

THE MERC



Store Hours:

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

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

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

221 Highway 165 Placitas, NM 87043
505 . 867 . 4661



SUPERMART

960 Camino del Pueblo
Bernalillo, New Mexico

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 EBT

ROSES TM
Southwest

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



OPEN 24 HOURS

505. 867. 9965

254 US 550 E ~ Bernalillo, New Mexico 87043

BERNALILLO CHEVRON



223 Highway 550 West
Bernalillo, NM 87004
505 867-8160

Robert Adler, owner

Complete affordable auto service and repair



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www.joespastahouse.com



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

廣 867. 2272 东

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



The Placitas Café

221 Hwy 165
Placitas, New Mexico 87043

John Franklin, Proprietor

505 . 771 . 1700



March 2021

St. Anthony's Kitchen



Newsletter

Editor: T Hall Volume XVII Issue 3 March 2021 Post Office Box 607 Bernalillo New Mexico 87004

Irish Soda Bread

Ingredients:

4 cups all-purpose flour
4 tablespoons white sugar
1 teaspoon baking soda
1 tablespoon baking powder
½ teaspoon salt
½ cup margarine, softened
1 cup buttermilk
1 egg
¼ cup butter, melted
¼ cup buttermilk

Directions:

Step 1

Preheat oven to 375 degrees F. Lightly grease a large baking sheet.

Step 2

In a large bowl, mix together flour, sugar, baking soda, baking powder, salt and margarine. Stir in 1 cup of buttermilk and egg. Turn dough out onto a lightly floured surface and knead slightly. Form dough into a round and place on prepared baking sheet. In a small bowl, combine melted butter with 1/4 cup buttermilk; brush loaf with this mixture. Use a sharp knife to cut an 'X' into the top of the loaf.

Step 3

Bake in preheated oven until a toothpick inserted into the center of the loaf comes out clean, 45 to 50 minutes. Check for doneness after 30 minutes. You may continue to brush the loaf with the butter mixture while it bakes.



February 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 Adler/Bernalillo Chevron
Dunkin Donuts/Baskin Robbins
Johnny Archibeque
Nini Lujan
Smith's Food & Drug
Janet Siedlecki
Dr. Seedman

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 “

Contributions to this ministry 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 will close
March 31 for the
season. We will
reopen October 1.



Fun Facts about St. Patrick's Day

The real St. Patrick was born in Britain

The shamrock was considered a sacred plant

Corn beef and cabbage was an American innovation

Wearing green makes you invisible to leprechauns who like to pinch people