

GREEK NIGHT AT THE TAVERNA

**54TH
ANNUAL**

2013

FREE ADMISSION

GREEK

FESTIVAL OF PENSACOLA

OCTOBER 11, 12, 13

FRI & SAT 11AM-10PM • SUNDAY NOON-6PM



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WELCOME - KALOS ILTHATE

Welcome to the 54th Pensacola Greek Festival. Started by parishioners in 1959 as a dinner, this popular Pensacola event has evolved into a full-blown 3 day event serving a variety of Greek foods along with traditional dance performances, live entertainment, church tours and shopping. This annual event is a labor of love for church parishioners who take pride in sharing their culinary, ethnic and religious heritage with the community.

Cash or checks are accepted at all booths throughout the Festival. Mastercard and Visa cards can be used to purchase \$5 tickets in front of the Hellenic Center. These tickets can then be used like cash. An ATM machine is also available.

STAY CONNECTED



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Stay informed about Festival news and volunteer opportunities by joining our mailing list at www.PensacolaGreekFestival.com and by “Liking” us on Facebook.com/PensacolaGreekFestival.

COMMUNITY OUTREACH

Each year a portion of the Festival proceeds is donated to a local charitable organization. This year we are supporting the Our Lady of Angel’s St. Joseph Medical Clinic, an outreach program of St. Joseph’s Catholic church. The Clinic provides medical services for the uninsured and indigent residents of Escambia County. These services include limited health care, educational services, and dental care.

The clinic is staffed primarily with volunteers that include doctors, dentists, social workers, pharmacists, and administrative personnel from St. Joseph church and the community at large. This clinic is 100% funded by donations, grants and fundraisers and receives no federal funds.

The clinic is open Tuesdays and Thursdays mornings. For more information call 850-434-8162.

Also, we are holding a food drive at the Festival for Manna Food Pantries. Please bring non-perishable items (canned veggies, meats and fruits) to help support this worthy cause. Look for drop-off containers in front of the hall by the dinner line.

ENTERTAINMENT

The Kostas Kastanis Band is performing live Greek music for your enjoyment during Festival hours.

One of the highlights of the Pensacola Greek Festival is watching the dancers and then joining them on the dance floor. The younger dance group is called *Hara* which means Joy in Greek. The middle and high school group is called the *Glenzethes* which means Merry Makers. Check schedule on page 6 for performance times.

VOLUNTEERS AND SPONSORS

Thank you to all of our volunteers who work hard all year long to bring this fabulous event to Pensacola. A special thank you to our advertisers whose contributions help us get the word out to the community. Please support our sponsors after the Festival.



Annunciation Greek Orthodox Church

1720 West Garden St., Pensacola, FL 32501 • Tel.: (850) 433-2662 • Fax: (850) 549-4943
Web: www.annunciationgoc.org • E-mail: office@annunciationgoc.org

On behalf of the Eucharistic Community here at Annunciation Greek Orthodox Church, I would like to thank you for attending our 54th annual Greek Festival and for supporting our church. The Festival is truly a labor of love for our parishioners. My family and I are delighted to be back in my hometown sharing this celebration with this Parish and the Pensacola community. Many months of preparation and planning go into the presentation of this event, and we are thankful for the opportunity to show Pensacola who we are as a church and what we have to offer.

The Pensacola Greek Festival is one the area's most popular outdoor festivals. This three day cultural event provides an opportunity for our church to share our culture and faith with the Pensacola community.

We hope you will find time to attend one of our 20 minute church tours. You will get a glimpse into the beauty of an Orthodox Christian church and learn a little about the history and music of our Orthodox faith.

This year, we are donating a portion of our proceeds to support St. Joseph Medical Clinic, an organization offering medical and dental care for uninsured, low-income patients.

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

With love in Christ,

Rev. Fr. Matthew Carter
Parish Priest

FR. MATTHEW CARTER



Rev. Fr. Matthew Carter was ordained to the Holy Priesthood by His Eminence Metropolitan ALEXIOS of Atlanta on May 11, 2008, at St. George Greek Orthodox Church in Knoxville, Tennessee.

Fr. Matthew grew up in the Pensacola area and received a Bachelor of Arts Degree in English from the University of West Florida. He taught 9th and 10th grade English classes at Booker

T. Washington High School prior to accepting the spiritual calling to ministry. In 2005, he began studying for the holy priesthood at Holy Cross Greek Orthodox School of Theology in Brookline, MA. Fr. Matthew has extensive experience with youth ministry. He is currently the co-director of St. Stephen's Summer Camp for the Greek Orthodox Metropolis of Atlanta and has been active in camping ministry for the past nine years.

He and his wife have two children.

CHURCH TOURS

Each year we are proud to share our Hellenic culture, cuisine and customs with our Pensacola community. You are invited to join us for a brief and informative journey through the history, architecture, iconography and music of the over 100 year history of Pensacola's Annunciation Greek Orthodox Church.



Pensacola Annunciation Greek Orthodox Church

We welcome all our visitors to sit back and enjoy a brief synopsis of the early Greeks that immigrated to our shores and an informative exploration of our beautiful faith. You will be introduced to the elaborate architecture, majestic iconography and the haunting mystery of Byzantine hymnology performed by the Annunciation Choir. Check tour schedule on page 6.

HISTORY OF OUR CHURCH

The first Greek immigrants that came to Pensacola were seaman that manned sailing vessels in the mid to late 1800's. Later some of the crew settled here as fishermen. Gradually the stream of immigrants from Greece increased. These new citizens made their living in the fishing industry, groceries, restaurants and other small businesses. The first Greek Orthodox Church was built in 1910 at the corner of Wright and Reus Street and was the home to this parish until 1954 when the present church on Garden Street was constructed. The Hellenic Center was built in 1950 and the Fr. Leftheris Education Building was completed in 1961. The Church was consecrated by Archbishop Iakovos of blessed memory in 1973. Our parish is an active community of 150 families of various ethnic backgrounds. The Annunciation Greek Orthodox Church celebrated their Centennial in May of 2010!

ABOUT THE ARTIST



LISA LORENZ

The artwork chosen for this year's Festival marketing is Table for Two Greek Taverna, created by Lisa Lorenz. Lisa is a Canadian artist whose colorful paintings capture her many European travels while she lived abroad. She uses a radiant palette to create her colorful and stylized paintings her playful, lively, vivid compositions all evoke in us a sense of happiness and a smile. Her paintings are consistently fun to look at and her colorful work is guaranteed to brighten up your day. You can find more of Lisa's artwork at her website www.lisalorenzpaintings.com.

SCHEDULE OF EVENTS

FRIDAY (11 am - 10 pm)

- 11:00 am Food areas open
- 11:00 am - 2:00 pm *Band*
- 4:00 pm Church Tour
- 5:00 pm *Band (until close)*
- 5:30 pm Hara/Glenzethes Dance
- 6:30 pm Church Tour
- 7:00 pm Hara/Glenzethes Dance
- 8:00 pm Church Tour
- 9:00 pm Glenzethes Dance

SATURDAY (11 am - 10 pm)

- 11:00 am Food areas open
- 11:00 am - 2:00 pm *Band*
- 1:00 pm Hara/Glenzethes Dance
- 2:00 pm Church Tour
- 4:00 pm Church Tour
- 5:00 pm Hara/Glenzethes Dance
- 5:00 pm *Band (until close)*
- 6:00 pm Church Tour
- 7:00 pm Hara/Glenzethes Dance
- 8:00 pm Church Tour
- 9:00 pm Glenzethes Dance

SUNDAY (12 Noon - 6 pm)

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

SUNDAY CHURCH SERVICE

Everyone is invited to attend our regular Sunday liturgy at 9:00 am during the Festival weekend. Dress is "Festival Casual" for workers and guests.
During the year, services begin at 10:00 am.



MENU - DINNER LINE

(Hellenic Center)

Two lines inside the Hellenic Center allow you to order a dinner plate and the following a-la-carte specialties. These items are only available in the Hellenic Center (with the exception of salads).

Chicken Dinner (Kotopoulo)\$10.75

One-quarter chicken baked Greek style served with manestra, Greek style green beans and tsoureki- Greek bread.

Roast Lamb Dinner (Arni)\$13.50

Sliced roast lamb cooked with Greek seasoning, garlic & lemon, served with Greek style green beans, manestra and tsoureki- Greek bread.

Lamb Shank Dinner (Kokinisto)\$14.75

served with Greek style potatoes, green beans and tsoureki- Greek bread.

Pastitsio\$7.00

Layered, baked macaroni with seasoned meat sauce topped with creamy béchamel sauce.

Moussaka\$7.00

Layered sautéed eggplant with seasoned meat sauce topped with creamy béchamel sauce.

Spanakopita\$2.50

Spinach and feta in buttered filo triangle.

Tiropita\$2.50

Flaky cheese-filled pastry made with buttered filo.

Dolmathes 3 for \$3.50

Grape leaves stuffed with ground beef, rice & herbs.

Greek Salad\$3.50 small / \$6.00 large

Lettuce, tomatoes and cucumbers topped with feta cheese and Kalamata olives, served with traditional Greek vinaigrette dressing.

Greek Style Green Beans\$3.00

Manestra (orzo cooked with tomatoes and chicken broth)\$3.00

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TAVERNA GRILL

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Gyro\$7.50

Savory pita filled with grilled seasoned meat topped with tomatoes, onions and tzatziki sauce.

Souvlakia\$7.50

Grilled chicken shish-ke-bob marinated in lemon, olive oil and spices. Topped with onions, tomatoes and tzatziki sauce served on warm pita bread.

Loukaniko\$7.50

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

Greek Salad\$3.50 small / \$6.00 large

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

Chicken Tenders\$4.25

A dish for the kids served with Greek fries.

(A Separate line next to the Church)

Calamari\$8.75

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

Greek Fries\$2.75

Fried in olive oil and seasoned to perfection with a combination of Greek spices.



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Baklava Cheesecake	\$4.00
Baklava Pasta	\$3.75
Chocolate Baklava	\$3.00
Pasta	\$4.00
Layered custard dessert topped with almonds.	
Ergolavos	\$2.75
Almond, macaroon crescents covered with almonds.	
Vanilla Kok	\$3.75
A delicious honey sponge cake with custard filling.	
Chocolate Kok	\$4.00
Koulouria (<i>Dozen butter cookies</i>)	\$5.00
Kourambiethes	\$1.00
Butter cookies topped with powdered sugar.	
Melomakarona	\$1.00
Tasty, nut-filled soft cookie dipped in syrup.	
Paximadia (<i>Dozen Greek biscotti</i>)	\$5.00
Tsoureki (<i>Sweet Greek bread</i>)	\$5.50
Floyeres	\$2.75
Nuts and spices rolled in buttered filo, topped with honey syrup.	
Kataifi	\$2.75
Chopped almonds and walnuts wrapped with shredded filo pastry, drizzled with honey syrup.	
Grecian Torte	\$4.00
Three-layered chocolate cake with chocolate cream filling, dipped in chocolate.	
Napolean	\$4.00
Layered puff pastry filled with cream and topped with sugar.	
Baklava Sundae	\$4.00
Hand-dipped ice cream, served with baklava pieces. Available under the main tent.	

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HOLIDAY BAKE SALE

If you can't get enough of our delicious foods, you can order frozen desserts and dinners during our annual holiday bake sale held by the Ladies Philoptochos Society. Pickup an order form at the Festival or download from our website. The form along with a check must be received by Oct 26 when we start baking again. All foods are homemade by the ladies of our church and are sold frozen with preparation instructions. ALL proceeds from this bake sale are donated to various charities - both local and nationwide. Orders must be picked up at the Hellenic Center of the church (1720 West Garden Street) on Dec 13 and 14.

BEVERAGES

(Located on the Garden Street side of the Festival Under the Big Tent)

Beer (<i>Domestic and Imported</i>)	\$4.00
Red and White Greek Wines by the glass	\$5.00
by the bottle	\$20.00
Bottled Water	\$1.00
Soft Drinks (20oz Bottles).....	\$2.00
Slushies (in front of Church Hall)	\$3.00



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GREEK MARKET - AGORA



The Agora (Greek Market) sells clothes, art, books, jewelry and other Greek gift items. The Market is located next to the main dining tent. Hot Greek and American coffees and iced frappe drinks are available in the Market.

We will have a table in front of the hall with

festival tshirts, church cookbooks, Cretan olive oils and some specialty breads.

Pastries are also available for sale under the tent in the Greek Market.

COFFEE CHOICES

Frappe - Iced Greek Coffee \$3

Greek - Strong Coffee served Hot \$2

Regular - \$1

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YARITHES SAGANAKI

(Shrimp with Feta Cheese)

Yield: 8 servings

2 pounds large shrimp, peeled and deveined
1/2 cup (1 stick) butter
Juice of 1 lemon
1 large onion, chopped
2 cloves garlic, minced
1 (14 ounce) can diced tomatoes

1/2 cup chopped fresh flat leaf parsley
1 teaspoon dried Greek oregano
Salt
Freshly ground black pepper
1/2 cup dry white wine
1 cup crumbled feta cheese



Shrimp with Feta Cheese

1. In a large skillet, sauté shrimp in butter and lemon juice over medium-high heat until shrimp turn pink. Take shrimp out of skillet and set aside, keeping warm.

2. In the same skillet, sauté onions and garlic until tender. Add tomatoes, parsley, salt and pepper to taste and wine; sauté 15 to 20 minutes, stirring occasionally.

3. Stir in half of the feta cheese and cook until cheese softens. Add shrimp back to skillet and briefly heat through. Remove from heat and plate; top with remaining feta cheese and garnish with parsley.

Note: Shrimp can served over orzo or rice.

Recipe by Maria A. Sakellariou

LEARN GREEK DANCING

Everyone is invited on the dance floor. If this is your first Festival or your first time on the dance floor, don't be nervous. Just get out there and grab the hand of the person next to you in line and follow their footsteps. To help newcomers learn the basic steps, the Pensacola Greek Festival is providing dance lessons on Saturday. These are all line dances that do not require partners or previous experience.

A few Greek dances are danced as couples or solo, but most are performed in a line which moves to the right. The leader has their right hand free and calls the steps. Never join the line at the front unless you are offered the lead and know the dance. A good leader will put on a show, adding variations to the steps and dancing side by side with the person next to them.

Beginners should join at the end of the line. Experienced dancers may break in the middle to dance with their friends or so that they are not at the end tripping over children and beginners. If someone offers you a hand, accept it and follow their feet.



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GREEK SPINACH PIE (SPANAKOPITA)

This is a wonderful appetizer that each cook modifies slightly to suit their personal preferences. Some people use a lot more onions, some use none at all. Cheese types and quantity can be varied to suit your diet. This appetizer is often served in triangles but the pie recipe is quicker to prepare and easier for first timers who have never had someone show them how to roll the triangles.



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

Greek Spinach Pie

Put filo dough in the refrigerator overnight and leave at room temperature at least 1/2 hour before using. Thaw frozen spinach and squeeze out all water. Saute onions in olive oil. Add spinach, salt and pepper. Drain any extra water (if you didn't thaw frozen spinach as directed).

Crumble cheeses, using fork to break feta cheese up. Add more salt if using hoop or cottage cheese as substitute. Mix in eggs. Add chopped dill. Set aside.

Un-wrap filo and smooth creases out. Plan to use half of the filo sheets for the bottom layer and the other half for the top. (Keep covered while using, filo dries out quickly.) For spinach pie (versus triangles) it is best to use a large rectangular pan (at least 13 x 9). Heat butter in small saucepan. Add some olive oil. Oil pan generously, bottom and sides, using pastry brush.

Lay first sheet of filo in pan, letting excess lap over edges. Sprinkle with warm oil. Lay a second layer and sprinkle with a little more oil. Continue until half of the filo is used. Spread all the spinach mixture evenly over the filo, including the corners. Cover with remaining filo, oiling between sheets. Do not throw any filo away; include it in; it is all edible.

Roll and tuck all the filo around the inside edges of the pan. Do not trim. Brush top and edges with remaining oil. Some cooks will brush an egg white mixture on the final layer and then sprinkle sesame seeds on top for a fancier look. The pie will easier to cut if you score before cooking. Prepare pie can be chilled and then scored with a sharp knife into squares before baking.

Bake at 350 degrees for about 50 minutes to 1 hour until golden brown. Serve hot, cut into square pieces. Do not cover with aluminum foil as it will make the dough soggy. Cover lightly with wax paper or a clean towel. Reheat uncovered so the top crust will remain crispy. Spanakopita can be prepared ahead of time and frozen uncooked.

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