



الجمعية الخيرية اليونانية في بيروت
ΕΛΛΗΝΙΚΗ ΚΟΙΝΟΤΗΣ ΒΗΡΥΤΟΥ
GREEK COMMUNITY OF BEIRUT



Ta Nea

Issue 33
April 2022

Spring Revamp

What do we crave most after a long and cold winter? A spring revamp...which is finally at our doors!

Turn your head to the sun, deeply inhale those spring essences and march towards a month full of opportunities.

April comes from the Latin verb “aperire” which means “to open”. Many like to believe the name of the month describes the flowers and trees opening at springtime.

With April, not only do flowers come to bloom, but holy celebrations that cleanse the souls after a period of fasting and penitence. For in April we get to celebrate Easter, one of the most important Christian feasts - which probably occurred earlier than the 2nd century.

Let's explore together what April holds for us.

Till then, stay safe and enjoy reading.

Καλό Πάσχα!





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Egg: The Ultimate Easter Symbol

Comes Easter lunch, where all the family's gathered at lunch, kids, elders and adults, we all love to have the last egg standing! But did you ever think about where this tradition came from? How it all started?

The custom of Easter egg actually can be traced back to the early Christians in Mesopotamia who dyed eggs in the period after Easter. From there it spread into Eastern Europe and Siberia through the Orthodox Churches, and later into Europe through the Catholic and Protestant Churches.

According to Kenneth Thompson, a Sociology professor, the "use of eggs at Easter seems to have come from Persia into the Greek Christian Churches of Mesopotamia, thence to Russia and Siberia through the medium of Orthodox Christianity. From the Greek Church the custom was adopted by either the Roman Catholics or the Protestants and then spread through Europe."

In the Orthodox tradition, eggs are painted red to symbolize the blood that Jesus shed on the cross. Furthermore, in Christianity, eggs symbolize the empty tomb of Jesus, from which Jesus was resurrected. The egg was a widely used premodern and pre-Christian symbol of fertility and restoration. European "Pagans" viewed eggs as a symbol of the regeneration that comes with springtime. Early Christians borrowed this image and applied it not to the regeneration of the earth but rather to Jesus Christ.

In, Eastern Christianity the legend says that Mary Magdalene was bringing cooked eggs to share with the other women at the tomb of Jesus, and the eggs in her basket miraculously turned bright red when she saw the risen Christ.





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Decorating eggs for Easter is a tradition that dates back to at least the 13th century, according to some sources. One explanation for this custom is that eggs were formerly a forbidden food during the Lenten season, so people would paint and decorate them to mark the end of the period of penance and fasting, then eat them on Easter as a celebration.

The cracking of eggs is symbolically linked to the empty tomb of Jesus.

In the Orthodox churches, Easter eggs are blessed by the priest at the end of the Holy Saturday. In Greece, women traditionally dye the eggs with onion skins and vinegar on Thursday (also the day of Communion), known as “kokkina avga”. They also bake tsoureki for the Easter Sunday feast. The egg tapping game is practiced in many countries: Italy, Bulgaria, Croatia, Lebanon, Ukraine, Russia, Hungary, Latvia. In Greece, it is known as tsougrisma.

Did you know? The largest Easter egg ever made was over 25 feet high and weighed over 8,000 pounds. It was built out of chocolate and marshmallow and supported by an internal steel frame.

(Source: www.history.com)





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The Pacific like **Australia** and **New Zealand**, Easter actually occurs during fall instead of springtime during which church activities like a sunrise service on Easter morning occur and you get to eat hot cross buns.

In **South Africa**, the day after Easter was officially recognized as “Family Day” in the 1990s, giving families the chance to spend time together.

In **Ethiopia**, Christian churches celebrate Faskia, which is the 55 days leading up to Easter during which people fast from meat and animal products. The night before Easter, Christians have a vigil that begins somber, but when morning comes, dancing and music breaks out.

In the **Philippines**, two processions happen during Easter — the men are in one procession and follow an image of Jesus risen from the dead while the women make up another procession and follow Jesus’ mother, Mary, who’s wearing a black veil. The two groups meet at the church as a symbol of Jesus comforting Mary after he was raised from the dead. Then girls who are dressed up as angels for Easter take off Mary’s veil (called a lambong) and people celebrate!

In **India**, the small percentage of Christians celebrate the holiday as a “spring festival.” Egg dyeing and decorating isn’t really celebrated, yet many give them as presents to their children.

In **Germany**, people decorate tree branches for Easter with painted eggs the same way they decorate for Christmas. Easter also marks the kickoff of spring and many wear colorful traditional dress to celebrate the occasion.

In **Poland**, families get together to celebrate and eat a filling Easter Sunday breakfast mainly the babka, a bread that traditionally has raisins and a thin glaze on top of it.

In **France**, on Easter Monday in Bessières, volunteers gather to cook a giant omelette. Tradition says that Napoleon and his army were traveling through the south of France one day and stopped in this small town. They ate omelets there, and Napoleon liked them so much that he ordered the townspeople to gather their eggs and make a giant omelet for his army the next day.

In **Bermuda**, people like to fly kites on Good Friday. The tradition started when a teacher wanted to help his students learn about Jesus. He decorated a kite with Jesus’ face on it, and let it soar into the sky.

In the **United States**, Easter is traditionally celebrated with church service, plastic egg hunts, dyeing real eggs and eating lots of sweets. Like... a lot of sweets.



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Did You Know: Aegina Set to Become First Greek Island with Zero Strays Dogs

April 4th is World Stray Animals Day. According to the World Health Organization, there are over 600 million stray animals all over the world that suffer lives of misery — starving, cold, sick, abandoned, and abused. Greece alone is estimated to have 1 million stray dogs roaming the streets.

The “Zero Stray Pawject” saw the light in February 2016 when Theo Moutzidis and Silja Schiller adopted Caprice from a shelter in Mykonos the week of their wedding. This made them realize there were so many dogs out there like Caprice, waiting to be rescued. Theo & Silja helped build a proper shelter on Mykonos but decided to go further than that by focusing on the root cause “which is abandonment, irresponsible ownership, and the anonymity of dogs which allows them to be abandoned”.

Every stray dog was once someone’s pet or the puppy of someone’s pet!

In April 2017, Theo & Silja launched their pilot project in Aegina. They teamed up with the municipality of Aegina, the Director of Public Health Ms. Sofia Hatzina, the police, the local veterinarians and the local shelter on eradicating the problem of stray dogs through public policy initiatives.

The Zero Stray Pawject has been running targeted neutering campaigns and has also directly subsidized neutering operations. “Our objective is to have no more stray dogs in Greece, right now starting in Aegina” which has become a model island making it the first island in Greece to have ZERO STRAY DOGS. “Hopefully we will have other organizations that copy our model so that we can achieve zero stray dogs in more regions”, Silja explained.

By Greek Law, municipalities are responsible for stray dogs. However, many lack the resources and know-how to let alone solve the problem. This is where Zero Stray Pawject comes in to help mayors, citizens and dogs alike to improve communities. Among other initiatives, the ZSP designed, produced and funded a municipal dog tag system for Aegina. Every owned dog that is microchipped and registered into the municipal registry receives its own tag, which displays its unique Aegina dog registry number. Approximately 50% of all dogs in Aegina are now microchipped.



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ZSP's strategy lies on preventing rather than curing and this is consolidated through raising awareness and promoting responsible dog ownership starting in schools, implementing lost cost microchipping and dog registration along with municipalities and finally enforcing laws against owners who abandon, mistreat or don't microchip their dogs. Aegina was actually the first region across Greece that started owner controls since 2019.

ZSP strongly believes they can make an impact, one community at a time.

You can find out more about what you can do at <http://www.zerostraypawject.org/donate>



Silja, Theo & their dog



Our mission is to achieve zero stray dogs, starting in Greece



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Did You Know: IMF Debt Paid Off Two Years Ahead

On April 4th, Greece repaid its bailout-era debt to the IMF, two years early.

Greece repaid about 6 billion euros to the IMF ahead of schedule in 2019 and 2021 and has 1.8 billion euros in outstanding loans due by 2024. It started paying off the first bailout loans to its euro zone partners last year and wants to speed up the pace.

Finance Minister Christos Staikouras announced in a statement “a chapter that opened in May 2010, with Greece’s recourse to the Fund for financial support, is now over”.

Greece has completed the early repayment of the high-interest part of an outstanding IMF loan worth 2.7 billion euros (\$2.9 billion) in 2019.

According to Staikouras, paying off the IMF debt is, “a result of the effective economic policy by the current government”, which he said sent a positive message to markets for the state of Greece’s fiscal situation.

At the same time, he said, the government continues, despite the great obstacles and external challenges, to move ahead “decisively and with confidence in its economic and social forces, to make Greece stronger all around, with an economy that is more productive, extroverted, and socially more fair”.

Greece’s economy is expected to expand 3.5% this year due to higher energy prices and the Ukraine crisis, the International Monetary Fund said on Friday, lowering a previous 5.4% estimate made last summer.

Three successive bailouts totaling some 260 billion euros (\$285 billion) between 2010 and 2018 prevented Greece from going bankrupt and exiting the shared euro currency. But successive Greek governments were forced to implement painful budget cuts and tax hikes that led to a surge in unemployment and poverty.

Despite exiting the bailout program in 2018, Greece remains under an enhanced surveillance program created by European lenders to monitor spending, an arrangement due to end later this year. (Source: Greek City Times).

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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.





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Let's explore: Aitoliko, Greece's Little Venice!

About 300 kilometers from Athens, lies a small village, not the village of the reputable Gauls but Greece's little Venice: Aitoliko, which you probably never heard of! It is a small, densely populated island that is located in the middle of a calm lagoon in Western Greece, connected to the mainland by two 30-meter-long stone arch bridges of the 19th century, which have been declared historical and protected monuments.

It has been extensively mentioned in history books because of the heroic resistance of its inhabitants against the Turks, during the Second Siege of Messolonghi (September 20 – November 30, 1823). During the Greek War of Independence against the Ottoman Empire, Aitolikon experienced three Turkish sieges before it became a part of Greece. In the first siege, there were 500 Greek defenders against 15,000 Turks!

Getting to Aitoliko, will require you to cross over the Rio-Antirrio bridge till you reach the historic town of Messolonghi, 10 km northeast of it, and there in the middle of Messolonghi Lagoon, lies this charming maritime town of Aitoliko.

It started as a complex of many small islets that the local fishermen would join together with small wooden bridges and with time, works of embankment gave Aitoliko its final shape in 1972.

What makes Aitoliko special is that the lagoon's habitat, "gaitas" as called by the locals, belongs to a precious ecosystem, protected by the Ramsar Convention on Wetlands and included in the Natura 2000 Network. It is so rich in flora and fauna. 170 species of birds are founded amongst which exotic flamingos. Additionally, the saltworks around Messolonghi are the largest in Greece and produce around 60-70% of the Greek salt. The "divari" which is a very old fishing practice that goes back to the Middle Ages aiming to create natural fish farms is still practiced nowadays. The "pelades" are those beautiful fishermen's wooden houses that simply float on the water.

As Lina Mendoni, the Minister of Culture stated: "The traditional fishing of the Messolonghi-Aitoliko Lagoon National Park is a traditional practice, connected with the creativity of the inhabitants of the area and the sustainable management of natural resources. It is the traditional know-how, which we must record and preserve".



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Amongst the local specialities, grilled or baked eel and shellfish, but Avgotaracho, the egg of the kefalos fish (grey mullet) remains a must-try delicacy (aka the Greek caviar and some say it is even better than caviar). Avgotaracho is extracted from the flathead mullet caught in the lagoons, the ovaries are removed from the fish, washed, salted and dried under the sun then sealed in melted beeswax. It is of a significant commercial value to the local economy given that it is one of the few seafood products that hold a PDO (protected designation of origin) in the EU.

It would be worth visiting the Museum of History and Art, where you can admire a rich collection of original paintings, copies and prints with scenes of the Exodus. On your city tour you will also see the Gallery of Modern Art and the stately homes of our national poet K. Palamas and the Trikoupis family which now serve as museums. The lush Garden of Heroes is filled with monuments amongst which is the Tomb of the Heros with memorials to honour M. Botsaris, Lord Byron and other freedom fighters. **The Gate of the Exodus** and the walls of the city actually stand as a reminder of the heroism of the people of Messolonghi.

Easter time is an ideal time to make a trip to Aitoliko as it has preserved those unique Greek Easter traditions. Every year Palm Sunday is marked as a day of remembrance. Outside the wall, a visit to the little chapel of St. Paraskevi, where the decision was taken to confront the enemy, can be a very moving experience. On Good Friday, there is a sombre atmosphere and the church bells ring and flags fly half mast. On Saturday night, before midnight, people gather in church and at midnight, the church goes dark and the bells ring out as a sign to proclaim resurrection where people start cheering and let off fireworks and crackers. During mess, the priest will light a candle that represents Jesus' eternal flame from which everyone will light their candles. They will carry it back home and make a black cross on their front doors. Then they all gather around the festive dinner which starts with the egg cracking saying "Christos Anesti" (meaning Christ has risen) and as reply "Alithos Anesti" (meaning Indeed He did!); then they eat the traditional magiritsa which symbolizes the end of the fasting period. It is made from the offal of the lamb just before it is roasted and it is boiled along with vegetables lettuce, dill and onion. On Easter Sunday, you'll wake up to the sound of jars being smashed out of windows and later on everyone roasts lambs and set their lunch tables on the streets in front of their homes welcoming neighbours, friends, relatives and even strangers passing by.

Now that's the Greek spirit!



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In the News: Athens' National Archaeological Museum to Expand

The National Archaeological Museum of Athens is not only the largest but one of the most important museums in the world. It is devoted to ancient Greek art and was founded at the end of the 19th century. It aims to house and protect antiquities from all over Greece, thus displaying their historical, cultural and artistic value.

The Greek Minister of Culture and Sports, Lina Mendoni, announced that the first stages towards the renovation of the National Archaeological Museum in Athens -devoted to ancient Greek art- has taken place, following the approval of the technical stages of the architectural requirements that will be drafted. The first step towards the expansion and renovation of the National Archaeological Museum in Athens was taken on Friday March 10th.

The expansion of the museum will include an underground car park, a new garden, dining areas and an upgraded entrance. The renovation will also focus on adding natural light to the current exhibits and spaces, highlighting Greek civilization through exhibits spanning the centuries.

“It will be a Museum that inspires contemporary artistic creation and that rejuvenates; defining the rebirth of the wider area of Athens”, added Mendoni. (Source: THIS ARTICLE WAS WRITTEN/EDITED BY A TEAM MEMBER OF IN+SIGHTS GREECE).

The plan stipulates that the main exhibition space will increase to 11,000 square meters from 7,800, while spaces intended for temporary exhibitions will be expanded to 1,430 sq. m. from 400 sq. m. Additionally, it will not only showcase ancient Greek art, but will also seek to open new paths into contemporary art.



OPENING HOURS

April 2nd – April 20th:

Tuesday: 13:00 – 20:00

Wednesday-Monday: 09:00 –

17:00

TICKETS

Admission fee:

6€ (November 1st – March 31st)

12€ (April 1st – October 31st)



NATIONAL ARCHAEOLOGICAL MUSEUM

44, 28th of October (Patission) str.
E eam@culture.gr
T 213 214 4800, 213 214 4856
F 210 821 3573



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In the News: Greek Champs

Games with balls and racquets go back to Neolithic times (Stone Age that is!). There's also evidence that ancient Greeks, Romans, and Egyptians played some version of a game that resembled tennis. Modern tennis was however invented in 1873 by Londoner Major Walter Wingfield he called back then Sphairistikè (Greek for "playing ball"). It has evolved since, but the basic rules were set then. Some notable differences are service was exclusively underhand and women were not allowed to play in the tournament until 1884.

On January 24, 2022, Greek tennis star, Stefanos Tsitsipas celebrated his victory over the American Taylor Fritz qualifying him for the Australian Open quarter-finals. Tsitsipas has qualified twice for the Australian Open semi-finals, in 2019 and 2021. He lost to Novak Djokovic in last year's French Open final after leading by two sets and also beat both Rafael Nadal and Roger Federer on his way to his two previous semi-final appearances at the Australian Open. At the age of 23, Tsitsipas has been ranked as high as world No. 3 by the Association of Tennis Professionals, which he first achieved on 9 August 2021, making



him the highest-ranked Greek player in history.

On the other hand, the 26-year-old female Greek tennis player, Maria Sakkari, secured herself a spot in the second round of the Australian Open after beating Tatjana Maria on Rod Laver Arena. She will now face China's Qinwen Zheng. Last year, Sakkari reached the semi-finals of the French Open and US Open. She reached a career-high singles ranking of world No. 3 on 21 March 2022, making her the highest ever ranked female Greek player in the Open Era.

Both Maria and Stefanos were born in Athens and currently reside in Monte Carlo, Monaco.

The two tennis stars are definitely placing Greece on the world tennis map.

Guess who's also placing Greece on the world athletic map? The Olympiacos Greek women's water polo team! They won the Euro league for the second year in a row.

"I cannot say how proud I am of these girls", Charis Pavlidis, the Olympiacos water polo coach stated after a nail-biting game as both teams gave a fierce defense and performance. A single goal in the final period gave the win to the Greeks, 7-6.



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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

www.mfa.gr/missionabroad/en/lebanon-en.

Additionally, due to the lockdown and the restrictions, Greece is not issuing visas at the moment. Exceptions can be made to specific cases and only by appointment.

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 us if you send us in advance any old Greek birth or family certificate).

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

Legalization of documents: The Consular Office can legalize any Lebanese official document that has been stamped by the Lebanese Ministry of Foreign Affairs. It is advised to ask for an appointment by email.

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.

The Consular Office is currently upgrading the embassy's website in order to make it more friendly user and to provide all necessary information and downloadable documents.

IMPORTANT NOTICE TO GREEK CITIZENS

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



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Oldies But Goldies

26 avril 1958 : Le Comité Liban-Grèce fête ses 10 ans. Il avait été fondé en vue de resserrer les liens d'amitié étroite unissant deux pays considérés à juste titre comme étant l'un la porte ouverte de l'Europe face à l'Asie et l'autre la porte ouverte de l'Asie face à l'Europe. Le souci constant du Comité dont le Président est Charles Hélou a été de faire connaître la Grèce au Liban et le Liban en Grèce, Aussi, pour réaliser pleinement son objet, il a aidé à la fondation à Athènes du Comité Grèce-Liban, le pendant du Comité Liban-Grèce à Beyrouth. La séance inaugurale du Comité a eu lieu en 1951. Ce comité a déjà organisé des croisières, des conférences, des publications régulières d'articles dans la presse, des réceptions. Et cette année est plus que spéciale puisque le comité est en première ligne pour participer à la visite officielle du roi et de la reine de Grèce. Le roi Paul et la reine Frédérika de Grèce, le Prince Constantin et la princesse Sophie sont ovationnés par des dizaines de milliers de Beyrouthins subjugués par le charme et la majesté des visiteurs. Le soir même, après un dîner au palais de Kantari, les souverains furent les hôtes d'une soirée de gala à l'Unesco. Le 27, ils assistent à un Te Deum à la cathédrale Saint-Georges des Grecs-orthodoxes, se rendent à l'hippodrome, suivent des jeux à la Cité Sportive, avant le dîner des Affaires étrangères au Saint-Georges. Le 28, visite du Musée, déjeuner privé, dîner en l'honneur du Président et de Mme Chamoun puis soirée de gala à bord du croiseur Helli. Le 29, au terme d'une journée aux Cèdres, les visiteurs royaux prennent congé de leurs hôtes.

Sources : Tawarikh, La Revue du Liban, L'Orient-Le Jour, Le Mémorial du Liban, Beyrouth by Day, Archives personnelles.





Let's Cook by Giorgos Tsoulis

Greek Fish Roe Fritters – Taramokeptedes

Greek fish roe fritters by Greek Chef Giorgos Tsoulis! Amazingly delicious, crunchy fish roe fritters with bread and lots of super aromatic herbs. They make a wonderful appetizer or snack!

#tsoulotip: 1. Be very careful of how much salt you add because the fish roe is very salty. 2. Do not let the fish roe fritters sink to the bottom of the pot when frying. Carefully lift them with a slotted spoon.

Prep Time: 15 min **Wait Time:** 1 h **Cook Time:** 20 min **Yield:** 20-22 portions



INGREDIENTS

200 g fish roe
350 g stale bread
1 medium onion, finely chopped
½ bunch parsley, finely chopped
¼ bunch dill, finely chopped
3 sprigs mint, only the leaves, finely chopped
3 tablespoons Greek extra virgin olive oil
3 tablespoons lemon juice
Salt, Pepper
Sunflower oil, for frying

To serve:

Parsley
½ onion, thinly sliced

METHOD

- 1 In a bowl, add the bread and add enough water to cover it. Set it aside to soak.
- 2 In a separate bowl, add the fish roe, olive oil and lemon juice. Mix until incorporated.
- 3 Squeeze the bread with your hands to remove as much water as possible. Add it to the bowl with the fish roe and add the onion, parsley, dill and mint. Season to taste.
- 4 Mix thoroughly with your hands. Cover bowl with cellophane wrap and refrigerate for 1 hour.
- 5 Place a large pot, full of a generous amount of sunflower oil, over high heat and let it get hot. Pick up about 30 g of the fish roe mixture and shape into round balls.
- 6 When the oil is hot, add the fish roe balls. Fry until golden and crunchy.
- 7 When ready, transfer to a plate lined with paper towels, to drain.
- 8 Serve the fish roe fritters warm, along with parsley and thinly sliced onions.



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Dessert as well...

Greek Sweet Mastic Bread with Chocolate & Orange – Tsoureki

This traditional Greek sweet bread called Tsoureki is usually made for Easter but you can make it for a special treat any time of the year! Soft, chewy sweet bread with the aromas of mastic and mahlab, filled with pieces of dark chocolate couverture and candied orange peels! Simply divine!

#tsoulotip: Instead of dark chocolate couverture, you can use milk chocolate.



Prep Time: 30 min **Cook Time:** 20 min **Yield:** 2 portions

INGREDIENTS

650 g hard flour
650 g soft flour
3 g salt
350 g granulated sugar
10 g mahlab, finely ground
3 g mastic
15 g dry active yeast
250 g butter, at room temperature
1/2, liter full fat milk
4 medium eggs
40 ml cognac
Grated zest of 1 orange
1/2 teaspoon vanilla extract
200 g dark chocolate couverture, finely chopped
120 g candied orange peels, cut into very small cubes
1 egg + a little milk, for egg wash

METHOD

- 1 Heat the milk in a small pan, until lukewarm. Add the yeast and stir until it dissolves.
- 2 In a mixer's bowl, add the hard flour, soft flour, sugar, mahlab, mastic and vanilla extract. Beat on high speed, using the hook attachment. Then add the yeast mixture and continue beating, until you create a dough.
- 3 Add the eggs and the cognac. Beat until all of the ingredients are completely incorporated. Lower speed and add the butter (at room temperature) and beat until incorporated.
- 4 Add the chocolate, candied orange peels, orange zest and a little salt. Beat thoroughly, until you create a nice, elastic dough.
- 5 When ready, shape dough into a ball and wrap in cellophane. Set it aside in a warm place for 1 hour, so it can rise.
- 6 When ready, divide dough into 150 g pieces and shape into round balls. Roll each ball into a long "rope". Connect the upper ends securely. Then create a braid or make any shape you like.
- 7 Transfer braids to a baking pan lined with parchment paper. Cover with a kitchen towel and set aside, for 1 hour, to rise again.
- 8 Preheat oven to 160° C (320°F) Fan.
- 9 When ready, beat an egg with a little bit of milk to create an egg wash. Brush the surface of the braids with the egg wash. Bake for 25-30 minutes, until golden.
- 10 When ready, remove from oven and set them aside to cool completely. Then cut into pieces and serve.



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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](https://www.instagram.com/giorgos_tsoulis), while every Friday at four at noon shares with us a new cooking video #MiMassa through the YouTube channel of [@GiorgosTsoulis](https://www.youtube.com/channel/UCGiorgosTsoulis).

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](https://www.instagram.com/giorgos_tsoulis)

www.giorgostsoulis.com



الجمعية الخيرية اليونانية في بيروت
ΕΛΛΗΝΙΚΗ ΚΟΙΝΟΤΗΣ ΒΗΡΥΤΟΥ
GREEK COMMUNITY OF BEIRUT



Ta Nea

And play!

Grandeur d'âme.

ABORD
 ADVERSE
 AFFAIRE
 AFFILIÉ
 AGENT
 ALVEOLE
 ANACHORÈTE
 ANTERIEUR
 APPOINT
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Ta Nea

