

GREEK



FESTIVAL OF PENSACOLA



OCTOBER 11-13

Fri & Sat • 11AM-9PM

Sunday • NOON-5PM

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WELCOME - KALOS ORIZETE

Welcome to the 60th Pensacola Greek Festival! Started by parishioners in 1959 as a luncheon, 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. Make checks payable to "Pensacola Greek Festival"

We do not accept credit cards.

4 ATM machines are available. (See map on page 6 for locations)



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VOLUNTEERS AND SPONSORS

Thank you to 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!

Volunteers, check in at the table in front of the hall to pick up your name tags!



METROPOLIS
OF ATLANTA

Annunciation Greek Orthodox Church

1720 West Garden St., Pensacola, FL 32501 • Tel.: (850) 433-2662 • Fax: (850) 549-4943
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 60th 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.

The Pensacola Greek Festival is one the area's most popular outdoor festivals. This three day cultural event provides an opportunity for our Church to share our culture and faith with the Pensacola community. The Greek Festival includes live music, dance performances by our youth groups, and a variety of delicious Greek foods.

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

This year, we are donating a portion of our proceeds to support the Diakonia Retreat Center, a retreat located in the mountains of South Carolina where fellow worshipers can gather and commune with nature.

We thank you for your continued support of Annunciation Greek Orthodox Church and our 60th annual Pensacola Greek Festival, and we look forward to serving you and offering our Christian hospitality.

With love in Christ,

Rev. Fr. Matthew Carter
Parish Priest
Annunciation Greek Orthodox Church
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SCHEDULE OF EVENTS

FRIDAY (11 am - 9:00 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)
 6:30 pm Church Tour
 7:00 pm Hara/Glenzethes
 8:00 pm Church Tour

SATURDAY (11 am - 9:00 pm)

11:00 am Food areas open
 11:00 am - 2:00 pm Band
 1:00 pm Hara/Glenzethes
 2:00 pm Church Tour
 3:00 pm Hara/Glenzethes
 4:00 pm Church Tour
 4:00 pm Band (until close)
 5:00 pm Hara/Glenzethes
 6:00 pm Church Tour
 7:00 pm Hara/Glenzethes
 8:00 pm Church Tour

SUNDAY (NOON - 5 pm)

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

SUNDAY CHURCH SERVICE

All are invited to attend our 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



ENTERTAINMENT



The Kostas Kastanis Band is performing live Greek music for your enjoyment during Festival hours. We encourage our guests to get out on the dance floor!

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 our schedule on page 6 for performance times. Don’t forget to yell “Opa!” when you love a performance!

CHURCH TOURS



Iconostasis inside the Church

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 Greek Orthodox Church.

We welcome all our visitors to sit back and enjoy a brief synopsis of the early Greeks who 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 the Byzantine hymnology performed by the Annunciation Choir. Check the tour schedule on page 6.

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)	\$12.00
Chicken leg quarter baked Greek style served with choice of two sides (green beans, manestra or potatoes) and tsoureki - Greek bread.	
Roast Lamb Dinner (Arni)	\$16.00
Sliced roast lamb cooked with Greek seasoning, garlic & lemon, served with choice of two sides (green beans, manestra or potatoes) and tsoureki - Greek bread.	
Lamb Shank Dinner (Kokinisto)	\$16.00
Served with choice of two sides (green beans, manestra or potatoes) and tsoureki - Greek bread.	
Pastitsio	\$8.00
Layered, baked macaroni with seasoned meat sauce topped with creamy bechamel sauce.	
Moussaka	\$8.00
Layered sauteed eggplant with seasoned meat sauce topped with creamy bechamel 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, onions, and 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	\$3.00
Orzo pasta cooked with tomatoes and chicken broth.	
Greek Seasoned Potatoes	\$3.00

BEVERAGES

(The beverages booth is located between the big tent and the pastry booth as you leave the Hellenic Center)

Beer (<i>Domestic and Imported</i>)	\$5.00
Red and White Greek Wines <i>by the glass</i>	\$5.00
<i>by the bottle</i>	\$20.00
Bottled Water	\$3.00
Soft Drinks (<i>20 oz Bottles</i>)	\$3.00

SHOPPING

You can find the gift booth in front of the church hall, as well as the snow cone machine. The gift booth has festival t-shirts, cookbooks, and other Grecian items for sale. With jewelry, fishermans hats and more, you won't want to miss out on stopping by our festival gift booth this year.



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TAVERNA GRILL

(Courtyard between Hellenic Center and Church)

Gyro **\$8.00**

Savory pita filled with grilled seasoned meat topped with tomatoes, lettuce, onions, and tzatziki sauce, served on a warm pita bread.

Souvlakia **\$8.00**

Grilled pork shish-kebob marinated in lemon, olive oil and spices. Topped with tomatoes, lettuce, onions and tzatziki sauce served on a warm pita bread.

Loukaniko **\$8.00**

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

Greek Salad **\$4.00 small / \$6.00 large**

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

(A Separate line next to the Church)

Calamari **\$9.00**

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

Chicken Tenders **\$4.00**

A dish for the kids served with Greek Fries.

Greek Fries **\$3.00**

Greek fries seasoned to perfection with Greek Spices.





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Kourambietes	\$1.00
Butter cookie topped with powdered sugar.	
Melomakarona	\$1.00
Tasty, nut-filled soft cookie dipped in syrup.	
Baklava	\$3.00
Layers of butter-drenched filo pastry, spices and chopped nuts, drizzled with honey syrup.	
Chocolate Baklava	\$3.00
Regular baklava with corners dipped in chocolate.	
Floyeres	\$3.00
Nuts and spices rolled in buttered filo, topped with honey syrup.	
Ergolavos	\$3.00
Almond, macaroon crescents covered with almonds.	
Kataifi	\$3.00
Chopped almonds and walnuts wrapped with shredded filo pastry, drizzled with honey syrup.	
Pasta	\$4.00
Layers of shredded filo pastry and honey, topped with custard filling and almonds.	
Chocolate Kok	\$4.00
Delicious honey sponge cake with chocolate filling, topped with chocolate glaze and sprinkles.	
Vanilla Kok	\$4.00
Delicious honey sponge cake with custard filling, topped with chocolate glaze.	
Napolean	\$4.00
Layers of flaky pastry with custard filling, topped with vanilla and chocolate icing.	
Grecian Torte	\$4.00
Three-layered chocolate cake with chocolate cream filling, dipped in chocolate.	
Baklava Cheesecake	\$4.00
Delicious combination of baklava and cheesecake.	
Koulouria (Dozen butter cookies).....	\$5.00
Paximadia (Dozen Greek biscotti cookies)	\$5.00
Tsoureki (Sweet Greek bread)	\$6.00

COFFEE AND ICE CREAM

(Served under main tent)

Baklava Sundae (Hand-dipped ice cream served with baklava pieces).....	\$4.00
Regular Coffee	\$1.00
Frappe (Iced Greek Coffee).....	\$3.00
Greek Coffee (Strong coffee served hot).....	\$2.00



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HISTORY OF PENSACOLA'S ORTHODOX COMMUNITY

The first Greek immigrants that came to Pensacola were seaman from the islands of Greece. Gradually more Greek immigrants began to come the area and by 1910 there were more than 120 Greek immigrant families in Pensacola. These new citizens made their living in the fishing industry, grocery stores, restaurants and other small businesses throughout their new community in Pensacola. The first Greek Orthodox Church was built in 1910 at the corner of Wright and Reus Street, home to the faithful Greeks until 1954 when the church on Garden Street was completed. Throughout our long history in Pensacola we have gradually expanded to include our facilities including our Hellenic Center and Sunday school classrooms. Annunciation Greek Orthodox Church of Pensacola was consecrated by Archbishop Iakovos in 1973. Today our church family is home to more than 250 families from all walks of life who have come to call Annunciation home.



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OUR FAITH, OUR COMMUNITY



Today, the Pensacola Greek Orthodox community combines the traditions of our faith with the love we have for our community. The Pensacola Greek Festival serves as our true labor of love and a chance to share who we are with our family and friends in Pensacola. The Greek Festival allows us the opportunity to give back to communities that have done so much for us. Through this festival, and other fundraisers throughout the year, we are able to spread our eternal love and faith to others. Hellenic College and Holy Cross Greek Orthodox School of Theology, the Diakonia Center, our charity of choice, and countless others are the reasons we continue to have the Greek Festival; it is our opportunity to share a piece of ourselves and what we believe with others.





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SPANAKOPITA

Spinach and cheese filo pie



Ingredients

- | | |
|--|------------------------------|
| 1 package filo dough, frozen | 6 eggs, well beaten |
| 2 pkgs. frozen chopped spinach or 2 pounds of blanched fresh spinach | 1/2 c. oil |
| 1 lb. cheeses: can be a combination of feta, hoop, cottage, ricotta | 1/4 lb. sweet, salted butter |
| 1/4 tsp. salt | 1 cup chopped onions |
| | 1/2 cup fresh dill, chopped |

Instructions

1. Put filo dough in the refrigerator overnight and leave at room temperature at least 1/2 hour before using.
2. Thaw frozen spinach and squeeze out all water. Saute onions in olive oil. Add spinach, salt and pepper. Drain any extra water (if you didn't thaw frozen spinach as directed).
3. Crumble cheeses, using fork to break feta cheese up. Add more salt if using hoop or cottage cheese as substitute. Mix in eggs. Add chopped dill. Set aside.
4. Un-wrap filo and smooth creases out. Plan to use half of the filo sheets for the bottom layer and the other half for the top. (Keep covered while using, filo dries out quickly.)
5. For spinach pie (versus triangles) it is best to use a large rectangular pan (at least 13 x 9).
6. Heat butter in small saucepan. Add some olive oil. Oil pan generously, bottom and sides, using pastry brush.
7. Lay first sheet of filo in pan, letting excess lap over edges. Sprinkle with warm oil. Lay a second layer and sprinkle with a little more oil. Continue until half of the filo is used. Spread all the spinach mixture evenly over the filo, including the corners. Cover with remaining filo, oiling between sheets. Do not throw any filo away; include it in; it is all edible.
8. Roll and tuck all the filo around the inside edges of the pan. Do not trim with scissors or knife as one would for pie crust. Brush top and edges with remaining oil. Some cooks will brush an egg white mixture on the final layer and then sprinkle sesame seeds on top for a fancier look.
9. The pie will easier to cut if you score before cooking. Prepare pie can be chilled and then scored with a sharp knife into squares before baking.
10. Bake at 350 degrees for about 50 minutes to 1 hour until golden brown. Serve hot, cut into square pieces. Do not cover with aluminum foil as it will make the dough soggy. Cover lightly with wax paper or a clean towel. Reheat uncovered so the top crust will remain crispy

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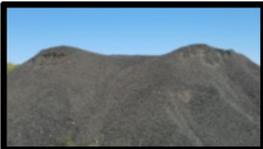
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LOUKOUMADES

Fried Greek Honey Puffs



Ingredients

- | | |
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| 2 (.25 ounce) packages active dry yeast | 3 eggs |
| 1 cup warm water | 4 cups all-purpose flour |
| 1/2 cup warm milk | 1/2 cup honey |
| 1/4 cup white sugar | 1/2 cup water |
| 1 teaspoon salt | 4 cups vegetable oil, or as needed |
| 1/3 cup butter, softened | 2 teaspoons ground cinnamon |

Instructions

1. Sprinkle the yeast over the warm water in a small bowl. The water should be no more than 100 degrees F (40 degrees C). Let stand for 5 minutes until the yeast softens and begins to form a creamy foam. In a large bowl, mix the warm milk, sugar, and salt, and mix to dissolve. Pour the yeast mixture into the milk mixture, and stir to combine.
2. Beat in the butter, eggs, and flour until the mixture forms a smooth, soft dough. Cover the bowl, and let rise until doubled in bulk, about 30 minutes. Stir the dough well, cover, and let rise 30 more minutes.
3. Mix honey and 1/2 cup of water in a saucepan, and bring to a boil over medium-high heat. Turn off the heat and let the honey syrup cool.
4. Heat oil in a deep-fryer or large saucepan to 350 degrees F (175 degrees C). Oil should be about 2 inches deep.
5. Place a large table or soup spoon in a glass of water near the batter. Scoop up about 2 tablespoons of dough per puff with the wet spoon, drop it into the wet palm of your hand, and roll it back into the spoon to create a round shape. Do not overhandle the puffy, soft dough. Drop the dough balls into the hot oil in batches, wetting the spoon each time you make a dough ball. Fry in the hot oil until golden brown on the bottom, and roll them over to cook the other side, 2 to 3 minutes per batch. Gently set the loukoumades aside to drain on paper towels.
6. Place the loukoumades on a baking sheet, drizzle them with honey syrup, and sprinkle with cinnamon. Serve warm.



Can't get enough of our delicious food?
 Order frozen desserts and dinners during our annual Holiday Bake Sale held by the Ladies Philop-tochos Society. Pick up an order form at the Festival or download the form from our website. The form, along with a check, must be received by the October 25 when we start baking again. ALL proceeds from this bake sale are donated to various charities - both local and nation-wide. Orders must be picked up at the Hellenic Center of the church (1720 West Garden Street) on December 6th from 9am - 3pm and the 7th from 9am - 2 pm.



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HISTORY OF GREEK FOLK DANCING

Greek folk dancing is a vivid expression of everyday life and people of all ages dance at family celebrations and community social events. The origin of folk dances can be traced back hundreds of years in Greek history. Today's young dancers have a sense of pride and tradition they carry forward performing the same dances performed by generations of ancestors. Most dances are circle dances, starting with the right foot and moving counter-clockwise. Each dancer is linked by a handkerchief or by holding hands, wrists or shoulders.

The Annunciation youth dance troupe performs 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 for the dancers. After each set, audience members rush out to the dance floor to join in the fun. Everyone is welcomed to participate and learn the steps.

Hassapiko is a popular, modern Greek circle dance. 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.

The **Syrto** and **Kalamatiano** are popular circle dances performed at all festive gatherings. The **Syrtaki** dance was created for the movie "Zorba the Greek." It is 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 comes from Thessaly. "Kara" is the Turkish word 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.

Pentozali is a vigorous dance that kept the Cretan soldiers in shape. It starts out slowly with men and women dancing together. Then the men break out doing leaps and kicks. The name of the dance comes from its five (pente) basic steps and word "zali" meaning dizzy.

HISTORY OF GREEK FOLK DANCING



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.

Yerakina is a women’s dance sung to an old folk song about a beautiful girl named Gerakina who lived around 1850. One day, she went to the well to get water and fell in. The song and the waving of the girls hands represents the sounds her bracelet made as she screamed for help. One brave man climbed into the well to rescue his beloved but she died in the well.

Mihanikos is a men’s dance originated in Kalymnos. Mihanikos “machine” is the diving bell used by sponge divers which left many crippled from 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.

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FESTIVAL COMMUNITY OUTREACH

Each year the Pensacola Greek Festival chooses local non-profit organizations to support through financial and non-financial donations. The 2019 festival will support the follow organizations:

The Diakonia Retreat Center

Guardian ad Litem with festival space for recruiting volunteers

Manna Food Pantries with food donations



The 210-acre Diakonia Center is the only Orthodox Christian retreat center in the Southeast and one of only a few in the United States. In 2003, His Eminence Metropolitan Alexios, working with his Metropolitan Council, established the

Diakonia Center to help achieve important goals:

- To provide an environment where the faithful can commune with nature
- To provide a retreat center for all age groups and interests
- To create a village of buildings tailored to meet the needs of all visitors

Since its establishment in 2003, more than a thousand people a year have visited the Diakonia Center, helping the Metropolis achieve each of its goals. In addition to Orthodox Christians of our Metropolis, the Diakonia Center has provided a setting for other groups seeking to grow closer to God, including Antiochian Orthodox Christians and Catholics who hold their summer camps at our facilities; Protestant and Catholic parishes who come to the Diakonia Center for spiritual renewal; and Young Life Christian leaders who have met annually each winter at the Diakonia Center since 2005 for solitude retreats.



Take a minute to talk with a volunteer from **Guardian ad Litem** while you are in line for dinner at the Greek Festival. A Guardian ad Litem (GAL) is a volunteer appointed by the court to protect the rights and advocate the best interests of a child involved in a court proceeding. GAL will be recruiting for volunteers to work with children in the Dependency Court System to be their advocate. They have brought in more than 30 volunteers over the last few years just from our festival!

Manna Food Pantries is a local nonprofit organization dedicated to fighting hunger in Escambia and Santa Rosa Counties. Festival attendees are encouraged to bring non-perishable items (canned veggies, meats and fruits) to the festival. Drop-off containers will be located in front of the hall by the dinner line.



abc 3 NEWS AT 10PM



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