



THE KEFI CLUB NEWSLETTER

ISSUE 14

Jul 2006



BBQ SAVED

A very special thank you to Bridgett and Bernard Mason for coming to the rescue by providing a venue for our BBQ. They kindly allowed us to use their house and garden, and the event was finally held on Wed 28th Jun. Unfortunately not the warmest of evenings but the rain held off. Due to a whole host of problems, we were unable to use the normal venue at Colwall Cricket Club. Thanks to them we could stage one of our main events, with over 40 members, guests and neighbours in attendance. The BBQ always proves to be a very popular occasion in the clubs' calendar. Thanks to Jackie and Bob for providing the BBQ stand. I know a lot of pride was at stake behind the scenes in making it presentable for the event (It was lovely to see baby Imogen). Apparently our Secretary Nick has had a few complaints that we centre too much on food and drink and do not have enough culture in our proceedings. To address this before we tucked into the wonderful array of food on offer we had some poetry read to us by Jackie (who kindly volunteered or so Nick told us), one of which, was all about a BBQ how apt.

Forthcoming Event-A stroll on the Malvern Hills



Yes to get our next year program underway we start with what seems to be a regular occurrence in our clubs calendar, a stroll on the Malvern Hills. To be held on the evening of 30th August with a welcome meal, I suspect afterwards, planned for the moment at the Nags Head. More details will be sent out nearer the time.

Anglo-Hellenic BBQ invitation

When? Saturday 22 July **Time?** 7.00 pm

Where? 2 Sabrina Terrace, Barbourne, Worcester

DIRECTIONS: The A38 North of Worcester, we are between the main road and the racecourse, behind the College of Art & Design. On the main Barbourne Road (A38) there is a kitchen replacement shop called IN TOTO. Directly opposite take a turning into Barbourne Terrace, this runs up the side of the college. Take the next on the left, Thorneloe Rd, after only 20 yards there is an opening on the left into the school car park, and opposite this there are 2 brick gateposts with terracotta balls on the top! That's us!!

Tel: David & Margaret Leggott 01905 21886

To those who haven't been before, the format is for everyone to bring along some food (Greek if possible, but not essential) including something to go on the BBQ if you wish, and also something to drink, again Greek if possible.

News reports

Two Runciman winners named

The Runciman Award of the Anglo-Hellenic League for 2006 has been won jointly this year by Tom Holland and Robin Lane Fox. Holland shared this year's award for his "Persian Fire" (published by the Time Warner Book Group) with Fox for "The Classical World" (published by Allen Lane). Five other books were short-listed for the award: "Picturing Death in Classical Athens" by John Oakley (published by CUP), "Attalos, Athens and the Acropolis" by Andrew Stewart (CUP), "Basil II and the Governance of Empire (976-1025)" by Catherine Holmes (OUP), "Greek Tragedy and the British Theater 1660-1914" by Edith Hall and Fiona Mackintosh (OUP), and "Polytheism and Society at Athens" by Robert Parker (OUP). The 9,000-pound (13,068-euro) Runciman Award, named in honor of the late Sir Steven Runciman and awarded to a book on Greece or some aspect of the Hellenic scene, is sponsored by the National Bank of Greece. The Anglo-Hellenic League established the Runciman Award in 1986.

[www.ekathimerini.com, 9/6/06]

Greece persuades Getty museum to return artefacts

The Greek government has persuaded the J Paul Getty Museum in Los Angeles to return four priceless artefacts to Greece. For a decade Greece has fought for the return of a rare gold funerary wreath, a tombstone, a stone torso and a votive relief that were allegedly illegally removed from the country. But, after four hour of talks in Athens between the museum director, Michael Brand, and the Greek culture minister, George Voulgarakis, a deal has been struck. "Talks are ongoing and representative will be appointed to seek resolution of the matter within the next two to three months", said Mr Brand. (Daily Telegraph, 18/5/06)

Greek, Turkish media express relief at handling of jet crash-Press on both sides praise governments for curbing potential crisis. By John Hadoulis - Agence France-Presse

The Greek and Turkish press expressed relief yesterday at the way their countries contained a potential crisis caused by a midair collision between military aircraft of the two neighbours on the 23rd May 2006.

"Crash in the air, cool on the ground," wrote the Greek newspaper To Vima on Tuesday's crash involving Greek and Turkish F-16 jets over the Aegean Sea. "Dogfight in the air, reason on the ground," Turkey's top-selling newspaper Hurriyet trumpeted, referring to hurried telephone talks between the foreign ministers and army chiefs. "Greece and Turkey were on the brink of a crisis for 30 minutes yesterday, with the two countries' chiefs of staff literally halting the escalation of tension at the last minute," said the Athens newspaper Eleftherotypia. Despite a significant thaw in their traditionally tense ties, NATO allies Turkey and Greece remain at odds over territorial rights in the Aegean. Turkey's liberal newspaper Radikal headlined, "Neither side wants a crisis." But Hurriyet called the crash the result of "pointless obstinacy" and denounced the fact that Turkey and Greece had failed to introduce a direct communication line between their national air operation centers to avoid incidents. The arrangement was agreed to last year.

The two sides gave different accounts of the accident some 35 miles (55km) south of the Greek island of Rhodes, with Turkish armed forces saying it occurred in international air space and the Greek military charging that the planes were in air space under Greek supervision. "For half an hour, the Aegean Sea had become an activated bomb on countdown," reported Eleftherotypia from Athens. Eleftheros Typos, a pro-government Greek newspaper, said "it was only a matter of time" before such an incident occurred, given the frequency of encounters between Greek and Turkish jets over the eastern Aegean. "Yesterday's collision challenges the rapprochement efforts between Greece and Turkey," the paper noted, while praising the government for displaying "a cool head and averting escalation." The center-left Greek newspaper Ta Nea criticized Turkey's "bravado," reporting that the Turkish pilot had allegedly threatened with a firearm Greek rescuers who were the first to reach him. Editorials highlighted the bilateral progress that followed the unprecedented outpouring of solidarity between the two countries in the wake of deadly earthquakes in 1999. "We want the Aegean to turn into a sea of peace and friendship but for this we feel the moderates on two sides have to battle against hardliners," wrote the English-language Turkish newspaper New Anatolian. "Tuesday's crash should not be allowed to pollute our relationship."

[www.ekathimerini.com]



OCTOPUS

Octopus With Sauce -- Ktapothis Me Saltza

Two slightly different recipes in quantities and method but I am sure you will have great fun trying. If it turns out like Dianne Otley's winning dish in the recent cooking competition you will have a wonderful meal to enjoy. For those wishing to obtain octopus the delicatessen named Ceci Poalo in Melchepean Street, Worcester can oblige.

Ingredients

1-2 kg Octopus
 4 table spoons olive oil
 500gr baby onion
 tomato puree
 3 table spoons red wine vinegar
 1 large can tomatoes
 1 large glass red wine to taste
 2 bay leaves
 3 cinnamon sticks
 salt & pepper to taste

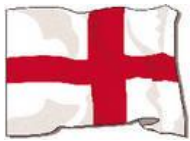
Cut octopus into small pieces. Put into pan on stove until octopus has changed colour. Add the olive oil and stir. Then add all the other ingredients. Simmer for about two hours until ready.

INGREDIENTS

1 Octopus weighing about 3 1/2 lbs.
 1 Olive Oil cup
 2 Garlic cloves
 1 Onion lb. chopped
 Red Wine 1/2 cup
 1 Tomatoes 1/2 lbs., peeled and diced
 Pepper (no salt)

Clean and wash the octopus and put into a saucepan without adding water. Cover and allow to simmer for 10 minutes; drain and peel off the skin. Cut octopus into small pieces and return to the saucepan. Add the oil, garlic and onions. Saute for a few minutes over high heat. Pour over the wine and when it has almost evaporated, add the tomatoes and pepper. Cover and cook very slowly for about 2 hours or until tender and the sauce is thick. Serve with rice, pasta or fried potatoes

WHAT, MORE FOOTBALL?



It only seems the other day that football's world cup finished with England being knocked out again by their lack of scoring penalties. However, we can now look forward to a new coach in charge and the steady progression through the qualifiers for Euro 2008. Why is he talking about football I hear you ask? Well England play Greece at Old Trafford



on 16th August as part of their preparations with a friendly match. This fixture was in jeopardy until FIFA (football's governing body) lifted the ban on the match. All because FIFA felt the Greek Football Federation had too close ties with the Government. The Greek parliament has changed a law allowing the Greek Football Federation more independence.

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Next edition out
 Sep 2006