

# The Agiot

154th Edition

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## Family in Agios

## THE ROYAL BRITISH LEGION ANNUAL POPPY APPEAL – 2021

The annual Poppy Appeal will, hopefully, take place this year (No further lockdowns permitting!). Below are details of Poppy Collection boxes (and supplies) now placed at various locations around Corfu:

ANGLICAN CHURCH, Corfu town (Open Sundays: 9.30am-12.30pm)

BASE BAR, Sidari (Open daily: 10am until late)

BRITISH CEMETERY, 22 Kolokotroni Street, Corfu town  
(Open: Tuesday/Thursday 9am-2pm Saturday/Sunday 9am-3pm)

CROQUET CLUB, Gouvia Marina (Various opening hours)

HOVILY BAR, Acharavi (Open daily: 7.30am until late)

MEDITERRANEAN CORNER, Roda (Open daily: from 9am-9pm)

NAVIGATOR'S BAR, Kondokali (Open 6 days: 10am until late, Monday to Saturday-closed Sunday-until end of October) (Open 6 days: 10am until late, Wednesday to Monday-closed Tuesday-from 1 Nov 2021)

TIFFANY'S BAR, Ipsos (Open daily: 10am until late until end of October)

WONKY DONKEY, Kondokali (Open daily: 4pm until late)



Remembrance Day falls on Thursday, 11<sup>th</sup> November 2021. There will be a wreath-laying Ceremony at the British Cemetery on Remembrance Sunday, 14<sup>th</sup> November, commencing at 12 noon. Poppy supplies will be available at the Cemetery.

I thank you all for your ongoing support in honour of those who gave so much for so few in order to safeguard us all.

### WE WILL REMEMBER THEM

LUCY STEELE, M.B.E.  
HONORARY ORGANISER

POPPY APPEAL





# Letters to the Editor

## Message from the Editor:

Hello, Gentle Reader,  
And welcome to the October Edition. Fasten your safety belts for a roller coaster ride.

We continue this month with Dean's Sea adventure, in Message in a Bottle.

His story has caught your imaginations, from what I am hearing.

It suggests me to invite others among you to step forward with any contribution you might think will entertain, inform and add to our little cosmos.

We live in strange and dangerous times, of that there is no doubt.

We have changed the name of 'Alternative Views' to 'Little Brother is Watching you'. Somehow, that seems more apt.

I think I owe a duty to tell you briefly what I'm thinking. Whatever my own views are on these injections what I am, for sure, is very much anti coercion, blackmail, bullying, threats, and no doubt worse to come, to force medical experimentation upon anyone.

If some of you wish to mail in in support of the current measures, whether they be about the vaccines or lockdown or travel restrictions, then please do so. I will publish.

This is a liberal magazine with a small l, and diversity of opinion is vital.

We don't, after all, have to agree with each other, though should things get tough we should unite.

On a lighter note, there is in play an attempt by some members of this community, who will remain anonymous, to change the name of the village [or Willage, as some of you pronounce it] from Agios Ioannis to Agios Pavlos. Plans have reached quite an advanced stage., apparently. Just because my first name happens to be Pavlos, as does a certain Mr. Grove, as does a certain Mr. Scotter, does not necessarily mean that any of these three pillows of the community have anything to do with this 'takeover'.



*New sign with passerby*

## Neill Hipkiss from the Midlands messaged;

Hi Paul,  
Just had a second look at the Agiot news.  
Interesting reading.  
Keep up the good news.  
Neill

Ed; -  
Hello Neill,  
Thank you very much for your kind and positive words on the Agiot.  
It really is a shot in the arm for us when we get some feedback.

*Letters to the Editor - Continued from Page 3*

Hi Paul  
I hope you are all well.

Just to let you know that Chris got taken into hospital last Wednesday but sadly, passed away yesterday.

Very quick and mostly pain free. Diagnosed as Acute Leukemia and very aggressive. Sue and I doing OK although still reeling from the shock of it.

Take care  
Barry & Sue

**Ed: -**  
Hello Barry and Sue,

On occasions such as this, one never can find the right words, except for set phrases that are heard down the ages.

So, I'll just say this. We were shocked at this news. We are sad for your great loss; similar losses we have experienced ourselves over the years, times that need to be endured.

The only consolation is the memories that will always remain, for your dearly loved Chris.

With our love from all of our family, thinking of 'Allsworth' in these days.

Lula and Paul

### **Vickie mails from Brantford, Ontario**

Paul

It was wonderful to read the news and well being of the friends of Agios Ioannis. I hope that everyone can manage to stay safe and avoid the big C. Here in Canada we are still wearing masks with occupancy in stores and restaurants allowed at 50% capacity. Patios were great for dining outside and socializing but now the nights are cooling and we must move inside. Our schools and Universities just opened on Tuesday for a new school year.

Thank you Hilary for writing that wonderful story about George Psailas. Lionel took me there to meet him. Does anyone go to visit Lionel's plot and check on the head stone and flowers? if there are any?

We have had a very hot summer with temperatures in the mid 30s and with the humidity it felt in the 40s. Today, our weather is very different with a projected high of 20c. Fall is on the way.

Less than 4 months to Christmas and the end of another year! I'm looking forward to the New Year and hopefully the ability to open up our travels to other countries.

Wishing everyone well.  
Vickie

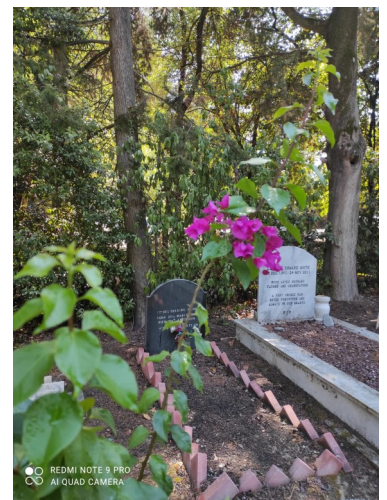
<https://greekcitytimes.com/2021/05/25/top-10-destinations-greece/>

**Ed: -** Thank you Canada! I have just resorted my little office and unfurled my Canadian flag, which I hope I can put to good use one day!

We pop in to the British Cemetery from time to time to make sure Lionel has not been body-snatched. So far, so good. Here is a little picture.

When I was there the other day there were two other graves of departed friends that I could not locate, so I'll need to be making enquiry.

Hilary will be warmed when she reads your letter.



*The music plays on*



*Letters to the Editor - Continued from Page 4*

**Gareth from Jimmy James and the Vagabonds sent this;**

Thank you. [ for the Newsletter]

It's a few years since I met you all when I worked with Jimmy James and the Vagabonds.

I've recently done some work with The Korgis who had a couple of big hits in the 80's, the most famous probably being Everybody's gotta learn Sometime.

If you are planning on running the festival again and are interested in booking them then let me know and I'll provide you with their contact details.

Best regards,  
Gareth.

**Ed:-**  
Hello Gareth,

Ah, the memories. What an absolutely brilliant night you gave us here at Agiotfest 11.

Never to be forgotten.

The dreaded C-word has scuppered Agiotfest for both 2020 and 2021. But we are still keeping our powder dry and hoping for a return to the arena. In fact, three of us have a meet this month to lay plans for 2022, if the possibility exists!

Please keep in touch through this magazine and we will see what unravels.



*Jimmy James*

## ***Aunty Lula's Love-bites***

### **FAVA**

*(first published June 2018)*

#### **INGREDIENTS:**

- 500gr Fava [yellow split-peas].
- 2 medium red onions, chopped.
- 2 cloves of garlic, chopped.
- 2 carrots, peeled and shredded. (Optional)
- Juice of one lemon.
- 4 tbsp olive oil.
- Salt and pepper.

#### **GO:**

Rinse the split peas with plenty of water.

Heat a large pot over medium-high heat; add 2-3 tbsps. olive oil, the chopped onions, garlic and carrots and sauté.

As soon as the onions start to caramelize add the peas and blend. Pour in the warm water and the olive oil, turn the heat down to medium and season well with salt and pepper. Simmer with the lid on for about 40-50 minutes, until the split peas are thick and mushy. While the split peas boil, some white foam will probably surface on the water. Remove the foam with a slotted spoon.

When done, pour in the lemon juice and transfer the mixture into a food processor. Mix, until the peas become smooth and creamy, like a puree.

Serve the fava with a drizzle of olive oil, a tablespoon of diced onion and some capper or chopped parsley.

**Καλη  
Ορεξη!**



# Gooners Gags

**An invisible man and invisible woman married. I'm not sure what they saw in each other. Their kids were nothing to look at, either.**



**Tea is an evil substance!**  
 Tea is much more dangerous than beer.  
 Please avoid drinking tea.

I discovered this last night. I had drunk 14 beers up until 3.00 am at the pub while my wife was just drinking tea at home. You should have seen how angry and violent she was when I got home.

I was peaceful, silent and headed to bed as she shouted at me, all night long and even into the next morning. Please ladies, if you can't handle your tea, just don't drink it...




## How to Wash a Cat

1. Put both lids of the toilet up and add 1/8 cup of pet shampoo to the water in the bowl.
2. Pick up the cat and soothe him while you carry him towards the bathroom.
3. In one smooth movement, put the cat in the toilet and close the lid. You may need to stand on the lid.
4. At this point the cat will self agitate and make ample suds. Never mind the noises that come from the toilet — the cat is actually enjoying this.
5. Flush the toilet three or four times. This provides a "Power-Wash" and "Rinse."
6. Have someone open the front door of your home. Be sure that there are no people between the bathroom and the front door.
7. Stand well back behind the toilet as far as you can and quickly lift the lid.
8. The cat will rocket out of the toilet, streak through the bathroom, and run outside where he will dry himself off.
9. Both the toilet and the cat will be sparkling clean.

Yours sincerely,  
 -The Dog



Laundry:

Washing - 30 mins

Drying - 60 mins

Putting away - 7-10 business days.



Gooners Gags - Continued from Page 6



The reason the meat department fired me...



this is what girls under 5'4 look like when they're mad



Piglet's definition of a large honey pot, doesn't seem to be the same as Winnie the Poo's.....

**Birthdays are good for your health. Studies show that people who have more birthdays live longer.**

GoodLivingGuide.com





*Gooners Gags* - Continued from Page 7

**Julia has two passions in life:  
alcohol and horses.**



When you lie on your resume and still get the job



**"THE FLAT EARTH SOCIETY HAS MEMBERS ALL AROUND THE GLOBE"**

**A group of seniors were sitting around talking over coffee about all their ailments at the local Starbuck's.**

**"My arms have gotten so weak I can hardly lift this cup of coffee," said one.**

**"Yes, I know," said another. "My cataracts are so bad; I can't even see my coffee."**

**"I couldn't even mark an "X" at election time, my hands are so crippled," volunteered a third.**

**"What? Speak up! What? I can't hear you, said one elderly lady!"**

**"I can't turn my head because of the arthritis in my neck," said one, to which several nodded weakly in agreement.**

**"My blood pressure pills make me so dizzy!" exclaimed another.**

**"I forget where I am, and where I'm going," said another.**

**"I guess that's the price we pay for getting old," winced an old man as he slowly shook his head.**

**The others nodded in agreement.**

**"Well, count your Blessings," said a woman cheerfully....**

**"Thank God we can all still drive."**

Tired Of Boiling Water Every Time You Make Pasta? Boil A Few Gallons At The Beginning Of The Week And Freeze It For Later.



**WHEN YOU TRY YOUR HARDEST NOT TO BE A MALAKA, BUT EVERYONE YOU DEAL WITH IS A MALAKA, SO YOU END UP BEING A BIGGER MALAKA JUST TO OUTMALAKA THE MALAKES.**

HELLENIC WORLD

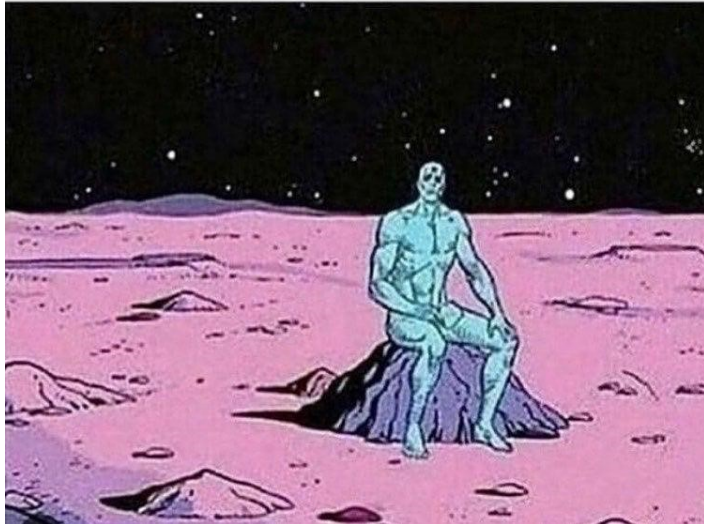


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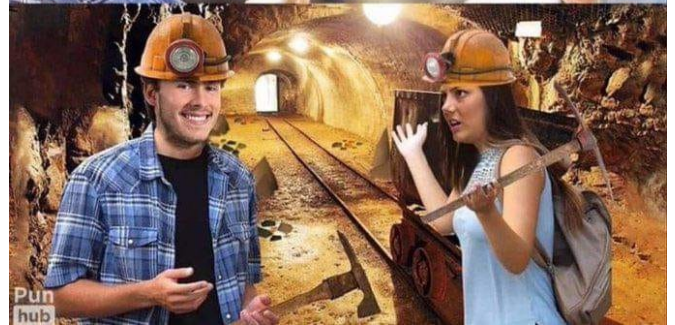
Gooners Gags - Continued from Page 8

How it feels when you go to the bathroom without your phone



I'm gonna make you mine

Oh my god, Yes.



Comfortable sir?

No, no...

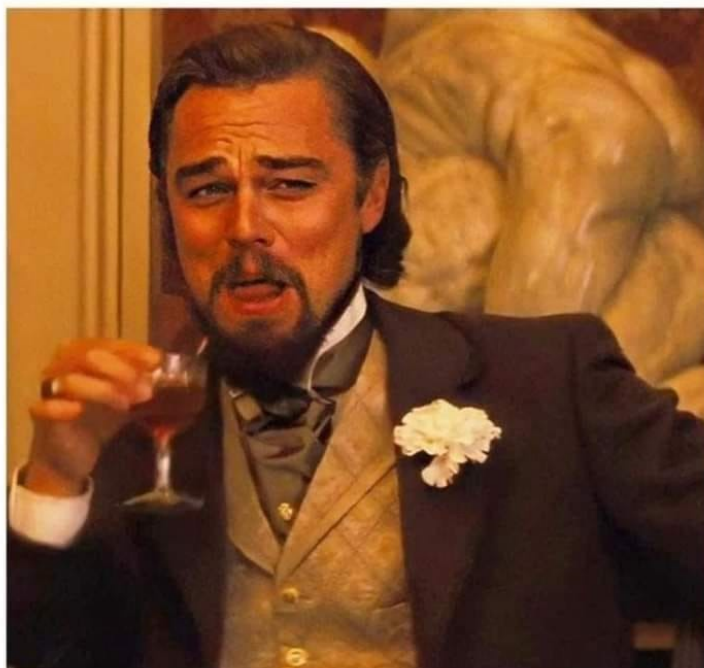


Comeforfood

"i am here to ask for your daughters hand"

her dad: why

"cause i am tired of using mine"



me: hi my name is matt and i'm an alcoholic  
 AAA: sir this is triple A  
 me: i know i'm explaining why my car's in the lake



# The Way Things Were and Are

This month,  
going back in  
time with  
Ray Bachan.



Who do YOU  
know in these  
photos, if any?



**THE HOUSE WITH  
THE KITTER IS MY  
HOUSE  
AND WOMEN IS  
NITSA AND LOULA  
AND THEOTHORA  
MOTHER OF  
KOSTA!!!!**

<



# A Poem

## What Would you Do

What would you do if the sun went out  
What would you think if darkness came  
Would you care about that unfinished errand  
Or the words you have left unsaid?  
Would you mind for your empty pockets  
Or for your child that's gone out in the cold?  
Would it matter that outside it's raining  
When the teardrops rain heavier within your walls?

We live in a web of lies and deception  
We weave and weep crawling throughout our lives on a single hard wall  
Not knowing that beyond it there's a world of glowing beauty  
Of grass, and velvety softness  
And a million suns just like our own

What would you do if the sun turned into darkness  
If there was no more to be said or done  
What would you do if the dam broke and the flood came  
Would you let it carry away both your fears and your sins?

And if the sun came back  
To shine through the darkness  
To bring new hope, to wash away all that's vile and bleak  
Would you look inside for the light that will never go out  
The only light that you ever needed all along?

We live in a world of smoke and mirrors  
Where the gods of the light are the demons in the dirt  
If the sun came back to shine on their faces  
Would you dare to even look?

Would you turn to see me then and see me for what I am?  
Would you see me or see the mask I've been made to wear?  
With the renewed sun, there'll be no masks  
No fear, no hate, and no shame  
Would you see me then?  
When your soul regards mine for the first time?

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# The World of Simon



Politeness is always difficult - rewarding but also demanding. You have to consider myriad possibilities and strive to be generous and sensitive to others, often strangers, in a

fluid polyglot world. 'Political correctness' is an impossible attempt to codify the art of politeness - in a thousand thousand 'guidance documents' creating rules of conduct in public and private organisations - by writing etiquette books for an unimaginable range of shifting contingencies. There can be no precise rules for politeness; no bullet-points for real civility. It's always going to be difficult, mutable, unfair even, and ever contradictory, calling on lots of wit and wisdom. Etiquette (orig: ticket) is meant to earn its observers' entry. It signals virtue and standing. Politeness is another thing altogether.

Terrier Pip, boarding with our daughter, was taken to a local show and won a prize.



The wind usually blows from the north here, so these waves are unfamiliar at Paleokastritsa, Corfu.



## Video Plus Corner

If you have a particular, favourite, video, please send it to [mcgovern@otenet.gr](mailto:mcgovern@otenet.gr)

### Sorted

<https://www.youtube.com/watch?v=ykALYH0P7Ss>

### This Road is a Deathtrap

<https://www.youtube.com/watch?v=7G8f-AMx9-w>

### Pitcairn Drone

[https://www.youtube.com/watch?v=x2d\\_sJUAic](https://www.youtube.com/watch?v=x2d_sJUAic)

### Brave Mum and Daughter

<https://www.youtube.com/watch?v=1b4iLeqy0U>

### True Beauty

[https://www.youtube.com/watch?v=4oL1llbjS\\_8&list=RD4oL1llbjS\\_8&start\\_radio=1](https://www.youtube.com/watch?v=4oL1llbjS_8&list=RD4oL1llbjS_8&start_radio=1)

### Orcas and swimmer

<https://www.youtube.com/watch?v=gVmiejU0E8>



# Hilary's Ramblings

Contributed by Hilary Paipeti

ONE EVENING LAST WINTER, thinking back over the course of that day, it registered that I had consumed only local produce; not from deliberate choice, but by chance. It started with a mid-morning snack:

**Walnuts** from the tree (almost) in my garden. It's actually growing on my neighbour's side of the fence (just), but I think I have a right to gather the nuts that fall on my side!

**Sikomaida**, slices from a hand-made fig patty, in this case produced in an artisan workshop at Alepou. The figs are sun-dried and mixed with various spices and flavourings.

**Orange**, from the garden of a friend in Acharavi. Then a late lunch:

**Fish**, a nice piece of skate wing bought in the market the previous day, fried in

**Olive oil**, own-brand of the shop in Giannades square, from olives grown between Vatos and Kanakades. Dressed with

**Lemon juice**, also from the Acharavi friend.

Accompanied by

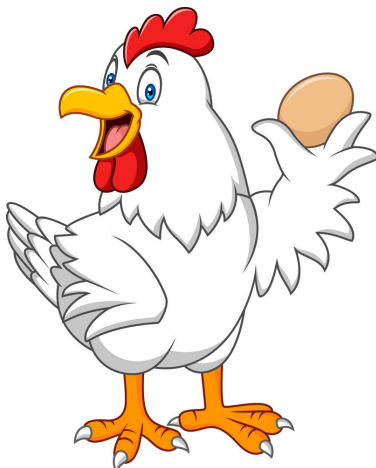
**Wild Green Salad**, made with a handful of raw leaves picked in the garden minutes before the meal.

And most of it was free.

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## Sc-ramblings

Foods I have never eaten (and some I wish I hadn't)



VectorStock  
VectorStock.com/20862289

ARE EGGS THE MOST INOFFENSIVE FOOD EVER? My brother, exceptionally picky when of primary school age, would eat them, so I think they must be. The eggs you get in Corfu, even from the supermarket, are tasty and have proper golden yolks.

But they are best straight from your own chickens, especially those left to roam free under the olives, as my poultry were. Boiled, the very fresh ones are hell to peel, though - most of the white comes away with the shell. Visiting one summer and watching my difficulty peeling a day-old egg, from my own chickens, my mother commented disdainfully, 'When you can't peel an egg, it's because it is very very old.' I replied, 'No, it's difficult because it was only laid yesterday.' 'Huh. You don't know what you are talking about,' was her sneering response. Hadn't she noticed the chicken run? Despite her pose as a 'countrywoman', her true upbringing, in a Bolton industrial terrace, meant she wouldn't have recognised a fresh egg if the chicken had laid it in front of her.

I have never eaten a quail's egg (pointless!), or, at the other end of the spectrum, one hatched from an ostrich. Duck eggs are very nice, but not available commercially in Corfu.

Among game birds, pheasant is most pleasant, as is wild duck, but I've never tried any other wild flying creature, and especially not the little bags of bone shot by the Brave Corfu Hunters.

As for domestic birds, I've even killed and eaten my own cockerel (believe me, he was not a nice person). While I own up to having eaten foie gras, it was made with duck liver, which means I have never tasted goose. I looked for a joint of goose in the Corfu's giant freezer emporium one Christmas, but they didn't have any. Shame!

You won't get to try this at home, but during Captain Scott's Antarctic expeditions, they shot and ate penguins. Unfortunately, the chef could never get them to taste of anything other than fish - like farmed eggs in the UK, the ones fed on fish-meal.

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Continued on Page 14

*Hilary's Ramblings - Continued from Page 13*

My garden in November is full of mushrooms, but I am not tempted to pick them. I have gathered and eaten wild mushrooms in the UK, when I was certain they were ordinary field mushrooms. Once I found some near Benitses, and took them home, causing a massive panic in my mother-in-law's kitchen. 'You'll DIE!!!' The family screamed in unison. I cooked them in butter, garlic and parsley, and didn't.

Happily, Corfu's shops now stock a range of fresh and dried cultivated mushrooms. But I've never eaten a truffle (the ones that grow underground, not the lovely choccies).

I've never had a problem with offal; indeed, aged about six in France, I burst into tears when my parents refused to allow me to try some Andouillette (a very smelly sausage made of porcine intestines); and later the same happened when I was denied rognons (I didn't at that time know what they were - kidneys - but I WANTED some). Sorry, I'll qualify that first sentence: I did have a problem with disgusting school-dinner liver, dry, grey and gristly.

But since I've been able to choose my own food, offal has been welcome on the table. I don't think there is much I haven't eaten - even pigs' kidneys, and ears (pleasantly chewy). Tripe, done in the Italian way, is splendid - but that was only in the early days of Diellas, when they sold it ready-cleaned and frozen. No more... I'm not prepared to undertake the cleaning of the raw item. One of my all-time favourites is oxtail, stewed according to an Italian recipe (why DO Italians get foodie things so right?), and of course at Easter the head of the lamb (tongue and brain, but I won't touch the eyes). Talking of lamb, we have our own version of Andouillette here: it's called Kokkoretsi, and it's made with the pluck of the lamb, wrapped up in its intestines, and grilled on charcoal. And it doesn't stink.

My best experience with regards to offal occurred in France, whilst driving down to Corfu. I'd stopped at a small town, and went for an evening meal at a delightful restaurant on the quayside of a river, just along from my similarly-sited hotel. I perused the small menu (in French, of course), and made my choice. The waiter was horrified. 'Are you sure?' I answered in the affirmative. 'Do you know what it IS?' I confirmed I did. 'Are you ABSOLUTELY SURE you know what it is?' 'Yes, I am.' He then did one of those great Gallic shrugs, shoulders rising above ear level, no doubt thinking I would vomit

when the plate arrived.

He was mightily baffled when I scoffed the lot, with great rapture. English girls in their 20s are not supposed to like testicles in black butter. Of course, I'd eaten plenty during the previous Corfu summer, and was unenthusiastic about the waiter's inescapable recommendation of steak et pomme frites.

I think I've eaten most of the fruit and vegetables that are commonly on sale. My brother (the picky one) did not even know what a courgette was when I served him some, and he was in his forties at the time. This is reminiscent of a Posh and Becks satire: "Ere, Vics, this cucumber's 'ot!' Sigh. 'Them's not a cucumber, them's a courgette!' But at least ignoramus Becks was considerably younger than my sibling at the time.

However, I would never willingly eat a prickly pear again. I have tried (and tried), but they invariably taste of seed-laden cotton wool. You can add many exotic fruits to the list of those I won't choose to eat. I've sampled many types at Tripa Taverna, for example



passion fruit, and they really are not worth the bother (although it's fair to consider that they might taste better in their native land). It's just a shame that the choice of apple variety here is so limited (blame the EU). Oh for a Cox's Orange Pippin or a Russet!

Many folk have problems with fish, including my father. He fancied himself as something of a gourmet, whilst invariably choosing T-bone steak piled high with veg and gravy over anything else at a restaurant. One morning during an annual visit, I took my parents to the open market, where I spied a huge tray of mixed rockfish, beautifully shiny and fresh. Mistakenly believing my father would be interested in something so obviously gourmet, I pointed out the display, telling him it was pretty much the selection used in France for bouillabaisse. When he made suitably interested foodie noises, I suggested that I buy some and make bouillabaisse for the parents that evening. The two of them reacted identically with 'EEEEUW!', pulling revolted faces. 'Noooo! They've got BONES in them!' they exclaimed in unison.

*Continued on Page 15*



*Hilary's Ramblings - Continued from Page 14*

Fish was only acceptable to this posing 'gourmet' in the form of smoked mackerel fillets in a creamy pie; canned in oil; as salmon steak; battered with chips; or as the occasional Arbroath Smokie sent down from his Scottish home town.

Though I must confess a secret liking for frozen fish fingers (whisper it - they are great with skordalia, Greek garlic sauce), I like all fish. Except two kinds (see below). I grew up on a salmon river, and we often were given pieces of the wild beast by fisherman friends. Once, our next door neighbour knocked on the door carrying a whole salmon, and offered it to my mother 'for the dogs. I found it dead in my rowing boat.' (It was the leaping season, when salmon travel up-river. Poor thing had duly leapt and landed in the boat). My mother took up the offer. But the dogs didn't get any.

My favourite fish-dish is gravadlax - cured salmon. I made it for my parents for Christmas one year, carrying it to the UK as hand-luggage (in the days when you could). It had cost me ten euros for a kilo at the market. My parents ignored it completely in favour of four ounces of plastic-wrapped M&S smoked salmon, costing 4.99 pounds. Twenty times more pricy, and far inferior. So it ended up as my Christmas present to myself. Ungrateful sods, but thanks for all the fish!

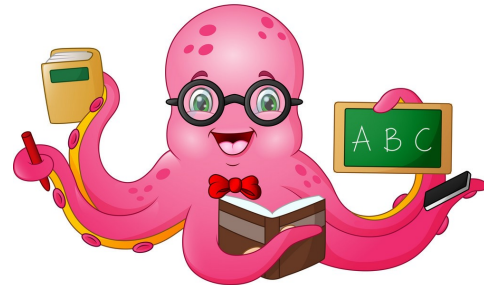
Morecambe Bay potted shrimps come a close second, preferably in little paper cups straight from the Victorian market hall in Lancaster, subsequently burned down and replaced by a bland post-modern structure.

Now to the fish I won't eat: Stakofisi. The word is a corruption of 'Stockfish', North Atlantic cod that has been salted, and dried and dried and dried so it's like a club (maybe this is what they kill seal pups with). It has to be soaked for about a week, then boiled for around six hours, after which it comes to the table with a texture and taste somewhat resembling slimy corrugated cardboard. No thanks!

I'm sure there are plenty of fish I haven't eaten that I have no desire for, among them the potentially poisonous Puffer Fish. In fact, despite my love of cured salmon, I can't get enthusiastic about even the thought of any Japanese fish sushi.

I love shellfish \*, especially mussels (but could happily go without lobster for ever; it's too sweet). And molluscs; Cuttlefish Giouvetsi (cooked in a spicy sauce with pasta) is one of my all-time fave dishes. But not octopus, on principle, because they are highly intelligent

and are easily caught due to their sense of curiosity. Cuttlefish taste almost the same, but they are barely alive, intellect-wise. (Yes, I admit to being a species-ist.). On the island of Ioannina, the top-notch fish venue, I once tucked into a totally wonderful platter of freshwater langoustine. While the parents, true to type, ordered moussaka.



VectorStock

VectorStock.com/23313992

During the 80s, on summer middays, we used to walk down to the edge of Lake Halikiopoulos through the 'Chessboard Fields' near Vrioni, then waded out into the shallows. We'd rake our fingers through the silt and gather the shellfish (some sort of cockle) that lived there. After lugging up to two large containers back to the family plot, we'd sit in the shade of the pergola and enjoy them raw with bread and wine brought from home, and sun-warmed tomatoes from the vines at hand. Bliss! But by the end of the 80s most of the shells contained nothing but mud. Pollution run-off had destroyed our little paradise.

The seafood I have never eaten but would like to: Oysters. Because you can't get them here, and my squeamish parents would never have touched them in the UK. And, funnily enough, Mediterranean sea urchins, because whoever gathers them inevitably scoffs them right away. You could have brought just one back! Meany!

-----  
So there we have it: My Food Bucket List. Truffles, goose, oysters and sea urchins. But nothing out of China, please.

\* The most excellent seafood dish I ever had was in Saranda (Albania). We ordered the mixed seafood salad to start. A great pile of subtle creams and pink dotted with a little green, it turned out to be a wonderful melange of boiled squid rings, peeled shrimps and shelled local mussels, dressed with olive oil, lemon juice, parsley and a hint of garlic.

\* After writing this article I at last tasted a truffle, grating it onto spaghetti. It was OK, but I'm not blown away.

# Message in a bottle

by Dean Barsby

## Chapter 2

**Ed:** - Join Dean in his quest to find himself, a way out of Sicily and a cleansing Caribbean Cancer cure, on his solo sail.

The remarkable thing about this adventure is that Dean has had no more than single day sailing experience in his lifetime, before he set forth on this plunge into the deep end.

His Message is compiled from a mix of his 'Ship's Log' and personal text and audio messages to me. I have tried my best to faithfully present the scene and the chronology. Apologies to Dean and you, Gentle Reader, for any gaffs [pun intended] on my part.

### LOG:



### *The Waiting Game*

Day 1 Leaving Siracusa at 07:10 for Sardinia under engine until 14:00 7 hours.

Day 2 Started engine at 10:57 to go round to a secure sea walled anchorage. 12:03 engine off.

Day 3 Left a lot later than I intended, as I thought it better to get as much rest as possible before I get started. Lifted the anchor at around 07:00 and guess what, it's only gone on me again, I'm almost positive it's the motor that's \*\*\*\*\* , I'll see if I can get another motor, hand balling the anchor is a proper \*\*\*\*. Got out into the Maltese channel and it's blowing a hoolie so I've got wind but it's a huge tack job as it's on my nose all the way. 13:39 now and it's definitely blowing a 6 but it's a comfortable ride so I'm not so bothered.

Day 4 20/08/2021 Left Pozzallo at 05:30 under engine, storm has passed and left a light breeze to ease the day in, heading out on course 230 degrees to stay into the post storm swell and, to get as much breeze into the sails as possible. I'm on the second reef as opposed to the third so today when we get winds, we should make good way. Engine off 11:05 engine back on 14:00 pulled in to Porta di Ragusa to top up with fuel and was lucky enough to go ashore to get provisions. I then sailed out from there at speed only to spend all night heading east as the current was too strong and it pushed me further East, so I have binned this option and am now at the easterly tip of Sicily where I will make tracks to try Messina on Tuesday, as it's the only window of opportunity to get through. Engine on for 4 hours.

Day 5 Engine on 11:40 to head to the south easterly tip of Sicily, angry because the wind is pushing me away from it so I've turned the engine on to get a head start and get away from half moon bay. Enough now with this waiting bullshit. Engine off at 12:30 now under sail on southerly winds for now.

Day 6 Engine on at 13:50 to catch wind in two hours, engine off at 16:05, wind on the stern again, only slow but still progress. Engine back on 16:40 engine off 16:50. Engine off 21:57

Day 7 Left at 03:00 this morning to get out and start catching the easterlies expected for the next few days, big trip ahead of me, some 580 nautical miles but I should be in Palma before Alex leaves on the 9th if I'm lucky. Wind is very light and it's 03:53 so I could have just waited a little while longer, restless, I guess. Engine on 04:35! Engine off 06:15 engine on at 08:51 engine off 09:12 no \*\*\*\*\* wind at all, despite "windy" saying there are good easterlies...10:45 engine on no wind. Engine off 11:00. I'm so \*\*\*\*\* \*\*\*\*\* off, there is no counting wind even though it's showing 11 counting knots. I'm propped \*\*\*\*\* off now. I could have gone into town, had a nice meal, done some \*\*\*\*\* shopping. \*\*\*\*\* 11:34 engine on, for two hours 13:44 off. going to gale. Where I ran aground in the port entrance, using an age-old remedy to get the hell out of there quickly. Now I'm sailing, good winds, 5 knots 😊

Continued on Page 17



*Message in a bottle - Continued from Page 16*

## BY MESSAGE:

Yesterday [September 2nd]

Tried to get up the channel from Malta, all the way up to Tunisia, because there were supposed to be 3 days and 3 nights of really good wind. Well, there \*\*\*\*\*isn't and it's been a pain in the arse ever since I left Corfu. So, basically what happened yesterday is I left Pachino and headed WNW to get up to Tunisia. I left at 3 o'clock in the morning and there was a very, very light wind -very light. That then went to nothing and I thought \*\*\*\* this because I was actually trying to drift backwards again. This is what's been happening. I've been going forward, getting somewhere, closing my eyes on the boat, basically, and then all of a sudden, I wake up, whenever, and I have moved like 5 miles backward. It had taken me 8 hours to go 5 miles forward. You know, it's been a nightmare.

Something happened to me yesterday and I thought 'screw this, I'm not going to drift so I'm going to nip in and go to a marina and see if I can get some diesel and bits and pieces organised.'

What happened then is I went in towards this marina; there didn't seem to be a lot of movement there. As I'm going in, going in, going in there's this BANG. Oh, matey, you've never seen anything like it in your life, it took me 2 mins and I was off. I'd gone straight into a sand bank, it literally stuck fast 'cos it was like a mud sandbank. It's like once you're in it, you're in it, so I quickly put the engine into reverse, ran to the prow of the boat, and started to shake the boat from side to side by rocking it, putting all my weight on one side then weight on the other side, and that sort of thing, managing to free the boat enough for me to then put it into forward and spin it on a dime to get out of there. What I did then was zoomed off out of this marina, by which time the wind had actually picked up, believe it or not. That's what's been going on with me since I started this caper! So, I quickly put up both the sails and had an amazing sail for 4 or 5 hours. I had just reached northwest of here and then it just died, absolutely, just died, which was \*\*\*\*\* soul destroying, So, I talked to my brother and he basically said to me is there *no way* you can go? I said there's a marina a

little further back but it's dark, it's rough, the sea's rough. Because of all the wind before the sea state had picked up and so was obviously quite choppy. So, anyway, I turned round; it took me boat what I thought was going to be an hour but took me bloody 3 hours to get in here yesterday. Of course, by the time I got in here the entrance was obscured, it was pitch black. I mean, pitch black, couldn't see anything inside the entrance for this place and its quite a big marina, but I managed to get in here and I thought I was just going to check my boat on anchor. This guy came out and met me by dinghy, and he said 'what do you wanna do?' I said 'how much is it, if it's cheap enough I'll stay awhile?'

Anyway, I decided to stay 2 nights, last night and tonight. I'll make an appreciation on exactly how I'm going to broach this situation, because enough is enough mate. You know, obviously, why I'm doing this, not necessarily just because of the Covid thing, also because I had cancer last year- *that* you're aware of. My plan had been to cross the Caribbean to get the leaves of the Graviola tree [Soursop fruit]; that is pretty much the brunt of why I'm doing this trip, because they will cleanse me completely; They're 10000 times more powerful than chemo, but they don't damage all your good cells, so I was going to be taking these at the end of my journey. But a girlfriend of mine in London has found a guy that actually imports them, though it's supposed to be illegal. He's basically told her, yes, they do cure cancer. He's going to contact me and if that's the case matey I don't have to make this \*\*\*\*\* trip! I can go back to Greece, but I'm not going back to Corfu because all those restrictions there are too much; I can't be arsed with all that shit. Failing that, if I don't get the right type of vibe from the Londoner, I'm just going to push forward, but I really *have* to get out of Sicily. I've been here for \*\*\*\*\* 3 weeks; It's been horrendous. I mean, I had 4 beers last night and I was pissed, pissed as a fart on 4 \*\*\*\*\* beers, because I've had a month of just being on the boat, going to land-not doing anything. I'm just trying to get off this \*\*\*\*\* island! My mate Alex, who was waiting for me, added 10 days onto his trip in Palma, just so I could reach him, cos he's got a villa there; he's bought me all the drinking water I need and bits and pieces and now he's *not* going to be there because I'm not going to make it by the 9th.

*Continued on Page 18*

*Message in a bottle - Continued from Page 17*

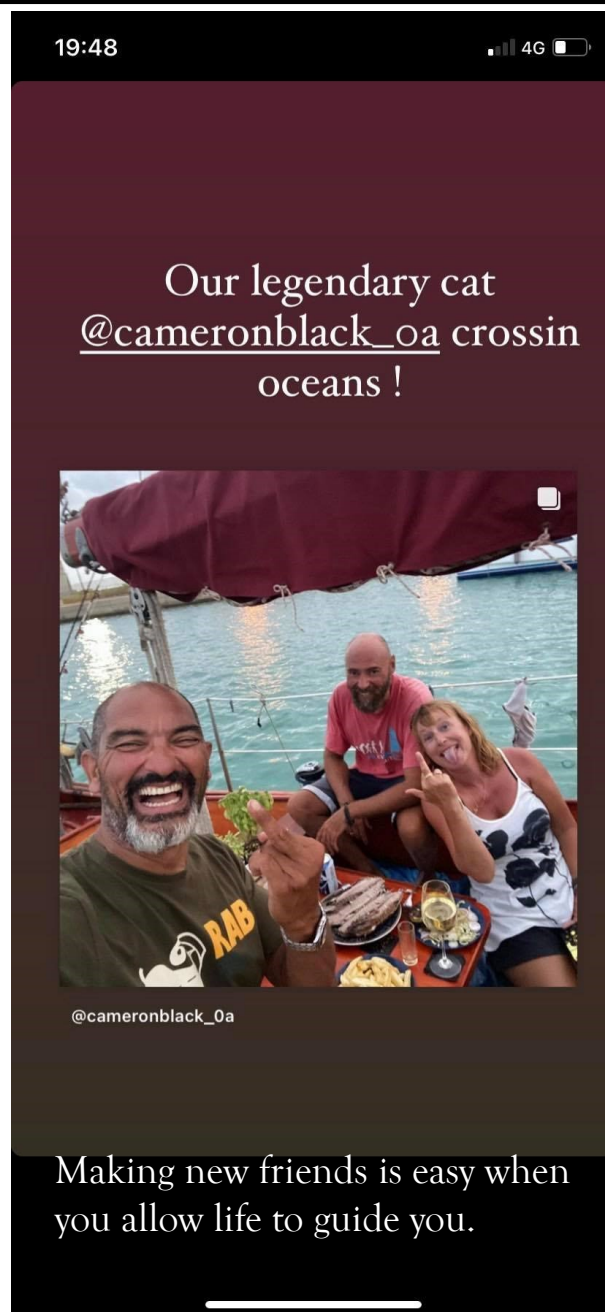
The wind on the Windy app has been \*\*\*\*\* useless; For example; I 'm supposed to have 3 days and 3 nights of wind, it just died yesterday, there's no wind at all now. I'm just lying on the boat. I have to go to the Marina office but I know there's no wind out there, you can't even feel or hear it, it's just not there, so I'm kind of at a loss mate.



### *To West or East that is the question*

You know, do I really need to make a trip this big that's really going to be unnecessary, if I can get the products I need delivered here? On the other hand, the trip would be good for me, because once I'm out of the Med it's all plain sailing [ no pun intended]; at the same time in the Atlantic there's Trade winds so you are literally following the winds or the wind's following you, but there is a lot of things I could do if I did go and I think it'd be a good experience for me as well. But I think I need to stop trying to rush to get out. I need to kind of find a place now, where I am now, roughly, where I can sort of hang loose, wait for the next set of winds and then push forward. I mean, as it is, my girlfriend is going to be leaving in a week to go to Switzerland to start work there. So, really, there is no valid reason why I should rush back to Greece.

There's a really, really nice marina in a place down in Pylos that's like Benitses was; it's free but it's amazing. Three of the people that I know have gone and taken their boats down there and they said it is absolutely great. They love it there so when I do come back to Greece that's where I'll end up but with all these restrictions, like I've said before, I'm not really in the mood to hang around in a place like Corfu, where I've got lots of friends but I can't just enjoy myself with them, 'cos that to me would be actually worse than me doing this trip. So, as it stands, I'm doing a bit of a balancing act today just to see where I can go and how I can do it.



September 3rd

So, now I'm in Licata, beautiful marina, absolutely beautiful, I might actually send you the video. I'm going to be leaving here tomorrow 'cos I've heard there are 3 days of gale force winds from the north which should actually help me to get where I want to go. This is going to be my **last** attempt at this. Tomorrow is the big drive and if I get this right, I can literally be successful in my quest to get ahead of myself though I think Palma's out of the question now. A port too late.

*Continued on Page 19*



*Message in a bottle - Continued from Page 18*

September 4th

😊😄 well, here I go again, amongst a back drop of thunderous skies and gale force winds, all from the east 😊 chat to you soon buddy...

Left Licata at 10:00 and headed out into the sea ready to pull up the sails, couldn't believe it when I had to climb the mast to release my main halyard that had become trapped around the radar reflector. Time to turn round?

*For me, this was decision time. Atlantic or Pylos?* It has to be Pylos; a simple choice. When the main halyard jammed in the mast, I sustained two torn sails. The other two sails which I had in my sails Arsenal, if you like, were UV damaged so I realised that some of the stitching was actually rotten on those two sails and I knew there was no way I was going to take that risk to do a long trip, though in the event seven days back across to Greece was quite a long trip and with seventy-two hours of gale force winds I still managed to hold the sails together. Notwithstanding this I had to get back to a place where I knew people and had the resources to do the work that needed to be done.

Under way down to Pachino now where I will stay until winds are favourable to go up to Italy Day 2 [out of Licata] Heading away from Sandy Bay on engine from 04:15, lightning storms all around me but I want to be in Pachino before the end of the day. No wind yet but I am expecting some as the day progresses. Reflecting a lot on the whole trip and my reasons for doing it, was it meant to be or am I just trying to find myself? Engine off 05:48 storms converging, will need to reef my main. Engine on 06:30, engine off 07:05 engine on 07:30 Day 3 Left Pachino at 13:10 to head on up to Syracuse where I will wait until Sunday to head on out back across the Ionian from where this journey started. It's been a tiring few weeks and some where I have learnt some valuable skills on what I should do and should not do. The weather is fair although the odd crack of thunder still fills the air from time to time. It will take roughly 10-11 hours to get to Syracuse so it's a long day, but I am well rested from my two nights sleep in Pachino. 13:44 engine on for extra speed getting us in at 19:00 tonight. Engine off at 15:20 5.2

knots of speed on wind. Mon 13 Sept Filled with fuel and on my way 09:29 on engine until out in the wind engine off at 10:00. Engine on at 14:05, engine off at 14:20. It just seems that whatever the wind tells me on the app it's not going to give me that. I'm now drifting, heading south where I don't want to go and I have a very light northerly breeze that's just pushing me south. Engine on 14:50 engine off 16:45 to 06:30 from 09:00 yesterday I covered 38 miles Tues 14 15:00 engine on to get wind low revs 3.2 knots 90 degrees 2 days /1 hours at this speed. Miles to do on Navionics was 235 to destination. Engine off just before last light good winds for 3 hours before I pulled the sail in. 01:15 was hit either by a freak wave or something below the water line, I will check for damage in the morning. No wind but drifting east so far. Wed 15 Hit by a second huge wave on a relatively calm night, maybe tsunami but scary as \*\*\*\*. Going to move under engine until the wind kicks in. Just so I'm not broad side on if there is another. Engine on at 03:44 04:09 engine off, I've closed the whole boat down in the event of a capsize, only leaving a small section of the Genoa out to keep us stable with any winds. Nearly 7 hours under engine from last full 9 litres of fuel used. Engine on 07:01 fuel tank full. Lots of dolphins today ❤️ engine off @ 10:40 4 hours engine on 16:30 as wind dropped off. Thurs 16 Almost at the half way marker for this so called 3-day trip, by the time I get to Pylos it could be as much as 8 days. Again, Navionics proved to me that dead reckoning is exactly that, "dead". Last night was cool though as I managed to get some sleep while my self steering vane sailed the boat single handed, good piece of kit to have on board as long as you have wind. I check in once a day with my brother via sat phone, nothing extravagant of course as to call me it costs him £24 for 4 minutes so we will save that for a serious event. Just the odd message like late and long so he can do a daily plot and keep everyone's mind at rest that I'm well and on the move, of course all of this was set up for the trip across the Atlantic but other more serious matters need dealing with first. I've got the main and the Genoa up this morning as there are light south westerly winds helping me amass the staggering speeds of 2.2 to 2.5 knots.

*Continued on Page 20*

*Message in a bottle - Continued from Page 19*

Large rolling swells slap the back of the boat gently as if to give a girlfriend a quick hurry up Pat on the bum. Beautiful sun sets and rises are my daily norm, as are frequent visits by sea masters, dolphins on their way to gate crash a party somewhere. I'm using paper charts as back up for the Navionics, this helps to double check things, as I said before my only experience before this trip was a full day at sea in this boat! The return journey alone I think worked out better for me as I don't have to constantly monitor and make sure my crew member is ok. Yep, just me and my self steering vane on the move together, mind you I have shouted rather loudly at her for being a part time worker when she doesn't send me in the direction i wanted to go in, I bark loudly across the aft deck, and then make the alteration accordingly using the adjustment line. I've always been fascinated by the sea and the raw beauty and sheer power of her liquidity but always respectful of her harsh temper as she is more than capable of just total carnage. There is

a calming factor being followed by large swells as they roll under the stern, lifting the bow as if tipping her hat to say good morning. The slow journey I have found myself on can be rather annoying as I am a very impatient person and find it frustrating, maybe I can learn from this and be a better person all round. Engine on 06:42 no decent wind. 92 miles to Pylos. Engine off 07:26 good winds engine on 09:18, lost wind!!! 09:56 engine off. Engine back on 11:20 engine off 12:08. I just stopped everything, \*\*\*\*\* wind has been a test all the way, engine on at 14:39 engine off at 17:30. Engine on at 18:40 Day 24 06:12 engine on.

There is a lot of engine on/off etc. as my gauge didn't work after storm number two.

MORE MESSAGE IN A BOTTLE IN FUTURE EDITIONS.



**When we were young**







# Tracey's Time

❤️ It's that time of year again. After gorgeous long summer days, the nights begin to draw in and slowly nature's colours change, and Autumn arrives.



Along with the new season there comes much fun and activities. Beautiful Greek Panegyri fetes, celebrating Saints, where people come together usually in church court yards to eat delicious food and drink local spirits, to dance and sing and strangers become friends. The festivity only ends when 'kefi' hits... 'the climax of celebration hits its peak'.



**UK Autumn Veg.**

- Apple
- Asparagus
- Brussels sprouts
- Cabbage (savoy)
- Carrot
- Cauliflower
- Cucumber
- Lettuce
- Onion
- Parsley (flat leaf)
- Potato
- Purple sprouting broccoli
- Radish
- Red onion
- Rhubarb

In England, on the 31st October we celebrate Halloween, carving and lighting pumpkins, children dressing up in scary costumes to trick or treat around the neighbourhood. We then have Guy Fawkes night on the 5th November,

plenty of fireworks, hot chestnuts, jacket potatoes, frothy hot chocolate and a big bonfire with a

homemade Guy Fawkes sitting on the top. 🔥 So, plenty to look forward too as this season begins .

Freedom 🦋

The world is pure  
The world is free  
We are born into it  
To simply be...

The world belongs  
To us all  
We should live our lives  
No one should rule

The land of the free  
Is for everyone  
Equally, we all belong

The beauty the world has to give  
The gift we all have  
To enjoy and live...

The seas the mountains  
The creatures the lands  
Belong to us all  
No demands

We deserve and should  
Live our lives and be free  
And enjoy everything that is  
offered leisurely

The world is ours to learn and  
explore  
Not dictated, kept back  
And blackmailed anymore

We will come back, we will be free  
To enjoy life again  
How its meant to be... 🦋



*And this is me*



# Nature



Hello everyone 😊  
 I spend a week on a Corfu Island with my husband Grzegorz Jędro. We would like to show you some photos of butterflies that we made during our short trip 😊 This beautiful island stole our hearts 😊  
 Magnificent *Melitaea didyma* ❤️  
 Arillas Trail, 28th August 2021

**Magdalena Jedro**



*campanula versicola*

Courtesy Paul Haddock

This Moonflower was given to me many, many moons ago by Lyn Baillies-Smith, who had brought seeds from Burma.

It bloomed for the first time last year. Here are the ephemeral flowers in their second summer nights.



*Moon flower in Agios Ioannis*



*European Mantis (Mantis religiosa)*  
Contributed by Peter Hardiman

After a thorough search, this is the only mantis I found in the garden, I think there's a shortage of them this year.





One from the archive.

*According to  
[Giannis Gasteratos](#)  
(fount of all knowledge on  
Corfu F&F)*

*the first picture of a living  
hazel dormouse on the  
island. Sept 2017.*



I was snorkelling near the fish farm near Kassiope at 17:00hrs and I swam into hundreds of tiny ball shaped jellyfish with no tentacles

The amazing thing was they pulsed light from bottom to top. Beautiful reds, greens and neon blue lights. I bet these were stunning to see at night

Anyone any idea what they were? Can they sting? I held a few with no side effects, YET.

**Contributed by Steve Oumaison**



# Bespoke Property

We have been be spoking-if such a term exists- since 1999. Here are eight ideas which became realities for our friends and customers. Our next adventure is about to begin in the green valley of Agios Ioannis,



**Brook Meadow**



**From the terrace,  
the Gem Varipatades**



**Villa Annie, Barbati**



**Mousehouse, Ag Nikolaos**



**Mousehouse -Penthouse**



**Villa Aphrodite**



**Villa Daphne**



**Villa Lydia**



**Villa Theodora**



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.

## Welcome to the Archontiko Petrettini Boutique Hotel.

Here it stands, right in the centre of our beloved village of Agios Ioannis.



This fine, old building [1824] has had a long and fascinating history.

In the Second World War it was a Munitions depot for the Wehrmacht, in recent years it has been a hotel.

Now, it is so much more.

The new owners of this hotel business, Valeria and Kostas, have reborn the old lady.

It is beautifully brought up to date with modern facilities, without losing any of the original and traditional charm that it had before.



- ◆ A swimming pool has been added.
- ◆ Wine Bar.
- ◆ Bistro

The place is alive! Go to <https://travel.ocaycorfu.com/accommodation/>

Look below to see events like this one [ TOMORROW NIGHT ]  
which bring joy and colour to the plateia.





"The best relationships aren't made between two perfect people... They're made between two people who are broken, much like jigsaw puzzle pieces. And what happens is... These two broken bits find a perfect match in each other, resulting in creating a masterpiece through their union. Together, they're no longer broken."



Kelly ran a marathon... and wound up running a house. With a ghost in it. Running Haunted is a romantic comedy from Greece that tugs at the heartstrings. FREE with Kindle Unlimited! Visit Amazon: <http://bit.ly/2HR9yd1>

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### Roadhouse music supply

Place · DVD & video shop, Makrades, Corfu, Greece

*Going to the ROADHOUSE gonna get yourself some gear. A professional selection of guitars, amplifiers, P.A. equipment and accessories.*

1966 Standel custom deluxe- beautiful, different guitar from the normal semi available ; rare rare and rare, as feathers on a frog, for 2300 euros.



Three little kittens, and their Mum, found their way to our front door. We will keep the Mum but, we are definitely cat-full, so are looking for loving homes for the little ones.

If that may be YOU, please ring me on 6974932408.



*Little Beauty*

I will pay for them to be neutered if that is a prerequisite.

Thank you.



*The black one is Snowy, the Mum*

# Fusion

Mel and Claire's cooking service for Curry

Mel and Claire are preparing their menu for the winter.

Look out for them NEXT MONTH

## Kohyli Bay

SEAFOOD RESTAURANT

LIVE MUSIC

WINE FESTIVAL

THOROUGHLY RECOMMENDED



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[Agios Ioannis Peristeron 49084,](#)  
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Dear Readers,

The 100+ Club is an organisation that through its members, aims to donate to as many charities and organisations on Corfu as we possibly can. We have just reached the end of the 2<sup>nd</sup> quarter of year 9.

**The worthy causes awarded funds are as follows.**

**The Smile of The Child, The Red Cross, The St Johns Church food kitchen Manduki, Corfu Emergency Fund, Corfu Hospital, Special Needs Vocational School, Christmas and Easter Shoe Box Appeals, Corfu Panto Group, The Ark, Jeni's Sterilisation Program and Corfu Prison second chance School.** All Charities and Organisations we donate to are screened every year, in most cases goods are purchased on their behalf.

If you would like to join the 130 members who already help us make a difference, contact us for full information, Ken & Jan Harrop. Tel 6944131853 or **contact** us on Facebook. Paul & Jan Scotter Central area, or join at Mediterranean Corner Market Roda, Hovoli Acharavi, Navigators Kontokali and Tiffany's Bar Ipsos.

Membership is 52€ per year paid in quarterly amounts of 13€ in advance for each membership number.

A draw is held once a month at a different venue/location where one lucky member wins 100€ & one lucky member wins 50€.

The 100+ Club supports Charities of Corfu  
[the100plusclub@groups.facebook.com](mailto:the100plusclub@groups.facebook.com)



© The 100+ Club

# Village and Island Reflections by Paul McGovern

Life races on, uncaring about our individual selfishness's.

No prisoners to be had in these parts.

Whilst the outside world stumbles into ever increasing chaos, it is heartening to comprehend that life in Agios retains its status quo of perpetual, reassuringly gentle, chaos.

During September, in a general sense, the clime has cooled, the gardens and pots need less watering and the temperature of the pool water now has a cool edge.

We are beset with continual internet connectivity issues, now on a daily basis. It seems ironic that as they fall over themselves to usher in the new 5G technology, the old 4G mode struggles ineffectively to keep pace with us Users. The rubbish collection and disposal of same has not improved, despite the pre-election promises of the new Corfu Mayoress. Human waste is still largely reliant on Centuries old technology. As I type this, I'm reaching for my Paradox pills.

Swimming in the Egg, the name we give the pool at Villa Sofia, has been an almost daily activity in September for me. Gazing up, floating on back, white cotton ball clouds, patched with blue, drift lazily overhead. Early morning insects struggle to free themselves from the water surface, rescuing them is routine, yet some are D.O.A. when they reach poolside. Another 'Egg' activity is to clear the water of overnight leaves and waste, whilst in the water, placing them in one pile at one end of the pool. In this fashion a little island is formed, which is different every day; an islet of dreams and fantasy I can spin in my imagination as I swim toward and away from it.

Sadness comes with departing friends; Do I only imagine there are more deaths of late? These deaths are not restricted to humans, here is a lament from our friends Jo and Mel, for the recent loss of their dear dog Kane.



## *The wall*

*We lost our beautiful Staffie Kane this month to the dreaded cancer, he was 11 years old when he passed away.*

*For those of you that knew him he was a character, full of life right to the end, his tail would always wag and he would jump up at anyone that came into the house, the problem with that was he used to like to jump up to give you a kiss which meant if you weren't careful you could end up with a black eye where he would nose butt you.*

*I remember when we had the villa built, we said to Paul can you build us a wall that is dog proof so the 3 dogs can't get out as we have holes in the fence, Yes Jo Paul said and with that we left it to Paul, when the wall was finished Paul sent me some photos and said "You will note well our doggy-operatives doing a test on the defences. They could not scale them or burrow underneath." (This was Bono & Andy) Well unfortunately it wasn't Kane proof, it wasn't long before Kane realised he could run up the Olive tree in the corner of the garden and jump onto the wall and before we knew it, he would sneak round the front of the house and either take himself off into the Olive grove or come round to the veranda gate and bark as if to say let me in then. (This meant every summer we had to become creative to stop him from climbing the wall)*





Village and Island Reflections - Continued from Page 30

Kane always loved his holidays to Corfu, and he used to get really excited when we started packing up the campervan to start the journey so when we finally came to live here, he was on a permanent holiday, swimming in the pool in the summer and enjoying the open fire in the winter.

Kane we will miss the sound of your bark asking to go swimming in the pool and when you were told no you would look to see if we were watching and if you thought the coast was clear we would hear the splash as you jumped into the pool, we will miss you running round and round the pool while we were having a swim before you finally jumped in almost drowning whoever was in your way.

The evenings seem very quiet now we can no longer hear you snoring by your dad's feet, you will be forever in our hearts love you and miss you Kane.



'Lucky'

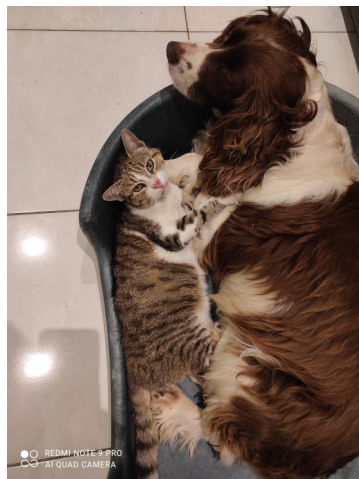
Our dear friend Lucky Thimoulis has been diagnosed with terminal cancer. He still goes to work, in his garage workshop in Triklino each day. Despite the prognosis, he remains cheerily optimistic and fatalistic. He is my

hero.

I found some conkers under a spreading Horse chestnut tree at Spilia. The Grandchildren were impressed by their livery but, oblivious to the game afoot.

Found guilty of locking one of our cats, accidentally, in Kostas's wine shed for three days.

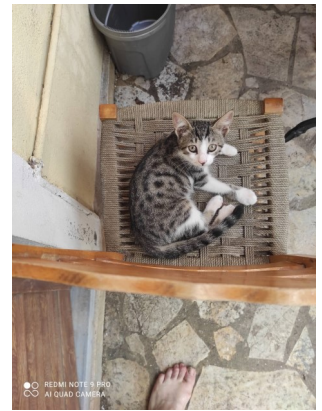
For a while we thought 'Lionel's Pride' was reduced to six cats. Ginger seems none the worse for his incarceration, bar a little tapering.



Ever the best of friends



The explorer



Take me

On the subject of cats 'Lionel's Pride' has now grown to seven members, including three kittens! Any takers?

Mel and Yvonne Woolley love Corfu so much their favourite haunt is Kasiopi- that they came on holiday here twice, within a matter of a few short weeks. They told me off, saying that last month's Cover photo was not of Kasiopi! Well, they should know, so I apologise for that gaff.

In these uncertain times I've started to stockpile provisions; call me a Conspiracy theorist, but at least we won't starve.

September 12th was one of those special days we all have from time to time.



A fine Sunday

Continued on Page 32

*Village and Island Reflections - Continued from Page 31*

It was a gentle Sunday. Lula and me were taken out by Kostas, Ai and Ami [pictured here] on a drive to the south. Such a simple thing, yet such a delightful thing. We stopped for breakfast at Monte Cafe, on the coast road near Perama. Yummy crepes were consumed by the adults, Ami preferred milk. Bono came with us, looking gayer than ever in his posh harness. He is so dignified on these occasions he is rarely turned away by catering hosts. We drove at a very leisurely pace through a damp but not mucky morn.

All the way down to Kavos and beyond, turning at the butt of the island and coming back along the coast road, where we finally stopped for lunch at Kohyli Bay. We were in luck. Chris the owner's pal had just speared a serious sea bream, which formed the crucible of our lunch. It was delicious, served with an array of side dishes. The meat fell away from the bone.

The simple things really are the best.

This was the day before the latest Government Restrictions came into force, a crude attempt to segregate the masses. We have come a long way since 2019. All downhill.

My viewpoint is to be aware of the madness but work our lives around it, as best we may. A 'new' office is my personal joy toy, in our cosy cottage. All those years ago in the early 1990's this small room, which I call 'Cuba', was a bedroom for our young sons.

The tail of another of our cats; Marmalada. This one adopted us from get go and, is a definite character. One day this month she joined me and Mandy on our constitutional. We walked the circuit, all the way to the Afra bridge and back again. Marmalada was totally unphased by this journey, taking great delight in sprinting past us, racing up and down tree trunks and, taking a keen interest in all our ports of call; mostly other animals in their gardens.

The back end of the month, for me, was partly taking this on-line magazine seriously; not too seriously, I hope. After a six-month hiatus I'm

recommitted to doing it monthly but, tactics have had to change. I need to start in by about the 20th of every month, to ensure it gets out promptly at the beginning of every month.

This month ends in a flurry, quite typical of Septembers.

Zeus laughs his head off, as I finish my watering duties, sending serious showers down to camouflage my labour. Zeus does not like me.

I'm in the habit of doing night shifts in the office; this is the best time to get stuff done. Sometimes I come over all sleepy pre-dawn and tumble into bed for a couple of hours; these are the sweetest times of sleep.

The Strange Case of the chopped down trees.



Discussion time



Gone

*Continued on Page 33*



*Village and Island Reflections - Continued from Page 32*



*Ocay Corral*

A sign of the desperate times. Persons who will remain nameless have been down in the fields at Vrysi [near Brook Meadow] chopping down trees that don't belong to them, for firewood. These persons have been confronted. They plead that they didn't understand where the borders were. It would be less galling but for the fact the perpetrators have their own lands and their own trees. Now we have an unexpected harvest of logs to redistribute. The trees in question belong to Nitsa and her sister Renee.



*Danae is six*

<



*Jason and Ami*

>

A splendid pool party happened at Villa Sofia; this was to celebrate Danae's 6th birthday party.



*Pool party*

Russians are here! We have new Russian neighbours these days; Alex and Elena. They bought the Panorama property from Derek and Carole Pullen. Welcome to them!

Gina and Pat Brett are back! Two years since they were last here. This was a splendid catch-up of old friends. And Ian Ramage -season ticket holder on air carriers-is back for the third time this season!

See you next month!



*Courtesy of Green Island*

# Ocay Villas

We are drawing towards the end of the 2021 holiday season.

We are thankful that, despite another awful non-event at the

start of the summer, our visitors have picked up in numbers as the weeks moved on.

We try our best to ignore what is going on in the world beyond and get on with our job of putting smiles on the faces of those who stay in any of the accommodations we offer.



*Agios Gordios Beach House*

Thank you all for your consistent support and kindness.

Go to <https://travel.ocaycorfu.com/> and start making your plans for 2022.

## Corfu Weather Statistics - September 2021

### Summary

	Max	Avg	Min
<b>Temperature (°F)</b>			
Max Temperature	88	83.27	75
Avg Temperature	79.98	74.08	67.73
Min Temperature	75	65.6	55
<b>Dew Point (°F)</b>	75	61.04	39
<b>Precipitation (inches)</b>	0.00	0.00	0.00
<b>Wind</b>	21	4.61	0
<b>Gust Wind</b>	32	0.05	0
<b>Sea Level Pressure</b>	30.11	29.98	29.85



**As you can see, a new Government directive has ordered that no rain falls in Corfu any more.**

### Read more at:

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

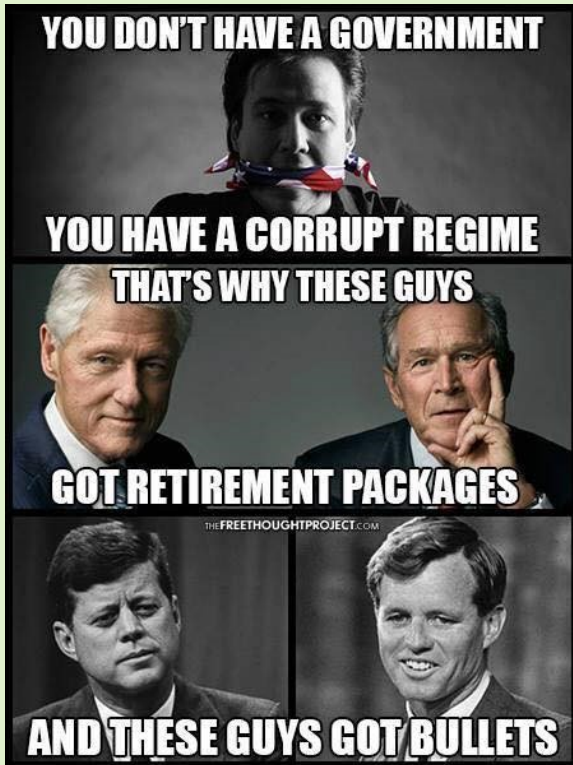




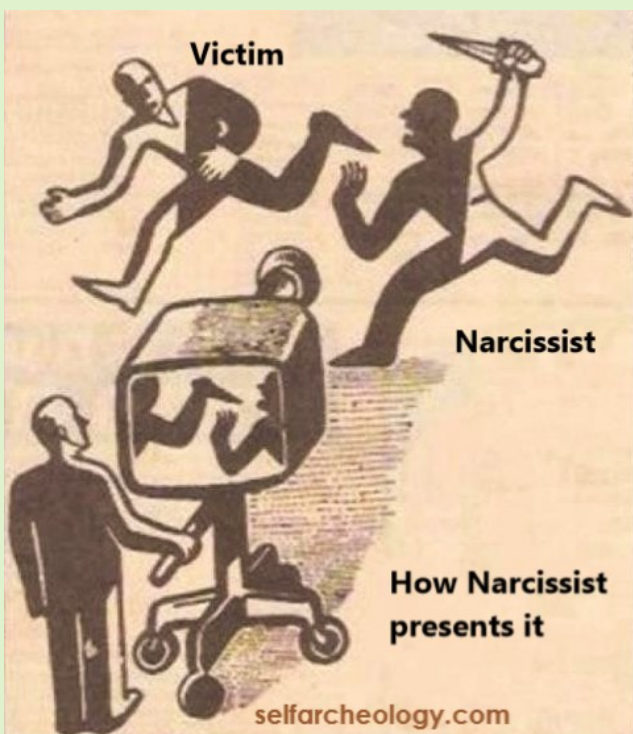
*'Nick's Niche'*

# Nick The Clock's World

*The Comic With A Conscience*



\* Eat whatever you like because -  
 The inventor of the treadmill died at the age of 54  
 The inventor of gymnastics died at 57  
 The world bodybuilding champion died at 41  
 The best footballer in the world, Maradona, died at 60  
 And then -  
 The KFC inventor died at 94  
 The inventor of Nutella died at 88  
 The cigarette maker Winston died at 102  
 The inventor of opium died at 116 in an earthquake  
 The inventor of Hennessy died at 98  
 How did doctors come to the conclusion that exercise prolongs life?  
 The rabbit is always jumping but it lives for around 2 years and the turtle that doesn't exercise at all, lives over 200 years.  
 So, rest, chill, eat, drink and enjoy life.



**What is right for you,  
may not be right for me.**

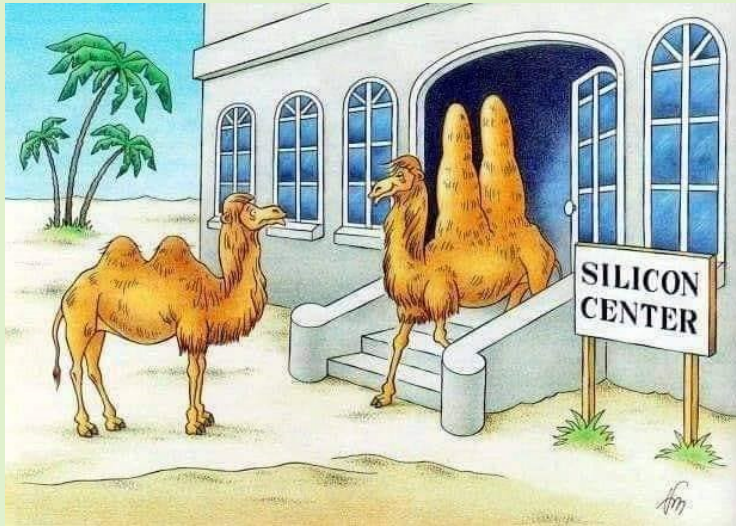
**What is right for me,  
may not be right for you.**

**But what is NOT right for  
either of us is being stripped  
of the freedom to choose  
what is right for ourselves.**

-Anna Gala



Nick The Clock's World - Continued from Page 35



So the bloke in our local chippy says the best way to cook fish is to give it a good slap first.

Sounds like codswallop to me?

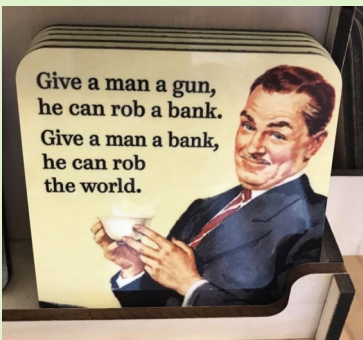
all boarding now to Vienna for the yodeling competition



please form an orderly, orderly, orderly queue



2 glaswegians were sittin in the pub discussin Jimmy's weddin. "Och its gonni be pure brilliant" says Jimmy, "everythin organised awe ready, the fluers, the church, the caurs, the rings, the reception, av even goat a kilt to get maryed in!" "A kilt?" says archie, "that's magic, you'll look pure smert man in that. Whits the tartin?" "Och a think she'll be in white!"



Waiter: "How do you like your steak, sir?"  
 Sir: "Like winning an argument with my wife."  
*d.h.p.q*  
 Waiter: "Rare it is!"



When Dutch biking company VanMoof began shipping their bikes to the USA, a lot of them were arriving to their new customers damaged, so they decide to put an image of an expensive, flat-screen television on the cardboard boxes. Doing so saw an 80% decrease in damage.

weird-facts.org @factsweird

**did you know?**  
 Bananas are curved because they grow against the pull of gravity. They start off hanging downwards, but as they get bigger, they start trying to grow upwards to get more sun and end up having a curved shape.



PHOTO: ISTOCK DIDYOUKNOWFACTS.COM

I'll never forget my grandad coming home from the war with one leg.  
 We never did find out who it belonged to



Nick The Clock's World - Continued from Page 36



Will Rockenbach  
@WillRock2424

🔴🔴 BREAKING 🔴🔴 : General Dynamics Corporation CANCELS [redacted] mandate after roughly 40% of employees decline the [redacted] & threaten to walk.

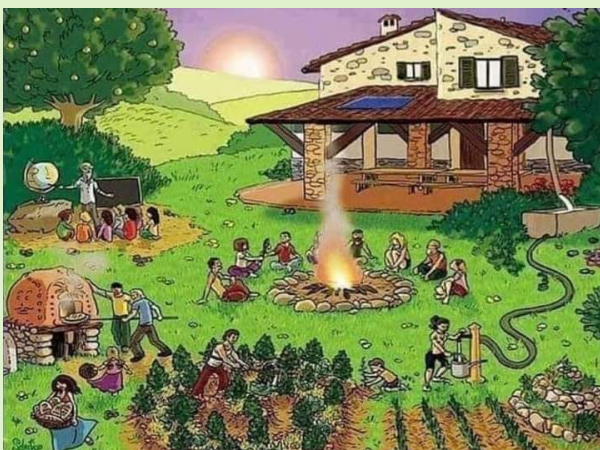
7:47 PM · 9/17/21 · Twitter for Android

**MASS NONCOMPLIANCE WORKS.**

**STARVE THE BEAST.**

I Will Not Support Any Business That Requires a V. Passport

I can't believe I've lived long enough that I'm being fact checked by 20 year old boys with man buns, skinny jeans & nose rings that don't even know who bombed Pearl Harbor!!



Why is it that everyone I meet, that expects a pending societal collapse, is focused on weapons? Do you have seeds? Do you have tools? Do you know how to filter water? Where are your crafters? Who can blacksmith, work leather, sew, do carpentry? Who knows medicine, herblore, and can identify edible plants? We won't survive a collapse by killing each other. We will only survive with benevolent skilled communities working together. Get with it.



Nick The Clock's World - Continued from Page 37

Grandpa! What are you doing on the porch with no pants on?

Well, last week I sat out here with no shirt on and I got a stiff neck. This is your Grandma's idea!



## 10 FUN FACTS

1. You can't wash your eyes with soap.
2. You can't count your hair.
3. You can't breathe through your nose, with your tongue out.
4. You just tried no. 3
6. When you did no. 3 you realized it's possible, only you look like a dog.
7. You're smiling right now, because you were fooled.
8. You skipped no. 5
9. You just checked to see if there is a no. 5
10. Share this with your friends to have some fun too! :-)

Pre internet chat room using An old version of windows...



**Only a woman who delivered a baby without epidural can understand a guy who is having a cold.**

*That's' All Folks !*



# Truth

Post from truth freedom justice 5D blog -  
Contributed Effrosyni Moschoudi



We are all holding hands and walking out of a tunnel, out of this darkness that has been placed upon us against our will. But we are sovereign beings, and being sovereign by birth, we have both the right and the power to walk away from it, to command it gone. God is here... leading us out, from darkness into light and it's steadily glimmering in the distance. In this journey, we have God by our side every step of the way. Make no mistake. The evil one, the leading fallen angel, who created the darkness here has had his day on Earth. Now, it is our turn to rule here, with God.

Now is the time to live on paradise on Earth. The mass awakening of Humanity happens every day, as we make our way from darkness into light. And if you have thought all your life that God has

abandoned us, you are wrong, dear one... God allowed him, the most evil, to have his day, that's all. Because he too, like us, has free will. And now, the Creator commands him abolished from Earth and locked away. If you've ever read the Bible, you know what I am talking about. And I am telling you, paradise is here now. Time, they say, is just an illusion. They say the universe exists for just one moment. So paradise on Earth is here already. We just have to make a few more steps to get there. Only because, being in the flesh, we are bound by a linear perception of time. In the quantum field, there is no time. So I am telling you, this paradise on Earth is an absolute. Already happened. And it starts inside each one of us... so turn inside... make yourself happy every day by using positive thoughts or feelings, meditation or prayer, and you will feel it. Ask God for full clarity and He will grant it... and then you will start to understand...

"The light at the end of the tunnel is not an illusion... the tunnel is the illusion." ~Charlie Ward

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Wuhoo! The world is rattling and shaking, everything vile coming into the light. Join our Telegram channel for red pills daily, spirituality, laughs, and real news of the world. The Telegram app is FREE! Go here: <https://t.me/TruthFreedomJustice5D> and make sure to 'join the channel' to get notifications for new posts!



## Beach Rats

A Summer Diary by Lili Gabbiano

DAY 17  
JUNE 22

Traditional day

On the beach I open the umbrella.  
Pack it out from its sack.  
Stick the stick in the sand and wiggle,  
Giggle,  
Just go deeper down to hold strong.

I open the umbrella and fix it in the stick.

One lady is here.  
50 m away;  
And some other dude.

We are the only ones on the island,  
That's how it seems.

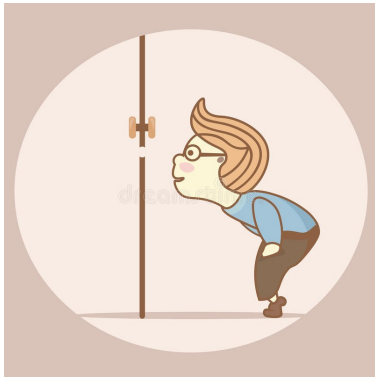
There are two cars parked next to the beach.  
The fishermen.  
Now they are far out in the sea.

No noise, only the waves.  
It is summer, end of June,  
Nbut the peace strikes.  
Plain and traditional.

# Little Brother is Watching You

## *Editor Introduction:*

Hello Gentle Reader,



I beg your indulgence, as there is a plethora of pieces here, several are concerned with the ongoing Global crisis, mixed with some Memes and an extremely

erudite article written by Gareth Morgan; a totally different angle about viruses. His in-depth theory is presented in three parts, starting with Part 1 in this October Edition.

I feel obliged to let you know where I stand, personally, on these issues which affect us all, to one extent or another.

Although I personally decline experimental injections, many of my good friends don't.

I respect their opinion, if disagreeing with it.

My argument is not, and should not, be with these people.

What I do stand against is the bullying and coercion and bribery of the Powers, for us all to be 'vaccinated'. This is just plain wrong, in my view.

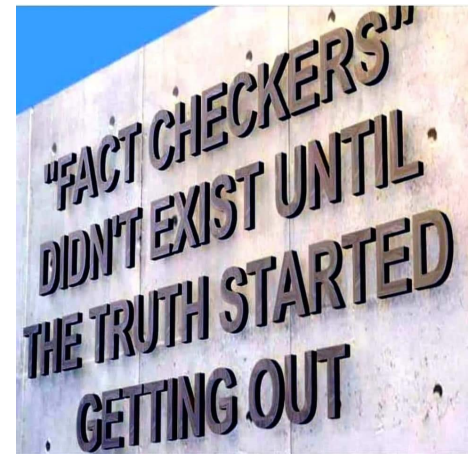
Having said that, this small journal is open-minded enough to allow ANY viewpoint.

That is what the Letters page is for. I'll publish any pro-State sentiment there from our readers.

Unlike the 'bought' Mass Media and Propaganda social media, this magazine cannot be bought or coerced. So, please step up and tell us Your opinion. You will not be censored here or 'Fact-checked'

Covid-19 is but a small sideshow in the goodies in store for us from above. So, let us not let them divide and conquer, as they have done for too much time to count. Let us discuss our differing opinions with kindness and open-mindedness.

There has to be a better path forward for humanity than the one we are being led by the nose into. Thank you.



\* \* \* \* \*

## Gareth Morgan Virus Theory a reassessment:

[https://www.academia.edu/42455115/Virus\\_theory\\_a\\_reassessment?fbclid=IwAR0Rcs4fmDMuCizmesH-mMXjMIK3hcgAGxUWM\\_vDcIQfKIAvz1kxelVv4Ac](https://www.academia.edu/42455115/Virus_theory_a_reassessment?fbclid=IwAR0Rcs4fmDMuCizmesH-mMXjMIK3hcgAGxUWM_vDcIQfKIAvz1kxelVv4Ac)

\* \* \* \* \*

Continued on Page 41



*Little Brother is Watching You - Continued from Page 40*

## **From a virus patient [Greek Language Version] - Pfizer patient**

Η 30χρονη Ντομινίκ Ντε Σίλβα από τις ΗΠΑ «έσπασε» τη σιωπή της και μοιράστηκε τη περιπέτεια υγείας που περνάει μετά τον εμβολιασμό της με το σκεύασμα της Pfizer, το οποίο της προκάλεσε σοβαρές νευρολογικές επιπλοκές.

Μετά τον εμβολιασμό της με την πρώτη δόση του εμβολίου της Pfizer η 30χρονη ανέπτυξε μια μακρά λίστα καταθλιπτικών καταστάσεων, συμπεριλαμβανομένων σοβαρών νευρολογικών επιπλοκών, πόνου και μερικές φορές, αδυναμίας να περπατήσει.

Σε συνέντευξή της στο The Defender, η Dominique είπε ότι μετακόμισε από το Λας Βέγκας στην Βόρεια Καρολίνα για να ξεκινήσει την νέα της ζωή, να παντρευτεί και να ασχοληθεί επαγγελματικά με τα ακίνητα, όταν αποφάσισε να εμβολιαστεί. Επειδή έχει μόνο έναν ζωντανό γονέα, ήθελε να προστατέψει την μητέρα της και άλλα αγαπημένα της πρόσωπα, όπως την είχαν πείσει οι γυρολόγοι.

«Έμενα μακριά από τους φίλους μου, χρησιμοποιούσα απολυμαντικό χεριών 24/7 και ζούσα με απόλυτο φόβο μην αρρωστήσω», έγραψε η Ντομινίκ. «Φυσικά, όταν είχα την ευκαιρία να κάνω το εμβόλιο, το έκανα το συντομότερο δυνατό».

Στις 18 Μαρτίου, εκείνη και ο σύζυγός της έλαβαν την πρώτη και... τελευταία δόση του εμβολίου της Pfizer .

Λίγο αργότερα, η Ντομινίκ είπε ότι ένιωσε την τυπική κούραση για την οποία την είχαν προειδοποιήσει, πριν κάνει το εμβόλιο, αλλά παρατήρησε επίσης αλλαγές στην όρασή της.

Η Ντομινίκ είπε ότι ένιωθε απαίσια, αλλά σκέφτηκε ότι ίσως ήταν κουρασμένη: «Ένιωσα ότι ο εγκέφαλός μου ήταν άρρωστος», είπε. «Αυτός είναι ο καλύτερος τρόπος που μπορώ να το περιγράψω, γιατί είναι ένα συναίσθημα που δεν είχα ποτέ πριν».

Την επόμενη μέρα η Ντομινίκ ανέβηκε στο τραμ για το αεροδρόμιο και είπε ότι ένιωθε σαν ένας ελέφαντας να καθόταν πάνω στο στήθος της. «Δεν ήξερα τι συνέβαινε με την καρδιά μου, αλλά δεν ένιωθα καλά», είπε.

Μέσα σε δύο εβδομάδες από την λήψη του εμβολίου της Pfizer, η Ντομινίκ παρατήρησε κράμπες στα πόδια της. Το επόμενο πρωί ο πόνος στα πόδια επανήλθε.

Η Ντομινίκ είπε: «Τα πόδια μου ήταν αδύναμα και μουδιασμένα και είχα πρόβλημα στο περπάτημα. Εκείνη την στιγμή συνειδητοποίησα ότι το εμβόλιο κάτι μου είχε προκαλέσει».

Ο πόνος δεν εξαφανίστηκε ποτέ και μετά από επτά ημέρες, η Ντομινίκ αποφάσισε ότι έπρεπε να δει έναν γιατρό.

«Ο άντρας μου με πήγε στο νοσοκομείο εκείνο το βράδυ και μου έκαναν εισαγωγή», είπε. «Ενημέρωσα τον γιατρό ότι είχα κάνει το εμβόλιο πριν από δύο εβδομάδες και τρεις ημέρες, αλλά εκείνος "χτυπιόταν" ότι αυτό που βίωσα δεν συνδέεται απολύτως με το εμβόλιο».

Μετά από πλήρη μαγνητική τομογραφία εγκεφάλου και σπονδυλικής στήλης μαζί με αμέτρητες εξετάσεις αίματος, ο νευρολόγος που εφημερεύει δεν μπόρεσε να βρει την αιτία των συμπτωμάτων της Ντομινίκ. Παρόλο που αποκλείστηκαν ορισμένες καταστάσεις, δεν βρέθηκε λύση για τα συμπτώματά της και της είπαν να παρακολουθήσει έναν νευρολόγο.

Αφού περίμενε μήνες για να συναντηθεί με τρεις ξεχωριστούς νευρολόγους, είπε ότι άρχισαν να εμφανίζονται πολλά άλλα συμπτώματα, όπως ζάλη και ίλιγγος, αϋπνία, πόνος στα πόδια της, έντονοι σφάχτες, θαμπός πόνος, αδυναμία, δυσκολία στο περπάτημα, ομίχλη στον εγκέφαλο, βραχυπρόθεσμη απώλεια μνήμης, προβλήματα όρασης, κύματα άγχους, έλλειψη αίσθησης σε όλο το σώμα, προβλήματα αντίληψης, εσωτερικές δονήσεις, τρέμουλο στο δεξί χέρι, εμβοές στο δεξί αυτί, μυϊκές συσπάσεις, βαθύς πόνος στο στέλεχος του εγκεφάλου, τικ, φωνητικές εκφράσεις και ακούσιες κινήσεις των ματιών.

Ο πρώτος νευρολόγος που πήγε η Ντομινίκ ήταν, σύμφωνα με την ίδια, αρκετά ανοιχτός στην πιθανότητα το εμβόλιο να είναι η αιτία όλων αυτών. «Είπε ότι είδε κάποια περίεργα πράγματα να συμβαίνουν με τα εμβόλια, αλλά δεν ήταν σίγουρος τι να κάνει για να τα αντιμετωπίσει», εξήγησε η Ντομινίκ.

Εν συνεχεία, η Ντομινίκ επισκέφτηκε έναν παραδοσιακό νευρολόγο. Εξέτασε την μαγνητική τομογραφία της και είπε ότι «δεν υπάρχει τίποτα να δει σε αυτήν» και ότι έπρεπε να δει έναν θεραπευτή.

Τότε, η Ντομινίκ πήγε σε έναν λειτουργικό νευρολόγο που «την άκουσε με μεγάλη προσοχή», είπε. Ο νευρολόγος της είπε: «Αυτό είναι κάτι που προκάλεσε το εμβόλιο μέσα σου».

*Continued on Page 42*

*Little Brother is Watching You - Continued from Page 41*

Ο γιατρός είπε στην Ντομινίκ ότι βίωνε «δυστονικές καταιγίδες» και συνέστησε γλουταθειόνη, κουρκουμά και άλλα συμπληρώματα για την αντιμετώπιση των δυστονικών κινήσεων και της φλεγμονής της.

Σύμφωνα με το Journal of Clinical Movement Disorders, μια δυστονική καταιγίδα είναι μια τρομακτική υπερκινητική διαταραχή που πλήττει τις κινήσεις του ανθρωπίνου σώματος. Τα κλινικά χαρακτηριστικά της δυστονικής καταιγίδας περιλαμβάνουν πυρετό, ταχυκαρδία, ταχυπνοια ή αναπνευστική αλλαγή, υπέρταση, εφίδρωση και αυτόνομη αστάθεια. Η δυστονία μπορεί να είναι τονωτική (δηλαδή παρατεταμένη στάση σώματος) ή φασική (δηλαδή ακανόνιστο τράνταγμα). Ο πόνος είναι κανονικός και συχνά απαιτεί επιθετικό συμπτωματικό έλεγχο.

Η Ντομινίκ μπήκε σε ειδικό σε διάσημο νοσοκομείο για περαιτέρω εξετάσεις και διάγνωση, αλλά επρόκειτο να περιμένει τέσσερις μήνες.

Τα συμπτώματά της έγιναν τόσο άσχημα που πήγε στα επείγοντα. Έκανε τελικά μια αξονική τομογραφία για να αποκλείσει εγκεφαλικό επεισόδιο.

Η Ντομινίκ διαγνώστηκε με σύνδρομο ορθοστατικής ταχυκαρδίας (POTS), μια κατάσταση που δεν είχε πριν από τον εμβολιασμό, και αυτοάνοση χρόνια απομυελινωτική πολυραδιονευροπάθεια – ένα σπάνιο είδος αυτοάνοσης διαταραχής όπου το σώμα επιτίθεται στα λιπαρά καλύμματα των ινών που μονώνουν και προστατεύουν νεύρα.

Είχε επίσης νευροπάθεια και ανωμαλίες σάρωσης εγκεφάλου.

Η Ντομινίκ έστειλε τα αποτελέσματά της στον νευρολόγο στο διάσημο ινστιτούτο, ο οποίος είπε ότι τα συμπτώματά της ήταν «μόνο στο κεφάλι της».

Η Ντομινίκ δεν είχε προηγούμενη έκθεση στον COVID και είχε ιστορικό αυτοάνοσης θυρεοειδίτιδας χασιμότο, αν και ήταν σε ύφεση από το 2019. Αυτή τη στιγμή υποβάλλεται σε περισσότερες εξετάσεις για να προσδιορίσει την έκταση των τραυματισμών της.

Υπέβαλε μια αναφορά στο σύστημα αναφοράς ανεπιθύμητων συμβάντων εμβολίου (VAERS) και επικοινωνήσε με τα Κέντρα Ελέγχου και Πρόληψης Νοσημάτων (CDC) για τις επιπτώσεις μετά από εμβόλιο. Επικοινωνήσε επίσης με την Pfizer, η οποία της έστειλε μια έρευνα, την οποία επέστρεψε μέσω ταχυδρομείου.

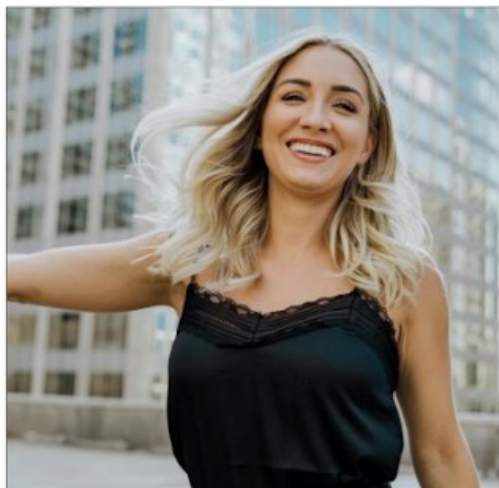
09/08/21 • COVID • NEWS

## Exclusive: 30-Year-Old Still Seeking Answers 6 Months After Developing Neurological Complications Following Pfizer Vaccine

*In an interview with The Defender, Dominique De Silva described her frustration trying to get answers for the neurological complications she developed after her first dose of Pfizer's COVID vaccine, and with doctors who dismissed her symptoms and refused to acknowledge the vaccine as a possible cause.*

By **Megan Redshaw**

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Επικοινωνήσε, τέλος, με τον γεροϋσιαστή Ron Johnson.

Η Ντομινίκ βρήκε το θάρρος να μοιραστεί την ιστορία της στο Instagram και έγινε viral! Ίσως ήρθε η ώρα να μιλήσουν περισσότεροι πολίτες ανά τον κόσμο!

ΠΗΓΗ : pronews.gr

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## By Tab Headlack

Milton Keynes Funeral Director whistle blower exposes the myth.

[https://www.bitchute.com/video/gigUyK3yLtMU/?fbclid=IwAR2aWN9dfNe5si4uLjJszZmDqW0vcSDqVOofgPYffcjHq-A1\\_s2s62uLsA](https://www.bitchute.com/video/gigUyK3yLtMU/?fbclid=IwAR2aWN9dfNe5si4uLjJszZmDqW0vcSDqVOofgPYffcjHq-A1_s2s62uLsA)

## Covid is no more dangerous than flu - and may be LESS of a problem

(ED. The below information is taken from the website [vernoncolman.com](http://www.vernoncolman.com). Vernon Coleman is a medical doctor who has been writing about vaccines for 40 years. He has been a medical columnist for several national newspapers, and has appeared on innumerable TV programmes, as well as advising the government. When he started writing about his doubts regarding covid, he was 'cancelled')

Let's look at what the CDC says about signs and symptoms.

Well, with the flu the symptoms are a cough, shortness of breath, fatigue, sore throat, runny nose, muscle pains, body aches, headache and sometimes vomiting and diarrhoea. The symptoms can be mild. Or they can be more serious. And there are, of course, a whole host of other symptoms which can appear.

And with covid-19? Well, covid-19 may cause cough, shortness of breath, fatigue, sore throat, runny nose, muscle pains, body aches, headache and sometimes vomiting and diarrhoea. The symptoms can be mild. Or they can be more serious. You can also get a change in loss of taste or smell, though that can happen with the flu too. The mechanisms may be different but the result is the same. No real difference there, then.

Second, how long do symptoms appear after exposure?

Well, with the flu one, two, three or four days can pass between someone becoming infected and experiencing symptoms.

And with covid-19? Well, the symptoms will develop two, three, four or more days after being infected. So, not a lot of difference there either. And, remember, I'm quoting the CDC in America.

Third, how are these diseases spread?

Well, the flu appears to be contagious for about a week or so after symptoms appearing. And with covid-19, well a person with this infection could be contagious for ten days.

Fourth, how does the CDC say these infections spread?

Well, the flu is spread between people who are close to each other. The flu is spread by coughing or sneezing or talking. It may be possible to get infected by touching a surface which is infected.

And covid-19? Ah, well covid-19 is spread by coughing, sneezing or talking. And again it may be possible to get infected by touching a surface which is infected.

Again, not a lot of difference there, then. And this, let us not forget, is a disease with a mortality rate similar to the mortality figures for the flu.

Fifth, what are the complications which can occur with the flu?

The CDC lists pneumonia, respiratory failure, sepsis, acute respiratory distress syndrome, cardiac injury, multiple organ failure, worsening of chronic medical conditions, inflammation of heart, brain or muscle tissues and secondary bacterial infections.

And with covid-19? Well, the complications are pretty much the same though the CDC says that covid-19 patients may also develop blood clots but that can happen with flu patients – especially if they stay in bed too long. Both flu and covid-19 can leave patients with residual symptoms, of course: long flu and long covid.

Sixth, which of these illnesses can cause serious diseases?

Well, flu can cause severe illness – particularly in older people, people with certain underlying medical conditions and in pregnant people. They really do say that by the way: pregnant people.

And covid-19 can cause severe illness – particularly in older people, people with certain underlying medical conditions and in pregnant people. And both infections can cause serious problems in infants and children with underlying medical conditions.

But here there is a difference between the two disorders.

Covid-19 can cause a rare complication called multisystem inflammatory syndrome in school-aged children. But the risk of complications for healthy children is higher for flu compared to covid-19. I'll say that again because this is the only really significant difference that the CDC reports. **The risk of complications for healthy children is higher for flu compared to covid-19.**

So, it is perhaps not true to say that flu and covid-19 are much the same. Because, although most people won't be surprised to learn that the two disorders are pretty well identical in most significant ways, the flu is more dangerous for healthy children than covid-19.

So, there is yet more proof that we shouldn't have shut down the world for covid-19.

We didn't shut down the world in 2019 when the flu was much commoner than it is today – and in all those previous years when it was killing up to 650,000 worldwide in a six month flu season. Indeed, today the flu has pretty well disappeared – possibly because the identical symptoms mean that flu victims are being diagnosed as covid-19 victims.

However, the only safe conclusion from all this solid, scientific evidence from the CDC is that the lockdowns, the social distancing, the hospital department closures, the masks and the vaccines were and are entirely unnecessary.

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[I can prove that] the death total [for covid] is no more than might be expected with the flu – by using the Government's own figures.

The official covid-19 figures are being rolled up from 2019 – and will presumably be rolled up indefinitely. It's not the way these sorts of statistics are handled. So the 127,000 covers two winters: the 2019/2020 winter and the 2020/2021 winter.

So get a single year's covid deaths we divide the 127,000 by two. That works out at 63,500. If the BBC fact checkers use a calculator they will eventually be able to obtain the same figure.

Now, a couple of days ago, the Office for National Statistics produced figures showing that 23% of registered coronavirus deaths were of people who died with and not of the coronavirus. I reckon that 23% is woefully low but it's the Government figure so let's use that for the moment.

Now if the BBC fact checkers pull out their little calculator again they'll find that 23% of 63,500 is 14,605. And if they use that same calculator again they'll find that 63,500 minus 14,605 comes to 48,895. So there we are. The total number of alleged covid-19 deaths per year, per season, is a maximum of 48,895 – according to the Government's own figures.

But the Government reported that the total of flu deaths for 2017-2018 came to 50,100. That's their total, not mine. The Daily Mail reported that the 50,100 deaths were blamed on deadly strains of flu that spread between December and March.

You will note that flu deaths are usually measured over a flu season – the winter months. The spring and summer deaths don't get included.

So, let's go back to the covid-19 deaths for the two recent winters: an average of 48,895. We have to remember, of course, that there have been virtually no

official flu deaths. Flu seems to have mysteriously disappeared in the time period that covid-19 has existed.

So now we have the proof that the covid-19 hoax is a hoax. A fraud. A deception. A cheat. A swindle. The masks, the lockdowns, the social distancing and the experimental jabs were all unnecessary.

In 2017/2018 there were more deaths from the flu, the common or garden flu, than there were deaths from covid-19 in the winter seasons of either 2019/2020 or 2020/2021. Those are official government figures.

A total of 50,100 died of the flu in the winter flu season 2017/2018. And totals of 48,895 died of covid-19 in each of the last two years.

The fact checkers can huff and puff all day long but they won't find a calculator that makes 48,895 bigger than 50,100.

(ED. This was written in April 2021, and thus covered two complete flu seasons. The total number of deaths put down to covid - still rolling - will now be higher, but it is numbers during the two flu seasons that are valid for the comparison.)

On March 19th 2020, the UK Government was officially told [by WHO] that covid is no more dangerous than the flu.

(ED. That was four days BEFORE the first lockdown.)

According to NASA,  
the possibility of the  
Earth being hit by an  
asteroid is 0.042%.

The probability of  
dying from Covid 19  
is 0.026%. I think it  
would be more  
appropriate to give  
up the mask and  
wear a helmet



**If you don't stop  
lying, you'll grow  
up to be a  
BBC reporter!!!**



*Little Brother is Watching You - Continued from Page 44*

## A new Governance

by Simon Baddeley

What is most striking about the exceptional measures that have been set in motion in our country (and in many others too) is the inability to see them outside of the immediate context they apparently function in. Hardly anyone seems to have attempted—as any serious political analysis would require—to interpret these measures as symptoms and signs of a broader experiment, in which a new paradigm of governance over people and things is at play.

Already in a book published seven years ago (*Tempêtes microbiennes*, Gallimard 2013)—one that now merits an attentive rereading—Patrick Zylberman described a process by which medical security, previously relegated to the margins of political calculations, was becoming an essential element of national and international political strategies. This involved nothing less than the creation of a sort of “medical terror,” as an instrument of governance to deal with a “worst case scenario.” Even back in 2005, in line with this kind of “worst case” logic, the World Health Organization warned that “avian influenza would kill 2 to 150 million people,” pushing for political responses that nations were not yet prepared to accept at that time.

Zylberman described the political recommendations as having three basic characteristics: 1) measures were formulated based on possible risk in a hypothetical scenario, with data presented to promote behavior permitting management of an extreme situation; 2) “worst case” logic was adopted as a key element of political rationality; 3) a systematic organization of the entire body of citizens was required to reinforce adherence to the institutions of government as much as possible. The intended result was a sort of super civic spirit, with imposed obligations presented as demonstrations of altruism. Under such control,

citizens no longer have a right to health safety; instead, health is imposed on them as a legal obligation (biosecurity).

That which Zylberman described in 2013 has today come to pass quite exactly. It is evident that over and above any emergency connected with a certain virus that could in future make way for another, the design of a new paradigm of government is discernible; one far more effective than any other form of government that the political history of the west has known before.

## Petrol Hoax

By Paul McGovern

We have a mole in the Petrol Service Station industry.

*There is no Petrol shortage in the U.K.*

The Media are at it again, spreading the false rumour.

It has been swallowed-hook, line and sinker- by a very conditioned public- who, in their droves, have panicked their way down to the pumps, swiftly draining the tanks with their unnecessary demands.

## Takeover of the NHS

<https://www.youtube.com/watch?v=L4OgTtNy53Y>