

*frolic with the Gods
Labor Day Weekend*



24TH ANNUAL

MONTEREY BAY

GREEK FESTIVAL

SEPTEMBER 4, 5 & 6 - 2010

CUSTOM HOUSE PLAZA

MONTEREY STATE HISTORIC PARK

HOSTED BY:

ST. JOHN THE BAPTIST GREEK ORTHODOX CHURCH OF MONTEREY COUNTY
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Welcome

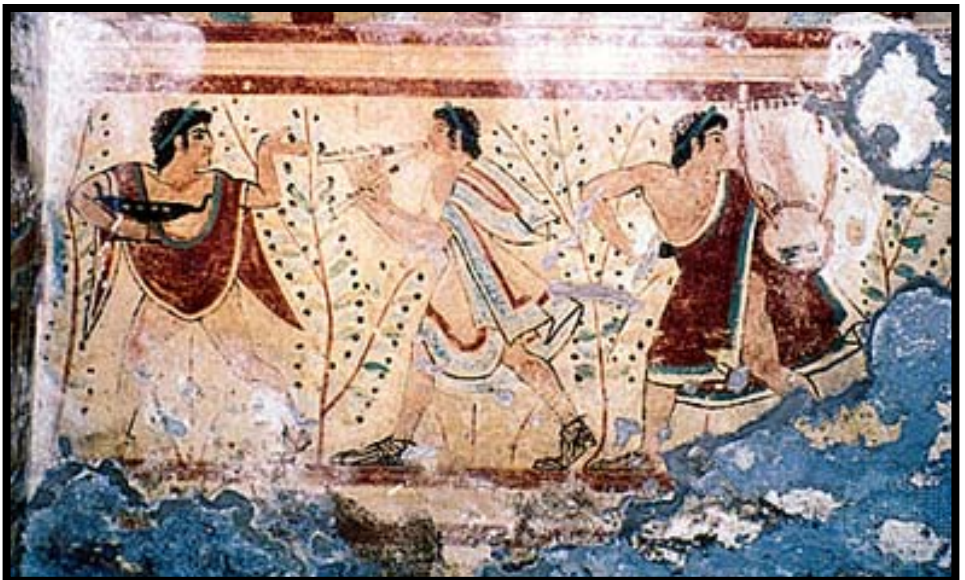
Welcome to our festival which began 24 years ago. The Greek Festival is a tradition in Monterey County and most other parts of the United States where Greeks are gathered.

Our food is prepared within the guidelines of the Mediterranean/Greek diet and is rich in good quality Greek olive oil and other genuine Greek products. Our wonderful ladies prepare this food following recipes and techniques used in Greece for hundreds of years and brought to America by Greek immigrants from all corners of Greece. Greece, the land of ancient gods and mythology has always been famous for its cuisine.

Greek civilization goes back 5000 years. Greece is the land of Homer, Socrates, Plato, Thucydides, Hercules, Irodotos, Pythagoras, Aristotle, Leonidas, Pericles, Sophocles, Euripides, Aeschylus, the Sophists, and Alexander the Great. Greece is the land where poets and philosophers flourished. The roots of western civilization and democracy formed in Greece and were shared throughout the world. The ancient statues of Athens are still marveled at by today's world.

Greece is a country of boundless beauty, blessed with warm sunny days and seas of clean, inviting waters bathing its many islands: a paradise on earth for visitors from all over the world. With the scenic Monterey Bay serving as a backdrop, we hope you experience some of this beauty while attending our festival. We invite you to join our dances as our people would love to show you the dance steps and teach you a few words of Greek.

Thank you for supporting this year's festival. **YIA SAS!**





Saint John the Baptist
Greek Orthodox Church
of Monterey County

Father John's Message

The parishioners and friends of St. John the Baptist Greek Orthodox Church welcome you to the 24th annual Monterey Bay Greek Festival.

This festival is a labor of love and we are proud to share with you the culture, traditions, heritage, food, dance and fun loving spirit of Greece. The Community and Church of St. John the Baptist in Salinas has served the needs of all Orthodox Christians, not only Greeks, for over sixty years. Currently we have undertaken the noble task of bringing the Church closer to the coastal communities. On the first and third Sunday of each month we hold services (Divine Liturgy) in Carmel at the Sunset Center. On these Sundays, we also offer Sunday school education for our children. We wish to extend to you an invitation to visit and worship with us. If you would like to have more information, please do not hesitate to contact Father John at: aetos56@hotmail.com or (831) 235-8465.

Your participation and support of our Greek festival is essential for the continuous presence of our faith and heritage on the Monterey Peninsula. We appreciate you, welcome you and wish you a good time.

-Father John Kariotakis

It's all Greek to me!

English

Good morning
Good night
How are you?
Very well
Please
I want
I would like
I love you
Good bye
Thank you
Your are welcome
How much does it cost?
Beer
Cheese

Greek

Καλημέρα
Καληνύχτα
Τι κάνεις
Πολύ καλά
Παρακαλώ
θέλω
Θα ήθελα
Σ' αγαπώ
Αντίο
Ευχαριστώ
Παρακαλώ
Ποσο κάνει
Μπίρα
Τυρί

Phonetic

KalimEra
kalinEEKhta
Ti kAnees?
polEE kala
parakalo
thElo
tha Ethela
s' agapo
adIo
epkharistO
parakalo
Poso kAnee?
BEEra
tirEE

Festival Schedule

Saturday, September 4th, 2010

- 11:00 AM Festival Opens
 Live Music by “The Spartans”
- 1:00 PM Opening Ceremony
- 2:00 PM Greek Dancing: Naval Post Graduate School
- 2:30 PM Greek Dance Lessons
- 3:30 PM Greek Dancing: The Village Dancers of Carmel
- 4:30 PM Greek Dance Lessons
- 7:00 PM Festival Closes

Sunday, September 5th, 2010

- 11:00 AM Festival Opens
 Live Music by “The Spartans”
- 2:00 PM Greek Dancing: Naval Post Graduate School
- 3:00 PM Performance by Giuliana
- 4:00 PM Greek Dancing: The Village Dancers of Carmel
- 4:30 PM Greek Dance Lessons
- 7:00 PM Performance by Giuliana
- 7:15 PM Taverna Night
- 10:00 PM Festival Closes

Monday, September 6th, 2010

- 11:00 AM Festival Opens
 Live Music by “The Spartans”
- 12:00 PM Greek Dancing: Naval Post Graduate School
- 1:00 PM Performance by Giuliana
- 2:00 PM Greek Dancing: The Village Dancers of Carmel
- 4:00 PM Festival Closes



Giuliana has performed at Greek festivals and events for Northern and Central California. She has had supporting lead roles and featured dance roles with Pacific Repertory Theatre, The Western Stage, and the Outdoor Forest Theatre Guild. Most recently, she was a lead in a four person show with the Willows Theatre in the Bay Area. Giuliana has also performed the National Anthem for the San Francisco Giants. You will hear her cover top Greek Pop songs by Despina Vandi, Elli Kokkinou, and Kalomoira. Visit www.miss831.com for more info on Giuliana's performances!

Greek Dances

The following six dances are the basics of the Greek-American dance floor. Learn these and you will rarely miss a beat. It is highly recommended that you take Greek dancing lessons from an experienced individual or perhaps a class sponsored by a church. Taking Greek dancing lessons has become a Greek-American tradition of its own! Imitating a dancer in line or watching videotapes are the next best ways of learning.



HASAPIKO AND HASAPOSEVIKO (Open Line) The hasapiko is a lively, hopping style dance that dates back to Byzantium when it was danced exclusively by butchers in Constantinople. Influenced by rebetika music and enjoyed by many Greek sailors, it became the “sailors dance.” Its lively 1-2-3 kick step is danced arm-over-arm. When danced fast, the dance is called hasaposerviko and resembles the Jewish hora. However, the hora moves counterclockwise. The syrtaki combines the hasapiko and the hasaposerviko, beginning slowly and ending in a frenzy.

KALAMATIANOS (Open Circle) If a Greek national dance was declared (unlikely, given the regional rivalries), the Kalamatianos might be the choice. Easy and extremely popular, it is danced everywhere and has twelve basic steps in 7/8 time. Contrary to popular belief, it did not begin in the town of Kalamata (although one version did), but was derived from a very old dance, the sirtos.

ZEMBEKIKO (Solo) The zembekiko is an intensely personal dance executed with great restraint and control. The dancer with lowered head and dropping outstretched arms is totally self-absorbed, performing alone on the dance floor.

SYRTOS (Open Circle) It is believed that the syrτος is the oldest dance, and many dances are variations of it. In fact the ancient Greeks called all circular dances “syrτος”. In a syrto, the feet “drag” along the floor with a controlled reserve and tension even when the beat is fast. Twelve basic steps are executed in 2/4 time.

TSAMIKO (Open Circle) Some describe the tsamiko, a stately warlike dance, as the most handsome in Greece. It originated in the Tsamouria area in Epirus and was originally danced only by men. Also called the Kleftikos, it was danced by the kleftes, the fighters and rebels of the revolution of 1821. The dance showcases the leader’s ability. Each area dances it a little differently.

TSIFTETELI (One or Two People) The tsifteteli originated in the Middle East where it is danced by belly dancers. The undulating hips and provocative style evoke images of a harem. Greeks and Greek-Americans do the dance in a restrained yet seductive way either with one person or together as a couple.

Greek Specialties

- Souvlaki:** Succulent cubes of pork or lamb, marinated, skewered, and barbecued to perfection.
- Moussaka:** Layers of eggplant, zucchini, potatoes, flavorful meat sauce and cheese, topped with a light béchamel sauce and baked.
- Dolmades:** Delicate rolls of ground beef, rice and herbs wrapped in grape leaves and topped with 'avgolemono' (egg and lemon) sauce.
- Tyropita:** Layers of buttered filo, spinach, feta and other cheeses, baked and served piping hot.
- Spanakopita:** Layers of butter filo, spinach, feta and other cheeses, eggs, onions, and herbs, baked to perfection.
- Gyro:** Savory slices of barbecued meat specially seasoned with herbs and spices, served with tomatoes, onions, and 'tzatziki' sauce on pita bread.
- Baklava:** A world famous dessert with filo and nuts, basted with spicy honey syrup.
- Melomakarona:** Honey-spiced cookie, dipped in honey and covered in walnuts.
- Kourabiethes:** Tender butter cookies that melt in your mouth. Whipped butter is the reason for their richness, as well as the liberal dusting of powdered sugar after baking.
- Galaktobouriko:** A light custard-like filling made of cream of wheat or farina, blended with eggs and milk, finished with a crisp filo and honey syrup topping.
- Koulourakia:** Traditional Greek Easter cookie that is everyone's favorite for 'dunking'.
- Paximadia:** Delicious cookies which, after baking, are cut diagonally and toasted. Flavoring can be vanilla or anise.
- Loukoumades:** Small puffs of a special dough deep-fried to golden crispness. Drizzled with honey syrup and topped with cinnamon and nuts.
- Greek Coffee:** A thick dark brew, made from finely ground coffee. Sugar is added during the brewing rather than after and it is then poured into a small cup and sipped quite slowly.

Greek Drinks

- Retsina:** A popular resin flavored white wine made in all parts of Greece.
- Ouzo:** Clear and anise flavored, is perhaps the most famous of all Greek aperitif liquors. This colorless distillation from grape mash turns milky when served over ice and is meant to be sipped slowly. Not for the faint at heart!
- Metaxa:** Rich tasting brandy made from sweet muscat grapes.

Festival Menu

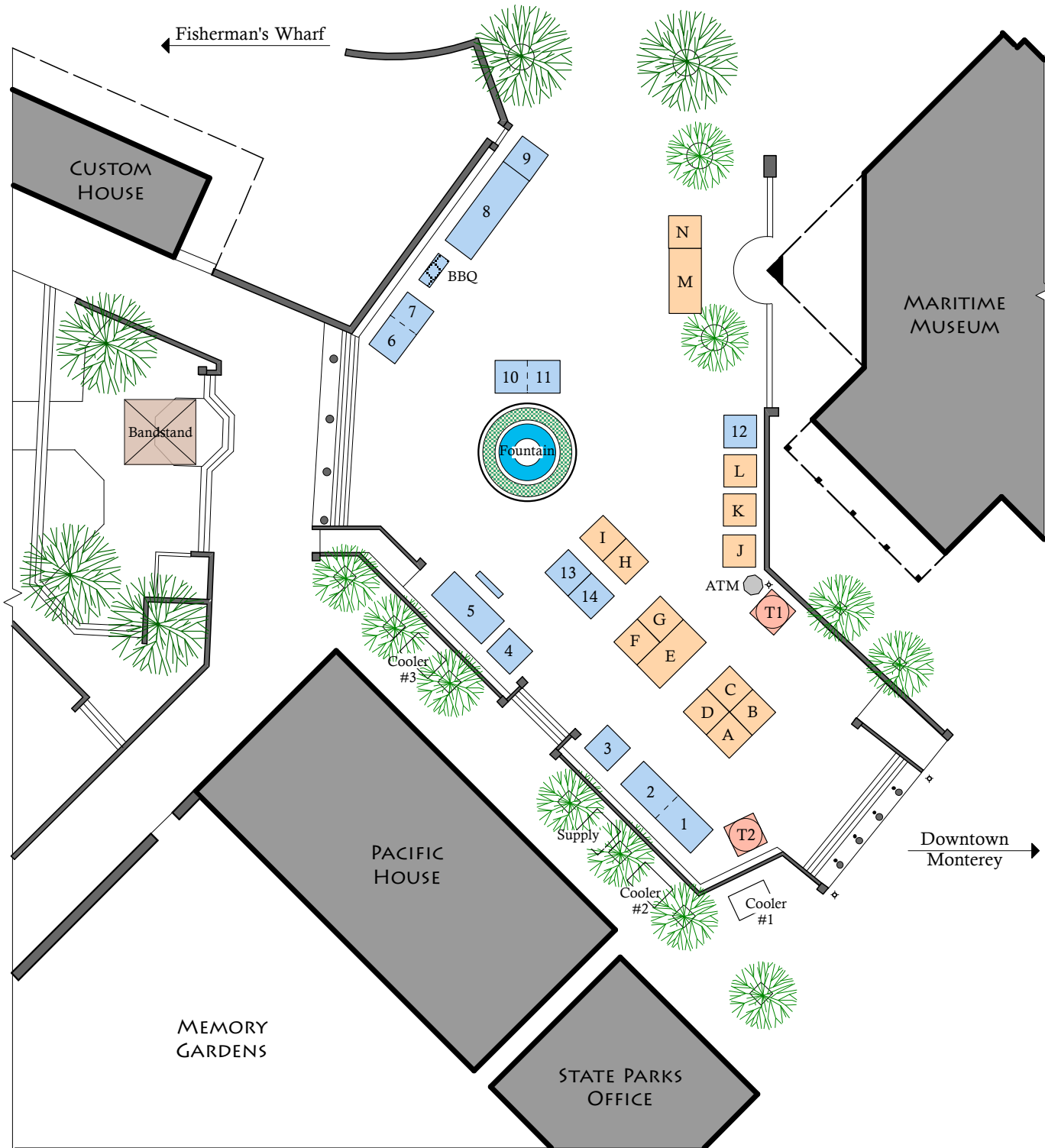
<i>Food</i>	<i>Prices</i>	<i>Booth Location</i>
BBQ Chicken 1/2 (with Bread, Salad)	\$8.00	BBQ
BBQ Chicken 1/4	\$5.00	Entrée
Dolmathes (Stuffed Grape Leaves)	\$3.00 for 2	Entrée
Rice Dolmathes – Meatless	\$1.00 each	Entrée/Vegetarian
Greek Salad	\$5.00	Vegetarian/Salad
Gyro	\$6.00	Gyro
Fruit Bowl	\$6.00	Vegetarian/Salad
Hummus & Pita	\$4.00	Vegetarian/Salad
Moussaka (Layered Eggplant/Meat)	\$7.00	Entrée
Olive and Feta Cheese/Bread Plate	\$4.00	Vegetarian/Salad
Pastitsio (Layered Macaroni/Meat)	\$6.00	Entrée
Lamb Chops (with Bread, Salad)	\$12.00	BBQ
Souvlaki (Pork Kebob, Bread, Salad)	\$8.00	BBQ
Spanakopita (Spinach Pie)	\$3.50	Vegetarian/Salad
Tyropita (Cheese Pie)	\$3.50	Vegetarian/Salad
Tzatziki Sauce	\$0.50	BBQ, Veg./Salad & Gyro
Youvarlaka (Meat Balls/Lemon Sauce)	\$5.50 for 2	Entrée
Sampler Plate	\$14.00	Entrée
Sarmathes (Cabbage Rolls)	\$4.00 each	Entrée
Apollo's Lamb Sandwich	\$8.00	BBQ
Eleni's Special Pasta with Mizithra Cheese	\$7.00	Vegetarian/Salad
Yianni's Gigantes (Greek Lima Beans)	\$6.00	Vegetarian/Salad
Voula's Vegetarian Moussaka	\$7.00	Vegetarian/Salad
Maria's Tourlu Tourlu (Vegetable Casserole)	\$7.00	Vegetarian/Salad
Dan's Village Green Beans	\$6.00	Vegetarian/Salad
Christina's Manestra (Large Orzo)	\$7.00	Vegetarian/Salad
Simi's Red Beet Salad	\$5.00	Vegetarian/Salad

Pastries

Baklava Triangle	\$4.00	Pastry
Galaktobouriko (Custard Filled Pastry)	\$4.00	Pastry
Karithopita (Walnut Cake)	\$3.00	Pastry
Kataifi (Shredded Pastry)	\$4.00	Pastry
Koulourakia/Paximadia	\$4.00 for 6	Pastry
Kourabiethes (Butter Cookies)	\$1.50	Pastry
Loukoumades	\$5.00	Loukoumades
Loukoumades with Chocolate	\$6.00	Loukoumades
Melomakarona	\$1.50	Pastry
Pastry Variety	\$14.00	Pastry
Baklava Sundae	\$5.00	Baklava Sundae
Baklava Sundae with Chocolate Sauce	\$6.00	Baklava Sundae
Greek Yogurt with Walnuts & Honey	\$5.00	Yogurt

Beverages

Greek Coffee	\$3.00	Coffee
American Coffee/Hot Tea	\$1.50	Coffee
Iced Mocha Rage & Frappé	\$4.00	Coffee
Soft Drinks & Bottled Water	\$2.00	Soda
Bud Beer	\$4.00	Taverna
Greek Beer	\$5.00	Taverna/ Spirit of the Gods Taverna
Ouzo, Brandy	\$4.00	Taverna
Wine	\$5.00	Taverna
Premium Regional Wines	\$6.00	Spirit of the Gods Taverna
Premium Ouzo	\$5.00	Spirit of the Gods Taverna
7 Star Metaxa	\$6.00	Spirit of the Gods Taverna
Assorted Cocktails	\$8.00	Spirit of the Gods Taverna
Visino (Sparkling Sour Cherry Juice)	\$3.50	Lemonade
Lemonade	\$3.00	Lemonade



MONTEREY BAY GREEK FESTIVAL



EVENT DIRECTORY

FOOD BOOTHS

- # 1 ENTREE
- # 2 VEGETARIAN/SALAD
- # 3 PASTRY #1
- # 4 SOFT DRINKS
- # 5 TAVERNA #1
- # 6 BARBEQUE
- # 7 APOLLO'S LAMB SANDWICHES
- # 8 GYRO
- # 9 LOUKOUMATHES
- # 10 PASTRY #2
- # 11 ICE CREAM SUNDAY & GREEK YOGURT
- # 12 SPIRIT'S OF THE GODS TAVERNA
- # 13 LEMONADE & SOUR CHERRY DRINKS
- # 14 COFFEE DRINKS

TOKEN BOOTHS

- T 1 TOKEN BOOTH #1 & ATM MACHINE
- T-2 TOKEN BOOTH #2

VENDORS & SPECIALITY BOOTHS

- A NIKOLAOU CERAMIC STUDIO
- B SHAKEEL CONCEPTS
- C TOMO TOMOV - BYZANTINE ICONS
- D VAKKAS DOBANTEKIN
- E COUER D' OLIVES
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- N A & M PZ ENTERPRISES

The Greek Flag



The pattern and colors of the Greek Flag haven't changed a lot since the War of Independence of the Greek Nation in 1821. The number of lines is based on the number of the syllables in the Greek phrase: "Eleutheria I Thanatos" (Freedom or Death). Freedom or Death was the motto during the years of the Hellenic Revolution against the Ottoman Empire in the 19th century. It also reflects the number of letters in the Greek word for Freedom which equals 9.

The line pattern was chosen because of their similarity with the wavy sea that surrounds the shores of Greece. The interchange of blue and white colors makes the Hellenic Flag on a windy day look like the Aegean Sea. Only the quaint islands are missing! According to the mythic legends, the Goddess of Beauty, Aphrodite, emerged from these waves.

In addition, it reflects the blue of the Greek sky and the white of the few clouds that travel in it. The Square Cross that rests on the upper left-side of the flag and occupies one fourth of the total area demonstrates the respect and the devotion the Greek people have for the Greek Orthodox Church and signifies the important role of Christianity in the formation of the modern Hellenic Nation.

During the dark years of the Ottoman rule, the Greek Orthodox Church helped the enslaved Greeks to retain their cultural characteristics: the Greek language, the Byzantine religion and generally the Greek ethnic identity by the institution of the "Crypha Scholia" (hidden schools). There were a web of schools that operated secretly throughout Greece and were committed in transiting to the Greeks the wonders of their ancestors and the rest of their cultural heritage.

Congratulations on repeating such a wonderful festival year after year.



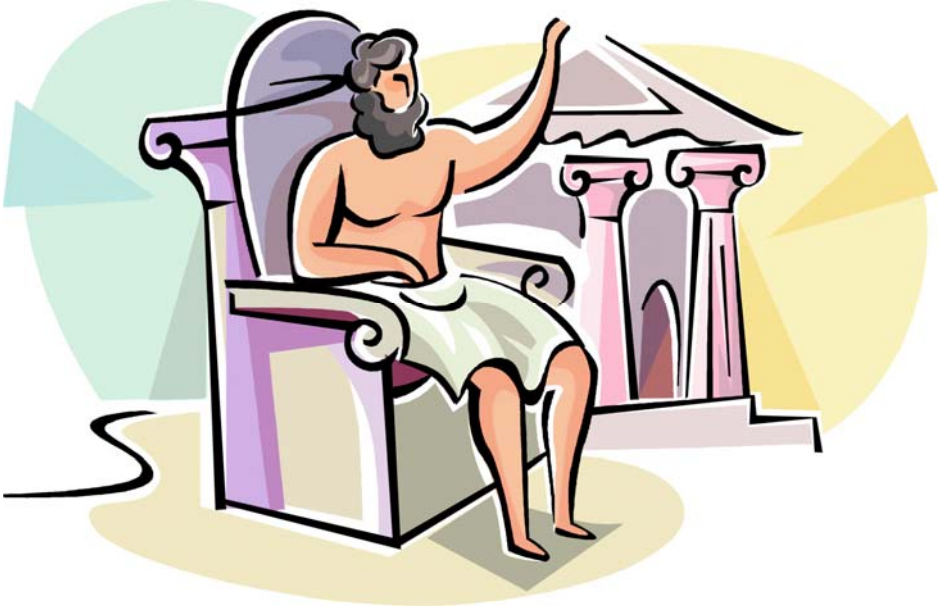
Sheriff Mike Kanalakis
Monterey County

Quick Facts About Greece



- Location:** Southern Europe, bordering the Aegean Sea, Ionian Sea, and the Mediterranean Sea, between Albania, FYROM, Bulgaria, and Turkey.
- Total Area:** 131,940 sq km, or about 50,502 sq. ml. slightly smaller than Alabama.
- Climate:** Temperate, mild, wet winters, hot, dry summers.
- Terrain:** Mostly mountains with ranges extending into sea as peninsulas or chains of islands.
- Length of Coastline:** Approximately 8,500 miles.
- Highest Elevation:** Mount Olympus, 9,577 feet.
- Number of Islands:** 300 (Total Inhabited 140). Largest island is Crete.
- Population:** 10,722,816 according to the population census in 2008.
- Life Expectancy:** Total population; 78.89 years. Male; 76.32 years. Female; 81.65 years.
- Religions:** Greek Orthodox 98%, Muslim 1.3%, other 0.7%.
- Government:** Presidential parliamentary government; monarchy rejected by referendum 8 December 1974.
- Capital:** Athens
- Independence:** 1929 (from the Ottoman Empire)
- National Holiday:** Independence Day, 25 March
- Currency:** Euro. 1 US Dollar equals 0.7588 Euros (Aug 2010)

The Twelve Olympian Gods and Goddesses of Greek Mythology



- Aphrodite** - Goddess of love, romance, and beauty.
- Apollo** - Beautiful god of the sun, light, medicine, and music.
- Ares** - Dark god of war who loves Aphrodite.
- Artemis** - Independent goddess of the hunt, the forest, wildlife, childbirth, and the moon.
- Athena** - Daughter of Zeus and goddess of wisdom, war, and crafts.
- Demeter** - Goddess of agriculture.
- Hephaestus** - Lame god of fire and the forge.
- Hera** - Wife of Zeus, protector of marriage, familiar with magic.
- Hermes** - The speedy messenger of the gods, god of business.
- Hestia** - Calm goddess of home and home life, symbolized by the hearth which holds the continually-burning flame.
- Poseidon** - God of the sea, horses, and of earthquakes.
- Zeus** - Supreme lord of gods, god of the sky, symbolized by the thunderbolt.



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- The Kouretas Family

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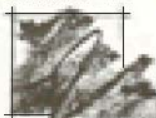
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For information call
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<http://www.greekdancemonterey.org> greekdancemonterey@fastmail.fm

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Father John Kariotakis	Anonymous

Ευχαριστω!

Thank you to all contributors, committee chairs,
festival volunteers, and to all those who contributed after this program was printed.

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