

Store Hours:

MONDAY-SATURDAY 9:00 A. M. - 8:00 P.M.

SUNDAY 9:00 AM. - 6:00 P.M.

We honor Visa, Master card, Discover card and E.B.T.

221 Highway 165 Placitas, NM 87043 505 . 867. 8661



1701 Second Street SW Albuquerque, New Mexico 87102 505, 842, 0134



OPEN 24 HOURS

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254 US 550 E ~ Bernalillo, New Mexico 87043

BERNALILLO CHEVRON



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Complete affordable auto service and repair



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SUPERMART

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867.3210

Store Hours: Monday - Saturday 8:30 a.m. - 7:00 p.m.

Sunday 10:00 a.m. - 4:00 p.m.

Joe Torres, owner

We accept Visa ,MC, Debit Cards and EBI





195 East Hwy 550 Bernalillo, NM 87004

Hours of operation: 5 AM til 10 PM Monday - Sunday

Amber Martinez, manager

GUANG DONG

CHINESE RESTAURANT

Jim and Yu-Yuan Sue, owners



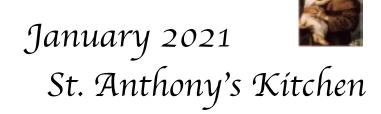
407 # B US Highway 550 West Bemalillo, New Mexico 87004

The Placitas Café

221 Hwy 165 Placitas, New Mexico 87043

John Franklin, Proprietor

505 . 771 . 1700





Newsletter

Editor: T Hall Volume XVII Issue 1 January 2021 Post Office Box 607 Bernalillo New Mexico 87004

Chunky Monkey Banana Baked Oatmeal

Ingredients:

- 3 ripe bananas, mashed
- 2 eggs
- 1 teaspoon vanilla extract
- 1 (15 ounce) can coconut milk
- 2 tablespoons maple syrup
- 2 ½ cups rolled oats
- 2 teaspoons baking powder
- 1 teaspoon cinnamon
- ½ teaspoon salt
- ½ cup shredded coconut, optional
- ½ cup chopped walnuts, optional
- ½ cup chocolate chips, optional

Directions:

Preheat the oven to 350 degrees F. Grease a 9x9 inch pan.

In a large bowl, whisk together the mashed banana, eggs, vanilla, coconut milk and maple syrup until well combined.

Add the dry ingredients to the bowl with the wet ingredients: oats, baking powder, cinnamon and salt. Mix until combined, then fold in shredded coconut, walnuts and chocolate chips.

Pour mixture into prepared pan and smooth top. Bake for 35-45 mins or until the edges are slightly golden brown. Remove from the oven, allow to cool for 10 minutes, then cut into 6-9 slices and serve.



December 2020 SAK Support Team

United Way of Central NM Feed My Sheep Foundation Joe 's Pasta House T & T Supermarket Bernalillo Feed & Fuel Rose's Southwest Papers. Inc. Denny's Restaurant (Bernalillo) Robert Atler (Bernalillo Chevron) Dunkin Donuts / Baskin Robbins Contributions to this ministry Johnny Archibeque Janet Siedlecki Nini Lujan Smith's Food & Drug Angela/Brian Martinez

St. Anthony's Kitchen receives no funding from the parish. The Kitchen will only continue its ministry to the needy with the continued generosity of its

" Support Team "

may be mailed to: ST. ANTHONY'S KITCHEN Post Office Box 607 Bernalillo, New Mexico 87004

To those who donate but choose to remain anonymous,

Thank you



The kitchen is open

as of January 4.

Still Grab-N-Go

Bring a friend!!



New Year's Resolutions

Lose weight by hiding it somewhere you'll never find it. Lower bills by digging a hole to put them in. Read more...turn on the TV close-captioning.