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FROM THE EDITOR

Greek education in America

My father Constantine was a mainstay of Greek education in America by serving as a principal of parochial schools in Montreal, Chicago and New York spanning nearly four decades of service. Recently I visited Chicago and roamed through the halls of Plato School of the Assumption Church (my father was principal in the school's heyday through the '60s and early '70s), which in their day were the crown jewel of the Greek Archdiocese system. The school itself was a beautiful building and a triumph for the immigrants who had come to Chicago and worked every job from shoeshine peddlers to peanut vendors to dishwashers and saved their hard-earned dollars to build a church in the Byzantine style and a school made up of stone that they imagined would last through the ages as a testament to their hard work and their achievement.

Unfortunately, as in many urban Greek American communities throughout the United States, the neighborhood changed, the parishioners fled to the suburbs, and the beautiful church and school building I remember so well were left behind, stranded in a community that is only a ghost of the vibrant Greek American community that I remember so well. The church is just as beautiful and hasn't changed a bit. In the few hours that I spent there, I saw people constantly going in and out (mostly seniors, I admit) and the annual festival being advertised.

But the school, after many vicissitudes over the more than forty years since I attended there (attendance steadily declined from a high of 500 children in the '60s) was undergoing a refurbishing to get it ready to open this month as a charter school (which we will profile in our next issue). "It has nothing to do with the church anymore," one elderly church board member told me as we stood in the shade between the church and the school (a favorite play spot during recess when I was a kid). "It was leased to this group for ten years and they are an independent outfit."

Perhaps it's for the best: school attendance at Plato, as I mentioned, was steadily declining and the inevitable would have been that the school would have closed altogether and the building used most likely as an adjunct of the nearby Loretto Hospital (which has since taken over most of the old playground as a parking lot). It will now continue as a school, it will have a Greek curriculum, and the stubborn will of those of us who remember the glory days of Plato School will continue to think of it, and if we live in Chicago (as I don't), will continue to send our kids there, perhaps to the school, perhaps only to the Sunday school and youth events.

But as we describe in this issue, the future of Greek American education is going a change and the glory days when Greek parochial schools were for Greeks only and the schools were a focal point of the inevitable Greektown that surrounded them may be a thing of the past. The traditional old communities in big cities like Chicago and New York have been left stranded, but not entirely abandoned, and perhaps it's inevitable that a new model would be found to make Greek education still a vital and continuing part of our life and the lives of our children in America.

Dimitri C. Michalakos

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More than five years ago we did an overview of Greek American parochial school education in America. Since then, the number of schools has grown (to more than 27), but the number of students has gone down and the number of non-Greek students has gone up.

"Greek" schools in many communities have increasingly become private schools for children of many nationalities. We reprint below that overview of the parochial school landscape. And in our October issue, we will examine what might be the wave of future for the schools and a means of their survival with a profile of a charter school in Brooklyn, New York and a recently-opened charter school in Chicago.

After watching the second and third graders of Three Hierarchs Parochial School in Brooklyn, New York perform skits in self-imagery in the parish social center ("Tell me, John, do you like girls?" "No," John grumbles), Principal James Yeannakopoulos gives a whirlwind tour of the school's first two floors. It includes a mural of student drawings on the events of 1821 posted on the basement walls ("I love this, I'm trying to build a gallery of the kids' artwork"), a glimpse into the computer room ("We're not hooked onto the Internet and we don't have CD-ROMS," the teacher admits apologetically), and through a cloud of incense a snatch heard of the "paraklisi" being given in the church by Reverend Nikodom Gromoff, the church's associate pastor, who is Russian.

"He's wonderful, he also does my religious instruction for the upper grades," says Yeannakopoulos, back in his small, cramped office decorated with posters of the Greek islands and of icons. "My own feeling," he adds, "is that we are now becoming--and what schools across the nation too are becoming--is an orthodox rather than a strictly Greek Orthodox parochial school. We (in Brooklyn) are catering to the needs of the Orthodox community which is Russian,

Serbian, Ukrainian, Moldavian. That is the situation here."

Seventy percent of the school's 140 kids are Russian (one boy using the principal's phone spoke in Russian) and for years there's been a sign in the schoolyard advertising the school in Russian.

"At all of our schools we now have non-Greeks," admits Maria Makedon of the Archdiocese's Department of Greek Education based in New York. "In the Bronx, for example, we have students from the Muslim population that lives in the area."

In Manhattan there are Hispanics attending the C. Goulondris-T. Tsolainos school of St. Spyridon and Chinese at The Cathedral School; in Flushing, Queens there are Polish and Russian students enrolled in the William Spyropoulos Day School of St. Nicholas. At the Annunciation Orthodox School in Houston, Texas, only a third of the approximately 600 students are Greek and the Florida parochial schools have scheduled Greek only as an after school activity.

"In Texas and California these are not 'Greek' schools," she says. "They are

The good, the bad and the ugly: The state of Greek American parochial school education

parochial schools, we can say, Orthodox parochial schools."

Not all of the estimated 27 parochial day schools in the United States serving close to 6,600 students, and almost 314 Greek afternoon schools with 20,000 kids, have such a student ratio of non-Greeks (Koraes in Chicago had only two Serbian Orthodox out of a student body of 230). But many of the schools, while clinging to a standard one hour per-day per-grade class in Greek, are now coping with a mixed-ethnic and sometimes mixed-religious population.

"I think what's happening to Three Hierarchs is what's going to happen to the schools generally speaking," says Yeannakopoulos. "I think the salvation is if we become as all-inclusive as the Catholic schools, as far as ethnic groups go."

But with diminishing enrollment and funds can the schools adapt fast enough (and will traditionalists allow them) before the students and the money runs out? Several of the day schools are running deficits or have to supplement tuitions with money raised from special events and from the parish church (struggling to maintain its own foothold, and for the Archdiocese in America whose entire \$12 million budget last year was roughly equivalent to the operating budget of the combined 27 schools). So school budgets are skimpy and operating costs kept to a minimum.

"But there's a price to pay for that," says Yeannakopoulos, "and that's in the way of salaries." The 78-year-old Yeannakopoulos has a master's degree from Harvard and is a retired public

school superintendent but didn't end his retirement for the money. "I could never afford this job if this was my sole means of income," he admits, with a sheepish smile. "I have a really strong commitment to my heritage. And what I'm doing here is really a memorial to my parents. Most of the schools couldn't afford my background."

But with all their ills, and often despite them, the schools have produced some remarkable results, as the Rassias Commission report confirmed a few years ago: "We were impressed by the warm, caring environment created by the faculty administration in some of the schools we visited, by the excellent rapport between students and teachers, the exceptionally good behavior of the children, and by the intelligent answers given to our questions..."

Chicago parochial schools, to cite one major chain in the parochial system, continue to produce outstanding students "Koraes and Socrates produce students that rank very high in the high schools they attend," says Dr. Andrew Kopan, who taught education at DePaul University and was principal of Koraes for 15 years. "They're always in honors, because we have a selective clientele of students that come from homes that believe in education. And our schools are associated closely with the church and parish and there's supervision and proper deportment because of the nature of the school and the study habits."

And at the college level, Greek studies are proliferating: there are at least 36 programs across the country, including at Harvard, Columbia and Princeton, sometimes established with money



raised from the Greek community, as was done at Stockton State in 1995.

"According to U.S. statistics, the two most educated ethnic groups are the Jewish and the Greek," says Dr. Speros Vryonis, Jr. of the Vryonis Center in California. "And they have the highest average per capita income. Now those didn't come out of nothing. It was as if the Greek immigrant was made for America and vice versa."



Mother Church meets Daughter Church in Ukraine – A ray of Hope

By Sergeij Bychkov

In May 1994, I met Archbishop Michael (Mudyugin), a prominent Russian Theology professor at The St. Petersburg Theological Academy. During an interview he said that "talking about Orthodoxy, one can say that it finds itself in a state of illness. And this is not only my opinion. As early as 1960, while I was in Geneva, I heard these words from one figure from the Church of Constantinople who was in those days representing the Patriarchate of Constantinople at the World Council of Churches. This bishop told me: 'Orthodoxy is sick!' And even then, I agreed with him. Nowadays - all the more!"

His Eminence, Archbishop Michael, was an open-minded and far-sighted Christian. Recent events in Moscow, during the Bishops' Convention last June, and in Ukraine in late July, confirmed his observation.

Fortunately, many primates have come to realize that not everything is running smoothly in Orthodoxy. I would like to especially remember two, recently departed from this world, Patriarch of

Romania Theoktist, who had the courage to admit his collaboration with his country's Secret Police (Securitate) and repent before his flock, and Archbishop Christodoulos from the Church of Greece, who appealed at the summer 2006 gathering of bishops in Moscow, calling them to repentance. Unfortunately, his message wasn't even read at the summit.

It is my guess that Ecumenical Patriarch Bartholomew who came at the end of July in Kiev for a pastoral visit, understands the complexity of the problem.

The main event during his visit was the meeting with Patriarch of Moscow Alexy on July 27 in the Kiev-Pechersk Lavra Monastery. It wasn't an easy meeting, since last time the two hierarchs met, was 11 years ago. What could have prevented their more frequent communication? Problems that have accumulated over the past 20 years between Moscow and the Ecumenical Patriarchate the answer to this question is.

The Russian Diaspora abroad is growing steadily, only in the US live more than four million Russian-Americans nowadays. Large communities of Russians exist in Europe and even in the African continent as well. Some of them are being ministered by the Constantinople Patriarchate, mainly because this way they are free from the totalitarian past of the Moscow Patriarchate. Those churches are provided with greater freedom for their flock and many of them are willing to address social and Theological initiatives. At the same time, Moscow's anachronistic pastoral attitudes seek to drive them into rigid totalitarian frameworks, where they are in fear to discuss painful problems of long overdue. Therefore, Surozhskaya Diocese in London, the parishes of the Paris Exarchate and a number of the Estonian dioceses passed to the bosom of Constantinople.

Ukraine, which is now comprised of three Orthodox Churches (and one more, of the Uniats, Roman Catholics appearing as Orthodox), presents the most urgent of the problems. There has to start a

meaningful and peaceful dialogue, an example of which was set in Constantinople, on July 14, when the Ecumenical Patriarch received representatives of UOC (KPs) (Ukrainian Orthodox Church - Kyivan Patriarchate) and UAOC (Ukrainian Autocephalous Orthodox Church).

The meeting of the two Patriarchs in Kiev was short but fruitful. It is necessary to pay tribute to the head of the Ukrainian Church, Metropolitan Vladimir (Sabodan), thanks to the initiative of whom, the meeting took place. No matter how painful it may have been for the delegation of the Moscow Patriarchate, it yielded good results. Patriarch Alexy said after the meeting that the two sides will set up a bilateral commission to resolve problems that have accumulated in recent years between the two Patriarchates. However, as English sociologist Parkinson aptly remarked "Do you want to bury the issue - establish a commission." Indeed, if the commission would include clergy diplomats from the Department for External Church Relations of Russia, Parkinson's aphorism will be proved true once more. It would be more productive to organize not sporadic but periodical meetings between Orthodox hierarchs so as to communicate more frequently.

The Russian Church has always been proud of its catholicity (clergy and laity) in decision making. Today's conflict in Ossetia could certainly be resolved with a meeting of two patriarchs (of Moscow and Tbilisi). A Pan-Orthodox Synod with the indispensable participation of all primates of local churches is long overdue. But this requires persistent and painstaking work by bishops, priests and lay people, who must carefully prepare the agenda, define pressing problems and establish a Theological Commission for possible solutions. And you cannot have time restrictions. The Second Vatican Council met for four years. This is the only possible way out of the deep crisis, in which Orthodoxy finds itself today.

Dr. Sergeij Bychkov is a historian of the Russian Church and author of numerous books on the subject.

Editor's Note

His All Holiness Ecumenical Patriarch Bartholomew made his first-ever visit to the Ukraine on Friday, July 25, 2008, for celebrations marking the 1020th anniversary of the Baptism of Kievan-Rus to the Greek Orthodox Catholic Christian Faith. Bartholomew, accompanied by hierarchs and clergy from various Orthodox churches, arrived at Boryspil International Airport where he was received with Head of State honors by President Victor Yushchenko, members of his cabinet, an honorary guard and Ukrainians in traditional outfit.

On Sunday, July 20, Ecumenical Patriarch Bartholomew concelebrated the Divine Liturgy with Patriarch Alexy II of Moscow and All Russia, the Archbishop of Athens and Greece Hieronymos, Archbishop of Albania Anastassios, Metropolitan Volodymyr of Kiev and other hierarchs and clergy representing various Orthodox churches from all over the world. The Service was celebrated at the hill of St. Vladimir of Kiev.

The Ecumenical Patriarchate of Constantinople, modern day Istanbul, dates back to the 1,100-year-old Greek Orthodox Byzantine Empire, which collapsed when mainly Muslim Ottomans conquered the City in 1453. Ankara does not recognize Ecumenical Patriarch Bartholomew's international role as the

spiritual leader of hundreds of millions of Orthodox Christians worldwide. It rejects his use of the title "ecumenical," or universal, arguing instead that the patriarch is merely the spiritual leader of Istanbul's dwindling Orthodox community. Under various pretexts, reminiscent of Nazi methodology, successive Turkish governments have stripped the Ecumenical Patriarchate of most of its property, closed down its schools and other institutions in what appears to be a long term campaign to drive it to extinction.

During the official visit to Ukraine, President Victor Yushchenko awarded His All Holiness the country's highest decoration: the First Class Order Cross of Prince Yaroslav the Wise. Ecumenical Patriarch Bartholomew thanked President Yushchenko saying, among else, "we consider this highest honor as honoring not so much the person of our Modesty but rather the very holy institution of the Ecumenical Patriarch and the martyred Throne of Constantinople, from which, a thousand twenty years ago, came to this country and to the great people of Ukraine the light of the Gospel, the Grace and the Truth."

Hudson Land Company, LLC co-hosted recently the annual Real Estate Committee of The Hellenic-American Chamber of Commerce. The event, an astounding success, drew over 200 real estate professionals to the Harvard Club of New York City to hear Mr. Kent M. Swig, President of Swig Equities, discuss the current New York real estate market conditions.

PHOTO: STEVE FRIEDMAN



Thalia Kazazis, Kent Swig (Swig Equities) and Anthony Kazazis (Hudson Land Co.)

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From left, Anthony Kazazis (Hudson Land Co.), Kent Swig (Swig Equities), George Constantin (Heritage Realty Services) and John Stratakis, Esq.

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The Hellenic-American Chamber of Commerce was formed in 1947 for the purpose of promoting and strengthening the economic and cultural ties between the United States of America and Greece. Since that time, the organization has grown and its scope has broadened. It provides a network and forum for its members to meet, interact and exchange ideas.

Beyond its traditional commercial role, the Chamber funded the "George E. Athans Scholarship Fund" (administered by the Office of Financial Aid at New York University). Annually, the Chamber organizes industry events in shipping, real estate, and wine and food imports. The Chamber also hosts lecture series commemorating important Hellenic historical events, including Greek Independence Day and OXI Day. Each October, the Chamber honors an important member of the business, arts or political community with its Person of the Year Award at a Dinner Dance that has been held annually since 1949. It has also co-sponsored investment seminars and hosted visiting political leaders.

The Chamber today is a multifaceted organization that offers different things to different people. It is a vehicle from which to gain an additional perspective on a variety of topics and fields.

Kent Swig from Swig Equities addressing the event

PHOTO: STEVE FRIEDMAN



Leigh Sioris (Sotheby's International Realty), Denise Andereya (Sheffield 57) and Pauline Evans (Sotheby's International Realty).



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The life and death of Tom Carvel:

On what would be the final weekend of his life, Tom Carvel drove to his country home in upstate New York, deeply depressed. He'd built a namesake national chain of 850 ice cream shops, developing some of the fast-food and franchising concepts that changed how America eats. His sandpaper-voiced pitches in commercials -- "Thinny-Thin for your fatty-fat friends," he said in one spot -- had made Carvel a household name. He golfed with Bob Hope and did a guest turn on Late Night With David Letterman. He had recently sold his chain for \$80 million, but he held on to a 100-room motel, 40 properties leased to Carvel franchisees, and a golf course in Dutchess County, New York. At 84, Carvel still was going to work every day.

But there were deepening problems inside his empire. Carvel confided to an associate that he no longer trusted Mildred Arcadipane, his corporate secretary of 38 years, or Robert Davis, his longtime lawyer and close financial adviser. Carvel had come to believe that they were scheming behind his back, maybe stealing from him. After agonizing for months, he arrived at his country home on Saturday determined to march into his office on Monday and fire his lawyer and relieve his secretary -- a mercurial woman, according to many who knew her -- of her considerable power.

But Carvel never got the chance. He was found dead in his bed that Sunday morning in 1990, the victim, it appeared, of a heart attack. Instead of being dismissed and demoted, Davis and Arcadipane returned to work and began to take command of Carvel's business and personal finances. The Carvel estate, officially valued at \$67 million, spurred what one lawyer calls a "feeding frenzy"; nearly 18 years later, a bitter fight rages on. In most estate battles, family

members square off against one another. But the principal fault lines in this case have put Davis, Arcadipane, and the multimillion-dollar charity that Carvel left behind on one side, and Carvel's widow, Agnes, and his niece Pamela Carvel on the other. The Carvels had no children, and Agnes "was frozen out of everything," Pamela contends. "She was denied millions that Tom wanted her to receive."

In 2007, after years of digging by private investigators in Pamela's employ, the case took a bizarre turn. Pamela filed a lawsuit in U.S. District Court in Fort Lauderdale, Florida, alleging that Carvel's death resulted in "fraudsters... controlling all Carvel funds to the exclusion of the Carvels." She asked that her uncle's body be exhumed for an autopsy to determine if he was murdered as part of the alleged scheme. The petition concludes with a question: "Will the truth finally be known?" And with that, one of the most contested estate fights in New York history also became a murder mystery.

Pamela says she has circumstantial evidence against several former Carvel employees, but a great deal of her ire over the years has been aimed at Davis and Arcadipane, who not only continued to work for the company but also battled Agnes for years over the Carvel fortune from their seats on the Thomas and Agnes Carvel Foundation board -- seats they gained through a document whose validity has been called into question. Both eventually were forced to resign from the board for misappropriating foundation money. Their families and lawyers scoff at any notion that they would ever have harmed Tom Carvel, but even if they had, neither will face justice. They are dead.

Tom Carvel was the personification of the American dream. Once known as the



Was he murdered?



"patriarch of the world's biggest mom and pop ice cream parlor," he was a man who wasn't afraid of hard work and did what it took to make his "rags to riches" story come true. He had an engaging manner, twinkling blue eyes, neatly trimmed handlebar mustache, and a friendly face. But he was a tough and honest businessman who demanded only the best from those who worked with him.

Thomas A. Carvelas (1906-1990) was brought to the United States as a child from his native Greece. At the age of 26, after a variety of careers that ranged from a drummer in a Dixieland band to an auto test driver for Studebakers, Carvel was incorrectly diagnosed with fatal tuberculosis and fled to the country air of Westchester, New York.

Borrowing \$15 from his future wife Agnes, Tom began selling ice cream from his battered truck. Memorial Day weekend of 1934, Tom's truck suffered a flat tire so he pulled his trailer into a parking lot next to a pottery store and began selling his melting ice cream to vacationers driving by. Within two days, Tom had sold his entire supply of ice cream, and realized that he could make a lot more money working from a fixed location. The generous potter allowed Tom to hook into his store's electricity, and Tom opened for business. Two years later, Tom bought the pottery store, converted it into a roadside stand, and permanently establish himself as the first retailer to develop and market soft ice cream.

With the coming of World War II, Carvel was sent to Fort Bragg, N.C., where he served as a refrigeration consultant and concessionaire. This experience allowed Carvel to improve his ice cream freezer and team it with a specially formulated liquid ice cream made with the freshest

ingredients to create the high quality product we know today.

As Carvel began selling his patented machinery to other stores, he quickly realized that he could sell not only his machinery, but his expertise as well. For a flat fee and a percentage of the profits, Carvel began teaching independent storeowners the ropes and allowed them to market ice cream under the Carvel name. In 1947, Carvel cultivated this relatively unknown idea called franchising, and opened 25 stores by the early 1950's.

Often referred to as the "father of franchising," many of Carvel's marketing concepts have been emulated not only in franchising, but in almost every industry. Perhaps he is most famous for his voice as heard in many unrehearsed television and radio spots. Advertising historians agree this voice, once described as a cross between the marble-mouthed gravel of Marlon Brando's character in the Godfather and the lovable, cowardly lion in the Wizard of Oz, was key to both the growth of the company as well as the brand's loyal following. The ads attained him regional celebrity status and his golfing buddies included Bob Hope, Perry Como and Jackie Gleason. Even with his celebrity status, Tom Carvel remained down-to-earth, personable and ultimately became one of our country's most beloved icons, representing the all-American dream with the most all-American of foods.



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He was the most overpowering tennis player of his generation and perhaps of all time.

Unlike his fiery predecessors, such as John McEnroe and Jimmy Connors, he worked with the quiet efficiency that made his wins seem inevitable and almost “boring.”

PETE SAMPRAS AND THE FAMILY TENNIS DYNASTY

“Sampras is boring—and a menace to the game with his domination,” says Pete Sampras, who won a record 14 Grand Slam single titles and had seven Wimbledon and five U.S. open wins in a storied 15-year career. “I stood accused of playing brilliant tennis that won minds, but not hearts. After one of my matches a tabloid ran the simple headline **SAMPRAZZZZZZZ.**”

But, he says, “I had been raised to believe that winning matches is what counted, and that you didn’t make a fuss or draw attention to yourself as you went about the job.”

It was a stoicism that he says all Sampras men have and he inherited from his father Sam, a mechanical engineer for the Defense Department who later moved his family to California to find work and perhaps also take in the sun that reminded him of Greece.

My father “isn’t a hugger, and he’s not a big communicator,” says his son in his recent autobiography, *A Champion’s Mind, Lessons from a Life in Tennis* (Crown Publishers). “Like most of the Sampras men, including (my brother) Gus and me, he’s reserved...It’s not an ideal temperament for dealing with the nature of the pro tennis tour, where you’re constantly moving, meeting new people, making chitchat, and trying to remember names. On the other hand, our natural shyness and reticence makes it easier to



stay above the fray and avoid getting sucked into distractions. That’s a huge asset once you become a top tennis player.”

In fact, Sampras almost didn’t become a tennis player because his family knew nothing of the game. His mother Georgia (“the nurturer in our family”) had been born and raised in Salacia in Sparta. His father was working two jobs (like all Greeks, he inevitably opened a restaurant in Virginia

when the family lived on the East Coast) and had four children to support (Gus, Stella, Pete and Marion).

“Dad knew nothing about tennis, so he had no aspirations for me until I displayed interest in the game. He was also utterly unfamiliar with the tennis scene, which is insular and mostly made up of people whose families have been involved in the game for multiple generations.”

His family, says Sampras, “was just like that movie *My Big Fat Greek Wedding*. Mom still cooks traditional Greek dishes like

spanakopita and dolmades, and I’ve heard more than my share of bouzouki music...We attended Greek Orthodox church every week, and we went to all kinds of Greek festivals and outings.”

As a boy, Sampras did pick up an old tennis racket one day and whack the ball against the cement wall of the nearby Laundromat. And he did take some lessons at a local public court, where somebody walked up to his father and told him, “Your son—he looks like he can really play tennis.”

“I think Dad took that to heart,” says Sampras, “even though he wasn’t a huge sports fan and we had no real tennis tradition in the family. We were Greek Americans, firmly connected to our roots in many ways. Some small nations in the Western world, like Croatia and Sweden, have a rich tennis tradition. But Greece isn’t one of them.”





Then when Sampras was seven his father transferred to Los Angeles, the epicenter of U.S. tennis culture and where the climate made tennis “a year-round, outdoor game that anyone could play with limited resources and there were no socially intimidating overtones.”

The Jack Kramer Club, instrumental in developing players like Tracy Austin, was nearby in Rolling Hills, and there was West End, where Sampras began taking lessons from celebrated coach Robert Landsdorp.

“I was a shy, introverted kid, but if you ‘took’ from Landsdorp, you were right in the thick of things and a lot of people checked you out. It seems weird now, but we were told shortly after I started working on my game that I was going to be a great tennis player.”

And his father ran into pediatrician from New York who was to become his first major tennis mentor and coach, Peter Fischer.

“Fischer looked at me and saw some kind of supernatural talent, so he befriended my dad, who would take me to and from lessons, and ultimately convinced Dad to allow him to become my coach.

“I didn’t see much of my dad as a child, because he worked two jobs—he was all about supporting the family while my mother took care of us, physically and emotionally. But as I got deeply involved in tennis, the game became a way to spend time with my dad. He would take me to and from tennis lessons after work, or to junior tournaments on weekends. But even then, it wasn’t like my father and I talked a lot. My confidant was my sister Stella; she was a little older, so I looked up to her, and she was the only other serious player in the family.”

Stella is now the longstanding tennis coach of the women’s team at UCLA and was only eight when the family moved to California and she began to compete with her younger brother.

“Oh, yeah, we competed against each other all the time,” she remembers. “Neither one of us wanted to lose. We had some wars.”

Marion also played (Gus was a surfer) and Sampras says “she was pretty good at it. But as the youngest child, she was

slightly overshadowed...If our parents played favorites with Stella and me, it wasn’t because they loved us more—it was because of tennis...In some ways, we were an All-American family; in other ways, we were anything but. And we are very close to this day.”

As the training intensified, Sampras had “a vivid memory of my dad having to go to the ATM to take out sixty bucks, or whatever it was at the time, and giving it to me so I could pay Robert Landsdorp...Cha-ching; cha-ching. There were lots of visits to the cash machine.”

And very little time to be a kid. “In the morning, I would go to Vista Grande Elementary at eight and stay until noon. I would eat lunch, change, and head over to the Kramer Club at three, where I would play a set or two with whoever was scheduled that day...Two days a week there was tennis camp at the club, and some days—more often, as time went on—I had a lesson. My day ended around 7 P.M., when I would have dinner back home, do homework, go to sleep, and wake up—only to do the whole thing again.”

“Knowing what my life was like,” he says, “and how withdrawn I was, you could easily cast me as some kind of tennis robot. I don’t think that’s accurate, because I truly loved what I was doing...I mean, it wasn’t my dad telling me I had to go and play, it was (my coach Fischer) encouraging me to keep at it. Dad took a more hands-off approach. He let Pete run the show. I can’t remember a single occasion when my father came down on me for not wanting to practice.”

At the same time, he says, “I knew we were putting a lot of money into my development. I knew from our family dynamics that I was getting the lion’s share of attention. The entire family was there for me, doing things like driving for six hours so I could play the Fiesta Bowl junior tournament. I saw my father, who never uttered a word of complaint, playing that ATM like it was a slot machine, day after day, to finance my training.”

The payoff, or course, was that the family created a champion for the ages and with three players in the family has become a tennis dynasty of sorts. And though their son says his parents always stayed out of the limelight, they were at Wimbledon in

2000 when he broke the Grand Slam record, and at the urging of his coach, he dropped his usual reserve and climbed into the stands to hug them.

“The paparazzi got a picture of me hugging my dad. The image was printed far and wide, and it became well known. The following morning, Dad phoned from his hotel in central London and, sounding kind of amazed, told me that all kinds of people in the street recognized him—Sam Sampras!—and congratulated him.”





Michael Simkin

East Goes Greek: Saké Meets the Mediterranean Notes

By Christine Panas

When noted saké master Michael J. Simkin approached me about organizing a saké dinner, I was flattered. As Vice Chair of the American Institute of Wine and Food (AIWF) New York, one of my duties is to organize educational dinners around town, and the opportunity to work with Simkin was an honor. Simkin is one of a handful of saké masters working in the US today. Discussing the details, he explained that the dinner would be the debut of select artisanal sakés from Ichichima Shuzō, a highly-touted

brewery from the famed Niigata region of Japan.

My first thoughts were like those of most diners when seeing the word "saké": sushi, sushi. Imagine my surprise when Simkin explained that he intended to take the event in a totally different direction: Greek. For a Greek American, the idea intrigued me. To my knowledge, no such pairing had ever been tried in New York. Presented with such a heroic challenge, I

immediately thought of Thalassa, an elegant Tribeca venue known for its innovative takes on Greek and Mediterranean flavors. (Thalassa is located at 179 Franklin Street. If you haven't been there, you should go. You will see why there is no better venue for brining together two traditions known for a love of the sea and a flare for storytelling.)

Simkin explained his idea to me. "There is a great parallel between Greek cuisine and Japanese cuisine. The fact that Greece is predominantly surrounded by saltwater and that all of Japan is likewise enveloped by saltwater brings a commonality to them both: the sea. At the same time, they both have mountainous areas which breed richer, heavier foods along with denser, and at times, slightly sweeter wines or saké. I can easily see the pairing of saké from Japan with the cuisine of Greece." It did not prove to be a stretch for a true, dyed-in-the-wool foodie, and I was sure that our AIWF members would be up for the challenge.

Together, we sought out Raphael Abrahante at Thalassa, a young chef whose experience includes the kitchens of Milos. He was eager to try his hand creating a menu around these sophisticated sakés, the grand cru of Japan's most revered saké producing region.

Simkin paired this dish with a Junmai. "There was a lot going on in the first course. My biggest concern was the grape leaf. Finding a saké that would stand up to the flavor components of the grape leaf was a challenge. Ultimately, the Ichishima, Junmai seemed ready for the work. With a dense texture and richness on the palate, it was ready not only to take on but to comfort that hamachi in a bed of grape leaves."

One guest commented that this dish was "Iron Chef worthy", and a lively discussion began.

Salad is notoriously difficult to pair with any wine or spirit, but Simkin came through with a great choice for the marinated Greek bean salad. Simkin said of the challenge: "The salad course was a palate cleanser of sorts prior to the main event. I, too, thought that at this time I would bring a light, refreshing, ethereal saké into play: Ichishima, Honjōzō."

The salad featured chilled fava beans, cherry tomatoes, creamy Greek feta, fennel, olives, and onions.

The main course was a more traditional Greek dish: grilled lamb chops. Lamb is not commonly found in Japan, but in Greece, it is a staple. A tough pairing? For Simkin, not at all. He chose an aged sake, explaining, "Koshu or Jukuseishu is aged or well-matured saké. Ichishima Shuzō crafts a beautiful five-year-old koshu that I have had a love affair with for some time.

It is an ideal accompaniment to hearty meats off of the grill. Lamb is no exception. The two complemented each other as though they'd been together since the beginning of time."

Chef Raphael marinated the lamb chops overnight in a tomato basil infusion, seared them on the grill and then finished them in the oven. The process brought forward the flavors from the appetizers and the salad while introducing the richness of the lamb. The saké, with its white pepper nose, was an excellent choice for such a meaty dish.

Simkin was very clear about one of the night's biggest challenges: pairing saké with dessert. "There are not many sweet sakés on the market and working with one brewery has its limitations. That being said, Ichishima Silk Deluxe worked. It had enough sweetness to bring it into the dessert realm. It did not overpower any of the desserts nor did it cower on the sidelines of the palate. It



carried the dinner to the finish line. "We had a trio of Greek pastries that one guest called 'Astoria good.'" These were not the cloyingly sweet and drippy pastries found in many places around town. Rather, they were well-balanced and delicate, and scaled down to the perfect size for an elegant dinner.

Now, when someone says "saké", I don't think immediately of sushi. Fresh grilled fish and meat are also on the menu. Odysseus certainly would have enjoyed this exciting dinner.

Fancy Food products from Cyprus



From left, Marios Kampanelas - Christis Dairies Ltd, Yiannos Pittas - Pittas Dairy Industries Ltd, Ambassador Andreas Mavroyannis, Dennis Droushiotis - CheesEU, A Cheese Buyer from King's Supermarkets and Stefanos Aloneftis - Christis Dairies Ltd.

The unique cheeses, food products and wines of Cyprus were once more on display earlier this summer at the New York's International Fancy Food Show, receiving accolades for taste and quality. For centuries, shepherds in Cyprus turned their milk into some of Europe's most delicious cheeses: Anari - a soft and light, creamy cheese, Kefalograviera - a hard pressed fully matured cheese with holes and a clean strong taste, Kashkaval and Kefalotyri fully matured cheeses with excellent body and taste, and a Feta that rivals all the others. Halloumi® cheese is unique to Cyprus and has trademark protection in the U.S. (much like Roquefort.) It can be found in the gourmet cheese bins of retail Specialty Food Stores, like Gristede's, Whole Foods, Fairways, Zingerman's, Zabar's and other fine establishments. It has been discovered by chefs who

include it in their menus nationwide.

The Cyprus Pavillon also featured wine, truly new and exciting alternatives to widely known varieties. Commandaria, the oldest wine with appellation of origin in the world, is still in production, made in Cyprus by the same method since at least 1,000 B.C.

Specialty food products, such as Honey Spread, derived from the combined mixing of rare varieties of natural bee honey and organic herb extracts, along with hand cooked Potato Crisps were also on display as they were hand-harvested Natural Flavored Cyprus Sea Salt Flakes. No other salt looks like it or feels like it. The delicate pyramid-shaped crystals add a fresh, unique flavor and satisfying crunch.

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From left Pete Chambers, Anthony Kouzounis, Angel Frangos, Georgia Vavas and Dimitri Govotsos.

The delegates of the American Hellenic Educational Progressive Association (AHEPA), a leading association for the nation's 1.4 million American citizens of Greek ancestry, and Philhellenes, re-elected Supreme President Ike Gulas at its historic 86th Annual Supreme Convention in Athens. Gulas ran unopposed. "I am truly

honored to have the confidence of the membership and be re-elected in this capacity," he said. "I look forward to working with the Supreme Lodge to build upon the work we started this past year, and to also build upon the momentum generated from the Athens convention, which all agree, was a tremendous success."

The return of the AHEPA family to Greece after 38 years was a triumphant one, according to Gulas. "The convention served as a platform to explore and showcase how the AHEPA family can be a dependable, vibrant, and sturdy bridge between North America and Greece. I am confident we succeeded in meeting our goals. We exceeded our expectations for attendance and we were also able to organize cultural and educational programs that featured our youth. Many participants, young and old, visited Greece for the first time, or became re-acquainted with the Greece of the 21st century."

Gulas pointed to significant participation from the American Embassy, led by Ambassador Daniel Speckhard, and Greek government officials. "They all helped to make our return a triumphant one. Going forward, we would like to do more to build upon this momentum."



AHEPA leaders and delegates with US Ambassador to Athens Daniel Speckhard (next to Supreme President Ike Gulas) after the Wreath Laying Ceremony at Harry Truman's statue.

Many of the members of the previous Supreme Lodge will continue their responsibilities into the next administrative year. The 2008-09 Supreme Lodge will be comprised of:

Supreme Vice President Nicholas Karacostas, Bayside, N.Y.; Canadian President Nick Aroutzidis, Ontario; Supreme Secretary Dr. John Grossomanides, Jr., Westerly, R.I.;

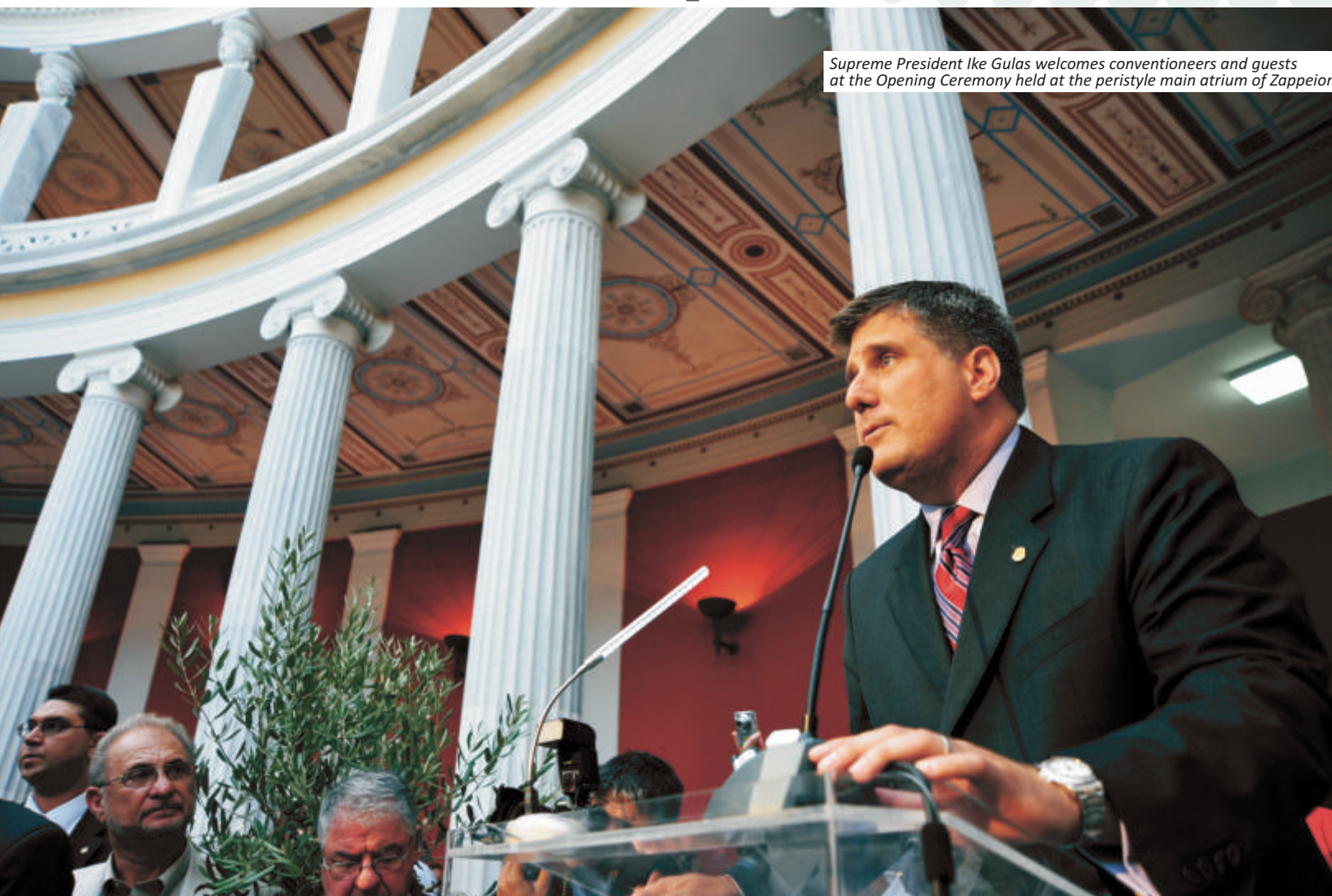
Conventioners enjoying the Glendi at Goudi Olympic Park, one of the unique venues that Athens provided the attendees.



Supreme Treasurer Anthony Kouzounis, Houston; Supreme Counselor John Galanis, Elm Grove, Wisc.; and Supreme Athletic Director Dr. Monthe N. Kofos, Marlboro, Mass. The eight Supreme Governors are: Charles Stamoulis, Seminole, Fla.; John Mesogitis, Venetia, Penn.; Louis Arvanitis, Montvale, N.J.; Constantine Calliontzis, Dedham, Mass.; Philip G. Giavasis, Canton, Ohio; Tom Gober, Highland, Ind.; Peter Kaldis, Houston, and Nick Perdaris, Van Nuys, Calif.

Elected to the Board of Trustees are Past Supreme President James Scofield, St. Petersburg, Fla., and Past Chairman of the Board Lee J. Millas, Trenton, N.J.

AHEPA to build upon the momentum of historic Athens Convention



Supreme President Ike Gulas welcomes conventioners and guests at the Opening Ceremony held at the peristyle main atrium of Zappeion.



Convention General Chairman A. Steve Betzelos, Ambassador Daniel Speckhard, Supreme Vice President Nicholas Karacostas, Supreme President Ike Gulas, Foreign Minister Dora Bakoyannis, Archbishop Demetrios at the Opening Ceremony held at Zappeion. The ceremony was sponsored by the Ministry of Foreign Affairs.

Vasilios Albanos, Ph.D., Darien, Ill., was re-elected to the Board of Auditors.

At the 86th Grand Banquet, AHEPA awarded Past Supreme President and Chairman of the historic Athens Supreme Convention Anastasios Steve Betzelos, its Lifetime Achievement Award which was established to honor those individuals whose body of work and service to the organization are unparalleled. There are only five recipients of this highly coveted award.

"We are very fortunate to count Brother Steve as a member of AHEPA and for all he has done for the organization in his 50-plus years of service to the community," said Supreme President Ike Gulas, adding that the honoree served as a mentor to him and countless other younger Greek Americans.

Betzelos, a lifelong resident of Chicago, served as Supreme President in 1988 and Chairman of the Board from 1999 to 2002. He was instrumental in raising funds for AHEPA's Cooley's Anemia Foundation in the 1980s with a telethon. Moreover, Betzelos served his country in World War II, in the Army Air Corps reserves, and later the Air Force reserves where he retired as a Major.

From left, Anthony Kouzounis, Supreme Treasurer, Mr. & Mrs. Gus James, and Pete Kaldis, Supreme Governor.



Daughters of Penelope

The Daughters of Penelope (DOP), a preeminent international women's organization, elected Barbara Stavis Wolf, Covington, La., Grand President for the 2008-09 administrative year. Elections were held July 5, 2008 at the 86th Annual AHEPA Family Supreme Convention in Athens.

"It is an honor to be elected Grand President in Athens," said Stavis Wolf, who is a member of New Orleans Nestor Chapter No. 55. "This year will be a poignant year for the Daughters of Penelope as we celebrate our Eightieth Anniversary which will culminate next July in the city of our founding, San Francisco, for the 2009 Supreme Convention."

Stavis Wolf, a 33-year member of the Daughters of Penelope, has served all major positions at various levels within the organization, including Chapter President for five terms, District Governor, and Grand Vice-President. In 2003, she received the National Penelope of the Year Award. Moreover, Stavis Wolf is a Past Grand President of the Maids of Athena (1976-77).

A graduate of Tulane University, Stavis Wolf received her Law Degree from Loyola of New Orleans. Today she is a Litigation Attorney practicing in Louisiana. She is a member of the Louisiana, American and Federal Bar Associations; Louisiana Association of Defense Counsel, and has served in the Louisiana Bar Association House of Delegates.

In the community, Stavis Wolf is a past member of the Board of Trustees for Holy Trinity Greek Orthodox Cathedral in New Orleans, which is the oldest parish in the United States. Also, she is an active member of Philoptochos.

She was married to the late Richard Wolf and is the proud mother of William R. Wolf, who is a recent graduate of Virginia Tech University.

Elected to the Daughters of Penelope Grand Lodge were: Grand Vice President Elaine Sampanis, West Chester, Ohio; Canadian President Diane Polesello Lygouraitis, Calgary, Alberta; Grand Secretary Christine Constantine, Vernon Hills, Ill.; Grand Treasurer Nicky Stamoulis, Seminole, Fla.; Grand Governor, Zone I Anna-Helene Panagakos, Brooklyn, N.Y.; Grand Governor Zone II Debbie Anton Fletcher, Dayton, Ohio; Grand Governor Zone III Helen Santire, Houston, Texas; Grand Governor Zone IV Jan Spanos, Sacramento, Calif.; and Maids of Athena Grand Advisor Joanne Saltas, Murray, Utah.

Founded in San Francisco in 1929, the Daughters of Penelope is the first women's organization of its kind established in the United States. It is an affiliate organization of the American Hellenic Educational Progressive Association (AHEPA). The mission of the DOP is to promote the ancient Greek ideals of Hellenism, Education, Philanthropy, Civic Responsibility, and Family and Individual Excellence.

Many young Hellenes enjoyed a week of festivities at the AHEPA Supreme Convention in Athens.



Gulas in Constantinople

Supreme President Ike Gulas made the first official visitation of his second term to the Ecumenical Patriarchate where he renewed the commitment of the American Hellenic Educational Progressive Association (AHEPA) to issues affecting the Ecumenical Patriarchate in a private three-hour audience with His All Holiness Ecumenical Patriarch Bartholomew.

"We had a fruitful meeting with Ecumenical Patriarch Bartholomew," he said after the meeting. "His All Holiness briefed us on the current state of affairs and it is abundantly clear that we all must redouble our efforts to protect the future of the Ecumenical Patriarchate. We must support the religious freedom that it rightly deserves; that all faiths deserve."

According to Gulas, the discussion focused on the violation of the Ecumenical Patriarchate's property

rights by the Turkish government, prospects for reopening the Theological School at Halki, and failure of the Turkish government to recognize the international status of the Ecumenical Patriarchate. "I am committing our resources to elevate these critical issues to key audiences in Washington and throughout the grass roots of the AHEPA family domain."

AHEPA was established in 1922, by visionary Greek-Americans to help Greek immigrants assimilate into American society and to protect all from prejudice from the Ku Klux Klan. In its history, AHEPA has joined with the NAACP and B'nai B'rith International to fight discrimination.

For more information about AHEPA, or how to join, please contact AHEPA Headquarters, 202.232.6300, or visit www.ahepa.org.

The AHEPA Journey to Greece students. Supreme President Ike Gulas and Supreme Vice President Nick Karacostas are in the center. At far left is Past Supreme President and Program Director Dr. James F. Dimitriou.



GBTC Names Aris Melissaratos as Winner of 2008 BETA Award

The Greater Baltimore Technology Council (GBTC) has named Aris Melissaratos, former secretary of the Maryland Department of Business and Economic Development, as the winner of its 2008 BETA (Baltimore's Extraordinary Technology Advocate) Award.

Melissaratos, who currently serves as a senior advisor to the president for enterprise development at Johns Hopkins University, will receive his award at the GBTC's annual TechNite event, scheduled for October 2.

"Mr. Melissaratos has been a force for growth in the Greater Baltimore community throughout his entire career and has continuously devoted his efforts to expanding and fostering technology in the region," said Steve Kozak, executive director of the GBTC.

Previous BETA winners include Frank Bonsal of New Enterprise Associates, Steve Walker of Steve Walker and Associates & Walker Ventures; former SafeNet CEO Tony Caputo, and Frank Adams of Grotech Capital Group.



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Hellenes who have been displaced as a result of the war in Georgia wait at hellenicare's medical center in Tbilisi to receive assistance.



Hellenes Displaced by Georgian Conflict Seek Help from hellenicare

More than 300 internally displaced people (IDPs) of Greek descent received emergency funds, clothing and medical care from hellenicare's medical center in Tbilisi, Georgia. At the request of the Hellenic Federation of Georgia, hellenicare was asked to help Hellenes from Gori and South Ossetia who fled after the conflict started. These Hellenes have been living in emergency shelters scattered throughout Tbilisi, where there is limited food, water and basic medical care.

"Our good friend Andrew A. Athens, President of hellenicare has once again come to our aid," said Kyriakos Iordanides, President of the Hellenic Federation of Georgia. "When we met him for the first time in 1997, he vowed to help the Hellenes of Georgia. He has never broken his promise. Today, the medical and humanitarian organization he founded, hellenicare, gives us renewed hope that we are not forgotten and someone cares about our plight in Georgia," continued Mr. Iordanides.

Through its emergency funds for Georgia, hellenicare was able to give each family a

small stipend to locally purchase food and other personal items. The shelters set up for IDPs who fled the conflict zones, have no cooking facilities, showers and in some cases toilets. People must receive prepared meals or have vouchers to locally purchase food items from vendors in the city.

"We are happy to help our fellow Hellenes whose lives have been shattered by the Russian-Georgia conflict," said Andrew A. Athens. "Our long – term goal is to rebuild the war-torn areas, enabling them return to homes and rebuild their lives."

People also received clothing and check-ups from hellenicare's physicians at the Tbilisi clinic. "I am so grateful for this aid," said Katerina Zervidi. "My daughter and I are alone now. We have family in Tsalka and hellenicare is going to help us get to them after the Russians leave Georgia."

hellenicare has earned praise for its efforts from leaders of the U.S. Department of State and the Director of the Office of Humanitarian Assistance, Gerald J. Oberndorfer, as well as fellow humanitarian organizations. ACTS President, Dr. Patricia Blair, praised the organization's team in Georgia for their spirit of cooperation and resourcefulness.

hellenicare has set-up an emergency fund to help the people of Georgia. Donations can be made to hellenicare-Georgia Emergency Fund, c/o hellenicare 980 North Michigan Avenue, Suite 1210, Chicago, IL 60611.

For more information, please contact Cynthia A. Yannias, Program Director at 312-337-7243 or via email at cynthia.yannias@hellenicare.org



Alina Papanidi, hellenicare's Regional Coordinator, informs Senator Joseph Biden about medical and humanitarian relief efforts to help those left homeless as a result of the conflict in Georgia.



Dr. Roland Stamatov, Regional Medical Director of hellenicare, offers children a chocolate while they wait for their families to receive aid.

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opap

Social Responsibility Program



“Agamemnon” this September at the Getty Villa

Tickets have gone on sale for this September's upcoming production of Agamemnon in the Getty Villa's outdoor Barbara and Lawrence Fleischman Theater. For this open-air staging, acclaimed director Stephen Wadsworth resurrects Aeschylus' unsettling domestic drama of The House of Atreus, as told in a riveting translation by the late Robert Fagles.

Agamemnon, the first play of the Oresteia trilogy, tells the story of King Agamemnon of Mycenae, who returns home to Argos after spending ten long years away in the bloody Trojan War, only to face the wrath of his adulterous queen, Clytemnestra. As the drama unfolds, a returning soldier bears witness to unthinkable carnage, a city questions the wisdom of a decade-long war, and a family turns the violence of war in on itself.

Director Stephen Wadsworth has brought his witty, passionate, visually evocative re-imaginings of plays and operas by Molière, Wagner, Handel, Mozart, Shaw, Wilde, Coward, and other greats to astonished audiences throughout the United States, Canada, and Europe.

Renowned translator Robert Fagles, who passed away earlier this year, tackled the works of Sophocles, Aeschylus, and Homer during his lifetime. His translations were not only critically acclaimed, but became bestsellers that captured the public's imagination.

Agamemnon will be presented on Thursdays, Fridays and Saturdays, September 4-27, 2008 at 8:00 p.m. Tickets are \$38 (\$32 students/seniors.) To purchase tickets and for additional information, the public can call 310-440-7300 or visit www.getty.edu.



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The NY Pancyprian Freedoms returned from Seattle as United States National Champions. After capturing the Region I Championship by defeating Massachusetts, Pennsylvania and Maryland, they went to Seattle, Washington for the Final Four.

In the semi-finals, they knocked out the Midwest region champion from Chicago, RWB Adria, with a score of 5-3. In the finals, they faced the Western region champions from Arizona, Sahvarus, part of the National Premier League and the Pancyprians prevailed 2-1 in double overtime.

During this past year, the following American-born players participated in 25 games to become United States Champions: Stelios Andreou, Nick Christopher, Panariotis Halkides, Christian Jordanou, Nick Katsanos, Stefanos Kazantzis, Chris Megaloudes, Andreas Paphitis, Peter Pavlakos, Anastasios Polydefkis, John Simos, Harris Tsangaris and Christos Zissimatos.

President of the Athletic Division is Lefteris Eliades, General Managers George Halkides and Martinos Kyprianou, Head Coach Luka Lukovic, and Assistant Coach Klitos Ioannou.

The NY Pancyprian Freedoms won the National Championship in 1980, 1982, 1983 with the great team of Mimis Papaioannou. In 2008, 25 years later, they won the championship with kids that came up through the Eleftheria-Pancyprian youth system. the violence of war in on itself.



Philip Christopher, a former Pancyprian player himself, with his son Nick, United States National Champion!



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Recreating a pilgrimage ...upstate New York!

A great host of 2nd and 3rd generation Greek-Americans, many of them coming from New York, Bethlehem and Philadelphia, PA, New England, Ohio, and Baltimore, MD areas, have embraced the annual feast and pilgrimage to the Shrine of Agia Markella, located in the Town of Delaware, Sullivan County, New York. The event recreates the traditional pilgrimage of many Christians that travel to the site in Chios Island, Greece, where Agia Markella was martyred by her father. This past July, the Northern Chios Society "Pelineon" of Greater New York hosted the two days festivities with his Grace Bishop Philotheos of Meloa and Rev. Fr. Constantine Combitsis officiating over the Vesper services and Divine Liturgy, followed by the traditional luncheon outdoors under the new picnic pavilion on the grounds of the Agia Markella property that is owned and maintained by the Pelineon Society for over 25 years.

President Mihalios Bournias and Vice-President Dimitrios Moutafis welcomed and thanked the guests for their support and donations to the Pelineon Society. The proceeds from the weekend sustain the organization's activities and upkeep of the Agia Markella property for the whole year.

By Georgia Vavas



Dimitrios B. Kontolios and George Siamboulis carrying the Icon during the Procession with faithful and His Grace Bishop Philotheos of Meloa following



The Northern Chios Society "Pelineon" was founded in 1950. The entire membership encompasses the immigrants of the northern villages of Chios, Greece and their descendants. Later on, many of their extended families and friends have joined the society especially because of their strong faith in Agia Markella.

In 1976, the ambitious project was approved to purchase a property and construct the Shrine of Agia Markella on it with enough space to accommodate the membership and their families for a weekend of religious observance, picnicking, and entertainment. In 1978, the property was purchased and the church was constructed immediately after only two years of fundraising for the endeavor. In 1979, the first pilgrimage and church services were held on the property and have, since then, been an annual event and tradition of the society.

The Shrine of Agia Markella in Upstate NY has full picnic facilities including outdoor grilling area, indoor kitchen, restrooms, and a new pavilion for over 500 guests. It is available to any society or organization interested in hosting their event there. Anyone who wishes to visit and make an offering to Agia Markella is welcome year round. For directions and further information, please contact: Mihalios Bournias, 718-956-7304, Dimitrios Moutafis, 201-833-4744; Northern Chios Society's "Pelineon" address is: PO BOX 3138, Steinway Station, 43-04 Broadway, Astoria, NY 11103.



Dimitri Kontolios and Mihali Bournias contributed to this article.

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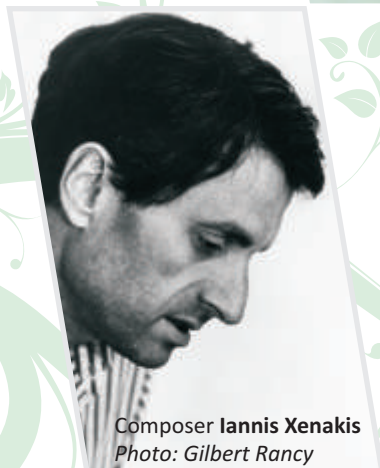
Coming Soon to N.Y.C.





Director and Choreographer
Luca Veggetti
Photo: Pascal Delcey

US Premiere of Xenakis' Oresteia at Miller Theatre



Composer **Iannis Xenakis**
Photo: Gilbert Rancy

Miller Theatre at Columbia University opens its 20th Anniversary Season with the U.S. premiere of Iannis Xenakis's only opera, *Oresteia* - libretto adapted from Aeschylus. It is an original multi-media production directed and choreographed by Luca Veggetti, with Wilbur Pauley, bass, the Young People's Chorus of New York City, the International Contemporary Ensemble (ICE) and a sextet of dancers including the entrancing Frances Chiaverini.

Under the leadership of Otto Luening in the 1940s, Columbia began presenting many important new opera works and

rediscoveries, most notably the world premieres of Britten and Auden's *Paul Bunyan* and Virgil Thomson and Gertrude Stein's *The Mother of Us All*. To celebrate this pioneering legacy, Miller Theatre has presented eight chamber operas under the helm of George Steel, from Viktor Ullmann's *Der Kaiser von Atlantis* to Stephen Mackey and Rinde Eckert's *Ravenshead*. In 2007 Miller presented a sold-out run of the U.S. premiere production of *Lost Highway* by the young Austrian modernist Olga Neuwirth. And last year's production made headlines with the N.Y. stage premiere of Elliott Carter's opera *What Next?*

This season Miller continues the legacy with the U.S. premiere of the final version of Iannis Xenakis's *Oresteia*—the composer's only opera—in an ambitious production directed by Luca Veggetti. The renowned choreographer directs this monumental work incorporating theater, dance, music, and projections. Both an architect and composer, Xenakis reimagines Aeschylus's epic tragedy through the lens of Japanese Noh theater. The immense cast comprises bass Wilbur Pauley, a chorus of 36 singers, six dancers, a children's chorus, and orchestra, all surrounded by French photographer Pascal Delcey's exquisite color projections created just for this production. Luca Veggetti's vision for this production

embraces Xenakis's idea of "total theater." Dance and movement will be a constant part of the work. And in the spirit of Greek drama, everyone is a chorus member, including the dancers. All the text, in ancient Greek, will be sung from memory.

Participating artists are Luca Veggetti, director and choreographer, Stephen Osgood, conductor, Roderick Murray, lighting design, Luca Veggetti and Roderick Murray, stage design, Deanna Lynn Berg and Luca Veggetti, costume design, Sage Marie Carter, projections design, Pascal Delcey, original artwork, Wilbur Pauley, bass and dancers Olivia Ancona, Kristi Capps, Frances Chiaverini, Matthew Branham, R. Colby Damon and Stephan Laks.

All performances begin at 8:00PM, Saturday, September 13, Tuesday, September 16 and Wednesday, September 17.

Columbia University's Miller Theatre is located north of the Main Campus Gate at 116th St. & Broadway on the ground floor of Dodge Hall. For tickets, the public should call the Miller Theatre Box Office at 212/854-7799, M-F, 12-6 pm.

Tickets can also be purchased online at www.millertheatre.com



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