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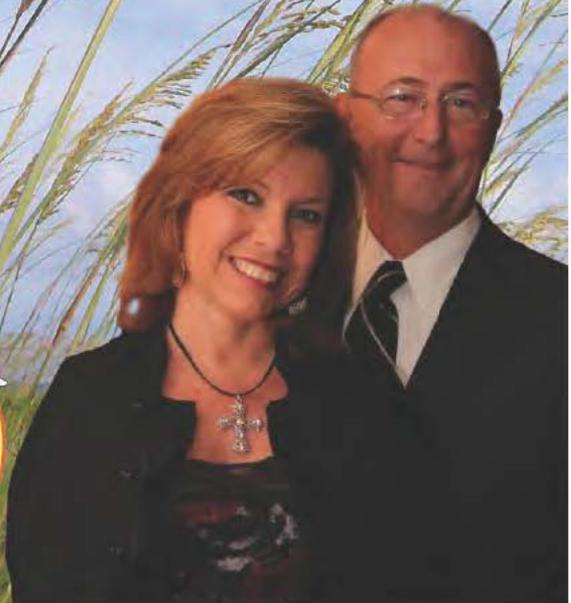
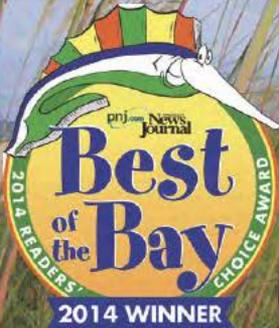
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WELCOME - KALOS ILTHATE

Welcome to the 55th 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

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).



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COMMUNITY OUTREACH

Each year a portion of the Festival proceeds are donated to a local charitable organization. This year the Festival will support Capstone Adaptive Learning & Therapy Centers with a financial donation. Capstone is the new name for United Cerebral Palsy of Northwest Florida, which has provided quality care for persons with developmental disabilities in Northwest Florida since 1953. The new name lets people know that Capstone serves people with many types of developmental disabilities not just cerebral palsy.

Also we are holding a food drive at the Festival for Manna Food Pantries. Please bring non-perishable items (canned veggies, meats and fruits) to help support this worthy cause. Look for drop-off containers in front of the hall by the dinner line. If you get your picture taken at the Shindig Photo Booth and make a donation, you will also be supporting Manna.

WHAT'S NEW THIS YEAR

- All PASTRIES are sold OUTSIDE ONLY near Coffee Station
- Small Gift Booth in front of Hellenic Center
- DINNERS ONLY will be sold in TWO LINES in the Hellenic Center
- Photo Booth near the coffee station outside

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

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Web: www.annunciationgoc.org • E-mail: office@annunciationgoc.org

On behalf of the Eucharistic Community here at Annunciation Greek Orthodox Church, I would like to thank you for attending our 55th annual Greek Festival and for supporting our church. The Festival is truly a labor of love for our parishioners. Many months of preparation and planning go into the presentation of this event, and we are thankful for the opportunity to show Pensacola who we are as a church and what we have to offer.



Rev. Fr. Matthew Carter, his wife and two children

Food, music and dancing are not the only attractions offered at this Festival. Visitors can attend church tours to see the beauty of an Orthodox Christian Church and learn a little about our Orthodox Faith.

The Greek word for hospitality in philoxenia: philo means friend and xenia means strangers. Sharing our heritage

and hospitality is a part of what defines us as a people. Greek hospitality is about making friends out of strangers, welcoming guests and sharing love and friendship with those you may not know. By sharing the joy and spirit of our Festival, we hope that you feel our philoxenia. This is not merely a Greek trait, but takes its true root from the Gospel of Jesus Christ's commandment to love. We thank all of our volunteers for your contributions to a successful Festival.

This year, we are donating a portion of our proceeds to support Capstone Adaptive Learning and Therapy Centers. Capstone is the new name for the United Cerebral Palsy of Northwest Florida, which has provided quality care for persons with developmental disabilities in Northwest Florida since 1953.

We thank you for your continued support of Annunciation Greek Orthodox Church, and we look forward to serving you and offering our Christian hospitality.

With love in Christ,

Rev. Fr. Matthew Carter
Parish Priest

CHURCH TOURS



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 6.

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 Annunciation
Greek Orthodox Church**



Photo by Mike O'Donovan

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 6 for performance times.

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
- 4:00 pm Band (until close)*
- 5:30 pm Glenzethes Dance
- 6:30 pm Church Tour
- 7:00 pm Glenzethes Dance
- 8:00 pm Church Tour
- 9:00 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
- 4:00 pm Band (until close)*
- 5:00 pm Hara/Glenzethes Dance
- 6:00 pm Church Tour
- 7:00 pm Glenzethes Dance
- 8:00 pm Church Tour
- 9:00 pm Glenzethes Dance

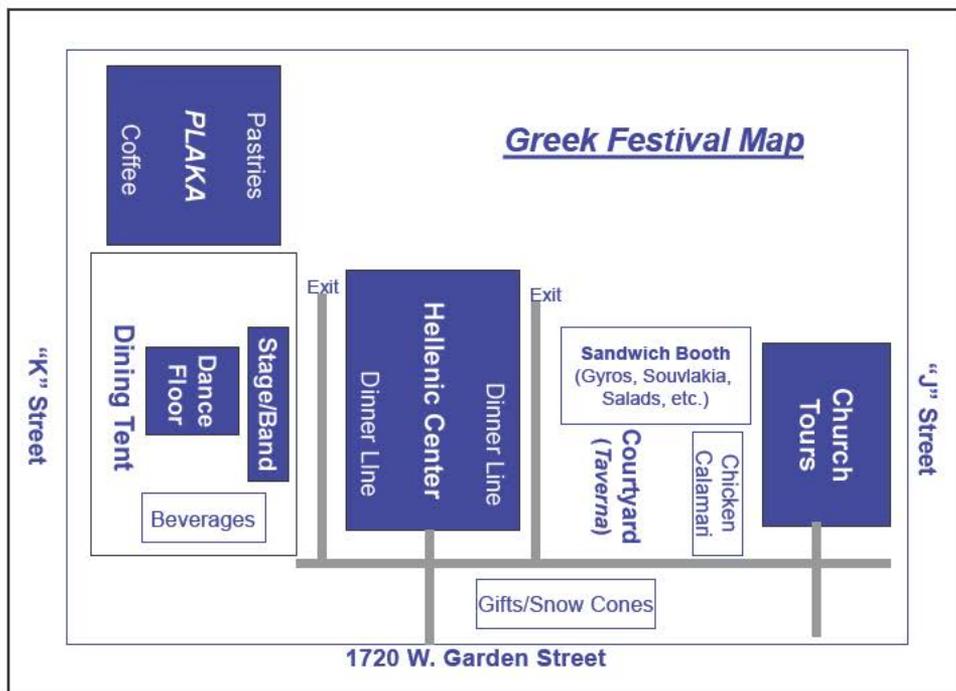
SUNDAY (12 Noon - 6 pm)

- 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

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.



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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)\$11.00

One-quarter chicken baked Greek style served with manestra, Greek style green beans and tsourekki- Greek bread.

Roast Lamb Dinner (Arni)\$14.00

Sliced roast lamb cooked with Greek seasoning, garlic & lemon, served with Greek style green beans, manestra and tsourekki- Greek bread.

Lamb Shank Dinner (Kokinisto)\$15.00

served with Greek style potatoes, green beans and tsourekki- Greek bread.

Pastitsio\$8.00

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

Moussaka\$8.00

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

Spanakopita\$3.00

Spinach and feta in buttered filo triangle.

Tiropita\$3.00

Flaky cheese-filled pastry made with buttered filo.

Dolmathes 3 for \$4.00

Grape leaves stuffed with ground beef, rice & herbs.

Greek Salad\$4.00 small / \$6.00 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

BEVERAGES

(Located on the Garden Street side of the Festival Under the Big Tent)

Beer (Domestic and Imported)\$5.00

Red and White Greek Wines by the glass\$5.00

by the bottle\$20.00

Bottled Water\$2.00

Soft Drinks (20oz Bottles).....\$2.00

Snow Cones (in front of Church Hall)\$3.00 small / \$5.00 large

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Gyro\$8.00

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

Souvlakia\$8.00

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\$8.00

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

Greek Salad\$4.00 small / \$6.00 large

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

Chicken Tenders\$5.00

A dish for the kids served with Greek fries.

(A Separate line next to the Church)

Calamari\$9.00

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

Greek Fries\$3.00

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



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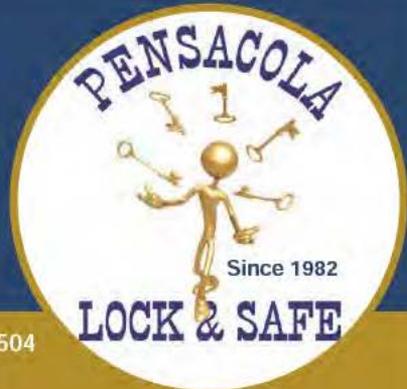
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GREEK PASTRIES

(All Pastries Sold Outside under the Tent)

Baklava	\$2.75
Layers of butter-drenched filo pastry, spices and chopped nuts, drizzled with honey syrup.	
Baklava Cheesecake	\$4.00
Baklava Pasta	\$3.75
Chocolate Baklava	\$3.00
Pasta	\$4.00
Layered custard dessert topped with almonds.	
Ergolavos	\$3.00
Almond, macaroon crescents covered with almonds.	
Vanilla Kok	\$4.00
A delicious honey sponge cake with custard filling.	
Chocolate Kok	\$4.00
Koulouria (<i>Dozen butter cookies</i>)	\$5.00
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>)	\$5.00
Tsoureki (<i>Sweet Greek bread</i>)	\$6.00
Floyeres	\$3.00
Nuts and spices rolled in buttered filo, topped with honey syrup.	
Kataifi	\$3.00
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	\$4.00
Hand-dipped ice cream, served with baklava pieces. Available under the main tent.	

COFFEE CHOICES- **Frappe** - Iced Greek Coffee \$3
Greek - Strong Coffee served Hot \$2, **Regular** - \$1

PASTA DESSERT

This layered dessert is just dreamy – a Kataifi pastry base soaked in syrup, a custard filling and fresh whipped cream topping. Pasta is the Pensacola version of this dessert – which is also called Ekmek Kataifi by the Turks.

For the pastry base

- ½ cup melted butter
- 1 pound Kataifi pastry (shredded filo)

For the syrup

- 2 cups sugar
- 1 ½ cups water
- Juice of ½ lemon

For the custard filling

- ½ cup flour
- ½ cup sugar
- 3 cups milk
- 4 egg yolks
- 1 tsp vanilla
- ¾ lb cream, whipped
- Toasted almonds



Pasta Dessert

Preheat oven to 375 degrees. Butter a large rectangular baking pan (at least 9” x 13”) that is deep enough to accommodate the layers of this dessert. To make the base, separate the strands and layer them in the pan. Don’t press down as they are better if left light and fluffy. Brush the remaining butter over the pastry and bake in a moderate oven for 30 minutes or until golden brown. Allow to cool.

Begin making the syrup by boiling the water and sugar for five minutes. Remove from heat and add the lemon. Pour the hot syrup over the toasted pastry.

Prepare the cream filling next. Mix flour and ½ cup sugar in the top of a double boiler. Stir in milk. Stir constantly until thick and smooth. Stir a little of the hot mixture into slightly beaten egg yolks. Then slowly stir the eggs into the hot mixture. Cook over hot water for 2 to 3 minutes, stirring constantly until custard thickens. Remove from heat and then add the vanilla. Pour the custard over the kataifi pastry base. Chill for 2 – 3 hours. Cover with whipped cream and garnish with toasted almond slivers or other topping. Cut into squares. Makes 22 pieces. Can be frozen.

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 Oct 26 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 Dec 12 and 13.

KALI OREXI (GOOD APPETITE)



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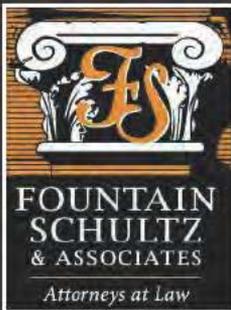
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GREEK DANCING

One of the highlights of the Pensacola Greek Festival each year is watching the dancers and then joining them on the dance floor. Two groups of youth dancers perform – the younger group is called *Hara* which means Joy in Greek. The middle/high school group is called the *Glenzethes* which means Merry Makers. They perform three sets on Friday and Sunday and four on Saturday. Specific times are listed on the Festival schedule on page 6.

The youth of the Annunciation Parish have been performing folk dances for many years. Initially Greek dance lessons were incorporated into the Greek language and culture classes taught to the children by a long-time member of the parish, Mrs. Mitsa Morres, starting in 1964. The formal youth dance program was started in 1984 when the state of Florida provided a grant to promote cultural arts in the state. The first dance group had 16 high school students – some who are now parents and teachers of our current dancers.

The dancers practice weekly for 3 months to prepare for their Festival performances. In addition to attending practices and learning the dances, each dancer has stewardship requirements that include attending church services and Sunday School and participating in the youth program and associated service projects.

Each of the girls in the *Glenzethes* group has two costumes. One is a unique handmade costume that is representative of the region of the Greece that her family is from. The other is a blue velvet costume trimmed in gold that is worn by all the girls and comes from the Cyclades Islands.

The dancers learn 20 different dances and perform four or five dances per set during the Festival with the girls alternating costumes between sets. Audience members participate by clapping hands and throwing money at the dancers. The old tradition of breaking dishes on the floor at Greek parties is no longer practiced but audience members often shout "Opa!" and throw money on the floor to show their appreciation and pride of the dancers.

After the dance troupe completes their set, audience members usually rush out to the dance floor to join in the fun. Beginners and experts can dance together, as the basic steps are fairly easy to learn.



Greek Dancing under the Big Tent

DESCRIPTIONS OF GLENZETHES DANCES

Hassapiko is a very popular, relatively modern Greek circle dance. It is called a panhellenic dance, because it is danced all over Greece. It is a lively hopping style dance that dates back to Byzantium when it was danced by the butchers of Constantinople. It has become known as the "sailors" dance. When danced fast it is called the hasaposerviko and resembles the Jewish "hora".

The **Syrto** is the most popular dance throughout Greece, and is danced by Greek-Americans at all festive gatherings. Syrto and Kalamatiano use the same dance steps, but the Syrto is in 3/4 time and the Kalamatiano is in 7/8 time. Both of these are open circle dances.

The **Syrtaki** dance was created for the movie "Zorba the Greek" on music written by Greek composer Mikis Theodorakis. It is basically a combination of two traditional dances, starting with a very slow Hassapiko step and eventually becomes faster and danced in the lively steps of Hasaposerviko.



Karagouna - This dance comes from the plains of Thessaly. The name Karagouna comes from the Turkish word "kara" for black to describe the women's clothes. Karagouna is a flirtatious couples' dance where the men dance in a line behind the women's line. In the days before dating, young people might meet and dance in the village square after church, to get acquainted.

Pentozali - This very vigorous dance was used to help keep the Cretan soldiers in shape. It starts out slowly with men and women dancing together. Then the men break out and each do leaps and kicks. The name of the dance comes from its five (pente) basic steps and word "zali" meaning dizzy.

Tsamiko is stately dance, traditionally performed by men. It originated in Epirus and was danced by the fighters of the 1821 revolution when Greece won its independence from the Ottoman empire. The dance follows a strict and slow tempo with emphasis put not on the steps, but in the "attitude, style and grace" of the dancer. The steps are relatively easy but have to be precise and strictly on beat.

Zeibekiko is a solo and intensely personal dance. The dancer performs alone, very focused on his movements in a totally improvised manner. It comes from the Asia Minor refugee camps in Greece where the Rebetika songs are slow and sad. It was

Continued on Page 19

originally danced by men only but has gained popularity by both men and women. Often with this dance you'll see other dancers on one knee clapping while a lone dancer performs.

Yerakina is a women's dance sung to an old folk song about a beautiful girl named Gerakina who lived around 1850 in Nigrita, Greece. One day, she went to the well to get water but fell into the well. The song and the waving of the girls hands refers to the sounds her bracelet made as she screamed for help. On hearing her screams, one brave man climbed into the well to



rescue his beloved but she died in the well.

Mihanikos – This fascinating men's dance originated in Kalymnos. Mihanikos means “machine” and refers to the diving bell used by sponge divers which allowed them to dive deeper for sponges, but which left many crippled from the effects of the bends. This dance has two parts, with alternating slow and fast melodies. During the slow part, the lead dancer hobbles on two canes and is half held up by the others, mimicking the crippling effects of the ‘bends’. During the fast part of the dance, the supposedly crippled dancer suddenly begins dancing joyfully with the others, only to return again to his crippled wobbling.

LEARN GREEK DANCING

Everyone is invited on the dance floor. If this is your first Festival or your first time on the dance floor; don't be nervous. Just get out there and grab the hand of the person next to you in line and follow their footsteps. To help newcomers learn the basic steps, the Pensacola Greek Festival is providing dance lessons on Saturday. These are all line dances that do not require partners or previous experience.

A few Greek dances are danced as couples or solo, but most are performed in a line which moves to the right. The leader has their right hand free and calls the steps. Never join the line at the front unless you are offered the lead and know the dance. A good leader will put on a show, adding variations to the steps and dancing side by side with the person next to them.

Beginners should join at the end of the line. Experienced dancers may break in the middle to dance with their friends or so that they are not at the end tripping over children and beginners. If someone offers you a hand, accept it and follow their feet.



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¾ lb unsalted butter

1 egg

2/3 cup finely chopped almonds

3 ½ tsp baking powder

3 ½ cups all-purpose flour sifted

½ cup powdered sugar

½ tsp vanilla extract

1 ½ lbs powdered sugar



Kourambiethes

Preheat the oven to 350 degrees and place rack in upper third of oven. Soften butter to room temperature and beat with ½ cup powdered sugar until creamy and white. Add egg and beat with electric mixer for five minutes. Add vanilla and optionally ¼ cup of brandy. Sift flour and baking soda together and add to butter mixture. Add nuts and work dough by hand. If needed add more flour to be able to mold cookies by hand (dough should not stick to sides of bowl).

Cover and refrigerate the dough until firm enough to shape into balls, about 1 hour.

Pull off pieces of the dough and roll between your palms into generous 1-inch balls or into a crescent shapes. Space about 1 inch apart on ungreased cookie sheet. Bake at 350 degrees until lightly brown on top and well browned on the bottom (14-18 minutes). Cool on racks for five minutes.

Place waxed paper on work surface and sprinkle lightly with powdered sugar. Gently place hot cookies on top of sugar and sift additional powdered sugar on top of cookies to cover completely. Allow to cool before serving. Can be frozen but may require a new application of sugar for serving after freezing. Makes about 4 dozen small cookies.

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GREEK MEZE TABLE

Grab a fork and have a seat at the table! Friends and loved ones are getting together for an evening of laughter, drinks, and most of all, plate after plate of delectable Greek food. Welcome to the epitome of Greek-style entertaining - the Greek meze table.

Translated literally, the word meze (meh-ZEH) means a taste or a bite. It is used to describe small plates of savory snacks that are served as a compliment to drinks. There are many different types of mezethes (meh-ZEH-thes) and the menu will vary according to locale.

The meze table is a traditional gathering place - warm, inviting, and always casual. It is an atmosphere where the plates are communal, the conversation is spirited, and the pace is leisurely. This style of entertaining encourages people to come and join the party. Tables are pushed together to accommodate newcomers and more plates and drinks are ordered.

Ouzo and Meze - Perfect Partners

The perfect partner to the Greek meze is the anise-flavored aperitif known as ouzo (OO-zoh). It opens up the appetite or orexi (oh-RE-ksi) and blends well with many different flavors. Traditionally, ouzo bars or ouzeries (oo-zeh-REE-es) will offer a long list of mezethes to go along with the drink.

What's on the Table?

A typical meze table will contain a mixture of hot and cold snacks. You could start with a small plate of crisp sliced cucumber and some olives. Add some small chunks of Feta cheese or another great table cheese like kasseri (kah-SEH-ree) and tomato wedges drizzled with olive oil and sprinkled with dried oregano and sea salt. A dip or spread like the delicious carp roe spread called taramosalata (tah-rah-moh-sah-LAH-tah) with pita bread triangles for dipping is also a great addition.

Meze offerings can be simple or elaborate. In seaside villages, you will find small plates of grilled octopus or fried smelts called marithes (mah-REE-thes). In other parts of Greece, small meatballs or keftedakia (keh-fte-THA-kya) are served along with some fried potatoes drizzled with lemon. Savory phyllo triangles filled with cheese or tiropites (tee-ROH-pee-tes) are also served as well as a skillet-fried cheese dish known as saganaki (sah-gah-NAH-kee).

Many villages are known for making their own sausages that are seasoned with orange peel and flavored with fennel seed. The sausages are grilled and then sliced and served with lemon.

Another great meze to serve, if you can plan ahead, are rice-stuffed grape leaves called dolmathakia (dol-mah-THA-kya). These small packages of rice flavored with lemon, dill, and pine nuts can be made vegetarian-style called yialantzi (yah-lan-TSEE) or with ground beef or lamb.

When putting together your next gathering, remember, the meze table is not about the courses and seating, it more about simply being together to enjoy the para (pah-REH-ah) or company.

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TZATZIKI SAUCE

GREEK CUCUMBER/YOGURT SAUCE

This sauce can be used with meats or served with bread or crackers on your meze table.

3 cups Greek or Greek-Style Yogurt (non Greek yogurt will be too watery)

Juice of one lemon

2 garlic cloves, minced

1 large English cucumber, diced (the long, skinny ones)

1 tablespoon salt (for salting cucumbers)

1 tablespoon fresh dill or 1 tablespoon fresh mint, chopped (or both)

1 tablespoon extra virgin olive oil

Salt & freshly ground black pepper



Tzatziki Sauce

1. Peel cucumbers and dice. Put in a colander and sprinkle with the tablespoon of salt to draw the water out. Cover with a plate and sit something heavy on top. Let sit for 30 minute Drain well and wipe dry with a paper towel.
2. Blend by hand or in a food processor: cucumbers, garlic, lemon juice, oil, dill and/or mint, and a few grinds of black pepper. Then stir into yogurt. Taste and add salt and pepper as needed.
3. Store in refrigerator for at least two hours before serving so flavors can blend. This sauce will keep for a few days in the refrigerator; but you will need to drain off any water and stir each time you use it.
4. Serve as a dip with pita bread and fresh vegetables or as a sauce for grilled lamb, chicken, beef or vegetables.



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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	Nai
No	Ohi	Όχι
Please and You're Welcome	Parakaló	Παρακαλώ
Thank You	Efharistó	Ευχαριστώ
Welcome	Kalós Orisate	Καλώς Ορίσατε
I Don't Understand	Then Katalavéno	Δεν Καταλαβαίνω
Excuse Me or Sorry	Sygnómi	Συγγνώμη!
Good Morning	Kaliméra	Καλημέρα
Good Evening	Kalispéra	Καλησπέρα
Good Night	Kalinihta	Καληνύχτα
Hello (Hi)	Yiá sou	Yiá sas

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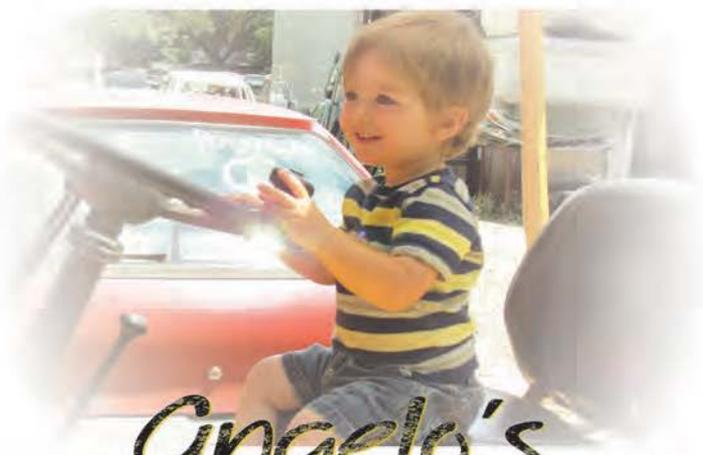
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