

THE PARISH NEWSLETTER July 2010

The Nativity of the Mother of God Russian Orthodox Church 518 869-3932

A parish of the Russian Orthodox Church Abroad www.albanyrocor.org

Mitered Protopriest Wsevolod Drobot Protopriest Father Michael Fritz

Protodeacon Michael Soloviev Subdeacon Andrei Podymow

THE SCHEDULE OF SERVICES AND MEETINGS FOR

JULY

Saturday Vigils: 6:00 p.m. Vigils of Feasts: 6:30 p.m.

Please note the change of times for Sundays throughout the summer!

Sundays & Feasts: 9:00 a.m., Hours; 9:20 a.m., the Divine Liturgy

- 4 Pentecost 6 (U.S Independence Day)
- 11 Pentecost 7
- 12 (Monday) Apostles Peter and Paul
- 18 Pentecost 8
- 25 Pentecost 9

JULY NAMES' DAYS May God grant them many years!

- 2 John Richards
- 8 Nikhon Schuler
- 12 Paul Nikiforov Paul Markesinnis Peter Nedvidek Peter Gregory
- 14 Kosmo Nikforov Anzhelika Cherkezov
- 17 Anastasia Welsh Nikolai Tazin
- 18 Anna Nikiforov Elizabeth (Isabella) Makovic
- 19 Melitsa Waldron Fitzpatrick
- 23 Anton LaVigne
- 24 Olga Varvarchin Olga Bradley Olga Kinnear
Olga Parella Olga Usov
- 28 Vladimir Timofeev Vladimir Usov Vladimir Welsh
- 30 Margo Beighey Marina Miller Maryna Drezhlo Baker

THE THIRD ANNUAL CROCC PICNIC at Cook Park, Colonie (and it's free)

Sunday, August 29 from right after the liturgy until 6

p.m. CROCC Youth will provide lunch and dinner and make all arrangements. **ALL ARE WELCOME!**

Donations of desserts (or cash) are indeed welcome but not required.

YOU ARE GOING TO BE FORMALLY INVITED

This month all who receive this newsletter will get either by mail or hand-out an invitation to the Consecration of our Church set for Monday, September 6 (Labor Day), so that as many as possible may attend. Our parish has doubled in size in the past three years. **So, if you know of someone not on our mailing list but who should**

receive one, contact Margo Beighey at 371-7758 or at Margo8v@aol.com.

ALL PARENTS, PLEASE NOTE:

The Sisterhood has agreed to support our parishioners' children aged 13 through 21 by paying half of their banquet cost (\$25) upon their parents' request.

If you wish to avail yourself of this offer for your child or children, please send a written request to that effect to:

**Nadja Jernakoff, Sisterhood Treasurer
11 Hawthorne Court
Loudonville NY 12211**

The request can also be included with your RSVP, which is due no later than August 15. And, please, do not forget to include with your request \$25 for the second half of the banquet cost. All checks are to be made payable to **NoMoG**. Thank you.

Nadja Jernakoff, Sisterhood

Treasurer

ST. SERAPHIM'S CAMP

The schedule for the camp is from Sunday, July 25 to Sunday, August 1. Parents must register their children at www.stseraphimcamp.com by the July 1 deadline. The price remains--unbelievably!--at \$175 per child.

The camp always needs volunteers. If you can work in the kitchen, contact Tasia Fedorov (Tasbf@aol.com or 459-1253). If you are a certified lifeguard or could be a counselor or in sports activities, contact Matushka Cecelia Soloviev (mcsred3@gmail.com or 765-2871). If you can help with Arts&Crafts, contact Tania Taylor (taylor.nine@juno.com). We need new people to get involved: The rest of us are getting older! See you there!

FROM OUR SISTERHOOD

On Pentecost—May 23—the Sisterhood held a food sale at the Holy Trinity Monastery in Jordanville. The main item for sale was home-made pirozhki filled with meat or cabbage. Many, many thanks are due Margo Beighey, our chief cook and baker, who was helped by Tania and Bridget Taylor. For three days these ladies labored over rising dough, savory filling and an even oven temperature. The \$600 net proceeds of the sale were donated to the Mortgage Fund. We appreciate also the cheerful assistance of the other sisters and of the teenagers at the sale.

Now that Natasha Smelova and Olga Usova have officially taken over the arts-and-crafts department from Monia Welsh, we thank and

congratulate Monia for the years of time and effort she has devoted to building a nice collection of toys, artifacts, and amber jewelry to be

sold at various functions for the benefit of the Sisterhood. Bravo, Monia!

AND BEAR IN MIND that there will be no Sisterhood meeting in July. The next scheduled meeting will be on August 8 following the Divine Liturgy.

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DEADLINE FOR THE AUGUST ISSUE: Thursday, July

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Please submit items by e-mail or in writing. Thank you.

CharlieVas Murn BACVAS@dishmail.net

CHICKEN WITH FIGS AND MINT

Serves four; and, oh yes, this is surely Greek!

3 ¼ cups dried figs

1/2 bottle sweet, fruity white wine

4 chicken breast fillets, 6-8 oz. each, skinned or not skinned as preferred

1 tbsp butter

2 tbsp dark orange marmalade (e.g., Dundee or Crosse & Blackwell)

10 fresh mint leaves, finely chopped, plus a few more to garnish
juice of ½ lemon

salt and ground black pepper

a few sprigs of fresh mint to garnish

Place the figs in a pan with the wine and bring to a boil; then simmer very slowly for about 1 hour. Allow to cool; then refrigerate overnight.

Fry the chicken breast fillets in the butter over medium heat until they are cooked through and golden. Remove and keep warm.

Drain any fat from the pan and pour in the juice from the figs. Boil and reduce to about ¾ cup.

Add the marmalade, mint, and lemon juice, and simmer for a few minutes. When the sauce is thick and shiny, pour it over the chicken, garnish with figs and mint leaves, and serve.

From The Complete Book of Greek Cooking, Salaman and Cutler

WILD RICE PILAF WITH FRUIT (serves 6 to 8)

3 ½ cups water

2/3 cup uncooked wild rice

2/3 cup uncooked long-grain brown rice

1 tsp. seasoned salt

1 Tbs. margarine or butter

½ cup sliced celery

1 medium red onion, chopped (1 cup)

2 small granny smith apples, cored and cut into ½" cubes (2 cups)

1/3 cup apple or orange juice

¼ cup dried currants or cherries

¼ cup chopped pecans

2 green onions, thinly sliced

2 Tbs. chopped fresh parsley

Dash ground cinnamon

Dash ground nutmeg

In a 3-quart saucepan, bring water to a boil over high heat. Stir in rices. Return to a boil. Stir in salt. Cover. Reduce heat to low. Simmer for 50 to 55 minutes, or until rice is tender and water is absorbed. Set aside.

In a large skillet, melt margarine or butter over medium heat. Add red onion and celery. Saute for 6 min., or until onion is slightly browned. Stir in apples; sauté 3 more min. Stir in prepared rice and remaining ingredients. Cook mixture over low heat for 5 min., stirring often, until heated through.

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LITURGICAL TIP: Church Commemoration Lists

Commemorative lists should be offered before the beginning of the Liturgy, before the service begins, to ensure they can be read during the Proskomedia. While you are writing down the names of the living and reposed, commemorate them with a clean heart, sincerely wishing them good, and striving to remember those whose names you are writing down. This is already a prayer... Write legibly, entering no more than 10 names per page. Use the heading “for the salvation of” or “for the repose of.” If written in Russian, names should be in the genitive case. Use the full form of the name, even if commemorating a child. (e.g., not Seryozha, but Sergei.)

From our Parish Handbook and Directory, available from our Bookstore

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HEAR YE, HEAR YE, PARENTS OF COLLEGE STUDENTS

In response to an excellent suggestion from a parishioner, our college students were asked to provide a short profile of their college progress, but only one was received—last month yet! Can you supply more motivation? Some of us have known these young folks since they were but a twinkle in their parents’ eyes, and we are sincerely interested. Please help. Thank you.

Nativity of the Mother of God Russian Orthodox Church
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