

SUNDAY OF THE FOREFATHERS

December 17, 2023



*“Blessed are you and praiseworthy, O Lord, the God of our Fathers,
and glorious forever is your name.” –Daniel 3:26,27*

St. Anne Byzantine Catholic Church

222 E. Foothill Boulevard, San Luis Obispo, CA 93405

Parish Office: (805) 543-8883

Parish website: www.stanneslo.org

Pastor's e-mail: stanneslo@gmail.com

Served by: Father Michael S. Bezruchka, Pastor

Deacon John Bradley

Bishop: Most Reverend Kurt Burnette, Apostolic Administrator Sede Vacante

Holy Protection of Mary Byzantine Catholic Eparchy of Phoenix

Welcome! We are honored to have you come to worship with us. If you are unfamiliar with the worship of the Byzantine Church, simply listen to the Liturgy and allow the rest of the congregation to carry you in worship. We extend our hands and hearts in Christian fellowship to you here, celebrating with us, whether long-time residents or newly arrived in the parish. We thank God that you are with us. If you would like to be an active member of our Byzantine Catholic community, please contact the parish office. Since we are one Catholic Church with many Traditions (each that includes a liturgical rite), becoming a parishioner does not require that you make a canonical transfer of Rite, for example, from the Roman Rite to our Byzantine Rite. Yet we invite you to join us in our traditions, fast days, and feast days so as to better understand and perhaps one day embrace our Eastern Catholic spirituality. **Please join us for our Coffee Social, held in the fellowship hall, immediately after the Divine Liturgy and make yourself known to our Pastor who would be happy to answer your questions. Welcome to St. Anne's!**

St. Anne bulletin email list: Would you like to have our bulletin emailed to you each week? Request it at stanneslo@gmail.com

Glory to Jesus Christ! Glory forever!

This week's liturgical schedule: (Check the MCI <https://mci.archpitt.org> for music and prayers.) Livestreaming of Sunday in the parking lot is available for those taking extra health precautions.

Saturday, December 16 Use handout	5 PM Great Vespers	Judges 13:1-5, 24-25, 14:1-20; Isaiah 25:1-9.
Sunday, December 17 Use handout	Confessions: 8:30-9:20 AM <u>9:30 AM Matins</u> 10 AM Divine Liturgy Intention: For Parishioners 12 PM	SUNDAY OF THE FOREFATHERS Colossians 3:4-11; Luke 14:16-24. <u>Tone 4</u> ECF classes
Monday, December 18 MCI	No liturgical services today. Parish Office Closed	Holy Martyr Sebastian and His Companions Hebrews 8:7-13; Mark 9:42 - 10:1.
Tuesday, December 19 MCI	7 AM First Hour and Emmanuel Moleben	Holy Martyr Boniface Hebrews 9:8-10, 15-23; Mark 10:2-12. Parish Office Open
Wednesday, December 20 MCI	7 AM Divine Liturgy Deacon Thomas Donlin by Fr. Michael	Holy Martyr Ignatius the God-bearer Hebrews 10:1-18; Mark 10:11-16. Parish Office Open
Thursday, December 21 MCI	7 AM Divine Liturgy Greg H. by Robert & Mary Lynn Cihak	Holy Martyr Juliana of Nicomedia Hebrews 10:35 - 11:7; Mark 10:17-27. Parish Office Open
Friday, December 22 MCI	Confessions: 4:30-5:15 PM 5:30 PM Royal Hours	Holy Great Martyr Anastasia Hebrews 11:8, 11-16; Mark 10:23-32. Parish Office Open
Saturday, December 23 MCI Use handout	Confessions: 9-9:30 AM 10 AM Divine Liturgy +Galina Sirotkina by Ames Elmendorf 5 PM Great Vespers	Saturday before Christmas Holy Ten Martyrs of Crete Galatians 3:8-12; Luke 13:18-29. Parish Office Open Genesis 14:14-20; Deuteronomy 1:8-11, 15-17; Deuteronomy 10:14-21.
Sunday, December 24 Use handout	Confessions: 8:30-9:20 AM <u>9:30 AM Matins</u> 10 AM Divine Liturgy Intention: For Parishioners 7 PM Great Vespers	SUNDAY BEFORE CHRISTMAS SUNDAY OF THE ANCESTORS Hebrews 11:9-10, 17-23, 32-40; Matthew 1:1-25. <u>Tone 5</u> Micah 5:1-3; Baruch 3:36 - 4:4; Isaiah 7:10-16, 8:1-4, 8-10; Isaiah 9:6-7.

UPCOMING CALENDAR DATES

No RCIA on December 21, December 28, or January 4.

RCIA classes meet almost every Thursday at 6pm.

Please contact Fr. Michael for more info and for the schedule.

Phillip's Fast

November 15 – December 24

Christmas: Birth of Our Lord—(Holy Day of Obligation)

Sunday, December 24, at 7pm—Great Vespers

Monday, December 25, at 10am—Divine Liturgy

Circumcision of Our Lord (Solemn Holy Day)

Sunday, December 31, at 4pm—Great Vespers

Monday, January 1, at 10am—Divine Liturgy

Theophany of Our Lord (Holy Day of Obligation)

Friday, January 5, at 5:30pm—Vigil Vespersal Divine Liturgy

All Night Vigil signup-- <https://signup.com/go/WmZJouN>

Saturday, January 6, at 10am—Divine Liturgy

Movie Night: Gender Transformation—the Untold Realities

Friday, January 26 at 7pm.

Birthdays: December 18—Henry Vigliotti;

December 21—Tom Gomez and James Rowen; December 23—Efrain V.

Anniversaries: December 20—Colin & Virginia Sheehan; December 21—Jim & Cheryl Shepard

God grant them many blessed years!

SUNDAY GIFTS TO THE LORD

December 10, 2023:

Total bank Deposit: \$4,008.

Regular parish income: \$3,783.

Tithes: \$1,725.

Building Fund: \$1,100.

Donations: \$759.

Candles: \$104.

Holy Day, Maternity: \$55.

Gift Shop: \$40.

***Religious Retirement**

Fund: \$225.

*** Special collections**

initiated by the Eparchy do not count as income to the parish.

Your donations are enabling us to continue paying our bills at St Anne's. Thank you!
Please note that you have three ways to contribute: 1) Place your donation in the collection basket or the secure locked box in the Narthex; 2) Mail it; or 3) Go to www.stanneslo.org and click on the Giving tab.

May God bless your generosity to His Church!

OIL LAMP INTENTIONS

Eternal Lamp above Ambon in church: **[available]**

Eternal Lamp to St. Anne in the narthex: **[available]**

Icon of Jesus Christ:

Vocations to the Eparchy of Phoenix by James Rowen (12/10/2023-12/30/2023)

Icon of the Theotokos: **Katherine Bradley by James Rowen (12/10/2023-12/30/2023)**

Icon of St. Anne: **Gloria Norris by Belinda Reyna (12/10/2023-1/6/2024)**

Icon of St. Mary Magdalene: **+Rodney Gills by Belinda Reyna (12/10/2023-1/6/2024)**

Icon of St. John the Baptist: **José González by Belinda Reyna (12/3/2023-3/9/2024)**

Icon of St. Nicholas: **Socorro Gonzales (12/17/2023-1/13/2024)**

House Blessings: Forms can be found in last week's bulletin and the narthex for signing up to have your home blessed. Forms are due December 31.

Retirement Fund for Religious Special Collection: This Sunday, December 17, is the last day to donate to this worthy cause.

Why are we praying for an Eparchial Bishop? Some of you may wonder why we have been praying for a new bishop on Sundays and some feast days. The reason is because although we have Bishop Kurt, he is the second temporary bishop we've had. He is our second Apostolic Administrator in a row over the past four years. He's a good one, but still temporary. We are asking God to give us a good, holy Eparchial Bishop who can be our bishop for a while. Thank you for also including that in your prayers in front of your icon corner at home.

Christmas collection envelope: This year we are not selecting a special charity to give 10 or 20% of our Christmas collection to because we are the charity this year. Our stucco expenses are big and so we are applying as much of our donations to it as possible. In fact, we would prefer that instead of putting money into the Christmas envelope, you put that same money into the Building Fund envelope or write "Stucco Fund" or "Building Fund" on a blank envelope and put money into that. Thank you!

Safe Environment Info

The Eparchy, within all its parishes, institutions and programs, is committed to assuring a safe environment in ministry for its children and vulnerable adults that conforms to the USCCB Charter for the Protection of Children and Young People.

For additional information regarding the eparchial Safe Environment Program or to report any incidents or concerns, please contact:

Sbdcn Paul Kilroy, Safe Environment Program Coordinator

Cell: (480) 745-0316 -- Office: (602) 861-9778 ext. 203; Email: sbdcnkilroy@ephx.org

Dcn. Michael Hanafin, Victim Assistance Coordinator

Cell: (480) 307-5182 -- Email: vac@ephx.org

The Holy Supper of Christmas Eve

The families gather around the table to honor the Holy Child. The table, covered with a white cloth is symbolic of the swaddling clothes of Christ. Hay is placed in the center as a reminder of the poverty of the cave where Jesus was born. A large loaf of bread, placed as the centerpiece, symbolizes Christ as the Bread of Life. The candle in the center of the bread recalls the Star of Bethlehem which led men to worship the true Light of the World.

Father: + In the name of the Father and of the Son and of the Holy Spirit. Amen.

All: Our Father...

Troparion (Divine Liturgy Pew Book p. 290)

Father: O Lord, may the star that guided the wise men to your stable in Bethlehem, remind us that we also follow your star in heaven from our cradle to the grave. We are also reminded that wise men still continue to follow and worship You, by the fulfillment of your teachings in our daily lives.

The hungry shall eat and be satisfied; those who seek Him shall praise the Lord. Their hearts shall live forever. Bless + O Lord, this food which we receive of your great bounty, through Christ our Lord.

Family: Amen.

Father: (*Blessing the food with holy water*) O Lord, as You descended as the Divine Manna from heaven, bless + this food and drink of your servants, for You are holy always, now and ever, and forever.

Family: Amen.

Father: (*placing incense on the coal*) O Lord, accept this incense as a sweet fragrance. May it carry our prayers heavenward now and ever and forever.

Family: Amen. May our souls magnify the Lord forever and ever.

Father: (*at the setting of the empty chair, all hold hands*) We also pray, O Lord, for those who have fallen asleep in the Lord and whom we dearly miss. We cherish their precious memories. Remember them in your heavenly kingdom, and may their memory be eternal!

Family: Eternal Memory and blessed repose and eternal memory! (Vicnaja Pamjat!)

Father: (*raises a glass for the traditional toast*) O Lord, be in our thoughts, in our words, in our deeds, in our tears, and in our laughter. As we partake of this fruit of the vine, may its fermentation remind us that it takes many years of struggle, sacrifice and suffering on this earth so that we may experience the spiritual joy that comes from being with You. May all of us be blessed with health, happiness and many blessed years.

Family: God grant us many years, God grant us many years, God grant us many blessed years.

Mother: *(taking a clove of garlic and tracing the cross on each one's forehead)* May the Lord give you the strength and courage to faithfully bear bitter crosses of suffering and pain in this life, as symbolized by this garlic. *(dipping the clove in honey)* May the bitter experiences of life be outnumbered by the sweet things of this life, as symbolized by this honey. May you enjoy peace, happiness and long life with the Lord always at your side.

Family: Amen. Christ is born! Glorify Him!

Father: *(the bread is broken and passed to each member)* O newborn Savior, bless us as we break this bread together in loving kindness and fellowship in your holy Name. May we always be blessed with sustenance, and may our tables be filled with wine, wheat and oil. May we always acknowledge the sweetness of your goodness and blessings. O Lord, offer us your spiritual nourishment, the Eucharist, as we prepare our souls to live forever with You in the heavenly kingdom.

Family: May your mercy and love be in our souls forever. May we always be united as one happy family, loving and respecting one another, surrounded by your love forever.

Amen.

The traditional twelve foods are now shared

At the conclusion of the meal the **Gospel** is read by any family member:
The holy Gospel (Mt: 2; 1-12)

Family: Glory be to You, O Lord, Glory be to You!

Troparion (Divine Liturgy Pew Book p. 290)

Christmas carols are now sung.

Closing Prayer of Thanksgiving

O heavenly Father we have gathered together this holy evening to honor You and to commemorate Your glorious Nativity in Bethlehem. O Son of God, forgive our sins as we forgive one another and increase our love for all people.

You, O Blessed Lord were with us this evening as we had partaken of the Holy Supper. We thank You for the many blessings we have received this past year and we are humbly grateful for your loving care, protection and concern for us. We pray for continued health and peace during the coming year. We are called by the heavenly hosts, whose voices ring and cry out with great tidings of joy, to hasten to the stable, your holy Temple, to worship and adore your most Holy Name.

Blessed are you O God, who are merciful, and who nourishes us from your bountiful gifts by your grace and compassion, now and ever and forever.

Amen.

Traditional Christmas Eve Holy Supper

Text by Msgr. Eugene Chromoga

Among Byzantine Catholics there is a beautiful custom surrounding Christmas Eve. The family gathers to pray and eat together on the eve of the celebration of the birth of our lord Jesus Christ. For many, this custom has slipped by the wayside, but it should be fostered or restored in our family life.

The day before Christmas is a day of strict abstinence. No meat or dairy products are eaten. The food varies from village to village in the old country, but they follow the same basic pattern. Usually the supper is composed of twelve different courses - in memory of the Twelve Apostles. The order in which the foods are eaten is not necessarily the same, but there are some important things which should be remembered.

The supper begins after the first star appears in the sky. (In some regions it was the custom to end the strict abstinence after the first star was sighted and so milk and butter were used in the preparation of the food. However, more commonly the strict abstinence was maintained until midnight and so the supper was prepared without using dairy products. In the recipes which follow we give examples of some of the dishes made with dairy products and some without.)

The table is covered with a white cloth to represent the swaddling clothes of the Christ child. Straw or hay is often put under the table or under the cloth and occasionally even on top of the cloth to remind us of the simple surroundings of the cave in which Christ was born. A large round bread is the centerpiece of the table, representing Christ - the bread of life - and it is usually the first food distributed by the father of the house.

A candle is placed in the center of the table (or sometimes even in the center of the loaf of bread) to represent the star of Bethlehem. Raw garlic is dipped into honey and eaten to show the bitterness and the sweetness of life in this world.

Whatever the particular family customs are, they are all good to use. The important thing is that we all take time, as a family; to gather for a simple but solemn meal on the eve of the birth of our lord Jesus Christ.

The supper begins with the singing of the troparion from the Christmas liturgy. Various other carols are sung between the courses of food as the supper progresses. We express joy in this traditional supper.

CARAWAY SOUP

3 tablespoons oleo 1/2 cup chopped onion
1/2 teaspoon salt 1 teaspoon caraway seeds
3 cups boiling water 3 tablespoons flour

Melt shortening in heavy saucepan. Add chopped onion and cook over low heat until lightly golden. Add salt, flour and caraway seeds. Blend and cook one minute. Add water and cook, stirring constantly, until mixture is slightly thickened. Serve at once.

GREEN SPLIT PEA SOUP

1 pound dry green split peas 1 onion, diced
1 celery stalk, diced

Soak peas in cold water overnight. Drain and add 6 to 7 cups of water, onion and celery. Bring to boil; skim the starch that comes to top from time to time. Lower heat and simmer for 2 to 3 hours. Stir to prevent sticking. Add more water for desired thickness. Season to taste with salt and pepper.

MUSHROOM SOUP

7 cups fresh mushrooms (chopped) 3 quarts water
1 quart sauerkraut juice Salt and pepper (to taste)
1 small onion 3 tablespoons butter
3 tablespoons flour

Cook mushrooms in water about 1 hour. Brown butter and onion; add flour and brown well. Add sauerkraut juice and boil this for 5 minutes. Add to soup and boil 1/2 hour longer.

MUSHROOM SOUP (Machanka)

Wash dried mushrooms. Soak overnight. In morning, cook mushrooms in the water. Add salt and pepper to taste. Cook slowly for 2 hours or more Zaprashka (soup thickening): Brown 1 chopped onion in 2 tablespoons salad oil; add browned onion to mushroom soup. To remaining oil, add 2 tablespoons flour slowly; brown and then add to mushroom soup to thicken. Cook for a few minutes and serve hot.

MUSHROOM SAUERKRAUT SOUP

1 cup sauerkraut juice 1 small onion (chopped)
1 tablespoon flour 2 tablespoons oil
1 quart water Salt and pepper
1 potato (cubed) - optional

Soak dried mushrooms in cold water overnight or at least 12 hours. Drain and chop. Add with water, sauerkraut juice and onion to soup pot. Simmer two hours. Add potato now, if desired. Brown flour in oil in frying pan. Stir constantly or flour will burn. Add about a cup of soup, stirring constantly to make a thick gravy (Zaprashka). Add to soup. Simmer 15 minutes more. Adjust seasoning.

KAPUSTA (Sauerkraut)

1 or 2 large cans sauerkraut 3 cloves garlic
1 medium potato 1/4 cup oleo or oil
1 heaping tablespoon flour salt and pepper

Rinse kraut in pan of cold water and drain. Place the kraut in a kettle of fresh water. Water level should cover kraut and 1 inch above kraut. Cook for 1 hour and add 2 mashed cloves of garlic, adding salt and pepper to taste. Grate the potato and add to the kraut. Let cook for 1 1/2 hours. Saute 1 chopped garlic clove in the oleo; gradually add flour and fry until light brown. Add to kraut; continue to cook mixture about 1/2 hour. Makes 8 to 10 servings.

ZAPRASHKA

Zaprashka is a brown sauce used for seasoning vegetables especially on strict fast days. Also used to thicken soups and stew. Heat 2 tablespoons oil; add 2 tablespoons flour and 1 tablespoon chopped onions. Stir constantly until mixture thickens and turns a golden brown. Add liquid from vegetables or soup and stir until smooth. All is then returned to soup or vegetables.

CHRISTMAS EVE BOBALKI

Use other half of dough from Bread for Christmas Eve recipe for bobalki. Knead and roll on floured board into rope. Cut and roll into balls about 1 inch in diameter. Place on floured pan; let rise 15 minutes. Bake at 35 degrees for 10 minutes or until just slightly brown. Cook, then place in deep bowl. Pour boiling water over just to soak a little. Drain in colander. Then place in serving dish; heat honey with a little water and pour over bobalki. Mix 1/2 cup ground poppy seed and 1/4 cup sugar and then add to bobalki. Let stand several hours in cool place (or refrigerator) for several hours before serving. Note: Some bobalki are served with sweet cabbage or sauerkraut. Saute cabbage or sauerkraut with onion in salad oil, then mix with bobalki.

BREADED TURBOT FISH

Turbot fish, cut into serving pieces 1/2 box cracker meal
salt and pepper

Season fish with salt and pepper. Roll in cracker meal; press while rolling in cracker meal. Place on greased cookie sheet. Cover with foil and bake for about 45 minutes at 350 degrees. When done, remove foil and put under broiler to brown.

MUSHROOM STUFFED CABBAGE

1 head cabbage (about 3lbs.) 1 large can sauerkraut
1 cup ground mushrooms (either canned, dry or frozen)
1 cup rice (uncooked) 2 tablespoons oleo
1 medium onion 1/2 teaspoon salt
1/4 teaspoon pepper

For sauce as brown gravy:

1 tablespoon shortening 1 tablespoon flour

Cut core out of cabbage to loosen leaves. Place cabbage into boiling water for a few minutes. Remove leaves; cut away the thick rib from cabbage leaves. Fry the onions in the oleo until soft; add to mushrooms and rice. Season to taste. Place about 1 tablespoon in each cabbage leaf and roll. Drain sauerkraut, use about half the kraut in the bottom of the pot. Arrange rolls over the kraut; cover with

remaining kraut. Fill pot with water, to top of rolls. Cook slowly for about 2 hours. Sauce: Brown flour in shortening. Add about a cup of water. Bring to boil; then pour over the cabbage rolls. Cook for just about 5 more minutes.

PAGACH

10 cups flour	2 sticks margarine
2 yeast cakes (or 2 pkgs. dry yeast)	2 eggs, beaten
2 tablespoon salt	1/4 cup sugar
2 1/2 cups milk (or more if necessary)	

Knead all together until well blended as for bread dough. Let rise until double in bulk in warm place. Punch down; let rise once again. Turn out on floured board; separate into 8 or 10 portions. Let rise until light. With rolling pin, flatten enough to place about 1 cup of filling in center of each mound of dough. Bring dough up over mound and pinch together to shape a round ball. Let rest about 1/2 hour with filling; then carefully roll out as thin as you want it. Place on cookie sheet. Bake until golden brown; then butter on both sides. Rounds should be about 14 inches in diameter or as thin as you like them. Filling: Fried cabbage or potato and cheese.

PIROHI

1 cup flour	1 egg
About 4 tablespoons water	

Mix flour and egg with enough water to make a soft dough; knead well. Roll out on floured board until thin. Cut into squares. Place 1 teaspoon filling on each square. Fold in half, making a triangle. Pinch edges well to keep filling inside. Drop into boiling, salted water and cook until they rise to surface. Cook 5 minutes longer. Rinse in colander with hot water. Drain. Pour melted butter over Pirohi and serve.

Cheese filling:

1/2 cup dry curd cottage cheese	1 egg yolk
1 teaspoon butter	Pinch salt
Mix together.	

Potato Filling:

1 large potato, cooked and mashed	1 tablespoon butter
Grated cheese to taste (optional)	

Lekvar may be used as filling. Cooked sauerkraut may also be used as filling. Drain and rinse sauerkraut in cold water. Brown diced onion in shortening; add sauerkraut. Cook for a few minutes.

BREAD FOR CHRISTMAS EVE

1 package dry yeast	1/2 cup lukewarm water
1/8 teaspoon salt	1 tablespoon sugar
4 tablespoons sugar	6 cups flour
1 teaspoon salt	4 tablespoons oil

Dissolve yeast in warm water with 1/8 teaspoon salt and 1 tablespoon sugar. Set in warm place to rise. Sift 6 cups flour in deep bowl; add 2 cups water, 4 tablespoons sugar, 1 teaspoon salt and 4 tablespoons salad oil. Knead well and set aside to rise. When double in bulk, punch down and let rise second time until double. Punch down. Divide dough in two. Shape one part into round bread; cover and let stand 20 minutes. Punch down and reshape. Place in greased pan. Allow to rise until double in bulk. Bake at 350 degrees for 1 hour. Note: The second part of this dough will be used for Bobalki.

CHRISTMAS BREAD

3 cups all-purpose flour	1 cup warm water
1 (1 oz.) cake yeast	1/2 teaspoon salt
1/4 cup oil	

Sift flour and salt in a bowl. Dissolve the yeast in warm water and add to flour mixture; knead until smooth. Let rise until double in size. Then place in a 9-inch greased pie pan and let rise again. Bake in a 400 degree oven for 30 minutes. Makes one loaf.

CHRISTMAS BREAD

1 cup sugar	1/2 cup shortening
2 teaspoons salt	2 cups scalded milk
1 cup warm water (NOT HOT)	2 pkgs. dry or compressed yeast
2 eggs beaten	8 cups flour
1 cup seedless raisins	

Put sugar, shortening, salt and scalded milk in a large bowl stir until shortening melts. Cook to lukewarm. Pour warm water into small bowl; sprinkle or crumble in yeast; stir until dissolved. Add eggs and yeast to lukewarm milk mixture and blend. Add 2/3 of flour and beat until smooth. Gradually add remaining flour, mixing well after each addition. Add raisins and turn out on floured board and knead until smooth and elastic; place in greased bowl. Brush with melted shortening; cover and let rise in warm place until it doubles (about 1 1/2 hours). Punch down; divide into equal portions. Shape into 3 round loaves; let rise again until it doubles. Brush with beaten egg. Bake in hot oven for 10 minutes at 450 degrees then turn to 350 degrees and continue baking for 45 minutes or until golden brown.

TWO HOUR NUT AND POPPY SEED ROLLS

6 cups sifted flour	1/4 pound butter
1 teaspoon salt	1/2 cup vegetable shortening
3 tablespoons sugar	3 eggs, beaten
2 pkgs. dry yeast	1 cup sour cream
1/2 cup warm milk	

Dissolve yeast in warm milk. Sift together flour, salt and sugar. Add shortening and butter. Mix as for pie crust. Add beaten eggs and sour cream. Add yeast; blend well. Divide dough in four parts. Let rise 30 minutes. Roll each part thin as for jelly roll. Spread with one of the following fillings. Roll and place on greased pan and allow to rise for one hour or until double in bulk. Bake 35 to 40 minutes at 350 degrees.

Nut filling:

1/2 pound chopped walnuts	1/2 cup sugar
1 teaspoon vanilla	1/4 cup scalded milk
1 teaspoon melted butter	

Melt butter. Add walnuts, sugar and vanilla. Add scalded milk. Mix well.

Poppy Seed Filling:

1/2 pound ground poppy seed	1/2 cup sugar
1/2 cup scalded milk	1 tablespoon butter
Combine all ingredients; mix well.	

NUT ROLLS

8 cups flour	2 cups milk (scalded)
4 egg yolks	1 cup sugar
1 large yeast or 3 envelopes dry yeast	1/2 pound butter
1/2 pound oleo or Crisco	1 tablespoon salt
1 1/2 teaspoons vanilla	

Dissolve yeast in 1 cup lukewarm milk. Stir well. Add sugar, shortening and salt to the rest of the milk and cool. Beat egg slightly and add to mixture; then add the yeast mixture to the rest of the lukewarm mixture. Put half of the flour in a bowl and add the above mixture a little at a time. Mix well. Add remainder of flour to make soft dough, using just enough flour to knead without sticking. Cover. Let rise to double in bulk. Keep in warm place. Takes about 2 hours to rise. Knead down a little to get out puffiness. Divide into 6 parts and let stand 10 minutes. Roll out and spread with nut mixture. Roll tightly and place on greased baking sheet and let rise about 1 hour and bake in 350 degree oven for 35 to 40 minutes. Brush each roll with slightly beaten egg before baking. Brush with melted butter after baked.

Nut mixture:

4 pound nuts (ground)	4 cups sugar
1 stick butter (melted)	1/4 cup milk (enough to moisten nut mixture)

TROPAR OF NATIVITY

Your birth, O Christ our God, has shed upon the world the light of knowledge; for through it, those who worshiped the stars have learned from a star to worship You, the Sun of Justice, and to recognize You as the Orient From On High. Glory be to You, O Lord.