## State Council Program Awards Entry Form

THIS REPORTING FORM MUST BE COMPLETED BY EACH COUNCIL AND FORWARDED TO THE STATE COUNCIL. (A separate reporting form should be completed for each program category.) CATEGORY (MARK ONE): $\square$ Faith $\square$ Family $\otimes$ community $\square$ Life

## COUNCIL INFORMATION:

Council Number: $\qquad$ Total Council Members: $\qquad$

Grand Knight: Raymond Bauer

EMail: raybauer@sbcglobal.net PROGRAM INFORMATION (complete all sections):
3 Program Title: Monthly Pastie Fundraiser $\qquad$ March 2020
Program Date: Current date. Participation: $\qquad$ $+$ $\qquad$ $=\frac{40}{\text { Total Participants }} \frac{\text { See attache }}{\text { Total Participants }} \times$ $\times$ $\qquad$ $=\frac{368 / \text { month }}{\text { Tonal vountererthuus }}$ rogram Planning: $\qquad$ \& 150 hrs. Members Recruited: 3 Donations: $\frac{\$ 20,000}{\text { Local Currency }}$ y $r$. Describe program in detail. Use additional paper if necessary. Supplementary material may be submitted along with the nomination. Accompanying materials can include letters, testimonials, news clippings, photographs, pamphlets, etc. Do not submit tapes, videocassettes, DVD's, display materials, films, etc., as they will not be considered in judging the nomination.
Ba) In the space provided below, briefly describe the purpose and goals of this program. This section must be completed.

## See attached sheet.

DO NOT SUBMIT THIS REPORT FORM TO SUPREME COUNCIL.
ENTRY MUST BE RECEIVED BY THE STATE COUNCIL. TO BE ELIGIBLE FOR THE COMPETITION

MAIL ORIGINAL TO: State Deputy or State Program Director
COPV TO: Council File
Available in electronic format at www.kofc. ord

3b) Whom does this program benefit?

## See attached sheet.

3c) What problem or need did this program resolve?

## See attached sheet.

-1) Why did the council select this program?

See attached sheet.

Be) Describe the success of the program:

> See attached sheet.
$\qquad$


## State Council Program Award

Entry Form

Program Title MONTHLY PASTIE FUNDRAISER

3a) In the space below, briefly describe the purpose and goals of this program. This section must be completed.

When Covid first struck, our pastie fundraiser was put on hold. We had to come up with a plan that would allow us to restart. The program funded all operating expenses and generated additional funds for charitable contributions.

Because of social distancing requirements, the Pastie Committee developed a comprehensive plan utilizing the entire main floor of the building for pastie preparation and a drive-through system for pickup. The Pastie Co-Chairs met with the Chippewa County Health Department and received approval to restart the fundraiser.

The Monthly Pastie Fundraiser Program was closed down for only one month.

3b) Whom does this program benefit?

| Hospice of the EUP | Ukrainian Relief Fund |
| :--- | :--- |
| Special Olympics of the EUP | Local Boy Scout Troop |
| Holy Name of Mary Church | Two Diocesan Seminarians |
| St. Mary's School | Right to Life Local and State |
| St. Joseph's Church/Food Pantry | Local Sheriff's Child Safety Program |
| Holy Family Church Food Basket | LSSU Newman Center and Students |
| St. Isaac Jogues Church Food Baskets Area Meals on Wheels Program <br> Holy Name of Mary Youth Group Holy Name of Mary Retreat Center <br> Father's Helping Hands Funeral Group Bishop Baraga Relic Preservation <br> Holy Name of Mary Food Baskets Endowment <br> St. Joseph Church/Food Pantry Endowment Rotary Club Youth Projects  <br> Bulletin Sponsorships: Holy Name of Mary <br> St. Joseph Church  |  |
| St. Isaac Jogues/Holy Family/St. Kateri |  |

3c) What problem or need did this program resolve?

The Council's monthly pastie fundraiser program was allowed to continue to function with the approval of our Health Department. Only one month of revenue was lost in the height of the Covid pandemic.

3d) Why did the Council select this program?

The continuation of the Council's ability to fundraise died when private/fraternal Bingo games became extinct with Casino run gaming in the late 1970's and early 80's.

It was at the suggestion of a local pastor the Council started a pastie fundraiser.
In 2020, a new crisis threatened our very existence, Covid.

3e) Describe the success of the program.

Almost double the number of volunteers were required and newly active Knights, spouses, children and friends donate their time every month. Community partnerships developed with Catholic and non-Catholic organizations such as the St. Mary's Youth Group and the Sunrise Rotary Club. The Rotarians went from simply working the drive through to working in every aspect of the operation.
Because of process changes and the increase in volunteers, the number of pasties made and sold has increased $30-40 \%$ from pre-covid numbers. This significant increase has enabled the Council to donate approximately $\$ 20,000$ each of the last 4 years.


State Council Program Award

Program Title

## Monthly Pastie Fundraiser



Take 150 pounds of beef, 700 pounds of raw vegetables, 300 pounds of flour and 120 pounds of shortening.

Add water, spices, labor and love and you have Council 649's monthly fundraisers!

## INDEX

Description Page
Cover Page ..... 1
Index ..... 2
Introduction Letter ..... 3
Project Overview ..... 4
Selection Process ..... 5
Project Chronology ..... 6-9
Roster of Participants and Roles Fulfilled ..... 10-13
Photographs in Chronological Order with Descriptions ..... 14-47
Two Weeks Before Pastie Week ..... 15-16
Pastie Week Activities
Monday ..... 17
Tuesday ..... 18-22
Wednesday ..... 23-26
Friday ..... 27-31
Saturday ..... 32-47
Media in All Forms ..... $.48-58$
Newspaper Clipping ..... 48
Food Safety Checklist ..... 49-52
Pastie Worker Statement ..... 53
St. Joseph Church Bulletin ..... 54
Holy Name of Mary Church Bulletin ..... 55
Council 649 Newsletter, November 2020 ..... 56
Council 649 Newsletter, July 2021 ..... 57
Check Presentation to Special Olympics ..... 58
Correspondence ..... $.59-65$
Acknowledgements ..... 66
Results ..... 67


# Ninnights of Conlumbut 

MSGR. O'CALLAGHAN COUNCIL, NO. 649
2755 Ashmun Street
Sault Ste. Marie, MI 49783

January 21, 2024

Dear State Council Program Awards Committee,

It is our pleasure to submit to you our entry into the 2024 State Council Program Awards, under the category of Community.

Council 649 is very proud of our almost 50 year old Pastie Program which was completely revised and restructured due to Covid. Literally, the only thing that did not change was the closely guarded recipe.

We never dreamed we would make and sell 1500 pasties and that our volunteer workforce would include not only fellow Knights but spouses, family, friends and partnerships including our local Sunrise Rotary Club and St. Mary's Youth Group.

These new relationships have allowed us to not only survive but expand our charitable outreach in our community.

Thank you for this opportunity to showcase what we do and how well we do it.

Respectfully,


Raymond A. Bauer
Grand Knight


Alan J. LaVictor
Program Director

## PROJECT OVERVIEW

The Knights of Columbus Council 649 pastie* sales have been in existence for approximately 50 years at their two most recent locations. The pastie sales pay all council operating costs and generate enough excess funds to allow for council contributions.

This is an old program that was completely restructured due to problems caused by Covid. For the last four years, the restructured program has generated much higher cash flows and allows for $\$ 20,000$ or more, per year, to be distributed by the council.

Our new process proved to be much more efficient and production and sales rose dramatically. Prior to Covid, 800 to 900 pasties would have been a good month. Now, 1,200 to 1,400 per month is common and we have had months with over 1500 sold.

Revenue Comparison:
July 2018 - June 2019 pre-Covid \$ 38,900
July 2022 - June 2023
65,663
Revenue Increase
\$ 26,673

The tremendous increase in production drove the revenue increase.

[^0]
## SELECTION PROCESS

Council 649 had already replaced Bingo with the monthly pastie fundraiser.
When Covid hit in 2020, it shut down operations. Pasties generated revenue to pay expenses and pay a small amount for donations.

The Council was faced with the dilemma of how to resurrect the single source of funding in the middle of a pandemic. New social distancing requirements made it impossible to continue the program as it was. Twelve to fifteen volunteers worked around a large table in the kitchen in between the ovens and dishwashing station.

The Pastie Committee held a meeting to discuss how to save the fundraiser. Members did not want to reinvent the program only redesign it. It was decided that taking all pastie preparation out of the kitchen and eliminating customers coming into the building to purchase their pasties might be a solution.

The Committee experimented with different configurations and settled on 8-foot tables allowing masked and gloved workers at opposite ends to maintain the social distancing requirements.

Most restaurants were offering drive through/pickup only and the Committee agreed we should offer the same service.

The County Health Department suggested workers take temperatures and sign an attestation they were not sick and had not been exposed to anyone that was. With that addition, the Pastie Co-Chairs were given the green light to re-open.

## PROJECT CHRONOLOGY

The actual pastie making activity begins two days before Pastie Saturday but the planning, purchasing and set up begin two weeks prior to pastie week.
Listed below are the tasks/activities that take place every September through June.

## Two weeks before pastie week:

700 pounds of raw vegetables are purchased (no beef) by a Pastie Co-Chair and are brought to the Hall. Multiple vendors are utilized and rotated monthly. The flour, shortening and spices are stored in-house.

## Pastie Week Activities

Monday and Tuesday:
The Calling Committee (two spouses and a friend) make 290 phone calls every month for pre-sales. Most customers have been purchasing pasties for many years and are very loyal to the Knights of Columbus. Pre-sales assist in the planning of the number to be made on Saturday.

## Tuesday:

A Pastie Co-Chair sets up the main floor of the Hall for the week's work beginning on Wednesday. This would include sterilizing all kitchen and dining hall surfaces which include tables, counters and machinery. Baking sheets, vegetable peelers, mixing bowls and commercial chopping machines are prepared for use on Wednesday.

## Wednesday:

Six to ten volunteers begin to arrive at 7 am and enjoy coffee and donuts before the work begins.

Since Covid, the Council developed a sign-in sheet where each volunteer takes and records their temperature. Each worker then attests they are not ill and have not been around anyone who is ill within the last ten days. This sign-in process is performed on Wednesday, Friday and Saturday of pastie week. A brief in-service protocol is also completed for every new volunteer Wednesday, Friday and Saturday of pastie week. The protocol/checklist is based on Safe Serve standards and developed by the Serve Safe Coordinator/member in conjunction with the re-opening of pastie production
during Covid. Best practices concerning handwashing, the prohibiting of cell phone usage while engaging in activities (peeling vegetables and rolling dough balls) and removal of aprons while using the restroom are a sample of items reviewed on the checklist. Volunteers have any questions answered before signing their consent.

Volunteers are usually in three distinct work areas performing the vegetable peeling. It is a long standing philosophy and practice to make the highest quality product for the customer. For this reason, all vegetables are peeled; no skins are left on. Vegetables are chopped on two commercial choppers.

The kitchen and hall areas are cleaned and sanitized.
Workers' aprons and dish cloths are laundered each day for the next day's activities.

## Friday:

Eight to twelve workers again begin to arrive at 7 am for coffee and donuts and plunge into the potato preparation and rolling of dough balls. An in-service protocol is provided if needed. All volunteers sign in and test.

Between 1400 and 1600 dough balls are weighed and rolled by hand and placed on trays to be used on Saturday. This is a very long process with two people on the commercial mixers making the dough and four to six workers rolling the dough into the balls (the balls look like hockey pucks). Additional workers are peeling and rinsing potatoes using the commercial machine, chopping the potatoes on the two machines and performing quality checks on the skinless potatoes.

Lunch is provided for the volunteers and the final tasks of Friday are completed. These include: taking orders off the answering machine, preparing the tables for when the pasties come out of the oven, purchasing the beef, preparing the spices, setting up the mix room where all the ingredients will be combined in huge missing bowls tomorrow and the numbering of the parchment paper sheets.

The kitchen and hall is cleaned and sanitized.
Workers' aprons and dish cloths are laundered.

Saturday:
Two workers come in an hour before the others and prepare for the day's activities. Phone orders are retrieved from the answering machine, coffee made, preparations for any vegetable pasties ordered, the Front of the House is set up for the drive through pickup service. A final count of pre-sales is determined and is ready for the Co-chairs when they arrive. Workers begin to arrive at 4 am . An in-service protocol is provided if needed. All volunteers sign in and test. Two or three workers have batch one mixed and
ready for the dough balls (now called skins since they've been through a rolling machine and look like pie crust). Packing, folding and traying tasks begin at 4:30 am with the first pasties in the ovens by 5 am . The ovens can bake 160 pasties at a time.

Two or three people work on the ovens, one or two people perform quality control, one or two workers wash and dry dishes. During the winter months, the two program cochairs shovel, salt and sand all entryways, ramps and staging area for the drivethrough. A member keeps the parking lot plowed.
Front of the House workers arrive by 7 am . This group of volunteers perform the jobs of: marking the drive-through path by signs and cones, taking money and making change, marking orders as picked up, keeping track of additional sales and answering the phone.

A complete hot breakfast is served before the drive through opens.
Final Preparation Before Sale Team bag and box baked pasties to have ready for the Front of the House team to grab and sell.
Large orders are delivered to customers between 11 am and noon.
At the end of the pickup time, $12: 15 \mathrm{pm}$ or so, the Financial Secretary and Treasurer count the money, prepare and deliver the bank deposit to the overnight box. Pastie orders for pickup and delivery on Monday and Tuesday are boxed and continue to cool. Per Serve Safe requirements, the pasties must be cool before being placed in the walk-in cooler. The Building Manager will come back after and do this. The workers do a preliminary cleaning of the kitchen and hall. Balance of dishes are washed and dried, kitchen and hall are put back together.

Workers' aprons and dish cloths are laundered.

## Sunday:

Building Manager mops floors and does final cleanup from the week's activities. The Hall is restored to pre-pastie status.

## Monday:

Pasties are delivered and monies collected. A second bank deposit is made and the overnight bank bags and Saturday's deposit slips are retrieved from the bank. Phone messages are retrieved from the answering machine and additional pasties sold.

## Tuesday:

A third bank deposit is made. If there are any pasties in the cooler, they are placed in the freezer.

Wednesday:
A fourth bank deposit may be necessary.

## PARTICIPANTS AND ROLES

Our monthly pastie fundraiser work is spread across eleven days (three of the days intense activities) and twenty to twenty-five volunteers perform multiple jobs (see Project Chronology).

Participants and the roles they perform will be listed in the context of our Project Chronology.

Two weeks before pastie week:
Pastie Co-Chair and member AI LaVictor purchases the raw vegetables from multiple vendors and arranges delivery to the Hall.

## Pastie Week Activities

Monday and Tuesday:
Front of the House/Calling Committee Chair and spouse Anna Mauris distributes calling lists to spouse Mary McKay, friend Lisa Ellis and spouse Carol Boger.

Tuesday:
Pastie Co-Chair and member John Boger sets up the Hall for Wednesday's workday.

Wednesday:
Spouse Carol Boger performs daily Hall preparation before workers' arrival at 7 am. She also administers the in-service protocol if needed.

Members Steve Ojala, Dallas Steinhaus, Dave Blaskowski, John Boger, Larry Kovak, Mike Metrish and spouses Suzie LaVictor and Carol Boger peel the vegetables except potatoes. The vegetables are chopped on the two commercial choppers by members Tony Mauris and AI LaVictor.

Kitchen and hall cleanup are performed by members Steve Ojala, Dallas Steinhaus, Tony Mauris and John Boger.

Member John Boger launders the workers' aprons, towels and dish cloths.

Friday:
Spouse Carol Boger performs daily Hall preparation before workers' arrival at 7 am and perform the in-service protocol if needed.

Member John Boger begins dough preparation before members Steve Ojala and Jim Adamo arrive to assist. Members Dallas Steinhaus, Larry Menominee, Larry Kovak and Tony Mauris rinse, commercially peel and perform quality checks on the potatoes before they are chopped. Members AI LaVictor and Tony Mauris operate the two commercial machines for chopping.

Members Mike Metrish, Jeff Lozon, Dave Blaskowski, friend Mike Harris and spouses Diane Adamo, Darlene Menominee, Suzie LaVictor and Carol Boger weigh and roll the dough into balls that resemble hockey pucks.
Spouse Carol Boger picks up lunch, takes orders off the answering machine and prepares the tables for the pasties coming out of the oven. Member AI LaVictor picks up the beef, prepares the spices, sets up the mix room and finishes the numbering of the parchment paper sheets.
Members John Boger and Steve Ojala wash and put away dishes. Members Dallas Steinhaus and Tony Mauris clean and sanitize the kitchen and hall with assistance from spouses Suzie LaVictor and Diane Adamo.

Workers' aprons, towels and dish clothes are laundered by member John Boger.

## Saturday:

Spouse Carol Boger arrives to prepare the Hall, takes orders off the answering machine and determines a final presale count for the Co-Chairs.

Members Dallas Steinhaus, Jody Landini and Larry Kovak arrive and work on batch one preparation for the 4 am worker arrival time. These members are the Mix Team and will tear down and thoroughly clean the Mix Room at the end of today.
Members Fred Handziak, Tony Mauris and brother Tom Mauris prepare the rolling machine for the dough, soon to be "skins".

Member Norm Sampson prepares the pastie folding table and tray stations. Members Steve LaLonde and Carmen Paris prepare the packing stations.
Members John Boger and AI LaVictor shovel, salt and sand the entryways, ramps and drive through staging areas.
Members AI LaVictor, Jim Adamo and Jeff Lozon along with friend Mike Harris and Sunrise Rotary Club member Tony Abramson move between the ovens and pastie tables. Rotary Member Jerry Coutant will work on one of the two pastie tables along with spouses Diane Adamo, Anne Metrish and Tina Ojala, members Brian Lavey, Steve

Ojala, Lou Krupa, Joel Krupa and Mike Metrish. St. Mary's Youth Group member Wyatt Miller will fold pasties and perform quality checks with members Norm Sampson and Steve Ojala.

Spouse Carol Boger performs the in-service protocol if needed.
Front of the House workers arrive by 7 am and include: member Lane Barber, spouse Anna Mauris, friend Lisa Ellis, Rotary members Tracy Holt and Delores Kivi and Delores' husband Scott. Anna and Lane will take money from the runners, mark orders as picked up and answer the phone. Tracy, Delores, Scott and Lisa take money and deliver orders in the drive through. This group of volunteers will also mark the drive through path with signs and cones.

Member AI LaVictor and/or member Norm Sampson cooks a complete hot breakfast for all participants and spouse Carol Boger provides the dessert. This occurs between 7 am and 8 am before the drive through opens up for business.

The Final Preparation Before Sale Team includes spouse Carol Boger, St. Mary's Youth Group member Ali Miller and friends Kristy Madigan, Kim Mosca and Carol Miller, grandmother to Wyatt and Ali Miller. The pasties will be bagged and boxed to be ready for drive through staff to grab and deliver.

Members Robert Sullivan and John Boger wash and dry dishes and cookware.
Both Co-chairs are available and can step in at any time to answer a question or solve a problem. They both regularly check in at each work area while completing their regular roles.

Later in the morning, member John Boger delivers several large orders to customers.
Close down of the drive through is performed by the Front of the House Team and their chair and spouse Anna Mauris prepares the receipts for the Finance Team listed in the next sentence.

The Finance Team of Financial Secretary John Boger and Treasurer Norm Sampson count the money, prepare and deliver the deposit to the overnight bank deposit box.

Members Jeff Lozon and AI LaVictor and friend Mike Harris continue the baking of the pasties, finish washing and drying dishes and clean the kitchen.

Members Fred Handziak and Tony Mauris along with brother Tom Mauris tear down and clean the rolling machine.

Members Lou Krupa and Fred Handziak along with Rotary members Tony Abramson and Jerry Coutant and spouse Diane Adamo sweep and clean the floors and tables in the Hall.

The Final Preparation Before Sale Team box and prepare for delivery orders to go out the next week. These orders will be placed in the cooler by the Building Manager, AI LaVictor.

Member, Co-Chair and Building Manager AI LaVictor returns and places any unsold pasties in the cooler.

Laundry is done by member John Boger.

Sunday:
Member and Building Manager Al LaVictor performs final cleaning to restore Hall to pre-pastie status.

## Monday:

Member John Boger and spouse Carol Boger deliver pastie orders and collect monies. Financial Secretary John Boger makes a second bank deposit and retrieves Saturday’s deposit slips and the overnight deposit bags. Co-Chair AI LaVictor receives additional orders from the answering machine and sells more pasties.

Tuesday:
Financial Secretary John Boger makes a third bank deposit. Co-Chair AI LaVictor freezes any pasties that are unsold in the cooler.

Wednesday:
A fourth bank deposit is made by Financial Secretary John Boger if necessary.

Photographs in chronological order with descriptions will follow in the context of project chronology.

## Two weeks before Pastie Week



Pastie Co-Chair Al LaVictor purchases 700 pounds of raw vegetables from local vendors.



The vegetables fill our walk-in cooler.

## Monday

## Monday and Tuesday: Calling Committee

The Chair of the Committee is pictured below. Absent from the picture are two spouses of members and a dedicated friend.


## Tuesday

Every volunteer wears a Knights of Columbus Council 649 apron and most members wear their Council cap each day of volunteering.


Hall Set-up


Tuesday Hall set-up includes sterilizing all surfaces and setting up the kitchen for peeling vegetables.



Setting up the chopping machine.



A second chopper is used to speed up the process on both Wednesday and Friday.


Preparing buckets for chopped vegetables.


Getting the Hall ready for peeling carrots and rutabagas.

## Wednesday



Wednesday, Friday and Saturday of Pastie Week, each volunteer takes and records their temperature and then attests they have not been ill and have not been around anyone who was ill with-in the last ten days. This information is then recorded on the Sign-In Sheet.


Onions, carrots and rutabagas peeled at two of the three work areas during
Wednesday, Veggie
Day.



Volunteers are pictured working on Wednesday Vegetables.



Work Area 3 on Wednesday, Veggie Day.

Friday


Two workers making dough on two commercial mixing machines.



Peeling and rinsing potatoes on the commercial machine.



Quality checks on
peeled potatoes
before being
chopped


Five workers are pictured rolling 1400-1600 dough balls (aka hockey pucks).

Notice the scales to insure uniformity of weight.


And of course there are dishes to be washed and dried.

Saturday Morning - 4:30am


Potatoes are drained and ready to mix with other vegetables and meat.

The Mix Room workers wear black aprons



Workers run the dough balls through the rolling machine and prepare the "skins" for the tables.



The Packers use a specially designed scoop to release the pre-measured mixture onto the skin for folding.




These photos capture the volunteers who have made the pastie program a success:

- Sunrise Rotary members
- Spouses of members
- Children of members
- Our members


Skins are on the tables and are ready for the Packers to center the scoop of meat and vegetables onto the skin.




Sundrise Rotary
volunteer and Council member.

Member and daughter enjoying the photo opportunity.


Formerly a St. Mary's Youth Group volunteer—now a Michigan Tech University student who comes back monthly to work on Pastie Saturday. And Grandma comes to help also.


Pasties are ready to go in the ovens beginning at 5am.

The commercial ovens can bake 160 pasties at a time.



Front-of-the-house volunteers include the spouse of a member, Sunrise Rotary Club members and friends.



One of two Final Preparation-Before-Sale volunteers. The other is behind the camera.

About 11:30am


Clean-up begins




Managing the ovens for the last 80 pasties while clean-up continues in the hall.


The drive-thru is closed.
Clean-up is finished. The last of the pasties are out of the ovens cooling.

Fellowship among our
volunteers begins to wrap up the day.


Finance Team Chair and Pastie Co-Chair count the money, prepare and deliver the deposit to the overnight deposit box.

Missing is the Council Treasurer.


Co-Chairs John Boger and AI LaVictor who manage and plan this program ten months a year.

## MEDIA



PHOTO COURTESY OF JAMES EDWARD/KNIGHTS OF COLUMBUS
The next Knights of Columbus Pasty Sale will be held on October 12 at the hall, located at 2755 M-129 in Sault Ste. Marie next to Gloria's Happy Hooker. Pasty sales help with hall maintenance, programs such as Hospice House of the EUP, American Cancer Society, and Special Olympics to name a few. The Knights donate monies to other non profit organizations as well. Pictured are: (left side of table) Greg McQuiggin, Carol Boger, and Larry Menominee; (right side of table) John Boger, Jim Hendricks (looking at the weigh scale) Fred Handziak, and Norınan Sampson (at the coffee pot). Individuals interested in purchasing pasties can contact the Knights of Columbus hall at (906) 632-3653 to reserve them.

## Food Safety Checklist

August 31, 2016
Revised March 1, 2022

## 1. Hand washing

$\checkmark$ Most important element of personal hygiene
$\checkmark$ According to CDC, most food borne illness are caused by poor hand washing
$\checkmark$ Hands must be washed to begin food preparation or changing tasks
Please refer to sign above sink.
$\checkmark$ Hands cannot be washed in the dish sinks
$\checkmark$ Hands must be washed after using the bathroom, even though hands are washed in the restroom and any other time returning to the kitchen.
$\checkmark$ Use a paper towel to turn off the sink faucets or to turn a door knob after your hands are washed.

## 2. Other Personal Hygiene Practices

$\checkmark$ Personal cleanliness is required
$\checkmark$ Clean clothes must be worn every day

## Do Not:

$\checkmark$ Touch your mask. If you do, you must wash your hands.
$\checkmark$ Touch your scalp or run your hands through your hair
$\checkmark$ Wipe or touch your nose
$\checkmark$ Touch a pimple or infection
$\checkmark$ Cough or sneeze into your hand
$\checkmark$ Spit in the food prep area (garbage can)
$\checkmark$ Wear jewelry other than a plain band. Watches, bracelets, necklaces and other rings may not be worn.
$\checkmark$ Use slop sink hose to fill potato buckets.
3. Illness
$\checkmark$ Food handlers may not work in food preparation, dishwashing or sanitizing if ill
$\checkmark$ If a worker becomes ill, while working, they must return home
4. Aprons and Hats/Hairnets
$\checkmark$ Aprons, hats or hairnets are required to be worn
$\checkmark$ Aprons cannot be worn outside of the kitchen and cannot be on when eating food
$\checkmark$ Aprons cannot be worn when taking out the garbage. You cannot wipe your hands on your apron

## 5. Gloves

$\checkmark$ Are required to be worn when handling cooked (ready to eat) food
$\checkmark$ Are NOT required when handling raw (uncooked) food
$\checkmark$ Gloves may not be washed or reused
$\checkmark$ If gloves are taken off or ripped, they must be disposed of and a new pair must be worn
$\checkmark$ Hand washing is required before you put on gloves
$\checkmark$ If you change tasks, new gloves are required
$\checkmark$ The maximum length gloves may be worn is 4 hours even if you are working on the same task
$\checkmark$ An open cut on a hand or wrist requires a bandage and a glove over it
6. Eating
$\checkmark$ Is not allowed in the kitchen under any circumstances while food is being prepared
7. Drinking
$\checkmark$ Beverages must be in a closed container when drinking in the kitchen (coffee and pop)
8. Thermometers
$\checkmark$ Must be washed, rinsed and sanitized before and after each use
$\checkmark$ Must be calibrated regularly
$\checkmark$ Must be accurate within + or - 2 degrees

## 9. Cooking and Cooling

$\checkmark$ After cooking, the internal temperature of pasties should be 155 degrees
$\checkmark$ When pastie temperature has cooled to 135 degrees, there is a maximum two hour window to cool down to 70 degrees.
$\checkmark$ An additional 4 hours is allowed for pasties to read 41 degrees before refrigeration is required.
$\checkmark$ Pasties CANNOT be left out to cool any longer than 6 hours from the time they reach 135 degrees.
$\checkmark$ Six days is the maximum time pasties can be refrigerated before freezing is required
$\checkmark$ Fans may be used to assist in the cooling process
10. Cleaning and Sanitizing the Food Contact Surfaces
$\checkmark$ Food contact surfaces must be sanitized after they have been cleaned and rinsed
$\checkmark$ Use bleach solution for sanitizing
$\checkmark$ The water temperature of the bleach solution must be at least 100 degrees
$\checkmark$ The bleach solution concentration should be between 50 to 99 ppm as measured by the test strip
$\checkmark$ Contact time is 7 or more seconds
11. To Sanitize
$\checkmark$ Scrape and remove all food particles from the surface
$\checkmark$ Wash surface with hot, soapy water
$\checkmark$ Rinse with clean water
$\checkmark$ Sanitize surface with the bleach solution
$\checkmark$ Allow surface to air dry
12. When to Sanitize
$\checkmark$ After each use
$\checkmark$ Before a different type of food is introduced to the surface
$\checkmark$ Whenever there is a staff interruption during the preparation
$\checkmark$ After the surface has been used for 4 hours
13. Dishwashing
$\checkmark$ Clean, rinse and sanitize sinks and drain boards before use
$\checkmark$ Sink water must be maintained as follows:

1. First sink water with detergent temperature must be 110 degrees
2. Second sink is clean, HOT water ( no temperature specified)
3. Third sink is filled with the bleach solution of 50 to 99 ppm , minimum 100 degree temperature, using 7 second contact time standard.
4. Silverware
$\checkmark$ All silverware must be stored standing up, handles up to avoid touching contact surfaces

I have read and agree to abide by these rules to ensure the sustainability of the Knight of Columbus Pasties.

Name (sign)
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$

Saturday, March 2, 2024

Revised 9-9-20
Revised 3-1-22

## COVID19 PASTIE WORKERS STATEMENT

I am not ill, and to the best of my knowledge, I have not been exposed to anyone who is ill or has symptoms of COVID19.

If I am not feeling well, I will refer to the IIIness Poster.

Sign Name
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$

Print Name
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$
$\qquad$

Church Bulletin


| PARKER |
| :---: |
| HardWare |
| 632-3201 |
| B19 ASHMLH STHEET |

## (4) Fernelus Hyundai (4) <br> 2988 Ashmun Street

Sault Ste. Marie, MI 49783


# Sunday Brunch 8:00AM to 2:00PM <br> Sault St. Marie, MI 49783 906-632-1232 




Roy Electrit Company, Inc,



View Our Parish Supporters at www.DiscoverMass.com
Diocesan is proud to be printing
Hetly Noune of Mlauys's Surday Bulletint
You are invited to help support our Parish!
For opportunities to advertise, please call Deb Myers (616) 554-3285 or dmyers@diocesan.com

 Fhease support athem when you can!

Sign up to get our bulletin in your email each week. Go to




## Important Contacts

Grand Knight .................................................
(269) 849-5123

Pasties............................................Al LaVictor 632-8838, 748-5044 John Boger 635-0588, 630-3431
Sault Councilor Newsletter, Carol Boger, Editor cboger@lissu.edu
Paul Ignatowskl, Layou/Design paulray@charter.net

## Business Meeting Dates

## 2020

November 10
December 1
2021
Jenuary 5
February 2
March 2
April 6
May 4
June 1
July 6
August 3
September 7
October 5
November 2
December 7

Tuesdays, 7:30pm Knights of Columbus
Council 649 Hall
2755 Ashmun St.
Sault Ste. Marie, MI 49783

Cancellation of
Social Events
Due to the COVID19 pandemic, the Appreciation Dinner, Harvest Dinner, and Christmas Party have been postponed for 2020.
. ......... . 119 Years of Fraternal and Community Service .

Brother John's New Address Due to health reasons. Brother John Hascall has retired and moved to be closer to the brother priests of his order. He was our Council 649 Assembly Chaplain, celebrating Mass at our Christmas Dinners, honoring the New Hope Men and Women, dedicating the Catholic Potter's Field at Riverside Cemetery and many other activities. He taught us what it means to be Catholic, and to lead by promoting social justice in our everyday life. His new mailing address is:

Brother John Hascall
1100 N. Ballard Rd.
Appleton WI 54911
No Hall Rentals for Remainder of 2020 The Council will not be renting out the Hall due to COVID19. For any questions, please contact Hall Manager Al LaVictor.

## Columbus Club News

The Knights building is not owned by the Council, but by the Columbus Club LLC managed by a slate of officers from the Council. Since 2009, Al LaVictor has been responsible for the daily maintenance, repairs, and functions of the building. He also takes care of the lawn and winter snow removal, rental of the building and final cleanup after each use. Al would like to THANK the members who have stayed and helped with the initial clean-up after pastie Saturdays, making his job easier.

Al is the President of the Columbus Club and has planned a meeting for $6: 30 \mathrm{pm}$ on Tuesday, November 10th before the regular Council meeting. Every member is encouraged to attend and be a part of running the Club.

Tootsie Roli Drive Postponed The Council has postponed our annual Tootsie Roll Drive until 2021.

## Honor Guard for Funerals

As you read in our national magazine and state newsletter, there has been much discussion and confusion concerning appropriate attire to wear as an Honor Guard member for a funeral. A funeral Honor Guard may consist of members wearing tuxes, baldrick, and gloves AND the new uniform. All other Honor Guard functions must have mernbers in the new national uniform only, Our Assembly can offer assistance to Fourth Degres members by providing $\$ 200$ toward the cost of the new uniform. Please contact Faithful Navigator Al LaVictor with questions

## Pastie Sales Operations

Pastie sales team members have been diligently working since May to ensure that our main source of revenue meets all standards to continue operation during this unprecedented time. All prep and assembly has been relocated to the dining hall and 6 feet social distancing and mask protocols are in place for workers. Additional sanitizing has also been implemented.
Saturday sales are conducted by drive-up service. We have achieved record sales the last several months. Please pray that we can continue to operate to financially support the programs we hold dear: Special Olympies Vocations, Coats for Kids, New Hope Houses for Men and Wornen, St. Mary's School, and many more.

Pastie Sales Dates


| Meeting Updates |  |
| :---: | :---: |
|  |  |
|  <br>  <br>  perlopewaindanativi |  |
|  <br>  <br>  6) 13 |  |
|  |  <br>  |
|  <br>  |  |
|  <br>  <br>  | - $\mathrm{T}_{1} 1$ |
|  |  <br>  |
|  <br>  |  <br>  <br>  |
|  |  |
|  |  <br>  |
|  <br>  |  <br>  Elilwinctaiberen. |
| MrineFumpormhmunt Tresurn' |  <br>  |
|  <br>  <br>  julfanase |  |
|  |  <br>  |
|  <br>  |  |
|  |  |
|  onveli beethry. |  |
|  |  |
|  <br>  |  |
| Adjorometacis | \% |
|  reatupethy it wassars |  rimger ${ }^{2}$ on |
|  <br>  |  <br>  Seplenise |
|  |  <br>  <br>  |
|  Imbec alfadarue an7 |  |
|  <br>  |  <br>  <br>  |
|  |  |
|  <br>  |  <br>  <br>  |
|  <br>  |  <br>  |
|  |  |



Council 649 Officers 2021-2022

| Grand Knight | Larry Menominee |
| :---: | :---: |
| Chaplain | vecant |
| Deputy Grand Knight. | .......Ray Bauer |
| Chancellor | ......Dallas steinhaus |
| Becording Secretary | ........Tony Mauris |
| Finanicial Secretary. | ..............John Boger |
| Treasurer. | .....Norm Sampson |
| Advocate | ...........Lou kruda |
| Warden. | - ....Lane Barber |
| inside Guard. | Jody Landint |
| Outside Evard., | Charlie Menominee |
| Trustee 3 Y Car .. | .........A) LaVictor |
| Trustee 2 Vear | Ioel Krupa |
| Trustee 1 Year. | ....vacant |
| ecture | ..Robert Suliva |



## Important Contacts

Grand Knight
259-1380, 203-8147 Pasties \& Building Manager Pasties
John Boger
John Boger ...................................635-0568, 630-3431
Newsletter Editor

Asst. Editor
Paul Ignatowski ...............................paulray@charternet
Knights Insurance Agent
Foger Markham
Gayioro, Micnigan 49735
989-858-1844 - roger.markham@kotc.brg

## RKorch SAULT COUNCILOR <br> Knights of Columbus Monsignor O'Callaghan Council 649 <br> Volume 2 Number 1 July 2021

## Meeting Updates



## No Hall Rentals Policy

 Continues for Remainder of 2021 The Council will continue the no hall rental pelicy lor the number of bookings ageinst the total vestars usige for pastie preparation The machines, preparation tables and equipment moved out of be kitchent last year remaln sanitized and covered in the dining hall. As a member, do you have a small gathering that you would like to host at the hali? Please contact Building, Manager Al Livictor for more information.
## Tootsie Roll Drive

Tentatively Scheduled for September As we go to print, the Cnuncil is planning to have the Tootsie Roll Drive. Chairman Larry Menominee has indicoted several of our corporate sires are allowing organizations to host fundraisers on their property. Mors in formation with the September dates and locations will be shared when they are finalized.

COVID-19 forced the Pastie Team to re-examine processes and procedures that had been in existence since the
Knights first began making them at the Johnston Street Knights first began making them at the Johnston Street location.

The entire operation was moved out of the kitchen and


From left High School Student and Kright Hunter AJoridge, velunteer Tina Djata and Kright Grrmen Iais Larnen is patk ng "the mes: mixdure sa Hurter and Tina can fold and tay up the pastes. Notceo 6tis social distanc: ing. masts and glcwes in prepartion.
were baking and washing dishes. The ingredient mixing process had already been designated to a different clean room next to the kitchen.

Stations were established throughout the hall for each process: rolling the dough into "skins", two stations for "packing" the pastie mix to drop on a skin, folding the "skin" around the mix, weighing the folded pastie and tray-
ing up the "raw pastie". ing up the "raw pastie

Concerns about following six foot social distancing guidelines and volunteer and customer safety issues brought front of the House Chair Anna Mauris into the Pastie Team.


## Pasties Re-imagined for 2020-2021

Before COVID, customers came into the Hall and picked up their pasties at the front door. That procedure was no longer possible since the entire dining hall was the pastie prep area.
The local Sunrise Rotary Club has a member who is also The local Sunrise Rotary Club has a member who is also Knight. The Club volunteered to act as runners as the Pastie customers' whicles. The Building Manager made a servin purtal/shelter located off of the front door for the runners portal/shelter located off of the front door for the serked extremely well during the rainy and winter months. All volunteers were very vigilant to follow the cleaning and safety protocols and procedures put forth by the Pastie Team.



The demand for pasties began to increase every month as pre-sale numbers were larger than months before March of 2020. It became very clear that more volunteers were need ed for the Saturday operation since not enough Knights were participating. Three Holy Name of Mary high school students heard about the Knights' pasties and came to volunteer. The have attended each month and worked in any position that
was needed. When the Knights heard about the Holy Name of Mary High School Mission Trip, a donation was made to assist all the students, including the faithful three. The Sunrise Rotary Club volunteer members also increased. Six to nine workers come to volunteer monthly. Customers are cle. All customer tips piven to rumners fund the Sumrise Ro cle. Al tary Youth proiects. tary Youth projects.

On a Pastie Saturday, there are 26 to 30 volunteers who faithfully arrive about 5 am and begin to assemble the pasties. Volunteers: prepare the mix, make "skins" from
doughballs, assemble the pasties, tray up the pasties, run the ovens, remove pasties from the ovens, run the cooked pasties to the cooling tables, set up the pasties to cool be fore sales, set up the pick-up window/ runner area, assemble orders on demand and run them to the pick-up ares and wash dishes. Usually by $11 \mathrm{am}, 1400$ to 1500 pasties have been assembled and over half are in the ovens. Volunteers
programs and organizations the Council supports such as Special Olympics, Right to life, St. Mary's High School Youth Group, Coats for Kids, St. Mary's School and mary more.

## Knights Contribute to Church Bulletins

 The Council voted to financially assist local parishes by adver tising in their church bulletins. St. Issac Jogues/St. Kateri Joly Family, Holy Name of Mary/s each have a Kniedts of Columbus display ad featur ing our Knights pastie on their page. Front of the House Chair ing our Knights pastie on their page. Front of the House Chair Anna Mauris has been updating the Pastie Team since Aprilon the impact of the advertising to the increase in new customer pastie sales.

## Social Events Are Tentatively Planned For This Year

 At the present time, the Council is planning to host the Appreciation Dinner, Harvest Dinner and Christmas Party. More information will be coming in the next few months.
## St. Kateri Church of Bay Mills Fire

 In the early spring, St. Kateri Church had a devastating fire that leveled the church. All was lost within the church, in vessels. Fr. Dominic is a Council 649 member and the Council voted to allot $\$ 1500$ toward the replacement of Father's vestments while insurance and loss issues are settled.begin the cleaning process as the Front of the House operation is full steam ahead. Front of the House volunteers are preparing the orders as customers arrive Runners are taking money and placing the pasties in the customer vehicles as they pull up, load and then exit. This will continue until 12 noon, finishing at around $12: 30 \mathrm{pm}$. Workers on the ovens will finish about 1 pm , assembly workers finish around $11: 30$ am and dishes/floors and work station cleaners will finish about 12:30 pm. The Financial Secretary and Treasurer prepare the night bank deposit when the front of the House closes at $12: 30 \mathrm{pm}$. The deposit is in the night drop by 3 pm . The Building Manager comes back to the Hall to refrigerate any unsold pasties about 4 pm .
The demand for our pasties was increasing as COVID was unfolding in March 2020. We were unable to have a pastie pastie sale resumed in May of last mear and demand was high as were June sales.

With last summer's extensive planning in place, there has been a steady increase in pastic sales this season in spite of Covid. From September 2020 to June 2021 the demand for our product has reached many people who would not have known about it. The Pastie Team has worked very hard to ensure a quality product that bears the KC logo while in creasing the number of pasties made.
Who would have imagined in a pandemic that this organization would be busy and in demand? That numbers would be rising every month? That workers who volunteer on Wednesday to peel onions, carrots and rutabagas and volun would Friday peeling potatoes and rolling dors of a few years ago?
Knights of Columbus Pasties. Here to stay. Thanks to volunteers. Thanks to our partners. Pasties....Re-imagined.

Earlier this year, a new furmace was installed in the basement due to a serious leak. No sooner had the basement fumace been installed, the upstairs furnace and air condtioner quit, leaked into the basement celings and caused also needed to be replaced. These costly replacements were paid for by the Columbus Club Trust. This trust was set up years ago after the 2755 Ashmun Street building was erected and paid off by the proceeds of the Johnston Street building sale. The trust proceeds pay all building expenses, utilities and equipment purchases (a new dough mixer). No pasties sales revenue is used for the building maintenance. Pastic monies are used for Council expenses and to assist
$\qquad$


## Fourth Degree Assembly to

Host Exemplification in September Sault Ste. Marie Assembly 509 just learned the exciting news we wiir be hosting a Fourth Degree Exemplification on Saturday, September 25 . The last one held in Sault, Fourth Degrec, please save the date and contact District Deputy Frank Breen or Faithful Navigator Al LaVictor. They will also have information on the Second and Third Degree Installations in Getilleon Wedesday Jly 21.


Council 649 check presentation to Special Olympics, Area 35. Special Olympians/Council members include: Scott Moffatt, Jody Landini and Charlie Menominee. Presenting the check are: Grand Knight Larry Menominee and member John Boger.

## CORRESPONDENCE



December 6, 2023
Knights of Columbus \#649
2755 S Ashmun St.
Salt Sainte Marie MI 49783

Dear Knights,

St. Mary's Catholic School
360 Maple Street
Salt Saint Marie M1 49783 T: 906-635-6141 FAX 906-635-6934


360 Maple Street, Soult Sainte Marie, MI 49783

On behalf of the parents, teachers, and students at St. Mary's School, I would like to thank you for your generosity in donating to our Fall Appeal!

Your generous donation of $\$ 6000$ helps us to meet the goal of the Fall Appeal which will ensure that we are financially viable to continue our work of evangelization through education.

4 also want to assure you that the money that St. Mary's School receives in donations, church subsidies, and tuition revenue, it is handled with the utmost prudence and care as we make decisions for our school program.

We are so thankful to God for the selfless generosity of benefactors like you!

Yours in Christ,

## maria

Maria Farney
Principal
"The LORD bless you and keep you; The LORD make His face shine upon you and be gracious to you; The LORD lift up His countenance upon you and give you peace." Numbers 6:24-26

Note: Federal tax law requires us to notify you that St. Mary's Catholic School provided no goods or services to you in exchange for your gift.

## St Isaac Jogues

1529 Marquette Ave.


November 19,2023

Knights of Columbus
MSGR. O'Callaghan Council, No. 649
2755 Ashmun Street
Sault Ste Marie, MI 49783
Dear Knights of Columbus members,
Warm greetings and blessings to you all! I wanted to take a moment to express our deepest gratitude for your recent contribution of $\$ 500$ to St. Isaac Jogues for food for the needy. Your act of generosity has touched our hearts and made a significant impact on our church community.

Thank you again. God Bless.


Fr. Dominic Y. Afrifa (Pastor)

Knights of Coluintius.
Thanilefou ali so very muses for making dads funeral so social He sure had abet of great stories about the $K_{C l}$ 's * We all have great memories of au the gatherings over the years.

Thenkepa!
W.C "Jack" Holt family

Knights of Columbus,
Thank you so much for sharing the beautiful fall centerpices with us They brought many smiles to many faces We are greatly thankful for your generosity,
your friends at
Freighter View Assisted Ling

# My Michigan Health <br> UNIVERSITY OF MICHIGAN HEALTH 

November 16, 2023

MyMichigan Health Foundation
MyMichigan Medical Center Sault
500 Osborn Boulevard
Sault Ste. Marie, Michigan 49783
Phone (906) 635-4351
www.mymichigan.org/sault
A departmient of
MyMichigan Medical Center Sault

Knights of Columbus
2755 S. Ashmun St
Sault Ste, Marie, MI 49783

Dear Friends,
Thank you for your generous $\$ 300.00$ donation to the MyMichigan Health Foundation. As you've requested, your contribution will be applied to our Road to Recovery Program.

Staff members working with the Road to Recovery Program, work very hard to lessen the burden on patients and their families during an already difficult time. Your donation helps us provide this service.

Thank you for your special support.

Sincerely,


Jazell Raycraft, Director
MyMichigan Health Foundation


Kevin Kalchik, President
MyMichigan Medical Center Sault


# Receipt for Your Tax Records Thank You! 

KNIGHTS OF COLUMBUS \# 649
2755 ASHMUN STREET
SAULT SAINTE MARIE, Mi 49783

## Child Safety of Anterica, Inc.- <br> and YOUR LOCAL LAW ENFORCEMENT

Thank you KNIGHTS OF COLUMBUS \# 649
For your advertising purchase of $\$ 100.00$
Received on 11/19/2021
Thank you for your recent purchase of line advertising on the manuals provided by Child Safety of America, Inc. and your local law enforcement department.

Child Safety of America, Inc., takes pride in working with dedicated law enforcement departments such as yours, who are committed to teaching your children and community how to prevent accidents and needless tragedies through child safety educational programs. Your generosity will allow your local law enforcement to distribute these materials to a larger number of children and individuals in your area.

On behalf of your local law enforcement department, parents, and their children, we thank you for recognizing the need for this type of lifesaving prevention program in your community,

Sincerely,



These funds represent a purchase of line advertising and are deductible only as an advertising business expense.
ROBERT KOCH - M1O17ADOO1 2021





## Dear Grand Knight Krupa,

We would like to thank you for your donation and support for the Upper Peninsula Peace Officers Memorial Ceremony. Your contribution was very much appreciated.

The Upper Peninsula Peace Officers Memorial Ceremony was a success and well received by the citizens of the community. Those present, families of fallen officers, peace officers, dignitaries, and guests appreciated the professionalism of the program and courtesies extended to them. You can be proud to be a member of the Upper Peninsula, Wisconsin, and Canadian communities represented at the event.

Thank you again for your generosity and support.


FLt. Joe Shier

## Post Commander

Michigan State Police
Soult Ste. Marie Post 82
(906) 632-2217
coats for kids
sthyr in a row 4 Boxes this yr

Thank you so much for thinking y us again this year with your jacket donation. The families use so appreciative!

CIMCAA HeadStart

## ACKNOWLEDGEMENTS

Our submission of this project is only possible because of Council 649's dedicated membership. Participation by the many members enabled the Council to ask for assistance from the partners that volunteer ten months a year. Sunrise Rotary Club, St. Mary's Youth Group, spouses, family and friends have provided the workforce to enable this Council to exist and practice Stewardship in Sault Ste. Marie. The Co-Chairs and Pastie Committee readily acknowledge this fundraiser would not be possible without the participation of our non-member volunteers.

The charitable contributions of $\$ 20,000$ a year touch many lives in a multitude of areas.

PAGE 5
JANUARY 21, 2024


As you can see the Knight of Columbus Council \#649 has been very generous to our parish, school, Sault Ste. Marie parishes, as well as many other organizations in need. Founded on the principles of charity, unity and fraiernity, the Knights of Columbus was established In 1882 by Father Michael J. McGivney, assistant pastor of St, Mary's Church in New Haven, Conn., and a group of parishioners. Their intent? To bring financial aid and assistance to the sick, disabled and needy members and their families. Today, Father McGivney is being considered for sainthood.

Charity is at the heart of their work and their faith, and it always has seen. For the Knights of Columbus, charity means supporting a virtually boundless variety of projects. Their commitment ot charitable service is just one of the many ways that they express our Catholic faith, trying to build a daily bridge back to what matters.

THANK YOU KNIGHTS OF COLUMBUS FOR ALL THAT YOU DO. WE APPRECIATE YOU.


[^0]:    *A Pastie is a traditional meat and vegetable pie that originated in the western Upper Peninsula of Michigan. They were introduced to the area by copper and iron miners who immigrated from Europe. Legend has it that wives and mothers made pasties so miners could have a nutritious meal that could be kept warm and protected in their helmets.

