



# FRESNO GREEK FEST



2024



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# WELCOME

*Welcome to our 62nd Annual Greek Food Festival. This year we celebrate an additional milestone, the 100th anniversary of our beloved St. George and the official establishment of the Greek Community of Fresno. It was at the end of 1923 that a group of Greek gentlemen began meeting to finally, in 1924, legally incorporate our community and church.*

*The Greek people are a people of deep faith. They left their homeland and started a new life in the United States. The Greeks gathered together bringing what was familiar, so as to feel secure in their new environment. They brought what was most dear to them... their Greek Orthodox church; their food; their customs and deep-rooted traditions; their culture and their history.*

*Thus, for 100 years we have welcomed Greeks and non-Greeks alike to celebrate not just a church and its traditions, but also a few thousand years of civilization which has vastly influenced the world.*

*Thank you for joining us in this celebration. It is aptly called a "Glendi", a party of massive proportions; because when Greeks celebrate, we do it big, we do it right, we do it well... Greek!*

**Save the date: SEPTEMBER 19-21, 2025**

A large graphic at the top of the page features the text '2024 SCHEDULE' in a white, stylized font. The background of this graphic is a photograph of a festival stage with performers in traditional costumes. The number '2024' is rendered in a unique, geometric style with white outlines and a dark fill. The word 'SCHEDULE' is in a clean, sans-serif font. Below the main title, the text 'Times subject to adjustment' is written in a smaller, white font.

Times subject to adjustment

## FRIDAY

- 4:00 pm: Festival opens, food sales begin / Orestes Trio – Patio Stage
- 4:30 pm: The Olympians – Main Stage
- 5:00 pm: Church Tour – Church
- 5:30 pm: Cooking Demo: Spanakopita – Patio Stage
- 6:00 pm: Dance Lessons– Main Stage / Orestes Trio – Patio Stage
- 6:30 pm: The Olympians– Main Stage
- 7:00 pm: Church Tour – Church / Dimitri the Wine Dancer – Main Stage
- 7:30 pm: Cooking Demo: Baklava – Patio Stage
- 8:00 pm: Redondo Beach Dancers– Main Stage / Orestes Trio – Patio Stage
- 9:00 pm: Church Tour – Church
- 10:00 pm: Redondo Beach Dancers– Main Stage / Orestes Trio – Patio Stage
- 10:30 pm: The Olympians – Main Stage/ Orestes Trio – Patio Stage

## SATURDAY

- 11:00 am: Orestes Trio – Patio Stage
- Noon: The Olympians – Main Stage
- 12:30 pm: Cooking Demo: Horiatiki Salata – Patio Stage
- 1:00 pm: Church Tour - Church
- 2:30 pm: Dimitri the Wine Dancer – Main Stage/  
Cooking Demo: Dolmades – Patio Stage
- 3:00 pm: Orestes Trio – Patio Stage / Church Tour – Church

## SATURDAY CONT'D

- 3:30 pm: Dance Lessons – Main Stage
- 4:30 pm: Cooking Demo: Baklava – Patio Stage
- 5:00 pm: Bakersfield Dancers – Main Stage /  
Orestes Trio – Patio Stage / Church Tour – Church
- 6:00 pm: Dimitri the Wine Dancer – Main Stage
- 6:30 pm: Cooking Demo: Pastitsio – Patio Stage
- 7:00 pm: Dance Lessons – Main Stage /  
Orestes Trio – Patio Stage / Church Tour – Church
- 7:30 pm: The Olympians – Main Stage
- 8:00 pm: Dimitri the Wine Dancer – Main Stage
- 8:30 pm: Bakersfield Dancers – Main Stage /  
Orestes Trio – Patio Stage
- 9:00 pm: The Olympians – Main Stage / Church Tour – Church

## SUNDAY

- 11:00 am: Festival opens, food sales begin Orestes Trio– Patio Stage
- Noon: The Olympians – Main Stage
- 12:30 pm: Dimitri the Wine Dancer – Main Stage/  
Cooking Demo: Greek Coffee – Patio Stage
- 1:00 pm: Church Tour – Church
- 2:00 pm: The Olympians – Main Stage/ Orestes Trio – Patio Stage
- 2:30 pm: Dimitri the Wine Dancer – Main Stage
- 3:00 pm: Church Tour - Church
- 3:30 pm: Cooking Demo: Moussaka – Patio Stage
- 4:00 pm: The Olympian – Main Stage/Orestes Trio – Patio Stage

# YIAYIA'S KUZINA

Subject to Availability as Supplies Last

— ALL ITEMS A LA CARTE —



LAMB SHANK  
\$12



SPANAKOPITA  
\$7.5



TIROPITA  
\$7.5



DOLMADES  
\$1



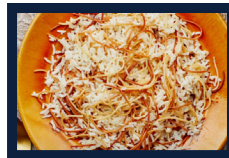
ROAST CHICKEN  
\$5



MOUSSAKA  
\$10



PASTITSIO  
\$10



RICE PILAFI  
\$4



GREEK SALAD  
\$7



FASOLAKIA  
\$5



MEZE PLATE  
\$12



PITA  
\$1

# THE MEGA GRILL

Subject to Availability as Supplies Last

— ALL ITEMS A LA CARTE —



CYRO SANDWICH  
\$10



CYRO BOWL  
\$10



CHICKEN/PORK  
SOUVLAKI  
\$6



LOUKANIKO  
\$6



CALAMARI  
\$10



GREEK FRIES  
\$8



GREEK SALAD  
\$7



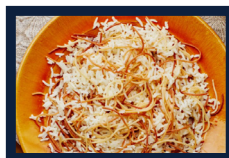
MEZE PLATE  
\$12



LAMB CHOP  
\$5.5 EACH



PITA  
\$1



RICE PILAFI  
\$4



FOOD  
ALLERGIES?  
(SCAN FOR INFO)

# PASTRIES / DESSERTS

Subject to Availability as Supplies Last

## THE PASTRY SHOP

BAKLAVA - WALNUT .....	\$3
BAKLAVA - ALMOND .....	\$4
SARAGLI - CHOCOLATE WALNUT .....	\$3
SARAGLI - PISTACHIO .....	\$3
DIPLES .....	\$4
GALAKTOBOUREKO .....	\$5
KARIDOPITA .....	\$4
YIAOURTOPITA .....	\$4
KOURABIEDES .....	\$4
MELOMAKARONA .....	\$4

## YIAYIA'S MARKET

ICE CREAM .....	\$4.5
BAKLAVA SUNDAE .....	\$6.5

## PREPACKED PASTRIES - GREEK MARKET

LARGE VARIETY .....	\$20
ALMOND BAKLAVA .....	\$20
WALNUT BAKLAVA .....	\$15
MELOMAKARONA/KOURABIEDES .....	\$20
PAXIMADIA .....	\$10
KOULOURAKIA .....	\$10



# BEVERAGES

Subject to Availability as Supplies Last

## TAVERNA / TAVERNAKI / HERA'S HOPS & MORE

BUD LIGHT .....	\$6
BOTTLED GREEK BEER .....	\$8
DRAFT BEER .....	\$7
LIQUOR .....	\$9
SELTZER .....	\$10
GREEK WINE .....	\$8
WATER .....	\$2
APEROL SPRITZ .....	\$10

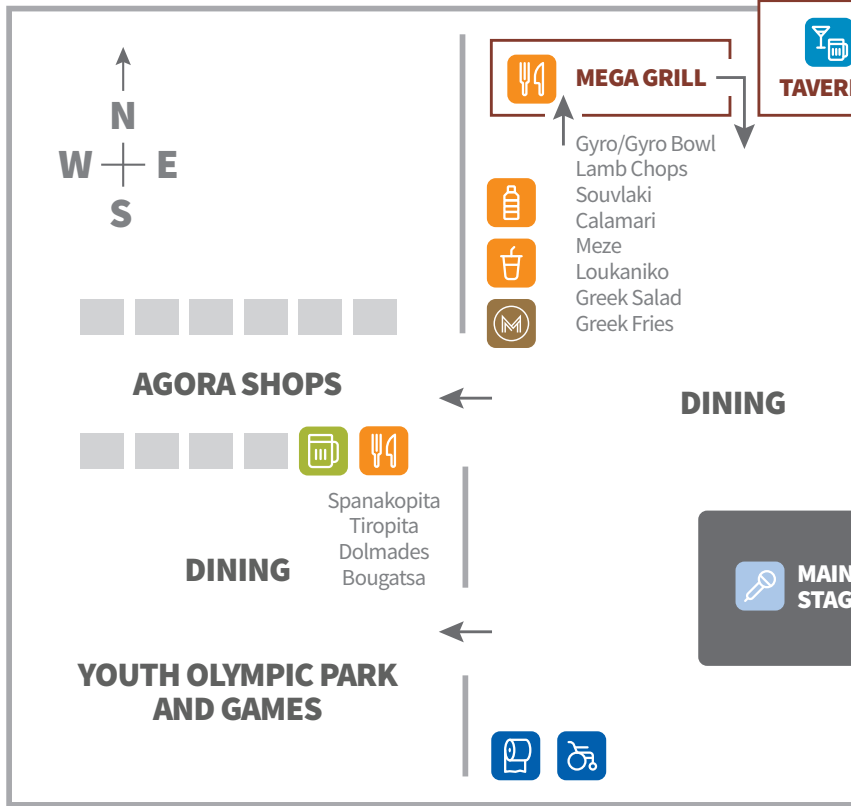
## COFFEE

GREEK COFFEE .....	\$4
AMERICAN COFFEE .....	\$3
DOUBLE COFFEE .....	\$5
FRAPPE .....	\$6
MOCHA FRAPPE .....	\$7
WATER .....	\$2
ETHIOPIAN/ERITREAN COFFEE .....	\$4



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# FESTIVAL MAP



Food Stations



Water / Soda



Pastries



Greek / Ethiopian Coffee



Frappés



Microbrew Beer Garden



Beer / Wine / Cocktails



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# WELCOME

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***[facebook.com/stgeorgegreekorthodoxchurch](https://facebook.com/stgeorgegreekorthodoxchurch)***

### **OUR SUNDAY WORSHIP TIMES ARE:**

Orthros (morning prayer service) at 8:30am,  
Divine Liturgy and Sunday School at 9:30am  
with Coffee/Social Hour to follow.

I would like to be on the Parish E-Mail "List Serve". \_\_\_\_\_

Name: \_\_\_\_\_

E-Mail: \_\_\_\_\_

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*Please check the following if you are interested in receiving more information:*

\_\_\_\_\_ Children Activities

\_\_\_\_\_ Adult Activities

\_\_\_\_\_ Young Adult Activities

\_\_\_\_\_ Senior Activities

\_\_\_\_\_ Bible Study

\_\_\_\_\_ Classes in Orthodoxy

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# RECIPE 1

## BAKLAVA

(Phyllo with Walnuts & Honey Syrup)

### SYRUP

1 LB	WALNUTS (CHOPPED)	1 CUP	HONEY
1/3 CUP	SUGAR	1 CUP	SUGAR
1 TSP.	CINNAMON	1/2 CUP	WATER
1/2 TSP.	ALLSPICE	1 STICK	CINNAMON
1/4 TSP.	CLOVES - GROUND	1	ORANGE - PEEL ONLY
1 LB.	PHYLLO	36	WHOLE CLOVES
1 LB.	BUTTER (MELTED)		

Combine all syrup ingredients in a pot. Bring to a boil - watching carefully. Then reduce heat and slowly simmer for 20 minutes. Allow to cool. (Can be made up to one week ahead - store in a cool place.)

Nut Mixture: Coarsely chop walnuts and mix in bowl with sugar, cinnamon, allspice and ground cloves.

Brush 9" x 12" pan with butter. Lay sheet of phyllo on bottom of the pan. Brush first layer with butter and repeat until you have used about 12 sheets. Spread a thin layer (about 1/3 cup) of nut mixture on top of phyllo. Cover with a sheet of phyllo, brush with butter and repeat this process (phyllo-butter-nuts, phyllo-butter-nuts ... ) until you have used all of the nut mixture. Then cover with remaining filo sheets buttering each sheet as you layer it.

If you have time, chill baklava in the refrigerator until top hardens so that it will be easier to cut. Using a sharp knife, cut lengthwise first, then diagonally to form diamonds. Optional: insert a clove in the center of each piece. Bake at 350 degrees for about 1 hour or until evenly golden brown. Remove from oven and pour cooled syrup evenly down each row. Allow to cool several hours before cutting and serving.

**Yields: 36 diamonds**



# RECIPE

## PASTITSIO

(Baked Macaroni with Meat Filling)

1 1/2 LBS.	BEEF, GROUND	1/4 CUP	RED WINE
1 LARGE	ONION, MINCED		SALT & PEPPER
2 CLOVES	GARLIC, MINCED	3	EGGS
1 CUP	TOMATO SAUCE	1 1/2 LB.	MACARONI
1/2 CUP	WATER	1/4 TSP.	CINNAMON (OPTIONAL)
1/4 CUP	PARSLEY, CHOPPED	1/2 LB.	BUTTER
3 CUPS	ROMANO CHEESE - GRATED		

Cook macaroni in boiling salted water and drain well. Melt butter, pour on macaroni and add 2 cups of Romano cheese. Slightly beat eggs and pour on macaroni, mix together and set aside.

Saute ground beef until dry, add onions and saute until transparent. Add tomato sauce, water, parsley, garlic, salt and pepper. Simmer until all liquid is absorbed. In a baking pan 9" x 12" pour half of macaroni and 1 cup of bechamel sauce. Spread meat sauce evenly, add rest of macaroni evenly over top. Pour rest of bechamel over top and sprinkle with the remainder of Romano cheese. Preheat oven to 350 degrees and bake for 45 minutes until golden brown on top. Let set for 30 minutes before cutting.

### BECHAMEL SAUCE:

4 CUPS	MILK	6	EGGS
1/2 CUP	FLOUR	4 TBS.	BUTTER

Mix flour with 2 cups of milk to make a thick paste. Melt butter, add 2 cups of milk and heat. Add paste, slowly cook until smooth. Beat eggs with whisk. Add to cream sauce, cook until slightly thickened, stir constantly to avoid lumps.

**Serves: 6-8**

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for all the Fun, Work  
and Creativity in  
bringing the 62nd  
Greek Fest back to  
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- Zataar

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*Fresno Greek Fest apologizes if any of our valued benefactors were unintentionally left out of our program*



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