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# 2019 FESTIVAL SCHEDULE

FRIDAY FEB 15, 2019 4 p.m. - 9 p.m. SATURDAY

**FEB 16, 2019** 11 a.m. - 9 p.m. SUNDAY

**FEB 17, 2019** 11 a.m. - 7 p.m.

at the ASHBURN FIREHOUSE 20688 Ashburn Rd, Ashburn, VA 20147

## MISSION STATEMENT

Holy Apostles Greek Orthodox Church of Loudoun County, Va., was established September 22, 2006 by His Eminence Metropolitan Evangelos as the 56th Parish in the Greek Orthodox Metropolis of New Jersey, which is part of the Greek Orthodox Archdiocese of America, in communion with the Ecumenical Patriarchate of Constantinople.

We are a community of Orthodox Christians with stewards from the entire Greater Washington, DC, area, with most of our stewards residing in the Loudoun, Western Fairfax, and Northern Prince William Counties of Virginia. Our approach to the Christian life is the result of the rich heritage of Eastern Orthodox Christian liturgy, theology, and spirituality passed on to us by our Holy Fathers for nearly 2000 years. Our mission as Orthodox Christians is served in various ways:

- 1. We offer due worship, praise, and thanksgiving to God the Holy Trinity—Father, Son, and Holy Spirit.
- 2. Through God's grace, we strive to exist in fellowship with God and one another in Jesus Christ.
- 3. We welcome Orthodox Christians looking for a church home.
- 4. We welcome, guide, and encourage all who, in yearning for Jesus Christ, seek to become Orthodox Christians.
- 5. Through Jesus Christ, we strive to proclaim, teach, and live the Orthodox and Christian faith in all that we think, say, and do.

Our parish sanctifies the faithful through divine worship—especially the Holy Eucharist and other Sacraments—and builds their spiritual and ethical lives. This is accomplished in accordance with the sacred tradition of the church, which we have received through the Holy Scriptures, the lives of the saints, and the living history of the Holy Orthodox Church. Our parish serves as a beacon and witness of the message of Christ through divine worship, preaching, teaching, and living of the Orthodox Christian faith.



#### Holy Apostles Greek Orthodox Church

Help us build a permanent Taste of Greece Location! Give Today!

www.holyapostlesgreekorthodox.org/capitalcampaign





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#### DANCE TROUPE Schedule of Performances

FR	ID	Δ	V

5:00 p.m.	Junior Dance Troupe
5:20 p.m.	Senior Dance Troupe
6:00 p.m.	Junior Dance Troupe
6:20 p.m.	Senior Dance Troupe

#### SATURDAY

12:30 p.m.	Junior Dance Troupe
1:00 p.m.	Senior Dance Troupe
5:00 p.m.	Junior Dance Troupe
5:20 p.m.	Senior Dance Troupe
6:00 p.m.	Junior Dance Troupe
6:20 p.m.	Senior Dance Troupe

#### **SUNDAY**

12:30 p.m.	Junior Dance Troupe
1:00 p.m.	Senior Dance Troupe
5:00 p.m.	Junior Dance Troupe
5:20 p.m.	Senior Dance Troupe
6:00 p.m.	Junior Dance Troupe
6:20 p.m.	Senior Dance Troupe

<sup>\*</sup> All times are approximate \*

# **PLATTERS**

All platters served with fries and green beans

#### GYRO \$12

Seasoned lamb and beef gyro meat, sliced and served on warm pita bread with lettuce, tomato, onion, feta cheese, and tzatziki (a refreshing cucumber and yogurt sauce).

#### MOUSSAKA \$12

Layers of eggplant and seasoned ground beef, topped with a creamy white béchamel (cheesy) sauce.

#### CHICKEN SOUVLAKI \$12

Tender pieces of grilled, marinated chicken breast served on warm pita bread with lettuce, tomato, onion, feta cheese, and tzatziki (a refreshing cucumber and yogurt sauce).

#### PASTITSIO \$12

This "Greek lasagna" consists of layers of baked macaroni and seasoned ground beef, topped with a creamy white béchamel (cheesy) sauce.

#### GREEK SALAD LARGE \$8

Lettuce, tomatoes, cucumbers, olives\*, pepperoncini, and feta cheese, served with Greek salad dressing. Includes pita bread and 2 dolmathes. \*olives contain pits

ADD grilled chicken or sliced gyro meat +\$4

GREEK SALAD SMALL \$4

#### VEGETARIAN SAMPLER \$12

Small Greek salad, spanakopita, 2 dolmathes, and pita bread with tzatziki (a refreshing cucumber and vogurt sauce).

# KIDS MEALS

All kids meals served with fries

GR€€K DOG + FRI€S \$5

GREEK LASAGNA + FRIES \$6

Hot dog served on pita bread.

Kids-sized portion of pastitsio.

# D<SSERTS

#### BAKLAVA \$5

Layers of buttery phyllo, walnuts, almonds, and spices. Topped with honey.

#### GALAKTOBUREKO 16

Creamy custard layered with phyllo pastry and butter, topped with delicate syrup

#### ALMOND ⟨OOKI€ \$3

An almond cookie baked with toasted almonds on top.

#### DIPLES \$5

Crispy dough drizzled with hone and dusted with cinnamon and

## GREEK SIDES

#### FRIES SMALL \$3

Seasoned with Greek herbs and spices.

#### GREEK FRIES LARGE \$6

Seasoned fries served with feta cheese and tzatziki sauce.

#### SPANAKOPITA \$6

Spinach pie.

#### DOLMATHES \$5

Four grape leaves stuffed with rice, served with feta cheese.

#### GREEN BEANS \$3

Greek style.

#### FETA + OLIVES \$5

Feta cheese and Kalamata olives\*, served with pita bread.
\*Olives contain pits

## BEVERAGES

**50DA \$2** Coke, Diet Coke, Sprite

BOTTL€D WAT€R \$2 JUI<€ BOX \$1

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\$1 Regular or Decaf

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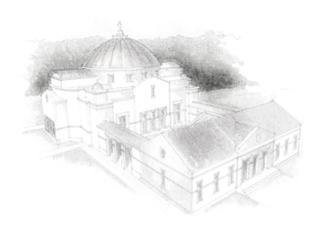


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# The Holy Apostles GOYA (Greek Orthodox Youth of America) wishes all the best for our parish and our future



holyapostlesgreekorthodox.org/goya

# Good Luck Holy Apostles Greek Orthodox Church



# On your Journey to your Permanent Location

With Love, Nick, Liba, Sarah, Paul, & Niko Spyros

## FEATURE ARTICLE

-----COMMUNITY SPOTLIGHT-----



In 2007 a core group of sales and marketing professional women from the homebuilding industry formed Women Giving Back (WGB) after recognizing that access to free quality clothing was a barrier to many homeless women and their children experienced while living in the local shelters. Beginning as a program under HomeAid Northern Virginia and operating out of a humble closet at the Northern Virginia's Builder Association, WGB Back has grown considerably.

In 2015 WGB doubled its facility size with the completion of an addition through partnership with HomeAid Northern Virginia. The existing 13,000 square foot facility in Sterling, Virginia serves over 7,000 vulnerable and atrisk women and children the surrounding communities.

Women Giving Back's mission is to support women and children in crisis, and build their confidence and selfesteem, by providing great quality clothing at no cost, assisted by caring and committed volunteers who offer personalized service and interaction.

WGB's mission is more than clothes – their committed volunteers provide personal service and uplifting interaction in a unique boutique-like atmosphere, focused on helping women arrive at a level of self-confidence that enables them to improve their lives and achieve independence. The increased self-esteem that comes from securing and maintaining employment not only helps individual women, but contributes to stable families, which, in turn, improves to the viability and safety of our communities.

If you would like to donate clothing, please contact Women Giving Back at info@womengivingback.org or call us at (703) 554-9386.

#### MISSION

WGB's mission is to support women and children in crisis, and build their confidence and self-esteem, by providing great quality clothing at no cost, assisted by caring and committed volunteers who offer personalized service and interaction.

#### **VOLUNTEERS**

Our greatest asset is our volunteers. Please join us in making a difference in someone's life. You can help sort clothing, be a personal shopper, raise funds, coordinate a donation drive, facilitate corporate & community outreach and much more.

#### THE STORE

The WGB Store is filled with wonderful clothing, accessories, shoes and more for our clients that are currently in shelters or transitional programs. We open a number of days each month or by appointment. Clients are referred by their Case Managers. Our clients leave standing much straighter and prouder than when they walk in.

Store location: 20 Export Drive, Sterling, VA 20164

# Best Wishes to Holy Apostles Greek Orthodox Church for a Successful Festival

**Dwaine and Irene Thomas** 



# LENTIL SOUP/FA-KI SOUPA

2 cups brown lentils (16oz)
2 large onions
1 celery stalk with leaves on top
1 carrot (or 6 baby)
3-4 cloves garlic
2 bay leaves
6 cups water

1/4 cup red wine vinegar1/4 cup olive oil2 tsp salt1/4 tsp black pepper

Pick over lentils and rinse well. Place lentils in a pressure cooker with vegetables (whole), bay leaves and water. Cover securily, bring to full pressure and cook 6 minutes. Set aside and let pressure drop of its own accord. Lentils should be soft; additional water may be needed. Add vinegar, olive oil, and salt and pepper to taste.

#### Serves 6



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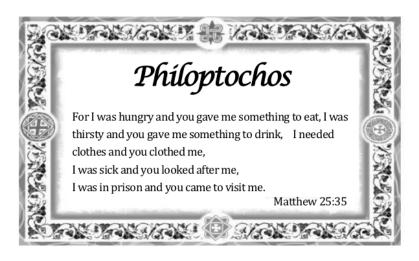
21785 Filigree Ct, Suite 201, Ashburn, VA 20147 Tel: (571) 707-8522 www.cwcashburn.com

# CAVIAR DIP/TARAMASALATA

5 oz [1/2 jar] tarama (carp roe) 1 clove garlic 1/2 cup lemon juice 8 slices white bread 1 1/2 to 2 cups oil

Press garlic and put into mixer bowl; add tarama. Beat at medium speed until blended. Add lemon juice and mix until absorbed. Soak bread in cold water until soft. Squeeze breat, leaving some moisture and add to mixture, beating slowly. Gradually add oil -- start with 1/12 cups, beating until consistency of a dip. If stiff, gradually add remaining oil. Continue beating, approximately 10 minutes or until mixture is thick and smooth.

Serve with crackers or pieces of crusty bread.



#### Who We Support

#### Locally

Loudoun Abused Women Shelter (LAWS)

Mobile Hope of Loudoun

Loudoun Hunger Relief

Women Giving Back

Loudoun County Special Olympics

#### Nationwide

Children's AGAPE Foundation Families of Freedom 911 Scholarship Hurricane Relief – Emergency Services International Orthodox Christian Charities "HOPE" for Human Trafficked Women



The Holy Apostles Greek Orthodox Church Philoptochos invites you to join us in this great mission.

## BAKED FISH/PSARI PLAKHI

2 lbs. fish (sea bass or other fillets)

1/2 cup olive oil

1 Tbsp lemon juice

Salt and pepper to taste

2 med. onions (sliced thin)

1/2 bunch parsley (chopped)

2 large tomatoes (sliced thin)

1/4 cup raisins (optional)

3 lemon slices

1/4 cup white wine

Arrange the fish in a baking pan; rub with ¼ cup olive oil and lemon juice. Sprinkle with salt and pepper. Heat remaining oil in a small skillet and saute the onions, garlic, carrots and parsley until limp. Add the tomatoes and raisins and bring to a boil. (if tomatoes have too much jioce, allow juice to boil away; if tomatoes are firm, boil only for a minute.) Pour over the fish and arrange 3 thin slices on lemon on top. Sprinkle with wine. Bake at 350 for 30 minutes or until fish flakes with touch of a fork.



# It's cold outside. Warm your hearts inside.





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Doukénie Winery proudly supports the 2019 Taste of Greece Festival.

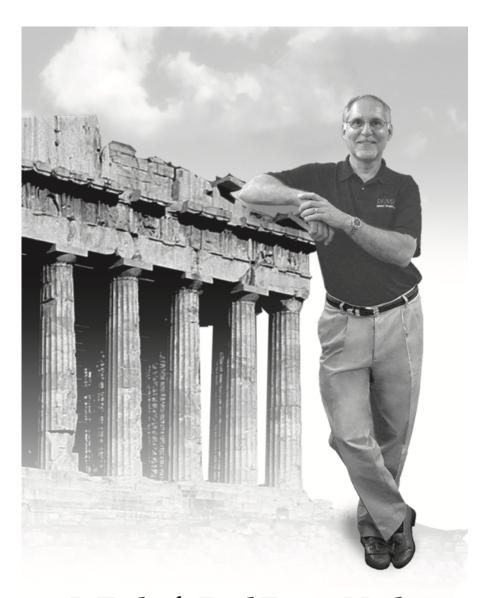


# STUFFED TOMATOES AND PEPPERS/DOMATES KE PEPERYES YEMISTES

6 medium peppers
1 lb. ground beef
1 onion (chopped)
1 cup water
1/2 cup parsley (chopped)
1 cup rice (uncooked)
Salt and pepper to taste
Tomato pulp (cut up) (or use 1 12-oz can crushed tomatoes if you are only filling green peppers)
1/2 cup olive oil
4 Tbsp butter or margarine
1/2 cup water

6 large tomatoes

Wash tomatoes and peppers. Cut off tops. Clean out seeds in peppers. Scoop out center of tomatoes with a teaspoon; chop and reserve to use in the filling. Prepare filling by combining beef, onion, water, parsley, rice, salt, pepper, tomato pulp and olive oil. Mix. Spool filling into tomatoes and peppers and place in baking pan. Put a chunk of butter on each and put the tops on the tomatoes and peppers. Pour ½ cup water in bottom of pan. Seal pan with foil or cover. Bake at 400 for 1 hour. Remove cover (add some water if needed) and baste tomatoes and peppers with juice in bottom of pan. Leave uncovered and continue baking at 350 for 20 to 30 minutes or until rice is cooked.



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GREEK LAMB CHOPS/ PAIDAKIA

1 Tablespoon oregano
1/2 Teaspoon crushed mint
1/2 Teaspoon garlic
1 teaspoon salt
Pepper to taste
2 lamb chops per person (rib, loin, shoulder or lamb steaks)
1/2 lemon

Mix herbs and seasonings in small bowl. Arrange chops on broiler pan.

Sprinkle with some of herb mixture. Broil 10 minutes on one side; turn over and sprinkle tops with more herb mixture. Continue broiling until done (approximately 5-10 minutes). Remove chops and place on platter.

Squeeze lemon juice over them.



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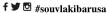
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# RICE PUDDING/ RIZOGALO

1/2 gallon milk
1 teaspoon salt
1 cup rice
Peel from 1/2 orange
1 1/2 cups sugar
4 egg yolks
1 teaspoon vanilla
Cinnamon

Place over medium heat milk and salt in a saucepan. Add half of sugar. Place rice and orange peel in another pot with enough water to cover. Cook until all water is absorbed. Add to milk. Bring mixture to a boil (about 20 minutes); mixture will thicken slightly. Beat eggs, the remaining sugar and vanilla. Remove milk from heat and add eggs and sugar, stirring constantly. Return to heat, and stir slowly. Bring to a boil and rmove from heat. Let mixture stand for 1/2 hour. Stir and pour into serving bowl or individual dishes. Serve at room temperature or chilled. Sprinkle with cinnamon

# With Our Prayers for a **Most Successful** "Taste of Greece" Festival!



Let's All Work Together with Christian Love in Our Hearts And We Can Accomplish Many Wonderful Things! With Lots of Love

> Father George A. Alexson, Presvytera Joanna & Grandchildren Tristan, Joanna, Trinity, Alexandra and George



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# JELLO SALAD

2 Large packages of Lime Jello Gelatin
4 cups boiling water
1 can crushed pineapple
2.5 cups cold water
1 apple cut in small pieces
1 large Cottage Cheese
1 cup walnuts, almonds or nuts of your choice
1 cup marshmallows
1 container Cool Whip
Lime & Lemon Zest for decoration

Place 2 large packages of Lime Jello Gelatin in a big bowl. Pour in 4 cups of boiling water & dissolve it. Add 1 can of crushed Pineapple, 2.5 cups cold water & stir it. Refrigerate it until almost firm. Stir in: 1 Apple or any fruit cut in small pieces, 1 large Cottage Cheese. 1 cup Walnuts, Almonds or any Nuts of your choice. 1+ cup Marshmallows and 1 container of Cool Whip. Mix it altogether. Put in a (greased) Mold or in a glass Pan & Refrigerate it (3-5 hours). Afterwards, put it (upside down) into a beautiful Platter. Decoration: Use some Lime & Lemon Zest, some Fruit for topping or Decorate it according to our Holidays. Use your Imagination! You are going to Love it! You can use it as a Salad, as Food or as an Appetizer, too! Enjoy it!

#### By Presvytera Joanna Alexson

# Let it be done according to thy word.

Luke 1:38



# Congratulations & Best Wishes to The Holy Apostles Church

The Zangos Family

# WALNUT CAKE/KARITHOPITA

For Cake

3/4 lb. butter (room temperature)

1 1/2 cups sugar

12 eggs (beaten)

1 2/3 cups Zwieback crumbs

2 full tsps baking powder

1 3/4 cups cream of wheat

2 cups walnuts (chopped coarsely)

1 tsp. vanilla

For Syrup
4 cups sugar
4 cups water
Juice of ½ lemon
2 cinnamon sticks

8 cloves

Combine all syrup ingredients in a pot. Bring to a boil at least 5 minutes. Set aside. Cream butter. Gradually add sugar and mix. Add eggs. In a separate bowl, combine Zwieback crumbs, baking powder and cream of wheat. Add to butter and continue mixing. Add walnuts and vanilla. Mix. Pour into well greased 9" x 14" pan. Bake at 350 for 40 minutes. Check doneness with toothpick. When you remove hot cake from oven, pour lukewarm syrup through a strainer evenly over the cake. Allow to cool before serving.





## FEATURE ARTICLE



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Bilingual Services (español) \* 703-443-2810
Youth and Children's Services \* 703-771-5973
Loudoun Child Advocacy Center \* 703-779-5643

Fear and uncertainty often fill the minds and hearts of victims of domestic violence and sexual assault. Throughout the year, men, women, or children come to LAWS seeking safety and answers to many questions:

"Who can help me?"

"Where can I go when I'm not safe?"
"Who can I trust?"

"What will happen if I decide to leave my abusive relationship?"

At LAWS, we know that our answers to these questions may impact their lives forever. For 34 years, LAWS has been a safe haven for victims in need of help. The LAWS Shelter provides a temporary sanctuary for survivors fleeing violence. LAWS' Community Services Center provides counseling, legal services, support groups, and advocacy to victims of abuse who have nowhere else to turn to for help. LAWS' Loudoun Child Advocacy Center provides a child-friendly, neutral location for child sexual abuse victims and their families to receive support and assistance during the investigation. All of these services are provided completely free of charge.

#### In Fiscal Year 2018 LAWS' staff and volunteers:

- Served 1,077 individuals through direct services and educated 4,191 people through outreach & prevention programs
- > Provided 3,221 bed nights of shelter to 46 women and 25 children at the LAWS Emergency Shelter
- Responded to 1,091 crisis hotline calls on the LAWS 24-hour Hotline
- Provided 608 adult victims of domestic violence with walk-in crisis services, support groups, advocacy, financial assistance and/or counseling through LAWS Domestic Violence Services at our Community Services Center
- > Assisted 417 victims with legal services through LAWS Legal Services
- Provided counseling, advocacy, and/or support groups to 208 adult victims of sexual assault through LAWS Sexual Assault Services
- Helped 268 youth and children deal with the abuse in their lives with counseling, support groups and advocacy through LAWS Youth & Children's Services
- > Served 289 victims of child abuse through the Loudoun Child Advocacy Center
- Approximately 75 dedicated volunteers and Board members donated over 5,000 hours of volunteer service to help LAWS achieve our mission.

As a nonprofit organization, donor support is essential to our ability to provide long-term services and assistance to survivors. Your financial gift is critical to ensure that victims of domestic violence, sexual assault and child abuse receive the services needed to help make our community a safer, more peaceful place.

All the best for a successful Taste of Greece.



Jeff and Cynthia P. Smith, Jeffrey, Abby, Elaina and Charlotte Smith and Maria V. Pappas

May the Lord Bless our Holy Apostles Church



The Cleveland Family & Mom Despina Psomiades



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#### **Birthday Parties**

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