

FOURTH SUNDAY OF EASTER

WORLD DAY OF PRAYER FOR VOCATIONS

APRIL 25, 2021



The Good Shepherd

JOHN 10:11-18

Jesus said:

“I am the good shepherd.

A good shepherd lays down his life for the sheep.

A hired man, who is not a shepherd

and whose sheep are not his own,

sees a wolf coming and leaves the sheep and runs away,

and the wolf catches and scatters them.

This is because he works for pay and has no concern for the sheep.

I am the good shepherd,

and I know mine and mine know me,

just as the Father knows me and I know the Father;

and I will lay down my life for the sheep.

I have other sheep that do not belong to this fold.

These also I must lead, and they will hear my voice,

and there will be one flock, one shepherd.

This is why the Father loves me,

because I lay down my life in order to take it up again.

No one takes it from me, but I lay it down on my own.

I have power to lay it down, and power to take it up again.

This command I have received from my Father.”



EXPLORE THE GOSPEL

Discuss the following questions together:

- Compare and contrast the behaviors of the good shepherd and the hired man in today's Gospel.
- Jesus says, “I know mine and they know me.” Does Jesus know you personally? Why or why not?

TIPS FOR EXPLORING THE GOSPEL



- Read the upcoming Sunday Gospel a few days before the weekend. Listen to what God is saying to you personally.
- Select part of the Gospel ahead of time and share it with your children. Have them listen for this part during Mass.
- Don't be afraid to let kids ask honest questions. Be honest if you don't know something. Tell your child you will look into it and get back to them.



FAMILY FUN Family Trivia

Jesus told his disciples in today's Gospel that he knows each of them individually, just as a shepherd knows each one of his sheep. For a fun family activity this week, learn more about each other by playing a game of family trivia! All you need are pieces of paper, pens or pencils, and a bowl or cup. Take turns having one person read a question. As the question is read out loud, everyone should write down their answers, fold up their piece of paper, and place it in a bowl or cup on the center of the table. The same person who read the question should pick out a piece of paper and try to guess who the answer belongs to. Continue until all the answers have been read, then have another person read the next question. Some questions are below, but use your creativity to come up with even more!

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|-------------------------|-------------------------|--------------------------------|--|
| My favorite sport is... | My favorite food is... | My favorite book is... | My favorite school subject is... |
| My hidden talent is... | My favorite saint is... | My favorite memory is... | When I grow up, I want to be... |
| My favorite color is... | I'm most afraid of... | My favorite game to play is... | If I could travel anywhere, I would go to... |





FAMILY PRAYER

Pray for Vocations

The Fourth Sunday of Easter, also known as Good Shepherd Sunday, is the 58th World Day of Prayer for Vocations. Pope St. Paul VI introduced this annual event in 1963. On this day, we pray in a special way for those who feel called to be ordained as priests, deacons and to the consecrated religious life. The Diocese of Bismarck currently has 22 men in seminary formation. Make a commitment as a family to pray for one seminarian each day for the next 22 days.

Prayer for Vocations

O Dearest Jesus, Son of the Eternal Father and Mary Immaculate, grant to our young people the generosity necessary to follow Your call, and the courage required to overcome all obstacles to their vocations.

Give to parents that faith, love and spirit of sacrifice which will inspire them to offer their sons and daughters to God's service and cause them to rejoice exceedingly whenever one of their family is called to the religious life. Let your example and that of Your Blessed Mother and St. Joseph, encourage both young people and parents, and let your grace sustain them.

Amen.

2020-2021 Seminarians

Dcn. Jacob Degele, Theology IV
Dcn. Ben Franchuk, Theology IV
Dcn. Greg Hilzendeger, Theology IV
Dcn. Nicholas Vetter, Theology IV
Grant Dvorak, Theology III
Paul Gardner, Theology III
Jake Magnuson, Theology III

Logan Obrigewitch, Theology III
Ben Wanner, Theology III
Josh Hill, Theology II
Dustin Johns, Theology II
Ryan Martire, Theology II
Steven Vetter, Theology II
John Windsor, Theology II
Eric Artz, Theology I

Isaiah Fischer, Theology I
Colton Steiner, Theology I
Konnor Peterson, Pre-Theology II
Isaiah Jilek, College II
Charles Reichert, College II
Joseph Richter, College II
Joe Schon, College I

RECIPE OF THE WEEK

Shepherd's Pie



Today's Gospel is all about Jesus being the good shepherd. Make this easy Shepherd's Pie for dinner!

INGREDIENTS:

2 lbs. potatoes, peeled and cubed
2 T. sour cream
1 large egg yolk
1/2 c. cream
Salt and pepper
1 T. olive oil
1 1/2 lbs. ground beef
1 carrot, peeled and chopped
1 onion, chopped
2 T. butter
2 T. flour
1 c. beef broth
2 t. Worcestershire sauce
1/2 c. frozen peas
1 t. sweet paprika
2 T. chopped fresh parsley leaves

DIRECTIONS:

1. Boil the potatoes in salted water until tender, about 12 minutes. Drain potatoes and pour them into a bowl.
2. Combine the sour cream, egg yolk and cream. Add the cream mixture into the potatoes and mash until almost smooth.
3. While the potatoes boil, preheat a large skillet over medium high heat and add the olive oil. Add the ground beef and season with salt and pepper. Brown the meat for 3 or 4 minutes.
4. Add the carrot and onion to the meat. Cook for 5 minutes, stirring frequently.
5. In a second small skillet over medium heat cook the butter and flour together for 2 minutes. Whisk in the beef broth and Worcestershire sauce. Thicken the gravy for 1 minute.
6. Add the gravy to the meat and vegetables. Stir in the peas.
7. Preheat the broiler to high. Fill a small casserole dish with the meat mixture.
8. Spoon the potatoes evenly over the meat. Top the potatoes with paprika and broil 6 to 8 inches from the heat until the potatoes are evenly browned.
9. Top casserole dish with chopped parsley and serve.