

53RD
ANNUAL

2012

FREE ADMISSION

GREEK

FESTIVAL OF PENSACOLA



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OCTOBER 12, 13, 14

FRI & SAT 11 AM - 10 PM

SUNDAY NOON - 6 PM



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WELCOME - KALOS ILTHATE

Welcome to the 53rd Pensacola Greek Festival. Started by parishioners in 1959 as a dinner, this popular Pensacola event has evolved into a full-blown 3 day event serving a variety of Greek foods along with traditional dance performances, live entertainment, church tours and shopping. This annual event is a labor of love for church parishioners who take pride in sharing their culinary, ethnic and religious heritage with the community.

Cash or checks are accepted at all booths throughout the Festival. Mastercard and Visa cards can be used to purchase \$5 tickets in front of the Hellenic Center. These tickets can then be used like cash. An ATM machine is also available.

STAY CONNECTED



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Stay informed about Festival news and volunteer opportunities by joining our mailing list at www.PensacolaGreekFestival.com and by “Liking” us on [Facebook.com/PensacolaGreekFestival](https://www.facebook.com/PensacolaGreekFestival).



COMMUNITY OUTREACH

Each year a portion of the festival proceeds is donated to a local charitable organization. This year we are supporting Council on Aging of West Florida with a financial donation.

Council on Aging of West Florida is an independent 501(c)(3) not-for-profit organization that has served seniors and their families since 1972. Council on Aging of West Florida helps seniors in Escambia and Santa Rosa Counties live healthy, safe and independent lives in their own familiar surroundings by providing community based, in-home programs and services such as Meals on Wheels and Alzheimer’s respite care at its Adult Day Health Care Center. Other programs and services include case management, the Foster Grandparent and Senior Companion Programs, caregiver support and training, and the operation of numerous senior dining sites throughout Escambia and Santa Rosa Counties. For more information, please visit www.coawfla.org or talk to a COA volunteer at the Greek Festival.

ENTERTAINMENT

The Kostas Kastanis Band is performing live Greek music for your enjoyment during Festival hours.

One of the highlights of the Pensacola Greek Festival is watching the dancers and then joining them on the dance floor. The younger dance group is called *Hara* which means Joy in Greek. The middle and high school group is called the *Glenzethes* which means Merry Makers. Check schedule on page 4 for performance times.

VOLUNTEERS AND SPONSORS

Thank you to all of our volunteers who work hard all year long to bring this fabulous event to Pensacola. A special thank you to our advertisers whose contributions help us get the word out to the community. Please support our sponsors after the Festival.



Annunciation Greek Orthodox Church

Dear Friends of the Annunciation Church:

On behalf of the entire Annunciation Greek Orthodox Church family, I would like to welcome all our guests and extend to you our heartfelt appreciation for your patronage. We have been putting on our Annual Greek Festival for 53 years to share some of our Greek heritage with all of you and we hope that you will enjoy the authentic Greek food, dancing and tours of our traditional Eastern Orthodox Church.

Sharing our heritage and hospitality is a part of what defines us as a people. The Greek word for hospitality is *philoxenia*, which is a compound word: *philo* which means friend and *xenia* which means strangers. Hence, Greek hospitality is always about making friends out of strangers by welcoming guests and sharing love and friendship with those you may not know. By sharing the joy and spirit of the Annual Greek Festival, it is our hope that you encounter the warmth of our people and feel their *philoxenia*. The love that our community offers is not merely a Greek trait, but takes its true root from the Gospel of our lord and Saviours Jesus Christ's commandment to love. All our volunteers working the booths and doing the hundred jobs that make our festival run smoothly are members or friends of the Annunciation Greek Orthodox Church.

Once again we thank you for being with us and supporting us this weekend. We hope you enjoy yourselves and look forward to seeing you again next year.

Sincerely,

Fr. Soterios Rousakis

SCHEDULE OF EVENTS

FRIDAY (11 am - 10 pm)

- 11:00 am Food areas open
- 11:00 am - 2:00 pm Band
- 4:00 pm Church Tour
- 5:00 pm Band (until close)
- 5:30 pm Hara/Glenzethes Dance
- 6:30 pm Church Tour
- 7:00 pm Hara/Glenzethes Dance
- 8:00 pm Church Tour
- 9:00 pm Glenzethes Dance

SUNDAY (12 Noon - 6 pm)

- 9:00 am Church Service
- 12:00 pm Food areas open
- 1:00 pm - 6:00 pm Band
- 1:30 pm Hara/Glenzethes Dance
- 2:00 pm Church Tour
- 3:30 pm Hara/Glenzethes Dance
- 4:00 pm Church Tour
- 5:00 pm Glenzethes Dance

SATURDAY (11 am - 10 pm)

- 11:00 am Food areas open
- 11:00 am - 2:00 pm Band
- 1:00 pm Hara/Glenzethes Dance
- 2:00 pm Church Tour
- 4:00 pm Church Tour
- 5:00 pm Hara/Glenzethes Dance
- 5:00 pm Band (until close)
- 6:00 pm Church Tour
- 7:00 pm Hara/Glenzethes Dance
- 8:00 pm Church Tour
- 9:00 pm Glenzethes Dance

SUNDAY CHURCH SERVICE

Everyone is invited to attend our regular Sunday liturgy at 9:00 am during the Festival weekend. Dress is "Festival Casual" for workers and guests. During the year, services begin at 10:00 am.

CHURCH TOURS

Each year we are proud to share our Hellenic culture, cuisine and customs with our Pensacola community. You are invited to join us for a brief and informative journey through the history, architecture, iconography and music of the over 100 year history of Pensacola's Annunciation Greek Orthodox Church.

We welcome all our visitors to sit back and enjoy a brief synopsis of the early Greeks that immigrated to our shores and an informative exploration of our beautiful faith. You will be introduced to the elaborate architecture, majestic iconography and the haunting mystery of Byzantine hymnology performed by the Annunciation Choir. Check tour schedule on page 4.

HISTORY OF OUR CHURCH

The first Greek immigrants that came to Pensacola were seaman that manned sailing vessels in the mid to late 1800's. Later some of the crew settled here as fishermen. Gradually the stream of immigrants from Greece increased. These new citizens made their living in the fishing industry, groceries, restaurants and other small businesses. The first Greek Orthodox Church was built in 1910 at the corner of Wright and Reus Street and was the home to this parish until 1954 when the present church on Garden Street was constructed. The Hellenic Center was built in 1950 and the Fr. Leftheris Education Building was completed in 1961. The Church was consecrated by Archbishop Iakovos of blessed memory in 1973. Our parish is an active community of 150 families of various ethnic backgrounds. The Annunciation Greek Orthodox Church celebrated their Centennial in May of 2010!



Pensacola Greek Orthodox Church Tour Choir

MENU - DINNER LINE

(Hellenic Center)

Two lines inside the Hellenic Center allow you to order a dinner plate and the following a-la-carte specialties. These items are only available in the Hellenic Center (with the exception of salads).

Chicken Dinner (Kotopoulo)\$10.25

One-quarter chicken baked Greek style served with manestra, Greek style green beans and dinner roll.

Roast Lamb Dinner (Arni)\$13.25

Sliced roast lamb cooked with Greek seasoning, garlic & lemon, served with Greek style green beans, manestra and dinner roll.

Pastitsio\$7.00

Layered, baked macaroni with seasoned meat sauce topped with creamy béchamel sauce.

Moussaka\$7.00

Layered sautéed eggplant with seasoned meat sauce topped with creamy béchamel sauce.

Spanakopita\$2.50

Spinach and feta in buttered filo triangle.

Tiropita\$2.50

Flaky cheese-filled pastry made with buttered filo.

Dolmathes 3 for \$3.50

Grape leaves stuffed with ground beef, rice & herbs.

Greek Salad\$3.50 small / \$5.50 large

Lettuce, tomatoes and cucumbers topped with feta cheese and Kalamata olives, served with traditional Greek vinaigrette dressing.

Greek Style Green Beans\$3.00

Manestra (orzo cooked with tomatoes and chicken broth)\$3.00

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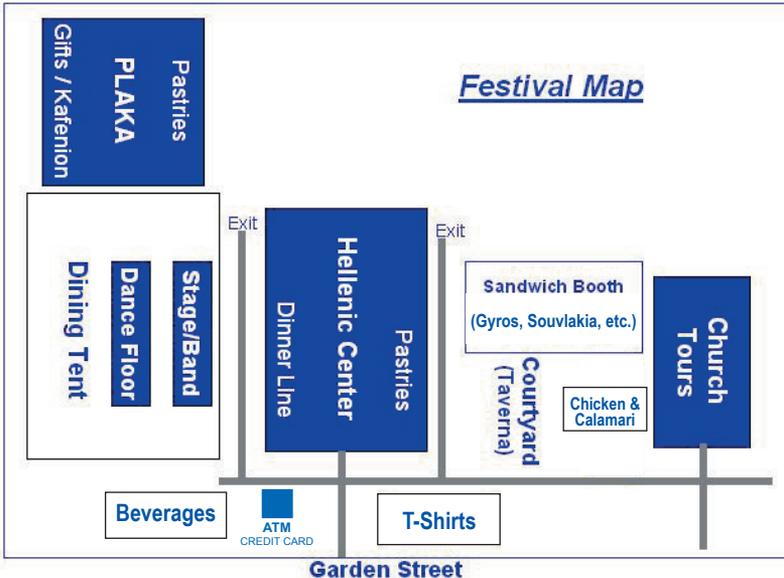
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Festival Map



TAVERNA GRILL

(Courtyard between Hellenic Center and Church)

Gyro\$7.25

Savory pita filled with grilled seasoned meat topped with tomatoes, onions and tzatziki sauce.

Souvlakia\$7.25

Grilled chicken shish-ke-bob marinated in lemon, olive oil and spices. Topped with onions, tomatoes and tzatziki sauce served on warm pita bread.

Loukaniko\$7.25

Grilled seasoned sausage topped with onion, tomatoes and tzatziki sauce served on warm pita bread.

Greek Salad\$3.50 small / \$5.50 large

Lettuce, tomato and cucumber topped with feta cheese and black olives, served with traditional Greek vinaigrette dressing.

Chicken Tenders\$4.25

A dish for the kids served with Greek fries.

(A Separate line next to the Church)

Calamari\$7.75

Tender squid, lightly breaded and fried and served with lemon juice and cocktail sauce.

Greek Fries\$2.75

Fried in olive oil and seasoned to perfection with a combination of Greek spices.

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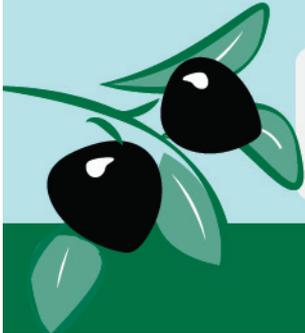
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GREEK PASTRIES

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Baklava Cheesecake	\$4.00
Baklava Brownie	\$2.50
Chocolate Baklava	\$3.00
Pasta	\$4.00
Layered custard dessert topped with almonds.	
Ergolavos	\$2.75
Almond, macaroon crescents covered with almonds.	
Vanilla Kok	\$3.75
A delicious honey sponge cake with custard filling.	
Chocolate Kok	\$4.00
Koulouria (<i>Dozen butter cookies</i>)	\$4.00
Kourambiethes	\$1.00
Butter cookies topped with powdered sugar.	
Melomakarona	\$1.00
Tasty, nut-filled soft cookie dipped in syrup.	
Paximadia (<i>Dozen Greek biscotti</i>)	\$4.00
Tsoureki (<i>Sweet Greek bread</i>)	\$5.00
Floyeres	\$2.75
Nuts and spices rolled in buttered filo, topped with honey syrup.	
Kataifi	\$2.75
Chopped almonds and walnuts wrapped with shredded filo pastry, drizzled with honey syrup.	
Grecian Torte	\$4.00
Three-layered chocolate cake with chocolate cream filling, dipped in chocolate.	
Napolean	\$4.00
Layered puff pastry filled with cream and topped with sugar.	
Baklava Sundae	\$3.00
Hand-dipped ice cream, served with baklava pieces. Available under the main tent.	

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HOLIDAY BAKE SALE

If you can't get enough of our delicious foods, you can order frozen desserts and dinners during our annual holiday bake sale held by the Ladies Philoptochos Society. Pickup an order form at the festival or download from our website. The form along with a check must be received by Wed. October 31st when we start baking again. All foods are homemade by the ladies of our church and are sold frozen with preparation instructions. ALL proceeds from this bake sale are donated to various charities - both local and nationwide. Orders must be picked up at the Hellenic Center of the church (1720 West Garden Street) on Fri. Dec. 14th and Sat. Dec. 15th, 9:00 am - 3:00 pm.

BEVERAGES

(The Drink Booths are located on the Garden Street side of the Festival)

Beer (Domestic and Imported)	\$4.00
Red and White Greek Wines by the glass	\$5.00
by the bottle	\$20.00
Soft Drinks & Bottled Water	\$1.00

Slushies in front of Church Hall

GREEK MARKET - AGORA



The Greek Market sells clothes, art, books, jewelry and other Greek items. The Market is located next to the main dining tent. Hot and cold coffees are also sold here. Festival t-shirts available in the market. Look for gift items in front of the church hall.

COFFEE CHOICES

Frappe - Iced Greek Coffee \$3

Greek - Strong Coffee served Hot \$2

Regular - \$1

Pastries are also available for sale under the tent in the Greek Market.

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BAKLAVA

Nut & Filo Pastry

- 4 cups ground walnuts
- 2 cups ground almonds (and/or pecans)
- 4 Tbs. sugar
- ½ tsp. cinnamon
- ¼ tsp. nutmeg
- ¼ tsp. ground cloves
- 1 lb. melted unsalted butter
- 1 lb. filo dough



Baklava

Combine first six ingredients and set aside. Brush bottom of 18" x 12" pan with melted butter. Place 8 filo sheets on bottom of pan, brushing each with melted butter. Take 4 filo sheets and place in pan, allowing sheets to drape over each of the 4 sides of pan. Brush with melted butter. Pour 2 cups of nut mixture into filo lined pan and spread evenly. Fold over the overlapping filo sheets, brushing with butter, to envelope the nut filling. Repeat layering process two more times, to form 3 nut layers. Top pastry with remaining filo brushing each sheet with melted butter. Score through top layers of pastry with sharp knife making 6 strips lengthwise. Then cut 10 strips diagonally to form diamond shaped pieces. Sprinkle top of pastry with water to prevent curling. Bake in 325° oven for one hour. Cool for 5 minutes and then spoon cool syrup over pastry. Allow to stand at least 3 hours or overnight. Cut through scored pieces and serve. Baklava can be frozen and served later.

Siropi - Syrup

- 2 cups sugar
- 1½ cups water
- 1 Tbs. lemon rind
- 2" piece of lemon rind
- 2" piece of orange rind

In a small saucepan, combine sugar and water. Bring to a slow boil, stirring occasionally until sugar is dissolved. Add lemon juice, lemon and orange rinds and cook over medium heat for 10 minutes. Let cool. Yield: 2 cups

Note: Use cool syrup on hot pastry and hot syrup on cool pastry.



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DOLMATHES

Dolmades are stuffed grape leaves. They can be served cold as part of an appetizer (meze) platter or a salad plate, or they can be served hot with avgolemono sauce as a main or a side dish.

2 lbs. lean ground beef	2 tsp. dried mint
2 large onions, grated	Salt & pepper to taste
½ cup minced parsley	1 (2 lb.) jar grape leaves
½ cup long grain rice (washed)	2 quarts chicken broth
2 egg whites	



Dolmathes

Combine all ingredients, except grape leaves and chicken broth, and mix well. Rinse, drain and separate grape leaves. Cover bottom of a 4 quart saucepan with 4-5 leaves. Prepare rolls as follows. Place one of the leaves, vein side facing up, on a plate and put a spoonful of the mixture near the stem. Make sure to remove the stem. Neatly fold the left edge and then right edge of the grape leaf and then roll all the way. Wrap up into a cigar shape (don't fold too tight as the rice will expand during cooking). Place closely together in even layers in saucepan. Add enough chicken broth to cover rolls. Place a plate (same size as the saucepan) directly over rolls to weigh down - this will prevent the rolls from opening when boiling. When broth is boiling, lower heat and simmer for 45 minutes to 1 hour. Remove rolls to a serving bowl. You can make the Avgolemono sauce while the grape leaves are cooking. Serve warm with Avgolemono sauce poured over the rolls. If serving cold, drizzle with olive oil and lemon juice instead of the egg/lemon sauce.

Avgolemono Sauce - (Creamy Egg & Lemon Sauce)

2-3 cups chicken broth	1/3 cup lemon juice
2 eggs	1 Tbs. cornstarch
2 egg yolks	

In a small saucepan, boil broth - or use leftover broth from cooking the dolmathes. Combine eggs, yolks, lemon juice and cornstarch in a blender. With machine running, slowly add hot chicken broth. (This can also be done by hand with a whisk). Be careful to slowly add hot liquid to the egg mixture or else the eggs will curdle). Return sauce mixture to the saucepan. Stir over low heat until the sauce thickens.



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HOW DID GREEK FESTIVALS BEGIN?

The Greeks have a rich heritage and culture going back thousands of years. Greeks love life and a festival is the perfect way to share that enthusiasm through food, music, dancing and socializing.

The Pensacola Greek Festival was started by the parishioners of the Annunciation Greek Orthodox Church in 1959 as a luncheon to share their culture and heritage and as a fundraiser. The first chair was Lula Stamitoles - her family members still play a critical role in the current festival. The event was originally known as the Greek Church Bazaar, As it became more popular, it was expanded to two days. Then in 1985 it was expanded to three days. At that time it was also renamed the Pensacola Greek Festival to more accurately reflect the festive atmosphere. As many as 30,000 people show up over the three day weekend. The church itself serves about 150 families but its connection to the local Greek community is much larger.

One of the definitions of Hellenism is admiration of Greek ideas, style and culture. That makes all of us Philhellenes – lovers of all things Greek! Greek Festivals in America have evolved as a way for Greek-Americans to share their culture, traditions, heritage, food, dance and fun loving spirit of Greece with the local communities.

Since the 1700's Greeks have been immigrating to the US and other parts of the world. As these immigrants settled throughout the US, they brought their ways of life, their traditions and values – all based on the dual foundations of Orthodox faith and Hellenism (secular Greek culture). The lives of Greek Americans were centered around the church – for their religious, cultural and social needs.

The Greek Orthodox Church has always played a major role in the movement to preserve Hellenism. Greek was the original language of Christianity and was influenced by Classical Greek thought. In America, most Greek Orthodox churches sponsor Greek language schools, partial use of Greek language in church services, religious and cultural summer camps, and festivities to celebrate both church feast days as well as celebrations of Greek secular holidays.

con't on pg 20



Thank you for supporting the Pensacola Greek Festival!



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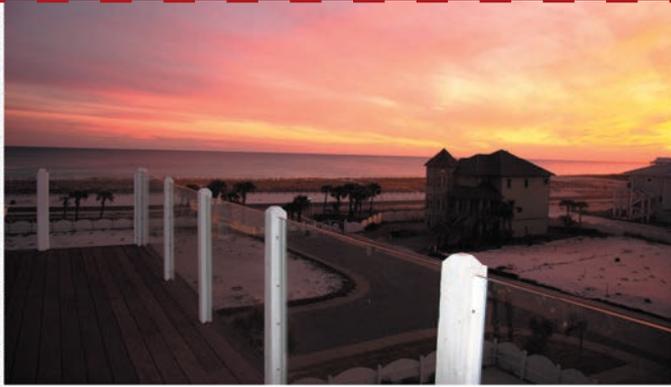
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con't from pg 18

How did the Greek Festival in America come about? Each year most Greek Orthodox churches, both in the US and in Greece, would sponsor a festival (paniyiri) to celebrate the name day of the church's patron saint. (Ours is March 25 for Annunciation of the Virgin Mary). In the US, these types of celebrations have expanded to a larger festivity that reaches out to the local community. These festivals give the church members a chance to share and celebrate their heritage with their neighbors. Almost every Greek Orthodox church in the US now hosts a Greek Festival.

Not everyone with Greek heritage is active in the Orthodox faith. And many members of the Greek Orthodox Church do not have a Greek ethnicity – coming from other Orthodox churches (Syrian, Coptic, Romanian, Russian), marrying into the faith; and some have converted from other Christian denominations. But most people, Greek or not, are attracted to the ideals of Hellenism and the culture and traditions demonstrated in the local festivals.

Preparing for a festival of this size is a tremendous amount of work for the parishioners of Annunciation. During the many months of preparation, parishioners have a chance to re-connect with each other and with so many volunteers. But more importantly the Festival lets the Greeks share their hospitality – the food, the music, the dancing and their joy for life – with the Pensacola community. If you've ever been to Greece, you will have experienced the warm, loving hospitality of the Greek people. That is what you will experience at Pensacola Greek Festival.



Pensacola Greek Festival Taverna Grill

Photo by Mike O'Donovan



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ROASTED CHICKEN & POTATOES GREEK STYLE

This recipe is so simple to make but is a wonderful comfort food. The smells while cooking will bring back memories of Greece.

Whole chicken or 3 pounds of chicken pieces
2 Tbs dried oregano
Salt and pepper
1 cup olive oil
2 large peeled, sliced or cubed potatoes
(Yukon gold)
2 lemons
5 or more cloves of crushed garlic



Greek Chicken

Place chicken in a large baking pan. Squeeze the juice of the lemon on the chicken. Then rub the chicken with the lemon halves. Generously season the chicken with the spices. Pour some of the olive oil on the chicken. Optional: cover chicken with aluminum foil and marinate overnight in the refrigerator.

When you are ready to bake, cut up the potatoes. Then mix together remaining oil, garlic, lemon and seasonings.

Bake the chicken uncovered at 425 degrees until lightly browned. Turn chicken pieces and baste. Add potatoes, cover with foil and bake at 325 degrees for 1 to 1 ½ hours. Serves 6.

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MOUSSAKA

Baked Eggplant and Meat with Bechamel Sauce

4 large eggplants
½ cup olive oil
2 medium onions, chopped
1 clove garlic, minced
3 lb. lean ground beef
1 cup parsley, chopped
¼ tsp. nutmeg
½ tsp. cinnamon
1 16oz. can tomato sauce
½ cup dry white wine
Salt & pepper to taste
⅓ cup breadcrumbs
1 cup parmesan cheese



Moussaka

Peel eggplant and cut lengthwise into ½ strips. Lightly brush each strip on both sides with oil. Place on foil-lined cookie sheet and broil, turning once, until brown and tender.

Heat ¼ cup oil in skillet and saute onions and garlic until tender. Add ground beef and brown. Discard excess fat. Stir in parsley, nutmeg, cinnamon, tomato sauce and wine. Simmer 15-20 minutes or until most of liquid is absorbed. Add salt and pepper.

Grease a large baking pan. Sprinkle with breadcrumbs. Place half of cooked eggplant on bottom of pan. Sprinkle with salt, pepper and ⅓ cup of parmesan cheese. Spread meat mixture evenly over eggplant and repeat steps with remaining eggplants. Pour Bechamel sauce evenly over top, sprinkle with remaining cheese. Bake in 350° oven for 1 hour or until top is golden and puffed. Cool 20 minutes before cutting.

Bechamel Sauce

6 cups warm milk	1 ½ sticks of butter (not margarine)
6 large eggs, beaten	Dash nutmeg
¾ cup flour	Salt and white pepper to taste

First you make a roux! In a 4 quart saucepan melt butter. Add flour and cook for five minutes or until golden, stirring constantly until thick like a paste. Gradually add warm milk constantly stirring with a whisk until smooth. Remove saucepan from heat. In a blender or food processor beat eggs until frothy. With machine running add 2 cups of hot mixture to eggs and beat well. Slowly return contents of blender to saucepan, stirring constantly until mixture is thick and smooth.

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COMMON GREEK PHRASES

Adult Greek Americans love to tell stories about their childhood Greek school experiences. It was like piano lessons - no one wanted to go after school but our parents insisted. Those who went long enough to learn are very grateful to be fluent in such a beautiful language. And those who didn't often regret their lack of knowledge.

Most Greek Orthodox churches offer Greek Language classes in the evenings or on the weekends - for children and some for adults. These classes often encompass language, culture and faith. You can definitely travel in Greece without knowing the language as many people there are fluent in English. But if you learn a few important phrases, your trip will be even more memorable.

<u>English</u>	<u>Phonetic</u>	<u>Greek</u>
Yes	Ne	Ναι
No	Ohi	Όχι
Please and You're Welcome	Parakaló	Παρακαλώ
Thank You	Efharistó	Ευχαριστώ
Welcome	Kalós Orísate	Καλώς Ορίσατε
I Don't Understand	Then Katalavéno	Δεν Καταλαβαίνω
Excuse Me or Sorry	Sygnómi	Συγνώμη!
Good Morning	Kaliméra	Καλημέρα
Good Evening	Kalispéra	Καλησπέρα
Good Night	Kaliníhta	Καληνύχτα
Hello (Hi)	Yía sou	Yía sas

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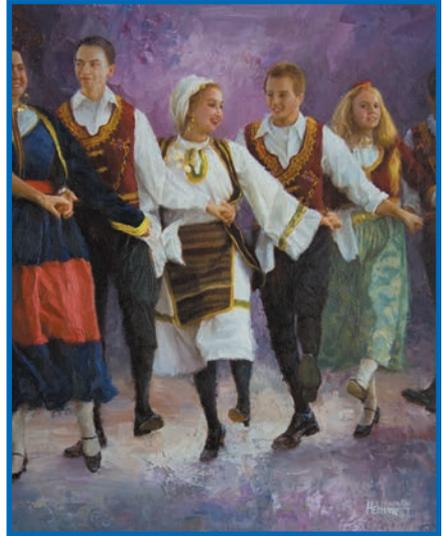


ABOUT THE ARTIST

The artwork chosen for this year's festival marketing was created by Robert Christian Hemme. The painting illustrates dancers from the 2010 high school folk dance group – "The Merry Makers".

Christian began his art career at 12, training under Marit Guild, learning the foundations of representational art. He graduated from Pensacola Christian College with a BS in visual arts with a concentration in commercial art. Christian's focus is on creating figurative and landscape paintings in oils, working in the classical representational style of fine art.

Christian is passionate about art but even more passionate about Jesus Christ and he believes the most poignant and touching works of art come from portraying the masterpiece of God's creation: humankind.



This particular painting was inspired by Christian's love of foreign cultures and the energy and colorfulness of the Glenzethes Dancers at the Greek Festival. The original painting will be on display at the festival along with some of Hemme's other work. www.christianhemmefineart.com

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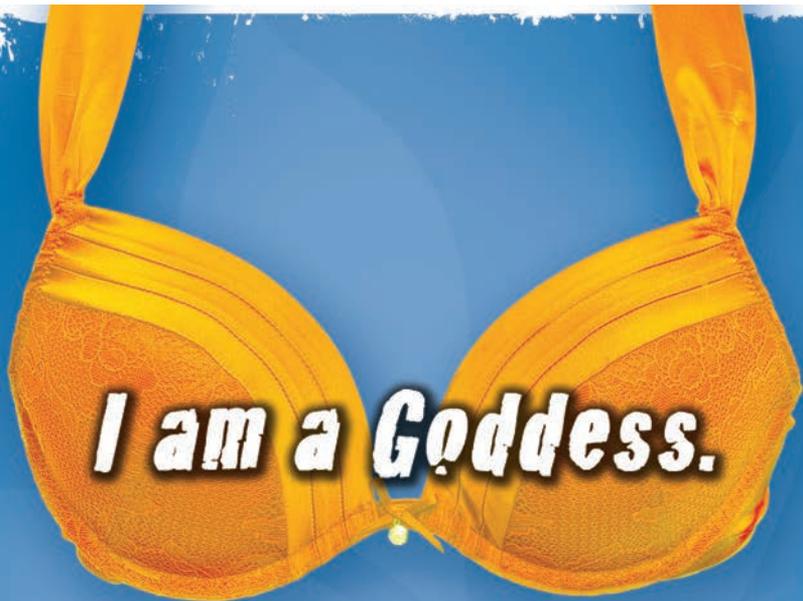
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