



St. Nicholas Philoptochos

St. Nicholas Greek Orthodox Church
3109 Scio Church Road
Ann Arbor, Michigan 48103

PHILOPTOCHOS CORNER

March 2016

THIS MONTH'S NEWS

Welcome to your new "Philoptochos Corner" Newsletter! We are excited and happy to announce that you will now be receiving a monthly newsletter from our Ann Arbor Philoptochos.

Today's Tech World! We are living in a technological world today, and our local Philoptochos has now moved toward a new means of communicating with our members just as organizations and businesses have been doing.

So . . . we are now using email to keep you up to date on activities and news, and we are now on Facebook. You can "Like" us on Facebook—"St. Nicholas Philoptochos Ann Arbor." We hope you are enjoying what you are seeing.

Minutes. Please note that minutes of each meeting will be communicated via email and will also be posted on the hallway bulletin board. We will continue to send the minutes to the few non-email ladies.

This gives everyone the opportunity to read the minutes at your leisure prior to the meeting and to jot down and bring any questions or corrections to the meeting. This will move our meetings along and will allow us to address immediate issues.

If you have any suggestions for activities that you would like our Philoptochos to consider and become involved in within the local community—such as a specific charity— please let us know.

We have many activities and events coming up in 2016 so watch for them in the newsletters!

~Vangie Kolokithas, President

UPCOMING ACTIVITIES



MARCH

Easter Basket Collection

Collecting Books for Used Book Sale on April 3

MARCH 9

Pasta Dinner Meeting, 6:30 p.m.



MARCH 15

Bed Pad Sewing, 9:30 a.m.

MARCH 19

Knitting and Crocheting Class, 1:30 p.m.

MARCH 30

Orthodox Student Dinner, 7:30 p.m.

GREAT LENT

Let us remember that Great Lent begins on Monday, March 14.

Καθαρή Δευτέρα

LENTEN RECIPE

Lagana

1 tsp. sugar
1-1/3 cup warm water (about 100-110°)
1-1/2 tsp. active dry yeast
2 cups all purpose flour
1-1/2 cups semolina*
1 tsp. salt
Sesame seeds

* * * * *

Combine sugar, water, and yeast in a bowl and set aside for approximately 10 minutes to proof. When the yeast has proofed, you will see tiny bubbles on the surface.

Add the flour, semolina, and salt and mix until dough is sticky. Turn the dough onto a floured surface and knead for 5-10 minutes. Place in a bowl and cover with plastic wrap or a clean kitchen towel and allow to rise in a warm place for 1 hour to 1-1/2 hours until doubled in size.

Punch down/knead dough in the bowl a few times before turning it onto baking sheet lined with parchment paper. Stretch or roll the dough into

oval/rectangular shape with rounded corners about 2/3" thick. Cover with a clean towel and let rise for about 45 minutes.

Preheat oven to 375°. Brush dough with a little water and sprinkle with sesame seeds and press lightly. Using your finger or thumb, make some indentations all over the dough. Bake the bread for about 30 minutes, until golden brown.

**Note: If you don't have or don't want to use semolina, replace it with all purpose flour. You may need to add a couple of tablespoons extra - go by the consistency of the dough.*

Καλή Σαρακοστή



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Take time to **WORSHIP**
It is the Highway to Reverence