

Jacob's Well

Volume 1, Issue 1

Winter 2009

Special points of interest:

- ◆ Plan to attend Liturgy and Lunch.
- ◆ Meet Presvytera Teri Mago.
- ◆ Recipe File

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Thoughts

Dear Sisters,

Welcome to the first official issue of *Jacob's Well*, a newsletter designed to help keep us connected. Why *Jacob's Well*? A well is a place where thirst can be quenched and the body refreshed. It was at **Jacob's Well** where our Lord stopped to rest and came across the Samaritan woman, transforming her life. In old world cultures a well was a place where

women met while drawing water. They chatted, shared news, gave each other support and encouragement.

This *Jacob's Well* will be **our** well. It will serve as a place where we can find comfort, make new friends, share news of our lives, thoughts and ideas. So, take a few minutes to reflect. What inspires you? What's new with your family? What do you want to read about?

Send in your ideas. I love hearing from you.

Please keep me in your prayers as I keep you in mine,

Anastasia (Tasoula) Cassis



Meet a New Friend: Presvytera Teri Mago

My name is Eleftheria (Teri) Mago. My husband, Fr. Angelo, was ordained to the priesthood in September of 2007 and although I am fairly new as a Presvytera, I am not new to

many of the experiences I am beginning to face. The decision to serve Christ came to us after 20 years of marriage and in February we celebrate our 25th wedding anniversary.

My hobbies include caring for my garden in the summer, playing and enjoying music (mostly jazz and classical) and photographing nature.

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From the Recipe File of Presvytera Teri Mago

Stuffed Acorn Squash with Apples, Onions, and Spinach

Ingredients

2 cups pearl or small boiling onions	1/2 cup water
2 acorn squash	3 TBSPs unsalted butter
1 1/4 tsp. kosher salt	1 Golden Delicious apple, peeled and diced
1/3 tsp. freshly ground black pepper	1 1/2 pounds spinach stems trimmed, washed and drained
1/2 tsp. ground coriander	Preheat the oven to 350 degrees.
1/2 cup apple cider	TO PEEL THE PEARL ONIONS:

and, with a paring knife, make an x in the root end. Boil the onions for 5 minutes to loosen the ends and partially cook them; drain and set aside. When cool, press the onions out of their skins.

TO PREPARE THE SQUASH: Cut the acorn squash into quarters, and scrape out the seeds with a spoon. Season the flesh of the squash with 1/2 teaspoon of salt, 1/8 teaspoon pepper and the

coriander. Pour the cider and water into a roasting pan. Place the squash, cut side down, in the pan and scatter the onions around the squash. Dot with 1 1/2 tablespoons of the butter. Cover the pan with foil and bake in the oven for 40 minutes. Remove the foil and continue to bake, basting the squash with the pan juices, for 30 to 40 minutes, until the onions and squash are tender. When ready to serve, heat the remaining butter in a skillet and sauté the diced apple until golden brown, about 5 minutes. Add the pan juices from the squash, the spinach leaves, and the remaining salt and pepper. Cook over medium-high heat for 3 to 4 minutes, until the spinach is wilted and tender.

TO SERVE: Arrange the squash on a platter and spoon equal portions of the spinach mixture into each section of squash. Top with the roasted onions and serve immediately.

Metropolis of Detroit Sisterhood of Presvyteres

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Presvytera Teri Mago (Continued from page 1)

Originally from Kalamazoo, Michigan, I moved with my family to Florida when I was just three years old, and that is where Angelo and I met. We married, and eight months later moved to York, Pennsylvania where Angelo worked for a Defense contractor. After just a year, he felt a need to serve his country and that is when we became a military family. We spent 10 years living in various parts of the U.S. and Germany, and we were blessed with the opportunity to see much of our own country as well as Europe. All of the extended travel became a bit much and we decided that it was time to settle down (a bit). Honorably discharged from the U.S. Army, we settled in Michigan, where Angelo worked for GM. Before long it was time for a change again and we started our own Engineering and Management consulting business. We have been living in Waterford, Michigan (along with two cats) since 1996, and we love the area with its many lakes.

After Fr. Angelo was ordained, he received his first assignment – a parish

in Kalamazoo! I found myself back where I started from, and was blessed again to be among family that was left behind nearly 45 years before. We loved the people in Kalamazoo and felt at home from the start, but a year later we were called to Flint, Michigan to serve the Assumption Parish. I spend my time managing newsletters for three churches, creating flyers and Orthodox brochures, and managing a church website.

As with the Annunciation parish, we find ourselves among warm and caring people, and with the building of a new

church and activities complex in Grand Blanc, we are looking forward to exciting times. Throughout our lives it seems as if the one constant has been change, whether change of scenery, change of continent, or change of career, but now looking back in revelation we both feel that our past has been God's plan to prepare us for our life now.

Editor's Note: Our thanks go to Presvytera Teri for sending out the thoughtful greeting cards on behalf of our Sisterhood.

Please consider making a small financial contribution to our Metropolis of Detroit Sisterhood. With your contributions we can plan events and activities that will enrich our lives and strengthen our bonds. Donations may be sent to

our Treasurer:
Presvytera Joan Bodan
4545 Hersman SE,
Grand Rapids, MI 49546

Liturgy and Lunch: A wonderful opportunity to get together.

Please join the sister Presvyteres in your area for

Liturgy and Lunch

An opportunity to get together for prayer and fellowship at the

threshold of Great Lent.

We will attend the Divine Liturgy and then enjoy lunch at a local restaurant.

Call your hosting Presvytera and

respond directly to her the week before your event. If you need overnight accommodations your hostess will assist you in making hotel reservations.

See back for schedule.

LITURGY AND LUNCH

LOCATIONS:

Holy Cross Greek Orthodox Church 25225 Middlebelt Rd. Farmington Hills, MI 48336

Saturday, February 21, 2009 Matins: 9:00 a.m. Divine Liturgy 10:00 a.m.

Presvytera Olga Hountalas 248-473-0815 prezoh@yahoo.com

Holy Trinity Greek Orthodox Church 330 Lakeside Dr. N.E. Grand Rapids, MI 49503

Saturday, March 7, 2009 Matins: 9:00 a.m. Divine Liturgy: 10:00 a.m.

Presvytera Joan Bogdan 616-949-8612 jbogdan@sbcglobal.net

Assumption Greek Orthodox Church 1127 East High Street Springfield, OH 45505

Saturday, February 21, 2009 Matins: 9:00 a.m. Divine Liturgy:10:00a.m.

Presvytera Sophia Walsh 937-323-5242 swalsh@inbox.com

Holy Spirit Church 835 South Avenue Rochester, NY 14620

Saturday, March 7, Matins: 8:00 a.m. Divine Liturgy: 9:00 a.m.

Presvytera Mary Cowles 585-387-0986

Annunciation Greek Orthodox Church 573 N. Highland Memphis, TN 38122

Saturday, February 28, 2009 Matins: 9:00 a.m. Divine Liturgy:10:00

Presvytera Mary Christy 901-384-4051 marycopuloschristy@yahoo.com

Cost and activities may vary by area. Your hostesses are expecting you. Call them for more details.

Call a friend and offer to carpool. It's good for the environment, your wallet, and it's fun.

QUESTIONS? Call Tasoula @ 513-874-6842 cassanastasia@msn.com