



AMEN NEWS

Connections

Letter from AMEN Chair

BETSY NOONEN

HHealth and happiness to you and yours!

Anniversaries and birthdays soon to be celebrated together!

Plan a vaccination!

Plan a vacation!

You still need to social distance and wear a mask!

Never lose faith...

Every vote counts...

We are stronger than we ever knew...

You can make a difference.

Everyone needs help once in a while.

Always look for the silver lining.

Rally around your friends and neighbors.



To my AMEN sisters, I wish you all a joyous new year. This past year will be remembered with a wince. It's hard to fathom how the COVID-19 pandemic has altered our society and our world. As we enter 2021, my hope is to embrace the good we can do to lift each other up. I hope that we will see each other soon, in the meantime embrace those you hold dear, don't sweat the small stuff and take a moment to appreciate the natural beauty that surrounds us. It is God's gift to us.

Much love and peace, Betsy

Interviews from AMEN Social Circles

Happy New Year!

This month we spoke with Janine Hakim, the AMEN Historian. Janine's sons, Zahi graduated in 2011 and Nagy graduated in 2013. She and has been a member of AMEN since 2013.

What is your position on the AMEN Executive Committee and what do you do?

As the AMEN Historian, I have the chance to see the spectrum of AMEN's activities, and has connected me with many members. I am asked on occasion to provide AMEN photos for past events and when we can once again have in person events, the historian "will capture them in photos".

How does AMEN fulfill you?

I joined AMEN in the spring of 2013, right after the BMG event, before my last son's graduation. It was for me a way to stay connected with the Bellarmine community and with the moms with whom I had spent seven years, sharing the same experiences, challenges and hopes for our sons. I first signed up in many social circles, from Gourmet Club, to HomeFirst, to retreats, to Movie Club and Hiking Club.

What does Spirituality and Wellness mean to you?

AMEN has provided me a place where I felt secure in a group of friends who share the same spirit and love of the Jesuit principals. It helped me a lot in my day-to-day life, knowing that here there is a special place where I can pray, laugh, have a good time, and feel in a big family. During this time, I made lifelong friendships, which I am so grateful for.

Share with us your favorite story from AMEN.

During one of the reunions, I was approached by our dear Nandini. Her time as Historian was running out. She offered me to take her position, and, with some encouragement, I accepted. I embarked in a journey of taking and gathering photos form many events, and interest group reunions. It lasted a year, before the confinement.

I would like to encourage you to volunteer. It was a life changing experience for me, and if you are interested in the Historian position I would gladly show you the ropes as my turn is ending with this school year. AMEN is a special place where you will be spending time with other dedicated and passionate Moms.



AMEN event at BCP



AMEN Board gathering at Teresa Giovanzana home

The Angel Fund

The Winner of the Spanish Wine Basket Drawing is...

We have a winner!! It's The Angel Fund! The contributions raised for the wine basket raffle exceeded \$2,000.00! Liz Yee won the basket in a drawing during the December Wine Wednesday Zoom.



AMEN started The Angel Fund this fall to be able to directly respond to the needs of Bellarmine's staff and students during this challenging year. It is a permanent part of AMEN's giving spirit. Because of your generosity, our treasurer, Mary Sanchirico delivered twenty \$100 VISA gifts cards to Patrick Arnold, Bellarmine's Director of Development. Pat along with a team at Bell, identified twenty families of students who received one of these cards before the holiday break. These are the first recipients of the Angel Fund.



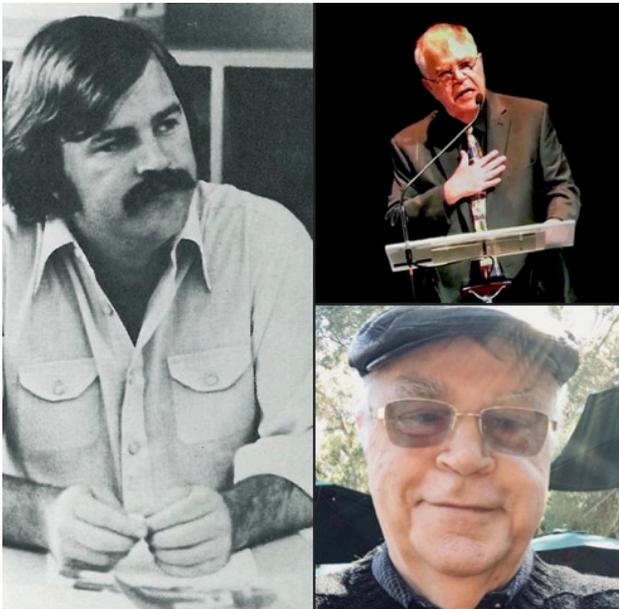
Bellarmino News

Bellarmino community mourns the loss of Jim Harville '63

Mr. Harville passed away shortly after having been diagnosed with cancer.

A beloved teacher of 45 years who inspired and mentored generations of Bells, Mr. Harville was a national champion speech and debate coach, an inductee into the Bellarmine Hall of Fame, a man of tremendous faith, and a lover of music, film, poetry, Shakespeare, and of course, James Joyce.

Rest in Peace, Mr. Harville.



Bellarmino and the entire Society of Jesus lost a wonderful Priest and man, Fr. Mathewson

He was known by many affectionately as “Fr. Mat” - was a powerful, innovative force who left a legacy of goodness wherever he ministered in the Province, particularly at Bellarmine, Brophy, and Loyola. Please pray for Fr. Mathewson, his family, his brother Jesuits, and all who knew and loved him. Rest in peace, Fr. Mathewson.



“Your contribution to the Province in the world of secondary education has been remarkable. Your dedication to this apostolate, and especially to those students in need of support, both personal and financial, has been phenomenal.

- Thomas H. Smolich, S.J., Former Provincial in a letter to Fr. Mathewson in 1999

Fr. Bob Mathewson, S.J.
1931-2020



Bellarmino News

Bellarmino community gives to the Second Harvest of Silicon Valley

Just before Thanksgiving break, Justin Sue '21 presented a \$20,700 check to Second Harvest of Silicon Valley on behalf of the Christian Service Program - the amount the Bellarmine community raised during the Spring Food Drive! Justin's interview highlighting Bellarmine's 29-year partnership with Second Harvest aired on KPIX Channel 5.



thank you!

Family Giving Tree Holiday Wish Drive

\$22,557.47 raised to provide **379 gifts** to vulnerable children, teens, and adults in our community.



Winter Warmth Drive

205 new blankets
250 new sleeping bags
100 cloth masks
 Over **300** pairs of new socks
\$4,979.50 in donations to Sacred Heart Community Services
 Several large bags full of gently used coats, jackets, and blankets

We are looking back at the end of last semester and feeling grateful for everyone who supported our Winter Warmth and Family Giving Tree Holiday Wish drives! The Bellarmine community continues to bring joy and hope to others — and we look forward to seeing more of that in 2021. Go Bells!

Looking back ... looking forward ...

[This video by Bellarmine Creative Studios \(BCS\)](#) — our student-run video production organization — speaks to how we have weathered this past year and look forward to the new possibilities in 2021. We wish you and your family joy, light, and many blessings. Happy New Year and as always, Go Bells!

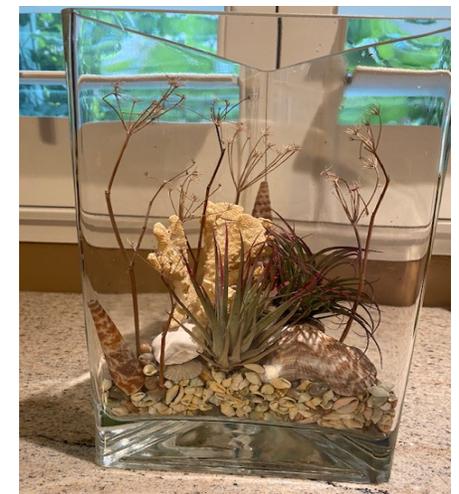
Updates from AMEN Social Circles

Gardening Social Circle Holiday Air Plant Terrarium Workshop

TERESA GIOVANZANA

In early December, members of AMEN joined the Garden Circle co-chairs and gathered for an air plant terrarium holiday virtual workshop. Technology did not dissuade the participants. Teresa Giovanzana lead the workshop and demonstrated how to create an apothecary jar air plant arrangement adorned with tiny fairy lights for a holiday touch. She demonstrated how to layer the strata of materials (sand, pebbles, rock, branches and decorative items) to create a balanced plant scape with whimsy. Everyone that participated in the workshop created a unique and beautiful jar as you can see in the photos. Teresa also discussed the care and watering of air plants, which are a simple alternative to traditional houseplants.

For more information on raising, caring and decorating with air plants please refer to the book, *AIR PLANTS: The Curious World of Tillandsias*, by Zenaida Sengo.



Recipes from AMEN

The Steering Committee wanted to share some of our traditional holiday recipes and invite you to submit your favorite recipes in the future. Please email them to [BCP AMEN](#)

Betsy's Version of The Christmas Morning Egg Bake

BETSY NOONEN

Ingredients:

10-12 eggs

8-12 cups of bread cubed (a loaf of a dense bread that will get stale (no highly processed) cut the day before and leave on the counter on a cookie cooling rack (focaccia, French/Italian, sourdough). The amount of bread depends on the size/shape of your baking dish You want the bread to soak of the egg, but not overwhelm it)

2-4 cups grated cheese of choice — separated, saving cheese for the top

4 cups whole milk

2 Tbs Dijon mustard

Any meat or vegetable of your choice — enough cooked crumbled sausage, bacon or cooked mushrooms/zucchini in the quantities to cover the bottom of your baking dish

Assemble:

Mix together eggs, milk, 3 cups of cheese and mustard in bowl.

Arrange cubes in baking dish —
Pyrex Rectangle 9 x 13

Pour mixture over cubes sprinkle with extra ingredients and a little more cheese on top. Spray aluminum foil with Pam. Cover casserole with foil and let sit in the fridge overnight.

Best to remove from the fridge an hour before you want to bake.

Preheat oven to 350.

Bake at 350 for 45-55 min covered with foil, check the center to see if the egg is cooked. To brown the top, leave it in the oven for 10-15 mins more to get finish cooking. Let sit for about 10 minutes before you serve.

Notes: If you make too much of the custard or have too much “croutons” I sometimes make little egg-bake in ramekins with either veggies-only ingredients for experiment with other options



New Year's Day Polish Tradition

SARAH WESTFALL BIEDKA

My husband Tom, is second generation Polish American whose grandparents settled in western Pennsylvania in the early 1900s. Biedka family holidays are celebrated with Polish traditions and foods. Traditional Polish foods have their own meaning and folk lore. Cabbage and /or greens are thought to bring good fortune, whether monetary or through life experiences. Cabbage in the form of sauerkraut symbolizes a long and purposeful life. Dishes made with pork are traditional. Pork's rich fat content symbolizes wealth and prosperity. On New Year's Day we celebrate with a simple meal of pork ribs, kielbasa, and sauerkraut.

I have fond memories of my father in-law, Frank, getting up early on New Year's Day morning to begin cooking the meal for his family – 8 children and spouses and 8 grandkids. He would prepare the ingredients and simmer them in large stock pot on the stove throughout the day. What I remember the most is how the day would be filled laughter, excitement, and wonderful family memories. Tom and I have continued this New Year's Day tradition. We have adapted the recipe to using a slow cooker. Mashed potatoes and cooked apples on the side are a great compliment to this dish.

*Sto lat w dobrym zdrowiu
(may you live to 100 in good health).*

Pork Ribs with Sauerkraut and Kielbasa in Slow Cooker

- 2 pounds of country pork ribs (or substitute a lean pork roast)
- 1 Tbsp of oil
- 1 medium onion diced
- 1 quart of chicken broth
- a couple of cloves of garlic
- salt and pepper to taste
- 4 pounds sauerkraut (drained or squeezed) divided into thirds
- 1 pound kielbasa, cut into 3 to 4 inch pieces
- Dijon or spicy mustard as compliment

Place a layer of drained sauerkraut on the bottom of the slow cooker.

Season ribs (or roast) with about 1/2 teaspoon salt and 1/4 teaspoon pepper. In a skillet, heat about a tablespoon of oil over medium-high heat; cook ribs in oil, turning occasionally, until browned. Reserve the drippings to cook the onion. Transfer ribs / roast to a bowl. Layer 1/2 of the ribs or roast on top of the first layer of sauerkraut in the slow cooker.

Add diced onion to skillet with drippings, stirring until lightly browned. Transfer to slow cooker on top of the ribs / roast.

Add broth to skillet; heat to boiling, scraping up any brown bits on bottom of skillet. Add to slow cooker.

Place second layer of drained sauerkraut in a slow cooker. Arrange kielbasa pieces and garlic cloves on top of sauerkraut. Layer the rest of the ribs (or roast). Cover with remaining sauerkraut.

Cover slow cooker with lid and cook 6 hours on high

Cranberry Orange Loaf

MARY SANCHIRICO

Source: Allrecipes.com

Active Time: 15 minutes

Total Time: 1 hour 25 minutes

Yield: 12 servings

Ingredients

2 cups all-purpose flour
 1 1/2 teaspoons baking powder
 1/2 teaspoon baking soda
 1/2 teaspoon salt
 1 tablespoon grated orange zest
 1 1/2 cups fresh cranberries
 1/2 cup pecans, coarsely chopped
 1/4 cup margarine, softened
 1 cup white sugar
 1 egg
 3/4 cup orange juice

Notes:

Optional: Drizzle a 1/2 cup glaze of orange juice, powdered sugar, & vanilla over the loaf while it is still in the pan.

Preheat the oven to 350 degrees

Grease and flour a 9x5 inch loaf pan. Whisk together flour, baking powder, baking soda, and salt. Stir in orange zest, cranberries, and pecans. Set aside.

In a large bowl, cream together margarine, sugar, and egg until smooth. Stir in orange juice. Beat in flour mixture until just moistened. Pour into prepared pan.

Bake for 1 hour in the preheated oven, or until the bread springs back when lightly touched. Let stand 10 minutes, then turn out onto a wire rack to cool. Wrap in plastic when completely cool.



Oven-Roasted Dungeness Crab

LISA CHRISTENSEN



YIELD

Makes 2 servings

Ingredients

1/4 cup (1/2 stick) butter
 1/4 cup olive oil
 2 tablespoons minced garlic
 1 tablespoon minced shallot
 1 1/2 teaspoons dried crushed red pepper
 2 large Dungeness crabs, cooked, cleaned, and cracked (about 4 1/4 pounds)
 2 tablespoons chopped fresh thyme, divided
 2 tablespoons chopped fresh parsley, divided
 1/2 cup blood orange juice or regular orange juice
 1 teaspoon finely grated blood orange peel or regular orange peel

Preparation

Preheat oven to 500°F. Melt butter with oil in heavy large ovenproof skillet over medium-high heat. Stir in garlic, shallot, and dried crushed red pepper. Add crabs; sprinkle with salt and pepper. Sprinkle 1 tablespoon chopped thyme and 1 tablespoon chopped parsley over crabs. Stir to combine. Place skillet in oven and roast crabs until heated through, stirring once, about 12 minutes.

Using tongs, transfer crabs to platter. Add orange juice and peel to same skillet; boil until sauce is reduced by about half, about 5 minutes. Spoon sauce over crabs. Sprinkle with remaining 1 tablespoon thyme and 1 tablespoon parsley and serve.

Harvey Family

Christmas Eve Cioppino

GIGI HARVEY

Ingredients

3 tablespoons olive oil
 1 large fennel bulb, thinly sliced
 1 onion, chopped
 1 large green bell pepper, chopped
 1 bag sliced mushrooms
 3 large shallots, chopped
 2 teaspoons salt
 4 large garlic cloves, finely chopped
 3/4 teaspoon dried crushed red pepper flakes, plus more to taste
 1/4 cup tomato paste
 1 (28-ounce) can diced tomatoes in juice
 1 1/2 cups dry white wine
 5 cups fish stock
 1 bay leaf
 1 crab, cracked and cleaned
 1 pound manila clams, scrubbed
 1/2 pound scallops
 1 pound uncooked large shrimp, peeled and deveined
 1 1/2 pounds assorted firm-fleshed fish fillets such as halibut or swordfish, cut into 2-inch chunks



Directions

Heat the oil in a very large pot over medium heat. Add the fennel, onion, shallots, and salt and saute until the onion is translucent, about 10 minutes. Add bell pepper and mushrooms. Add the garlic and 3/4 teaspoon of red pepper flakes, and saute 2 minutes. Stir in the tomato paste. Add tomatoes with their juices, wine, fish stock and bay leaf. Cover and bring to a simmer. Reduce the heat to medium-low. Cover and simmer until the flavors blend, about 30 minutes.

Let sit overnight.

Add the clams to the cooking liquid. Cover and cook until the clams begin to open, about 5 minutes. Add the crab, scallops, shrimp and fish. Simmer gently until the fish and shrimp are just cooked through, and the clams are completely open, stirring gently, about 5 minutes longer (discard any clams that do not open). Season the soup, to taste, with more salt and red pepper flakes.

Ladle the soup into bowls and serve.

*Serves 6

Yule Log Cake- Cordon Bleu Cookbook

JANINE HAKIM

Sponge cake

4 large eggs
 ½ cup superfine sugar
 ¾ cup all-purpose flour
 1 tablespoon cocoa powder

Praline Butter Cream

¼ cup hazelnuts, skins removed
 ¼ cup blanched whole almonds
 ¾ cup superfine sugar
 2 egg yolks
 1 ¼ cups unsalted butter, beaten to soften

Ganache

¼ whipping cream
 8 oz. good quality dark chocolate, finely chopped
 2 tablespoons unsalted butter, beaten to soften

Store bought marzipan to decorate
 Red and green food coloring to decorate

Directions

For the cake:

Preheat the oven to 450° F. Line a 10x15-inch jelly roll pan with parchment paper. Bring a saucepan half full of water to a boil, then remove from the heat. Have ready a heatproof bowl that fits over the saucepan without touching the water.

To make the sponge cake, put the eggs and sugar in the bowl and place over the saucepan of water. Whisk until thick and 3-4 times the original volume.

Remove the bowl and whisk for 2 minutes until cold. Sift the flour and cocoa onto the surface and, using a metal spoon, fold in until just incorporated.

Spread onto jelly roll pan and bake 2-3 minutes or until the surface is just firm. Transfer on the paper to a wire rack. Reduce the oven temperature to 350° F.

To make the praline butter cream, put the nuts on a baking sheet and bake for 8 minutes, or until light golden. Place 2 tablespoons of the sugar in a heavy-bottomed saucepan and stir over low heat until melted, then raise the heat to medium and cook, without stirring, to a golden caramel. Remove from the heat, quickly stir in the nuts, then pour onto a lightly greases baking sheet. Flatten slightly with the back of a spoon and leave until completely cold.

Place 3 tablespoons water and the remaining sugar in a saucepan. Stir over low heat until sugar has dissolved. Using a wet pastry brush, brush any sugar crystals from the side of the pan. Boil, without stirring until ¼ teaspoon of syrup dropped into a bowl of ice water forms a ball that holds its shape but is soft when pressed. Place the yolks in a bowl and whisk at high speed with an electric mixer. Pour the bubbling syrup onto the yolks between the beaters and the side of the bowl. Whisk for 6 minutes, or until cold. Add the butter and beat until smooth. Using a rolling pin, crush the praline finely and mix in. Cover with plastic wrap and set in a cool place.

To make the ganache, bring the cream to a boil in a saucepan. Remove from the heat, whisk in the chocolate until melted, then whisk in the butter until smooth.

To assemble the log, turn the cake over, remove the paper and spread this side with ganache, reserving a little. Using the paper, roll up from one long side into a jell roll and place on a dish. Diagonally cut one end of the roll and place the cut side at an angle on the log to represent a branch, using ganache to glue it. Spread the outside with the butter cream and lightly run a fork over the surface to resemble bark. Color the marzipan with the food colorings, then cut out holly leaves and roll red berries between your fingers to decorate the log.



Potato Khoresh (Stew) in Farsi Khoresh-e Gheymeh served with Saffron Rice

CATHERINE CHRISTOFFERSON

From: [Food of Life cookbook](#) -a great Persian food cookbook in English .

This is a traditional Persian family recipe that I like to prepare. There is a great store off Union and Bascom in San Jose called [International Food Bazaar](#), they carry everything to make this meal.



Khoresh Ingredients

3 tablespoons oil
2 large onions
1 pound stew meat (lamb, veal, or beef),
4 whole limu-omani (dried Persian limes), pierced
3 tablespoon of tomato paste mixed in 1 cup of
warm water
2 teaspoons sea salt
2 teaspoons freshly ground black pepper
½ teaspoon turmeric
1 teaspoon advieh (Persian spice mix)
½ teaspoon ground saffron dissolved in 2
tablespoons warm water
1/3 cup yellow split peas
1 can of Pik-Nik Original Shoestring Potatoes

Prepare Saffron Rice while stew is cooking. (see next column). Rice will take approximately 1 hour. Can set the table and prepare garnishes while food cooks.

Preparation Khoresh-

In a Dutch oven, heat 3 tablespoons oil over medium heat and brown the onions and meat. Add the limu-omani, salt, pepper and turmeric. Sauté for 2 minutes longer.

Pour in water 2 cups of water and bring to a boil. Cover and simmer over low heat for 55 minutes stirring occasionally.

Add the advieh, tomato paste, and saffron water. Add more water if too thick. Cover and cook over low heat for 25 minutes. Add the yellow split peas and cook for 30 minutes longer.

Check to see if meat and peas are tender. Taste the khoresh and adjust seasoning to taste by adding lime juice or salt. Transfer to a deep casserole, cover, and place in a warm oven until ready to serve.

Just before serving add the Pik-Nik Original Shoestring Potatoes on top of the khoresh. Serve with chelow (saffron steamed rice), torshi (Persian pickles), and sabzi-khordan (fresh herb platter) on the side.

Saffron Steamed Plain Basmati Rice

7 cups long-grain white basmati rice
 10 cups cold water
 2 tablespoons salt
 1/4 cup vegetable oil (just to cover bottom of pan)
 1 burrito size flour tortilla (can use other things but this is my favorite) tah dig layer
 1/2 teaspoon ground saffron threads, dissolved in 4 tablespoons hot water

Prepare the ground saffron in hot water to be used later.

Wash the rice by placing it in a large container and covering it with lukewarm water. Agitate gently with your hand, then pour off the water. Repeat five times until the rice is completely clean.

In a large nonstick pot, bring 10 cups of water and 2 tablespoons salt to a boil. Add the rice to the pot and boil briskly for 6 to 10 minutes, gently stirring twice with a wooden spoon to loosen any grains that stick to the bottom. Once the rice rises to the top of the pot, it is done.

Drain the rice in a large, fine-mesh strainer and rinse with 3 cups lukewarm water.

Pour 1/4 cup oil, place tortilla on the bottom of the rice pot. This will form the golden crust, or tah dig.

Spoon one spatula full of rice at a time, gently mounding the rice onto the tah dig layer. Shape it into a pyramid to leave room for the rice's expansion. Use the end of a wooden spatula to create air pockets (about 6) and spoon saffron water around the top with a little more in center.

Cover the pot and cook the rice for 8-10 minutes over medium heat. (Depends on stove/pan).

Place a clean dishtowel or 2 layers of paper towel over the pot to absorb condensation, and cover with the lid to prevent steam from escaping. Reduce the heat to low and cook 50 minutes longer.

Remove the pot from the heat and cool it, still covered, on a damp surface for 5 minutes to loosen the crust.

Gently spoon rice in large Pyrex dish, remove crispy tortilla and plate, serve with Koresh on side.

Serve the meal with pickled vegetables, fresh herbs, radishes and Torshi-e if you like. Enjoy!!

Virtual Connections

AMEN Website	https://www.bcp.org/amen
AMEN Membership	https://www.bcp.org/amen/membership
AMEN Social Circles	https://www.bcp.org/amen/socialcircles
The Angel Fund	Donate
AMEN Merchandise	https://www.bcp.org/amen/fundraising
AMEN Facebook Group	https://www.facebook.com/groups/663667830385009/about/