THE CORD A Newsletter From St. Anthony's Guild

### Dear Friend of St. Anthony,

Since the onset of the global pandemic, we have witnessed many changes in how the world celebrates special occasions. While many states have set new capacity guidelines and protocols regarding indoor and outdoor gatherings, many communities will not observe in-person feast day celebrations just yet.

On June 13th we will celebrate The Feast Day of St. Anthony. Please join The Franciscan Friars of Holy Name Province in prayer during the Feast Day Novena and deepen your devotion to St. Anthony through our online services and prayers.

You probably know that St. Anthony is often referred to as the 'The St. of Miracles' or 'the Wonder Worker'. But did you know that he was canonized less than a year after his death by Pope Gregory IX on May 30, 1232? It is the second-fastest canonization ever to take place. Please honor our special "miracle worker" on this feast day and let us all pray to him for the miracle of finally ending this pandemic and keeping us all safe.

To Many Miracles,

Fr. David Convertino, OFM Executive Director of St. Anthony's Guild

### In This Issue

- Test Your Knowledge of St. Anthony of Padua
- In Transitus
- St. Anthony and the Lily
- Recipe for St. Anthony's
   Dinner Rolls

### Test Your Knowledge of Saint Anthony of Padua By Fr. Jack Wintz, OFM

### What is the prayer you say when you've lost something?

Whenever I misplace something (and it happens quite often), I will tell someone and almost without exception, the person will say: "Have you asked St. Anthony?" I have to admit that, more often than not, I try to find it myself, but when I just can't find it, I will say this prayer: "Tony, Tony, jump around. Something is lost and must be found." Or the more polite form: Dear St. Anthony please look around. Something is lost and it can't be found." And almost always the lost article appears. **What is the item that you most often misplace?** 

#### How did St. Anthony combine preaching, teaching, contemplation, and ministerial responsibility?

The more Anthony became known, the more he was asked to do more. He became responsible for teaching the friars, preaching, and leadership in the Franciscan community. Somehow, Anthony never lost sight of his need for contemplative prayer. When he was only 33 years old, he went to meet the Pope, Gregory IX. Once again, his simple humility only increased his invitations to take on more speaking responsibilities. *How do you balance all the responsibilities that life gives you?* 

## In Transitus



**Br. Glenn Humphrey, OFM,** 76, a professed Franciscan friar for 55 years, died on Oct. 9 at Bon Secours Maria Manor Nursing Care Center, where he had lived since August. He had spent most of his life in academic and counseling work.

The friar community of St. Anthony Friary in St. Petersburg celebrated a Mass of Christian Burial for Br. Humphrey in the friary chapel on Oct. 13. Burial was at Calvary Catholic Cemetery in Clearwater, Florida.

Br. Humphrey was born on Feb. 29, 1944, in Kansas City, Missouri, to William and Mary (née Hicks) and was baptized in Roeland Park, Kansas. He attended Bishop Miege High School in Shawnee Mission, Kansas. Br. Humphrey joined the Franciscans in 1964 as a member of St. John the Baptist Province, professing his first vows on Aug. 16, 1965, and his solemn vows on Aug. 16, 1968, in Cincinnati.

He graduated in 1967 from Duns Scotus College in Southfield, Michigan, with a Bachelor of Arts degree in philosophy and a minor in English. He earned a master's

degree in guidance and counseling from the University of New Mexico in 1977 and a doctorate in clinical psychology from the California School of Professional Psychology in San Diego in 1989.

After his profession, Br. Humphrey lived and worked in the Southwest. He was assigned to a small mission on the Hopi

Reservation in Kearns Canyon, Arizona. After transferring to Holy Name Province in 1988, Br. Humphrey spent more than two decades working with troubled adolescents through programs in and around New York City. He worked at Lincoln Hospital in the Bronx from 1989 to 1990. In the 1990's, he also worked at several elementary schools, including St. Stephen of Hungary and All Saints parishes, and with the New York City Family Court and the Board of Education.

In April 2018, Br. Humphrey retired to St. Anthony Friary in St. Petersburg. He is survived by a brother, Jim Humphrey of Olathe, Kansas, a sister, Mary Anne Humphrey of Independence, Missouri, a nephew, Brian Humphrey of Frisco, Texas, and a niece Brooke Manning of Olathe as well as several great-nieces and nephews.

# St. Anthony and the Lily

Most images of St. Anthony of Padua depict him holding the Child Jesus and with lilies. It has been a part of Christian art tradition to use lilies as a symbol of purity when portraying Our Lady or the Saints and even Angels.

With St. Anthony, lilies have special significance. Lilies are blooming around much of the world in June, the month of his Feast Day [the 13th]. Of even more importance, there are two incidents' hundreds of years old relating to the Saint of Padua and these magnificent flowers.

In 1680, on June 13, in the church at Mentosca d'Agesco in Austria, someone placed a cut lily in his statue's hand. For an entire year, the lily remained fragrant and fully alive without wilting. The following year, it grew two more blooms so that the church filled with the flowers' fragrance.

A little over a century later, during the anti-clerical, anti-Catholic French Revolution, on the island of Corsica, the Franciscans were forced to leave their parishioners. The people refused to give up their devotions, although they had no choice in the Sacraments because they had no priests. They invoked the intercession of St. Anthony. On June 13, they erected a shrine to the Saint in the deserted church; the shrine included lilies in his honor. Months later, the blooms were still fresh as if they had just been placed there.



Pope Leo XIII permitted lilies to be blessed in honor of the Saint. Through this devotion, many favors were granted, such as helping the sick who the blessed flowers' petals have touched.

# Recipe: St. Anthony's Italian Dinner Rolls

### Ingredients

- 3 cups flour, divided
- 2 packages of active dry yeast
- I Tsp. dried Italian seasoning
- I Tsp. dried parsley flakes
- I 1/4 cups milkI/4 cup water
- 174 Cup water
  2 Tbsp. butter of
- 2 Tbsp. butter or margarine
  2 Tbsp. sugar
  - 2 Tbsp. sugar
- I Tsp. garlic salt

### Instructions

In a large mixing bowl, combine 1 1/2 cups of flour, yeast, Italian seasoning, and parsley flakes. In a saucepan, heat and stir the milk, water, butter, sugar, and garlic salt until warm (120 130°) and butter almost melts. Add milk mixture to flour mixture. Add egg and beat with electric mixer on low or medium speed for 30 seconds, scraping the bowl constantly. Beat on high speed for 3 minutes. Using a wooden spoon, stir in 1/2 cup of the parmesan cheese and as much of the remaining flour as you can.

Turn the dough out onto a lightly floured surface. Knead in enough of the remaining flour to make a moderately soft dough that is smooth (3-5 minutes total). Shape the dough into a ball and place it in a lightly greased bowl, turning once to grease the top and bottom surfaces. Cover and let the dough rise in a warm place until doubled in size (about 45 minutes).

Grease baking sheets or a 13" x 9" x 2" baking pan. Punch dough down and turn it out onto a lightly floured surface. Divide dough into 16 portions, shaping each into a round mini-loaf. Place mini-loaves on a sheet or pan. Brush tops with 2 tablespoons butter and sprinkle it with remaining parmesan cheese. Cover and let rise in a warm place (about 15 minutes).

Bake in a 375° oven for 20-25 minutes or until golden brown. Serve and enjoy on The Feast Day of St. Anthony.



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- 3/4 cup grated parmesan cheese, divided
- 2 Tbsp. butter or margarine, melted

