

Post-event follow up from “Let’s Talk about the Saints” Virtual Hospitality Event

We began the event introducing ourselves to each other. In honor of our pre-pandemic events, we each mentioned a favorite food from African influences. We’ve listed a few of those items and recipes at the end of this posting.

We learned about four Black Saints-to-be, discussed their paths to sainthood, and how their acts relate to our current struggles with racism and the pandemic. See below for information about each of these inspiring individuals, along with a few notes from our discussion.

Venerable August Tolton (Venerable August Tolton)

Ven. Augustus Tolton (1854-1897) while not yet canonized, is on the path towards sainthood. He was the first-known black Catholic priest in the United States after his ordination in 1886. Born into slavery and baptized Catholic in the United States Ven. Tolton studied for the priesthood and was ordained in Rome. He was later sent to the United States to administer to the black community.

In 2010, Cardinal Francis George of Chicago announced that he was beginning an official process to open Tolton's cause for canonization. On February 13, 2012, the Sacred Congregation for the Causes of Saints granted Tolton the title "Servant of God." On June 12, 2019 Pope Francis advanced his cause with a "Decree of Heroic Virtue," granting him the title of "Venerable." The next step in his canonization would be beatification, which would grant him the title of "Blessed." "Ven. Augustus Tolton feast date unknown. **He needs one miracle to be named “blessed”!*

El venerable Augusto Tolton (1854-1897), aunque todavía no ha sido canonizado, está en vías de convertirse en santo. Fue el primer sacerdote católico negro conocido en Estados Unidos tras su ordenación en 1886. Nacido en la esclavitud y bautizado como católico en los Estados Unidos, el venerable Tolton estudió para el sacerdocio y se ordenó en Roma. Posteriormente fue enviado a Estados Unidos para ejercer su sacerdocio en la comunidad negra. En 2010, el cardenal Francis George de Chicago anunció que iniciaba un proceso oficial para abrir la causa de canonización de Tolton. El 13 de febrero de 2012, la Congregación para las Causas de los Santos concedió a Tolton el título de "Siervo de Dios". El 12 de junio de 2019 el papa Francisco avanzó en su causa con un "decreto de virtud heroica", concediéndole el título de "venerable". El siguiente paso en su canonización sería la beatificación, que le otorgaría el título de "beato". "No hay fecha declarada para la fiesta del venerable Augusto Tolton. Necesita un milagro para ser nombrado "beato".

Mother Mary Lange (Madre Mary Lange)

Servant of God Mary Lange (1784-1882) founded the Oblate Sisters of Providence. This religious community allowed African-American women to enter religious life. Lange died on February 3, 1882, and was buried in the Cathedral Cemetery. Her remains were transferred to New Cathedral Cemetery on February 6, 1882. On May 28, 2013, Mother Mary Lange was exhumed and transferred to the home of the Oblate Sisters of Providence, where she was laid to rest in their chapel. The feast day of Mother Mary Lange is February 03, the date of her death.

Archbishop William E. Lori led an Oct. 23, 2019 groundbreaking ceremony for Mother Lange Catholic School — the first new Catholic elementary school to be built in Baltimore City in nearly six decades. The school is named in honor of Mother Mary Lange, founder of the Baltimore-based Oblate Sisters of Providence (the first religious community of women of African-American descent) and St. Frances Academy in East Baltimore (the first Catholic school in the United States for children of color).

Mother Mary Lange Catholic School will be the new home for current students of Holy Angels Catholic School, located on the campus of the former Seton Keough High School in Southwest Baltimore and Ss. James and John Catholic School, located in the Johnston Square neighborhood of East Baltimore. Mother Mary Lange Catholic School opening September 2021.

La sierva de Dios Mary Lange (1784-1882) fundó las Hermanas Oblatas de la Providencia. Esta comunidad religiosa permitió a las mujeres afroestadounidenses ingresar a la vida religiosa. Lange murió el 3 de febrero de 1882 y fue enterrada en el cementerio de la catedral. Sus restos fueron trasladados al cementerio de la nueva catedral el 6 de febrero de 1882. El 28 de mayo de 2013, la Madre Mary Lange fue exhumada y trasladada a la casa de las Hermanas Oblatas de la Providencia, donde fue enterrada en su capilla. La fiesta de la Madre Mary Lange es el 3 de febrero, fecha de su muerte. El arzobispo William E. Lori celebró la ceremonia de colocación de la primera piedra de la Escuela Católica Madre Lange el 23 de octubre de 2019, la primera escuela primaria católica nueva que se construye en la ciudad de Baltimore en casi seis décadas. La escuela lleva el nombre de la Madre Mary Lange, fundadora de las Hermanas Oblatas de la Providencia de Baltimore (la primera comunidad religiosa de mujeres de ascendencia afroestadounidense) y de la Academia St. Frances del este de Baltimore (la primera escuela católica de Estados Unidos para niños de color). La escuela católica Mother Mary Lange será el nuevo hogar de los actuales alumnos de la escuela católica Holy Angels (Santos Ángeles), situada en el campus de la antigua escuela secundaria Seton Keough, en el suroeste de Baltimore, y de la escuela católica de los Santos Santiago y Juan (St. James and John), situada en el barrio de Johnston Square, en el este de Baltimore. La escuela católica Mother Mary Lange abrirá sus puertas en septiembre de 2021.

Venerable Pierre Toussaint

Venerable Pierre Toussaint (1766-1853) was a slave whose owners moved to New York. He was educated and made his own money as a hairdresser, even caring for his owners when they could not care for themselves. His owner freed him after she died in 1807.

Pierre attended Mass daily and was devoted to the Rosary. He and his wife, (whom he freed with his own money) cared for orphaned and needy children. They also adopted a daughter who died at age 14. Pierre died in 1853. St. Patrick's Cathedral holds his remains in a crypt, where only archbishops and cardinals are buried. St. John Paul II declared him venerable in 1996. The church celebrates his feast date on June 30.

El venerable Pierre Toussaint (1766-1853) fue un esclavo cuyos dueños se trasladaron a Nueva York. Recibió educación y ganó su propio dinero como peluquero, incluso cuidando a sus dueños cuando no podían cuidarse a sí mismos. Su dueña lo liberó al morir en 1807. Pierre asistía diariamente a misa y era devoto del Rosario. Él y su esposa (a la que liberó con su propio dinero) cuidaron de niños huérfanos y necesitados. También adoptaron a una hija que murió a los 14 años. Pierre falleció en 1853. La catedral de San Patricio alberga sus restos en una cripta, donde sólo están enterrados arzobispos y cardenales. San Juan Pablo II lo declaró venerable en 1996. La iglesia celebra su fiesta el 30 de junio.

Mother Henriette DeLille (Madre Henriette DeLille)

Venerable Henriette DeLille (1813- 1862) could have passed like her mother and siblings. But DeLille wanted to show other free women of color that their lives didn't have to be dictated by the racist system they had been born into. While DeLille's mother wanted her to live as the concubine of a rich white man, as she herself had done, DeLille chose Christ. She began a religious order of women of color to serve the elderly. Though many Church and state officials in Louisiana opposed a religious order of African American women, her small group of educated black women eventually became the Sisters of the Holy Family. The feast day of Venerable Henriette DeLille is February 08, the date of her death.

La venerable Henriette DeLille (1813-1862) podría haber pasado por la vida como su madre y sus hermanos. Pero DeLille quería demostrar a otras mujeres libres de color que sus vidas no tenían por qué estar dictadas por el sistema racista en el que habían nacido. Mientras la madre de DeLille quería que viviera como concubina de un hombre blanco rico, como ella misma había hecho, DeLille eligió a

Cristo. Creó una orden religiosa de mujeres de color para servir a los ancianos. Aunque muchos funcionarios eclesiásticos y estatales de Luisiana se opusieron a una orden religiosa de mujeres afroestadounidenses, su pequeño grupo de mujeres negras y con estudios acabó convirtiéndose en las Hermanas de la Sagrada Familia. La fiesta de la Venerable Henriette DeLille es el 8 de febrero, fecha de su muerte.

Closing prayer

Prayer intercession for the Servant of God Mary Elizabeth Lange
Servant of God Mary Lange, please pray for racial reconciliation and peace in the United States.
Please pray for all children, that they may know, love and serve God and their neighbor.
Servant of God, Mary Lange, please pray for us!
Amen.”

Oración de intercesión por la Sierva de Dios Mary Elizabeth Lange
Sierva de Dios Mary Lange, ruega por la reconciliación racial y la paz en los Estados Unidos. Por favor, ruega por todos los niños, para que conozcan, amen y sirvan a Dios y al prójimo. Sierva de Dios Mary Lange, por favor, ruega por nosotros.
Amén.

A few discussion points

- We discussed the following: Who chose each of them? What pattern in each of their lives resembled Christ? Why do you think they were they each chosen for that specific time? How did each of them prevail during slavery and racism?
- For all of these persons, they exemplified patience in living against the prejudice that existed. Jesus had his issues with the Religious leaders, but always responded with patience. The same is true for all of these Saints.
- An interesting point was brought up about referring to these individuals as Saints vs Saints-to-be. Sainthood is a slow process, and it has been especially slow for the influential people discussed during this event. If anyone is a role model for you in how they lived their life, they inspire you, then pray for/to that person as exemplifying Christ and encouraging you in how you live your life, regardless of the title.

Favorite Recipes

Lydia's Fried Party Wings



Ingredients:

Serving: (3) 5 pieces each

Bag Party Wings – 1 bag

Flour 2 cups

Oil – 1 bottle 48oz (your choice)

Black Pepper – 1tsp

Salt – 1tsp (optional is garlic and onion have salt)

Garlic Powder – 1tsp

Onion Powder – 1tsp

Season All – 1tsp

Step#1: Prepare your party wings season mixture (1tsp) of each season in a small bowl or in an empty season container. And set it aside.

Step#2: Remove any feathers left on the chicken. Now rinse the chicken and drain off any access water before adding season to the chicken.

Step#3: Sprinkle with your fingers the season mixture on (both sides) of the chicken lightly.

Step#4: Now let's prepare the flour mixture. Let's add the flour to a freezer bag or bowl and some of the leftover season. Now add some chicken to the flour mixture.

Step#5: Put your oil into a frying pan enough to cover the chicken. Heat the oil on high for 10 minutes, then sprinkle water off your fingertips into oil. If the oil pops it's ready to cook. Reduce heat if need be in accordance (medium high) with your stove top.

Step#6: Now shake up your chicken parts in the flour mixture and drop the chicken into the oil. Cover the chicken for 7 to 10 minutes remove the lid and cook the chicken un-covered until the chicken floats. Repeat the frying process until you have cooked all of the chicken parts.

Step#7: Once the chicken floats the color should be evenly crispy brown on both sides. Now on the side put a few pieces of sliced bread and a few paper towels in the colander. This will help with any excess oil.

Plantain Tarts



This snack of Antillean origin accompanied West Indian migrants who came to the banana plantations of Panama's Bocas del Toro province in the late 19th century, then to work on the Panama Canal in the early 20th century. This version has probably been adapted a bit as it resembles the ubiquitous Latin American empanada.

FILLING

2 very ripe plantains, cut into 2-inch pieces

2 cinnamon sticks

1/3 cup dark brown sugar

juice of 1/2 large lime

1 pinch of lime zest

1 drop of red coloring

(alternatively, use red soda instead of the lime juice, sugar and red coloring)

DOUGH

1 lb. all-purpose flour

1 tsp. salt

1/4 lb. butter

3/4 cup ice-cold water

1 egg, beaten (for the egg wash)

1 pinch of salt

PROCEDURE

Place the unpeeled plantains and the cinnamon in a pot. Cover them with water and cook until they are soft, approximately 20 minutes. Remove from the pot, peel them while they are still hot, then mash them into a smooth puree. Add the other ingredients to the filling and mix well until you have an even texture. Let the filling cool.

Sift the flour with the salt, then incorporate the butter and mix all the ingredients with your fingers until the dough has a sandy consistency. Add the cold water, drop at a time, until the dough is easy to handle without much kneading. Place the dough in a greased bowl, cover it and leave it to chill in the refrigerator for 30 minutes.

Flour the work surface and roll out the dough with a rolling pin until it's about 1/4 inch thick. Cut the dough into 4-inch diameter circles. Place them on a tray, cover with a clean cloth, and chill in the refrigerator for at least 30 minutes, but not more than 2 hours.

Remove the dough discs from the refrigerator and place one tablespoon of the filling in each one. With a pastry brush, glaze the edges of the discs with the beaten egg and then fold the dough over to form an empanada, sealing the edges of the discs by pressing them down with a fork. Brush the surface of each empanada with the egg wash and sprinkle fine table salt on top. Prick each empanada with a fork to prevent it from bursting when baking. Refrigerate again for 30 minutes before baking them.

Place the empanadas on a greased pan and bake at 350 F for 15-20 minutes.