



THE KEFI CLUB NEWSLETTER

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Chairperson Returns

Yes it is a very warm welcome back to the fold for our Chairperson Pat Marshall who has been working in Crete for the last six months. I'm sure we will be treated to an article from her on her exploits out in Crete later in the New Year once she has settled back into her own apartment again.

Holiday Experiences

Now that the clocks have gone back and the weather is taking a turn for the worst, what better way then to spend an evening, reminiscing over the holidays you've had in Greece this year or perhaps pick up some ideas of where to go next year. Come along to our next meeting again at Norton Parish Hall on the 17th November commencing at 7.30pm. Our guest speaker Les Roberts will enlighten us on his and Anne's holiday experiences in Leros - an island of the Dodecanese. The island is still relatively untouched by mass commercial tourism. It's on my list of islands to visit.



Tastes of Greece Christmas Meal

We are fast approaching that time of year which people either love or hate. What am I referring to? Why Christmas of course and again we are putting on a special meal heavily influenced by all things Greek, you would not expect anything else would you? So make sure you've got the date down in your diary - Friday 15th December. Timings 7.30pm for 7.45pm. Due to our venues facilities at Norton Parish Hall, it has been decided that a simpler fayre would be more appropriate this year. However, although the cost is cheaper we are not cutting back on the quality and quantity. I can vouch for that as in previous years I shall be heavily involved in the preparation. Tickets will be available soon cost £15 members and £17.50 non-members including an introductory drink and wine with the meal. So what have we to offer? Meze style starters, village salad, stifado, followed by fresh fruit and yogurt as dessert. Those of you who have special dietary requirements contact Nick. For the ones eager to come along to a most memorable evening then contact either Nick or Les (details at bottom of Newsletter).

Music of the underworld

For those of you unable to attend John Gatfield's talk on Rembetika music for our last meeting in October also missed out on enjoying Smyrna cookies also prepared by John which seemed to go down well. No worries as I have included the recipe at the end of the Newsletter. Also included later is a poem about Tsifteteli a dance performed to rembetika music.

News reports

DANIILIDOU WIN Korean Open final victory

Greek tennis player Eleni Daniilidou, 24, won the Korean Open final yesterday with a 6-3, 2-6, 7-6 victory over fourth-seeded Japanese opponent Ai Sugiyama for her career's fourth WTA singles title and first in well over two years. Daniilidou went into the tournament ranked 54 in the women's world rankings. [www.ekathimerini.com 2/10/06]

The hidden history of a writer's legend

The mansion of Penelope Delta, a Benaki Museum branch

Penelope Delta, daughter of Emmanouil Benakis, at her home in 1910.

ALEXANDRA KOROXENIDIS

Since the first decade of the 20th century, generations of Greek children have been raised with the books of Penelope Delta (1874-1941), the distinguished novelist who breathed new life into children's literature.

A highly cultivated woman, Delta was sensitive to a child's world - possibly because of her own strict upbringing - but was also very interested in Greek history and involved in the tumultuous political events of her own time.



This is how as a writer she was able to narrate the scenes of Greek history to children without being didactic or simplistic. Her famous novel "In the Years of the Bulgar-Slayer," for example, is set during the reign of Emperor Basil II.

Her work on that novel involved correspondence with Gustave Schlumberger, a historian who specialized in that period. "The Secrets of the Swamp" (1937) takes place during the Macedonian struggle and "A Tale with No Name" (1911) was inspired by the Goudi 1909 rebellion.

Delta, the older sister of Antonis Benakis, was raised in Alexandria and later moved to Athens, where she married the Phanariote entrepreneur Stephanos Deltas. Still, Ion Dragoumis, then the vice consul of Greece in Alexandria, remained her true love.

Until her rumored suicide in 1941, the Delta family lived in a mansion in Kifissia, where she wrote her best-known novels, such as the "The Life of Christ," "Mangas" and "Trellantonis," the last of which was inspired by her brother Antonis.

The mansion belongs to the Benaki Museum (one of Delta's three daughters made the donation in 1989) and is now officially one of the museum's new branches. It opened recently to the public with a small exhibition that pays homage to Delta's work and personality.

The mansion is also where the museum's unique collection of Greece's historical archives have been moved to.

[www.ekathimerini.com 1/11/06]

The Anglo Hellenic Club

Thursday 30th November. The Braunholtz Letters, letters of a traveller dating back to the 1920's with Ralph and Wyn Braunholtz.
Meet 7.30 for 8.pm at Worcester Golf and Country Club, Bransford Road, Worcester.

Christmas Dinner Invitation

Members and friends have had an invitation to join The Anglo Hellenic Club for their Christmas Dinner to be held at the Quay Restaurant, South Quay, Worcester on Sunday 10th December 7.15pm for 7.45pm. Contact Liz Johnson (01905 391257) say call is about Anglo Hellenic dinner.

Smyrna Cookies

Ingredients

1 cup unsalted butter
4 ½ cups all purpose flour
1teaspoon baking powder
¼ teaspoon bicarbonate of soda
¾ cup sugar
2 egg yolks
¼ cup of milk
½ teaspoon mastic ground
1-2 egg yolks, beaten with 2 teaspoons water



Method

To clarify the butter, melt it over low heat, cool and refrigerate overnight. The next day, lift off the solidified butter and discard the water. To speed up the procedure freeze the butter for 1-2 hours. Sift together the flour, baking powder and soda. Cream the butter and the sugar until light and fluffy. Beating continuously add the eggs yolks one at a time, then add the milk and flavouring. Beating with a dough hook or by hand, gradually fold in the sifted ingredients and knead lightly to form a soft pliable dough. Roll pieces of dough into 10 inch long, finger thick strips. Shape each strip into a capital **N** figure. Press the edges tightly together to form the cookies into small boat shapes. Arrange them on lightly greased baking sheets and brush the tops with the egg yolk mixture. Bake in a 350°F oven for about 20 minutes. Cool and store in a cookie jar.

Makes about 40

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