

St. Cecilia Parish Picnic
July 13, 2025
Serving Dinner 11:00 a.m. to 6:00 p.m.

Dinner Tickets:

Adults	\$16.00
Children 6-12	\$ 8.00
Children 5 and under	Free
All Carry Outs	\$16.00

Picnic Chairperson: Betty Hagenhoff 573-645-6565

Parish Council: Dusty Stegeman, Cordell Schroeder, Lydia Hurst, Dave Sturtz, Mary Frazier, and Amber Rehagen

NOTE TO ALL WORKERS:

We are going to serve our guests dine in-buffet style or carry out.

Each family is asked to donate 4 pies or desserts and 2 loaves of bread. NO cream pies please, per the Osage County Health Department. Lemon and pumpkin pies are not considered cream pies, so they would be okay. Cupcakes and Angel food cakes will work as well. If you have cucumbers that you would like to donate, they would be very much appreciated. Cucumbers need to be brought in no later than 8:30 a.m. Saturday morning.

Each family is also asked to donate items for the Country Store. Handmade items such as baked goods, berries, jelly, tea towels, pillow cases, throw pillows, arts, crafts, garden vegetables and plants are needed.. Please consider baking or preparing several items to donate.

Please accept the job that has been assigned to you. I have had to move some of you around so we have ample help where needed. If it is not possible for you to work your assigned task or shift, please contact the chairperson in your designated area. If your name is not on the work list and you wish to help, your assistance would be greatly appreciated, just contact me. If you are new to the parish, Welcome, and I encourage you to help with the preparations and get acquainted with members of this parish.

We will begin working at the Civic League Hall on Thursday, continuing through Monday. We will begin work each day at 8:00 a.m. Lunch will be provided Thursday, Friday and Saturday with snacks on Monday. Any help would be greatly appreciated.

Thursday: Bake cookies, wash pie pans for cookies and pies, make gooseberry pie filling.

Friday: Prepare roasts, make breads and brownies, clean cabbage, chop and slice onions and bacon, set up dining room.

Saturday: Bake pies and a variety of items for country store, slice beef, shred cabbage, peel cucumbers, etc. Put kitchen mats down. Outside stands cleaned and set up.

Sunday Meal prep, final set up of stands. At the end take down stands, clean up.

Monday: Final clean up of all stands, pavilions, hall and kitchen.