

CAVocation A Voices



Name - Sister Jean Rhoads DC

Congregation - Daughters of Charity of St. Vincent de Paul

How long in Vocation Ministry - 7 months

List one BEST PRACTICE you'd like to share with your colleagues.

Being present at vocation events especially FOCUS & Diocesan retreats and remain relevant on Social Media

Birthplace: Baltimore, MD

Favorite Pastime / Hobby: Baking, reading, walking

What book is currently on your bedside table? What Matters

Most by Leonard DeLorenzo, Ph.D.

Favorite TV Show: Call The Midwives

Favorite Movie: The Way (El Camino with Martin Sheen)

Favorite Song: Any Dream Will Do (from Joseph and Technicolor Coat)

Favorite flavor of ice cream: Chocolate, of course!

Favorite Vacation Spot: Ocean City, MD

I've always wanted to visit: Holy Land

My favorite thing about being a religious Sister/Brother/Priest: Being inspired to grow closer to the Lord as I share community life with so many prayerful Daughters who love Christ in the Persons we serve

I receive the most joy from: one on one conversations with others who love God

Why be a religious today: because you can become your best self together with others who are striving to give their lives entirely to God

Previous ministries: Nurse; Health Clinic Director for those who couldn't afford care; Mission Integration leader in various hospitals; member of Provincial Leadership Team

What are you passionate about? Striving to empower others to move out of poverty

How do you relax? Bake for others; go outside and experience the beauty of nature

Here's one of my favorite recipes from one of our sisters who has gone to heaven ;)

Sr Agnes' Lemon Pound Cake

5 large eggs

2 sticks butter / 1 stick margarine (Must use this combo; do not use all butter or all margarine)

2 3/4 cups sugar

3 cups flour sifted with 1/2 tsp baking powder

1 cup milk

2 tsp Lemon extract (or coconut or vanilla, etc)

Cream butter and margarine

Add sugar; beat 10 min

Add eggs one at a time

Alternate adding flour & milk

Blend well

Add extract

Bake in greased/floured Bundt pan at 325 degrees for about 1 1/2 hours

Frosting: Blend together 1/3 cup soft butter and 3 cups confectioner sugar

Stir in 1 1/2 tsp flavoring and 2 Tablespoon milk

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