## B'More Greek

FOUR DAYS OF NON-STOP GREEK FOOD, MUSIC, DANCING AND FUN!



## GREEK FOLK FESTIVAL

THURSDAY FRIDAY

SATURDAY

SUNDAY

**JUNE 7, 8, 9, 10** 

@ GreekTown Square & Events Center 701 S. Ponca Street // Baltimore, MD 21224



REGIONAL GREEK
DANCE TROUPE
PERFORMANCES

MYTHOS BEER GREEK WINES



HOMEMADE DESSERTS
BAKLAVA
LOUKOUMADES

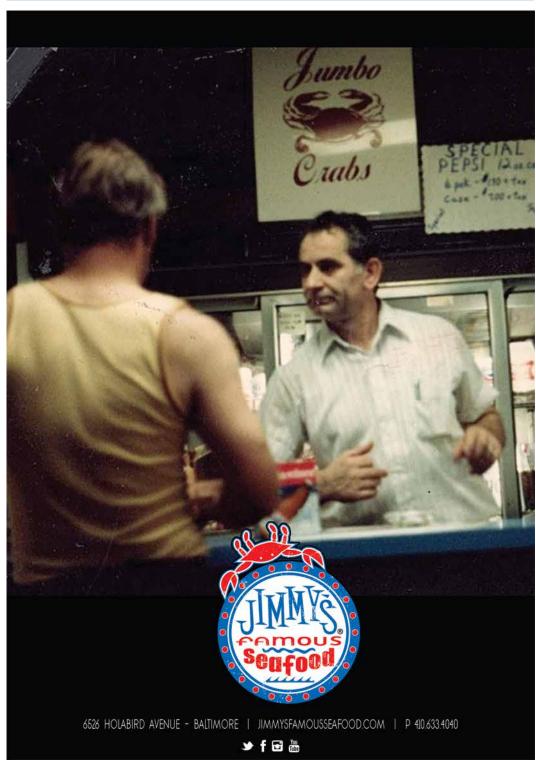


EAT, DRINK, & DANCE UNDER THE STARS

. AND MUCH MORE

**GreekFolkFestival.org** 

Free Admission & Parking 410-633-5020





#### SAINT NICHOLAS GREEK ORTHODOX CHURCH

520 South Ponca Street, Baltimore, Maryland 21224

Office: 410-633-5020-5021; Fax: 410-633-4352 — http://www.stnicholasmd.org

Protopresbyter, Rev. Father Michael L. Pastrikos — Cell: 443-742-8314 — email:frmichael@stnicholasmd.org

June, 2018

Dear Friends and Visitors,

The month of June is always an amazing month and you wonder why? Because, IT'S GREEK FESTIVAL TIME, for the St. Nicholas Community. As the Parish Priest, I take pride in welcoming everyone to our Annual St. Nicholas Greek Folk Festival. It's times like these after the winter months when flowers and trees begin to blossom, when we realize that "Springtime" is here to bring to us an atmosphere of fun and excitement. The Greek people are always known for their generosity and hospitality. But we are also known for our great Greek cuisine and our delicious pastries. During these four days we will open our hearts to share with you our traditions, heritage, and culture with each other in fellowship. Over the years we have seen our St. Nicholas Community grow and prosper, and this is due to the tens of thousands of you, our faithful friends who have supported our Festival throughout the years. Recently our festival was named the 6th best festival in the State of Maryland by the "Best of Baltimore" magazine. For this accomplishment we owe a debt of gratitude to all our friends for making this possible.

I personally would like to express my gratitude to our City Officials, Community Partners, and Sponsors, for their support and assistance in making our festival once again a sight to focus on while our visitors are enjoying the four-day festivities. I would like to take this opportunity on behalf of the Community to thank our Festival Chairpersons, Spiros Alafassos, Frank Mitsos, and John Korologos, for their outstanding leadership and their youthful zeal and enthusiasm. This festival has become what it is today, because of the hard working parishioners that we have in our parish. I also would like to give the majority of credit to our hard working Ladies, who have spent endless months and hours in preparing the variety of foods and pasties for your enjoyment.

So, on behalf of the members of the St. Nicholas Parish, Myself, the Festival Committee Staff, and all the volunteers, we thank you from the bottom of our hearts for joining us once again in making our Greek Festival possible through your love and faithful support.

May the blessings of our Lord Jesus Christ be with all of you.

Looking forward to seeing everyone at the Festival!

Respectfully, Fr. Michael L. Pastrikos Protopresbyter





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June, 2018

Welcome to the St. Nicholas Annual Greek Folk Festival! June is a special month for us when we all come together to support our church and share our faith, traditions, culture, delicious Greek food, music and dances with our fellow neighbors and friends. Once again, our Festival will extend from the front of our church, along Ponca Street and end at our Greektown Square and Event Center.

A festival of this magnitude requires many dedicated individuals and groups to become a success. A huge thank you goes out to the following:

- -- our Almighty God, who has been shepherding us in our Faith and strengthening us in our plans to promote His Word through the Church.
- -- our spiritual leader, Rev. Father Michael L. Pastrikos, for the faith he has placed in us and for his willingness to lead us onto the road of salvation;
- -- all volunteers who have given their time, talent and treasure every day for the growth and continuation of our Saint Nicholas Church;
- -- an especially BIG THANK YOU to the individuals who have continued to plan and work daily for the success of our Greek Folk Festival.
- -- the advisors and leaders of our ministries: GOYA, JOY, PTA, Sunday School, Hellenic Golden Coins, Ladies Philoptochos Society, Stewardship Committee, Entertainment Committee, Panhellenic Dance Group, Plateia Planning Committee and Staff, Diamonds, Ladies and United Chios Societies, the Rhodian Society and many more who never say, "no" when asked for their assistance;
- -- my fellow brothers and sisters on the Parish Council who have been by my side as Parish Council President;
- -- our church secretaries and office staff, sexton, chanter, assistant chanters, organist, church choir, altar boys, principal and the teaching staff of our Greek School and Bilingual Learning Center for their dedication and zeal in preserving our Greek language and culture;
- -- the many community businesses and individuals who sponsor our Festival program booklet and to those who not only support us this weekend, but throughout the year. This support allows us to share our faith and culture with those outside our community, but more importantly, helps us to expand our ministries within our church to our youth and elderly. Again, thank you all for your continued generosity.

Most of all, thank you for joining us during this year's festival. We are sure that you will love sharing and celebrating our Greek culture, food, pastries and drinks as well as our famous hospitality.

Kalo Glendi! Have a Great Time!

Demos Anastasiades Parish Council President



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June, 2018

Dear St. Nicholas community members, supporters, and visiting friends,

It is with great joy and gratitude that I welcome you to the 2018 St. Nicholas Greek Folk Festival.

Once again, our theme is "B'More Greek"- in celebration of Baltimore's rich Greek heritage and history. For decades, Greek immigrants and Greek-Americans have contributed to Baltimore's growth through their industrial, cultural, political, and philanthropic endeavors.

This weekend, we are honored to share with you the best that our culture and history have to offer. Hosting friends and family is built into our Greek DNA, which is why we are sincere in our exuberance to make sure all of you have a wonderful time.

As a youngster growing up in the St. Nicholas community, THE GREEK FESTIVAL was the most anticipated time of the year. It marked the end of the school year, the beginning of summer, and a chance to celebrate with our closest friends and family.

Now, many years later, I watch nostalgically as my young girls go through those same emotions as they experience the Greek Festival. And like me back then, they too ask, "When will we be old enough to help at the Festival?" Helping at the festival, side by side with my parents and other adults I looked up to, are some of my most cherished moments. But it wasn't until a few years ago, when I realized just how important the festival is to the well-being of the St. Nicholas community.

**ALL OF THE PROCEEDS** generated this weekend go toward funding the operation of St. Nicholas Greek Orthodox Church - a parish that has provided the community with more than 60 years years of spiritual leadership, Hellenic education, and serves as the anchor for the important work of our ministries. Ministries like GOYA, which give our community's youth a chance to seed lifelong friendships in a safe and nurturing environment; our Ladies Philoptochos Society, which work tirelessly to serve the poor and families in need; and our senior society "The Diamonds," which shares in fellowship and dedicates its wisdom and time to all of our church's endeavors.

While our goal is to provide you with a memorable weekend full of Greek culture, food, drink, music and dancing, our mission is to make this year's festival a financial success. So please indulge in our savory and sweet Greek delicacies, enjoy our Greek drinks, try your luck at our carnival games or purchase one of our raffle tickets - and return each day with even more friends.

Without your support, our mission cannot be accomplished.

While the festival may only be four days long, the preparations for this weekend began many months ago. I would like to thank all of our ministries and volunteers for stepping up once again to play a major role in staging this production.

To all of my station captains and my co-chairs - especially Frank Mitsos, who has been the rock behind our festival for many years - I say THANK YOU for your dedication, guidance, and sacrifice.

Thank you also to our sponsors for your generous donations. And on behalf of the entire Festival Committee, the president and members of the St. Nicholas Parish Council, I also thank all of you, our guests and friends, who greatly support our mission through your presence and contributions.

May God reward your generosity with continued health, life, and happiness.

Cheers, Spiro Alafassos 2018 Festival Chairperson



#### FESTIVAL CHAIRMAN AND CO-CHAIRS:

Chairman: Spiro Alafassos/Co-chairmen: Frank Mitsos and John Korologos

#### **STATION CAPTAINS:**

AD BOOK: Penny Alafassos, Emily Cossis, Kyra Georgas, and Adrienne Kourtesis

ALL LOGISTICS AND LICENSING: Frank Mitsos

**CASHIERS:** Stavros Katsas

CHURCH TOURS: Kristina Anastasiades, Stanley Cavouras, Konstantinos Loukas, and Athena Harris

<u>COFFEE AND DESSERT SHOP:</u> Evangelia Saliaris and the Ladies of Philoptochos

**CULTURAL EVENTS:** Despina Pikounis and Nancy Anastasiades

**DANCE GROUP COORDINATOR:** Stacy Lioreisis

**DESSERT STATIONS:** Rose Tsakalos and the Saint Nicholas Diamonds

ELECTRICAL: Mike Apostolou ENTERTAINMENT: Tony Pierce FINANCE: Foula Mastrovasilis

FIRST FLOOR BAR: Bill Fakas and Loukas Kafallas

FOOD PREPARATION COORDINATORS: Maria Salpeas, Roza Cornias, and Sophia Frangakis

FRAPPE/COFFEE: Kalliopi Fantis and Colette Sakellis

GREEK MARKET: Stelios Tzavaris

ICE CREAM/BAKLAVA SUNDAES: Despina Pikounis

**INVENTORY:** Frank Mitsos

KIDS ZONE: Saint Nicholas Greek School and PTA

KITCHEN: Frank Mitsos, John Korologos, Steve Tsakalas, Sophia Frangakis, and Pantelis Hondrelis

**LEMONADE:** Maria Theoharis, Antonia Stavrakis, and Aspasia Charalambopoulos

LOUKOUMADES: Karen Kontoudis and Family
MAIN DINING HALL: Lemonia Stakias and Family

MAIN DINING ROOM BAR: Patras Family

MARKETING: Spiro Alafassos

MEZE GRILL: Gus Atsalis, Soulla Kapetanakos, Gus Karagianopoulos, and Jim Loukas

OCTOPUS PREPARATION: Steve Tsakalas
OUTSIDE BAR: Sophia Gerapetritis and Family

PLATEIA OUTSIDE BUFFETT LINE: Stamatia Ieromonahos and Kelly Angelos

**RAFFLES:** Maria Salpeas and Mike Kefalas

RELIGIOUS ITEMS: Emily Cossis, Evelyn Loukas, Sonia Melanitis

**SECURITY:** John Chrissomallis, Jimmy Stakias, and George Stakias

**SIGNAGE:** Spiro Alafassos and Adrienne Kourtesis

VEGETARIAN KITCHEN AT CHURCH: Vasilios Skordalos and Family

**VENDORS:** Nancy Anastasiades

WATER/SODA STAND: Saint Nicholas G.O.Y.A

<u>SPECIAL THANKS:</u> Never On Sunday and Pete's Produce for the tzaziki donation. Earl Shiflett, Milton Cossis, Stelios Koutsouris, Stelios Tzavaris, Jimmy Kaminaris, Greg Kosmas, Irene Vasilios, and all the beautiful ladies of the Saint Nicholas community who donated endless hours to make the delicious sweets and food for our festival.

#### **ENTERTAINMENT SCHEDULE:**

Thursday	PLATEIA AMPHITHEATER	PLATIA-2ND FLOOR
12pm - 7pm	DJ Oneiro	DJ Oneiro
7pm - 11pm	Oneiro Greek Bank	
Friday	PLATEIA AMPHITHEATER	PLATEIA-2ND FLOOR
12pm - 7pm	DJ Oneiro	DJ Oneiro
7pm - 11pm	Oneiro Greek Bank	
Saturday	PLATEIA AMPHITHEATER	PLATEIA-2ND FLOOR
12pm - 7pm	DJ Oneiro	DJ Oneiro
7pm - 11pm	Oneiro Greek Bank	
/piii - 11piii	Officiro dicek bank	
10pm-2am	Offerio Greek Barrik	Greeknight with KNOCKOUT along with
	Offerio Greek Barik	Greeknight with KNOCKOUT along with DJ Mixali Miltiadou and DJ George Tsakiris
	PLATEIA AMPHITHEATER	
10pm-2am		DJ Mixali Miltiadou and DJ George Tsakiris





#### **EVENT SCHEDULE BY LOCATION:**

#### EVENTS AT THE CHURCH:

- Guided and self-guided **CHURCH TOURS** will begin Friday evening and run throughout the weekend
- GREEK MOVIES on display in the downstairs social hall
- The **HELLENIC HERITAGE MUSEUM** exhibit in the church lobby

CD = Cooking Demonstration || DG = Dance Group

Saturday	CHURCH CLASSROOM	CHURCH SOCIAL HALL
12:00		
1:00		
2:00	CD - Keftedakia (Greek meatballs) & Tzatziki	
2:30		
3:00		DG - St. Nicholas Greek School
3:30		DG - St. Nicholas Hellenic Golden Coins
4:00	CD - Dolmades (Stuffed grape leaes)	DG - Pan Hellenic Dance Group
4:30		
5:00		
5:30		
6:00	CD - Melitzanosalata (Eggplant salad) & Two Dips	
6:30		
Sunday	CHURCH CLASSROOM	CHURCH SOCIAL HALL
1:00		
1:30		
2:00	CD - Pitaroudia (Rhodian fritters)	
2:30		
3:00		
3:30		DG - Pan Hellenic Dance Group
4:00	CD - Rizogalo (Rice pudding)	
4:30		DG - Hellenic Golden Coins
4.30		2 Trememo donacii donio
5:00		To memerine donder domin
		To the little of the control of the
5:00	CD - Baklava (Buttered phyllo, walnuts & honey)	20 Helicino Golden Golino

#### \*For the latest information on dance schedules and events at the church, visit <u>www.stnicholas.org</u> and select the festival poster

CD = Cooking Demonstration || DG = Dance Group

Thursday	PLATEIA AMPHITHEATER	PLATIA-2ND FLOOR
6:30		
7:00	DG - St. Nicholas Hellenic Golden Coins	
Friday	PLATEIA AMPHITHEATER	PLATEIA-2ND FLOOR
5:00		
5:45		
6:00	DG - St. Nicholas Hellenic Golden Coins	
6:30		DG - St. Nicholas Hellenic Golden Coins
7:00		
7:15		
8:00		
Saturday	PLATEIA AMPHITHEATER	PLATEIA-2ND FLOOR
12:00		
1:00		
2:00		
2:30		
3:00		
3:30		
4:00	DG - St. Nicholas Greek School	
4:30		DG - St. Nicholas Greek School
5:00	DG - St. Nicholas Hellenic Golden Coins	HG - Pan Hellenic Dance Group
5:30	DG - Pan Hellenic Dance Group	DG - St. Nicholas Hellenic Golden Coins
6:00	DG - Saint Theodores	
6:30	DG - Olympian Brotherhood of America	DG - Saint Theodores
Sunday	PLATEIA AMPHITHEATER	PLATEIA-2ND FLOOR
1:00		
1:30	DG - St. Demetrios/Demetrakia 4	
2:00	DG - St. Demetrios/Demetrakia 2	DG - St. Demetrios/Demetrakia 4
2:30	DG - St. Nicholas Hellenic Golden Coins	DG - St. Demetrios/Demetrakia 2
3:00	DG - St. Demetrios/Demetrakia 5 & 6	DG - St. Nicholas Hellenic Golden Coins
3:30	DG - St. Nicholas Greek School	DG - St. Demetrios/Demetrakia 5 & 6
4:00	DG - St. Nicholas Hellenic Golden Coins	DG - St. Nicholas Greek School
4:30	DG - St. Demetrios/Demetrakia 3	DG - Pan Hellenic Dance Group
5:00	DG - Olympian Brotherhood of America	DG - St. Demetrios/Demetrakia 3
5:30	DG - Pan Hellenic Dance Group	
6:00		DG - St. Nicholas Hellenic Golden Coins
6:30	DG - St. Nicholas Hellenic Golden Coins	





#### **MEZZE GRILL TENT MENU**

Find these dishes in the outdoor pavilion under the tent Noon - 11pm

**Pork Souvlaki on a Stick** \$6.00 Marinated pork tenderloin served on a stick served with a piece of baquette

**Chicken Souvlaki on a Stick** \$6.00 Marinated chicken served on a stick served with a piece of baguette

Octopus on a Stick \$11.00 Grilled to perfection Mediterranean style

Octopus Village Salad \$12.00 Grilled octopus over tomatoes, cucumbers, peperoncini, Kalamata olives, feta cheese & Greek dressing

**Grilled Baby Lamb Chops** \$18.00 Served with tzatziki sauce and baguette



**Shaved Lamb Sandwich** \$10.00 A generous portion of sliced lamb served on a kaiser roll dipped in lamb au jus

**Marithes Tiganites** \$10.00 Small fried smelts

French Fries \$4.00

**Greek Salad** Small \$4.00 Large \$7.00

Fresh lettuce, tomatoes, cucumbers, Greek olives, feta cheese with Greek dressing

**Gyro** \$10.00 Sandwich with sliced mixture of ground lamb and beef served on pita bread with tzatziki sauce



**Gyro** 

Chicken Souvlaki on a Stick

Bottle of Water \$2.00 Bottle of Soda \$2.00

#### **OUTSIDE DINING WINDOWS**

These items can be found at the pavilion windows (Thu-Fri 5pm-I lpm & Sat-Sun Noon-I lpm)

**Pork Souvlaki Pita Wrap** \$8.00 Marinated pork tenderloin served on pita bread with tomatoes, onion, parsley and tzatziki sauce

**Pork Souvlaki on a Stick** \$6.00 Marinated pork tenderloin served on a stick served with a piece of baquette

Chicken Souvlaki Pita Wrap \$8.00 Marinated chicken served on pita bread with tomatoes, onion, parsley and tzatziki sauce

**Chicken Souvlaki on a Stick** \$6.00 Marinated chicken served on a stick served with a piece of baguette

**Moussaka** \$10.00 Layers of tender eggplant, potato and ground beef topped with béchamel sauce and grated cheese

Pastitsio \$10.00 Layered macaroni and ground beef topped with béchamel sauce and cheese

**Spanakopita** \$5.00 Greek filo dough filled with feta cheese and spinach baked to golden perfection

Chicken Tenders (3) \$5.00 Tenders made out of quality white chicken meat **Tyropita** \$5.00 Greek filo dough filled with three different cheeses baked to golden perfection

**Dolmathes** \$6.00 Tender grapevine leaves filled with ground beef and rice (6)

Greek Salad Small \$4.00 Large \$7.00

Fresh lettuce, tomatoes, cucumbers, Greek olives, feta cheese with Greek dressing

**Lamb on the Souvla** \$15.00 / 1/2 lb. \$30.00 / 1 lb.

**Shaved Lamb Sandwich** \$10.00 A generous portion of sliced lamb served on a kaiser roll dipped in lamb au jus

**Roasted Half Chicken** \$12.00 Served with rice and string beans

**Kondosouvli** \$15.00 Chunks of marinated pork cooked on a long skewer over a charcoal flames

French Fries \$4.00

Tzatziki Sauce \$1.00

Side of Pita Bread \$2.00

Side of Extra Dressing \$1.00



Lamb on the Souvla



#### **INSIDE BALLROOM DINING**

Find these dishes in our Air Conditioned Ballroom (Plateia 2nd floor)

Noon-9pm

Pork Souvlaki Pita Wrap \$8.00 Marinated pork tenderloin served on pita bread with tomatoes, onion, parsley and tzatziki sauce

Pork Souvlaki on a Stick \$6.00 Marinated pork tenderloin served on a stick served with a piece of baquette

Chicken Souvlaki Pita Wrap \$8.00 Marinated chicken served on pita bread with tomatoes, onion. parsley and tzatziki sauce

Chicken Souvlaki on a Stick \$6.00 Marinated chicken served on a stick served with a piece of baguette

\$10.00 Gyro Pita wrap with sliced ground lamb & beef topped w/chopped tomatoes, onions, parsley & tzatziki sauce

Moussaka \$10.00 Layers of tender eggplant, potato and ground beef topped with béchamel sauce and grated cheese

**Pastitsio** Layered macaroni and ground beef topped with béchamel sauce and cheese



**Pastisio** 

**Lamb Shank Dinner** \$20.00 Sliced, roasted lamb shank served with a choice of 2 sides: Greek Style potatoes, string beans or orzo

**Spanakopita** \$5.00 Greek filo dough filled with feta cheese and spinach baked to golden perfection

\$5.00 **Tyropita** Greek filo dough filled with three different cheeses baked to golden perfection

**Dolmathes** \$6.00 Tender grapevine leaves filled with ground beef and rice (8)

Greek Salad Small \$4.00 Large \$7.00 Fresh lettuce, tomatoes, cucumbers, Greek olives, feta cheese with Greek dressing

Side of Greek Lemon Potatoes	\$4.00
Side of Greek Style String Beans	\$4.00
Side of Orzo	\$4.00
Tzatziki Sauce	\$1.00
Side of Pita Bread	\$2.00
Side of Extra Dressing	\$1.00



Greek Salad

#### VEGETARIAN KITCHEN

Inside the Church Social Hall - 520 Ponca St. **AVAILABLE 11-7 Friday & Saturday** 12-6 Sunday **DAILY SPECIALS!!** 

Moussaka \$10.00 Layers of tender eggplant, potato and topped with béchamel sauce and grated cheese

**Pastitsio** \$10.00 Layered macaroni topped with béchamel sauce and cheese

Spanakopita \$5.00 Greek filo dough filled with feta cheese and spinach baked to golden perfection

**Tyropita** Greek filo dough filled with three different cheeses baked to golden perfection

**Marithes Tiganites** \$10.00 Small fried smelts

**Fried Calamari** \$12.00 Imam Bayildi Eggplant stew \$8.00

Vegan Dolmathes (6) \$5.00 Tender grapevine leaves filled with rice

**Eggplant Gyro** \$7.00 Sandwich with sliced eggplant served on pita bread with tzatziki sauce

Briam is a dish of vegetables Potatoes, zucchini, eggplant, peppers, tomatoes—baked in the oven with onions, parsley and olive oil

#### Horiatiki Salata

Small \$6.00 • Large \$10.00 Boiled potatoes, tomato, cucumbers, green pepper, onion, Greek olives and feta cheese (vegan without feta)

Greek Style Green Beans Vegan \$4.00 Gigantes Greek Baked Beans \$5.00

#### **FESTIVAL PASTRIES**

All of the Pastries are Homemade with Pride by the Women of our Community

\$4.00 **Baklava** Thin lavers of buttered filo and walnuts topped with honey syrup

Galaktobouriko \$4.00 Custard between thin layers of buttered filo with honey syrup

Karidopita \$3.00 Spiced walnut cake with honey syrup

Kataifi \$4.00 Shredded dough stuffed with spiced walnut filling rolled and dipped in honey syrup

Koulouria \$3.00 Butter cookies in a twist or ring design (5)

Tsoureki **Sweet Bread** 

\$10.00

Take some home today! Ahladakia \$2.00 Soft pear shaped butter cookie stuffed with walnuts, dipped in honey & sprinkled with cinnamon

**Diples** \$3.00 Fried pastry dough dipped in honey and sprinkled with cinnamon and walnuts

Finikia \$3.00 A moist butter cookie, dipped in honey syrup & sprinkled with walnuts (2)

**Kourambiethes** \$3.00 Sweet butter cookies topped with powdered sugar (2)

#### Loukoumathes

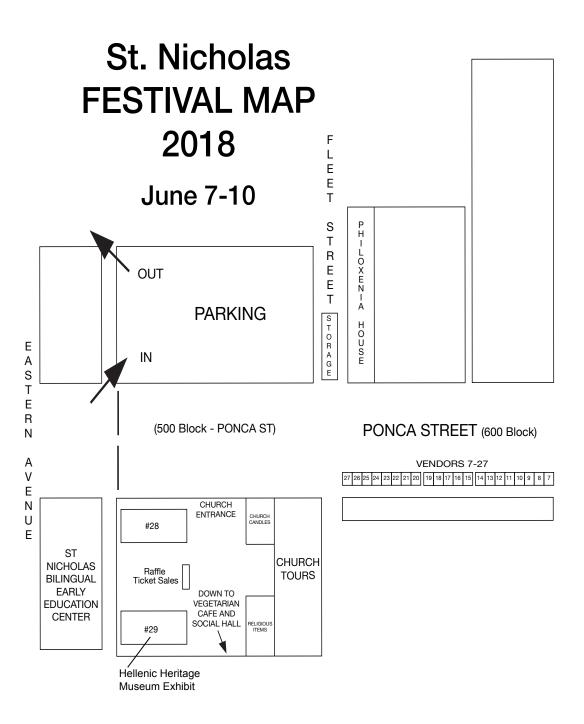
Small \$6.00 • Large \$12.00 Hot deep fried honey puffs with honey syrup

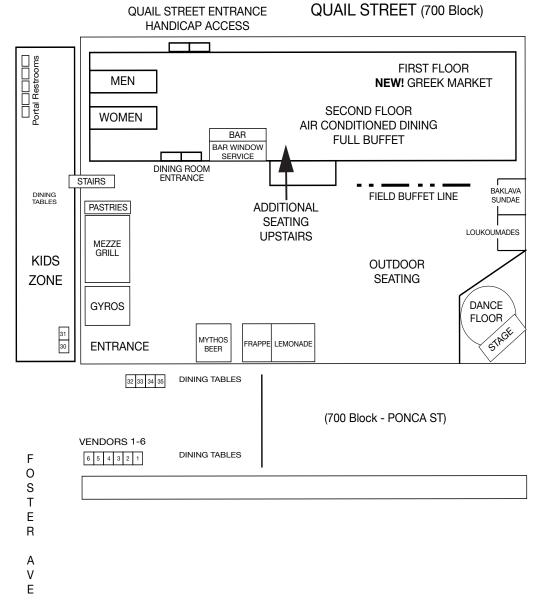
#### Baklava Sundae

Regular \$6.00 • Kids \$3.00











## Happy to welcome all of our visitors to this year's Greek Folk Festival!

Frank Mitsos & the GreekTown Square Staff

## GREEKTOWN SQUARE & EVENT CENTER

WEDDING RECEPTIONS • BIRTHDAY PARTIES • ANNIVERSARY CELEBRATIONS BUSINESS MEETINGS • CLASS REUNIONS • BULL ROASTS • FUNDRAISERS



#### ST. NICHOLAS PARISH COUNCIL WELCOMES YOU TO OUR COMMUNITY







## The St. Nicholas Parish Council thanks you for supporting the 2018 Greek Folk Festival.

Demos Anstasiades, President Vasilis Argiropoulos, Vice President Foula Mastrovasiis, Treasurer Nancy Anastasiades, Assistant Treasurer Stavros Katsas, Recording Secretary Irene Vasilakopoulos, Correspondence Secretary Board Members: Kalliopi Angelos Stamatia Ieromonahos Soulla Kapetanakos John Korologos

Eleni Kostakis Philip Philippou Mary Scrafis George Stakias

## Wishing everyone a Καλό Γλέντι!



#### The Sunday School Directors, Teachers, Aides and Students Wish St. Nicholas a Successful 2018 Festival







Through the lessons and programs that we offer, we help your children to grow in their Orthodox faith.

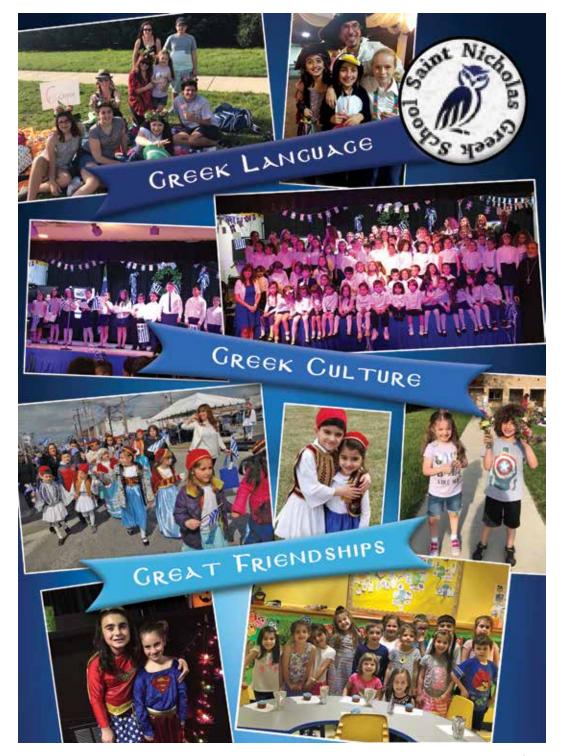






SUNDAY SCHOOL SOWING SEEDS FOR CHRIST







## JOIN US FOR THE 2018 MARYLAND GREEK INDEPENDENCE DAY PARADE!



MARCH 31, 2019

WWW.GREEKPARADE.COM

#### With Love and Best Wishes

for another successful festival

#### the St. Nicholas Diamonds



#### CONGRATULATIONS

TO OUR SON, KONSTANTINOS LOUKAS
WHO RECEIVED HIS BACHELOR OF ARTS DEGREE
IN RELIGIOUS STUDIES FROM THE HELLENIC
COLLEGE/HOLY CROSS.
KONSTANTINOS WILL BE A SEMINARIAN



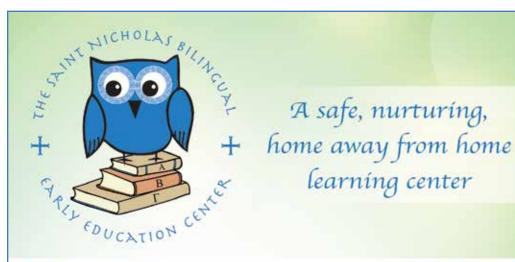


MAY GOD CONTINUE TO BLESS HIM IN HIS CHOSEN VOCATION KAI EIS ANOTERA!

LOVE, MOM, DAD, TOM, NICK and TASIA LOUKAS

PAPPOU & YIAYIA - NICK AND SYLVIA HARTOFILIS







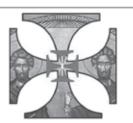
The Saint Nicholas Bilingual Early Education Center provides a safe, nurturing, home away from home learning center. We accept children from 6 weeks till 5 years of age. We currently have openings for children ages 3-5 in our Preschool room. If you have any questions please feel free to contact the director, Sophia Moshonisiotis, at 410-633-5020 extension 4.







502 South Ponca Street | Baltimore, MD 21224 410-633-5020 ext. 4



Greek Orthodox Ladies Philoptochos Society

#### Philoptochos Prayer

O Lord Jesus Christ, we bow our heads before You, and with humble hearts we give thanks to You for the abundant blessings, which You have poured forth upon us. We praise You for gathering us together as members of the Ladies Philoptochos Society in the service to Your Holy Church. We bless You for the selfless sacrifice of countless generations of women who have faithfully fulfilled the philanthropic mission entrusted to them. Through Your ineffable wisdom and Your Divine power, You have enabled us to minister to those who are in need of Your love, Your comfort, and Your care. Make us instruments of Your peace and of Your hope, O Lord. Where there is pain and suffering, may we bring Your healing and comfort. Where there is loneliness and isolation, may we bring the fellowship of Your Holy Church. Where there is despair and discouragement, may we inspire hope and faith in You. Where there is hatred and strife, may we be peacemakers producing the fruits of love and reconciliation.

We also ask You, O Lord, to guide our deliberations, our decisions, our fellowship, and all our labors, so that in all we do, or say, we may bring glory to Your Holy Name, of the Father and of the Son, and of the Holy Spirit. Amen.

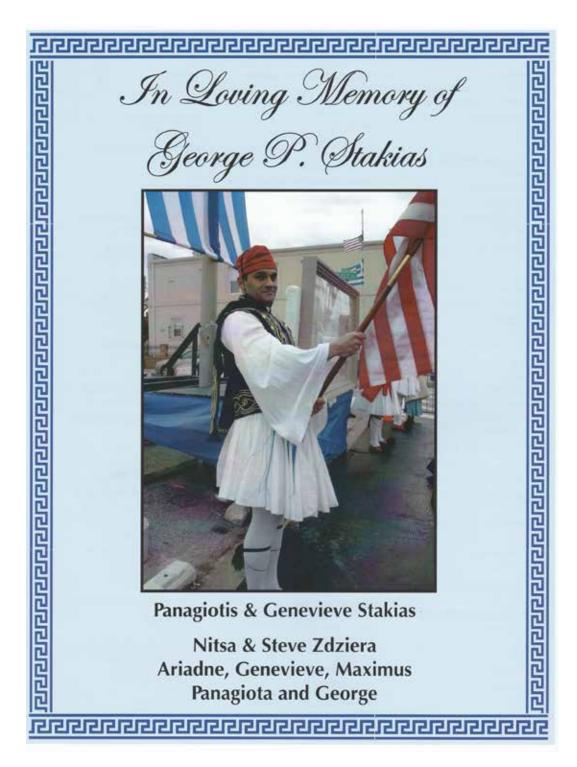
Wishing the community a successful festival from the St. Nicholas Ladies of Philoptochos!

## Best wishes for a successful festival!



St. Nicholas G.O.Y.A





#### ΕΟΝΙΑ ΣΑΣ Η ΜΝΗΜΗ

In Memory of:

#### Sotiri & Chrysanthi Kosmas (Hatzikosmas

Loving Parents, Grandparents, Great-grandparents,

Aunt 5 uncle Neighbor and Friend

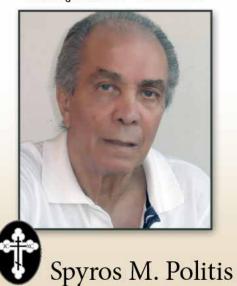


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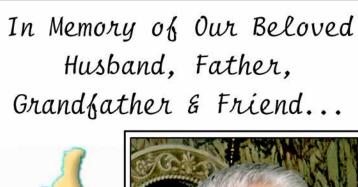


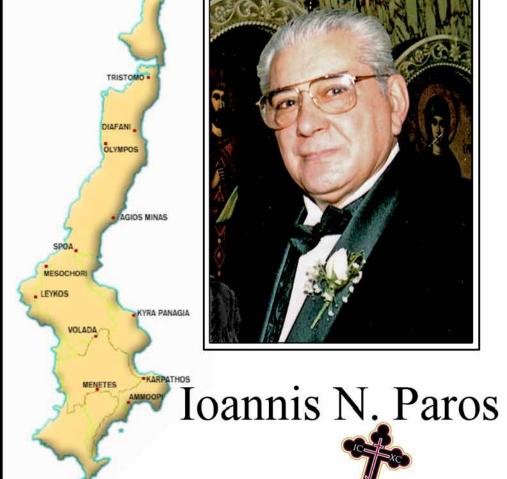
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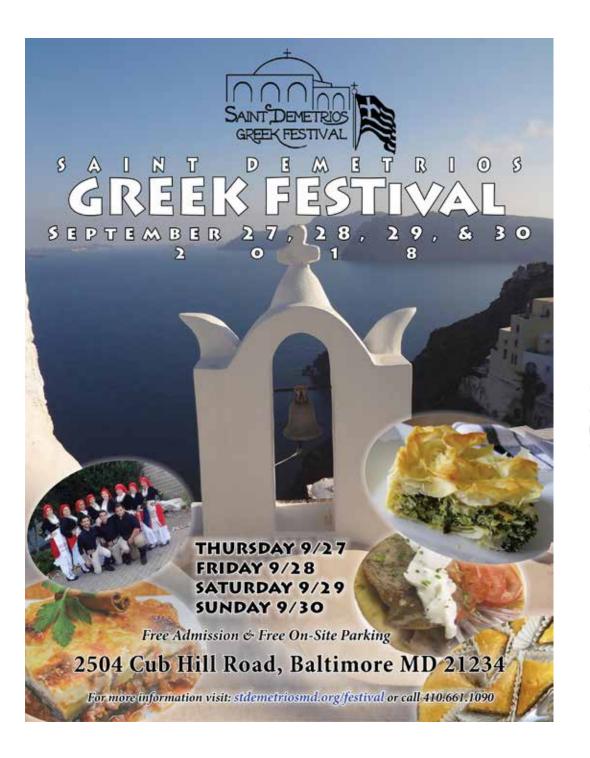


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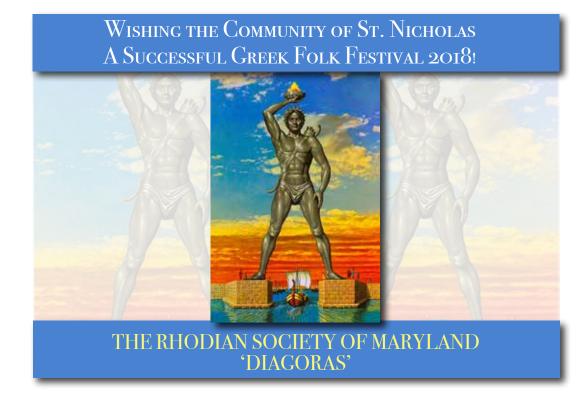
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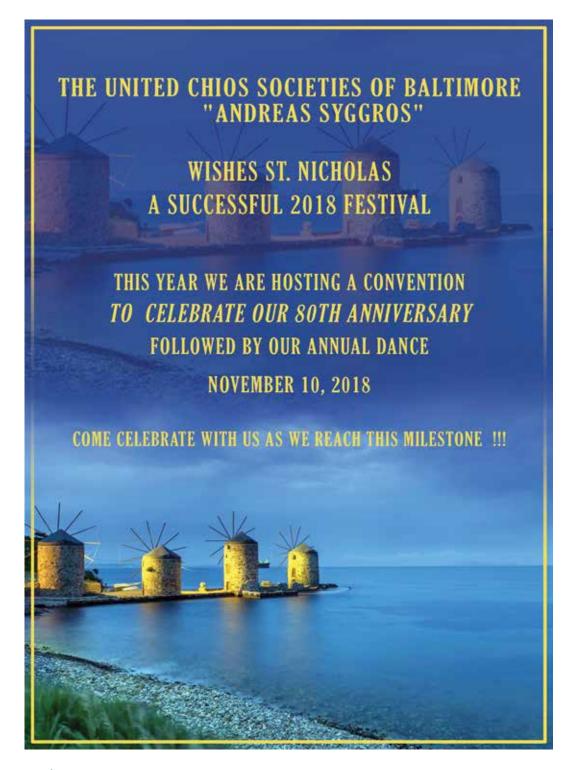
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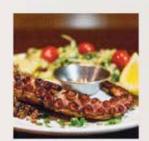






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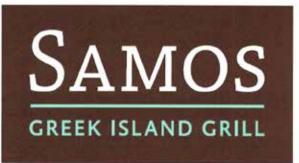
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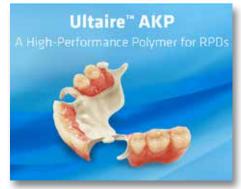
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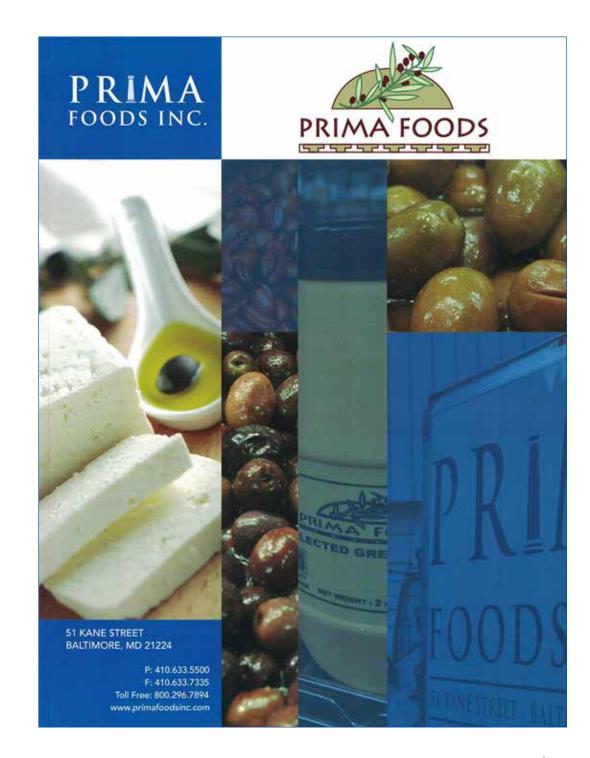


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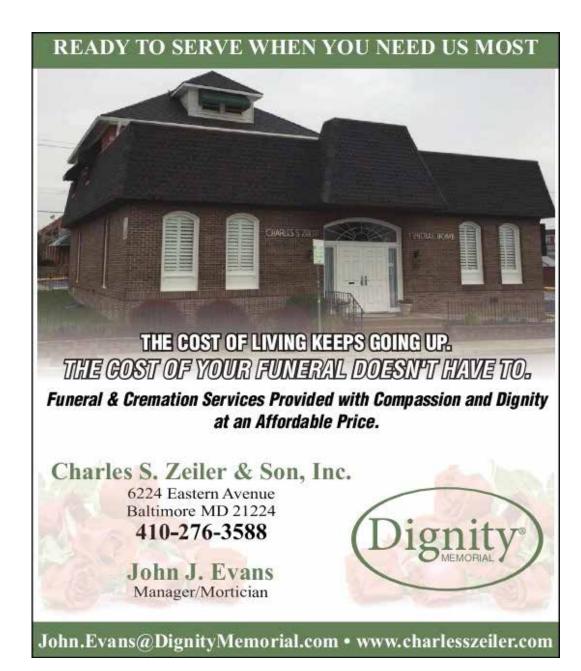












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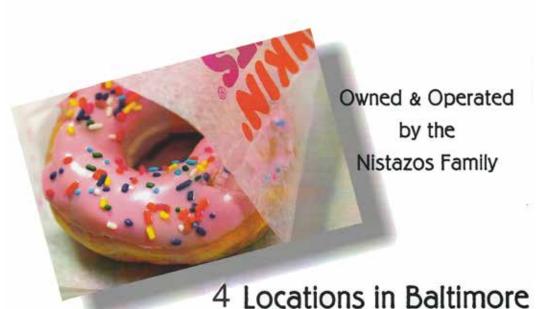
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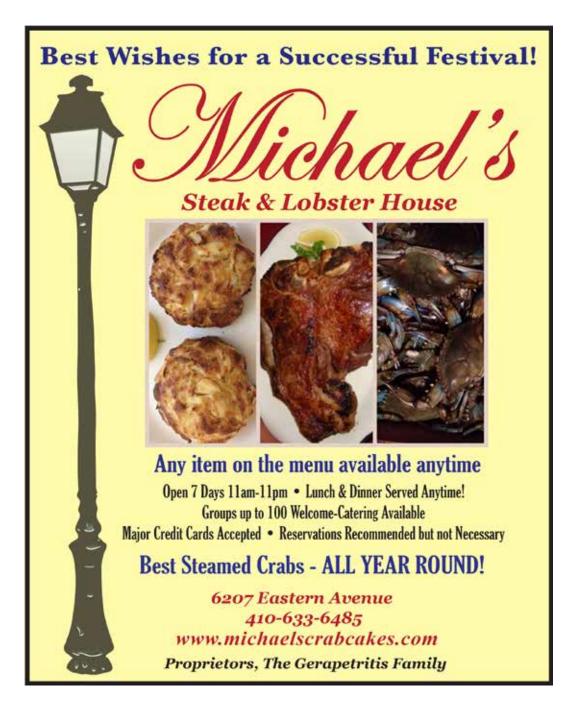
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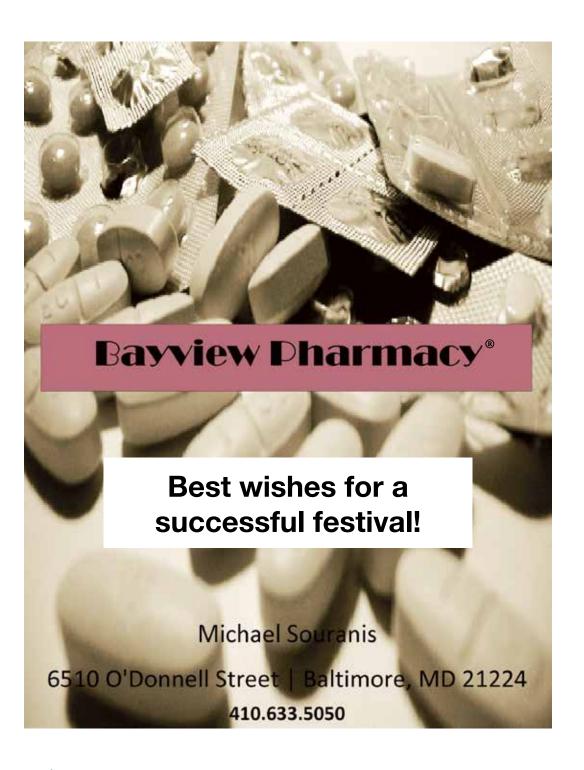
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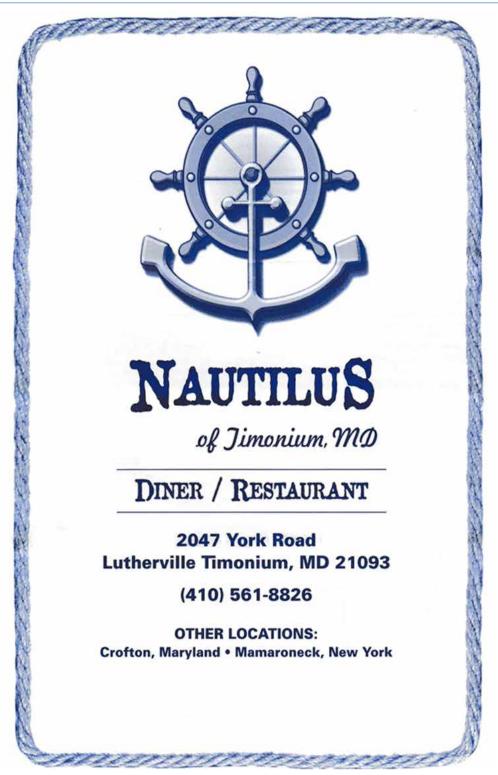
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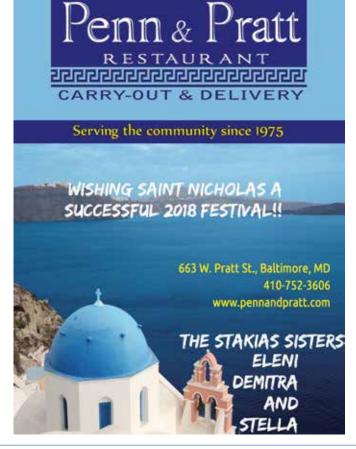


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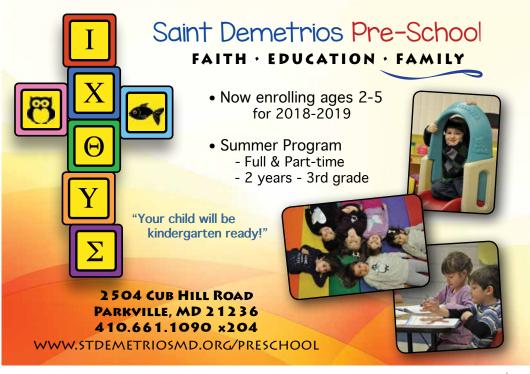
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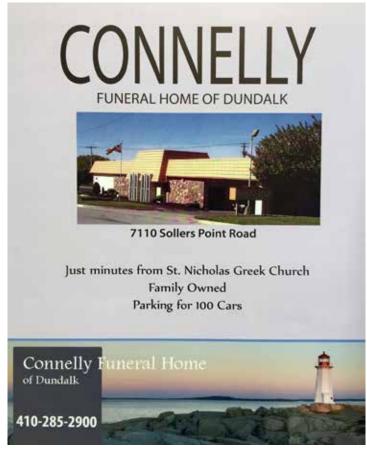


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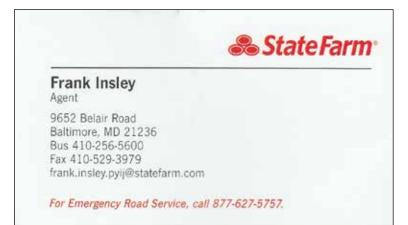
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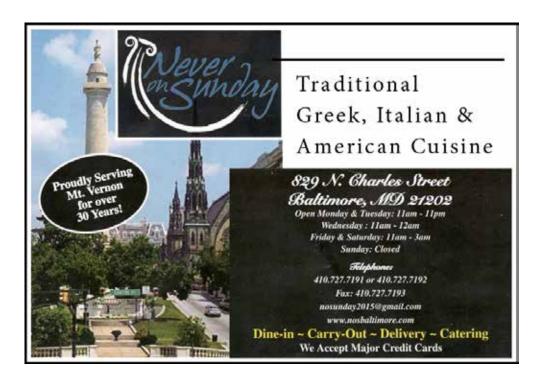
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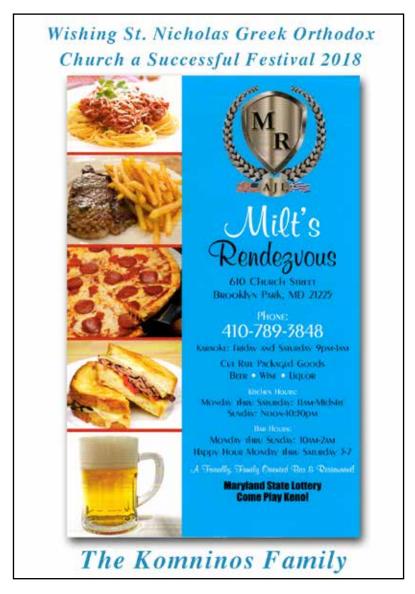


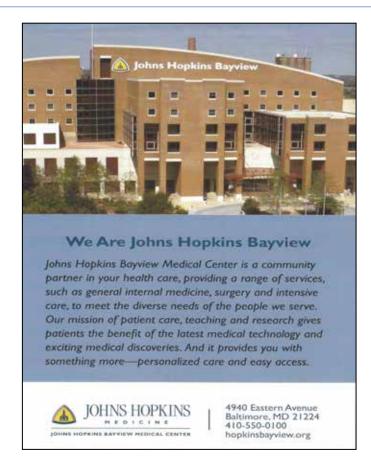


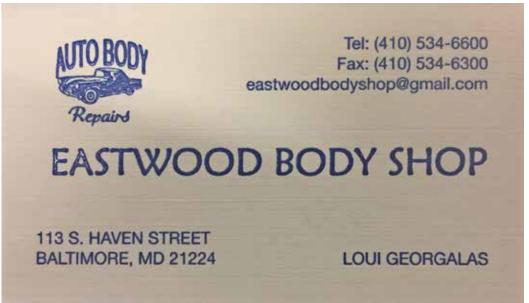




















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#### CLASSIC BAKLAVA

#### **INGREDIENTS**

1 pound butter melted 1 pound box phyllo 1 pound chopped walnuts ½ cup sugar 1 ½ tsp. cinnamon

Syrup

2 cups sugar 2 cups water 1 tsp cinnamon ½ tsp ground cloves

Whole cloves for decoration 1 - 11x15 inch pan buttered

Preheat oven to 350-375

Recipe courtesy of Evelyn Hartofilis Loukas \*See page 8 for cooking demo schedule



#### **PREPARATION**

Combine chopped walnuts with sugar and cinnamon - set aside.

Place sugar, water and spices in a pot. Bring to a slow boil, then simmer stirring occasionally.

#### **ASSEMBLY**

- Set out buttered pan and begin to layer phyllo sheets buttering each one as you go. Layer 5 sheets then add a layer of nut mixture continuing until all sheets and nut mixture are used.
- Allow at least four sheets for the top layer.
- Once finished layering, cut into diamonds or square shape.
- Place a whole clove in each piece, then pour remaining melted butter on top.
- Bake at 375 for 30 minutes, checking at the 30-minute mark.
- If it's not golden brown and crispy looking, bake an additional 10 minutes more.
- Remove from oven and immediately ladle the hot syrup on top of the hot baklava. It will begin to sizzle.
- Let it rest for about 20 minutes to soak up the syrup. Enjoy!

#### KEFTEDAKIA (GREEK MEATBALLS)

#### **INGREDIENTS**

1 pound ground beef

1 medium onion minced

2 garlic cloves minced

salt and pepper

1/2 teaspoon dried oregano

1 ½ teaspoons dried mint, rubbed

4 tablespoons fresh parsley - finely chopped

2 slices white bread, crust removed or 1 cup dried bread crumbs

1 tablespoon red wine vinegar

1 egg

flour (for dredging)
vegetable or canola oil (for frying)

#### **PREPARATION**

- Mix meat, onion, garlic, salt, pepper, oregano, mint and parsley.
- Add bread crumbs, egg, vinegar. Knead together so all ingredients are incorporated evenly.
- Shape into walnut-size balls, dredge in flour, and saute in hot oil until meatballs are cooked and browned on all sides.
- Remove from oil and drain briefly on a paper towel or rack. Serve with Tzatziki.

## Recipe courtesy of Angela Sfakianoudis \*See page 8 for cooking demo schedule



## RIZOGALO (Greek Rice Pudding)

Recipe courtesy of Kyrialla Cornias \*See page 8 for cooking demo schedule

#### <u>INGREDIENTS</u>

1 cup short grain rice

34 cup sugar

1 cinnamon stick

½ lemon peel

Juice from half a lemon

8-9 cups milk

½ cup water

1 teaspoon vanilla extract

Cinnamon

Raisins (optional)



#### **PREPARATION**

- In a saucepan add: rice, ½ cup water, cinnamon stick, lemon peel, lemon juice and 8 cups of milk.
- Bring to a boil, reduce heat and simmer for 40 minutes or until rice is soft, stirring frequently.
- During simmering time, if the pudding is too think, add ½ cup of milk at a time to regain pudding texture.
- Add raisins and vanilla extract and stir gently.
- Place in bowls and put in refrigerator. Allow a few hours or overnight to cool and become firm.
- Remove and serve with some cinnamon sprinkled on top.



## RODITIKA PITAROUDIA (Greek zucchini fritters)

Recipe courtesy of Anthi Kamos \*See page 8 for cooking demo schedule

#### **INGREDIENTS**

2 pounds large zucchini trimmed and grated on the wide holes of a grater or food processor.

2 eggs

½ cup chopped mixed fresh herbs, such as fennel, dill, mint, parsley (I use mostly dill)

1 tablespoon ground cumin

1 cup fresh or dry breadcrumbs, more as necessary

Freshly ground pepper

1 cup crumbled feta

Salt & Pepper to taste

All-purpose flour as needed and for dredging

Olive oil for frying



#### **PREPARATION**

- Salt the zucchini generously and leave to drain in a colander for one hour, tossing and squeezing the zucchini from time to time. Take up a handful of zucchini and squeeze out all the moisture. Alternately, wrap in a clean dish towel and squeeze out the water by twisting at both ends.
- In a large bowl, beat the eggs and add the shredded zucchini, herbs, cumin, breadcrumbs, salt and pepper to taste and feta. Mix together well. Take up a small handful of the mixture; if it presses neatly into a patty, it is the right consistency. If it seems wet, add more breadcrumbs or a few tablespoons of all-purpose flour. When the mixture has the right consistency, cover the bowl with plastic wrap and refrigerate for one hour or longer.
- Heat 1 inch of olive oil in a large frying pan until rippling or at about 275 degrees. Meanwhile, take up heaped tablespoons of the zucchini mixture and form balls or patties. Lightly dredge in flour.
- When the oil is very hot, add the patties in batches to the pan. Fry until golden brown, turning once with a spider or slotted spoon. Remove from the oil and drain briefly on a rack. Serve with plan Greek style yogurt if desired or Tzatziki.

## DOLMADES (Stuffed grape leaves)

#### **INGREDIENTS**

Recipe courtesy of Stella Karais
\*See page 8 for cooking demo schedule

1 lb ground beef, chicken, pork or lamb

(if you prefer vegetarian dolmades, do not add meat)

1½ cups of white rice

1 can diced tomatoes or 3 large fresh ones

2 large onions chopped

½ bunch of fresh dill

2 tsps tomato paste (optional)

1tbs salt

½ tsp ground pepper

¼ cup olive oil

1 jar grape leaves

Aluminum pan – 11x9x2



#### **PREPARATION**

- Mix all ingredients in large bowl let sit.
- Boil grape leaves in water for 10min, drain and let cool.
- Open one grape leaf at a time on a flat surface with the rough side facing you then add a small amount of mixture in the grape leaf to reach from side to side (not too much mixture because you will not be able to roll them).
- Fold in the two sides and roll the bottom until you form a roll.
- Place in a greased pan.
- Repeat for each grape leaf until the mixture is finished.
- Line them up in your aluminum pan.
- When you are ready to cook, add water, enough just to cover the dolmades and add a little more salt and drizzle with oil.
- Cover pan with aluminum foil and bake at 350degrees for 45min. Then uncover in the oven for another 10 min. Remove from oven and let cool.
- If you prefer to cook on the stove, place dolmades in a large pot, cover with water, add salt and drizzle with oil. Cover dolmades with a plate, put the lid on and cook on medium heat for 30-35 min or until the rice is cooked. Let cool.

They are ready to eat. Hearty Apetite! Kali Oreksi!



## TYROKAFTERI (Feta & roast pepper dip)

(Serves 4)

Recipe courtesy of Steve Spyridon
\*See page 8 for cooking demo schedule

#### **INGREDIENTS**

1 banana pepper
1-2 fresh green chilies
7oz feta cheese, cubed
4 tbsp extra virgin olive oil
juice of 1 lemon
3-4 tbsp milk
ground black pepper



finely chopped fresh flat leaf parsley, to garnish slices of toast or toasted pitta bread to serve

#### PREPARATION:

- Scorch the pepper and chilies over a flame or under the broiler, until charred all over.
- Peel off as much of their skin as possible and wipe off the blackened parts with kitchen paper after they have cooled. Slit pepper and chilies and discard the seeds and stems.
- Place the peppers, feta cheese, olive oil, lemon juice and milk in food processor and blend well (add more milk to mixture until you reach desired consistency). Season with black pepper. Garnish with fresh parsley.

Enjoy with pita, toasted baguette or vegetable crudités, such as carrot, cauliflower, green or red (bell) pepper and celery.

## MELITZANOSALATA (Eggplant Dip)

#### **INGREDIENTS**

3 eggplants

3-4 garlic cloves

½ cup flat-leaf parsley

1 tablespoon balsamic vinegar

2 tablespoons extra-virgin olive oil

1 teaspoon ground pepper

1 teaspoon salt

Olives for garnish

## Recipe courtesy of Steve Spyridon \*See page 8 for cooking demo schedule



#### **PREPARATION**

- Preheat the oven at 360 F
- Cut the eggplants in half lengthwise. Spread some olive oil and place them on a tray covered with grease-proof paper with the flesh facing the bottom. Bake the eggplants for 45 minutes until their skin starts getting wrinkled. Take them from the oven and let them cool down for 30 minutes.
- Remove the flesh from the eggplants and place it in a colander. Leave it for 30 minutes to release its bitter juices.
- Place the eggplant flesh, garlic, olive oil, parsley, vinegar, salt and pepper in a food processor and make a smooth paste.
- Enjoy with some nice bread or pita bread. Kali Oreksi!

## TARAMOSALATA (Greek caviar dip)

#### **INGREDIENTS**

Recipe courtesy of Steve Spyridon \*See page 8 for cooking demo schedule

1/2 cup of tarama (white tarama recommended)

2 cups of olive oil the juice of a large lemon some grated white onion (optional) Black olives and lemon wedges for garnish



#### PREPARATION:

- Place your tarama in a bowl and fill up with enough water to just cover your roe. Allow the tarama to soak in the water for an hour to remove the salty flavor.
- Empty your tarama in a strainer and allow to drain-off for a couple of moments. Now add your strained tarama into your food processor and process on "high" until the roe becomes a light color, few eggs are visible and, in the end, has become a creamy emulsification.
- With the food processor still running on high, slowly add your stream of olive oil. You may add your lemon juice in stages and stop to taste and adjust according to your personal preference.
- The end result of your Taramosalata will be a thick and fluffy mixture that will resemble the consistency of a mayonnaise.
- Place your Taramosalata in a serving dish and garnish with a black olive and some lemon wedges. Serve with pita bread or crusty baguette.

### PASTITSIO

#### **INGREDIENTS:**

2-1/2 cups uncooked penne pasta
2 tablespoons butter, melted
1 cup grated Parmesan cheese
1-1/2 pounds ground sirloin
1 medium onion, chopped
2 garlic cloves, minced
1 can (15 ounces) tomato sauce
1/2 teaspoon salt
1/2 teaspoon ground cinnamon
1 cup shredded Parmesan cheese, divided

## Courtesy of Nikki Tsangaris www.tasteofhome.com



#### **BECHAMEL SAUCE:**

1/2 cup butter, cubed
2/3 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon pepper
4 cups 2% milk
2 large eggs

- Cook pasta according to package directions; drain. Toss with butter; add grated Parmesan cheese. Transfer to a greased 13x9-in. baking dish.
- Preheat oven to 350°. In a large skillet, cook beef and onion over medium heat 8-10 minutes or until beef is no longer pink, breaking beef into crumbles; drain. Add garlic; cook 2 minutes longer. Stir in tomato sauce, salt and cinnamon; heat through. Spoon over pasta. Sprinkle with 1/2 cup shredded Parmesan cheese.
- In a large saucepan, melt butter. Stir in flour, salt and pepper until smooth; gradually add milk. Bring to a boil; cook and stir 1-2 minutes or until thickened.
- In a small bowl, whisk a small amount of hot mixture into eggs; return all to pan, whisking constantly. Bring to a gentle boil; cook and stir 2 minutes. Pour over beef mixture. Sprinkle with remaining cheese.
- Bake, covered, 20 minutes. Bake, uncovered, 30-40 minutes longer or until golden brown.



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