

### A message From Our Chairwoman...

May is the month we celebrate Mother's Day. Mothers, grandmothers and godmothers play an important role in family life. At times, we forget how much they do for us. I don't think I appreciated what my mother did for me until I became a mother.



A young baby depends on you for everything from diapering to feeding. As your child gets to school age your responsibilities change to making sure your child is keeping up with schoolwork, chauffeuring to after school activities, juggling family life. Just when you think you can take a deep breath and relax a different worry crops up as they go off to college. Will they be safe, figure out what they want to do? By now I think you get my gist. We never stop worrying about our children and family no matter what their age.

I was thinking about what an amazing woman Barbara Bush was. This will not be a commentary on her political beliefs but on her position as a wife, mother, grandmother and friend. Mrs. Bush faced many of the same obstacles in life that each of us faces. Her life obviously was more public than ours but the way she approached her life was to be respected.

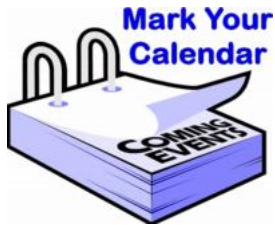
I read many news reports about her loss of a child, bouts of depression, and health issues. On the flip side she was strict, protective of her family, and had a 'never-give-up' attitude. Her no-nonsense style was what Americans loved about her. Doesn't this sound like each of us? We may have different problems but we as women have that maternal instinct to face our challenges the best we can.

In our guild, I see so many strong women. Each one of you has her own inner strength that guides you through life. As I see in Barbara Bush, I also see in each of you the devotion to your family and Church. We all have strife at times in life, but our faith, family and friends make us stronger.

Happy Mother's Day!

**Barb Rupas**

The Women’s Guild sends get well wishes to our members, Marianne Dardarian and Dolly Matoian. We wish both of them a speedy recovery and look forward to seeing them back with us soon.



June 6 <sup>th</sup> (Wednesday)	Membership Dinner 6:00 p.m.
July 18 <sup>th</sup> (Wednesday)	Guild Summer Outing 10:00 a.m. Ford Piquette Ave. Plant

**Bazaar Preparation Dates**

May 15 <sup>th</sup> (Tuesday)	9 a.m. – 12 p.m. <i>Sou Beoreg</i> Anita Arslanian
May 22 <sup>nd</sup> (Tuesday)	9 a.m. – 12 p.m. <i>Sou Beoreg</i> Anita Arslanian
June 4 <sup>th</sup> (Monday)	9 a.m. – 12 p.m. <i>Cheoreg</i> Dolly Matoian
June 5 <sup>th</sup> (Tuesday)	9 a.m. – 12 p.m. <i>Sou Beoreg</i> Anita Arslanian
June 11 <sup>th</sup> (Monday)	9 a.m. – 12 p.m. <i>Cheoreg</i> Dolly Matoian
June 12 <sup>th</sup> (Tuesday)	9 a.m. – 12 p.m. <i>Sou Beoreg</i> Anita Arslanian
June 18 <sup>th</sup> (Monday)*	6 p.m. – 8:30 p.m. <i>Cheoreg</i> Marianne Dardarian
June 19 <sup>th</sup> (Tuesday)	9 a.m. – 12 p.m. ( <i>Kufta</i> middles) Dolly Matoian
June 26 <sup>th</sup> (Tuesday)	9 a.m. – 12 p.m. ( <i>Kufta</i> middles) Dolly Matoian



**\*Evening Bake Date**

**2018 Women’s Guild Dues**

Make your check payable to St. John Women’s Guild  
Mail your dues of \$25.00 to our Assistant Treasurer:

St. John Women’s Guild  
c/o Yerchanig Joy Callan  
36445 Valley Ridge Drive

Farmington Hills, MI 48331-1233

Any questions, please contact Yerchanig Callan at 248-254-3955

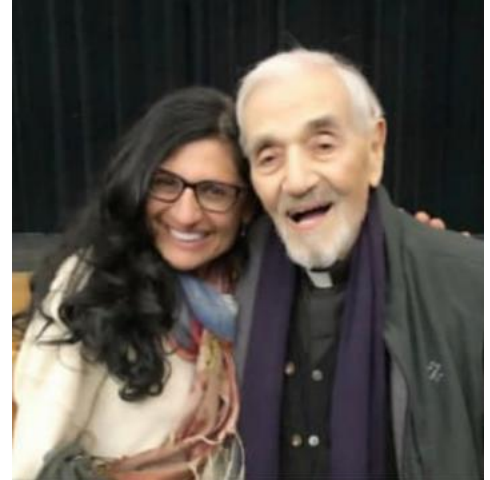
Thank you to those who have already paid.



## *EASTER IN JERUSALEM A PERSONAL STORY*

When the oldest living Armenian priest described his years living in the Holy Land as a seminary student, I gave close attention to his explanation of the spiritual significance of the paths our Lord walked.

I listened to him speak about where Jesus preached, healed, gathered his apostles, and spread the gospel; where he was unjustly tried by the Roman authorities, and where he was crucified and buried in a tomb; where he rose from the dead, and offered his followers life eternal.



I listened to it all carefully, with an intrigued heart. Especially because that priest happens to be my dad, Fr. Diran Papazian.

With his help, I took part in the pilgrimage of a lifetime to celebrate Holy Week and Easter in Jerusalem. The trip was sponsored by the Eastern Diocese at the culmination of last year's "Save the Tomb" campaign to help support the restoration of the Church of the Holy Sepulchre.

With the blessing of the Diocesan Primate, Archbishop Khajag Barsamian, and the welcome of the Armenian Patriarch of Jerusalem, His Beatitude Archbishop Nourhan Manoogian, our group of pilgrims from throughout the Diocese and elsewhere came together to walk in the footsteps of our Lord.

Blessed by the leadership of Fr. Vazken Karayan and Fr. Mardiros Chevian, our group included Fr. Tateos Abdalian, Fr. Diran Bohajian, and 64 pilgrims from all walks of life, connected through faith, common values, and prayer.

Prayer and biblical discovery were a daily part of our experience. The high point of our visit was to worship in both the magnificently restored Church of the Holy Sepulchre and the breathtaking St. James Armenian Cathedral. There were many other holy sites we visited: The Chapel of the Ascension, Church of the Nativity, the Armenian Monastery, the Western wall (considered the last remnant of the Jewish Temple), the Pool of

Bethesda, the River Jordan, the Sea of Galilee where Jesus walked on water. We even swam in the Dead Sea as we shared a day of rest.

More personally, my most treasured moments included our relaxed visit with the Armenian Patriarch, where we had the opportunity to ask questions and share thoughts in a Christian family atmosphere; the Good Friday burial service, where I could feel how moved the clergy and congregation were as they celebrated the *badarak*; and our boat ride on the Sea of Galilee, a few days after Easter, when we sang and rejoiced in our Lord's resurrection.

All this filled me with new vigor and spiritual energy, which I shall carry in my heart forever.

Other pilgrims shared their thoughts with me. Former Jerusalem native Zarouhi Kedjidian said: "I have not visited my birthplace for almost 50 years. I enjoyed going back, especially with Fr. Mardiros as a terrific guide and the entire wonderful group." Rose and John Kardashian said: "We felt blessed being a part of the amazing Armenian Church pilgrimage and sharing spiritual moments with fellow faith-filled Armenian pilgrims."

Dina Hovanessian called the experience "truly enlightening, both spiritually and personally."

And Donna Lafian – who like me was inspired to go on pilgrimage after listening to my father – said: "After hearing Der Diran, I knew I had to be part of this pilgrimage. And now that I have, I feel so blessed."

All of us who went to the Holy Land felt that the end of our pilgrimage would be the gateway to a richer spiritual life. It is amazing what can transpire through love and peace in the name of our Lord. To quote Fr. Chevian: "We are all ambassadors of the Jerusalem pilgrimage."

I personally feel blessed to learn the truth of the advice my dad gave me before I left for my trip: "You are about to be part of another world, and when you return, we will share stories of an unparalleled spiritual journey."

- *Elise P. Papazian*

## Armenian Church Katah – Dining in Diaspora

By: Liana Aghajanian

No sooner had I entered the industrial kitchen of St. John Armenian Church in Southfield, Mich., when I found myself hands deep in warm, melted butter.

Other people's hands were in warm, melted butter too. Some hands were flouring countertops, other hands were rolling dough with "okhlavooos," long dowels used in Middle Eastern cooking, even more hands were folding and stretching and a couple hands were sprinkling sesame seeds.

There was movement everywhere you looked, a sort of organized chaos amongst a group almost exclusively made up of women. Suddenly, that famous Margaret Thatcher quote had come to life: "If you want something said, ask a man; if you want something done, ask a woman."

This crew, members the St. John Armenian Women's Guild, had started before 9 a.m. in a bid to make an old world specialty found exclusively at church bake sales and festivals: katah, an Armenian pastry that has many variations depending on where your family originates from.

Unlike Armenian-American communities in the West Coast, who, thanks to over 100 years of continued immigration that's still ongoing, have many restaurants, bakeries and delis where they can access the diverse fare that falls under the definition of Armenian food. For many other regions in the U.S., church food sales and bakes have long been the holiest of places for more than one reason: the ability to stock up on every dough-based savory and sweet food item imaginable.

Ever since I landed in Detroit from Los Angeles two years ago, I have been fascinated by this. I grew up with my dad being able to go down the street to the Armenian bakery and bring back freshly baked bread that was still hot when he was cutting it at the table.

This was the case in Armenian communities that sprouted all across once, too. But as people moved, climbed the socio economic ladder and tight-knit populations were impacted by urban sprawl, so too was accessibility to certain foods.

Armenian churches, built mostly after the genocide by survivors and their descendants, served as spiritual, cultural and community centers. In many areas, like the Midwest, they were essential in keeping Armenian food traditions alive, too.



That's really the reason I found myself amongst flour, butter and the hands that worked magic with them to make this puffy pastry that was the Armenian version of a croissant, eager to document how women's guilds like this one had an essential hand in preserving the recipes and food traditions of a people who were almost completely lost to history.

The other reason was selfish: cooking communally was an ancient practice I desperately wanted to experience.

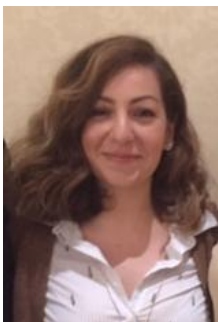
Surrounded by women who spanned the Armenian experience - from third generation descendants of genocide survivors who remember stories of Armenian factory workers in Detroit earning \$5 a day under Henry Ford's plan to Armenian immigrants from Aleppo whose families are in the process of escaping the destruction in Syria, to me - a child of Iranian-Armenian refugees who juggles both of those identities with being American, I felt like I was participating in something that went beyond food.

It was a ritual. When I pulled my fingers under the dough to stretch it out, when I dipped my fingers into the warm butter, soaking the thin layer in front of me, when I folded the dough over and over again and with the help of a partner, stretching it to the outer edges of our circular table, it was a series of repetitive motions that reflected something bigger than the dough itself.

We were in a modern kitchen, wearing jeans and carrying smartphones, but I suspect that beyond these details, we could have been in an Anatolian village. The dough would have been rolled, it would have risen and it would have been baked, filling the room with that recognizable scent when butter gloriously meets heat.

In between those crispy layers was a constant that could be pinpointed, a line that could be drawn back hundreds of years - a thing that did not change when so many things did.

When recipes like this survive war, genocide, forced migration and assimilation and still exist, when these hands continue to make them in 2018 and you get to witness it, it feels like kind of like a miracle.



*Last October, Liana Aghajanian spoke to our guild members about her submitting an article to a writing competition in Detroit. Young writers were encouraged to enter the contest with the offer of winning a house in Hamtramck. Liana won and moved here from California. She is hoping to write a book using her experiences and her interest in Armenian food and culture. After joining us for a Tuesday Katah preparation, Liana wrote this article for her blog.*

## ST. JOHN WOMEN'S GUILD SUMMER OUTING

### THE FORD PIQUETTE AVENUE PLANT A NATIONAL HISTORIC LANDMARK

WEDNESDAY - JULY 18, 2018

TOUR – 10:00AM

MEETING PLACE - St. John Armenian Church



\*We will carpool from church at 9:15AM

Piquette Plant Address: 461 Piquette Ave. Detroit, MI 48202

**Allow Yourself to be Inspired!!!**

**The Birthplace of the Model T**

**Experience one of America's oldest remaining factories!**

**Enjoy a guided tour and documentary**

**See Henry Ford's office and the secret experimental room  
where the Model T was created**

**Experience the spark that ushered in the Motor Age**

**Enjoy antique cars on display!**

**Group Tour price: \$8.00 per person – Guests/Spouses welcome**

**Lunch at noon: Traffic Jam and Snug – 48201 W. Canfield St. – Detroit**

**Lunch orders from the menu with individual checks**

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**Please RSVP by July 1<sup>st</sup> and make checks out to **St. John Women's Guild.****

Mail to: Cathy Zwinck 36967 Carla Ct. Farmington Hills, MI 48335

Questions: email [cathyzwinck@gmail.com](mailto:cathyzwinck@gmail.com) or call Cathy (248) 471-3882

Name \_\_\_\_\_

Phone# \_\_\_\_\_

Transportation:  I will meet at church and am willing to drive  
 I will meet at church but prefer NOT to drive  
 I will drive directly to the Ford Piquette Plant

\*Maps will be provided for drivers - Free parking available

[www.stjohnsarmenianchurch.org](http://www.stjohnsarmenianchurch.org)



*St. John Armenian Church Women's Guild  
Cordially invites you to attend the 2018 Annual  
Membership Dinner*

***Initiation and Awards Presentation***

*Wednesday, June 6<sup>th</sup> at 6:00 p.m.*

***St. John Armenian Church***

*For reservations, please contact*

*Denise Karakashian*

*at [denisekar@hotmail.com](mailto:denisekar@hotmail.com) or 248-701-5906 by May 31<sup>st</sup>*

*If you wish to be a donor for the evening, please contact*

*Belinda Kabodian 248-767-3942*

*Thank  
You*

Palm Sunday Bake Sale co-chairs, Marilyn Sarkesian and Diane Nolff wish to thank the following guild members for their help:

**Bake Sale Volunteers:**

Cathy Zwinck, Debbie Zazaian\*, Carol Ohanesian, Carol Cholmakjian, Nancy Berryman, Linda Stamboulian, Linda Tiffany, Lisa Derderian, Terrie Karibian, Lillian Durham, Sue Vian, and Sara Andonian\* (\*cashiers).

**Bakers:**

Dawn Aginian, Pat Akkashian, Betty Amboian, Anne Marie Ameriguan, Carol Aprahamian, Charlene Apigian, Heidi Abrahamian, Alice Arginian, Linda Assarian, Cathy Atesian, Edith Baise, Nancy Berryman, Joy Callan, Carol Cholmakjian, Marianne Dardarian, Lisa Derderian, Lillian Durham, Linda Houhanisin, Belinda Kabodian, Denise Karakashian, Terrie Karebian, Linda Kемian-Franquist, Diane Khatchaturian, Esther Kulhanjian, Patricia Magee, Diane Nolff, Carol Ohanesian, Marilyn Sarkesian, Nina Sarkisian, Linda Stamboulian, Linda Tiffany, Isabelle Vahratian, Sue Vian, Diana Vosganian, and Cathy Zwinck

**Additional donations:**

Sara Andonian, Christine Boyajian, Yvonne Korkoian, Debbie Zazaian

(The chairs apologize if any names were omitted. Several members donated money before the sale).

If you have something you would like to include in our newsletter, please contact Diana Vosganian at [pasadenapenguin@gmail.com](mailto:pasadenapenguin@gmail.com) or (248) 661-1875.

[www.stjohnsarmerianchurch.org](http://www.stjohnsarmerianchurch.org)