



Issue 38 DECEMBER 2022

Winter Paradise

And just like that, it's December again! The last month of 2022. Let's bid our adieu then!

For most, it's the season to be jolly or start implementing those long-due resolutions we keep postponing.

This is the time to celebrate homey activities with your loved ones, especially with the holiday season underway. The more...the merrier!



"It's not about presents, it's not about food. It's about family time.

That's Christmas time." - Maria Carrion

Christmas time is also about giving.

Extend therefore a helping hand to those in need,
in loneliness, in sickness, for a good deed goes a long way.

Christmas is about forgiving; it will bring you inner peace and from there you'll only radiate love and kindness.

Christmas is all about loving for love knows no boundaries but will set you free it has no shape or colour.

Remember this Christmas

"it's not about how much we give but how much love we put into giving" as Mother Theresa wisely said!

Till then, stay safe and enjoy reading!

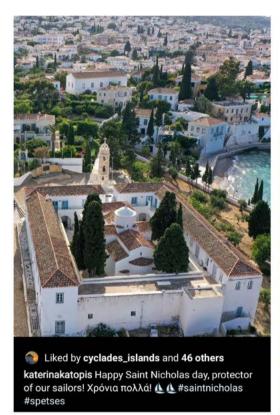


©Theodore Dimoschakis

Καλές γιορτές!







Died Nationality

December 6,
343 AD, Myra,
Turkey Greek



St. Nicholas is the patron saint of children,

Saint Nicholas, the Orthodox Version of Santa Claus,

Nicholas is also the patron saint of unmarried people, fishermen, pawnbrokers, and the falsely accused,

He was born to wealthy parents but became an orphan at a young age when his parents died in an epidemic.

He was particularly known for his secret gift-giving and gained a reputation for leaving coins in people's shoes.



Saint Nicolas - Saida, Lebanon



Saint Nicolas - Ballouneh, Lebanon





In the News: New Agia Sophia Stadium

With the FIFA World Cup Qatar 2022™ in its 22nd edition taking over everyone's mind and time, how about we inform you a new football stadium got finally completed in Nea Filadelfeia? The Agia Sophia Stadium, known by its commercial name OPAP Arena, is the home of AEK Athens FC.

It is the largest football-only stadium and the second largest football stadium overall in Greece. It has a capacity of 32,500 seaters and up to 1,200 parking spots.

The name Agia Sophia was derived from the cultural roots of AEK and its founders from Constantinople. AEK was originally established in Athens in 1924 by Greek refugees from Istanbul in the wake of the Greco-Turkish War (1919-1922). It is one of the three most successful Greek football teams along with Olympiacos and Panathinaikos.

The club has won thirty national titles; the only one to have won all the competitions organized by the Hellenic Football Federation (twelve Championships, fifteen Greek Cups, one League Cup and two Super Cups); and the only Greek team that advanced to the semi-finals of the UEFA Cup (1976-77) and the quarter-finals of the UEFA Cup Winners' Cup twice (1996-97 and 1997-98). It was also the first Greek team that advanced to the quarter-finals of the European Cup (1968-69) and also to the group stage of the UEFA Champions League (1994-95).

The stadium's opening ceremony took place on September 30th, 2022 with more than 30,000 people who attended. The construction of the stadium began with earthworks on July 28th, 2017 with a net construction cost estimated around € 81,700,000. The Administrative region of Attica was to fund € 20,000,000 whereas the remaining sum was funded by a company that was founded for the construction of the stadium "Dikefalos 1924".





Agia Sophia stadium offers the following facilities, amenities, and attractions.

- A small church of Hosios Loukas, in honour of AEK Athens FC former president Loukas Barlos
- Double dressing rooms for tournaments
- 32,500 capacity
- Conference room
- VIP Entrance
- VIP Area
- VVIP Members Club
- Cigar Lounge
- 40 suites
- Executive suite
- **AEK Boutique**
- AEK Athens FC History Museum
- Museum of Greek Refugees
- OPAP betting shop
- Panoramic view restaurant
- Traditional coffee shop
- Traditional shoe shop & locksmith
- Double-headed eagle statue (stadium main entrance)













In the News: Tesla lands in Greece



Photo courtesy of Wikimedia Commons

First Crude Electric Vehicle Is Developed

Around 1832, Robert
Anderson develops the
first crude electric
vehicle, but it isn't until
the 1870s or later that
electric cars become
practical. Pictured here is
an electric vehicle built
by an English inventor in
1884.

In October 2022, Greece ran off entirely on renewable energy for five hours. Electric energy can be either renewable or non-renewable depending on the source that creates it.

Renewable energy is the only way forward, however, this is no new doctrine and neither an invention of modern times

The first electric car ever to be built and manufactured in Greece was back in 1970 by Enfield Automotive on the island of Syros.

Enfield Automotive is owned by the UK based Greek millionaire, Giannis Goulandris known as "Big John" whereas, Constantine Adraktas, Chairman and Managing Technical Director of the firm, who passed away on November 21st, 2020, designed the unique aerodynamics of the Enfield 8000.



Giannis Goulandris- Big John



Constantine Adraktas



The Enfield 8000 parked outside the Hilton Hotel ©Public Domain

The Enfield 8000 (also known as the E8000 ECC "Electricity City Car") was equipped with a 6KW electric motor and an aluminum chassis.





Big John, the eldest of five brothers, born in 1930, was not only a Greek shipowner but the vice-chairman of the Union of Greek Shipowners. His estimated net worth in 2009, when he was living in London, was £ 200 million. He passed away in 2016 and was buried in Andros, his birth town. He pioneered the design behind Enfield 8000 back in 1960 when the UK Electricity Counsil opened a competition to build an electric car.

Enfield 8000, built at Neorrio, Syros, was consequently decades before Elon Musk's Tesla came in the market. Tesla Motors began production in 2008 with the "Roadster" running on a licensed AC Propulsion power system and reductive charging systems. Tesla was the first to put lithium –ion batteries- in a production car. "Tesla Model S" introduced in 2012 earned a spot on the 10 Best Cars for 2015 & 2016.

This past September, almost 100 Tesla were sold in Greece via the Internet. These sales are related to Model 3 and the new Model Y.

On Monday November 21, the first Tesla store opened in Greece. The official representative office is located on Kifissias Avenue in Marousi.



© GreekCityTimes





Did You Know: How old is the Presidential Guard?













© Katerina Katopis

- ◆ December 12, 1868 marks the inauguration of the Presidential Guard.
- It is supervised by the Military Office of the Presidency of the Republic.
- It is honored as the only military unit allowed to raise and lower the Greek flag on the Acropolis in Athens.
- ◆ The Greek guards are called "Evzones". It is a high honour for a soldier to be selected to join the Evzones.
- The Presidential Guard is a purely ceremonial unit. It has become one of the major tourist attractions in
 Athens, and much like in London, the famous "changing of the guards" is a must see spectacle for all tourists and visitors.
- There are two types of Changes of the Guard. The "Little Change" takes place every hour, and the "Grand Change" takes place every Sunday at eleven o'clock before noon.





Did You Know: The Outstanding Shaft built by a Greek mathematician

Not only was Nikolaos Nikolaidis one of the most influential mathematicians in Greece, he was also an author, a mechanical engineer, a soldier, and a professor. He was born in July 1826 in Tripoli and originally his father was from the aristocratic family of Christodoulos. He attended Greece's elite military school known as Evelpidon and graduated with honours. The Greek Government sent him to Paris on a scholarship to study with the most brilliant minds of the time at the Ecole des ponts Paris Tech and Ecole Polytechnique. Nikolaidis had his memoirs published in 1874 featuring most of his mathematical papers over four hundred papers entitled Analectes, ou Mémoires et Notes sur les Diverses Parties des Mathématiques. He exhibited a higher level of intelligence from a young age and later on, bravery as he fought in 1866 during the Cretan Revolt and in 1870 in the Franco-Prussian War.







Nikolaos Ch. Nikolaidis © Wikipedia

In the interwar period in Athens, modern architecture flourished in Athens, it was influenced by the European modern movement led by Le Corbusier. In 1934, Nikolaidis designed the prominent modern Savvidis building on Plateia Agyptou, near Pedion Areos. The middle photo portrays the outstanding elevator shaft of that building. It is said that the first apartment buildings in Athens was built in 1918 – 1919 by architect Alexandros Metaxas on Philleninon and Othonos Streets, adjacently to Syntagma Square.





Did You Know: Beware of the Christmas Goblins

We all know by now the beautiful Christmas traditions, at least the most renowned ones.

Greece has its fair share of traditions overall, this implies as well for Christmas and New Year celebrations. But there's one, not so popular, you might not have heard of:

Kallikantzaroi...the Greek Christmas goblins! What are they? Mainly mischievous goblins, elves, gnomes, the evil type of fairies. Kallikantzaroi are said to be small, black and male, mostly blind with long black tails. They only come out at night and are afraid of the sun, fire and holy water. They enter houses any way they can through windows, chimneys, keyholes or any other crack they may find even within walls and once inside they cause havoc.

The word "goblin" is originally derived from the Greek word "kobalos" which translates in "evil spirit". It is said that the first time the word "goblin" was ever recorded was in the 14th century. It is not clear when this legend came to life but Kallikantzaroi, like much of European folklore, actually come from ancient pagan traditions. It could also refer to how the first Christians described the pagan carnival-goes dressed up as animals, looking for trouble!

In Greece -as they are also found in folklore across the Balkans, Cyprus & Turkey- they represent the darkness and are said to live under the crust of the earth all year round, saving the tree of life that holds up our planet.



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.





Belief has it they come out every year during the holidays to steal our sweets and give us a hard time. They harass people, destroy furniture, steal and misplace items. If they see you walking alone at night, they might grab your arm and force you to dance with them until you pass out.

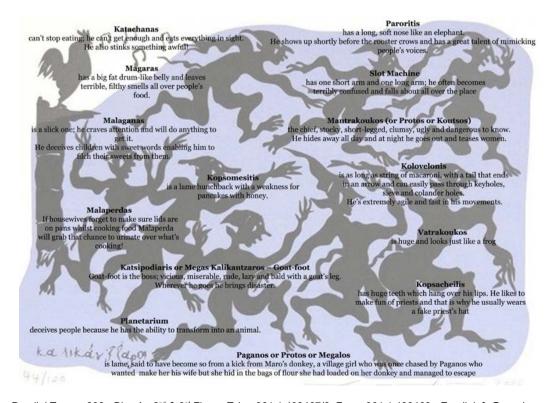
It is a sort of a Greek "Grinch" version if you think about it!

According to Greek Orthodox tradition, between the 25th of December and the 6th of January, known as the twelve days of Christmas the "dodekaimero", they are allowed to roam freely because the waters are "unbaptized" or "unclean" during this period.

On January 6th, the day of the Epiphany, the Theophany, Kallikantzaroi are scared away by priests who walk through houses blessing them with holy water. They then return to the center of the Earth and, to their disappointment, discover that the Tree of life has grown back and consequently go back to chopping it all over again! Another way to protect oneself from these little creatures is to mark your door with a black cross on

Christmas Eve; burn a smelly shoe on the fire; place a colander outside your doorways as kallikantzaroi will sit all night trying to count the holes knowing they're unable to make it past number 2! Reciting a prayer to the Holy Trinity is helpful too orthrowing out some sausages and fried dough as it is tradition in Cyprus.

Let's hope no goblins will visit you this Christmas!







Let's explore: Beautiful Zagoria

Or Zagorohoria is a group of 46 small idyllic villages, nestled in the heart of the Pindus mountains in Epirus, and its national forest in Northern Greece. It has the shape of an upturned equilateral triangle and is renowned for its traditional stone villages, called Zagorohoria, and stunning nature, hiking trails, and cultural heritage. Most tourist villages are Papigo, Monodendri, and Aristi. Epirus has become the country's first candidate to be added to UNESCO's list of Cultural Landscapes.





How to get to Zagorohoria? You have to drive through the National Greek Road Athens - Corinth, then follow the route to Patra, then follow Olimpia Odos and the National Greek Road Arta - Ioannina. Upon your arrival in Ioannina, you will spot the signs that lead you to any of the Zagoria villages.

Megalo Papingo is the most visited of the Zagorohoria villages with its cobbled streets, churches, houses and main square. Then, **Mikro Papingo** a short walk away, where you'll find the Kolymbithres – small pools where Ali Pasha, the Lion of Yannina who governed in these parts during Ottoman times, apparently had bathed.





Vikos with incredible views of the gorge that carries its name is situated close to the source of the **Voidomatis River** with the clearest waters one may ever see. Voidomatis River is a tributary of the Aoös river considered a starting point for rafting and hiking experiences, for which the Vikos–Aoös National Park was named. It also borders **Aristi**.





Tsepelovo is the largest Zagori village, with well-preserved mansions, an art gallery and a lovely village square.



Laista, Vrysohori, Iliochori, Vovousa are additional hidden villages in eastern Zagoria worthy to be explored. A footpath from Iliochori will take you to the **Balta di Stringa Waterfalls**. There are actually three waterfalls in a row, the largest of which is over 25 meters high. Small natural pools are formed on their base by the icy water of the Kryopotamos River.















Hiking should be your utmost activity in Zagoria to pursue, particularly the Vikos gorge if you're brave enough and got lungs for it as the full trail will require 6 to 8 hours (to hike the entire gorge from **Kipi** or **Monodendri** and ending at **Vikos**). Monodendri has an altitude of 1,060 meters and is characterized by its traditional stone-built architecture; it is the starting point for the hikes in the canyon and ends with an epic viewpoint of the **Oxia**.







While in Monodendri, its worth visiting the Monastery of Agia Paraskevi which overlooks the Vikos Gorge. It is said it was founded in the 15th century and is considered the oldest in the area. There is a path connecting the church with a cave that was used as a shelter during Ottoman times.

Here's a fun fact for you, Vikos Gorge is actually listed in the Guinness Book of World Records as a gorge that is the 'deepest relative to its width'.

In terms of gastronomy, meat and cheese are kings when it comes to raw ingredients in Zagori. The dish that stands pies in all its variations: Blatsaria (wild greens, feta and a cornflour pastry), kasopita (a 'flour' pie with cheese and no pastry), kreatopita (meat pie), kotopita (chicken pie) and galatopita (milk pie). Among meat dishes, tigania is a quick fix of finely cut meat or sausage pan-fried with butter or olive oil, along with chopped potatoes, peppers, onion and garlic. Other favourites are pork with celery, stewed nanny goat and trout with almonds.

You should also try the wild mushrooms, a glass of tsipouro and a plate of mezze....And let that beautiful scenery and fresh breeze sink in!





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/

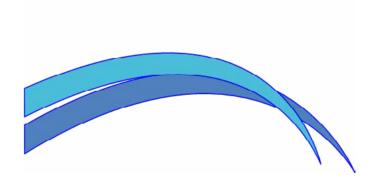
Legalization of documents: The Consular Office can legalize any Lebanese official document that has been stamped by the Lebanese Ministry of Foreign Affairs. It is advised to ask for an appointment by email.

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





In the News: Greek Christmas Carols performed at LAU

Dr. Reem Deeb, is the first to be appointed as

Artist in Residence to this type of position at the Lebanese American University, Beirut. This position combines her passion for teaching and performing. Dr. Deeb holds two Doctorates of Mu-Voice Performance. with а specialization in sic History & Literature, and minors in Music Education and Choral Conducting from the prestigious Indiana University Jacobs School of Music, Bloomington, USA. She also holds a Music Therapy certificate from Roehampton University, London, UK, and has recently completed a business diploma in Strategic Business and Leadership.



Part of her duties as "Artist in Residence" at LAU is to revive the music scene and organize concerts. She aimed to have a multicultural event, performing music for free to strengthen cross cultural awareness. Recently she has been collaborating with diplomats to spread cultural awareness, peace and joy. She reached out to several embassies requesting from diplomats to present, in 2 minutes, their traditions around Christmas which would be followed by a performance done by herself.

Greece was one of the first embassies to be on board, along with 10 other embassies and Delegation of the EU.

Dr. Deeb sang in 11 languages with a group of students from the music club assisting her, a pianist, flutist, violinist and drummer. She asked students of the Fashion Design Department of LAU School of Architecture & Design to design her dress. It was an elegant black dress and over it a "aabayah" embroidered with the map of each country present at the concert and a meaningful sentence from each song. An additional touch Dr. Deeb though of, was to have all embassies send their flags which were displayed on stage.

As per Dr. Deeb "Music unites!"

https://www.youtube.com/watch?v=z3UYv1U0Z-E

The Greek consul of Beirut, Ms. Athanasia Iliaki, shared with us the speech she conducted at this Christmassy event.











Let's Cook by Giorgos Tsoulis

Greek Honey Orange Glazed Pork Shanks with Thyme Μελωμένο κότσι

2-4 Portions 10 min Preparation 2h 30min Cooking



Delicious, juicy, crispy skinned pork shanks in a honey-orange glaze with sweet wine and thyme!

Make it for your next special occasion!

#tsoulotip: The secret to making the meat as juicy as possible is to slowly roast it in low heat. If you have enough time, roast it at 130° C (266°F) Fan, for 4 ½ - 5 hours. Once you uncover the clay pot, you have to baste the meat in its juices every 10 minutes, so it can be juicy on the inside and crispy on the outside

INGREDIENTS

150 ml semi-sweet wine
100 ml vegetable stock
4 tablespoons mild mustard
4 tablespoons Greek honey
3 cloves of garlic, finely chopped
2 large pork shanks, 600 g each
1 teaspoon thyme, finely chopped
½ bunch thyme
Juice from 2 oranges and the peels
Salt, Pepper
Greek extra virgin olive oil

METHOD

1 Preheat oven to 200° C (390° F) Fan.

- 2 In a bowl, add the honey, orange juice, finely chopped thyme, mustard and garlic. Whisk until the ingredients are well combined.
 - 3 Place the pork shanks in a clay pot. Drizzle generously with olive oil and season with salt and pepper.
 - 4 Using a sharp knife, make holes in the meat not the skin and add the honey mixture. Add the wine, stock, ½ bunch thyme and orange peels.

5 Lower oven temperature to 180° C (356° F) Fan. Cover clay pot with aluminum foil, cover with lid and roast for 1 ½ - 2 hours.

6 Remove lid and aluminum foil and baste the meat with its juices every so often. Brush pork shanks with honey 2-3 times. Roast for 30-35 minutes, until golden brown and crispy.

7 When ready, remove from oven and serve.

©Giorgos Tsoulis www.giorgostsoulis.com



Dessert as well...

Cheesecake with Kourabies and honey macaroons Cheesecake με κουραμπιέδες και μελομακάρονα

6-8 Pieces 15 min Preparation 3h Stand by 30 min Cooking



Chef Giorgos Tsoulis makes the most special Christmas cheesecake ever! Delicious cheesecake with kourabies and honey macarons that will blow your guests away. Definitely a must try!

#tsoulotip: 1. Be careful not to heat the gelatin too much and it will burn.
2. If we want the cheesecake to be more crunchy, we can break a few crackers into the filling.

INGREDIENTS

420 gr. honey macaroons 7 gr. gelatine 500 gr. cream cheese 4 tbsp crystal Sugar 150 gr. strained yogurt

For serving Cookies, broken Pistachios, chopped

METHOD

- 1 In a bowl, add the honey macaroons and break them with your hands, wearing disposable gloves.

 2 Line a 20cm round cake tin with a removable base with parchment paper and spread the broken honey macaroons all over the bottom.
 - 3 Transfer the form to the freezer, until we prepare the filling.
- 4 In a bowl filled with water and ice, add the gelatins and let them soak until soft. Then, strain them, transfer the bowl to the microwave for 3-5 seconds, until they dissolve and leave to the side.
- 5 In the bowl of the mixer, add the cream cheese, the sugar and beat with the whisk, at medium speed, until the sugar dissolves.
 - 6 Add the yogurt and beat until the mixture is homogeneous.
 - 7 Add the gelatins and beat again, until we create a fluffy and smooth filling.
- **8** Spread the filling evenly over the honey macaroons in the form and place in the refrigerator for 3 hours, so that the cheesecake cools down well.
 - 9 Serve the cheesecake, sprinkling with broken kourabies and pistachios.

©Giorgos Tsoulis www.giorgostsoulis.com

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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, 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

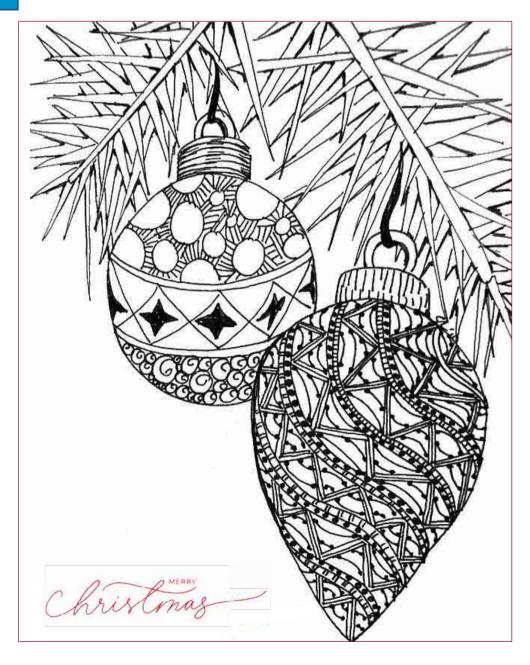
Currently, the Chef produces daily, together with his team, new delicious recipes for his site and digital media at the cooking studio #tsoulomageiremata in Melissia, while also preparing his first cookbook.

©Giorgos Tsoulis

www.giorgostsoulis.com



And play!







Christmas Event

With Christmas on the corner, our young students presented a theatrical play based on Evgenios Trivizas's story "Frikadela"; it also included a Greek Christmas Carol which was accompanied by the Soprano Dr. Reem Deeb and a Greek dance the Hasaposerviko to get in the festive mood.

The entire performance was done in Greek with great pride, joy, and immense delight from the parents.

Wishing you all Kala Hristougena!







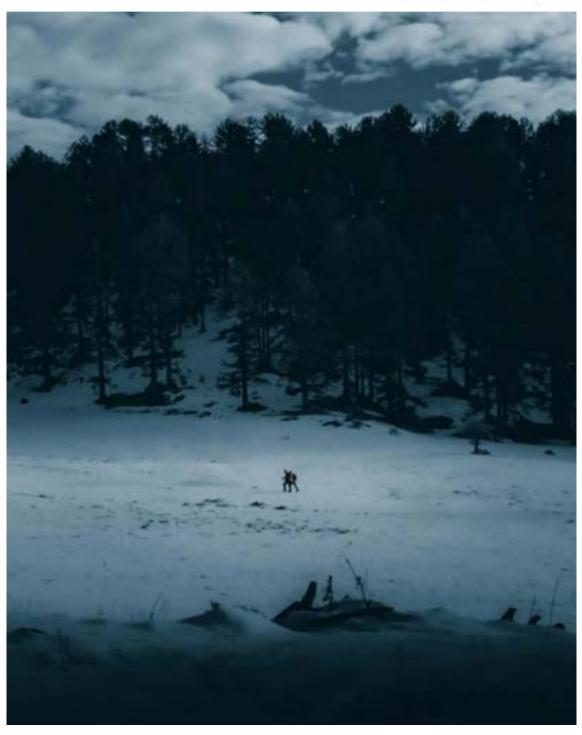












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