

▶ SPAGHETTI DINNER  
FUNDRAISER A SUCCESS!..... 1

○ Issue 6 | ○ Volume 7 | ○ 2014

▶ CAJUN HALIBUT WITH  
RPAINE SAUCE ON  
DIRTY RICE ..... 2

▶ WELCOMES, BIRTH-  
DAYS AND FARE-  
WELLS..... 3

# ConneCtions

June 2014

THE NEWSLETTER OF CATHOLIC COMMUNITY SERVICE

## Spaghetti Dinner and Dessert Auction A Success!!

*Catholic Community Service staff and board members work together to raise funds for and awareness of agency programs.*

On Saturday, May 17th, CCS staff, volunteers and board members worked together to raise program funds and awareness at a spaghetti dinner and dessert auction.

One hundred and sixty-one tickets (out of two hundred printed!) were sold for the event. A total of 52 desserts were donated to be auctioned off throughout the evening. In fact, there were so many desserts to auction off that the auction ran almost continuously throughout the evening. The highest bid auction items were Lisa Pusich's rum cake (\$75) and Michael Hunter's Lime Pie (\$150) into which he had creatively baked one of his hand made rings! Thank you to

everyone who so generously donated their time and baking talents.

Many people put in a great deal of time and effort to make this event a success and we owe a great deal of thanks to all of them. In particular we would like to thank Tim Murphy for helping secure the venue and his hours of energy preparing spaghetti. Also to Lisa Pusich and Jennifer Carson for their many hours of planning and coordination. Thank you to Carol Comolli and the Juneau Senior Center staff for allowing us to use their kitchen for meal preparations.

This event raised over \$5,500!! The team work shown by everyone was AMAZING!!



*Beautiful and delicious desserts baked by our many volunteers which raised over \$1,500. Thank you!!!*



## Notable Days in June

Looking for something to celebrate in June? Try one of these:

6th: National Donut Day. Also National Gardening Exercise Day.

10th: Iced Tea Day

14th: National Jugglers Day (Not sure if this includes juggling tasks. If so, we're pros!)

18th: National Splurge Day. Also International Panic Day. (Credit card bill post splurge?)

26th Forgiveness Day (Also Beautician's Day, so forgive your beautician for that bad haircut.)

And, of course- Father's Day!! Don't forget dear old dad on June 15th.

## Cajun Halibut with Praline Sauce Over Dirty Rice

### INGREDIENTS

#### *Dirty Rice:*

1 Link Italian Sausage, casing removed  
1 tbsp. olive oil  
1/2 cup diced onion  
1/4 cup diced red bell pepper  
2 cloves garlic, minced  
3/4 cup long grain white rice  
1 1/2 cups chicken or vegetable broth  
Salt and cayenne pepper to taste  
1/2 cup chopped scallions

#### *Praline Sauce:*

1/2 cup chopped pecans  
2/3 cup sugar  
1/3 cup water  
Pinch coarse salt  
1 tbsp. unsalted butter, at room temperature  
1 tbsp. whiskey (or apple juice)

#### *Cajun Halibut:*

2 tbsp. olive oil  
1 tbsp. smoked paprika  
2 tbsp. fresh thyme  
2 tsp. garlic powder  
1 tsp. Kosher salt

### DIRECTIONS

Preheat grill to medium-high. To make the dirty rice, crumble the sausage into a skillet or large saucepan over medium-high heat. Cook until starting to brown, 2-3 minutes. Stir in the olive oil, onion, bell pepper and garlic. Cook until just softened, 2-3 minutes more. Stir in the rice and cook for 1 minute. Mix in the broth. Bring the mixture to a boil, reduce the heat to a simmer, cover and cook until the rice is tender, about 20 minutes. Season to taste with salt and cayenne pepper. Stir in the scallions. Fluff with a fork and serve.

While the rice is cooking, make the praline sauce. Toast the pecans in a small saucepan over medium heat, stirring occasionally, until golden and fragrant, about 3-4 minutes. Transfer the pecans to a plate and set aside. Return the pan to medium heat. Combine the sugar and water, bring to a simmer, lower the heat and cook until reduced by about half, about 5 minutes. Stir in the toasted pecans and salt, and cook 1-2 minutes more. Remove from the heat and whisk in the butter and whiskey until smooth. The sauce may thicken upon standing, but can be rewarmed over low heat.

To prepare the fish, combine the oil, paprika, thyme, garlic powder, salt and pepper in a bowl and whisk to blend. Pat the mixture over both sides of the fish.

Oil the grates of the grill. Grill until the fish is cooked through and the fillets release easily, about 3 minutes per side. Serve over the dirty rice and topped with the warm praline sauce.



*The combination of savory fish, spicy rice and sweet praline sauce have made this recipe a popular dinner with my family. It looks complex, but it's not!!*

## Thank You and Appreciation

*Thanks to all who have assisted with fundraising efforts over the past couple of months. The hard work is appreciated. - Jennifer Carson*

*I would like to thank Tim for his time, dedication, and efforts in the Spaghetti Feed. He put heart and soul into the event and that stood out to me.—Robin Thomas*

*I would like to thank George Hieronymus for his positive, cheery spirit that he has added to our organization. I look forward to his daily visits into the CCAP office. He takes the time to connect personally with each person he encounters leaving a person feeling better than before he arrived.—Robin Thomas*

*Thank you to Michael Hunter for all his years with us in the main office at CCS. He was always helpful with any request for assistance, and his awareness of the variety in the world around us has helped keep us entertained and connected. The small and ever evolving jungle at the sunny windows in his office was a wonder.—Carol Dejka*



# Welcomes, Birthdays and Farewells

*Wish someone a happy birthday, welcome someone new or join us in thanking our departing employees for the service the provided to CCS.*

Jeff Cordle– CCAP  
 Thomas Vrabec– Bridge

6/29– Leslie Chandler Holzman  
 6/30– Shirley Burkhart  
 Robin Thomas

## New Employees

Nellie Bagoyo– Care-A-Van  
 Rick Nelson– Care-A-Van  
 Ila Harrell– Ketchikan  
 Pauline Hennefer– Klawock  
 Jacob Johnson – Sitka  
 Liz McIntyre– CCFR  
 Brian Schoenfelder– Sitka  
 Clinton Sullivan– CCFR  
 Jamie Vonda– Puddle Jumpers  
 Ellen Dyar– CCFR

## Birthdays

6/1– Elizabeth Martinez Ruiz  
 6/2– Sandi Koval  
       Emily McCormick  
 6/7– Liz McIntyre  
 6/12– Renee Hughes  
       Ruby Capua  
 6/16– Marsha Partlow  
 6/21– Laura Dameron  
 6/22– David Clark  
 6/25– Heidi Kantola

## Farewell

Michael Hunter– Admin Assistant  
 Mike Scaggs– Service Coordinator  
 Camille Schlechter– CCAP Manager  
 John Peterson– Care-A-Van Sub  
 Sabrina Bishop– Family Resource Specialist  
 Lexus Breeland– Child Care Worker

Join Hospice and Home Care of Juneau on a



## Whale Watch Cruise

Spend the Summer Solstice on the water  
 SATURDAY JUNE 21, 2014  
 STATTER HARBOR IN AUKE BAY  
 1:00 pm – 4:00 pm

**\$60**  
 Cost includes a Light Dinner Buffet  
 Proceeds benefit  
 Hospice and Home Care of Juneau

Event sponsored by *Allen Marine Tours* Tickets available:  
 463-6111  
 HHCJ office at 419 6th St.

Catholic Community Service, Inc.

## Hospice & Home Care of Juneau

# CASH Raffle

June 28, 2014 - 7 p.m.

Juneau Moose Lodge - \$100 per ticket  
 Call 463-6100 or 723-4909 for more information  
 Make checks payable to Hospice & Home Care of Juneau

**13 cash prizes - need not be present to win**

1st ticket <b>\$500</b>	75th ticket <b>\$250</b>	150th ticket <b>\$1,000</b>	225th ticket <b>\$250</b>
25th ticket <b>\$250</b>	100th ticket <b>\$500</b>	175th ticket <b>\$250</b>	250th ticket <b>\$500</b>
50th ticket <b>\$500</b>	125th ticket <b>\$250</b>	200th ticket <b>\$500</b>	275th ticket <b>\$250</b>

300th ticket **\$10,000** Door Prizes!  
 Must be present to win

Permit # 14-0808