

THE SAUGANASH

CORONACLE

T - H A W K E D I T I O N

APRIL 6th 2020 ISSUE#17



O HAPPY FAULT

By Justin Reckart

March 10, 2019 started off as a bad day for Antonis Mavropoulos. He later said that it was the luckiest day of his life. He was supposed to fly from Ethiopia to Nairobi that morning, but was delayed getting to the airport and ended up missing his flight by two minutes. He was really upset at first, but later found out that those two minutes saved his life. The plane crashed just six minutes after taking off and everyone on board died.

This week is Holy Week, which will culminate in Easter on Sunday. Easter is the ultimate reminder for us that God can draw good out of any evil - we were all redeemed through the crucifixion of Jesus. Right now, the temptation for a lot of people is to focus on the bad things that are happening - people dying from coronavirus, the economy crashing, businesses closing, people losing their jobs, etc. But if we can learn anything from Holy Week this year, it's that, if we're willing, a lot of good can come from all this turmoil.

So ask yourself this week what you are doing to draw good out of your current situation. Are you taking advantage of being stuck at home to develop better friendships with the people in your family? Are you taking advantage of your extracurriculars being canceled by using the extra free time you have to develop a new hobby or to get even better at one that you already have? Are you using online classes as a chance to be even more focused on what the teacher is saying? Are you using your disappointment from not being able to receive the sacraments as an opportunity to pray more?

If you stream one of the Easter Vigil masses on Saturday night, you'll hear in one the prayers the sin of Adam and Eve called a "happy fault" because that's what led to us having such a great redeemer, Jesus. I hope that, just like Antonis realizing that his bad day was actually his luckiest, you too can look back at this time in your life and be able to say "O happy crisis" because it led you to develop better friendships, to deepen your interests, or to improve your prayer life. But it's up to you. How are you going to draw good out of the bad?

CHRISTOS ROMAN, the "Poet"



I was interviewed by top journalist Vince Rinaolo. He had asked me a few questions, and I've come to answer them.

- 1. What got you into MMA?** the reason that I became interested was when I saw Edwin Carbajal doing the twin flying dragon and absolutely obliterate his opponents, there I immediately became his pupil and have been ever since.
- 2. Who could you beat in your current state?** I think he was referring to someone strong, but he specifically asked about Danish Kadri. I asked him to not insult me, as I could beat him as easily as a person could breathe, even then I would fear my breath alone would kill him.
- 3. What kind of style do you use?** I use the style that Edwin - Sensei uses, jeet kun do. He combined the best moves of all those he killed, and named it after Bruce Lee's MMA, after he killed him.

Submit your article to
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VINCE'S BAKING DAY 23 OF QUARANTINE

HOLY THURSDAY 4/9 – 5:00 pm
Meditation for families
[Click here to join](#)



HOLY MASS at
Sauganash
MON - WED
at 12:00 noon
[click here](#)



**THE TREES DON'T MOVE
BUT THEY ARE ALWAYS
GROWING...**

**WORDS OF WISDOM
from Chief Sauganash**



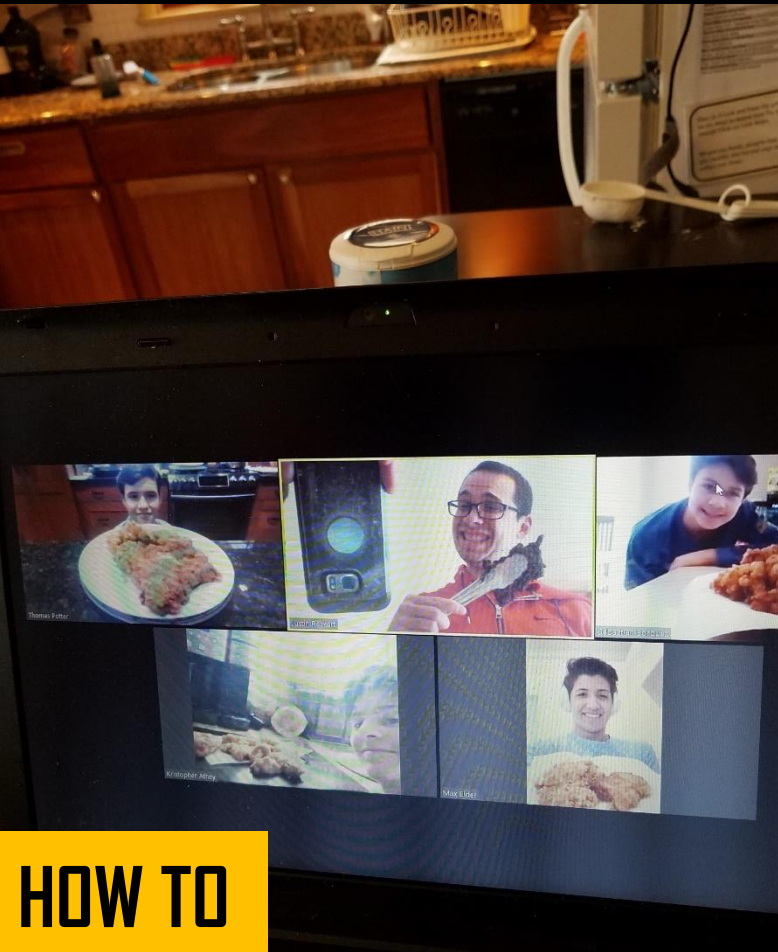
QUARANTINE QUISINE: FRIED CHICKEN SANDWICHES

By Sebastian Borquez



INGREDIENTS

- Chicken thighs (very important it's the thighs)
- 2 cups of flour
- 2 teaspoons spoons of garlic power
- 1 teaspoon of paprika and cayenne pepper
- Buttermilk
- 2 eggs
- Pickles
- Salt pepper
- Frying oil or vegetable oil or peanut oil
- Choice of buns, highly recommend brioche or potato rolls
- Choice of sauce, recommend using this sauce: mix half a cup of honey mustard and mayo, and one-fourth cup of bbq sauce



HOW TO

1. Get the chicken thighs opened and cut to the desired size or just leave them alone.
2. In a large bowl add the buttermilk and 2 teaspoons of salt and pepper and 1 teaspoon of paprika, then put in the chicken and leave them to sit in the buttermilk for a minimum of 1 hour.
3. Next whisk in another bowl the 2 eggs with half a cup of the buttermilk
4. In another bowl add the flour, garlic powder, cayenne and paprika and 2 teaspoons of salt and pepper
5. Fill up a pot or deep pan with oil midway or enough to drop a piece of chicken in it and heat up the oil to 325 degrees Fahrenheit
6. Take spoonfuls of the buttermilk marinade and add it to the flour just a bit just drizzle it on the flour mixture
7. Take a chicken thigh and dump it in the egg mixture then take out the chicken and dump it in the flour mixture
8. Coat the chicken VERY WELL in flour
9. Lift the chicken out and shake off the excess and put it in the hot oil
10. Leave the chicken in the oil for about 5 minutes or until golden brown
11. Midway at minute 2:30 flip the chicken in the oil.
12. Once ready take out the chicken and put it on a plate with a towel on top and underneath the chicken
13. Add the mayo mustard and BBQ sauce in a bowl
14. TOAST THE BUNS
15. Assemble by putting the sauce on the buns liberally, put a slice or two of the pickles, and then lay the fried chicken on top. If you like your sandwich spicy, sprinkle a bit of paprika on the chicken before serving
16. EAT and, if you would like, some nice pairings for the chicken sandwich are mac and cheese or coleslaw or some type of side you would find at a cookout grill
17. ENJOY!