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The Agiot

Χρόνια Πολλά



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Saturday Walks

Saturday, 6 January. SINARADES: West Coast Loop (2 hours **). Meet at Arhonoriki Taverna, near Sinarades Square, 10.00 for 10.30 start.

Lunch at Arhontariki.

NOTE: An old favourite with some add-ons.

Saturday, 13 January. STRINILAS: The Karst Plateau (2 hours ***). Meet at Stamatis Taverna, Strinilas, 10.00 for 10.30 start (short onward car journey).

Lunch at Stamatis.

NOTE: Easy walking outwards; very rough underfoot return. Gorgeous views. (This walk was cancelled in December.)

Saturday, 20 January. PELEKAS: Circuit to Vatos and Kokkini (** NEW!). Meet in Pelekas 'Square', 10.00 for 10.30 start.

Lunch at Tristrato.

NOTE: I haven't myself walked this in one go, so don't know how long it will take. (This walk was cancelled in December.)

Saturday, 27 January. LIAPADES: The Olive Way (** 2 1/2 hours). Meet in Liapades Square, 10.00 for 10.30 start (please park on the village road, not in the square).

Lunch at Elizabeth's, Doukades.

NOTE: Exact route to be decided on the day.

Saturday, 3 February. STAVROS: Woodland Ways (2 hours ***). Meet at Coyevinas, the junction for Stavros 2 kms after Agii Deka, 10.00 for 10.30 start.

Lunch at Areti's Place, Agii Deka.

NOTE: The walks where you think you will meet Oberon and Titania! (This walk was cancelled in December.)



Aunty Lula's Love-bites



MUSHROOM SOUP

(for those grey, winter days by a stove.)

INGREDIENTS:-

- 15 ml olive oil
- 2 garlic cloves, minced
- 1 medium onion, finely chopped
- 500 g fresh mushrooms, finely chopped
- 15 ml of flour
- 1 litre vegetable or chicken stock
- 250 ml full milk
- Half cup light cream
- Salt and pepper to taste

GO:-

1. Sauté onions and garlic in oil at medium heat until onions soften. Add sliced mushrooms and cook until mushrooms are soft and brown.
2. Sprinkle flour into the cooked mushroom mixture and combine thoroughly using a whisk. Continue to whisk while adding stock, milk and cream.
3. Increase heat to medium high but do *not* let the soup boil. When the soup is steaming, reduce heat to low and cook for about ten minutes, stirring frequently. Taste and add salt and pepper as desired.
4. Purée, using a multi, or blender.



Καλη Ορεξη!!

Nature



By Giannis Gasteratos.

Hello everyone!

I currently prepare a study about the presence and extinction of the Golden Jackal from Corfu. Some of you may find them when you first came here. Some others you are locals so possibly you also saw them or heard them somewhere.

So any possible information would be useful (year or date, location etc).

Thanks in advance!

Listen to them here and maybe it will come to mind
<https://www.facebook.com/giannis.gasteratos.5/videos/vb.1211091251/10207686802707359/?type=3>

Here are some talks I've had on this subject.

Steve Ford: The Jackal was a hunted animal in Greece in the 1970's. It was treated like the Fox as a nuisance and was thought to feed on sheep alone so the farmers would shoot them. The reality was that the Jackal took most of its food from fruits, rabbits, frogs and rodents from the low lying flat waterlands on the Island. I thought I saw one many years ago around the Vatos area but they would have been extinct by the 1980's. I would ask around Skipero, Vatos and Varipatades as there are small lakes there with tree cover. Good luck Giannis.

Bill Metallinos: The guy with the horses at Issos beach was proud of his grandfather who shot the last jackal of Corfu, some time at the '80s I think. Bill Metallinos There was a reward from the government for every head they bring back. (Jackals, foxes etc.)

Giannis Gasteratos: The state was paying if you were taking to the forest service the legs. Certainly they were not the last jackals but some of the last.

Bill Metallinos: Giannis, there was lots of them till late '70s at Livadi, Velonades. Perhaps middle '80s. I will tell you more later

Giannis Gasteratos Let me know

Melita Forte Chakiris: As a child I would wonder in olive groves for hours and my mother would say "you will be eaten by the tsakalia" if you stay out late! I believe they got our chickens one year!

Eileen McIntyre: Hi Giannis, our friend who visited Arillas during the first week in September is a very keen wildlife observer and was most excited to see a jackal late one evening - unfortunately he was driving at the time otherwise he would have taken a photo.

Giannis Gasteratos: Think possibly Red Fox. After the early 1990s we have no hard data for surviving jackals like hearing them howling, finding one dead or having a photo.

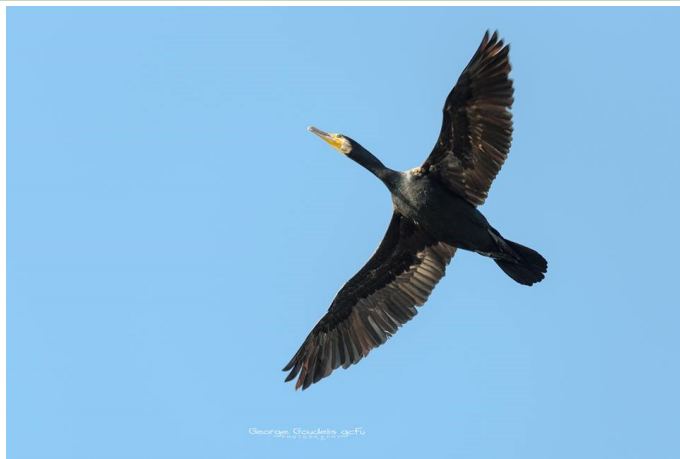


December 4th

Continued on Page 4

Nature

Continued from Page 3



Cormorant
courtesy of George Goudelis
<

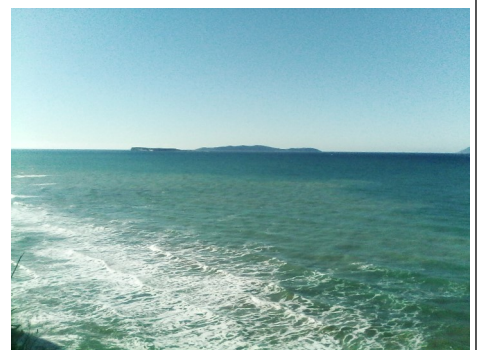
Northern Isles



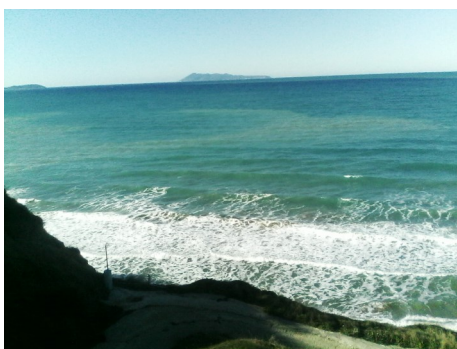
Albania



Erikoussa



Mathraki



Orthonoi



Sidari in winter



Spuming sea



*White-capped
Mountains*
<

Village and Island News



Corfu Christmas
courtesy of Neni Lampropoulou

I'm very pleased to report that it was a splendid Christmas in Agios Ioannis, a Christmas without drama, where a peaceful veil was drawn across our streets.

More than any previous one during my time here, despite its Greekness, I could not budge from my mind the spirit of Dickens.

The family is depleted, with Aegli and younger Kostas away in the world, so those of us

who remain behind are bonded closer together to my mind.

Now we stand on the cusp of a New Year and, by the time these words are read, Kostas will have had his 90th birthday party on the 1st day of 2018.

This is a big event for our family, and for many around the globe who are part of the Kostas story, and who are all his honorary children.

So, it seems sort of apt that this little gem of controversy should appear as if by design of the Greek Gods to entertain our celebrations. I said to Anna one day; 'Where shall we have the party?' 'Well', she answered, 'how about your place on the 31st and in the taverna on the 1st January?'

'Two birthdays?' I mused, 'why so?'

'You know he was a twin Paul?'

'Yes'.

'Well, his sister Goni came out first and he followed several minutes later. It was very late on the night of the 31st'.

'Go on'.

'Well, the family wanted to show that the girl was the eldest, so they said "let Kostas's birthday be the 1st of January and Goni's can stand as the 31st of the previous year.'"

And it has been thus for 90 years.

One can only admire the logic of our Greeks in producing this slight of mind, even though it has not been made apparent for nearly a century.

Later I produced this 'sleeping bomb' to Lula.

'First I've heard of it,' she proffered. 'I will ask my Mum.'



A gentle nameday

'First I've heard of it', says Nitsa.

Kostas has yet to be interviewed on this weighty subject, but I intend to do so on the day. After all, I am the journalist representing the 30-odd souls living

in our lane, and the avid followers of his star.

Lula provides her own theory following her own interrogations of her parents. Confusion may have occurred because in those far-off days there were very few time-pieces in the vicinity. It WAS very late on the 31st. Or was it? It might have been the 1st after all!

Ioannis, Lula and Anna's Grandfather, was down at Bay [near where the traffic lights now stand] playing cards with his cronies, very much a tradition on New Year's Eve, and as one should never twist on their own doorstep, he was not gambling in his own taverna of course.

Theodora went into labour late on the Friday and the word went out to track him down and get him to come quickly with the midwife. This he did but no doubt the shock of being dragged from the card table together with the excitement and surprise of twin births added enough confusion in the Time that Land Forgot to cast a doubt on the timings of these new arrivals.

Ioannis was heard to say; 'Not another girl', as Goni popped out.

How apt that we happy crowd should be gathering in the old taverna, known to many of you, on this propitious occasion. To the best of my knowledge on the subject, Kostas Taverna, Agios Ioannis is the oldest extant taverna in Corfu, with a sign we have proudly stashed away proclaiming 1908.



Frost in the valley

Continued on Page 6

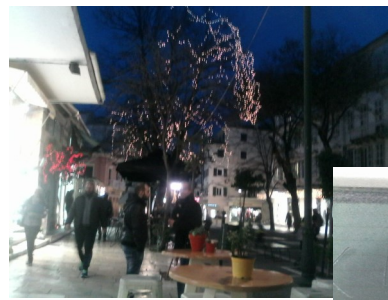
Village and Island News
Continued from Page 5



Sisters hatch plots at Carols evening



Agiot readers in New Zealand



Christmas

Bejewelled city



In town



Bono ready for Christmas



How big



Neighbour



Erica from Sweden



Florence Yildiz grew up here

Jules and Lily lead the singing

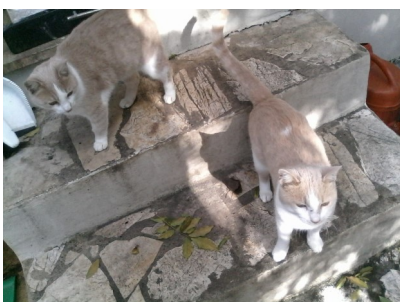


Scalextric tracks continue to appear around the island



Waiting for a star

These are not Russian winter hats



These are Anne and Frederic Mann



We are having a Dickensian Christmas

Village and Island News -
Continued from Page 6



News from the Agios Frontier

By Les Woods

“Reality Bites”



Since moving to Corfu we have always had a fresh supply of eggs from our own chickens. It was always one of our little dreams to own and rear

chickens.

We constructed our own chicken coop, with feeder tray, nesting box, tilting roof (to ensure plenty of ventilation during summer months) and water tight for the winter months.



Initially the birds were totally free range, roaming across our land but as we developed our veg patch and flower borders etc we realised that it was not possible to let the birds have total freedom as they naturally like to scratch and dig in their search for food. And as we soon found out that young veg and plants stood no chance of surviving with the birds relentless scratching in search for food as they became quite destructive. We realised that the birds were going to have to be kept in their run to minimise the damage they were causing. The coop is sited in a fair size run to give the birds plenty of space for foraging and an attempt to keep their little part of Corfu as natural as possible so when we decided to restrict the birds foraging we doubled the size of their run, a 1.5m high fence is quite secure.



The coop does have a door which we leave slightly open with just enough space so the birds can have access to their nesting box but also as dusk settles they will make their own way in to nestle down for the night. But more importantly as dawn breaks they can exit the nesting box/coop to start their days foraging without one of us having to get up at the crack of dawn to let them out. So for over two years our little flock had been living a very comfortable life and wanting for nothing, providing us and all our visitors with plenty of fresh eggs and many hours spent watching them and their antics (to gain an understanding of flock mentality and their pecking order)

My wife Chris calls it “The Chicken Hilton”

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Village and Island News -
Continued from Page 7



In the early hours of the morning, just a few weeks ago our dog Gip (who you may remember from last months edition?) was very unsettled and prowling the kitchen growling and wanting to go outside. Very

unusual as Gip like his sleep.

I picked up a torch and went outside to have a check about? Chickens all tucked up and all appeared fine?

Maybe a cat prowling round?

Gip settled back into his bed in the kitchen and I went back to bed.

After approx. 50mins

Gip was growling again and even more unsettled than earlier but this time

Chris said she could hear a noise coming from the chicken coop?

Grabbing the torch again I went outside to investigate the noise?



As I made my way towards the chicken coop I was horrified to see a sandy coloured Labrador type dog has somehow gotten into the chicken run/coop and was running amok?

As I raced towards the chicken coop the dog saw me and ran towards the metal gate and escaped by forcing the bottom corner of the gate to make its escape (which is most probably how the dog got in)

The sight I was met with was horrifying! Our flock had been virtually slaughtered, there were dead chickens spread the full length of the run where they has been trying to escape their death, to no avail!

Some of the birds had died by having their necks broken but some had literally been torn to pieces. We found one chicken badly injured but still alive and one other chicken cowering right down the bottom of the run and appeared to be unharmed?

Collecting the injured chicken and the unharmed one we settled them down in their nesting box in the coop and closed the door over till morning time. Having to pick up the still warm bodies of our chickens was absolutely awful. I have never been an advocate of causing harm to animals but at that moment I fully understood the locals approach to killer dogs that cause such devastation and destruction.

Sad to say the injured chicken did not make it through the night. Our other chick did survive but was traumatised for the next two day and hardly eating or drinking and would not leave the safety of the nesting box. Eventually we managed to coax her out but she was just making little whimpering noises, heart breaking to listen too.

After checking the fencing around the chicken run, there

were signs of where the dog had been attempting to dig under the fence to get to the chickens. And checking the gate to the chicken run/ coop, we realised too late that it was not secure enough. We doubled up on the gate so



we had a second gate and strengthened the original gate. Not ever having had any previous issues we never dreamed that the gate would be the weak spot for any dog/ animal.

Especially as Gip had never ever bothered the chickens.

We spread the word that we were looking to buy some more chickens to replace our flock. One of our friends phoned us to say that there was a guy with a van load of various birds for sale parked not far from us.



So grabbing a box I dashed off to see what birds he had for sale? Thankfully he had a good selection of various chickens, ducks and turkeys. After a brief discussion and a little bartering I came away

with ten hens and two roosters, paying a little more than I wanted (I was sure I had been Greeked) but did not care because we just wanted our flock replacing.

It was worth the price to see the smile again on Chris's face as I returned with our new birds. We quickly introduced them to their new home and their new pen pal, our little surviving chick that Chris has now called "The Duchess"

When speaking to other locals of our loss, we were saddened to hear that during the days before our loss that there had been a series of attacks on sheep, goats and chickens in our area and that several local animal owners were certain they knew which dog was responsible and assured us it will not be a problem much longer - make of that what you will!

Thankfully all our new birds have settled in well and have made best friends with "The Duchess"

So for now we are closing the birds up in their coop each evening during the long winter nights just to be on the safe side.

Over the last few week the new birds have virtually doubled in size and we are looking forward to a fresh supply of eggs again and the chance to incubate some eggs and see our own chicks hatch.



Will keep you updated.

In Memoriam

Two sadness's to report this month.

Our commiserations go to the Stuart family, famous Agiots, who lost their Mum in December. She was into her nineties and had been cared for a long time by her children, notably Walter and Martin.

Jo Papi died on the 3rd December. Some will remember her [and Steve] as the former owners of the land now owned and lived upon by Les and Chris Woods. Jo had always wanted to come and live here, but her Corfu dream was taken from her by cancer, and it finally took her after 10 years. She was 62. Similarly, our thoughts are with Steve and daughter Chloe.



The Way Things Were

As we celebrate Kostas Halikia's birthday this month we should recall a tale from his past long ago. The year was 1949. And the young Kostas received a letter from the army to go to the barracks to present himself for Conscription. He was accompanied by the Mayor of Agios, at that time.

Those were the years of far-right Government here and, there was much phobia over the Communists. When the young Kostas arrived at the barracks he was interrogated and told that they had information telling them that he was a Communist.

'Are you a Communist?' he was asked

'No,' he said. He sympathised with them, but was not a Member. They then asked him to sign a piece of paper affirming that he was not a Communist. He refused. Kostas has always been brave. They questioned him further as to why this accusation had been made against him. He replied that one of the three sisters who then ran Hotel Marida was a teacher-her name was Dorina- and she occasionally gave Political lectures to young people in the village, and he had attended one or two.

The Military Police then turned to the Mayor and said, 'that's not quite what you told us Mr. Mayor'. So, Kostas was at liberty to go but they told him that he did not have to join the army, as he was the bread-winner of his family.

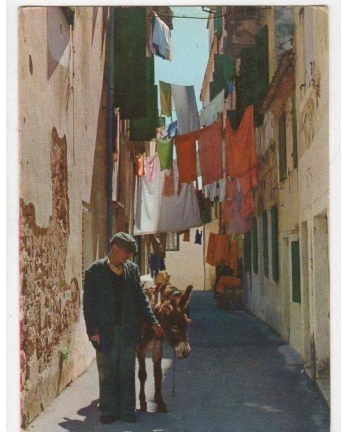


Courtesy of Lefteris Kuluris the town in 1941 <

Courtesy of Luko Manaris 1965 >

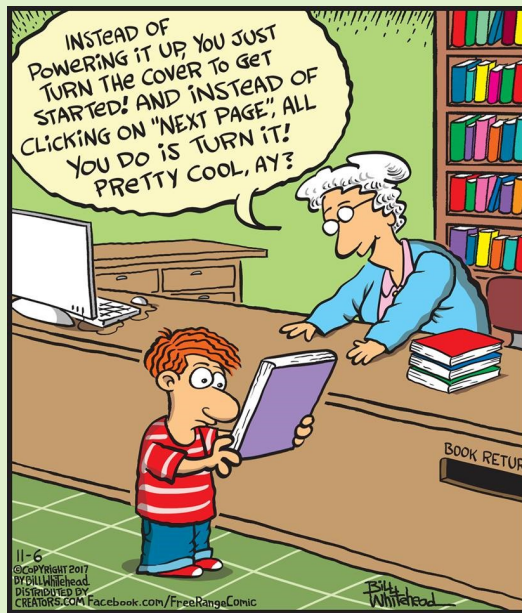


How Much



Kurty >

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



IF YOU WEIGH 200 POUNDS ON EARTH, YOU'LL BE ONLY 76 POUNDS ON MARS. YOU'RE NOT OVERWEIGHT, YOU'RE JUST ON THE WRONG PLANET.

Did you know?

There are roughly 4,200 religions today

Some say that 4,199 are false. Some say that 4,200 are false.

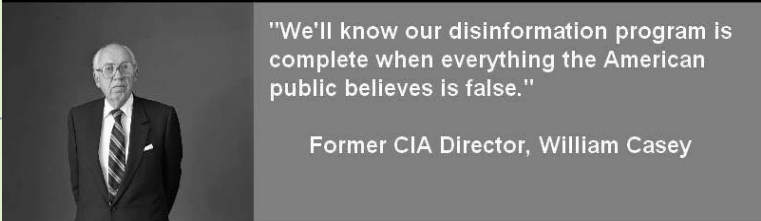
We have been lied to since birth, by our government, our churches, our media, our history books, and our schools.

"We are all born ignorant, but one must work hard to remain stupid."

- Benjamin Franklin



AMERICA, THE TRUTH ISN'T WHAT YOU THINK OPEN YOUR MIND AND RISE ABOVE THE LIES



"We'll know our disinformation program is complete when everything the American public believes is false."

Former CIA Director, William Casey

dis·in·for·ma·tion
dis·in·fər·mə·shən/
noun
1. false information that is intended to mislead, esp. propaganda issued by a government organization to a rival power or the media.

Let the above words sink in deep. Let them flow through your stubbornness and false reality. Everything your government tells you is a lie, and there is a very clear reason for that: Telling you the truth doesn't serve their interests. The truth is the enemy of government, and the truth is what will defeat them.

Depopulation
<https://www.naturalnews.com/2017-12-05-darpa-developing-genetic-doomsday-weapon-exterminate-populations-gmo-wmd.html>
Messages for an entangled Universe
<https://deusnexus.wordpress.com/2017/12/15/rumors-coming-storm/>

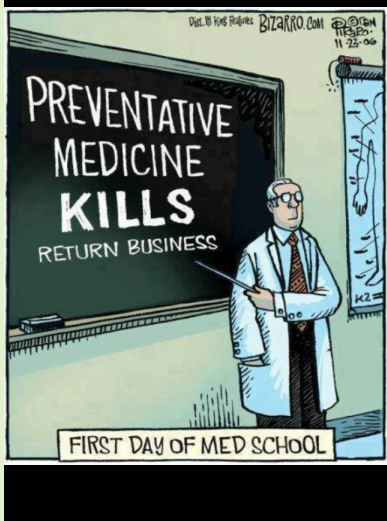
Nick The Clock's World

Continued from Page 10



Due to severe weather it's been reported that a wig was seen blowing down Argyle Street. Police have advised not to approach it as

..... "It's aff it's heid!"



2 TABLESPOONS OF CHIA SEEDS CONTAIN:

- 64% MORE POTASSIUM THAN A BANANA
- 2X THE ANTIOXIDANTS OF BLUEBERRIES
- 41% OF YOUR DAILY FIBER
- 5X MORE CALCIUM THAN MILK
- 100% MORE OMEGA-3 THAN SALMON
- 3X MORE IRON THAN SPINACH
- 20% PROTEIN
- 32% YOUR DAILY MAGNESIUM

Natural News

Paddy's in the bathroom and Murphy shouts to him "Did you find the shampoo?"

Paddy says, "yes but it's for dry hair and I've just wet mine."

That's' All Folks !

The BEST Christmas Present EVER

Contributed by Hilary Paipeti



'Casey'

There I was, at around three in the afternoon of 22 December, glass of wine in hand and contemplating a snooze (justified as I am usually up in the morning by 5.30 or 6.00), when something large and dark blocked off a portion of the light from the window. Not the dogs; they can't get up there and certainly not through the bars. Nor the cats; they are all far smaller than this hulk, and being semi-feral rarely approach the dwelling except at mealtimes (ungrateful beasts!). Could it be ...?

Casey was the last remaining kitten of my lovely Tibby [sic]. They vanished one by one as adults, leaving only Casey to command the garden. I had known him since Day Plus Two, as I had to execute an emergency kitten rescue from the hedge where they were born, when a storm threatened feline drowning. Ten days or so later, when their eyes opened, Casey made an eye-to-eye connection. How did he know to do that?

From the age of about one, Casey came and went. The summer of his third year he spent awol (at a taverna?), returning after three months at the end of the season. This spring, late April, he vanished again, and when summer passed into autumn I lost hope. Perhaps he'd been hit by a car, perhaps poisoned; in both cases maybe crawling away to die in pain under a thicket.

... Yes it was. Casey was crouched on the windowsill, larger than ever (he is the size of a small wildcat rather than a domestic feline), his coat thick, shiny and smooth, his white chest and paws pristine. I gave him a nosh and a good stroke, and told him he was a clever boy.

He'd gone again by the time I woke, and at the time of writing has not revisited. But it is enough to know, on 22 December 2017, that Casey was alive and thriving.

Simon's World



Commercial farming, with vast economies of scale; specialised, automated, intensified has delivered food at ever declining cost to increasing numbers of people who live in cities. There's 'set aside' to prevent

unstoreable surpluses slowing streamlined conveyance of harvested crops from soil to consumer - and placate those interested in preserving an urban ideal of rural landscape. The ground, with the help of modern chemistry, can deliver two annual harvests and more. The animals we eat are, by and large, raised in hangar-scale spaces fed by computer timing, their produce monitored and recorded, so that the journey from artificial conception to birth, to early and later growth, to slaughter, butchering, packaging and retail, to table, is increasingly seamless. (It's the same at sea. Factory fishing vessels have, as they Hoover their catch, interior space for gutting, filleting, packaging and freezing, for collection at the dock for direct transport from ship to truck via conveyor belt on to wholesalers and even retailers). To make money in agriculture you need advanced education in both food production, and reading global market trends, with early choices as to specialisation - and yet, we are still circulating

children's reading books featuring 'old farmer Giles (or Gillian to be gender-just) working his mixed farm of cluck clucks, quack quacks, moo moos, baa baas and the rest. I was born in 1942 on such a farm, one started by my dear grandmother. It affords happy memories. But as I understood later, Mill End Dairy Farm was, by the 1950s, already being called a 'hobby farm'; my grandmother's 30 wide-eyed Jerseys having names and not bar-codes. If she were alive today, being an entrepreneur, she might be managing a 'petting farm' for family visits and letting rural cottages to visiting tourists. Of course there are high-end niche farms producing specialised crops and meat at prices beyond most of us (I cycled by The Ginger Pig off Marylebone Road in London three years ago; a queue of locals around the block, with a window full of meat to die for - one finely marbled well hung beef joint for roasting going for a mere £60. I have an allotment. I'm retired. I love it, but I understand why people get their veg from supermarkets. Advances in agriculture have reduced the retail cost of food far beyond anything that could have been produced by the small farmer, and been of inestimable benefit to millions. Allotments were once provided ('allotted') to working men, emigrants from the countryside into growing cities, to feed their families. Nowadays most allotments are an indulgence for the more prosperous - giving us, for a small rent to the council, healthy exercise, education, and much joy. The picture by Jan Bowman is of Linda and I with our g-children on Plot 14 of the Victoria Jubilee Allotments in Handsworth, Birmingham last summer; Hannah enjoying her 3rd birthday with her brother Oliver.

ocay villas

All OCAY Villa holiday makers qualify for special discount deals at
Corfu Golf Club for 2018

<https://corfugolfclub.com/>



Contact us at: info@ocayvillas.com

Or on Tel: (0030) 26610 58177/ Mob: (0030) 6978206077



Villa Theodora



Villa Lydia



Villa Aphrodite

To view these and other villas available for next summer.

Go to: <http://www.ocayvillascorfu.com/>



THE ROYAL BRITISH LEGION POPPY APPEAL **CORFU & LEFKADA 2017**

Dear Friends of The Royal British Legion

I am very happy to report that the total gross cash collected for the 2017 Poppy Appeal amounted to **€2,767.62**. I do not have the amount in Sterling just yet but, as soon as I do, I will let you know in the next edition. This amount is less than the 2016 collection by €437.00 due to the fact that some businesses have closed; ex-pat residents have returned to the UK (or to other destinations etc) but despite these changing circumstances it is, indeed, a very satisfying amount and a testament to the generosity of all who have donated to this worthy cause.

The collection from our friends in Lefkada (included in the above total) came to **€572.01** and I thank Jackie Dallos and her supporters (who, like Corfu, are equally as dedicated to the welfare of our troops) for their valued support.

This is, once again, a very fitting honour for our serving troops at home and abroad. We have, once more, proved ourselves to be very generous indeed in remembering those who gave so much for so few in order to safeguard us all.

We Will Remember Them

On behalf of The Royal British Legion Poppy Appeal, I thank you all (both here in Corfu and our friends in Lefkada) for your continuing kindness and support. I can assure you that your efforts are very much appreciated and the cash will be put to the best possible use.

Yours very sincerely



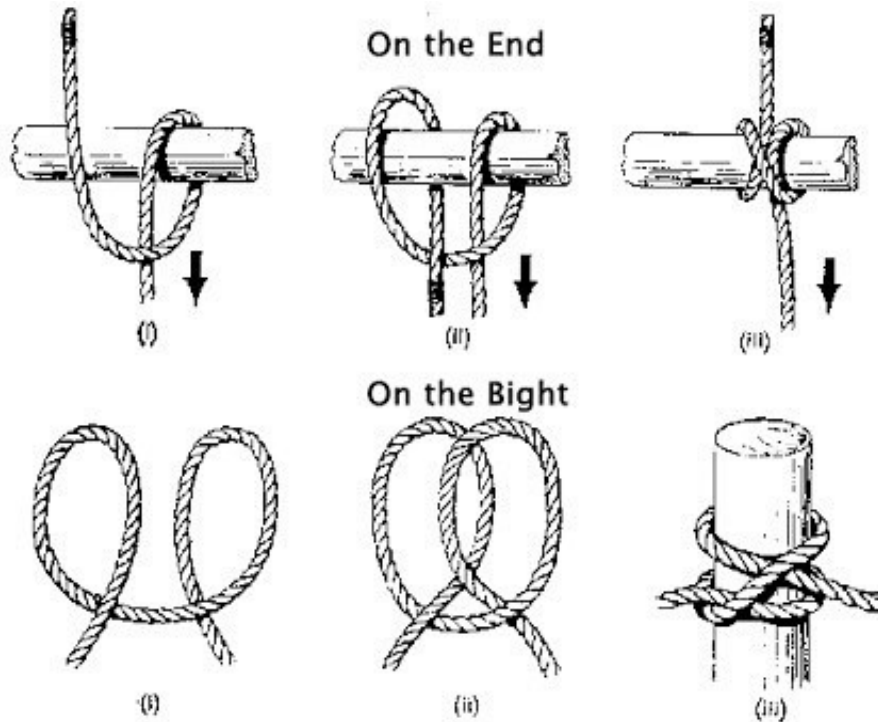
Lucy STEELE, M.B.E.
Poppy Appeal Honorary Organiser



Tickle Ties the knot

Seasons Greetings, firstly may I apologise, in last month's instalment I instructed you on how to tie a square lashing neglecting to teach you how to fasten the hitch that starts the lashing namely the Clove Hitch, so here goes

The Clove Hitch



How to tie a clove hitch

On the end: i Wrap the free end of a rope around a post, ii crossover itself and around the post again, iii slip working end under the last wrap, pull tight.

On the bight: i Form two loops in the rope, ii overlap the ropes slightly, ii pass over end of post, iii pull tight.

What is a Clove Hitch used for...

The clove hitch is primarily used as the starting knot to any lashing, it also has uses in boating for fender tying, in the theatre, you will also see it used in many a Western were the cowboy uses it to tether his horse outside the saloon.

Happy Tying

BESPOKE PROPERTY

At the build in the valley of Agios Ioannis, progress has been solid, with carpentry and aluminium work to the fore, water pipes down and carpentry work well in hand.

We will have a push now in the new year and aim for habitation to take place by Easter.

Other projects are accruing, so we are looking forward to a busy New Year.



Foreman inspecting new water pipe



Lounge area



motif tiles so far



New tiling dirty shoes



Perfectly laid



Security of sorts



steel for surround



transporting of bathroom gear for measurement

Corfu Weather Statistics - December 2017

	Max	Avg	Min
Temperature			
Max Temperature	18°C	15 °C	11°C
Mean Temperature	17 °C	11°C	6°C
Min Temperature	15 °C	7°C	0°C
Heating Degree Days (base 65)	22	14	4
Cooling Degree Days (base 65)	0	0	0
Growing Degree Days (base 50)	12	3	0
Dew Point	17°C	7°C	-5°C
Precipitation	38.1 mm	3.1 mm	0.0 mm
Wind			
Wind	55 km/h	10 km/h	0 km/h
Gust Wind	66 km/h	46km/h	27 km/h
Sea Level Pressure	1032 hPa	1018 hPa	1001 hPa



Our frosted fields



The variations in climate

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

Letters to the Editor

Dick Mulder posted this gorgeous photo of a Corfu chapel [Η ΠΑΝΑΓΙΟΠΟΥΛΑ ΣΤΑ ΜΟΥΡΑΓΙΑ] and these were a few responses:



Η ΠΑΝΑΓΙΟΠΟΥΛΑ ΣΤΑ ΜΟΥΡΑΓΙΑ



Set in the seawall



With a view to Vidos

Tonis Quaz: There is also an interesting story behind. The church was standing there before the wall was erected. When the Venetians decided to build the wall they wanted the church to be demolished. But they encountered reaction since the locals were very fond of their church. Hence, they came to a compromise and encapsulated most of the church into the wall.

Βουλα Μπουκα Me, and friends of mine, when we had big difficulties in our life, we were going to pray to Panagiopoula for us and our beloved ones, from childhood until our days, thank you Dick, you pointed out, this precious church.

Tony Jones: I stumbled on the church when I was painting the Chinese restraint for Mr Chan in 1982 wicked find.



Is that it
<

STOP PRESS

Losers' Cup

FRIDAY 5TH JANUARY THE 2017 LOSERS' CUP

ALL WHO WANT TO ENTER PLEASE BE IN THE PLATEIA AGIOS IOANNIS AT 11.00.A.M.

BE MOBILE AS EVENTS WILL BE AT STARBOWL-GARITSA- AND FINISHING IN THE OLD BARREL KONTOKALI

PROPOSED EVENTS THIS YEAR: TEN-PIN BOWLING-TABLE TENNIS-BOULES-POOL-DARTS

Froso Effrosyni mailed, following on from Hilary's article about The Ebb last month:

Hi Hilary

Hope all is well!

Just to let you know I just blogged about The Agiot and your work too, and will be spreading the word about you for a while - on FB and Twitter.

I am not tagging you as I haven't been able to find you on either platform... If you're on there, you can connect with me if you like, if not, no worries

Letters to the Editor - Continued from Page 17

Derek Pullen mailed last month.
Hi Paul,
I know it's only monday and maybe you don't work on the weekend but we are waiting here for 'THE AGIOT' like a couple of kids waiting for the 'Beano' love to all in A I, Derek and Carole.

Ed:- it IS the Beano Derek!! And I ONLY work on weekends!!

Ruairi O'Connor mailed about Aoife's photo in the December edition.
Aoife loved that! Thanks Paul. Hope you all have a great Christmas,
XXX
Ruairi

An absolute pleasure to include your lovely daughter, Ruairi.

What an interesting read. Hope to find it next time on Corfu.
(John Christie re British Cemetery article by Simon Baddeley .)

Hilary's Ramblings Contributed by Hilary Paipeti

A NEW JOKE OUT OF DEEP-FREEZE BRITAIN: Two blondes are driving behind a slow-moving truck, whose progress is causing them concern. In order to notify the driver of his problem, they pull alongside and toot the horn to attract his attention. Winding down the window, the passenger blonde shouts: 'You're shedding your load!' To which the driver replies, through clenched teeth: 'I'm driving a gritter.'
(I'm allowed to tell blonde jokes. I am one.)

THE MARCH 2014 EDITION OF RAMBLINGS featured a section on the sudden simultaneous leafing of trees in my local woods and copses:

The mass leafing makes me wonder whether the arboreal world perhaps possesses an Interroot, an underground Internet, so to speak. It may go something like this:

OldManWillow on Facebook: 'Shakin' it this Spring! Have a look at my trelfie. I'm in leaf! R u yet?'*

[We were unable to post the pic for technical reasons - Ed.]*

Twigger: '@weepingwillow r u leafing? I am lol.'

Meanwhile, a campaign by 38 Detrees is aiming to better coordinate next year's foliation. The message reads: 'This Spring, 2014, about a third of our community managed to leaf together. Let's get it up to 90% next Spring! We can do it! Wiggle a root if you want this campaign to go ahead!'

'On behalf of 38 Detrees, Hawthorn, Sapling, Bush, Pine.'

Although this was obviously written in jest, it turns out I might just have hit the nail on the head. Last month, the Daily Mail published an article that began this way:

Take a bracing stroll through a park or wood this weekend and you'll hear the Arctic breeze rippling through the swaying, leafless branches, almost as if the trees are whispering to each other.

A fanciful thought, perhaps. But make no mistake, trees really do communicate.

They share nutrients, exchange warnings, nurture their young, threaten rivals and bequeath legacies, through an incredible network of roots and fungal threads that scientists call the 'wood-wide web'.

The article continued further down:

Communicating via that subterranean wood-wide web - the name was coined by the scientific journal Nature - they are wired together by billions of gossamer-fine, microscopically small tubes called hyphae, like fibre-optic cables that penetrate the earth, weaving through it to connect a whole woodland or forest.*

[Note the similarity in the sound of the word to 'wifi', our own communication networks.]*

The BBC has filmed no less a figure than Dame Judi Dench - who has turned her garden over to woodland - 'spying' on arboreal conversations with a low-tech hand-held listening device. Prince Charles, of course, is a well-known tree-talker, though being a member of the elite he only jaws and doesn't listen.

So remember: Though I named it the Interroot rather than the Wood-Wide Web, you read about it first in The Agiot...

IN ADVANCE OF A NEW COLLECTION OF MAILFAILS, I had to share this one - a possible spellcheck fail that a proof-reader (if the Mail employs any) missed:

Dr Fang Liu told Prince Harry that her team has discovered a protein complex which could lead to a potential anecdote to prevent soldiers from suffering from PTSD.

Hilary's Ramblings—Continued from Page 18

It suppose it depends on how funny the anecdote is as to how much it can alleviate traumatic memories. This rather reminds me of the Monty Python sketch about how the 'funniest joke in the world' - it would kill with hilarity anyone who heard it - was deployed as a secret weapon in the War. But first it had to be translated into German...

The correct word may be 'antidote'. Though funnily enough, my Thesaurus gives the following sentence as an example of usage: 'laughter is a good antidote to stress'. So maybe they really do intend to use amusing anecdotes to counter PTSD... and maybe this wasn't a MailFail after all.

TALKING OF PROOF-READING, the old pre-computer Athens News, set on 'hot lead', was notorious for its bad spelling - quite natural when a Greek compositor is working not only in a different language, but also with an unfamiliar alphabet. Realising they were in desperate need of a specialist proof-reader, the editorial staff advertised for one. Only there was no -one to proof-read the ad, so it read 'Poof-reader required'.

AND FINALLY, POST-CHRISTMAS BELT-TIGHTENING might necessitate simpler, cheaper food for a while, without skimping on nutrients. I invented 'Everlasting Soup' for just such episodes. You require a selection of the following dry pulses: white beans, red kidney beans, chick peas, dried broad beans, black-eyed beans, dried peas (whole or split), lentils, yellow lentils (Greek fava), red lentils. And a selection of the following grains/seeds: whole wheat grains or pot barley, whole brown or red rice, quinoa, burghul wheat. Plus olive oil, several large onions, lemons, salt.

All these are available at supermarkets (the family-run Kefalovrisso Market at Kokkini even sells a 'luxury' mix of quinoa and burghul) or at the whole food shop on the left at the lower end of the market, where the pulses are on sale loose from sacks. You don't need all of the above, but the vital ingredients are white beans, chick peas, dried peas (whole or split), lentils, red lentils, wheat grains or pot barley, brown or red rice and burghul. Add the other ingredients as convenient. If you have to buy everything from scratch, it might seem quite an outlay, but you will be able to make a number of batches, for a tiny cost per bowl. Some supermarkets sell ready-mixed pulse bags, which can be used instead of making your own mix; but you will still have to add wheat/barley, rice, quinoa and burghul.

Measurement is easy - just use a receptacle of any size (mine's a glass of 150 ml capacity) and measure one cup of each, except for the quinoa which is expensive, and the burghul which is expansive, so only half a cup of these. Soak the two sorts of beans, the chick peas and the dried broad beans in water overnight. Drain and place in fresh water in a very large casserole, along with the wheat or barley and the dried peas if whole. Bring to the boil and simmer for 30 minutes. Add the black-eyed beans, split peas, brown and yellow lentils and the

red or brown rice and simmer 15 minutes. Add the red lentils, quinoa and burghul and simmer a further 15 minutes. Add water at any time during the process if it looks too dry. By this time all the ingredients should be tender; test the beans, chickpeas and broad beans as these are the hardest. If you are using ready-mix, put in the whole bag, plus the wheat/barley and the rice; and add the quinoa and burghul towards the end.

While the pot is simmering, peel and thinly slice the onions. Put in a large sauté pan with plenty of olive oil. Cook slowly at first with the lid on, and stir well from time to time; the onions will throw off lots of liquid and gradually reduce almost to a puree. Then they will start to stick to the pan or begin to brown slightly, at which point remove the lid, turn up the heat and, stirring almost constantly, allow to brown really well to lovely dark chestnut. Do not allow to burn. They will reduce to a fraction of the original volume. This process will take around 45 minutes, depending on the onions.

When the pulses and grains are ready and the onions browned, tip the onions into the bean pot, stir well and simmer for five minutes. Salt to taste, and add water if the soup is too thick. Serve hot, dressing it to taste with freshly squeezed lemon juice at the table. This will produce a large quantity, depending on the size of your measure (though a ready-mix batch will be smaller). Cool leftovers and put in a cold spot, or in the fridge, until the next day. It will have thickened considerably, so add water (and salt) to get the consistency you like (for me, the thicker the better as long as I can still call it 'soup'). Repeat for as long as the soup lasts, adding water and extra salt as required. Mine usually stretches all week; give the whole pot a short boil every couple of days if lasts that long.

If you regard this dish as the mainstay of your daily fodder, accompany with - in preference - wild greens, or with a shredded cabbage and carrot salad or lettuce and tomato salad. Your other frugal meals throughout the day might include avocado, beetroot, raw celery, green leafy vegetables, an egg or two, perhaps a bit of feta or cheese and crackers, and some fruit (apple and citrus). You'll not miss out nutritionally, though you may crave a steak or a chop after a while! Kali Orexi!

FOOTNOTE: 'Everlasting Soup' will feature in my upcoming recipe book 'The Sleb Jungle Diet: One Thousand and One Ways with Beans and Rice'. In advance of the contestants' entry to the faux-jungle in the show 'I'm a Zed-lebrity, Get Me Out Of Here', complimentary copies will be issued to all the slebs, in the hope that they will so appreciate the innumerable combinations of beans and rice contained therein, that they will stay there.



Corfu Trail : Ocay Properties

Now for another highlight from the Corfu Property Trail:



Casco Stone Villa awaiting finishing
<



Casco Stone Villa as it could look on completion
>

Casco Villa

Near Ermones, West Corfu.

Structurally complete villa for finishing. Internal room arrangement occurring to buyer's requirement - up to three bedrooms. Peaceful country location, near beach, tavernas, bus route. 25 minutes to Corfu Town, airport. Large garden close to the Corfu Trail. Combines top construction techniques with traditional aesthetics.

Located on a very quiet country lane carrying mainly local traffic, this semi-detached villa of 85 square metres sits in a 1600 square metre garden. The outlook is rural: to the west, it faces a hillside planted with bands of olives, cypress and natural forest; and to the east it looks across meadows to a wooded ridge. Except for the detached house, no other houses are located in the immediate vicinity.

Although secluded, the house is just a few minutes by car (about 20 minutes on foot) to Ermones Beach, one of the west coast's famous strands, yet one much less commercialised and more friendly than Glyfada and Agios Gordis. It is an equivalent distance to the island's only golf course. Ten tavernas, most open all year round, are a short drive away (many less than five minutes), and three well-supplied village shops are similarly close. A bus route to Corfu Town, every two hours until mid-afternoon, passes the gate. The course of the Corfu Trail follows the valley 200 metres to the rear of the property, and innumerable hikes can be enjoyed, both by way of the Trail, and along paths and tracks over the mountain and through woodland and fields. The surrounding countryside boasts rich plant life, both natural and cultivated, and amazing displays of wild flowers in springtime. Among the cultivated plants are walnuts, figs and olives, and extensive vineyards

grow nearby. The villa is semi-detached; the identical adjoining property will be used by the owner as a holiday home, and its interior layout and finishings have been realised according to his wishes. The adjoining property for sale is structurally complete and requires external stonework, doors and windows, and internal design and finishing. The completed property comprises a sitting room with fireplace, comfortable kitchen area off the sitting room (and opening separately onto an outdoor dining patio), one large double bedroom, two smaller bedrooms, a large bathroom with walk-in shower area, a WC with washing machine and a storage cupboard. Flooring is natural stone. Wide verandas stretch to the front and rear. Heating in this property consists of the open fire, which has a optional facility to pump warm air into the bedrooms, and hot-cold aircon units. All these existing features may be duplicated in the adjoining villa, or a new owner may adjust the floor space and finishings to suit his own requirements. Construction of the two villas from the ground up is of first-rate quality. The reinforced concrete skeleton which forms the main structural entity includes a solid concrete ceiling over the accommodation and a solid concrete pitched roof (overlaid with bitumen membrane and traditional tiles). The roof space between ceiling and pitched roof is insulated, sealed and watertight, so neither a leak nor intrusion by any creature can occur. The external walls are constructed of large composite bricks, rendered with swimming pool-grade fine cement, and sealed with waterproof paint. This is clad with a thick layer of insulation. The final finishing consists of natural stone (not a faux-cladding of vertically applied paving stones!), which are painted with a waterproof coating. Where the two houses adjoin, the stonework is structurally bonded, providing additional integrity. The two houses have independent electricity and water supplies, and a discrete gate onto the road through the solid stone wall topped with timber railings which encloses the grounds.

200,000 euros (As seen, and subject to the below conditions.)

Buyers will be obliged to pay all fees relating to purchase (solicitor, notary public, land registry, commissions, purchase tax etc.).

Buyers will be obliged to pay for all finishing works, as agreed by contract with the vendors: * Exterior finishing, to be completed in exactly the same style as the adjoining house.

- * Interior finishing, with space arrangement to suit new owners.
- * Communal low stone wall between the two adjoining properties, to specifications of vendors.
- * Gate onto the main road.
- * All utility supplies (water, electricity, phone, internet) and their infrastructure (pipes, ducts, cables etc.).
- * Garden landscaping.



Balcony 1 & 2



Cottage in the woods



Cottage in the woods (2)

Corfu Trail : Ocay Properties - Continued from Page 20



Komianata Cottage



Komianata Retreat front view



Liori 1



Liori 2



No1 View



Number One Guesthouse from Corfu Trail



Number One Guesthouse Front



Olympia front view



Olympia Owner's Apartment Kitchen



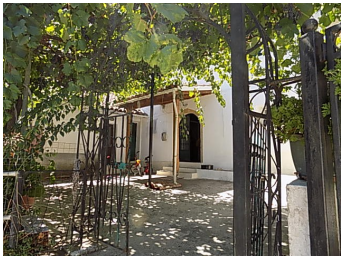
Olympia Owner's apartment



OlympiaStudios1



Pergola House Front 2



Pergola Yard



Trail Corner Cott 1



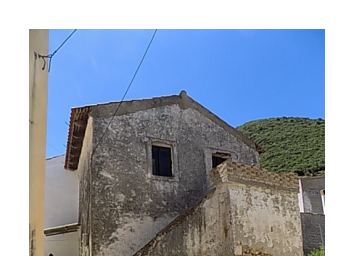
Kamara Corner House Front 1



Kamara Corner House side



Wreck 1



Trail Corner Cott 2



Kamara Corner House Front 2



Kamara Corner House rear



Wreck 2



Keti Front



Keti View

Gooners Gags

There are some fascinating things written on old tombstones

Harry Edsel Smith of Albany, New York
Born 1903--Died 1942.
Looked up the elevator shaft to see if
the car was on the way down
It was.

In a Thurmont, Maryland, cemetery
Here lies an Atheist all dressed up and no place to go.

On the grave of Ezekial Aikle
East Dalhousie Cemetery, Nova Scotia
Here lies Ezekial Aikle, Age 102.
Only the good die young

In a cemetery in London, England
Ann Mann
Here lies Ann Mann, who lived an old maid
but died an old Mann. Dec. 8, 1767

In a Ribbesford, England, cemetery
Anna Wallace
The children of Israel wanted bread,
And the Lord sent them manna.
Clark Wallace wanted a wife,
And the Devil sent him Anna.

In a Ruidoso, New Mexico, cemetery
Johnny Yeast
Here lies Johnny Yeast. Pardon him for not rising.

In a Uniontown, Pennsylvania, cemetery
Here lies the body of Jonathan Blake,
Stepped on the gas instead of the brake.

In a Silver City, Nevada, cemetery
Here lays The Kid,
We planted him raw.
He was quick on the trigger,
But slow on the draw.



A lawyer's epitaph in
England
Sir John Strange.
Here lies an honest law-
yer,
and that is Strange.

John Penny's epitaph in
the Wimborne, England,
cemetery
Reader, if cash thou art
in want of any,
Dig 6 feet deep and thou
wilt find a Penny.

In a cemetery in
Hartscombe, England
On the 22nd of June,
Jonathan Fiddle went
out of tune.

Anna Hopewell's grave
in Enosburg Falls, Ver-
mont
Here lies the body of
our Anna,
Done to death by a ba-
nana.
It wasn't the fruit that
laid her low, But the
skin of the thing that
made her go.



On a grave from the 1880 s in Nantucket, Massachusetts
Under the sod and under the trees,
Lies the body of Jonathan Pease.
He is not here, there's only the pod,
Pease shelled out and went to God.

THIS ONE IS EXTREMELY WELL WRITTEN

In a cemetery in England

Remember man, as you walk by,
As you are now, so once was I.
As I am now, so shall you be,
Remember this and follow me.

To which someone replied by writing on the tombstone

To follow you I'll not consent,
Until I know which way you went.

And the final one

On a tombstone in Boot Hill Cemetery, Tombstone, Ari-
zona

Here lies Lester Moore
Four slugs from a 44
No Les, No more
.

Gooners Gags - Continued from Page 20

The Geography of a Woman

Between 18 and 22, a woman is like Africa.
Half discovered, half wild, fertile and naturally Beautiful.

Between 23 and 30, a woman is like Europe.
Well developed and open to trade, especially for someone of real value.

Between 31 and 35, a woman is like Spain.
Very hot, relaxed and convinced of her own beauty.

Between 36 and 40, a woman is like Greece.
Gently aging but still a warm and desirable place to visit.

Between 41 and 50, a woman is like Great Britain.
With a glorious and all conquering past.

Between 51 and 60, a woman is like Israel.
Has been through war, doesn't make the same mistakes twice, and takes care of business.

Between 61 and 70, a woman is like Canada.
Self-preserving, but open to meeting new people.

After 70, she becomes Tibet.
Wildly beautiful, with a mysterious past and the wisdom of the ages.

An adventurous spirit and a thirst for spiritual knowledge.

THE GEOGRAPHY OF A MAN

Between 1 and 100, a man is like North Korea and the United States

Ruled by a pair of nuts.

A young man named John received a parrot as a gift. The parrot had a bad attitude and an even worse vocabulary.

Every word out of the bird's mouth was rude, obnoxious and laced with profanity.

John tried and tried to change the bird's attitude by consistently saying only polite words, playing soft music and anything else he could think of to 'clean up' the bird's vocabulary.

Finally, John was fed up and he yelled at the parrot. The parrot yelled back. John shook the parrot and the parrot got angrier and even more rude. John, in desperation, threw up his hand, grabbed the bird and put him in the freezer. For a few minutes the parrot squawked and kicked and screamed.

Then suddenly there was total quiet. Not a peep was heard for over a minute.

Fearing that he'd hurt the parrot, John quickly opened the door to the freezer.. The parrot calmly stepped out onto John's outstretched arms and said "I believe I may have offended you with my rude language and actions. I'm sincerely remorseful for my inappropriate transgressions and I fully intend to do everything I can to correct my rude and unforgivable behavior."

John was stunned at the change in the bird's attitude.

As he was about to ask the parrot what had made such a dramatic change in his behavior, the bird spoke-up, very softly,

"May I ask what the turkey did?"

Let me tell you, friends, that one simple spelling mistake~even a typo~can make your life hell.

I recently texted a short, romantic note to my wife while I was away on a fishing trip, and I missed one small "e".

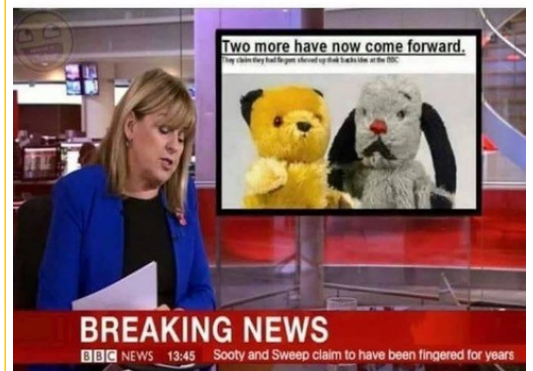
No problem you might say.

Not so. This tiny error has caused me to seek Police protection to enter my own house.

I wrote, "Hi darling, I'm enjoying and experiencing the best time of my whole life, and I wish you were her!"

BREAKING NEWS: Two more have now come forward.

Sooty and Sweep say the abuse went on for years. They claim they had fingers shoved up their backsides and the BBC knew all along.



If you advertise here it will cost nothing. We have a modest but growing circulation. It is our pleasure for our friends to advertise their wares without charge.

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.

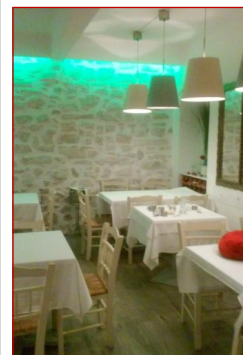
One jar 200g of Fresh - Homemade - Organic- Golden Paste is €6. –
 €5 for 54 Frozen Golden Turmeric Bombs - T-Bombs.
 For Orders please message me, call 26610 58090 or 6948 547 663.
 Or email gicas@otenet.gr .



ED: Ed: I cannot recommend this product highly enough. Some people don't like the taste. Try this once a day. 1 OR 2 TSP OF PASTE, 1 TSP HONEY, HALF A GLASS OF WATER, TOP-UP TO TASTE WITH COCONUT MILK STIR VERY WELL UNTIL MIXED EVENLY ... DELICIOUS!



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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.



CORFU BEER

We Wish
A Very Happy & Prosperous
New Year
to all our Advertisers

Video Corner

The E.U.

<https://www.youtube.com/watch?v=gL55G0md2H8>

An Englishman in Italy

Devilry and Miracles at Christmas Time

Had I been a shepherd on the mountain,
I would have seen a star guiding me to
Bethlehem, not the tavern, a stable;
There I would have seen a new born baby
lying in a manger, we know those words
Well. In greek the word is epifania,
At a certain moment, time limited
By God, His fourth Covenant was fulfilled.
Not a human leader like Moses or
Elijah, but someone, in greek, diofisis,
Both God and Man, who first made his appearance
In front of witnesses, shepherds, wise men,
And the three kings, who brought gold, frankincense
And myrrh. A woman known as Mary had
Given birth to Jesus, together with her
Husband, Joseph. We humans agonize
About whether Jesus was man or God, and
Whether Mary had remained a virgin,
Despite giving birth; but, in greek, the word
Theotoku, womb bearer, Parthenou,
Virgin are used in the orthodox church.

We seem to quibble round the edges of
This happening, like doubting Thomas, who
Needed proof that Jesus really rose from
The dead. We love Christmas, the yearly feast,
When children receive presents, and, also
His Presence via Santa Clause. Like an
Animal I sense safety, healing here.
On Christmas Eve my friend lay ill in bed.
I cooked and fed the chickens, then I caught
My leg against the dishwasher. A black
Oozing contusion gathered on my leg,
Starting slowly causing agony.
Despite her cold, my companion drove me
To the hospital. There the doctor drained
The swelling in my shin, dressed and wrapped it
Up. Over Christmas all the shops were shut,
But I slept well. On Christmas Day, just when
We'd thought of cancelling everything
My friend rallied, so we had Christmas Lunch
By the lake. After antibiotics
From an open shop, she redressed my wound.
Faith is something that's bestowed, it just needs
A push from us along the road; Christmas
is a uniquely Christian thing, with the
Diabolical, as with Herod the King,
And miracles part of everything.

Agiotfest 2018

I must apologise-again- for not yet mailing You
Sponsors. I have not forgotten, simply there have
not been enough hours in my days to do so yet,
but I'm working on it now , so it will DEFINITE-
LY happen in January. Thank you for your pa-
tience. This same apology extends to certain
bands and their members.

I was in the Brew in Corfu Town discussing next
year's Agiotfest with my associate, a certain Cos-
tas Vlachos.

A decision has been made to introduce tents and
pitches next summer, with an opening time of
11.00.a.m. on the Saturday Henna tattoos, musi-
cal instrument tent, animal welfare, t-shirts etc.
were all mentioned.

At one point, Costas said; 'you know what I'd
really like there?'

'No',

'There is a man who shows us how to make knots
in your newspaper. What a fantastic idea that is.
We should ask him to have a place at the Ag-
iotfest.'

I was surprised not a little bit by this, though
pleasantly so.

'I had no idea you read the Agiot Costa.'
'Oh yes,' matter-of-factly, 'I read it every month.
This pleased me and was the first proof positive
of our rag being read by a member of the indige-
nous population. Also, I got to thinking; 'how
best can I persuade my pal to display his tech-
niques at the New Cactus Hilton?'

Costas went on to say that he was a Boy Scout
himself when young.

AGIOTFEST SPONSORS

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Accommodation

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Green Island



Mousehouse



Sunrise Cars



THE WORLD AS YOU WANT IT

Spear Travels



Sally's Bar



Vrionis



Daylong



Roadhouse Music



Corfu Beer



100+ Club



Trevor Whybrow

Including:

- Adrian Ward (<http://realcorfu.com>)
- Anne Hodgson
- Aqualand
- Avis Owen
- Barry & Stella Knight
- Big Bite Restaurant, Benitses
- Bob & Jill Carr
- Bob Bakker
- Chas Clifton
- Compass Café, Kontokali
- David Dickinson
- Derek & Carole Pullen
- Dimitris Krokidis (<http://corfuwall.gr>)
- Gouvia Marina
- Henk Van Der Does
- Hilary Paipeti
- Hotel Telesillas, Kontokali
- In Action gym
- Jo & Mel Sperling
- Ken & Jan Harrop
- La Tabernita Mexicana
- Lennart & Sanna
- Les & Chris Woods
- Lionel Mann
- Lynne Cahill
- Margareta Rodehn
- Maria. Driving School
- Martin & Tracey Stuart
- Michael Spiggos, Firebrand Radio (<http://www.firebrandrr.co.uk/michael-spiggos>)
- Mickey Lowe
- Miri Widdicombe
- Neil Hendriksen
- Nikolas's Taverna, Agni
- NSK
- Pat & Gina Brett
- Paul & Jan Scotter
- Posidonio Restaurant Agios Giordis
- Rob Tinkler
- Robert Bennett
- Sarah Young
- Sephora Shop
- Simon & Lin Baddeley
- Star Bowl
- Steve Young
- Spyros Kaloudis, Dentist
- Sue Done
- Tavola Calda
- Vassilis Pandis

Agiotfest 2018 – Continued from Page 23

THE CLOSING CUTAIN FOR THE CUKES?

VINCE PITT

As tonight's final gig approaches I've obviously been thinking a lot about all the people that have come and gone within the band over the years. There are many people I'd like to thank but I'm not going to list them as there are just too many. I would however like to thank one man in particular, namely Mr. Stephen Piper. The band was actually his idea (or his fault, depending on your point of view) and without him would never have happened. So many thanks for the last 34 years or so shagger. It has been a total blast and thanks to all the deluded fools that came along to watch. See some of you tonight Xx.



Stephen Piper

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disappointment and support meant a great deal. Thanks to everybody who bought T-Shirts and merch! Thanks to our stage hobbit Ollie Aldridge for all the years of running around after us. Thanks to the lads in the band and our long-suffering WaGs 😊 ;) But especially to the band, past and present - Leatherat were Richard Rees, Tim Durham, Kevin West, Bret Nichols, Hugh Edwards, Jim Bennion, James Foley, Lee Smith, Jeremy Carroll, Jono Watts and the inimitable Pete Bailey. As Pete said at our FCC show in 2010 - "There are just too many people to thank" and that remains true, especially over the course of 12 years... some of you have been following us from the very first gigs and it goes without saying that it's only with the support you have ALL shown us over the years that Leatherat would have been possible. It only remains to bid you all a fond farewell, but never goodbye; there will be a re-union of some sort in August - The Brasenose have already announced their fringe line-up... who the hell are TBC?! 😊 ;)

Thank you everybody. Thank you so much.

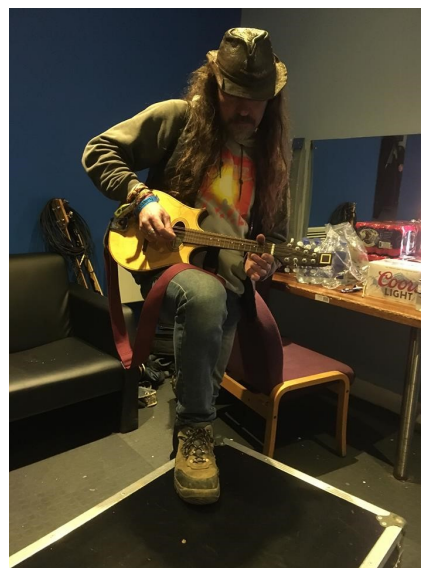


Leatherat

THE CLOSING CURTAIN FOR LEATHERAT?

Jono Watts

Season's Greetings one and all! We hope you had a fantastic Christmas and with this message; wish you a happy & hearty New Year. Back in August we called Last Orders on Leatherat's 12 year run and just a few weeks back we made it official with our final show - "Last Orders" at the O2 Academy. Simply saying thank you doesn't seem enough, but sincerely thank you so much to everybody who came for one last party with us. Thank you to 3 Daft Monkeys, Kapelle and Stevie OBOM for their brilliant performances. Thank you to everybody that was involved in the organisation of the event. Thank you to everybody that couldn't make it; your messages of



Pete Bailey

HOLY TRINITY CHURCH

We are an Anglican church in the heart of Corfu Town, offering a warm welcome to residents and visitors to our services and social events.
HTC would like to wish readers a blessed and happy 2018

Services for January:

Services led by Chaplain Rev Jules Wilson

Sunday 7th January - Epiphany

10:30 Family Communion Service
 Al Anon will be talking about their work. After the service we will be cutting our Vasilopitta.

Sunday 14th January

10:30 Morning Prayer

Sunday 21st January

10:30 Morning Prayer

Sunday 28th January

10:30 Family Communion Service
 19.00 The Well

HTC South

The next service will be in February

'For I know the plans I have for you', declares the Lord, 'plans to prosper you and not to harm you, plans to give you hope and a future'.
Jeremiah 29 : 11

Weekly Events during January:

The church is open daily Tuesday to Friday 10:00 to 13:00 for coffee, chat and exchange of library books

The church will be closed until Tuesday 9th January except for Sunday Services.

Monday

17:30 The Kontokali group meets

Tuesday

10:00 Coffee Morning in the church room

9th - Master's Crafters Group

Wednesday

10:00 Coffee Morning in the church room

10th - Lunch Box

Thursday

10:00 Bible Study

17.00 Worship Group at HTC

Friday

09.00 Prayer Meeting

10:30 'Little Angels' - Mums & Tots Group

Other Events during January:

Thursday 25th January

18.00 Church Council Meeting

Saturday 27th January

Service of Christian Unity

19.00 Catholic Cathedral

Carol Singing for Melissa



Carol Service by Candlelight



Mums & Tots Party



Christmas morning



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DIOCESE IN EUROPE
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