

Volume 1
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Knight News

Father John Cosmic Council #291



CHARITY - UNITY - FRATERNITY - PATRIOTISM

MARCH RECAP

DINNER RECAP: VENISON STEW AND JERKED PORK RIBLETS

To close out the winter season, Bucky provided venison stew and jerked pork riblets for Knights to enjoy. Alongside the main dish: Deacon Garry Stevens provided mashed potatoes and jalapeno poppers dip, Steve Szalach provided bread, and Jim Gratch provided Apple Salad. Safe to say no one left home hungry and it was a great evening of food, conversation, and fraternity. A special thank you to all who contributed dishes and helped with setup and cleanup.

STATIONS OF THE CROSS

During the season of Lent, Knights participated in the Stations of the Cross. Members assisted by bearing the cross and candles, as well as reading each station. This meaningful devotion provided an opportunity for reflection, prayer, and spiritual growth throughout the Lenten season. Thank you to all who took part and helped make this observance reverent and memorable. Opportunities like this continue to strengthen our commitment to faith, fraternity, and service as we prepare for the Easter season.

CHICKEN AND BISCUIT DINNER

On March 15th, Knights Bucky and Kenny led the council in hosting a successful chicken and biscuit dinner. The council sold 79 dinners, with preparation taking place over three days. Michele Buckingham prepared homemade biscuits on the Friday prior to the event. On Saturday, Knights Tom, Joe, Bucky, Kenny, Jim Cassoni, and Bob shredded the chicken. On Sunday, Knights Tom, Joe, Bucky, Kenny, Jim C., Bob, Brodie, Jacob, Bill, and John assembled the meals. Thank you to everyone who worked hard to make this event a success!



WHAT IT MEANS TO BE A KNIGHT

This Lenten season, as we enter a time of reflection and spiritual growth, many of us are reminded that being a Knight of Columbus is more than membership, it is a way of life rooted in faith, fraternity, and service. To better understand this, We asked several Knights to share a short reflection on what being a Knight means to them. Steve Szalach: "Give my time to the church and community. Finding such brotherhood as well has warmed my heart. Glad and proud to be a knight."

Jacob Buskey: "Practicing my faith in action, while building fraternal relationships with like-minded Catholic men."

Joe Margrey: "Being a better man, better father, and better Catholic. For me it also means being charitable."

Todd Norrgard: "Having the freedom to practice my faith with and enjoy the fellowship of men who share the same faith and values."



Officers**Chaplain***Fr. Todd Thibault***Grand Knight***Tom Wojcikowski***Deputy Grand Knight***Ray Bodle**(315) 405-2909***Chancellor***Deacon Richard Staab***Recorder***Mike Sligar***Financial Secretary***Jim Gratch***Treasurer***Steve Szalach***Lecturer***Darren Bracy***Advocate***Jim Cassoni III***Warden***Kenny Paragon***Inside Guard***John Jones***Outside Guard***Robert LaPlatney***Trustees****Third***Joe Margray***Second***Deacon Garry Stevens***First***Todd Norrgard*

Have a top and want
the KofC logo added?
Contact DGK Ray
Bodle for details.

Check out our [facebook](#)
page and [homepage](#)!

Knightly Giggles

Why don't Knights
ever get lost?
*Because they always
follow the right path...
and occasionally the
parish bulletin.*

APRIL UPDATES**A Note from the Grand Knight***Tom Wojcikowski*

Brothers, as we come off of our Lenten season, I want to thank each of you for all that you did during the last couple of months. To say the Knights of Columbus were busy is an understatement. But that is what we are all about. We step up when needed and that was seen throughout the season. I saw Knights from our Council serve on the altar, make soup for Fridays, cook fish on Ash Wednesday, carry the Cross on Good Friday through Carthage, and pray with each other on Friday evenings. I was happy to see many of us support the IHC Mystery Players on March 29th and again on Good Friday when the youth of our Parishes lead Stations of the Cross. The youth did an amazing job that night.

As I look at all that we do for our Parishes and our communities it makes me proud to be a Knight of Columbus.

It's great work that we do.

Vivat Jesus

Tom

Behind the Armor*Jim Gratch*

This month we highlight one of our dedicated brother Knights, whose journey into the Knights of Columbus began when he was invited to join by Brother Frank Skvorak. After thoughtful consideration, he joined the Order and, with encouragement, progressed through the degrees. As Financial Secretary and Past Grand Knight, he plays an active role in council life by sharing his knowledge of finances and leading various committees. The guiding principles of Charity, Unity, and Fraternity have continued to inspire his growth and commitment as a Knight.

Outside of council activities, he is a retired pharmacist who enjoys singing, playing guitar, and walking. He currently serves as a Guitar4Vets volunteer instructor, as well as a squadron and county chaplain for the Sons of the American Legion, and is a member of the St. James Choir. He also values spending time with his wife, Jill, and their five children and families. In his free time, he enjoys rhyming and word games, and while he doesn't claim a favorite meal, he appreciates both cooking and enjoying a wide variety of foods. As Jim puts it, "variety is the spice of life."

For him, being a Knight means recognizing the many facets of charity and working alongside brother Knights in unity and fraternity, living out the principles that define the Order.



Upcoming Events

- April 2nd, **Holy Thursday**
- April 2nd, **Good Friday**
- April 4th, 8:00 AM, **Men of Faith**, St. James Church
- April 4th and April 5th after mass, **Pennies Collection**, St. James Church
- April 5th, **Easter Sunday**
- April 9th, 6:00 PM - 7:00 PM, **Dinner**, St. James Community Room
- April 9th, 7:00 PM - 8:00 PM, **Meeting**, St. James Community Room
- April 12th, 8:00 AM - 12:00 PM, **Pancake Breakfast**, St. James Community Room
- April 23rd, 5:00 PM, **BINGO**, Carthage Elks Lodge
- April 30th, 5:00 PM, **BINGO**, Carthage Elks Lodge



From the Knights' Kitchen



Recipe of the Month, - Old Bay Chicken Sandwich

Provided by, Darwin Castillo

Ingredients

- ½ pound chicken breasts – halved
- 2 tablespoons apple cider vinegar
- ¼ cup olive oil
- ¼ teaspoon black powder
- 1 teaspoon parsley flakes
- 4 teaspoons old bay seasoning
- Bread of choice
- Pickles or relish

Directions

- *Marinate chicken breasts with the seasonings listed above in a large bowl. Leave in the fridge for 2-3 hours.*
 - *Bake at 400 degrees F for 15-20 minutes or until internal temp is 165 degrees F.*
 - *Spread butter and add salt, pepper, garlic powder to bread and toast on a pan.*
 - *Combine chicken and bread.*
 - *Optionally add pickles or relish.*
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