) starting the first weekend of March.

ADULTS: \$10 CHILDREN: \$5

All proceeds for the support of St. Gianna Beretta Molla Parish