

# ST. NICHOLAS NEWS

Vol. 1 No. 10.3

## ST. NICHOLAS ORTHODOX CHURCH

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October 21, 2012

20<sup>th</sup> SUNDAY AFTER PENTECOST

### PARISH CALENDAR HI-LITES

*Please see monthly calendar for all events*

Sun., Oct. 21 3<sup>rd</sup> Sunday of Luke. Nun Pelagia.

Church School - Elementary Classes

Board Meeting

Sat., Oct. 27 5 PM Vespers

Sun., Oct. 28 4<sup>th</sup> Sunday of Luke. Fathers of the 7<sup>th</sup>  
Ecumenical Council

Parish Meeting

### CALENDAR EVENTS LOOKING AHEAD

*Pirohi Sales* scheduled November 2 & 16.

*Annual Parish Meeting* will be on Sunday, Oct. 28.  
Included on the Agenda:

1. 75<sup>th</sup> Anniversary of the Parish - a discussion
2. Election of some Board members
3. St. Nicholas Dinner - a discussion

### PEOPLE STUFF

*Please remember in your prayers:*

*Deceased:* Metropolitan Nicholas. Richard Farkaly

*Living:* Stephanie Bonk. Gloria Bracey. Susan Danchak. Gary Joyce. Joseph Kacaba. Lorraine Kacaba. Dee Lositski. Peggy Majcher. Emma Sacco.

Amy Shimo. Connie Lou Slater Kathryn Stocoski.  
Jeff Thomas. Ann Marie Tigue. Gary Wassel. Julia Worobey.

*At Home:* Michael Andreosky. Elizabeth Basalyga.  
Steve & Julie Roberts. George & Anna Senich.

*In Assisted Living Homes:* Kathryn Derenick. Julie Kovacs. Irene Munchak. Julie Soares.

*Altar Vigil Candle:* Mary Mlakar - Marge Bednar

*Panachida:* Lloyd Davies - Durkin & Pivovarnik families.

*Thanks & God bless you!* Walter & Millie Orzolek express their appreciation to all of our parishioners who supported the Spaghetti Dinner last Sunday at Ss. Peter & Paul Church in honor and support of their cousin, Marianne Orzolek Lobalbo.

*Banns of Marriage are announced for* Tamara Qarmout of St. Nicholas parish and Michael Dib of St. Mary Antiochian Orthodox Church, Mississauga, Ontario. If you know of any impediment to this marriage you should contact Fr. Nik.

### PARISH EVENTS

*Parish Board* meets today.

**75<sup>th</sup> Anniversary News.** *Some folks have begun to sign up for the various committees!* Please consider helping to make this celebration a successful one. Sign up today!

**Christmas Cookie Walk!** The Altar Society will host a Cookie (and Treats) walk:

- Friday December 21<sup>st</sup>
- 8:00 A.M. until Sold Out
- REQUESTS!!!: We are in need of baked goods for this sale: Assorted Cookies, breads, cakes, cupcakes, sugar free items...whatever your specialty is! If we start baking *now*, we will have plenty of time to bake and set it aside!
- **Note!** If you bake ahead of time, we can keep your goodies in the freezer here at the church. See Carol Pugh about arrangements.
- It will help a lot if we know what you are bringing. There will be sign up sheets in the hall. Please watch for them.
- Please bring your bring baked goods by Thursday December 20th.

### YOUR GIFTS TO GOD AND HIS CHURCH

October 14, 2012

\$ 369.00	General Collection
\$ 9.00	1st Sunday
\$ 104.00	7 Day Light
\$ 413.00	Pirohi
\$ 86.00	Holy Days
\$ 3.00	Maintenance & Repairs
\$ 5.00	Vigil Light
<b>\$ 989.00</b>	<b>Total Collection</b>

#### DDD DONORS 2012:

Frank Pucher \$100.00	Edward Bonk Jr, \$100.00
Steve & Julie Roberts \$250.00	William & Carol Wassel \$200.00
The Parish \$100.00	Kathryn Stocoski \$100.00
William & Beverly Thomas \$200.00	Altar Society \$100.00
John & Rosemary Hrywnak \$200.00	Stephanie Bonk \$100.00
Julie Worobey \$100.00	Andrew Barnett \$100.00
St. Nicholas Men's Club \$100.00	Carol Pugh \$100.00
	Nicholas & Maryann Polanichka \$200.00

### DIOCESAN NEWS

#### Ordination of Archmandrite Grigorios Info

Last week I announced the Ordination date for Archimandrite Grigorios. This week we have received a spate of emails and things are moving

very quickly. I am including here the emails that were received and that I already emailed out to our parishioners. If you are planning to attend the ordination in Johnstown on Tue., Nov. 27, you may want to make your hotel arrangements as soon as you can. Hotel space in that area is fairly limited and so fills up very quickly when there is any big do in the city. Here is the information I have received (you can also find it on the web at [www.acrod.org](http://www.acrod.org).)

1) Tue 10/16/2012 10:33 AM

Glory to Jesus Christ!

Dear Fathers, Trustees, et al:

A packet is being prepared for distribution to all parishes regarding information relevant to the forthcoming episcopal ordination.

However, at this time you may make hotel reservations. We have arranged a group rate at the Holiday Inn Downtown at \$74.99 per night plus tax, with an additional \$3 per car/per day parking fee. This rate is good for Monday and Tuesday, November 26-27. PLEASE NOTE: Rooms reserved after November 5 will be provided on a space available basis at the prevailing rate of \$134.99. Check-in time is 3 PM. Check-out is 12 noon. I would make reservations as soon as possible to guarantee lodging at the Holiday Inn Downtown.

Contact information: Holiday Inn, 250 Market Street, Johnstown, PA 15901. Phone toll free 800-433-5663 OR 814-535-7777. Rooms are reserved under contact name ACROD.

Please feel free to disseminate this early hotel information to parishioners. Look for your parish informational packet soon.

Sincerely yours in Christ,

Fr. Frank P. Miloro

2) Fri 10/19/2012 9:20 AM

Dear Fathers, Deacons and Board of Trustees:

We have an update on hotel accommodations at the Holiday Inn. As of last night, the last room in our block was booked for Monday. We've called the Holiday Inn and reserved another 50 rooms. They

are all doubles. There are no more rooms available to us after that. So, for Monday night, there are 50 more and for Tuesday there are 65 still available. Please call as soon as possible. Once we find that they are all booked, we will let you know another hotel that might be able to accommodate us. Thanks so much! Pani Connie

3) Information regarding the banquet, costs, schedule, etc., is apparently being snail-mailed. When I get it I will pass it along. We should then be able to gather names for banquet reservations, etc.

**DDD Dinner info request.** Some of you who are planning to attend the 3D Dinner have asked for information regarding meal entrees. I have passed the request along to the people who should know and will get the info to you as soon as possible.

*By popular request!* A number of people have asked for the recipe for the Festal Bread (Artoclasia) that we distribute on Holy Days. So, here is that recipe. Also I am printing here the usual one for Prophora (the Eucharist Bread). Many people make this bread for use during fasting periods because it is completely dairy and oil free. The proshphora bread is also used by many for the Viliya - the Holy Supper on Christmas Eve and Theophany Eve. The recipe here is for home use and does not include the extra steps for making it for use at the Divine Liturgy.

#### ARTOCLASIA (FESTAL BREAD)

7 c. flour  
 2 c. warm water  
 2 pkg or 1 ½ T dry yeast  
 1 tsp. salt  
 ¾ c. sugar  
     *OR* ½ c. sugar & ¼ c. honey  
 ¼ c. oil  
 1 T Cinnamon (or more to taste)  
 1/8 t. Allspice  
 powdered sugar  
 honey

13-14 c. flour  
 4 c. water  
 4 pkg. Or 3 T. Yeast  
 2 t. salt  
 1 1/2 c. sugar  
     *OR* 1 c. sugar & ½ c. honey  
 1/2 c. oil  
 2 T cinnamon  
 1/4 t allspice  
 powdered sugar  
 honey

Proof the yeast with ½ of the water and a tablespoon or so of sugar. Then combine the with the rest of the water. Mix dry ingredients. Then add all wet ingredients, including the rest of the water (and the honey if you use it) Knead well. Dough should be just slightly sticky (if dough is too sticky it will not raise well). You may need to add flour as you knead. Raise one hour.

For 7 cups flour, separate dough into 2 or 4 balls. Roll smooth, then flatten on floured baking sheet, or press into spring-form bread molds. Raise about 1 hour. Bake at 350 degrees 20-25 minutes. If desired, brush with honey then dust with powdered sugar.

## OTHER TIMES, OTHER PLACES

**The 2012 Orthodox Institute presents Culture. Morality. Spirituality.**

- Antiochian Village, Ligonier, PA
- Thursday evening, Nov. 1 through Sunday morning, Nov. 4
- Offered primarily for the education of Church School teachers, but open to all. Flyer in the hall with all the details.

PROSPHORA BREAD (FOR FASTING TIMES OF THE YEAR)

6 c. flour  
2 c. warm water  
2 pkg or 1 ½ T. Yeast  
1 t. salt

12 c. flour  
4 c. water  
4 pkg or 3 T. Yeast  
2 t. salt

Pour yeast into half of the water and let sit for about 5 minutes until dissolved. If you are only making it for home use, you can proof the yeast with about one Tablespoon of sugar. Mix dry ingredients. Add rest of water to yeast and then add to dry mix. Knead very well. Dough should be very stiff, but not dry. If necessary, add a little more water during kneading. Let dough rise about one hour.

Working with a piece of dough at a time, roll out with rolling pin. Either cut with a large cookie cutter (4 - 5 inch dia.) or divide and put into spring-form bread molds or regular bread loaf pans. Let rise about ½ hour.

Bake at 350 degrees for about 30 minutes, or until bottom is slightly browned. The bread does not brown very much.

*Note on freezing:* Both of these breads can be frozen, but only for about 4 weeks maximum. Because they are so simple, they quickly pick up freezer smells and get stale.

St. Nicholas Orthodox Church  
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