

BEANS AND BREAD BAKERS—2012

Dear faithful casserole bakers:

Once again we give thanks to our ever faithful casserole bakers. With gratitude for our many blessings, we wish you a joyful and happy Christmas and peaceful New Year.

For many years St. Isaac Jogues parishioners have baked casseroles and delivered them to the less fortunate in the Baltimore community. May God bless you abundantly.

Below are the collection dates. Please write “Beans and Bread” on the casserole.

January 3
February 7
March 6
April 3
May 1
June 5

July 3
August 7
September 4
October 2
November 6
December 4

- On the above dates please bring your casserole to the back kitchen door of the hall between 7:45 and 8:30 a.m.

OR

- Bake your casserole early, freeze it, and leave it on the shelf outside the hall kitchen during weekend Masses or take it to the Cronin Center during office hours.

If you are no longer able to bake a casserole, please call me so that I can remove your name from our mailing list.

Beef Garden Casserole

3 medium onions, chopped
3 lbs. ground beef
salt and pepper

2 (16 ½ oz.) cans “cut green beans,” drained
2 (16 ½ oz.) cans “whole kernel corn,” drained
3 cans tomato soup

Sauté onions. Brown meat lightly and drain. Add salt, pepper, soup, onions, and vegetables. Mix together and pour into aluminum pan. Cover with aluminum foil and bake at 450 degrees for 20-25 minutes.

Thanks and God bless,

Debby Metzger
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