

Perspectives

Spring 2017 Volume 32 Number One

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Walk with us, in this issue of “Perspectives,” as we explore the beauty in relationship with Sister Mother Earth.

You will find her, as we did, sustaining the future of organic farming through a past student intern at the organic garden at Villa St. Joseph in La Crosse, Wisconsin. With the influence of Sister Lucy Slinger, “Farmer Beth” is realizing her passion for feeding people with good-for-you food from her very own CSA.

You will find her, as we did, teaching families to plant the sustenance of nutrition and self-sufficiency in a food desert in Apaseo el Alto, Mexico. With the support of UNORCA and Sister Marie Des Jarlais, these people are experiencing “a life changer,” Sister Marie says.

You will find her, as we did, building new landscapes for food, habitat and education at Prairiewoods Franciscan Spirituality Center in Hiawatha, Iowa. With the collaboration of Backyard Abundance and Sister Nancy Hoffman, a “living classroom” is growing.

And you will find her, as we did, sustaining farm-to-table produce and eco-education in Jacoba’s Greenhouse on FSPA farmland at St. Joseph Ridge in La Crosse. With cool-season greenhouse methods and Sister Lucy, fresh greens, vegetables and herbs are flourishing in winter months and student interns are researching best practices to keep them thriving.

You will also find the beauty in relationship of air, water, fire and land, as “Perspectives” did, hanging in Jacoba’s Greenhouse. The four art pieces, seen in the photo (right), were created by Sister Karen Kappell who shares “I had been working with standing sculptures of pyramids and discovered that in an ancient folk tradition, the triangle was used as a basic symbol for expressing all of creation. This led me to create this set. The triangle is also a Christian symbol that expresses the universality and oneness that lies in the Trinity.

“How appropriate,” says Sister Karen, “that the set has found a home that overlooks the greenhouse plants and reminds us of unity of all creation.”



Karen Kappell, FSPA, created the land, air, fire and water pieces featured in Jacoba’s Greenhouse in part by rolling slabs of clay into triangles, cutting them into segments, applying color and firing them in a kiln for various amounts of time to achieve different hues.

Photo courtesy of Marjorie Bazluki

“Perspectives” represents the spirit and values shared by the Franciscan Sisters of Perpetual Adoration.

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Cover photo: Molly Schmitz, a student at Viterbo University and intern at Jacoba’s Greenhouse, tends to the produce that thrived in the middle of a Wisconsin winter.

Sustaining the future of organic farming

Intern grows ecology forward

“The Villa garden and Sister Lucy ignited my love for growing good food!”

This is the perennially ripe and juicy fruit Bethanee Wright, a former Viterbo University student, harvested from her agriculture internship seven years ago in the care for creation that is FSPA farmland at St. Joseph Ridge in La Crosse, Wisconsin. Farmer Beth, as she coins herself to the families she now feeds from Winterfell Acres, LLC, the organic CSA business she owns and operates, learned some of what she knows about turning the soil in the Villa organic garden, cultivating the craft from the hands of Lucy Slinger, FSPA ecological advocate.

Tending and teaching ecology grew from the heart of Francis of Assisi, patron saint thereof, who lived his life in part to be a steward for the heavens and Earth. FSPA has been nurturing the responsibility of inviting others to learn about and experience God’s presence in nature by using its land resources to model sustainability practices and spirituality for others, continuing its perpetual education ministry.

Bethanee recently reached out to Sister Lucy, and “Perspectives” jumped at the opportunity to ask a few questions about how her love and cultivation of food—care for creation—has grown.



Perspectives: What did you do during your time at Viterbo?

Bethanee: I studied as both a freshman and sophomore in psychology and environmental studies with a softball scholarship, and was lucky enough to secure and serve the internship in 2010.

Perspectives: How do you describe your experience in the FSPA organic garden?

Bethanee: In the Winterfell Acres newsletter I tell that part of my story like this: “I landed an internship on a whim at a two-acre farmette at a retirement home for Franciscan Sisters near La Crosse. I decided to stay there the summer after my first year of college to farm with a radical Franciscan Sister who has, among others, a degree in plant pathology. I learned so much: mostly how to weed effectively but also how to care for young fruit trees, dig carrots, braid garlic, discard blighted tomato plants and conduct various soil-quality testing techniques. Simply, I was in love with it all. But at that point, I never thought about farming to make a living—we were just growing food for the retired sisters to offset grocery costs.”

Perspectives: What was it like to work with Sister Lucy?

Bethanee: Sister Lucy taught me how to work hard. She was always busy in the garden getting something done. I really am glad I learned that ethic from her because I practice it every day on my own farm.

Perspectives: What have you been up to since then?

Bethanee: I transferred to University of Wisconsin to pursue sustainable agriculture graduating two years later. I also interned on CSA farms and served in management for a large grower who had 250 members.

In 2014 I started Winterfell Acres with 20 shares and aim to serve 100 families this year. We’ve just begun building our farmstead (including planting a two-acre orchard and constructing a house), and I was recently awarded a National Resources Conservation Service hoop house grant. I didn’t expect to receive it the first year I applied so I’m really excited. It’s a game changer for me!



Bethanee Wright (pictured with her husband) and fruits of her labor.

Photos courtesy of Bethanee Wright

Perspectives: You began living a life of sustainable agriculture by providing for the Franciscan Sisters seven years ago, and have been feeding hundreds more ever since. What role do you think education serves in the future of organic farming? Healthy lifestyles and ecological advocacy?

Bethanee: Education is the core tenet of sustainable agriculture and sustainable living. Every year, I work hard to teach my CSA families what it means to truly “eat with the seasons” and how to cook with produce picked at the peak of ripeness.

And education for future growers is paramount. It’s what got me started growing good food for my community. If Sister Lucy hadn’t taken the time to teach me that summer, I’m not sure I would have ever realized ‘this is my passion and I have to follow it.’ ■

To learn more about Farmer Beth and her CSA farm, visit www.winterfellacres.com.



Sustaining Apaseo el Alto

Out of desolation, a garden can grow

In Apaseo el Alto, Guanajuato, Mexico, desert-like conditions nourish nothing, however malnutrition and diabetes—from lack of fresh, healthy food—flourish. Crusted soil propagates zero income and no sustenance—assistance of any kind—is provided by the government. Financial sustainability by one’s own hands is out of reach for lack of employment opportunities yet gangs—encouraging young people to live off as little responsibility as possible—abound.

But if out of this desolate environment a garden can grow, “it would simply be,” says Marie Des Jarlais, FSPA, “a life changer.”

Such transformation can truly be planted, nurtured, harvested and provided. Sister Marie sponsors an FSPA ministry grant geared to help provide the tools of healthy being—family gardens—to the people in Guanajuato. Four have been created, cultivated and nourished families there. “No other organic gardens exist in Guanajuato!” says Sister Marie. And with the purchase of more seeds, supplies, irrigation equipment and a stipend for a local agriculture technician, 12 more are hoped to be established. Optimism is also rising for hot houses, she says. “The temperatures do drop low enough here for plants and crops to freeze.”

Sister Marie works with Eusebio Hernandez Rojas to make these gardens grow. Eusebio manages the program through the National Union of Regional Autonomous Campesino Organizations, UNORCA, and has the assistance of three others (including an agriculture development engineer from the University of Guanajuato who received a scholarship through GATE Charitable Giving). “When I arrived here in 1971, I found a poor city with no industry. The majority of inhabitants did subsistence farm work.” Yet “times have changed.” With the modernization of the transportation system people go to work in the city. “Many youth have gone to the U.S. looking for jobs ... send money to their families ... but this has caused division in rural communities. Families who receive dollars are doing well. Those who don’t are not. The old way of life has changed. The countryside has been abandoned because farming does not pay, and there is no help from the government.

“It is in this situation that I have dedicated myself to aid the family economy: providing orientation for farm families looking for resources. People can have a small house, small patio, animals like ducks, chickens and geese and,” with the support of FSPA, “economic and technical resources for the installation and development of family gardens.

“The neo-liberal idea of the free market now sown in the minds of the farmers is ‘Buy, buy and buy more’ and produce nothing.” Just the mere thought of the necessity of self-sustainability doesn’t exist. “We have an economic crisis, which above all in the countryside has made the poor even poorer.

“The majority of a poor family’s daily diet consists of corn tortillas, beans, soup made of broth and pasta, and soft drinks. Perhaps once a week they have meat, milk and a little fruit and vegetables. Eggs are eaten once or twice a week.”

Little protein.
Barely balanced.

But from these four gardens more than 50 people benefit. “This is just the physical output. We also hope for wider social influence through our example. This would be very important in the communities. There has been an increase in requests by people to join.

“The project has become a possibility for these people to put into practice and to achieve—through their own work—

their own food, but also the strengthening of one’s own family as they work together.

“For me, Eusebio, I now know a little more about FSPA’s ministry work. Your help with the project means to me that I am responsible to make this a viable opportunity worthy of your support.

“And also,” he says, “to give hope.” ■



Eusebio, wearing the hat, works with a family in one of the gardens, and a boy shows off fresh-picked radish.

Photos courtesy of Eusebio Hernandez Rojas



Sustaining ecological abundance

Fresh ecospirituality for thought at Prairiewoods

“Prairiewoods was founded with the belief,” begins Nancy Hoffman, FSPA, “that integral ecology and connection with the earth are spiritual necessities.”

And they continue to be the sustaining seeds of ecospirituality at the FSPA-sponsored Prairiewoods Franciscan Spirituality Center in Hiawatha, Iowa, that Sister Nancy has sown herself; first as one of its founding members, and now as coordinator of outdoor land care. Together with Prairiewoods’ Ecospirituality Coordinator Emelia Sautter, Sister Nancy is planting renewed spirituality and ecology with the Backyard Abundance Design Project.

Backyard Abundance is an organization “that teaches ecological skills to enable the creation of beautiful, resilient communities and landscapes that model healthy ecosystems,” Sister Nancy and Emy explain. “Through research, education, demonstration and collaboration,” the nonprofit helps to “cultivate regenerative landscapes that grow food, improve water and soil quality, and provide habitat.” The project serves (literally and figuratively) as food for thought, says Sister Nancy, “in blending the tenets of permaculture design with the cosmic, spiritual principles of interiority, diversity and communion through land care design and practices.”

These fresh elements will build upon and strengthen the spiritual and physical care for community and creation Prairiewoods has always imparted. To enrich the existing landscape that currently features prairie and forest, an orchard and trail system, vegetable and healing gardens, The Garden of Eat’n Project (as they call it) will grow:

Education. “Prairiewoods will be a living classroom, helping staff and visitors understand how humans can live in harmony with nature to create landscapes that help meet learning, nutritional and spiritual needs while improving environmental and social health.” A student intern from a local college is also involved with implementation and education.

Food. “The landscape will yield a variety of desired fruits, vegetables and herbs. Harvesting ease will be considered and incorporated.” Visitors can graze on currants or bush cherries; enjoy oregano. To make edibles more attractive and educational and require less maintenance, visitors and volunteers will be invited to participate in land care and harvest activities.

Function and beauty. “The space will feel like a cohesive and flowing whole, engaging all senses and inviting visitors to play, harvest and linger.”

Habitat emulation. “The landscape will emulate the patterns, processes, principles and properties of one or more healthy habitats like forests, woodlands, thickets, prairie and meadows.”



Sister Nancy and Emy are tending to a new ecological program at the spirituality center.

Photo courtesy of Prairiewoods

Environmental benefits and lower maintenance. “The use of existing onsite resources and energy (recreation, food harvesting, leaf litter, rain water, sunlight, wind, animals and insects) will be maximized to reroute energy and waste products, enabling the landscape to better care for itself rather than requiring constant oversight. Mulching, erosion control and fertilizing will be lessened through the use of durable, strategically-placed plants. The role of existing vegetation will be assessed to understand how it contributes to decreasing maintenance.”

Self-empowerment. “Staff will gain the knowledge and experience from the project to design and establish future gardens more independently.”

And with such verdant, vibrant ecology and spirituality Backyard Abundance is flourishing from the project too. “A permaculture landscape is a natural fit for the center’s goals and values, and the staff has been truly amazing—among the most like-minded organizations we’ve had the pleasure to work with,” says Jen Kardos, one of the organization’s directors. “We have grown in our own spiritual path.” ■

Prairiewoods is offering a variety of educational and hands-on learning classes in its “Joyful Gardening” project series. To learn more visit:

<https://pm.retreatportal.com/calendar/events.aspx>.

2017 Ju

Diamond
80
years

Sisters Drusilla Trussoni, Marie Weller



Diamond
75
years

Sisters Lydia Wendl, Praxedes Wertalka



Diamond
70
years

Sisters Marguerite Bruening, Joselda Hageman, Rita Heires



Sisters Helen Keating, Bernice Newton, Mary James Ramaekers, Patricia Sheridan



Bibliarians

Diamond
60
years

Sisters Marianna Ableidinger, Joyce Blum, Cecilia Corcoran



Sisters Delores Claire DuCharme, Maria Friedman, Arlene Melder, Mary Louise Mutch



Sisters Eudora Navarre, Nina Shephard, Charlene Smith, Laurette Sprosty



Sisters Jeanne Storms, Donna Mae Venteicher, Joan Weisenbeck, Therese Wolf



Golden
50
years

Sisters Romana Klaubauf, Esther Leis



Affiliates

Silver
25
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My Perspective

Sister Lucy invites us into Jacoba's Greenhouse

With nutrient rich, composted soil under her fingernails and dirt on her knees Lucy Slinger, FSPA ecological advocate, has tended to the bounties of the community's farmland on St. Joseph Ridge in La Crosse, Wisconsin, since 2007. Produce harvested from early spring to late fall has proliferated annually from less than one ton then to more than four in 2016.

Several years ago, the notion of adding a straw bale greenhouse to the organic garden was offered as food for thought. Initially pursued the project didn't come to fruition, yet for Sister Lucy "the idea just wouldn't go away." And so in 2014, with the support of the Ecospirituality Committee, FSPA leadership and facilities director, Whole Trees Architecture & Structures and her diligence, the net zero water and energy greenhouse—solely rain and solar sourced—came to life.



Jacoba's Greenhouse gives lush greens in the cold, white Wisconsin winter.

Photo courtesy of Lucy Slinger, FSPA

Clay excavated from the foundation formed bricks for walls. LED lighting and low-energy consuming fans power the underground heat venting system. Rehabbed windows were installed low for natural ventilation. Raised beds and whole-tree support structures are constructed of moisture and rot-resistant, locally-sourced Black Locust trees. The building, 50 feet by 24 feet, is "oriented around our specific location in the Northern Hemisphere, maximizing solar exposure during winter months and minimizing it in the summer," explains Sister Lucy. Volunteers, sisters, affiliates and Viterbo University students helped augment

setup and construction. All inclusive, construction began in November 2015 and concluded with a blessing as Jacoba's Greenhouse one year later.

Jacoba's Greenhouse was cultivated to model ecological sustainability opportunities to others; designed to function as an educational facility. It will be rich in internships for Viterbo students and volunteer opportunities all year-round. "And I hope our hermitage guests, sisters, affiliates and volunteers are beckoned inside to its warmth and healthful green life," she expresses, "especially on those dreary, cold Midwest winter days.

"We are indeed blessed with God's grace—grateful to have this facility and to use it to carry out the FSPA ministry of care for creation," says Sister Lucy.

So how have Jacoba's Greenhouse, farm-to-table produce and eco-education grown since then? From her perspective, Sister Lucy gives us an update:

Spinach, lettuce, radishes, broccoli rabb, broccoli, tomatoes, summer squash, beets, kale, kohlrabi, cucumbers, celery, parsley, oregano and other herbs (along with ever-bearing strawberries and pea pods) are thriving. Transplanting for the upcoming garden season has begun.

Most of what we're growing is considered cool season crops so it is far more economical to simply use cool season greenhouse methods. The underground heating system is keeping the soil beds at 50 degrees or above, providing excellent growing environments. Even when we've had more than 14 days without sun, the earth block walls and other features are keeping the temperatures above 45 degrees day and night. The heater has only come on once—for three minutes—all winter long.

We will continue to experiment with what works best, doing a series of plantings to enhance ongoing production across the months and allowing some of the vegetables to actually go to seed for harvesting before we clean out the greenhouse in July.

This year, our Viterbo interns have already conducted research that includes the best-practice greenhouse radish varieties (we like French Breakfast or Cherry Belle) and desired seeding volume for companion plants (like lettuce, radishes, kohlrabi, spinach and carrots) that Eliot Coleman, the guru of cool climate greenhouses, suggests be used. Interns will continue to research best practices for the greenhouse. Everyone involved continues to grow in knowledge as the produce thrives. ■

Spirit of Ministry

Sustaining service, sustenance in Cuba

By Dee Paqué, affiliate

It seems I always travel outside of the United States and come back to report how blessed I am to have been born here. This time was no different. My service trip to Cuba was not only a reminder of what I have, but also of how fortunate I am to be able to travel to such places and learn the culture of new people—always a criteria for myself and my two travel buddies.

My companions Jeanne, Bev and I spent our first 12 days in Cuba in Sancti Spiritus, a very nice, clean, safe city of more than 100,000 people. Dogs roam freely and taxis are horse-drawn carriages. Streets are mostly maintained and clean. Beautiful old cars are everywhere.



Dee and friend gardening in Cuba.

Photos courtesy of Dee Paqué

During that time we worked in an organic community garden with

retired Cuban people, struggling to understand their language (shame on me for not bringing a Spanish dictionary) and, at the same time, appreciating the universality of kindness and camaraderie. The garden is immaculate and those who tend to it are extremely proud. Each morning people come by and purchase fresh vegetables, mostly chives and lettuce. The income helps maintain the garden and pay the workers. Elsa, the wife of the supervisor, invited us over for espresso several times. We became endeared to her (and the growers, mostly elderly Cuban men) as she was so kind and animated. Our leaving was a sad experience.



"I rode in a '54 Cadillac convertible on my last night in Cuba," says Dee.

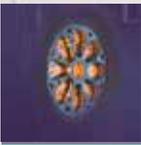
One of the most rewarding parts of this trip was meeting each night with medical students from the University of Havana to converse in English and help them improve their conversational skills. With much enthusiasm they wanted to know about America and our culture. Many have family members living in the U.S. and although they've heard mostly negative news about the current political environment, I got the feeling they would come here and practice if they could. In

speaking of Fidel Castro, they shared mixed feelings about his good and not-so-good deeds. Considering the positive things he accomplished, many Cubans were deeply affected by his passing.

I found myself thinking about Castro's statement at the 1992 Earth Summit: "Tomorrow will be too late." Cuba began living this perspective through self-sustainability after the U.S. trade embargo was forced upon them in the early 1960s. The economic and environmental savings that began then can now be seen everywhere. The garden is organic, light bulbs are energy efficient, people ride bicycles, old cars are maintained with parts innovated by their owners, horse-drawn carts replace gas consuming vehicles, and the people know of no other way of living—thus, appear to be very happy and content.

The last two days of our trip were spent in Havana—a place that looks like a war-torn country just now trying to wake up. Outside the posh hotels in which foreign tourists stay everything, in stark contrast, is dilapidated and dirty. I couldn't help but wonder what the next few years will bring. Surely Cuba's sustainability is to be appreciated and their simplistic way of living admired, but perhaps only for a short time.

I cannot come away from service trips like this one without an overwhelming sense of gratefulness. I know many people in our country are upset and worried about where we are heading. Yet the U.S., compared most certainly to Havana, is still a great place to live. ■



In Memoriam

Rejoice, you who are alive in Christ

Sister Mae Kaiser (Mary Frances)
June 19, 1927-January 23, 2017

Sister Mae was born in Stratford, Wisconsin, and baptized with the name Mary Frances.

Sister Mae ministered to her sisters in the FSPA community for 20 years as a homemaker in convent homes in Dodgeville, Superior, Lima and La Crosse, Wisconsin, and Lansing, Iowa. She served two years (1960-1962) as a housekeeper at Viterbo College (now known as Viterbo University) and four years (1962-1966) at St. Angela Academy in Carroll, Iowa.

Sister Mae was employed in dietary services at hospitals in Idaho Falls and Arco, Idaho (1957-1960) and St. Francis Medical Center (now known as Mayo Clinic Health System-Franciscan Healthcare), La Crosse (1971-1979). In 1979, she was appointed director of housekeeping at St. Rose Convent, a position she held until she retired in 1998. Sister Mae moved to Villa St. Joseph in 2014.



Sister Marie Leon LaCroix
March 21, 1918 - March 20, 2017

Sister Marie Leon was born in Spokane, Washington, and baptized with the name Margaret Mary.

Sister Marie Leon taught in elementary schools for five years in Wisconsin before earning a degree in home economics from UW-Stout and teaching for 11 years at the high schools in Carroll and Muscatine, Iowa, Spokane, Washington, and Superior, Ashland and La Crosse (Aquinas High School), Wisconsin. She continued her education in theatre at St. Louis University, Missouri, the University of Iowa, Iowa City, and Seattle University. In 1955, Sister Marie Leon started the theatre department at Viterbo College and was director, costume designer and maker, and associate professor until her retirement in 1994.

Sister Marie Leon played a very prominent role in the design of Viterbo's Fine Arts Center. After retirement, she continued to volunteer at Viterbo, especially in making costumes. Sister Marie Leon made St. Rose Convent her home in 2002 and moved to Villa St. Joseph in 2012.



Read the complete FSPA obituaries under News/Events at www.fspa.org.

Addenda

Catholic Sisters: "Get in the Habit" of Kindness

The Catholic Sisters of the Upper Mississippi River Valley, including FSPA, launched a campaign to encourage people to be kind toward one another. The message – "Kindness: Get in the Habit" – was created to counter the continued divisiveness seen throughout the country. It was shared on billboards, in movie theater ads, through social media posts and in Catholic school classrooms during National Catholic Sisters Week in March.

The Kindness campaign was inspired by our Christian call to treat one another as we would hope to be treated. It's both a response to the incivility that continues to permeate talk shows and social media, and a call to Gospel values such as caring for the poor.



The sisters note that "simple acts of kindness can change the world, one person at a time. We've never needed it more than we do right now." ■

Furthering your spirituality

Franciscan Spirituality Center, La Crosse, Wisconsin:

Associate director and dedicated golfer, Steve Spilde will lead “The Spirit of Golf: A Retreat for Men and Women” June 9 and 10, 2017, to explore the life lessons to be learned from this beautiful and frustrating game. This retreat includes 18 holes of golf, and all skill levels are welcome. In addition to golfing, we’ll have time for both personal reflection and group discussions that link golf and spirituality. Enjoy an evening social, good food and great conversation! Registration details at www.FSCenter.org or 608-791-5295.

Marywood Franciscan Spirituality Center, Arbor Vitae, Wisconsin:

With inspiration from recently published book “Paint Yourself Calm” this program, “Vacation With a Purpose: Creative Mindfulness Through Watercolor,” will guide you in ways that can add calmness to your life. No painting experience necessary. Join Karen Kappell, FSPA, July 9 to 14, 2017, to experience meditative and calming watercolor painting in the serene beauty of Marywood on the shore of Trout Lake. All materials provided including a copy of the book. Register by June 19. Learn more at www.marywoodsc.org or 715-385-3750. Space also available for private or directed retreats and winter sabbaticals.

Prairiewoods Franciscan Spirituality Center, Hiawatha, Iowa:

“Cosmic Symphony of Love Unfolding Retreat,” led by Maureen Wild, SC, with the musical support of Joyce Rouse, is a contemplative retreat related to our journey in the universe. It opens us to our cosmic scriptures, akin to a symphony still being written. The emergence and story of love is an integral theme on the journey. We experience a 2,000-year allurements to the Christ love song, and in a particular way as it evolves in the hearts of saints and mystics, ancestors and us. We walk in this long legacy of love unfolding within and among us through the deep time story of our universe—a Genesis story of love: Cosmogogenesis. Conferences, prayer and music serve to celebrate this gift. Join us June 26 to July 1. More information is available at www.Prairiewoods.org or 319-395-6700.

The Christine Center, Willard, Wisconsin:

Join us for “Solitude and Silence Retreat Days,” August 18 to 24, with spiritual guides Father Tom Borkowski and Wheaton Franciscan Sister Marge Zulaski. This retreat is an opportunity to discover how being with yourself in days of solitude and silence can awaken a deepening connection to your soul. Retreat days also offer group silent meditations, Eucharistic liturgy, the wonders of nature and walking trails in the woods. Registration details at www.christinecenter.org.

Discerning women invited to Come and See:

FSPA offers personalized Come and See and community living experiences for women interested in religious life. The experiences are arranged to accommodate the discerners’ schedule and the time includes prayer, service, fun and the opportunity to learn more about community life. Interested women are invited to contact Amy Taylor, FSPA, at membership@fspa.org or 888-683-3772.

Mary of the Angles Chapel Tours and Mass, St. Rose Convent, La Crosse, Wisconsin:

We invite you to tour Mary of the Angles Chapel and join us for Mass. Tours are available Monday through Saturday from 9 to 10:45 a.m. and 1 to 3 p.m. (excluding holidays). Sunday Mass is 9 a.m. For more information, visit www.fspa.org.



Franciscan Sisters
of Perpetual Adoration

Communications Office
912 Market St.
La Crosse WI 54601-4782



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www.fspa.org/showmeasign

Reuniting in friendship: sisters reconnect with past ministries

Teachers. Principals. Parish staff. Since 1849, FSPA have served in a variety of ministries. As schools and parishes gather to celebrate milestones, FSPA look forward to reconnecting.

The FSPA Development Office connects you with FSPA who served in your school or parish—or any ministry! They make arrangements, when possible, for the sister to travel to celebrate with you, whether it be a 25-year class reunion, all-school reunion or parish celebration.

To invite an FSPA presence at your event, contact Madalene Buelow, mbuelow@fspa.org or 608-791-5282.



Michon Desmond, FSPA, reconnects with former staff and students during the Cathedral School all-alumni reunion held last summer in Superior, Wisconsin. Sister Michon ministered at the school from 1968 to 1981.