



Issue 31 Feb 2022

# **Braving Storms**

...And then one day, everything was all covered in white.

A rare and strong snowstorm massively hit Greece – other countries as well – bringing the country to a halt.

Even the majestic Acropolis was blanketed in snow.

To the delight of some, work and schools were put off. Kids and adults hit the streets to get a taste of this beautiful and thick white blanket firsthand.

But snowfalls – and heavy ones which haven't happened for the past decade – also bring chaos along. Several areas were left without electricity as fallen trees cut power supplies and hundreds of motorists got trapped at standstill for hours of the Attiki Odos highway. Some were forced to abandon their vehicles. Several flights were cancelled and people got stuck at the airport.

"Elpis", as ironic as it may sound for a storm, left many stranded, unhappy and isolated. A few days later, "Elpis" made its way to Lebanon with a lesser impact and a new name "Hiba".

Byblos' shore was coveted in white. Most schools closed. People living in mountains were advised to stay home as heavy rain, snow and wind were expected at a very low altitude.

But as far as we know, white isn't really February's colour. It is rather ...Red! As February starts, red flowers, teddy bears, decorations, hearts and declarations take over the mainstream. Red is just everywhere. We'll share with you some of Valentine's traditions celebrated worldwide.

But did you also know that the famous Barbie 16 Handler? Snow White and the Seven Dwarfs was released on February 4th, 1938. And on February 4th, a few years later, precisely 2004, Mark Zuckerberg created Facebook?

February might be shorter but it definitely seems busier!

Let's explore together our themes for the month of love.

Till then, stay safe and enjoy reading!













## **Celebrating Saint Maron**

Known as the patron saint of Lebanon, Maroun as it is also spelled, was a monk who was born in what is now modern Syria in the middle of the 4<sup>th</sup> century. He was a priest who later became a hermit when he retired to the Taurus Mountains, in the region of Cyrrhus, near Antioch which was at the time the third largest city in the Roman Empire.

After his death, his followers founded a religious Christian movement, known as the Syriac Maronite Church. They migrated from the Monastery of St. Maron in Syria to Mount Lebanon where a large segment of Maronite Christians are settled today.

Maron is considered as the Father of the spiritual and monastic movement now called Maronite Church. Lebanese Maronite Christians account for about 32% of the total population of Lebanon.

Saint Maron is an important and official holiday that is celebrated on February 9<sup>th</sup>, the Feast Day.

Maron embraced a life of quiet solitude in the mountains northwest of Aleppo. He was known for his simplicity and his extraordinary desire to discover God's presence in all things. He believed that all was connected to God and God was connected to all.

He is often portrayed in a black monastic habit with a hanging stole and a long crosier.



When he was in the mountains of Syria, Saint Maron was able to convert a temple into a Christian church in Kafr Nabu. This was the beginning of the conversion to Christianity in Syria which would then influence and spread in Lebanon.

Saint Maron was known for his gift of healing. The cavern Monastery of Saint Maron in Hermel, Baalbek was initially created during the second century and used as a refuge for worship in the mountains. It is said that Saint Maron worked and even died in the monastery.







### Valentine's traditions around the world

Who was the saint of romance? One can find plenty of stories about him, from being supposedly a Roman priest who performed secret weddings against the wishes of the authorities in the 3<sup>rd</sup> century; to a martyr killed for attempting to help Christians escape harsh Roman prisons; to a saint who restored the eyesight of the Judge Asterius' daughter as a test and so on.

If you must know, Valentine's Day only became associated with love in the late Middle Ages, thanks to the English poet Geoffrey Chaucer.

How is it celebrated worldwide?

**Denmark:** white flowers "snowdrops" and guessing games to get a chocolate Easter egg in spring

South Korea: men get pampered with chocolate & flowers

Japan: obligatory chocolate, different types of

chocolate for different relationships

Germany: chocolate pigs and gingerbread

Philippines: Mass weddings sponsored by local government

agencies

Ghana: national chocolate day to promote Ghana's top

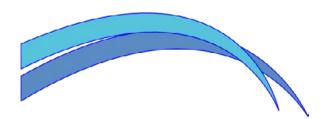
agricultural export- the cocoa bean

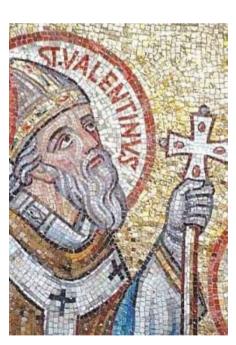
Estonia: the original "galentine's day" to celebrate all sorts of

friendships

**Taiwan:** flowers with a twist; the color and number of flowers in the bouquet often carry a secret message

But...Do we really need a special day to celebrate love? It should be celebrated every day!





# IMPORTANT NOTICE TO GREEK CITIZENS

Kindly contact our Center by phone or email informing us about any change of address, phone number or social status helping us to keep our data list updated.





# Celebrating the Greek Language Day

For a language that has given us so much, it is time for us to give back the claim and recognition it deserves.

The Greek language has been known more than 3,500 years ago, making it one of the oldest living languages. It is also the basis of many languages and has influenced mathematics, astronomy, philosophy, and so on.

The first initiative to establish an International Greek Language Day was proposed in 2014 by the Greeks and Italian communities. The Greek government eventually adopted the proposal in 2016 and a plenary session of the Greek parliament unanimously accepted it.

February 9 was assigned as the International Greek Language Day in commemoration of the great Greek poet and author of the national anthem, Dionysos Solomos. The initiative to establish a Greek Language Day highlights the fundamental role this language has played in world culture throughout the centuries.

"Our language is our homeland, it is our culture, it is our history," Kazantzakis had said.

To honour the Greek Language on its International day, a small gathering was organized at the Greek Community of Beirut. It was inaugurated by a welcoming speech given by H.E the Ambassador Ms. Fountoulaki. Students then conducted a brief presentation which was followed by a short movie portraying Mrs. Zachariou who was a former student at the first Greek school and became later on a teacher.















### Celebration of the World Greek Language Day by Greek Community of Beirut Beirut, Tuesday 08-02-2022

I am happy to be here today, at the premises of the Greek Community of Beirut, to celebrate the International Greek Language Day with the students of the Greek language departments.

International Greek Language Day is not just a reminder of our language's uninterrupted continuity through time, but also a recognition of its timeless global contribution. It is precisely this recognition that is the essence of the annual celebration of our language.

The Greek language is over 5000 years old, and is inseparably connected to the Greek culture and civilisation. It is universally recognised as the language that established universal values and laid the foundations for and shaped the key notions of western civilisation.

The date coincides with the commemoration day of Greece's national poet, Dionysios Solomos, who died on 9 February 1857 and whose lyrics feature in the Greek national anthem, the Hymn to Liberty, a long poem inspired by the Greek struggle of independence.

The Greek language is the foundational language, in scientific terms and usage, of Western science, especially astronomy, mathematics, logic and philosophy. Countless Greek words enrich other languages, culminating in the international medical terminology in which about 80 percent of the scientific terms have a Greek root.

Ancient Greek literature includes works such as epic poems of the Iliad and the Odyssey, the platonic dialogues and the works of Aristotle. The New Testament of the Christian Bible was also written in Koine Greek.

It is worth noting that a remarkable speech by Professor Xenophon Zolotas (an economist, director of the Bank of Greece who also served as an interim non-party Prime minister) was delivered during the International Bank for Reconstruction and Development Conference in 1959, using mainly Greek words to emphasize the wealth of the Greek language.

Above all, the Greek language is an emotion, intrinsically linked to the Greek national identity, the hearts and minds of Greeks who created words that give meaning to existence and signify singular notions, ideas and values. What makes our language unique is that it is in essence, an attitude to life.

We are deeply touched and honoured that you have chosen to learn the Greek language, to preserve and pass on the Greek culture.

Finally, I would like to warmly thank the Greek Community of Beirut, in particular the President Mr. Panos Andriotis and Mrs. Stephanie Kowalski for organizing again this year the event. And very special thanks to the two teachers Athina Makri and Maria Kagiouli for their dedication and hard work under adverse circumstances.





### Did You Know New Balance is owned by a Greek-American?

We might all know the brand New Balance mostly for its running shoes, but what we didn't actually know is that is owned by Jim Davis who is Greek – American!

Jim was born on May 17th, 1943 and his parents are Greek immigrants.

At college he studied biology and chemistry, thinking he'd work in medicine, until one of his professors suggested his talent might be in sales.

He first started working in his dad's restaurant as a "lumper" carrying trays.

In 1972, when he was only 29 and decided to try his luck in business, he bought New Balance, then only a 6-employee firm in Boston, and turned it into a 4,000-employee global corporation with revenues averaging around \$2.5 billion every year. The New Balance Company was originally founded in 1906 by British immigrant William Riley as the 'New Balance Arch Support Company'.

According to Forbes, Jim Davis is worth \$ 5.3 billion and is the 94th richest man in the United States. And as of 2017, New Balance makes \$ 4.5 billion in sales per year!







New Balance is one of the rare shoemakers that manufacture some shoes in America in contrast to its competitors, which often manufacture exclusively outside the United States and Europe, with an average of 4 million pairs in the US yearly. The brand is known for its running shoes but also makes clothing and equipment for lacrosse and soccer.

Jim is married to Anne who joined the company in 1977 and acts as the vice chairman today. They have two children and live in Newton, Massachusetts, leading a low-key life.

A library on the campus of Middlebury College where Jim got an Honorary Doctorate, has also been named for him.

"You do not need to be very smart; you need to be lucky" is a phrase that Davis has used, yet his decisions seem to provide evidence to the contrary when it comes to his own success. New Balance belongs to 95% of his family. (Source: Greek City Times)



### Let's explore: Loutraki

Loutraki has it all: religious tourism, sports tourism, nature-loving tourism, nightlife, gastronomy, viticulture, you name it!

With only 1h 14 minutes from Athens or 16 minutes from Corinth, Loutraki is well known for its Casino "Club Hotel Casino Loutraki", one of the biggest in Europe as well as for being the top thermal destination in Greece and one of the most acclaimed thermal cities in Europe and all around the world.

Loutraki is actually derived from the word "loutro" which means bath or thermae. The water derived from the Loutraki natural thermal springs (at the bottom of Geraneia Mountains) has been known since antiquity for its therapeutical benefits.

An artificial waterfall was built next to the colonnade building of the Old Thermal Springs and has become one of the most impressive landmarks of the city.

















The Melagavi Lighthouse – aka Heraion Lightouse – is another landmark. It was built in 1897 on the Agrilaos peninsula in the golf of Alkyonides islands, and is considered to be one of the top 10 most beautiful lighthouses and photographed in Greece.

The archaelogical site of Ancient Corinth is at a 20 minute distance from Loutraki and features the impressive temple of God Appollo and remnants of the Temple of Aphrodite, the temple of Octavia, the Roman Forum and the Sacred Spring.

The Heraion Archeological site which once was a sanctuary dedicated to the goddess Hera, is a reputed site visited by thousands of people.



Loutraki also offers its visitors a spiritual experience as there are several monasteries to visit. Osios Patapios Monastery with a great view of the Corinthian Gulf at an altitude of 650-700 meters was built a few years later when the relics of Osios Patapios were accidentally found in 1904 during excavations works. There are 180 steep steps for you to reach the monastery! Other monasteries you could visit are Saint Fanourios, Saint Andreas, Saint Paraskevi, Saint Nikolas, and so on.

Once you're done with visiting the monasteries, you could engage in the various outdoor activities Loutraki is acclaimed for: hiking, trekking and climbing the Gerania mountains, paragliding or parapente, bungee jumping at the Isthmus canal, windsurfing, etc. Loutraki also hosted the Acropolis Rally of Greece in the rocky mountain roads of Geraneia, Kineta and Agioi Theodori for several consecutive years. Additionally, in 2016, it hosted the organization of the Special Olympics Hellas.





Loutraki has endless gastronomic options to please all tastes. We recommend you don't miss out on the local products like "mignardises" or "loukoumia" mini sweets, olive oil and many traditional local recipes. "Dredoures" are amongst the most famous local sweets produced exclusively in Loutraki and originated from Perachora village. They are made of traditional Greek honey, walnuts and cinnamon in a recipe prepared meticulously every winter at Perachora.



"Agiorgitiko" is one of the most popular wine varieties produced in Greece. Specialized wine tour guides are offered to the Nemean wineries which are at a 20-minute drive away from Loutraki. The tour includes a wine tasting session, the making of traditional wine with barefoot stepping on the grappes and ends with a traditional Greek lunch.

To end your day right, you may unwind at one of the many beaches Loutraki has. Pefkakia Beach for instance has been awarded the "Blue Flag" award or the Heraion Lake in Vouliagmeni just a few kilometers from Loutraki is one of the most beautiful lagoons in Greece.

This will help you get ready for the wild nightlife Loutraki promises to provide you as well.

Before you leave Loutraki however, make sure to cruise the Corinthian Canal by hopping on one of those boats at the port that perform the passing of the canal.

A special credit to Loutraki Tourism Organization for the valuable information used for this article.









### In the News: Robert De Niro to open Nobu Hotel in Santorini

The Nobu Hospitality, an American company founded by Nobu Matsuhisa, Robert De Niro & Meir Teper in partnerships with Drew Nieporent as an Operator with Myriad Restaurant Group, is coming this spring to....Santorini!

In 1988, Robert De Niro first visited the restaurant Matsuhisa - which opened in 1987 when Nobu Matsuhisa moved to Los Angeles- and thereafter became a regular customer. In 1989, De Niro suggested to Matsuhisa that he opens a restaurant in Tribeca, New York City.

The latter declined and De Niro waited until 1994 to pitch his proposal again, getting Matsuhisa to finally agree. On September 17, 1994, the first Nobu opened its doors. Andy in 1997, the first Nobu opened outside the United States, in London.





By 2018, the chain has expanded to 38 restaurants and up to December 2021, it counts 50 restaurants. The first Nobu Hotel opened inside Caesars Palace, Las Vegas, Nevada in 2013. In May 2015, Nobu opened a hotel in the City of Dreams, Manila, Philippines.

The Nobu Hotel expected to open in Santorini, will be the 26<sup>th</sup> Nobu Hotel in the world, and the tenth in Europe. The Nobu Hotel is foreseen to feature a signature Nobu Restaurant known for its famous signature dish the black cod with miso, a luxury spa, and a fitness center.



### In the News: Jacquemus in Florina

The iconic French designer Simon Jacquemus fell under Greece's spell.

The Greek travel photographer and influencer Stefanos Addimando posted on his Instagram account a captivating video showing the snowy roads of Florina.

A few days later, Jacquemus reposted Stefanos' video expressing his desire to host a show there:



The Greek magazine Madame Figaro featured this article as well:

### https://lnkd.in/dzea-rJW

Make sure to follow Stefanos as he will show you Greece and its hidden gems like no one else before.

You'll definitely fall under the spell as well.







### Everything you need to know about the consulate:

All requests should be addressed by email in order to obtain an appointment.

Visa Applications: For visa applications please visit our website <a href="https://www.mfa.gr/missionabroad/en/lebanon-en">www.mfa.gr/missionabroad/en/lebanon-en</a>

All permanent residents in Lebanon can apply for their touristic visa at VFS offices <a href="https://visa.vfsglobal.com/lbn/en/grc">https://visa.vfsglobal.com/lbn/en/grc</a>.

Passport renewal or issuance: You will get an appointment by receiving an email. Required documents are: 2 photo passport size (4x6), a Greek identity card or a birth certificate (that can be provided by the Embassy if you send in advance any old Greek birth or family certificate).

For additional info kindly visit <a href="http://www.passport.gov.gr/en/">http://www.passport.gov.gr/en/</a>

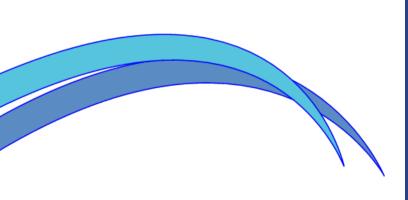
**Legalization of documents:** The Consular Office can legalize any Lebanese official document that has been stamped by the Lebanese Ministry of Foreign Affairs. You can visit the Consulate any week day between 09:30 and 13:30.

**Power of Attorney:** The Consular Office can exceptionally provide a power of attorney to Lebanese citizens that have already made an investment in Greece and want to apply for a residence permit.

Marriage, birth, death registration: Required documents: The Lebanese certificates of marriage, birth or death stamped by the Lebanese Ministry of Foreign Affairs and translated in Greek (translations in English or French are accepted as well).

Any old Greek birth or family certificate to be sent in advance by email.

For information on the current entry requirements to Greece due to the measures taken against the spread of the corona virus, please visit the portal: <a href="mailto:travel.gov.gr">travel.gov.gr</a>



### **IMPORTANT NOTICE**

This section has been specially created by the Greek Community of Beirut with the kind collaboration of the consulate of Greece in order to better serve Greek citizens who wish to have information on all administrative formalities before presenting their requests.

Consular Office can be reached by email at grcon.bei@mfa.gr





# Let's Cook by Giorgos Tsoulis

#### Greek Wild Boar Stew - Stifado

Stifado is one of the richest tasting dishes in Greek cuisine. It is the ultimate comfort food! Try this unique recipe from Greek Chef Giorgos Tsoulis who chooses to make it with wild boar. The meat is surrounded by a multitude of little pearl onions and is cooked slowly in a clay pot until all the ingredients and aromas blend together into a frenzy of delicious flavors that melt in your mouth!

#### #tsoulotip:

- The longer the wild boar soaks in the marinade, the softer and more aromatic it will become.
- 2. It is better to boil the pearl onions first to make them less aggressive in the dish.

# INGREDIENTS For the marinade:

400 ml sweet Greek Mavrodaphne wine 100 ml cognac

- 6 all-spice dried berries
- 4 cardamom seeds
- 2 bay leaves
- 2 garlic cloves, cut into wedges
- 1 teaspoon black peppercorns
- 1 teaspoon whole cloves



#### For the pearl onions:

- 2 kilos pearl onions, peel and score at the top
- 2 tablespoons granulated sugar
- 2 tablespoons white vinegar

#### For the wild boar stew - Stifado:

- 2 1/2 kilos wild boar, cut into large chunks
- 400 ml sweet Greek Mavrodaphne wine
- 300 ml vegetable stock
- 100 ml cognac
- 4 tablespoons honey
- 3 tablespoons tomato paste
- 2 cinnamon sticks

### METHOD

- 1 Rinse the meat well under running water.
- 2 For the marinade: In a large bowl, add all of the ingredients for the marinade. Then add the wild boar and mix to coat. Cover bowl with cellophane and refrigerate for 8-10 hours to marinate.
- 3 When ready, remove the meat from the marinade. (Do not discard marinade.) Pat down with paper towels and transfer to a clay pot.
- 4 Drain the marinade. Discard the liquid but keep the solid ingredients and add to the clay pot.
- 5 Preheat oven to 180° C (356° F) Fan.
- 6 For the pearl onions: Place a pot over medium heat. Add the pearl onions, sugar, vinegar and enough water to cover them. Bring to a boil and cook for 15 minutes. When ready, remove pearl onions with a slotted spoon and add to the clay pot. Add the remaining ingredients to the clay pot the honey, Mavrodaphne wine, cognac, vegetable stock, tomato paste and cinnamon sticks. Gently mix.
- 7 Cover the clay pot with lid and bake for 3 ½ 4 hours, until meat is juicy and tender.





### Dessert as well...

### Greek Tahini Mastic Cinnamon Rolls – Tahinopitakia Ταχινοπιτάκια

12 Pieces 15min Preparation 1h30 Standby 1h Cooking

Try these remarkable Greek cinnamon rolls by Greek Chef Giorgos Tsoulis. A fluffy, mastic dough rolls, filled with tahini, cinnamon, honey and raisins. Absolutely everyone will go crazy over these delicious rolls!

#tsoulotip: You can substitute the raisins with nuts.



#### METHOD

- 1 For the dough: In a food processor, add the granulated sugar and mastic. Beat until finely ground.
- 2 Transfer to a bowl and add the yeast and lukewarm water. Mix with a small whisk and set aside for 5 minutes, until the yeast activates.

#### INGREDIENTS For dough:

500 g all-purpose flour 60 g granulated sugar 9 g active dry yeast 1/4 teaspoon mastic 120 ml lukewarm water 60 ml Greek extra virgin olive oil 30 ml orange juice

#### For filling:

150 g Greek honey 150 g tahini 100 g Sultanina raisins 6 g ground cinnamon

#### To serve:

Icing sugar Ground cinnamon

- 3 In a mixer's bowl, add the flour, orange juice, olive oil and yeast mixture. Beat on medium speed with the hook attachment, until you create a dough that pulls back from the sides of the bowl.
- 4 Brush a bowl with some olive oil and add the dough. Cover with cellophane wrap and set it aside for 1 hour, to rise.
- 5 When ready, dust a clean working surface with a generous amount of flour and roll out the dough into a rectangular shape that is 40 cm in length and 50 cm in width.
- 6 Spread the tahini and the honey over the whole surface of the dough. Add the raisins and sprinkle with cinnamon.
- 7 Beginning from the far end of the dough, roll into a roulade and pinch the ends with your fingers to seal. Use a knife to cut the roll into 10-12 rounds and set aside.
- 8 Brush a 25x35 cm ovenproof baking dish with olive oil and add the rolls, placing them one next to the other. Cover with a kitchen towel and set it aside for 30 minutes, to rise.
- 9 Preheat oven to 180° C (356° F) Fan.
- 10 Bake for 35-40 minutes, until golden.
- 11 When ready, remove from heat, sprinkle with icing sugar and cinnamon and serve.



# Let's meet Giorgos Tsoulis



**Chef George Tsoulis** 

George Tsoulis has taken over many successful cuisines of Greek restaurants and has shared his culinary skills through popular TV shows in Greece and Cyprus. With his unique temperament and directness in communication, Chef George Tsoulis has won the love of the public that follows him faithfully and trusts his recipes that are updated daily at giorgostsoulis.com and social media @giorgos tsoulis, while every Friday at four at noon shares with us a new cooking video #MiMassa through the YouTube channel of @GiorgosTsoulis.

Recently, two new cooking hotspots were inaugurated in the city bearing the signature of the Chef, the COOK by GiorgosTsoulis located in Melissia and is an ode to Greek Mediterranean cuisine, while its second gastronomic hangout is located by the Naval Seaside Gastrobar for fine dining and top brunch right next to the water!

The European Committee for the Environment, Oceans and Fisheries has chosen George Tsoulis to represent Greece in the "Taste the Ocean" campaign where great European Chefs urge us to consume sustainable fish and seafood.

Following the Taste the Ocean campaign, the European Union again partnered with him to invite the Chef to speak at the Opening of the EU Green Week 2021, the largest annual European environmental policy event to focus on the EU's ambition for zero pollution.

Last year, the organization Ambassadors of Taste for the Global Gastronomy® and Greek Taste Beyond Borders honored George Tsoulis with the Chef of the Year and World Ambassador of Greek Gastronomy awards, as well as with a gold medal Quality & Taste from estiatoria.gr

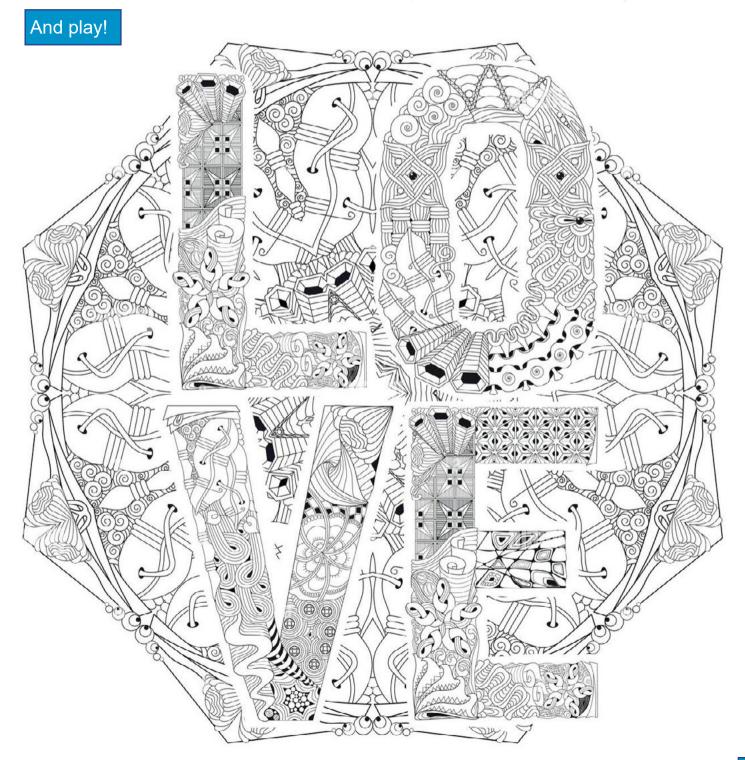
Currently, the Chef produces daily, together with his team, new delicious recipes for his site and digital media at the cooking studio #tsoulomageiremata in Melissia, while also preparing his first cookbook.

**©Giorgos Tsoulis** 

www.giorgostsoulis.com











## الجمعية الخيرية اليونانية في بيروت ΕΛΛΗΝΙΚΗ KOINOTHΣ BHPYTOY

COMMUNAUTÉ HELLÉNIQUE DE BIENFAISANCE DE BEYROUTH



The Greek Community of Beirut in cooperation with the Ministry of Education of Greece and its official entity with the Greek Language Centre, will be operating as an examination center pertaining to the Greek Language Certification Exams at the Greek Community premises.

Examinations dates for the Certificate of Attainment for the year 2022 in Greece and abroad as follows:

Levels		Dates	Examination Price
A1 (for children 8-12 years old)	Elementary Knowledge	Monday 23 May 2022 (morning)	65 euro
A1 (for adolescents and adults)		Monday 23 May 2022 (morning)	
A2	Basic Knowledge	Monday 23 May 2022 (noon)	
B1	Average Knowledge	Monday 23 May 2022 (afternoon)	
В2	Good Knowledge	Tuesday 24 May 2022 (morning)	73 euro
C1	Very Good Knowledge	Tuesday 24 May 2022 (afternoon)	
C2	Fluency	Wednesday 25 May 2022 (morning)	

\*Oral examinations are held immediately after the written examinations.

Registrations will start as of 1<sup>st</sup> of February till 20<sup>th</sup> of March 2022.

Applications can be either submitted electronically to

<a href="http://www.greek-language.gr/certification/application/index.html">http://www.greek-language.gr/certification/application/index.html</a>

Or on the spot at the **Greek Community** premises

For further clarifications, you may contact the Greek Language Courses Administrator, Mrs. Stephanie Kowalski during the office hours from 10:00 AM to 6:00 PM, Monday to Friday, on the following contact details:

Address: Greek Community of Beirut Dekwaneh - Parallel Towers 232 Block A - 3rd Floor

Tel: +961 1 493467/8 and on Mob: +961 81 410 848

E-mail: stephanie@greekcommunity.org.lb

Website: http://www.greekcommunityofbeirut.com/