

www.theagiot.com

Tel: (0030) 26610 58177

105th Edition

# The Agiot



GIANNIS MAZIS PHOTOGRAPHY

‘The most beautiful island on Earth.’

## This Month

The most beautiful island on earth.  
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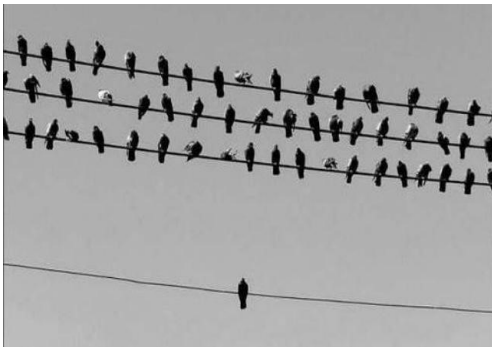
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# Letters to the Editor



**From James Stuart;**

Hi Paul/Lula and your extended family  
Thanks for the Birthday wishes.  
See you in August.  
James  
xxxxxxx

**Ed:**

Good on you, James. We are looking forward again to entertain Clan Stuart at Agiotfest! xx

**Ria Geogiadis mailed in;**

Dear Paul,  
my late condolences for Lionel 's loss. I found out very late about it and am trully very sorry. I was happy to have met him and also to have played with him and I am sure he had a wonderful life with all of you in Ag. Ioannis. He was really a very special person.  
If you should happen to have any pictures of us playing together, I would be very happy to have them as a little memory of our making music together!

All my best  
Ria

**Ed: \_**

Hello Ria,  
I am so sorry to have taken so long to answer you; Please believe me, it is not laziness on my part, it has simply been an incredibly intense few weeks, some of which has been taken up with the Execution of Lionel's Will, the housing of his cats etc.

You may or not know, but, as Executor, I had to pass on Lionel's larger Ahlborn organ to the University. Do you happen to know if it has found a nice spot there as yet?

Yes, Lionel was a unique soul, who more or less became part of our family for over twenty years. His death has left a hole. Thank you for your very kind words Ria, as I know they would have brought a tear to Lionel's eye; He was very fond of you and had great respect for your musical ability.

I have a suitable photo which, of course, you are welcome to. Your communication got me to thinking and I am going to ask you to complete the circle, if you do not find me too presumptuous.

If you have no commitments for the evening of August 27th [ a Saturday] we would so much like for you to open our Agiotfest festival here in Agios Ioannis with a small piece on flute, as a tribute to our Lionel. If you are able, please say yes. We will say a few words in his memory and you may even like to say a few yourself on stage, in your own language, as a good-size proportion of the audience will be Greek.

Thank you again Ria, and kind regards,  
Paul

Hilary Paipeti mailed in;

**Exclusive:** Success anticipated

## at this summer's Garbage Festival

By *Agiot Reporter*

Additional reporting by *Hilary Paipeti*

June saw the island of Corfu excitedly building up to its first **Festival of Household Garbage**. Ineffective measures by local authorities to promote in other publications their vast programme of cultural events have enabled **The Agiot** - through its team of dedicated journalists - to bring you an exclusive report about this major Waste-Based Happening (which is taking place in the framework of the EU Culture V Programme Reg. DG67932/2006; Regional Funding packages available on application).

*Continued on Page 3*

Letters to the Editor– 'at this summer's **Garbage Festival**' - Continued from Page 2

The important proceedings will come to their climax in the first fortnight of July, with the island-wide population being encouraged to participate in the interim by contributing their own household refuse to the displays. These will be judged at a date in mid-July (yet to be settled by the Organising Committee) in five categories (with two sub-categories allowed for in what is likely to be the most popular class):

- Largest Garbage Display;
- Most Colourful Garbage Display (Colour: Diverse. Colour: Coordinated);
- Most Original Garbage Sculpture Display;
- Most Pungent Garbage Display;
- And for animal lovers: Your Cat's Favourite Heap.

Three awards will be given in each category: Winner, Reserve, and Highly Commended. There will also be an independent one-off prize for the 'Garbage Display which most represents European Union Values'. This award will be sponsored personally by European Commission President Jean-Claude Juncker.

Rules state that fly-tips are excluded from the competition and only official wheelie-bin venues may take part. The Committee underlines that checks will be made prior to the final decision by judges, to ensure that every display of waste has been initiated on and around a wheelie bin, even if the bins have subsequently been covered by a concealing mountain of donations. 'People can't just dump refuse wherever they want, you know,' explained one of the judges.

Following the inaugural event this summer, the formation of a dedicated team, entitled 'Rubbish Society', is anticipated, with the aim of working towards the advancement of this and similar progressive developments. Awards in this year's competition include a 'Prestige' plaque to go on display in the village hall closest to a winning wheelie site, and a promise that waste collection in the area will be curtailed during the upcoming budget period, allowing residents a practice period to hone their refuse dumping skills ready for next year's contest!

Whilst sites in Corfu Town are expected to be the strongest contenders for 'Largest Garbage Display', countryside venues in the Ropa Valley are coordinating efforts with local supermarkets to execute a dynamic performance in the 'Colourful' category. Check-outs in independent stores are handing out vary-hued plastic bags (one shop has already received kudos from its customers for offering blue, yellow and red bags during the past weeks, and more recently slinky green ones) to ensure that entries in its vicinity will be well represented in the final rounds. Local residents have expressed their delight at the supermarket's supportive actions, and are crossing their fingers that their own strenuous efforts to congest wheelie-bin sites around their villages will catch the eye of the judges. Senior figures in the local community have been handing out leaflets to summer visitors, with an inspirational slogan designed to boost foreign participation: 'Remember: We're All In This Together!'

Only one wheelie site has refused to take part (for political rather than family reasons), signaling its objection to the event with a covering of blue tarpaulin and an attached sign reading 'No Rubbish Here'. Residents of the neighbourhood have slammed the move. 'We're disgusted that this site is not accepting our precious contributions to this Festival, so valuable for our tourism industry. It's an insult to our ceaseless endeavours - and our right - to distribute household waste in every handy location,' one local stated forcefully.

Meanwhile, officials describe themselves as 'thrilled' with the response. 'With reports of only a single non-entry, we are confident that our first 'Festival of Garbage' already demonstrates that non-collection of waste constitutes a positive and enjoyable experience for everyone,' proclaimed Polly Skoupidi, PR Coordinator for the Festival. 'In that framework, we look forward to making it an annual event.

'We hope everyone enjoys this wonderful and unique celebration,' she continued, 'And we expect that it will serve in coming years as a prototype for similar events throughout Europe, and indeed the World! Remember, in this as in many cultural enterprises, Corfu Did It First!'

**EDITOR: Temploni landfill is NOW REOPEN - at the behest of the locals who blockaded it in the first place - for 2 months pending the installation of facilities for compacting and disposal of solid, liquid, and gas waste. Said facilities are already in the pipeline, according to the mayor, and will have been installed by August. Rubbish collectors have been working around the clock to gather the rubbish from around the island.**



Competition time

# Not Long Now

**AUGUST 27TH**

**AGIOS IOANNIS**

**8TH STRAIGHT YEAR**

**LONGEST-RUNNING ROCK, BLUES,  
SOUL AND FOLK FEST IN CORFU**

**GATE OPENS AT 7.30 P.M.**

**STUDENTS AND UNEMPLOYED  
SHOWING RELEVANT CARDS FREE  
ADMISSION**

**CHILDREN UNDER 13 FREE  
ADMISSION**

**CAR PARKING**

**TOILETS**

**ALL-WEATHER**

**FOOD AND DRINK AVAILABLE**

**OR BRING YOUR PICNICS-NO  
RESTRICTIONS**

**BE PREPARED TO DANCE**

**Agiotfest 2015 highlights:**

<https://www.youtube.com/watch?v=5aPUyo68BQE>

Agiotfest Sponsor Hilary Paipeti contributes this;



*George Gakis*

Having clicked on the link provided in last month's Agiot, and watched the video, I am mightily impressed by George Gakis, the Ioannina-based musician inward-bound for next month's AgiotFest. Bands performing in the 'Folk Rock' genre - whether it be Manchester group

4Square with their sunny melodies or last year's headliners Leatherat, who are at the darker and rockier end of the spectrum - are becoming something of a tradition at AgiotFest (I suppose that as the years add up for our local festival, 'traditions' are starting to be established!). With his flowing locks and edgy clothing, Gakis looks like your archetypal rock star - so you may be surprised to discover that he deepens AgiotFest's Folk Rock heritage.

Folk Rock is generally described as 'popular music resembling or derived from folk music but incorporating the stronger beat of rock music and using electric instruments.' In its purest form it takes old folk songs and reworks them using modern instruments and techniques, or it may give us new songs that derive from a folk tradition, using musical forms from the genre, backed by the full set of electronic elements. Gakis adopts this approach by tapping the traditional verse and musical format of his native Epirotic songs - if you've suffered a commercial 'Greek Night', or experienced a local fiesta, you've probably heard some of it - and restyles it as heavyish rock.

Some commentators messaged on the youtube clip that the combination was 'a marriage that should not have happened.' I disagree, and would go so far as to say that modern Greek music is more vibrant when it draws on its past, as composers such as Theodorakis have demonstrated. More musicians should take this path, instead of mimicking Western rock (much as I love it!).

I hope that next month's festival-goers will appreciate Gakis' sensational style. Look for more of his songs on YouTube.

Not Long Now - Agiotfest 2016

Continued from Page 4

## And Ken Harrop, organiser of the 100+ Club, says:-

27th August 2016 Gates open 7.30pm

Hi music lovers,

OK here we are again year 8. If you who have not been to an Agiotfest, here is an insight into what to expect on the night, a lot of time and effort is put into this event, so you can have an enjoyable evening, hope you enjoy this promo from Agiotfest 15, taking you on a journey through the night, giving you a taste of what the fest has to offer, bearing in mind the musicians change every year.

<https://www.youtube.com/watch?v=5aPUyo68BQE&feature=share>

If you like music this is the place to be, bring a picnic bring your own drink, most importantly bring your friends, make new friends, It is the only music festival of its kind, with 5 hours of solid music, for one night only Saturday 27th August 2016, gates open 7.30pm.

For entrance ticket sales in the north of Corfu, Ag Georgios to Kassiopi, coach tickets from Sidari to Gouvia, contact Ken & Jan Tel 6946949545 between 10am and 10pm.

for all other areas visit ticket sales on the web site [www.agiotfest.com](http://www.agiotfest.com)

follow us on twitter, [www.twitter.com/agiotfest1](http://www.twitter.com/agiotfest1).

Food and drink is available to purchase.

## AGIOTFEST 2016 ΖΩΝΤΑΝΗ ΜΟΥΣΙΚΗ SOUL, ROCK & DANCE

Είσοδος: €15 **27 ΑΥΓ** Έναρξη: 7.30PM

PURE GENIUS  
BLACK STRAT BAND feat.  
GEORGE GAKIS  
ZOE UNSWORTH  
LIA KOLITA  
AND THE SPLINTER BAND



ΣΤΟΝ ΑΓΙΟ ΙΩΑΝΝΗ

[agiotfest.com](http://agiotfest.com)

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*'Roadhouse is where it is at'*

# TICKET DISTRIBUTORS FOR AGIOTFEST 2016

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Please reserve on 6974932408 or from one of the Distributors below.

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NSK, Dassia on (0030) 6942699109

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Kafesas - (0030) 6944807933

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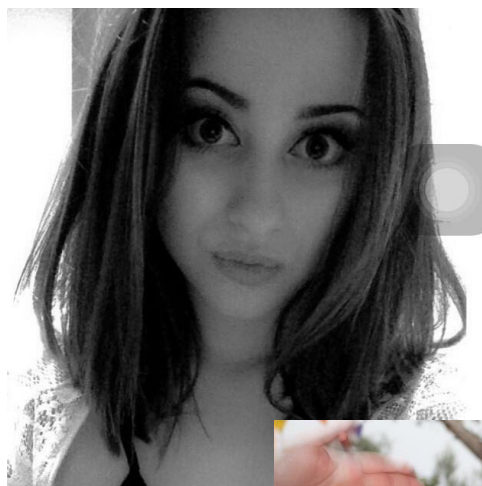
Nikki Tsatsas - 0030) 6932015127



'Kafesas Too'



'The boys are back!'



Zo Unsworth



*'This is what happens to you at Agiotfest'*



## Agiotfest Sponsors

### And:



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Daylong have been working in the compression hosiery market for over 50 years and have a wealth of experience in providing the right solution for their customers. They stock one of the widest ranges of products available in the UK including specialist medical products, sports ranges and a full range of fashionable support stockings and tights.

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100 + Club



Design of temporary structures in tube and fittings and various proprietary scaffolding systems including temporary roofs, facade shores and difficult access solutions all designs carried out in accordance with all current British and European standards and regulations.



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The largest selection of British food in Greece. Favourite leading brands including Waitrose groceries and Iceland frozen foods. Plus a selection of confectionery, ice cream, soft drinks, beers & wine, dairy produce, household cleaners, personal care, newspapers, magazines and greetings cards.



### Sally's Bar

Corfu Beer



### Green Island

Holiday Accommodation on the Greenest Island of Greece: Corfu. Specialized in the Dutch & the British tourist market

### Sunrise Cars

Discover the hidden beauties of the island with the hospitality and security of Sunrise Rent a Car. Situated on the main road opposite the customs buildings at the New Port, this company has been operating since 1980 and due to its experience can offer the best services and prices

### Nikos Pouliasis

A local and much-respected architect and Mekanikos, Mr Pouliasis has been designing houses across Corfu for many years. He is always kind, patient and fair-minded. Also, his rates are consistently competitive!



- Aqualand
- Ray Bachan
- Simon & Lin Baddeley
- Bob Bakker
- Robert Bennet
- Big Bite Restaurant, Benitses
- Lennart Bjorklund
- Blue Bar, Gouvia Marina
- Daniel Blom
- Alex Boukis
- Pat & Gina Brett
- Bob & Jill Carr
- Lyn Cahill
- Micky Clark
- Chas Clifton
- Compass Café, Kontokoli
- Corfu Gazette (Victoria)
- Corfu TV
- David, Cecilia & Jackie Dickinson
- Sue Done
- Dionysus Camping, Dassia
- Eco-point
- Evenos Woodcraft. Alykes
- Mike Grice
- Gouvia Marina
- Rob Groove
- Ken & Jan Harrop
- Neil Hendriksen
- Anne Hodgson
- Hotel Telesillas, Kontokoli
- Spyros Hytiris
- In Action gym
- Kafe Arkoutha, Corfu Town
- Kafe sas Too, Ag. Georgios. South
- Barry & Stella Knight
- Spyros Kouloudis. Dentist
- Dimitris Krokidis
- <http://corfuwall.gr/>
- La Tabernita Mexicana
- La Tavola Calda
- Mickey & Jack Lowe
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- Nikolas's Taverna, Agni NSK
- Clifford Owen
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- Vassilis Pandis Posidonio Restaurant, Agios Giordis
- Peter Papageorgiou
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- <http://www.firebrandrr.co.uk/michael-spiggos/>
- Star Bowl
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- <http://realcorfu.com/>
- Miri Widdicombe
- Les & Chris Woods
- Sarah Young
- Steve Young
- Nick & Penny Zajak

# Bespoke Constructions & OCAY Villas

Lydia's Villa and attached apartment are now complete and ready to receive summer visitors from this month. We are very happy with the outcome and hope the owners are too.

The centre of Agios Ioannis now has two fine villas to choose from at [www.ocayvillascorfu.com](http://www.ocayvillascorfu.com) along with other excellent villas and apartments on the outskirts of Agios and around the island.

Go to [www.ocayproperty.com](http://www.ocayproperty.com) for Bespoke Construction plus check out Villa Persephone, a highly successful let for many years, little gem which is now up for sale to some lucky buyer.



Breakfast



Coffee



Contemplate



Convenient



Hallway



Pool preparation



Pool ready to fill



Pool ready



Relax



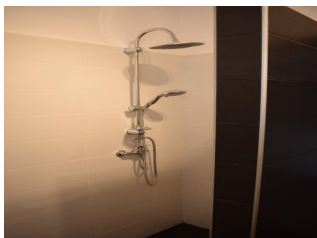
Space



Spotless



Well-equipped



Will not fall on you

Meanwhile, bang in the centre the team are busy on a face-lift on what used to be Kosta's old wine shed, and is now the home of Peter, Elina and Danae.

Facelift for Old Wine Shed

>





# The World of Simon



*Bow. Wow.*

It's travelling to and from the mainland by sea that really reminds me Corfu's an island. I love this short journey across the sea of Kerkyra. 'To' is best of course. Lawrence Durrell wrote of such an arrival long ago 'somewhere between Calabria and Corfu the blue really begins. All the way across Italy you find yourself moving through a landscape severely domesticated - each valley laid out after the architect's pattern, brilliantly lighted, human. But once you strike out from the flat and desolate Calabrian mainland towards the sea, you are aware of a change in the heart of things: aware of the horizon beginning to strain at the rim of the world: aware of islands coming out of the darkness to meet you...'

Even 'from' has its consolations, though when forced to leave by war, Durrell wrote of 'an amputation' for which 'all Epictetus' could offer no consolation.



Dreams



Land ahoy



Simon's other world



Simon Baddeley

# Nature

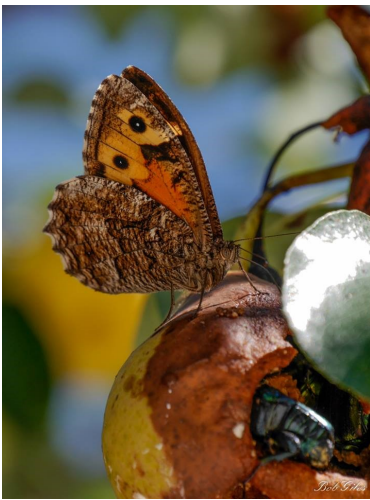
*Contributed by Bob Giles*

One morning I visited a friend's house in Peritheia. She was very excited by the number of butterflies on and around her pear tree. The pears were rotting and it was a mass of drunken insects! This is a selection. The Rose beetles were literally falling out of the tree.

As a bonus, there was a very docile Swallowtail nearby as well as a preying mantis that was doing its best to catch a wasp!



*Grayling sharing with Rose beetles*



Grayling



Hairstreak (Not sure what type!)  
I am thinking Purple Hairstreak.



Rose Beetles on rotting pear

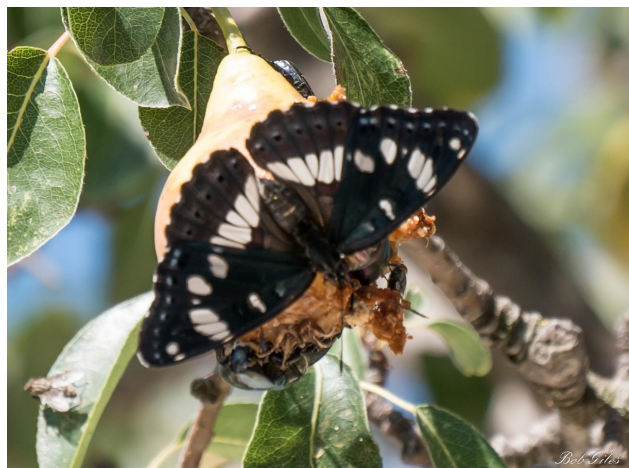


Southern White Admiral >



Scarce Swallowtail <

Praying Mantis Giving a Wasp a Fright!



# Hilary's Ramblings

Contributed by  
Hilary Paipeti

## Do you know this person?

I once had a friend called Hellen. She was a nice girl, sunny, warm and friendly, but somewhat naive and unsophisticated. When she was just turned 13, a seemingly kind and generous uncle called Edward Urquhart presented her with a credit card, and told her that it had no limit. She could spend as much as she wanted - only at certain shops, mind you, though the number of these shops was exceedingly great. Naturally, she splurged, and for several years enjoyed the fruits of Uncle Edward's generosity. She grabbed all the latest stuff, gorged on the best fast food (and grew pretty plump on it), and lavished her cash around so that her friends and acquaintances also picked richly. Needless to say, she was the most popular girl at school, and everyone voted for her as Prom Queen, Head Girl and Team Captain.

But one day when she was about 21, dear Uncle Edward turned up out of the blue and demanded that all the money she'd squandered be repaid. Plus accrued interest. Poor Hellen was horrified, and as a first desperate step she tried to raise more money on the card - as she had done on a number of occasions before - but discovered that the account was now closed. Unfortunately, since the gravy train had been regularly arriving all those years, she really hadn't bothered to better herself through education and investment, and as a result she had no source of income independent of the card. Her old friends she'd given handouts to refused to help when she begged them, even on a monthly payment scheme, as they had themselves frittered away whatever Hellen had bestowed.

With shock and surprise, Hellen discovered that the stuff she had heedlessly purchased from the designated shops was overpriced and mostly shoddy, goods that no-one else wanted. It turned out that all the stores had as owners her uncle's cronies, and they had rewarded Edward Urquhart with large commissions on her every purchase. And not only was her own account now firmly shut, but she could no longer service the accounts

she'd opened in her friends' names, and they gave her the cold shoulder.

In the end, faced with no alternative, she was forced to sell off her tangible possessions - and first in the queue to acquire them were her uncle's cronies (Uncle's best mate Jermaine had been instrumental in selling Hellen the most and worst tat, and in consequence he won the lion's share of the spoils). The cronies of course rejected the stuff she'd bought from their own tawdry stores, the transient goods like fashion and make-up. No: in repayment of the debt, they coveted her house, inherited from her parents, and the lovely antique furniture it contained. They desired her mother's gold and diamond jewellery (not the tacky bling she'd bought on the card), the lovely plots of land by the sea which the family had possessed for generations, and control of her father's thriving mini-market with which he'd supplied food to all the neighbourhood.

Uncle E. Urquhart's robber baron mates appropriated it all. Those friends, relatives and family who'd all been happy to allow Hellen to spend on their behalf were left in penury. Hellen herself was reduced to begging crumbs from her uncle and his cronies (on payment of more interest), while they wallowed in their gains and drooled on the fruits of their new possessions, Hellen's birthright.

Do you perchance know anyone to whom this happened?

Thanks for this recipe go to Jannie Waller, wife of John Waller (who's famous for his memoir of Corfu, 'Greek Walls' and more recently for 'Hitchhiking to India in 1962', which I shall review next month). Jannie prepared this Chicken and Asparagus Salad for our Walkers' May Day Lunch on Saint Spiridon Beach, and it was the top star of the spread.

Jannie's Chicken and Asparagus Salad: You need a kilo or more of cooked chicken meat. You could roast a whole chicken, or poach some chicken breasts. Ready-roasted birds from the grill room or supermarket are perfectly fine too. If using a whole chicken, remove all skin, bones and gristle. The other ingredients are: a couple of jars of white asparagus stalks in brine (available at good supermarkets); seasoning; and Hellman's mayonnaise (or make your own - see below).

*Continued on Page 12*

*Hilary's Ramblings*  
 Continued from Page 11

Cut or pull the chicken meat into neat pieces. Drain the asparagus and chop the stalks into pieces about an inch long. Mix with the cold chicken. Season as required and gently fold in the mayo, enough to lightly coat the contents. Serve cold but not overly chilled.

A potato salad and a green salad are good accompaniments, with fruit for dessert, for a light summer lunch or dinner. Or serve as part of a buffet, avoiding anything too highly seasoned or spicy, which would overpower its mild taste.

A note on the mayonnaise: I always make my own. It is nowhere near as hard as recipe books make out, actually much easier than béchamel sauce, and it takes less than five minutes. Some tips: Add a small teaspoon of mild mustard to the egg yolk, which helps prevent it splitting in the early stages - but don't use this as a pretext to pour in the oil more quickly than usual! For this recipe I used two egg yolks, about a coffee mug of extra virgin olive oil (Bio, from Giannades), and 100 gr full fat Total strained Greek yoghurt (folded in at the end), which makes the sauce light and creamy, and cuts any bitterness in the oil. If you are going to use bought mayo, please use Hellmans and not a cheap-and-nasty German Supermarket alternative.

Agios Ioannis' wonderful fiesta is over again for another year. For me at least, it marks the start of High Summer, two-and-a-bit months of heat, cold retsina and watermelon, siesta slumbers, and lots more country fiestas. Bookending the season in the dog days of August is AgiotFest, eagerly anticipated, and a herald for the arrival of Autumn. Kalo kalokairi!



*'Hellen'*

# Nostalgia



*'Corfu airport 1970'*



*'Lennart and Sanna'*



*'Lyn and her father'*

# Video Corner

And they say Germans do not have a sense of humour?

<https://www.youtube.com/watch?v=3V9QHBgrPNY>

Small lizard filmed on golf course.

<https://www.youtube.com/watch?v=RXn1g0xtUMk>

Daniel Hannan's speech on the EU .

<https://www.youtube.com/watch?v=jMT7bOsRRdc>

The future?

<https://www.youtube.com/watch?v=BWBfHVdUvOY>

Black, proud and British

<https://www.youtube.com/watch?v=0gHLfMXb0Yg>

Delete the elite

<https://www.youtube.com/watch?v=WLR8ZvgURg0>

Corfu's top tourist

<https://www.youtube.com/watch?v=Kh9kNmQ-5fo>

The late Aaron Russo

<https://www.youtube.com/watch?v=FuinaIm-kd4>

**Lost Tales of the Great Smoky Mountains Pioneers - The Cataloochee Settlement**

<https://www.youtube.com/watch?v=fUNmkVpGklo>

You need to get off Facebook

<https://www.youtube.com/watch?v=8UouP8cRYZ8>

Mark Blyth talks sense

<https://www.youtube.com/watch?v=nwK0jeJ8wxg>

## Corfu Weather Statistics - June 2016

	Max	Avg	Min
<b>Temperature</b>			
Max Temperature	36°C	29 °C	23 °C
Mean Temperature	30 °C	24 °C	20°C
Min Temperature	24 °C	19 °C	15°C
<b>Heating Degree Days</b> (base 65)	0	0	0
Cooling Degree Days (base 65)	20	11	3
Growing Degree Days (base 50)	36	25	18
<b>Dew Point</b>	23°C	18°C	13°C
<b>Precipitation</b>	20.1 mm	0.7 mm	0.0 mm
<b>Wind</b>			
Wind	40 km/h	7 km/h	0 km/h
Gust Wind	60 km/h	41 km/h	26 km/h
<b>Sea Level Pressure</b>	1017 hPa	1012 hPa	1001 hPa

**Read more at:**

[http://www.wunderground.com/history/airport/LGKR/2013/9/1/MonthlyHistory.html?req\\_city=NA&req\\_state=NA&req\\_statename=NA#PFq1VRYHlbugcTGf.99](http://www.wunderground.com/history/airport/LGKR/2013/9/1/MonthlyHistory.html?req_city=NA&req_state=NA&req_statename=NA#PFq1VRYHlbugcTGf.99)



< Corfu Summer Beauty



Tan Time >

## *Aunty Lula's Love-bites*

Contributed this month by Hilary Paipeti [recipe by Jannie Waller].

Many thanks both of you; Lula!

Thanks for this recipe go to Jannie Waller, wife of John Waller (who's famous for his memoir of Corfu, 'Greek Walls' and more recently for 'Hitchhiking to India in 1962', which I shall review next month). Jannie prepared this Chicken and Asparagus Salad for our Walkers' May Day Lunch on Saint Spiridon Beach, and it was the top star of the spread.

Jannie's Chicken and Asparagus Salad: You need a kilo or more of cooked chicken meat. You could roast a whole chicken, or poach some chicken breasts. Ready-roasted birds from the grill room or supermarket are perfectly fine too. If using a whole chicken, remove all skin, bones and gristle. The other ingredients are: a couple of jars of white asparagus stalks in brine (available at good supermarkets); seasoning; and Hellman's mayonnaise (or make your own - see below).

Cut or pull the chicken meat into neat pieces. Drain the asparagus and chop the stalks into pieces about an inch long. Mix with the cold chicken. Season as required and gently fold in the mayo, enough to lightly coat the contents. Serve cold but not overly chilled.

A potato salad and a green salad are good accompaniments, with fruit for dessert, for a light summer lunch or dinner. Or serve as part of a buffet, avoiding anything too highly seasoned or spicy, which would overpower its mild taste.

A note on the mayonnaise: I always make my own. It is nowhere near as hard as recipe books make out, actually much easier than béchamel sauce, and it takes less than five minutes. Some tips: Add a small teaspoon of mild mustard to the egg yolk, which helps prevent it splitting in the early stages - but don't use this as a pretext to pour in the oil more quickly than usual! For this recipe I used two egg yolks, about a coffee mug of extra virgin olive oil (Bio, from Giannades), and 100 gr full fat Total strained Greek yoghurt (folded in at the end), which makes the sauce light and creamy, and cuts any bitterness in the oil. If you are going to use bought mayo, please use Hellmans and not a cheap-and-nasty German Supermarket alternative.

Καλή Όρεξη

# Gooners Gags

*Honest to God – I got it!!*

A gold star if you can get this one!

Most adults can't solve it

There is a reason why the question shown below, from a Hong Kong elementary school test, is making the rounds on the internet. Most adults can't solve it – not for want of math skills, but because most of them have lost the child's ability of unconventional thinking. Instead, they have acquired the debilitating unwillingness to try a different perspective. Look closely.



The answer to the problem will appear here next month, but before you give up, here are some clues.

This problem is not mathematical, but rather philosophical. It proves that, in spite of what the modern "progressive" philosophers tell us, not all viewpoints are equally valid; in most cases, there is only one point of view that leads to the right answer.

If you're still unsure about the answer, read me next month.

*'Test'*

A famous antique dealer, walking through the city, noticed a mangy cat lapping milk from a saucer, in a junk shop doorway, and recognised the 'saucer' as Ming pottery, extremely old and very valuable.

He walked casually into the shop and offered to buy the cat for five pounds.

The shop owner replied, "I'm sorry, but the cat isn't for sale."

The dealer said, "Please, I need a cat around the house to catch mice. I'll pay you fifty pounds for that cat."

The owner said, "Sold," and handed over the cat.

The dealer paused, "Look, for the fifty pounds I wonder if you could throw in that old saucer. The cat's obviously used to it and it'll save me from having to get a dish."

The owner said, "Sorry mate, but that's my lucky saucer. So far this week I've sold sixty-eight cats."

*Continued on Page 16*

*Gooners Gags - Continued from Page 15*

Since I started mowing the grass in this new outfit last Sunday, the neighbours haven't said a word ! Before, there was always someone who complained about the noise ...



*'Be Prepared'*

An out-of-breath 7 year-old girl ran up to her grandfather, who was tinkering in his workshop, and confronted him with the universally dreaded (by adults) question,

“What is sex...?”

He was surprised she'd ask such a question at her age, but thought if she's old enough to ask, she's old enough to get a straight answer. He wouldn't shirk his responsibility.

Steeling himself to leave nothing out, he proceeded to describe for her all the variations of human sexuality he could conjure, careful to impress upon her the joys and responsibilities of intercourse and procreation.

When finally Grandpa was done pontificating, the little girl stood frozen, as though nailed to the spot, and looked at him with her mouth open, eyes wide in amazement.

Seeing she was overwhelmed, he asked what caused her sudden curiosity.

His granddaughter shook off her reverie and replied, “Grandma says dinner will be ready in a couple of secs.”

**Dicken's Cider Advert ----- Only in Australia**

Only Aussies' can come up with an ad like this very funny ...Would never fly in North America!

[http://www.youtube.com/embed/Xfzxesxk\\_Yo](http://www.youtube.com/embed/Xfzxesxk_Yo)



# Living in La La Land

Contributed by  
Petros Papageorgiou

## Radio days: On the paths of the galaxy...

His voice was a more soft-spoken version of a Greek Christopher Lee. Deep and resonant, if a single malt whiskey could speak surely this would be what it would sound like. The show begun with the intro from "Also sprach Zarathustra" the pompous brass and drums preparing us for our mystical journey. For me, 13-14 years old and already heavily into scifi literature and "dinosaur" rock, this was heaven! I would be sitting at my desk late on Monday nights, often taping the show for posterity, learning about bands I'd never heard before (The Died Pretty for example) listening to amazing stories and excerpts by Edgar Allan Poe or William Blake, mixing UFOs and werewolves, young boys who aspired to become vampires...

At the time I would have been listening to the Alan Parsons Project "Tales of mystery and imagination" or "Pyramid". The show was called "Sta monopatia tou galaxia" and any of you who read greek and wish to find out more about it should go here:

[Στα Μονοπάτια του Γαλαξία - Ένα χρονικό ραδιοφώνου - μέρος 1ο](#)

and then here:

[Στα Μονοπάτια του Γαλαξία - Ένα χρονικό ραδιοφώνου - μέρος 2ο](#)

It is well worth reading. The greek radio program director who first heard the pilot, said to George, the producer: "you obviously know your radio, but there is no audience for this". George then went to another program where he got his slot, and from where he broadcast for years to come. after a month or so the first fan mail started arriving. The show became very popular. People used to get together to listen to him in company, like a party.

I fell in love with the radio then and there. Many years later, I would get my chance to do something similar...

# Conversations with Dr McGoo

BY LANCE MAGNUSSON

## Dr Magoo Reveals his New Sartorial Style



I have always believed in wearing appropriate attire at all times. Back in Blighty, I used to wear a smart suit, made of tweed in a fetching shade of mud-brown, teamed with a white shirt and dark tie (nowadays, of course, I am entitled to don the alumnus tie of that Uni - what's it's name again? - in Wisconsin that I got my Doctorate from!). To keep up with the mode of the day, I would buy a new suit every three or four years, carefully choosing a slightly different shade of mud-brown. My motto is: Once you know what suits you, stick with it!

And I must stress that every one of my suits was bought off the peg. None of that fancy made-to-measure for me! That's only for the unfortunate folk who do not share my perfect physical proportions!

Continued on Page 18

*Conversations with Dr McGoo*

*Continued from Page 17*

Of course, at my job (I can boast 40 years of public service, stacking shelves in Tesco!) we had rather natty little uniforms, mainly so that stupid customers who were unable to find the tahini or the dried mushrooms, or the Linda McCartney vegetarian burger TV dinner (WHY?), would know that we were the expert people to approach for the information. My vast intellect enabled me to memorise the location of all the supermarket's various products, so that I was always able to direct the consumers to the right place (though for the life of me I never did understand why anyone would want to purchase that strange foreign muck). It never took me longer than a year to learn where the products had been moved to whenever they changed the layout of the store.

But back to the matter of leisure wear. I gave up the tweed suits a short time after I relocated to Corfu a few years ago, when I found the fabric rather inappropriate for the local climate. It really was too heavy in the summer months, and in the winter rainy season the suit was very hard to dry. So I decided to totally revamp my wardrobe, taking modern trends into account. Out went the tweed, and in came a couple of smart polyester trousers in dark brown and navy (that mud-brown was just too last century!). On top, a nice zip-up acrylic sweater in dark grey or chocolate.

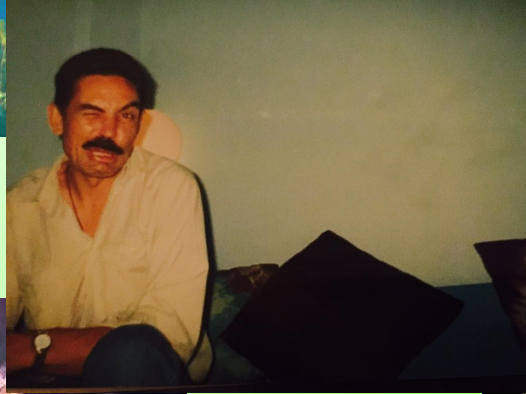
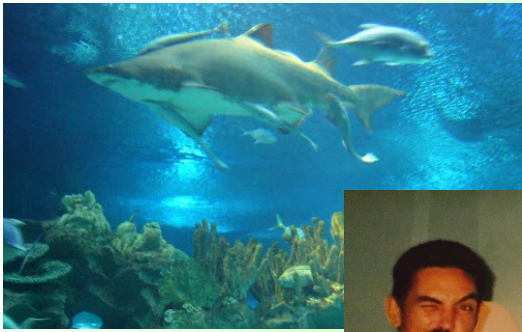
In summer - mainly due to the global warming caused by car engine blocks cooling off (I did inform you of my theory, now in the process of being recognised by the International Panel on Climate Con, or whatever it is calling itself this month, didn't I? Let me know if I failed to, so I can bring you up to speed on this vital issue!) - it gets hot in Corfu. During my first summer, as I sweated over an ouzo in the plateia whilst wearing my tweed suit, I noticed that most people were wearing shorts - even the women! Well, I should never have considered wearing such a revealing garment in Blighty, but when in Rome and all that (yes, I know we are in Corfu, but apparently the people who coined the phrase allocated Rome as the chosen venue, for some reason). So I purchased myself some shorts - two pairs in fact, in those winsome summer shades, grey and beige. I also bought myself a few T-shirts in the same colours so I could mix and match, as those in the high fashion industry recommend. Thus, I can MATCH the grey shorts with the grey T-shirt, and beige shorts with beige

T-shirt (pioneering designers call this 'colour blocking') or follow more cutting-edge modes and MIX the grey shorts with the beige T-shirt and vice versa (that means the other way round, in case you are not aware). I always consider that if I had not followed my stellar career in Deep Thinking (for which I received my Doctorate - did I tell you about that?) I could have been a leading light in the world of fashion - a designer, a personal shopper to the stars, or even Prince Charles' dresser. On second thoughts, not the last, as I believe the Heir to the Throne prefers those naff made-to-measure suits.

Someone once advised me to overhaul the colour scheme of my attire, telling me my clothes were somewhat dreary in the tincture department. But why should I? What's wrong with the evergreen classic hues? And talking of green, this same person gave me as a present a pair of green shorts. GREEN! And they had pockets on the outside of the leg! How strange! Everyone worth his salt knows that pockets should be tucked away nice and tightly on the hip, so that nobody can steal my wallet while I'm waiting for the supermarket checkout girl to tell me how much I owe. The less you expose your wallet to the open air, the better - that's one of the precepts by which I have lived my life, and I'm not going to change it now!

And I'll let you into a little fashion secret: This summer's on-trend colour is ... greige!

# Nick The Clock's World (The Comic With A conscience )



## THE WEDDING OF THE YEAR:-

The Diaper Priest has been transferred to Afghanistan for as long as the Marriage lasts.....by the way, Afghanistan is a Diaper Free Country

As Lynne would say that's his Karma .....The new Priest said nobody is obliged to wear diapers to the wedding though he may wear one because he is having a wee bit of trouble getting used to ouzo...

Richard would like a Scottish best man which was going to be Alex Porteous.... but he is not sure whether he comes from Glasgow or Edinburgh. Lynne would like an English best man, preferably a good friend of hers; David Icke, who could stay at Paul and Sally Groves' villa.

Robert Bennet has offered tickets and accommodation to his two Palestinian body- guards for Beyonce's concert in Israel in August.

The Swedish bride's maids, Sanna and Marareta, have taken weekend jobs as topless barmaids to help pay for the honeymoon.

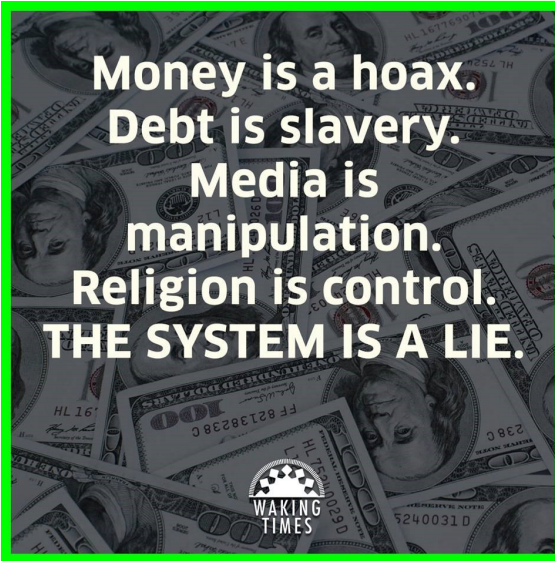
The 15th of August is a big public holiday, so no trains or buses on this day but Swedish Lenny and Ian Ramage have volunteered to give free piggy back rides to and from the chapel.

Volunteers for the Greek dancing are Christina Ramage, Dot Smith, Walter Steward and Antonio Bandido; while they wait for the wedding they have taken up twice a week ballet lessons in the Spider bar.

Tony Tracy has given up drinking and has taken up the ancient Lebanese martial arts discipline of Jew shit su.

Until next month wishing you peace and love.

**Nick The Clock's World** *Continued from Page 19*



TWO GOLDEN RULES TO A HAPPY MARRIAGE:

- 1, The wife is always right.
- 2, When you feel she is wrong slap yourself and read rule number 1 again.



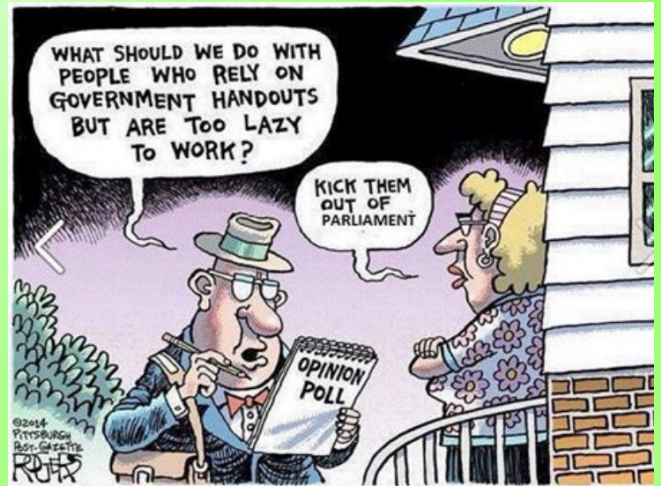
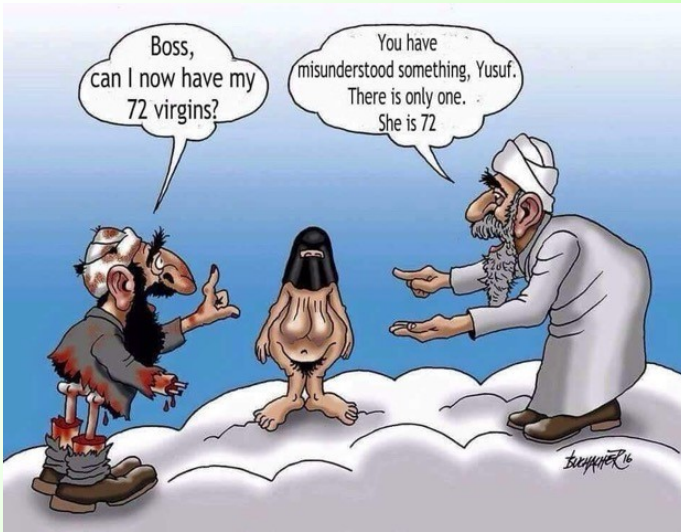
*'Roy Hodgson for Prime Minister He will keep us out of Europe'*

**SWITZERLAND FACTS**

- NOT IN THE EU, STILL IN EUROPE
- HAS ITS OWN TAILORED EU DEAL
- HAS FREE TRADE DEALS WITH THE EU, CHINA, JAPAN & MANY MORE
- EXPORTS 5X MORE TO THE EU THAN UK
- ADOPTS 0% OF EU RULES
- HAS HIGHEST WAGES IN EUROPE
- 2nd RICHEST COUNTRY IN THE WORLD BY NOMINAL GDP PER HEAD
- RANKS FIRST IN THE WORLD IN THE GLOBAL INNOVATION INDEX
- DOING RATHER WELL

**NOT IN THE EU!**

**Nick The Clock's World** *Continued from Page 20*



*'Reality'*



*'Why is Europe like a frying pan It has Greece at the bottom'*

Thanks for all your messages! First of all, I'm fine - or I will be soon. I had nasty accident today but I'm ok. I went horse riding and let's just say it didn't end up quite as planned. I got on the horse ok and started out slowly but he started to speed up and we were going faster than I was comfortable with until we were going as fast as the horse could go! Have to admit I was terrified!! Then the worst thing ever happened - I fell off and caught my foot in the stirrup and the horse was dragging me around in a circle. It wouldn't stop, it just kept going around and around. Thankfully the store manager at Tesco's came out and unplugged the carousel.

<https://www.youtube.com/watch?v=HeMGqTwWA6U>

***That's All Folks!***

# Village and Island News

By  
The Editor

Another whirlwind of a month and temperatures starting to sizzle and get serious. July is given as rain-free.

Being a fan of David Attenborough and Johnny Morris [for older readers] I have built a cage for my Grand-daughter [ pictured here]. A typical Beba-sitting stint goes something like this; We kick-off with Cartooooons which makes her very animated or very focused. Sometimes, I'm sure she is trying to sing along with the various nursery rhymes; Among her favourites are 'Wheels on the Bus', 'Three Little Kittens', 'Five Little Ducks' and 'Bobby Shaftoe'. As she perches on the kitchen table, sometimes on my knee, and sometimes sitting un-aided. I just need to cup my hands behind her small frame, like a wicket-keeper, ready to catch her should she topple backwards, which she very rarely does. Then she makes a grab for my nearest desk item; Could be a pen, a ruler, calculator, tippex, Daybook. This is the 'be careful' stage. We visit the 'lovely, lovely flowers', play ball on the sofa in the lounge, go for a walk, get fed an egg [not always hungry, and then she fights the sleep which is overpowering her. She scrunches up her little fists into her temples and cries for this bit. I sing to her and surprisingly quickly-probably shock- she falls asleep with the palm of my left hand under her head and my right rocking her gently.



*'Danae'*

There were incidents during the month concerning water; The shearing and subsequent repair of water pipes in the valley. And 'The strange affair of the drowning donkey', which I am unable to commit to print as yet, for fear of reprisals.

Out occasionally on Agiotfest business; got to see the Splinter band in Dasia, who were on fine form. But for this month Agiotfest plays second fiddle to physical and garden work and preparations for a certain wedding on the 16th July. The Phoenika is recovering, which is a definite and surprise bonus.



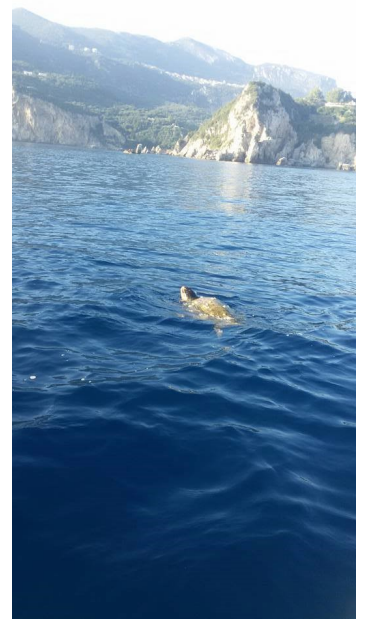
*'Never tire of this beauty'*  
<

*'It was worth it'*  
>



Lake Inferior has been without fishy inhabitants since 2009 when all of its inhabitants died while on holiday in the swimming pool. Not until this summer have I felt like re-starting. This month it is drained, cleared out and will have new denizens in a few days.

At Paleokastritsa locals saved the life of this magnificent creature caught in a tangle of human tackle.



*'Rescued turtle at Paleokastritsa'*

Village and Island News  
Continued from Page 22

Never a month goes by when a trip to town does not occur, sometimes several. Twenty-six years and I never tire of the charm and history. A sadness lies on those steps. Many years ago it was the scene of a crime of passion; a policeman shot his young lover here, after she had jilted him.

I like to visit my town office the Arkouda cafe, just behind the nasty bank but it could be from another planet. Let us watch the world go by and hope that man does not drop his eggs.



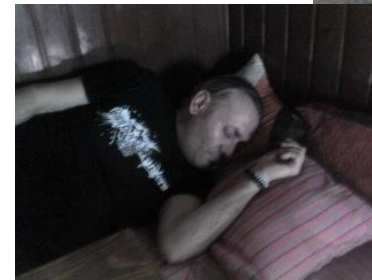
Welcoming smile at  
Maria Bar Agios

<



How to run a  
taverna Dad

>



How to run a t  
averna son

<



Designer gear Agios

>

For the rest it was eye infections and heat and bad toes, fencing with OTE and the antediluvian Waterboard -nothing changes- and a lot of laughs; very little matches the company and society of good friends; Except family and babies!

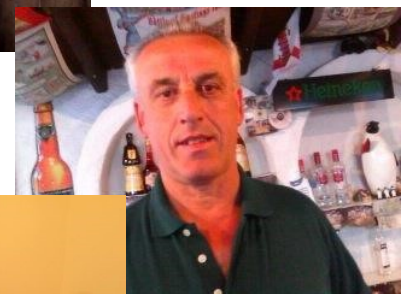


Red Penguin a  
Winner

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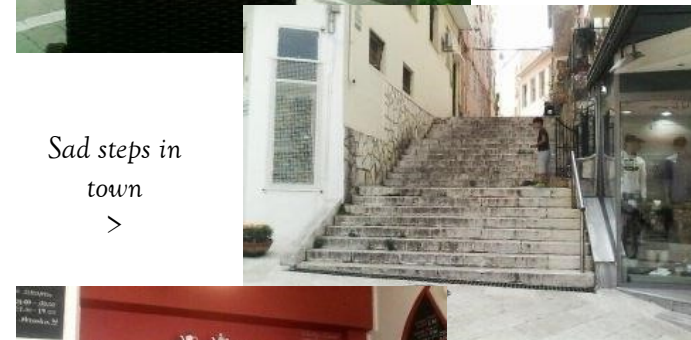
Spiros of the Red  
Penguin Dasia

>



Man carrying  
eggs in town no  
yoke

<



Sad steps in  
town

>



The Office in  
Town

<

Lovely meetings with friends and the rude outside world startling us with things Euro football and Euro nonsense and Hitlrary farce, but this trio was a mere backcloth to our prosaic universe. At least for now. Don't mention Iceland though.

Ranging with the pack in a full-on thunderstorm was great fun, and the village Panegyri-over two days-was a blast; the bits I remember though maybe it's time to hang up the fire-dancing spurs. Lovely to have the O'Connors drop in to share the festivities.



Robert Bennett  
practising for his  
July Corfu  
holiday

# Corfu Golden Paste



A MESSAGE FROM KATRINA GICA.

If you have heard about the benefits of using Turmeric, have discovered that the best way to take it is Golden Paste, yet you haven't got around to making any yet. Then this is for you.

One jar 200g of Fresh - Homemade - Organic- Golden Paste is €6. –  
 €5 for 54 Frozen Golden Turmeric Bombs - T-Bombs.

For Orders please message me, call 26610 58090 or 6948 547 663. Or email gicas@otenet.gr .

## Divino Italian Restaurant

BRILLIANT FOOD  
 FRIENDLY SERVICE  
 REASONABLY-PRICED  
 AND AT THE QUIET END OF  
 GUILDFORD STREET

A GENTLE STROLL UP FROM  
 THE TOWN HALL.

STOP AT DIMITRI'S BAR JUST  
 BEFORE YOU REACH IT FOR  
 AN APERITIF.



*'A lovely retreat'*

*'Far from the Madding crowd' >*



*'Madelena awaits'*



## KAFE SAS AND KAFE SAS TOO: GATEWAY TO THE SOUTH.

We are very pleased to announce that a new distributor has joined our ranks; Harriet Lioumba of Kafe Sas and Kafe Sas Too from Agios George [South] has now availability of tickets. Long has Agiotfest needed a committed southern partner and she looks just the ticket.

<https://www.facebook.com/Kafesas-Too-Music-Bar-St-Georges-South-292592180760952/?fref=ts> Facebook  
<http://www.kafesas.com/> website

### Harriet says this;

We have two places;  
 'Our other place is at the other end of St George from the taverna, it's more a tourist restaurant rather than the traditional Greek taverna. I work wherever I'm needed but based in Kafe Sas Too, ( that's what it's called). Kafe Sas taverna is quite a famous little place, it was recommended in the brochure on all Aegean flights in 2015; there has been a lot of Greek TV and music stars visit, also a lot of doctors and lawyers are regular customers from town. The food is all homemade from scratch and all the fish is delivered daily from numerous fishermen.'

Harriet is in the perfect Geographic position to look after our Southern friends. As well as being a ticket distributor, she will arrange a Southern Coach for the event. In the summer Kafesas hosts charity-based events , which I'm confident will open a new, mutually beneficial, co-operation between the south and Agiotfest, similar to the one we enjoy in the north with our colleagues at the 100+ Club.

Thank you Harriet for your belief!



*'Kafesas Too'*



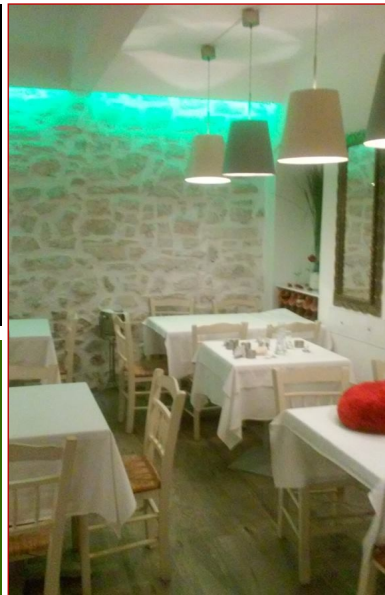
**Sally's**  
*Ipsos, Corfu*

**Bands, Burgers, Breakfasts & Beer**  
**Live Music Throughout The Winter**

Facebook.com/SallysBarCorfu  
www.SallysBarCorfu.com



'Roadhouse music helping keep Agiosfest and live music alive in Corfu.'



The spick and span, yet cosy La Tavola Calda in town.



Corfu Beer

Preparty 08.07.2016  
Festival 09.07.2016  
Afterparty 10.07.2016

**5 YEARS**  
2012 - 2016

Helios Festival  
Elements

<https://www.facebook.com/heliosfestivalofficial/photos/a.355952794612534.1073741827.355944181280062/477509322456880/?type=>

Advertise your business in here for free, to all Agiots and supporters. We know from feedback that business does ensue from this page.

The Furniture Workshope is set in the heart of Norfolk.

We have huge showrooms stocking hundreds of items and accessories.

We deliver nationwide. (now to Corfu to!) check out our website [www.furnitureworkshope.co.uk](http://www.furnitureworkshope.co.uk)



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ΠΑΤΟΥΝΗ  
1850

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[www.patounis.gr](http://www.patounis.gr)

### Traditional Olive Soap

Throughout modern history soap has been a necessity in developed societies, as the primary means of hygiene and cleanliness. It also found application in medicine and pharmacology for its healing and antiseptic properties. Though things have changed, traditional soap still has the benefit of having passed the test of time: It has offered its services for many successive generations, improving the quality of life while being environmentally friendly throughout production and use. Furthermore pure soap is considered the most thorough skin cleanser since it unblocks the skin's pores by effectively removing dirt, oily substances and dead cells.

The "PATOUNIS Soap Works" with a history of over 150 years, still make handcrafted soap by traditional methods from locally produced olive products. The Corfu plant built in 1891, preserved with its functioning tools and equipment, constitutes a living memory of a splendid old local tradition.

The following soaps are made here:

- **Olive Oil Soap** is made totally of pure virgin olive oil. It has limited lathering capacity but is distinguished for its mild action on sensitive skin.
- **The Green Olive Soap** is made of olive pomace oil which contains the olive chlorophyll, is acclaimed for its disinfecting properties and wide range of applications (also good for hair and scalp, provided you use it with soft water).
- **Olive-Palm Soap** is made of 80% pure virgin olive oil and 20% edible palm kernel oil thus a mild soap with rich smooth lather.

The above soaps are made using only the basic raw material of traditional soap manufacture, i.e. naturally occurring oils, soda, sea salt and water.