

PHILOPTOCHOS CORNER

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

November 2017



HAPPY THANKSGIVING!



*"For flowers that bloom about our feet
For tender grass so fresh so sweet
For song of bird and hum of bee
For all things fair we hear or see
Father in Heaven, we thank Thee."*

--Ralph Waldo Emerson



St. Nicholas Dinner Dance

Our annual **St. Nicholas Dinner Dance** is sponsored by our Ladies Philoptochos this year and promises to be an elegant evening at the Polo Fields of Ann Arbor. Proceeds will go toward building the playground for "Creating Brighter Futures."

MARK YOUR CALENDARS!

Thursday, November 2

Annual Spaghetti Dinner
5:00-7:30 p.m.



Wednesday, November 8

Dinner meeting, 6:30 p.m.
We will be making Pumpkin Centerpieces!

Friday, November 17

Bake Sale Pickup
12 noon until 7 p.m.

Saturday, December 2

St. Nicholas Dinner Dance
Cocktail Hour 6:30-7:30 p.m.
Polo Fields, Ann Arbor

Wednesday, December 13

Monthly Meeting—6:30 p.m.
Champagne, Hors D'oeuvres, and
a Cookie Exchange

RECIPE OF THE MONTH

reLAXatION

MUSIC!

The other
non-addictive
mood-altering
non-substance

Ask your doctor if music
is right for you

Common side effects include
but are not limited to . . .
uncontrolled head-bobbing
toe-tapping
finger snapping
selective listening
and persistent melody flashbacks



A smile costs nothing but gives much
It enriches those who receive
without making poorer those who give

Cranberry Cookies with Browned Butter Glaze

The browned-butter adds a special flavor to these tangy cranberry cookies! Preheat oven to 375 degrees.



- 1/2 cup butter, softened
- 1 cup sugar
- 3/4 cup packed brown sugar
- 1 egg
- 2 tbsp. orange juice
- 3 cups all-purpose flour
- 1 tsp. baking soda
- 1/2 tsp salt
- 1/4 cup milk
- 1/4 tsp. baking soda
- 2-1/2 cups coarsely chopped fresh cranberries
- 1 cup white baking chips
- 1 cup chopped pecans or walnuts

Glaze

- 1/3 cup butter, softened
 - 2 cups confectioners' sugar
 - 1-1/2 tsp. vanilla
 - 3-4 tbsp. water
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- Cream butter and sugars until light and fluffy
 - Beat in egg and orange juice
 - In separate bowl, whisk flour, salt, and baking soda; add to creamed mixture alternately with milk
 - Stir in cranberries, baking chips, and nuts
 - Drop by tablespoonfuls 1" apart onto greased baking sheet; bake 10-12 minutes or until golden
 - Glaze—Melt butter in heavy saucepan over medium heat for 5-7 minutes until golden brown, stirring constantly. Remove from heat and add confectioners' sugar, vanilla, and enough water to reach a drizzling consistency; drizzle over cookies and let stand. Makes about 4-1/2 dozen
 - ENJOY!

OCTOBER GUEST SPEAKER CONSTANCE M. CONSTANT

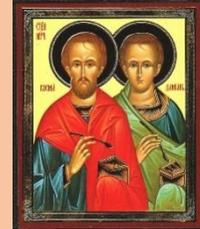
We were very pleased to host author Constance Constant at our October meeting.

Everyone was riveted by her words as she vividly described an excerpt from her latest book, "American Kid: Nazi Occupied Greece through a Child's Eyes." Some attendees could relate to the time of the occupation through family experiences or through having lived in Greece at the time.

Our Philoptochos chapter received a \$3/book donation from Ms. Constant for each book purchased that evening, and we thanked her for her generous donation. Limited copies are available at our parish bookstore.



Saints Cosmas and Damianos Patron Saints of the Greek Orthodox Ladies Philoptochos Society



These Saints were from Asia Minor. After the death of their father, their Christ-loving mother Theodota reared them in piety and in all manner of virtue and had them instructed in every science—especially that of medicine.

This became their vocation, and they went about healing every illness and malady, bestowing healing freely on both men and beasts alike; because of this, they are called "Unmercenaries."

And thus, having completed the course of their life, they reposed in peace.

*"Gratitude makes sense of our past
brings peace for today, and
creates a vision for tomorrow"*

~Melody Beatty, Author

