

Staying Connected

Volume 22 - Issue 9

March 11, 2026

Sisters of St. Francis
of Mary Immaculate

Big Discoveries in the Archives!

By Elizabeth Piskorski, Archivist

This month has been very exciting in the Joliet Franciscan Archives!

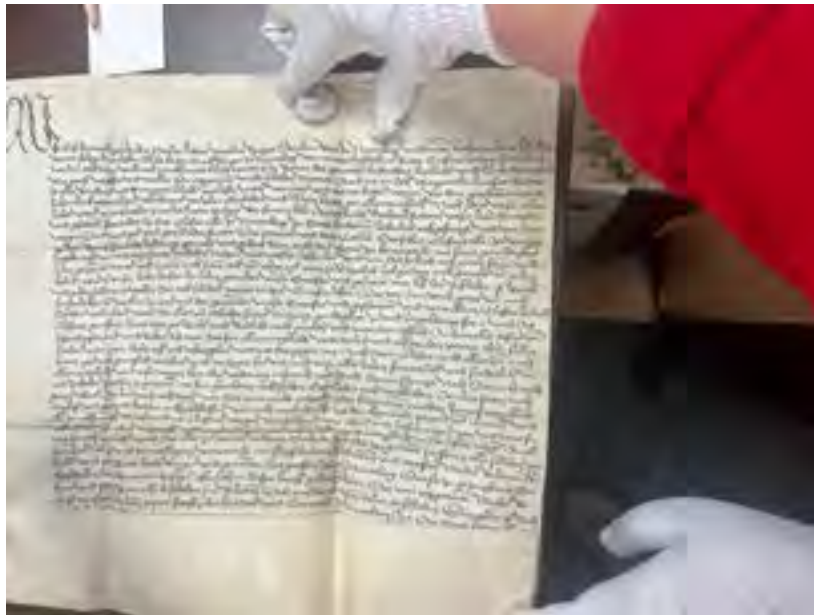
One of my goals has been transferring sister files to Hollinger boxes (special archival boxes for document storage). In this process, I discovered that one sister had a very old document in her belongings. The document was from 1502. How did a document from 1502 get to the Joliet Franciscan Archives?

The paper that was with the document said a relative of the sister brought it to her when it was found in ruins in Germany during World War II. Some holes have been poked in this story, so we might not ever know for sure, but we do know several things about the document based upon translations provided by Josef Engelke, a contact of Sister Caritas of the

Franciscan Sisters of Christian Charity. Veronica Buchanan of the Franciscan Central Archive also assisted in obtaining the original location of the document. We did this by scanning the text and running it through Google translate and reading through Josef Engelke's translation.

This document is about the inheritance after the death of a wealthy couple and details the

finances of a Sister Barbara, one of the couple's children. This document belonged to St. Catherine's Monastery in Nuremberg (whose records are held by the Nuremberg City Archives) and likely went missing during the war, when documents held at



St. Catherine's were relocated for their safety. It is not every day that one encounters such an old document that has been so well-preserved.

The reason it is so well-preserved today is that it was in the care of the Nuremberg City Archives. Because of the provenance of this piece and its age, it is only right that it be returned to them. Currently, I am in the process of facilitating that return.

Other discoveries in the archives include some 16mm films that are currently in a state of decay. I have recently digitized these films so that they can be viewed far into the future. Furthermore, I am currently in the process of watching VHS films in the collection to determine how playable they are. It is certainly exciting to see the faces of so many sisters I have only encountered through photographs and writings so far.

After all this, I am sure you can agree that there is never a boring day here in the archives, and I am so grateful to get to experience all this excitement!

Warmly,
Elizabeth



Original 1502 inheritance document
with seals.



16 MM film discovered in JFC Archives



Another interesting document
referencing a lost scroll from
1344!

One Heart Project Results 2026



A big thank you to all those who participated in the One Heart Project this past Valentine's Day giving a joint gift to three particular worthy services in our name.

Donations Collected:

Guardian Angel Community Services	\$1135
Illinois Coalition for Immigrant and Refugee Rights	\$1905
Bethany House of Hospitality	\$945
Total	\$3985

Message from LSAP

Goals 1, 4 Subcommittee

Consider asking your parish to subscribe through Catholic Climate Covenant/Creation Care Bulletin.



REMINDER!

Sharing Cultures

March 25

6 PM

Email:

sarah.enz@sbcglobal.net

to register & get the Zoom Link

Creation Care Corner



"Citizens need to take an active role in political decision-making at national, regional and local levels... Only then will it be possible to mitigate the damage done to the environment."
-Pope Leo XIV

Join groups to accelerate creation care progress.

At a recent conference, Pope Leo urged Catholics to take action to address the ecological crisis to protect the poor and future generations. He also celebrated the 10th anniversary of Pope Francis' encyclical letter *Laudato Si'*, which itself was a compelling call to care for our common home, the Earth, God's great gift to us. Joining groups that are advocating for creation care can dramatically accelerate progress and amplify your voice. Consider getting involved in your parish Creation Care Team or Green team, local civic organizations, or state or national advocacy groups. You'll get innovative ideas on how to make a difference. You could also consider investigating and joining groups like the Catholic Climate Covenant, Creation Justice Ministries, or the *Laudato Si'* Movement. There's power in numbers! You can make a difference!

Trip to Bayfield, Wisconsin, for Sr. Grace Ann's Ojibwe Service and Burial



Following Grace Ann's Mass of Christian Burial at St. Patrick's residence, several sisters made the long trip to Bayfield for her burial: Sisters Jeanne Bessette, Sue Bruno, Rosemary Huzl, Peggy Quinn, René Simonelic and Phyllis Wilhelm. While there, they encountered 48 hours of snow and could only leave on Friday after chipping out of thick layers of ice.





Dr. Jim Pete led the wake services with traditions from the Chippewa nation. He offered a history of their customs and used the ancient Ojibwe language when he could. David Curran, Sr. Grace Ann's cousin, assisted.



Sisters Jeanne and Phyllis took part in the wake services at the reservation round house, the cultural Museum in Red Cliff. Jeanne did the smudging with the eagle's feather and the sage. This is considered a blessing, purification and spiritual protection. Phyllis gathered tobacco from each participant to send with Sr. Grace on her journey home.



Sr. Grace Ann was buried next to her mother, Charlotte Cadotte Rabideau, in the family cemetery plot in Bayfield following mass at Holy Family Church, where Grace Ann had been baptized.

Franciscan Human Trafficking Joint Committee



Submitted by Therese Griffin, Associate

Reclaiming Voices Survivor Art Show

is Coming Up! Great support for Survivors of Sexual Abuse & Exploitation

Our 8th annual Reclaiming Voices Survivor Art Show will take place in the **Sycamore Room at the Morton Arboretum in Lisle** on April 26 from 10 a.m.-4 p.m.

Survivors Need Your Love & Support

Each year, this powerful exhibit amplifies the voices of survivors, showcasing their journeys of trauma and healing through paintings, poetry, photography, dance, and mixed media. We look forward to your participation and presence at this unforgettable event.



New Partnership in Higher Ed

University of St. Francis signed an agreement with Joliet Junior College to make transferring to USF more seamless than ever before. The initiative is called Bridging Forward. Pictured are presidents Clyne Namuo and Ryan C. Hendrickson. Several people attending the ceremony had studied at both schools, including Sr. Jeanne Bessette.



NATIONAL SLOPPY JOE DAY

No matter how you make this hot sandwich, on March 18th, celebrate National Sloppy Joe Day.

The Sloppy Joe is one of America's all-time favorite hot sandwiches. Its base ingredient is often ground beef. However, others use turkey and buffalo, too. The other elements give it its flavor, though. Onions, tomato sauce, brown sugar, cola or maple syrup to sweeten it and seasonings to spice it - and of course, any secret ingredient families may add over the years. All of it is served up on a hamburger bun or roll. And is it ever sloppy! Be sure to grab more than one napkin!

Who Created The Sloppy Joe? Meet Joe

There are different claims to the origin of the Sloppy Joe. In Havana, Cuba, in the 1930s, there was a genuine bartender who gained popularity with vacationers who went by the name of Sloppy Joe. He earned his name for his less than enthusiastic way of cleaning the bar. He was, however, an attentive bartender, and the bar was a hot spot for the jet set.

However, no mention is found in papers from the era of a hot sandwich on the menu matching the description of a Sloppy Joe, and the man of the same name retired to Spain in 1933.

Town Hall Deli

Reader Steven Hirsch wrote to National Day Calendar and informed us that Town Hall Deli in Maplewood, New Jersey has a direct connection to Sloppy Joe of Havana fame. It opened in 1927,

and during the 1930s, Maplewood's Mayor Sweeney traveled to Havana, where he met the bartender named Sloppy Joe and was served a delicious sandwich. The mayor came back to New Jersey and with a well-developed taste for Joe's sandwich. The mayor enjoyed it so much he asked one of Town Hall Deli's proprietors, Fred Heinz, to replicate it. According to the website, "It was made with coleslaw, ham, cow tongue, swiss cheese, with lots of dressing and was served on thin rye bread. Hence, the origin of the Sloppy Joe sandwich and how Town Hall Deli of South Orange became The Birthplace of the Sloppy Joe!"

Then in 1934...

At the Ye Olde Tavern Inn, in Sioux City, Iowa, Abraham and Bertha laid claim to the Sloppy Joe when they added a loose meat sandwich on their menu in 1934.

Whoever brought the Sloppy Joe to the world, Hunt's made it more convenient in 1969. They put it in a can and called it Manwich.

Today many families have their secret recipes that make their Sloppy Joe's special. Whether it's an unusual spice, a novel ingredient for sweetening or a homemade tomato sauce, a Sloppy Joe lends itself to originality and personality. A new flavor is just around the corner. In the south, you might come across a barbecue flavor while in the north, Sloppy Joe might be a little sweeter. Whatever your flavor, it is undoubtedly an all-American food holiday!

See recipe on last page!

Recipe Corner:

Sloppy Joes

Ingredients:

2 Tbsp. butter, plus more for buttering rolls

2 1/2 lb. ground beef

1/2 large onion, diced

1 large green bell pepper, diced

5 garlic cloves, minced

1 1/2 cups ketchup

2 Tbsp. brown sugar

2 tsp. chili powder, plus more to taste

1 tsp. dry mustard

1/2 tsp. red pepper flakes, plus more to taste

1 cup water

Directions

1. In a large skillet or Dutch oven, melt the butter over medium high heat. Add the ground beef and cook until brown. Drain most of the fat and discard.
2. Add the onion, green bell pepper, and garlic. Cook for a few minutes, or until the vegetables begin soften.
3. Add the ketchup, brown sugar, chili powder, dry mustard, red pepper flakes, and water. Stir to combine and simmer for 15 minutes, adding salt and pepper to taste. Also add the tomato paste, Worcestershire, and Tabasco, if desired. Taste and adjust the seasonings as needed.
4. Spread rolls with butter and brown on a griddle or skillet. Spoon the meat mixture over the rolls, topping with a slice of cheese if it makes your skirt fly up. Serve hot with kettle cooked chips!



FACEBOOK PRAYER AUTHORS

March	Sr. Karen Berry
April	LSAP Sub-committee Goals 1,4
May	Sr. Rosemary Huzl

Volunteers needed for the rest of 2026 to be Facebook Prayer Authors!

Contact Karen Garifo if you are willing to volunteer. Thank you!

kgarifo@jolietfranciscans.org

Staying Connected

Published by:

Sisters of St. Francis
of Mary Immaculate

1433 Essington Road
Joliet, IL 60435-2873
Phone: 815-725-8735
www.jolietfranciscans.org

Staying Connected is prepared by Renee Cipriani.

Printing deadline for each issue is one week before the issue date.

The next issue of *Staying Connected* will be April 9, 2026.

If you would like to submit an item for *Staying Connected*, or if something you have requested to be published is inadvertently omitted, please e-mail

Sister René Simonelic at rsimonelic@jolietfranciscans.org or Renée Cipriani at rcipriani@jolietfranciscans.org