

The Corfiot

Corfu's English Language Monthly Magazine

September 2010

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No. 234

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This Month...

SKYRIAN HORSES OUT OF DANGER 9
Hilary Paipeti meets the Silva Project's new foals, and finds out how they are the hope for the future of the world's rarest equine breed

SIGHTS AND SOUNDS OF GIANNADES 10
Hilary Paipeti discovers a central west village
 TONY JONES - AN ARTIST IN GIANNADES 12
 ODEON BAR - FROM SWITZERLAND TO CORFU 14
 RESTAURANT REVIEW - MARANGOS GRILL ROOM 14
 WALK FROM GIANNADES TO THE WEST COAST HILLS 15

BREAD MEMORIES 16
An old Stavros resident remembers...

Regular Features

Ear to the Ground - *More Corfu-bashing in the UK press* 4
 Tourism News - *'Our Hearts do the Dancing'* 5
 Notice Board - *Post your events* 6
 People in the News - *Celebrating Gerasimos Markoras* 7
 Animal Welfare - *Volunteers and Adoptions* 8
 Humour - *Adam & Eve's Pets* 17
 Food - *Garlic is good for you (contd.)* 18
 Information & Places to Visit 20



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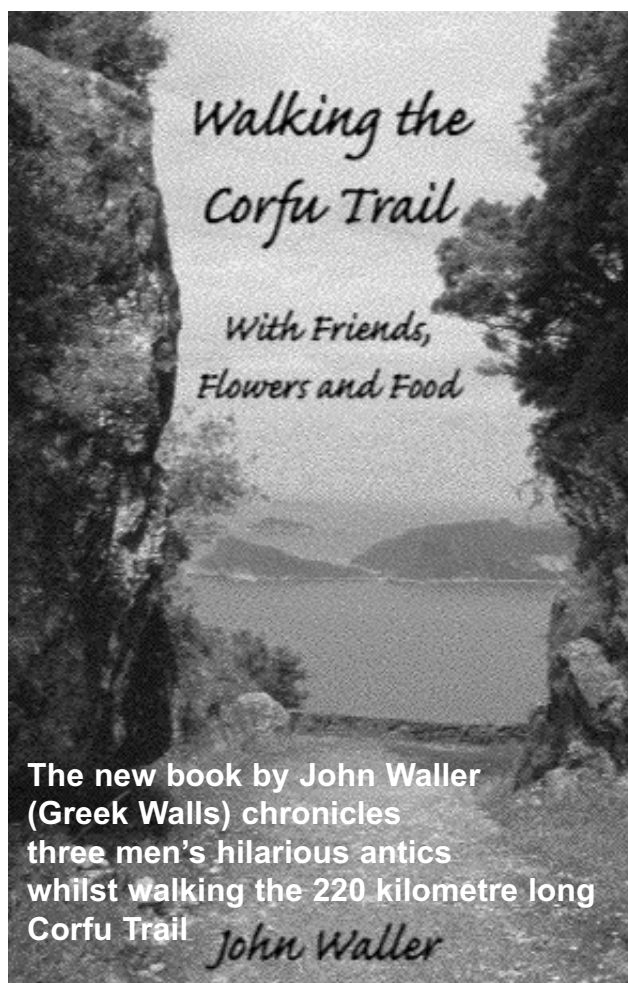
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ear to the ground

THE BRITISH MEDIA YET AGAIN MANAGED TO GET IN THEIR POUND OF CORFU-BASHING, when yet another holidaymaker fell off a balcony (what it it about holidaying Brits and balconies?). Unlucky Carrie Dudbridge, 27, who was on a surprise honeymoon, broke her back in three places when she fell from the balcony of the couple's accommodation in Kavos after returning from an evening out. They had not been drinking to excess, her husband said. She was immobilized in a Corfu hospital bed with insufficient insurance cover for repatriation by a medical team, until an appeal raised the required 16,000 pounds. She was flown home on Sunday, 23 August.

Readers' comments quickly demonstrated their prejudices, criticizing the dangerously low height of the balcony wall which Mrs Dudbridge fell over, and in general the height of these walls in Corfu. Poor regulations! Incompetent builders! Cost-cutting accommodation owners!

Strange, though. I've got a balcony with a wall, and there is no way I could fall over it. Granted, Mrs Dudbridge appears to be somewhat taller than I am, but unless she is about seven foot tall, she just could not have overbalanced, even if leaning over the top. I think there is more to the tale than we are being told.

Inevitably, the 'Corfu bashers' took the opportunity to slag off the hospital system, with the implication that Mrs Dudbridge had to be repatriated in order to obtain decent treatment. Poor thing, they wrote, she can't communicate with the doctors, implying that the doctors are uneducated. A few people - most of them writing from Greece - pointed out that Greek doctors are excellent; since most have at least some foreign training they speak English; and in general Greek medical care is top class. We all know that the local hospital is old and worn, and that nursing care is almost nil... but has anyone ever caught MRSA there?

Why, oh why do the Brits persist in this prejudice that Corfu is somehow close to being a third world country?

And if the Dudbridges had had the brains to take out travel insurance, they wouldn't have been stuck here in the first place.

IF YOU HAVEN'T REGISTERED TO VOTE IN THE NOVEMBER LOCAL ELECTIONS, IT'S TOO LATE NOW. It promises to be a vitally important election, not only because of the participation of the new 'People Power' movement, but mainly because changes in the electoral structure are indicative of increasing centralisation of power - which means that your vote, or lack of it, isn't going to make much difference anyway.

Only a few years ago, the essential 'building block' of government was the village community. Each one - perhaps containing only a couple of thousand voters - had a President and a committee made up of what I suppose in earlier times would have been called village elders. The President knew who everyone was in the community, was aware of their difficulties and needs. Then, under the auspices of 'greater efficiency', the small communities were assimilated into 13 municipal regions, each with its Mayor and council. This time around, the 13 regions are to be absorbed into a single municipality covering the whole of Corfu. In this way, over the years, government is gradually being taken from the people and placed in the hands of increasingly distant figures. This is worrying, for where will it stop? Is the next stage, a couple of elections down the line, a Region of Western Greece, with decision-making being enacted by an even more distant authority in Ioannina?

Well, you might think, it's not really going to affect me. But when you consider that exactly the same is happening on a larger scale

in Europe - a takeover of the authority of nation states by a faceless bureaucracy in Brussels - you begin to see the picture. As centralisation progresses, it accelerates incrementally. And just because the old adage 'power corrupts' is something of a cliché doesn't mean it isn't true. We are gradually becoming smaller and smaller people, of less and less importance to our rulers (except as cash cows). This is why localism matters. As the centre of power recedes into the distance, we have a choice. We can either sit back and let the increasingly detached authorities disregard our needs, or we can take matters into our own hands. Pothole outside your house? Wait for a report to go up the line, and money to come back down the line so that some council worker can fill it? Or mix some cement and do it yourself?

Along these lines, I have been rethinking my view on European Union subsidies (of which, in a small way, I have been a recipient). Are they the benevolent giveaways we assume them to be, aiming at development in the less wealthy regions of the Superstate? Or are they tailored to sap our reliance on ourselves and our neighbours, and make us ever more dependent on the SS (SuperState)?

We are becoming both more distant from the centre of power and at the same time more and more reliant on it... That's not a happy combination.

BETTER NEWS, HOWEVER, IS THAT ITALY IS PUSHING FOR THE MEDITERRANEAN DIET TO BE AWARDED UNESCO'S WORLD HERITAGE STATUS, which would safeguard it from the onslaught of junk food and low quality copies of regional specialities like prosciutto. Greece, Spain and Morocco are supporting Italy's efforts. If the four countries are successful, they will be required to take concrete steps to protect traditional cooking methods and ingredients. Sounds good to me.

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'Our hearts do the dancing Our feet only carry us'

Robyn Roth back in Afionas for Greek Dancing classes

Once again Robyn's group from Germany and local fans will be dancing in the idyllic mountain village of Afionas in the North West. The programme, which takes place from 26 September - 4 October 2010, is based at Hotel Porto Timoni, with the dancing classes held on the hotel/taverna terrace, with a panoramic view of St.George's Bay and the open sea.

This year, for the first time, a guest teacher will be flying into Corfu from the Dora Stratou Theatre in Athens to share with us special dances for a day or two. Since the Dora Stratou Theatre is regarded as the primary authority on Greek dancing worldwide, this promises to be not only a not-to-be missed occurrence, but also constitutes official recognition for Robyn's efforts.

Robyn was born in Australia where she studied Greek and has over 30 years experience performing, teaching and collecting the folkdances of Greece, the Balkans and Minor Asia. In 2006 she began hosting her dance workshops on Corfu. Robyn's courses are relaxed and friendly and her main aim, apart from making everyone feel happy and comfortable, is to share with the participants her great love of Greek dance.

Workshop times: 10.00 to 13.00 3 or 5 day packages available. Cost: €30 per day.

Prior experience, knowledge or a partner are not required, just comfortable shoes and some enthusiasm.

Enquiries: Robyn Roth from 25.09.10 on 0030 699 2159298, email: info@go-greek-dancing.de



**Robyn (second left),
leads last year's class**

Autumn Walks

The walking season starts again at the end of this month! We begin with four mild walks, as below. After the first two, we plan to go swimming, but if the weather remains good into October, we can be flexible and change the after-walk venues to incorporate time on a beach as well. Hope to see you all there!

SATURDAY, 25 SEPTEMBER A Stroll on the Plain (1 1/2 - 1 3/4 hours * NEW!) Meet at 19th Hole Bar, Vatos, 10.30 for 11.00 start. Followed by beach/swimming at Ermones. Lunch at Ermones.

SATURDAY, 2 OCTOBER West Coast Loop (1 1/2 - 2 hours **) Meet at Sinarades Main Square, 10.30 for 11.00 start. Followed by beach/swimming at Agios Gordis. Lunch at Agios Gordis.

SATURDAY, 9 OCTOBER The Shepherds' Walk (1 1/2 - 2 hours * NEW!) Meet at Ropa Valley Bridge (Little Holland), 10.30. Lunch at 19th Hole Bar, Vatos (or swimming/lunch at Ermones)..

SATURDAY, 16 OCTOBER Lakones Short Circuit (1 1/2 - 2 hours **) Meet at Lakones coffee bar by the traffic lights, 10.30 for 11.00 start. Lunch at Elizabeth's, Doukades (or swimming/lunch at Liapades).

RATINGS

* Easy. Short walk with flat or almost flat terrain

** Easy. As above but may involve some short inclines

For information, call 6934 396335

Corfu a top destination for Serbian tourists

This season, many of you will have noticed large SUVs with registration plates reading 'BG' and several numbers; this survey shows why:

Greece remains the most popular tourist destination for Serbian holiday makers, according to figures provided recently by the Serbian National Association of Travel Agencies (YUTA).

A survey showed that 59% prefer Greece for their summer holidays, followed by Spain (13%), Turkey (10%), Egypt (8%) and Montenegro (3%). Croatia, which used to be the most popular tourist destination for Serbian tourists, received only 1% of visitors.

According to the survey, Serbian tourists regard Greece as a safe and inexpensive destination.

This summer season, a majority of Serbian visitors said they will spend their vacation in Halkidiki, northern Greece, while amongst the other most popular destinations are the islands of Corfu in the Ionian Sea and Thassos in the northern Aegean.

Even when the Serbians had little cash, Corfu was a popular holiday choice because the island was refuge to tens of thousands of Serbs during the First World War.

NOTICE BOARD

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SUNDAY SERVICES

Sundays 10.30 Holy Communion
19.00 (1st, 3rd & 5th of month) Songs of Praise

REGULAR EVENTS

Mondays 19.00 Craft Group (1st & 3rd of month)
Tuesdays 10.00 Library & Coffee Morning
Wednesdays 10.00 Coffee & Kids
Wednesdays 12.30 Lunch Box - pot-luck lunch and chat
Wednesdays 19.00 Scrabble Club (last Wed. in the month)
Wednesdays 20.00 Quiz Evening (second Wed. in the month)
Thursdays 10.00 Bible Study, with John Gulland
Fridays 10.00-12.00 Informal Prayer Meeting
Saturdays 10.00 Nearly New Sale (first Sat. in the month)

A second Bible Study group meets on Monday evenings at 17.30 in the back of Takis Taverna, Kontokali, repeating the study of Thursday. If you would like to join, call Anne on 6942 844376 or Rhona on 6975 914373.

This month's name days

01. Athina, Angelis, Antigoni, Aspasia, Afroditi, Kleopatra, Margarita, Marianthi, Simeon

14. Stavros

Important fiesta day.

Festival at the village of Stavros, at Dafnata

15. Nikitas

17. Agapi, Elpida, Sofia

18. Ariadni

20. Evstathios

23. Polixeni

Name-day ritual dictates that you visit the home of the celebrating person, who will be holding an 'at home' - no invitation required. Take along a simple gift (alcohol, flowers, cake) and you will be offered a drink, nuts, cake, and some nibbles.

Fiestas start about 8pm with traditional music and dancing, local wine, spit-roasted lamb, souvlaki and stalls selling unbelievably tacky toys!

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Book Sale

Organised by and for the Council of Thinali Parents' Association. Held on Acharavi High Street opposite Ilo Ilo between 10.00 & 1.00 every Saturday (weather permitting). All our books and handmade cards are 1.50 euros, and proceeds are used to enrich the lives of children attending Acharavi Primary School. Most of the books are donated by local residents, and local hotels and apartments are also encouraged during summer to recycle and donate books left by holidaymakers.

ACHARAVI

Celebrating Gerasimos Markoras in Strongili

It was a truly remarkable event: a whole village, kids, teenagers and adults of every age, spent a Saturday evening in high summer listening to readings of poetry by a 19th century writer. In the UK, an equivalent crowd would have been demanding pop music and strong lager; the kids would have been fiddling with their gameboys and most people would have been rudely talking over the top of the presenters (if anyone had turned up, that is).

But over 300 civilized Corfiots sat with quiet anticipation in the gorgeous surroundings of the new 'theatre' in the central-south village of Strongili, and applauded enthusiastically as the story of the settlement's most famous resident, Greek National Poet Gerasimos Markoras (1826-1911), unfolded. The sense of community, and its pride in the past, was extraordinary.

In the July issue, we highlighted the efforts - all voluntary - which are being made by Strongili residents to upgrade their village, especially in the field of culture; and it's happening in a settlement which is suffering more than most from the downturn in tourism. The 'theatre' is the first of the ongoing projects to come to fruition. It's been created by clearing an overgrown gully, and carving natural stone seating from the hillside. An old well has been restored, shaded by a spreading plane tree. Apart from its function as a venue for events, the area acts as an outdoor meeting place, much more picturesque and cosy than the rather sterile modern village square. Indeed, as underlined in the introduction to the poetry readings, this was the old centre of village life, the place where women would come for water and gossip, where important news was announced. The efforts of Strongili's residents show that where the local community is concerned, Greece is streets ahead of so-called more sophisticated nations. In the UK, could anyone be bovvered?

So what happened that evening? Surrounded by candles, we listened to a review of Markoras' life, some of his most famous poems (the readers were embedded in the audience, creating an atmosphere of surprise and informality) and a brief critique of his work (Markoras, a pupil of Dionysios Solomos, wrote in Demotic Greek, the language of the little people, not the formal Katharevousa of the elite. So even I could understand most of the poetry). Then followed a wonderful concert of traditional Ionian music by the Mandolin Band of Perivoli, with Spiros Souereff singing tenor. We then retired to Markoras' old house, kindly opened up for our benefit by his descendants, Kiki and Stathoula Markora. They maintain part of the house just as it was in Markoras' day, full of his furniture and possessions, providing an insight into the lifestyle of an educated family in 19th century Corfu. A buffet and drinks awaited us in the lovely garden, and - as always happens in Corfu - an impromptu with accordion and har-

monised voices began at the next table, singing works by Theodorakis and other Greek composers.

It was a great shame that I was the only foreigner present; you don't have to know Greek to enjoy the atmosphere of such an event. But most of all, in a world of increasing globalisation and uniformity, it's reassuring to see the spirit of community so alive and positive.

If you wish to learn about upcoming events, subscribe (free of charge) to WhatsUp-Corfu@live.com

Two by Gerasimos Markoras
(after the death of two of his three siblings)

Two of us have remained! Who knows
What the book of Destiny has reserved for the future!
Which of the two of us will go first into the sunless country,
Which of the two will remain alone?

If we pitiful, childless old ones should live,
As the austere, divine will commands,
Let each of us hold the hand of the other,
Until we feel it grow cold and insensible.

Such a favor - let us ask no other -
In the flame which has seared us deeply,
Is, my sister, a great consolation.

Of, on the day when even this shall cease,
If the world us to shed one single tear,
Let it be for the survivor, not for the other.

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📍 *Louisa van Vuurde*

In addition to our loyal volunteers from Corfu, the Ark is also lucky to have some enthusiastic helpers from Holland. For 10 days, Silvia and her two sons stayed on the island in order to give a helping hand to our work, in combination with enjoying sun and sea.

Then a Dutch student, Esther, came over for four weeks. For her, it was a different world, with a chasm between the theory and what can be achieved in practice. Nevertheless, she loved to work with all the dogs and cats, and she wrote recently saying that she is missing the lovely natured Corfiot animals.

It has been very nice to have some extra helping hands in the busy summer time. The Ark thanks everyone who helped out, and hopes that old and new friends will come back next season.

Thanks to Silvia, an older dog who was staying at my place has now found a new home in Holland - with Silvia herself. Back home in Holland, she could not get this quiet older dog out of her mind, and she asked AAI [The Dutch animal welfare organisation which arranges adoptions] if she could adopt him to give him a safe and happy future. So recently they were reunited. All the best, Jannos!

Another remarkable story concerns a dog which some visitors were worried about, as she was so skinny, and had skin, ear and eye problems. On our suggestion, we met at the vet; he diagnosed leishmaniosis and ehrlichiosis (tick disease). What future could this dog have? None if she was left on the street... But a young couple, with a small child and another on the way, were prepared to give her a chance in life. If she reacted well to the treatment, they would adopt her in Holland.

Vera - as they named her - was fostered locally, and reacted very positively to the treatment. Her skin improved, her eyes got better, and her whole appearance changed from a sad dog into a playful, happy doggie. So it was decided that Vera was ready to make her trip to Holland.

Now she is already some time there, getting used to Dutch customs. Although she still needs her medicine, there is a good hope that she will have at least some happy years in front of her, or perhaps even many. It was very good of Judith and Pascal to give poor Vera a chance.

We also have had many reports from tourists about kittens found beside dustbins, or in boxes or bags at roadsides, often so tiny that without a mother they cannot survive. Some slightly bigger kittens were found by some visitors who, feeling sorry for the unfortunate beasts, wanted to adopt them. As a result, little Olivia went by plane to Hannover when she was big enough to travel. Her brother little Spiros, after he got bigger and stronger, was supposed to travel to Germany as well, but a Dutch rep told us she wanted a small kitten that she would take home with her at the end of the season. So Spiros was renamed Hellas, and has now his small golden basket with Ella.

Another rep had gone to several pet shops to BUY a kitten!!! Finally someone gave her our telephone number, and Charlotte chose her kitten. This little one will go to Belgium at the end of the season. (pictured below right)

So if you are looking for a cat or kitten, a dog or pup, perhaps we can help you. And by taking a rescue animal, you can give an abandoned beast a good home, instead of encouraging pet shops to farm puppies. There's lots of variety in both looks, temperament and size, as we get offered all kind of dogs, which previous owners cannot keep for some reason or another. The dogs are often of a mixed breed, but at the moment we even have two male Chihuahuas who are looking for a caring home.

So think about us if you are searching for a companion.

Especially consider the animals on our island on 4 October - World Animal Day.

THE ARK CONTACT DETAILS

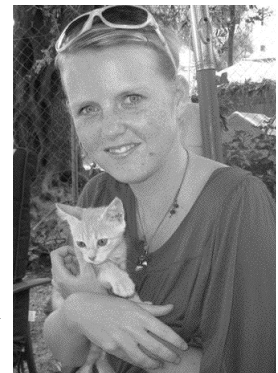
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Skyrian Horses out of danger

by Hilary Paipeti

My abiding memory of the Silva Project's Skyrian Horse breeding programme is of two week old Sophie sitting bambi-like on David Bellamy's knee and taking carrot chips from his lips. The world-renowned environmentalist was visiting the Silva Project as part of the first Durrell School of Corfu, in order to see for himself how a local organisation was helping to rescue a rare breed. 'These horses,' he emphasized, 'are a prime example of the symbiosis between man and animals, and it would be tragic if they were allowed to die out. That is why this project is so important.'

Sophie was special as she was the first second generation Skyrian born at Silva, thus providing hope for the future of this breed, one of the rarest in the world. Her mother, Silver Star, was the first pure Skyrian born as part of the project - I remember reporting on her birth nine years ago.

A visit to Silva now indicates that the future is rosy for the breed, native to the Aegean island of Skyros. It may have been introduced there as early as 500 BC, and could be the breed portrayed on Ancient Greek sculptures. Alexander's beloved Bucephalus was likely one.

The miniature Skyrian does not stand more than 11 hands, but is exceptionally robust, friendly and intelligent. The breed's characteristics makes for an ideal children's horse, since it is resourceful and protective.

The decline of the breed (regarded as a separate race called *Equus Cabalus Skyriano*) which until recently was vital to the agricultural economy of Skyros, was due to overgrazing of their wild habitat - the 'Vouno' ('mountain') of the island's south - by EU-subsidized sheep and goats, poor husbandry of the existing ponies and lack of an organized breeding programme, as well as the existence of a law which bans their export from the island. Attempt to provide a refuge for the ponies on the Vouno was blocked for a time by shepherds and local government officials. During the last few years, the situation has changed.

But as of 2009, there were 220 Skyrians in Greece, 152 of which live on Skyros. Concerned folk on the island have succeeded in changing local attitudes to the horses, and several breeding programmes are up and running, gradually improving the quality of the breed. In this, Corfu's Silva Project led the way, and there is now an exchange programme to ensure that the horses in any one location are not interbred.

At Silva, 30 horses continue the future of the breed. This year, five foals were born - all girls, which delighted the breeders. One is Pepper, the daughter, no less, of Sophie and a stallion from Skyros. Pepper is now a fifth generation Skyrian since the breeding programme began, and is a third generation Silvan foal; her great-great grandmother Pearl was one of the original horses, as was her great grandmother Lapis, still alive and looking well. It's a most rewarding result, from a beginning with just two stallions - one of which, Leonidas, is still happily siring foals - and a handful of mares, among only a few left at that time.

We visited the Silva Estate at the start of August to meet the new foals, by that time five weeks old. Because they have been handled since birth (as have their immediate ancestors), they are completely unafraid of humans, and as we approached the paddock we were greeted by little pixie faces thrusting muzzles towards us for attention. Inside the paddock we were followed around by the foals and several of the mothers, including Silver Star and Sophie, all vying for cuddles.

In a separate paddock below, Leonidas tossed his head to show off his Tina Turner hairdo. It is indicative of the breed, and of their handling at Silva, that even the stallions are gentle and friendly.

The Silva Project also features riding lessons (traditional and remedial) for adults and children - the kids mounted on Skyrians. The Project hopes eventually to move from its present base in Kanoni to a much more spacious facility near Varipatades, where there will be possibilities for trekking.

To get to the Silva Estate, drive round the one-way system in Kanoni, passing the Mouse Island Viewpoint and the Holiday Palace Hotel. As you start a descent, look on the right for an entrance with a notice that reads 'Riding'. A narrow road leads from here to the riding area - stop where the road divides and walk the rest of the way (downhill). You are welcome to visit the Skyrians, but it is advisable to call in advance to make sure someone can show you round. Tel. 26610 45630 / 6947 004784.

The estate is open during summer Mon-Fri 09.00-12.00 & 17.30-20.30, Sat & Sun 09.30-14.00.

Winter hours are Mon-Fri 13.00-17.00, Sat & Sun 09.30-14.00. See www.thesilvaproperty.org for further information.



SPOTLIGHT ON GIANNADES

Sights & Sounds of Giannades

✍️ Hilary Paipeti

The village of Giannades is located in the central west of Corfu, 20 kilometres from Corfu Town. It is the southernmost of three villages which lie on the west coast hills between Ermones and Liapades (the other two being Marmaro and Kanakades), facing away from the sea and towards the Ropa Plain. The village was originally established closer to the coast on a ridge above the sea, but because of constant pirate raids, the residents relocated in around the 16th century to the present location. An old white church with stone defensive walls with gunslits is situated between the sites of the old settlement and 'new' one, and provided a refuge for the folk when the pirates attacked.

The present village sits on an east-reaching spur of the west coast hills, between two deep gorges whose strong seasonal streams feed the Ropa River. The oldest section of the village is on the southern end of the spur, nearest the original settlement (of which only the base of a few walls remains in the grounds of an estate). From its centre just south of today's village square, this section still boasts many of the picturesque old houses dating from the foundation of the settlement. A paved alley leads to a beautiful mansion and two intricately carved arches, before dropping to the village access road in a maze of tiny, steep alleyways. To explore this area, start from the main square (if your visit is going to be in anyway extended, leave your vehicle in the spacious parking area below the square). Carry on past the kiosk and supermarket, then turn left in a smaller square. Here you can admire the arches and mansion mentioned above.

Giannades has a healthy population of between 700 and 800 (760 at the 2001 census). Many of the people emigrated to Germany during the years of poverty in the 50s and 60s, and German is widely spoken as a second language, especially by the young generation which was born and raised in Germany and who returned with their parents in the 1980s and later.

Due to this thriving population which makes it the largest settlement in the area, the village supports a good-sized, well-stocked supermarket (though you're not going to find exotics!) with basic fruit and vegetables, local olive oil, fresh eggs and a freezer cabinet. There's also a kiosk and two other smaller shops. A school caters for the younger children of the entire area.

The main village square is one of the most dramatic in Corfu, being set directly above the view of the Ropa Plain. It has been nicely landscaped, with seating areas, and provides a lovely venue for the village's panegiri (fiesta) on 14 and 15 August. In the square, the old kafenion - closed for a couple of years - has just been refurbished and reopened. Previously known as 'Mandouki's Place', it's been renamed 'Odeon Bar' (see before and after photos on page 14). For refreshment and to meet friends, many of the younger generation head a kilometre downhill to Tristrato Bar, set in a lovely breezy place at the Marmaro/Ermones/Giannades crossroads. Shaded by tall trees, Tristrato was an old way-station which has been beautifully restored to preserve its original features. On Saturdays in high summer, the proprietor hosts alternative music bands in concert.



To make a short circuit of the village on foot, go through the main square - pictured above - then right at the next little square amongst tall houses. After that just follow the main lane, bearing right at junctions at the rear of the village. When the houses stop, you reach a larger crossing lane. Here go straight on, downhill, then bear right uphill until you come to a point where the road runs out in a small parking area, and the Ropa Plain is laid out like a map below - truly spectacular. Onwards, you are back in a maze of alleys - just follow your nose and you will reach the village road. Go straight on back to the square.

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SPOTLIGHT ON GIANNADES

In the main square, a perfect ending to the day is at Marangos Grill Room, conveniently located next to Odeon Bar, where you can enjoy charcoal grilled meats while watching the darkness fall over the Ropa Plain.

In its location between the olive-clad hills and the fertile plain, Giannades has always had a strong agricultural tradition. In a 1918 survey, it has a population of 1,200, which lived on large crops of maize (mainly for polenta-style porridge and corn-bread), wheat and barley. It had 25 acres under potatoes and no less than 120 acres under vines. 35,000 olive trees produced 280,000 kilos of oil. In addition, the villagers possessed 150 cattle, 200 sheep and 400 goats. They exported 200,000 kilos of animal feed. These days, prosaically, the area is a major producer of hay.



Still today you can see this tradition at work, with tractors going rumblingly about their business of ploughing and clearing land. Large herds of sheep wander the plain, under the control of their shepherds. Many of the inhabitants have plots of land where they intensively grow vegetables, from seeds passed down from their grandfathers. One such is Alekos Armenis, who with his parents farms five acres near the Ropa Estate. His produce is as close to being ecological as it can be, and he sells at it unbelievable cheap prices from a market stall in Corfu Town. Look for his name above the stall. From trees growing on the low hills between the village and the Plain, the local family of Christos Eleftheriotis produces and bottles an ecological olive oil, which is for sale exclusively at the supermarket in Giannades Square.

Next to Alekos' land, the Theotoky Estate also continues in the region's agricultural tradition, producing extra-virgin cold-pressed olive oil from its 4,100 ecologically managed trees, plus the famed Theotoky wine (dry white and red) from 30 acres of vineyards. The estate is open to visitors.

Giannades offers such a lot to do, you can easily spend a pleasant day in the area, immersing yourself in the traditions of one of Corfu's most congenial villages.



A paved alley leads to the mansion

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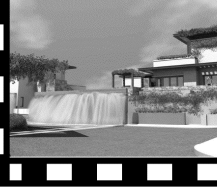
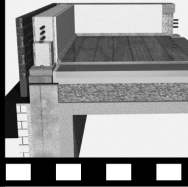
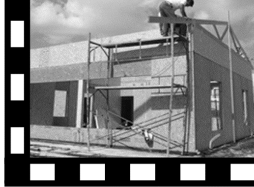
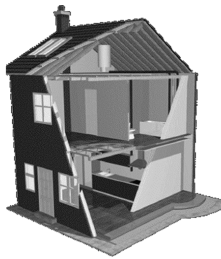
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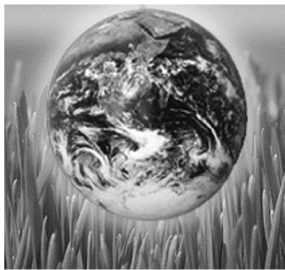


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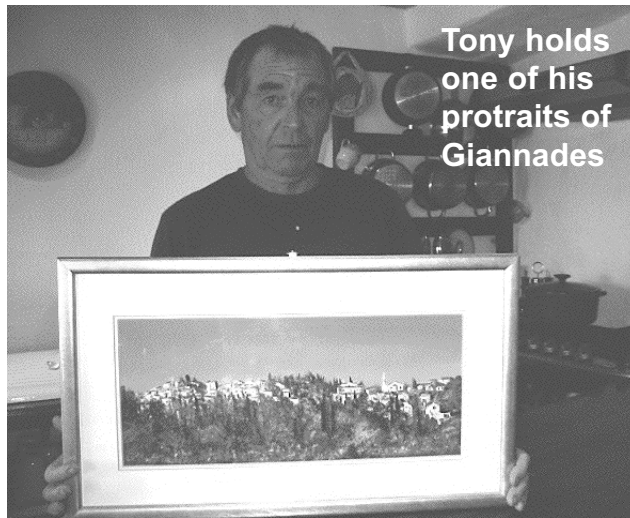
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SPOTLIGHT ON GIANNADES

Tony Jones: An Artist in Giannades

 Hilary Paipeti

'Gotta dance!' sang Gene Kelly in his greatest film, *Singing in the Rain*. Giannades resident Tony Jones' anthem should be 'gotta paint!' This Yorkshire-born artist worked on the oil rigs as a welder, just as the North Sea bonanza was coming on line. He welded the rigs, but also painted them; when his fellow workers went off to exercise their right arms at a boozier, Tony's held an artist's brush.



Tony holds one of his portraits of Giannades

In 1982 he was made redundant, and that's when he came to Corfu for the first time; and his life was changed.

Tony was born 66 years ago in the Pennine town of Saddleworth, just over the Yorkshire border. Since his family had a tradition as workers in the woollen industry, his first job was down at the mill, and in the way of those times, that was where he was expected to spend his entire working life. But his family had another tradition: both his grandfather and mother were good painters. As a child, he'd always painted - indeed, he sold his first work at the age of 14 - but it was a mountaineering trip to the north of Norway that meshed his talent. He was 18.

'I had a bad climbing accident and smashed my arm, so I was laid up with a Norwegian family in a little village,' explained Tony. 'They had some watercolour paints, so for something to do I started painting sunset scenes. But I can't do wishy-washy stuff and so I was using the watercolours like oils. And when I got home, I was advised to move into oils.'

'I painted corners in Saddleworth, which got me into painting pubs. I'd march in with a piece of hardboard - couldn't afford canvas - and ask the landlord if I could paint the pub for a fiver, which could be a week's wage then. Usually they'd say, yeah go on you cheeky bugger. Then I went to the Atlas Mountains and lived with Berber tribes for a bit.' As one does.

Back in the UK, Tony got a boring job erecting greenhouses and fitting pool covers. He was soon back travelling, this time to Nice. Inevitably, while his mates would be on the beach getting drunk, Tony would be... painting.

His - in that era exotic - trips had whetted Tony's appetite for travel, and 1967 saw him in Athens, knocking off paintings of the Acropolis and selling them to tourists (this wouldn't be allowed nowadays!). His artist's eye registered that the short end of the Parthenon must have been the inspiration for the Rolls Royce symbol - have a look and see what YOU think!

Once more back in the UK and now working as a steeplejack, Tony got his first big commission, painting atmospheric old pit heads around Durham. Then came his stint as a welder, and on redundancy his first visit to Corfu in 1982.

'I came for two weeks, but stayed four months,' remembers Tony. 'I painted the back streets and the Liston at night, and sold the pictures out of the old Mermaid Bar on Panton Street. After that, I spent every summer in Corfu, and it's from that time that I became a career artist.'

'In the winter, back in the UK, I carried on painting pubs, generally under snow. I then made the pictures into Christmas cards, which I also sold. Additionally, I got quite a few commissions painting portraits of people's dogs.'

A black and white advertisement for Jet2.com. At the top, there is a small logo of a jet airplane with 'Jet2.com' written on it. Below the logo, the text 'East Midlands', 'Leeds', and 'Newcastle' are stacked vertically in a large, bold, sans-serif font. Underneath this, the text 'fm' is small, followed by a large '€56' and a smaller '.49'. To the right of the price, it says 'one way inc. taxes'. At the bottom, the 'Jet2.com' logo is prominently displayed in a large, bold, sans-serif font, with 'Friendly low fares fm Corfu' written below it in a smaller font. At the very bottom, in small print, it says 'Selected flights only. Subject to availability. Terms & Conditions apply, see website for details.'

SPOTLIGHT ON GIANNADES

'As time went on, I started to have trouble finding reasonably-priced accommodation for my summers in Corfu, so came up with the idea of buying a boat. Trouble was, I didn't have enough money. So I bought three old cottages in Halifax, and did them up myself. Then I sold one and with the proceeds bought my catamaran in Antibes. That was 1987.

'I didn't know how to sail - but you learn quick! So I did up the boat, fixed the engines, and in 1989 set sail for Corfu - sounds like the Mayflower, doesn't it?'

Subsequently, Tony lived on the boat, and also exploited his new mobility to make commercial painting trips. 'The regular route every summer was Agni, Kouloura and San Stefanos, then across to the Mainland at Sivota and down the coast, calling at Paxos, Preveza, Lefkas and Meganisi, Vathy, Kalamos and Fiskardo. All the time I'd be painting and selling the pictures to tourists, but mainly to Greeks who'd left for the USA after the great earthquakes in the 1950s and come back with money. Mostly, I'd do smallish paintings, which were always affordable.'

In 2002, just as the property industry was recognising the worth of the old abandoned village houses, Tony bought his home in Giannades. At that point, all his skills - learnt by restoring cottages in the UK and by fixing his boat - coalesced. He did every bit of the work himself, including the electrics ('I had some training'), the plumbing ('It's not rocket science'), and the kitchen (using reclaimed wood and offcuts). Work is ongoing; he's in the process of extending the veranda and constructing a balcony for the top floor.

Now, with his partner Christine, Tony's living in the culmination of his life's experience. It's a cosy house, but one with a Big View which encompasses the north section of the Ropa Valley, backed by the mighty Pantokrator range. Apart from some traditional local objects used as decorations (such as an old stone mortar), most of the artwork consists of Tony's own pictures. From a distance, they look like amazingly lit and focused photographs, but as you draw closer, you see that, inch by square inch, the patterns of light and shade, on the water or on the snow, actually comprise little blobs of paint, so that really close to they become almost impressionistic in nature, full of illumination and colour, until you step back and view the Big Picture again. Original works are on sale for an affordable 50 - 300 euros, while mounted and framed reproductions in A4 size cost 50 euros. Another branch of his work are oil sketches, painted on watercolour paper so the oil paints immediately soak in. Capturing the essence of a scene with a few brief strokes, these are for sale at 150 euros.

Tony wanted to go to art school, but at the time and place he was born he was expected to follow a traditional path of labour to make a living. As a result, remarkably he's gone without any formal art training - except for one memorable session at night school. Told to paint bats in a belfry, Tony presented his subject matter from the top of the belfry looking down into it (already showing his grasp of perspective). 'You've got it all wrong!' was the teacher's comment. 'Right, I'm out of here,' was Tony's reaction.

When Tony bought his boat in 1987, his independent nature asserted itself one more time. 'You're going to buy a boat and sail around Greece, and make a living there?' asked family and friends incredulously. 'You can't do that!'

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SPOTLIGHT ON GIANNADES

From Switzerland to Corfu

Odeon Bar 🍷 Hilary Paipeti

It's a long way from Zurich to Giannades, and an ambitious change of direction from being (respectively) an aeroplane mechanic and a high-powered secretary, but Nikos Gypas and his Swiss partner Nicole have undertaken to open a bar in the village square in Giannades.

Just like its untypical proprietors, Odeon's not your typical village kafenion. For a start, its decor comes right out of a style magazine; and its bar stock out of the most sophisticated drinks catalogue. Old customers of the original 'Mandoukis' - as the bar was called in its previous incarnation - will be happy to learn that there's even a loo been installed!

But in re-opening Giannades' main watering hole, Nikos has actually come a full circle: he's a Giannades boy born and bred, albeit with 31 years in Switzerland under his belt.

'Returning to my village, we had to be active,' he explained. 'We go out every night, so we thought we might as well be out in our own bar making some money at the same time! Since we didn't want to work in Corfu Town, it was very fortunate that the bar in my own village was available. So now we can combine our work with our 'hobby'.'

For Nicole, who met Nikos in Zurich, it's not such a culture shock as you might imagine. Her first visit to Greece was in 1983 as a 17-year-old backpacker, and she first stepped on Hellenic shores at Corfu, camping near Lefkimmi. Despite only moving to Corfu this year, she speaks fluent Greek, having learned the language initially from watching films, then from speaking it during a two and a half year spell in Cyprus. Apart from Greek, she speaks another five languages.

'I've always loved Greece - the people, the country, the heat,' she says. 'And Athens in winter.'

Nicole sees the bar as an important meeting place for the women of the village, not just for the elderly men who were the main clients of the old kafenion. And she hopes that the new atmosphere will encourage foreigners - both visitors and residents - to visit. So they serve ice cream for the kids, coffee, and a much more extensive range of drinks than the usual ouzo and Metaxa.>



Inside Marangos
Grill Room, next to
Odeon Bar



'Mandoukis' (above) now Odeon Bar (below)



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SPOTLIGHT ON GIANNADES

Restaurant Review - Marangos Grill Room, Giannades

'We have cold mezes, made with top quality cheese, ham, salami and so on, but still keeping prices low. We also intend to serve as a venue for local artists to exhibit their work.' Nicole herself paints icons, while Nikos' artistic talents run to writing song lyrics.

It's an ideal setting for art shows. The interior - formerly featuring peeling walls, concreted floor and rickety furniture - has been completely reworked, at the same time managing to maintain a traditional touch. Colours are natural earth, with cream, buttercup, terracotta and mahogany prominent. And, as a village bar should, Odeon opens directly onto the main square, where kids can safely run and play.

Yet another reason to visit Giannades!

Odeon Bar is open in summer 10.00-14.00 and 18.00-late. In winter, it will be open from late afternoon until everyone goes home.

When Corfiots go out to eat, they want meat, plain and simple. This desire stems from past-time days of poverty, when home meals comprised just vegetables, and generally proper meat was only consumed on big religious holidays and at a paneyiri (fiesta). Memory of those times makes meat special.

The locals' favourite meat is grilled or roasted over charcoal, and they have gourmet tastes in this field of cuisine. So when you want to know which grill room is good, just find the place the locals frequent.

In the Ropa Valley area, Marangos is the favourite, and apart from the superb food it has the additional advantage of a divine location in the village square, looking out directly over the sweeping view of the valley, far below.

My usual choice is bifteki - a sort of bunless hamburger made of well-massaged mince subtly flavoured with herbs, and grilled to a succulent T. For a quick snack, I also love the pittas, which come with pork or chicken souvlaki. The chips, even in the pittas, are hand-cut from fresh potatoes.

Steak lovers are not well catered for in Corfu; usually the meat is tough and overly seasoned. Not in Marangos, though - I helped a friend to finish her huge steak, and it was as good as I've had here (I even suspect that proprietor and grill-jockey Giorgos may be able to cook your steak rare if you ask nicely).

Don't just take my word for it, though. I accompanied a local couple - experienced eaters-out - to Marangos one evening recently. Their reaction? They asked for more of everything!

And as an English couple resident in the vicinity said: 'When we go out, we always seem to end up here. It's so good; why bother going anywhere else?'

You can get a good nosh at Marangos, with wine, for between 10 and 12 euros a head.

Giannades spills down the hillside, with Marmaro and Kanakades beyond



Walk from Giannades onto the West Coast Hills

This is a walk for those who wish to experience the peace and beauty of the West Coast Hills near Giannades. It captures the atmosphere of this unspoiled area.

Starting Point: Giannades Village Square
Time: 1 1/4 - 1 1/2 hours
Ascent: 200 metres
Terrain: Tracks, path, minor road
Rating: Moderate
Shade: Partial

The Complete Book of Corfu Walks contains over 75 strolls and hikes all over the island. Available as a pdf download (via PayPal) at www.corfuwalks.com

Start by taking the lane into the heart of the village, marked with a 'No Entry' sign. The paved lane bears right, passing first between high buildings and then running along an embankment where the land falls off on the left. Follow the lane, which becomes asphalt and then forks. Take the left-hand way, which soon begins a steady climb into the hills. Pass a quarry and continue uphill (with a short descending section) to a cross-roads on the ridge. Cross the road, taking a concrete way downhill. At the foot of the slope, where the concrete turns left, take a path straight on between low walls. The way crosses an olive grove and then climbs briefly to emerge onto a wide track at a gate. The sea is now in view ahead.

Turn right away from the gate and follow the track as it climbs. Still climbing, it bends right and shortly meets the main track again. Here go left. The track leads between shrubs, then descends to an olive-blanketed hollow. Here it bears right, climbs briefly, and then begins a glorious descent, with the sea and the unsullied west coast mountains in view. After a while, the Ropa Valley and Giannades come into sight below, then the track passes a concrete water facility and descends sharply to reach an unmade road.

Here go right, and soon the way is asphalt. Take the first road left, downhill first, then climbing. Ignore two tracks to the left, and an access road to the right at the top of the hill. The road swings around the hillside and reaches a parking area - a fabulous viewpoint where the northern section of the Ropa Plain is laid out like a map below. A concrete alley is your way forward - follow your nose along the alleyways to meet a road, then go straight on to the square, where you started.

FEATURE

Bread Memories

In our village, back then, a single bakery supplied all the population. That is, all those who lived in the five contiguous neighbourhoods (Makrata, Loukata, Halkidata, Dafnata and Komianata). And the bakery also sent bread to the outlying neighbourhood of Kornata. It was able to supply all the settlements because most of the villagers did not eat wheaten bread. They couldn't afford it; their income was low and scarce, and insufficient to buy 'ready' bread. This was expensive, and due to its good quality, they tended to eat more of it...

In order to have enough bread to get through the week, most people had an oven, and they would buy maize and even barley, of the type that today is fed to horses, donkeys and chickens.

Then they would load their donkey with containers full of the corn and walk to the mill, which was located on the Messongri river, taking about two and a half hours to get there and the same back. Each person waited their turn to get the corn milled, after which they would give the miller a small quantity of the resulting flour as payment. Then they'd reload their donkey and bring the flour back to the village.

The housewives would decide on which day they would bake the bread, enough to last all the week. This corn bread was called 'barbarella'. The name derives from the alternative word for corn, barbaro (usually kalamboki).

On the first day after baking, the bread was quite edible, being warm and soft, and somewhat pleasant in taste. But as the days progressed, it would harden and its flavour was not so nice...

What could the poor villagers do but eat it with thanks? Their labours were hard, and their fields distant from their homes. Hunger stalked them. They thought they were lucky to get just that little piece of bread...

The bakery was located in Loukata, in the premises where it exists today, but of course a different baker runs it now. It's well known that bakers, to prepare the dough for the oven, have to get up shortly after midnight so the bread's ready by eight.

Sometimes the villagers who baked their own 'barbarella' for the week ahead would run out, either because they hadn't enough flour or because the amount of work they had to do prevented them from baking. In this case, they would go to a neighbour and ask for some bread on loan, on the promise that they would give the same quantity back next time they baked. This happened on numerous occasions in my family home.

One day my parents sent me to weigh some bread at the village store. The shop stocked just a few vital day-to-day items, like sugar, pasta, rice, beans and a few other foodstuffs in small quantities. Usually it opened at sunset, because the villagers were out at their fields during the day, some hoeing and ploughing, some picking olives and others doing various jobs; everyone was out between dawn and sunset.

*Translated from a memoir
by Ilias Mavropoulos published in the book
'Stavros' by Panagiotis Mavropoulos*

After nightfall, folk would gather at the store to sell whatever produce they had to spare. The men of the neighbourhood would also get together to drink a glass of wine or ouzo, to chat, to tell a story or to joke with each other, for there was no other form of entertainment, not even a radio. But live theatre would happen by itself, maybe when there was someone thick around, or someone worth teasing, or perhaps someone who had drunk a little too much. For them, this was the best entertainment, better than real theatre.

So I went down to the store with the bread to weigh, so we could give our neighbour back the same amount she'd lent us. It was dark, and there was no electricity as there is now, just a lamp to light the place up. As I approached the door, I heard our neighbours Gerasimos and Nikos arguing. Gerasimos had a dog, which Nikos claimed had gone into his henhouse and killed his chickens. Gerasimos was having none of it, denying it for one reason and another. And that's how the argument ended; to this day no-one knows whether Gerasimos's dog killed the chickens or not. ■



A few old-style village stores remain

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Adam and Eve said, 'Lord, when we were in the garden, you walked with us every day. Now we do not see you any more. We are lonesome here, and it is difficult for us to remember how much you love us.'

And God said, 'I will create a companion for you that will be with you and who will be a reflection of my love for you, so that you will love me even when you cannot see me. Regardless of how selfish or childish or unlovable you may be, this new companion will accept you as you are and will love you as I do, in spite of yourselves.'

And God created a new animal to be a companion for Adam and Eve. And it was a good animal. And God was pleased.

And the new animal was pleased to be with Adam and Eve and he wagged his tail.

And Adam said, 'Lord, I have already named all the animals in the Kingdom and I cannot think of a name for this new animal.'

And God said, 'I have created this new animal to be a reflection of my love for you, his name will be a reflection of my own name, and you will call him DOG.'



And Dog lived with Adam and Eve and was a companion to them and loved them.

And they were comforted. And God was pleased. And Dog was content and wagged his tail.

After a while, it came to pass that an angel came to the Lord and said, 'Lord, Adam and Eve have become filled with pride. They strut and preen like peacocks and they believe they are worthy of adoration. Dog has indeed taught them that they are loved, but perhaps too well.'

And God said, 'I will create for them a companion who will be with them and who will see them as they are. The companion will remind them of their limitations, so they will know that they are not always worthy of adoration.'

And God created CAT to be a companion to Adam and Eve.

And Cat would not obey them. And when Adam and Eve gazed into Cat's eyes, they were reminded that they were not the supreme beings.

And Adam! and Eve learned humility. And they were greatly improved.

And God was pleased...

And, as always, Dog was happy...

And Cat didn't give a damn one way or the other.

Funny Photo of the Month

Just for good measure...

Sent in by William Pope.



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FOOD

Garlic is good for you!

Garlic doesn't just keep vampires at bay - it also fends off a host of other baddies. Containing high levels of antioxidants, it improves immune function, warding off colds and helping prevent cancer. Garlic also lowers cholesterol, protecting the heart and circulation. It thins the blood, assisting in fighting high blood pressure. And it has antibacterial, antiviral and antifungal properties, as well as being effective against internal parasites. These are very good reasons to consume plenty of garlic - but the best one of all is that it makes for absolutely delicious food!

Tip 1: To peel garlic easily, crush the cloves lightly with the handle of a knife. The papery skin will slip off.

Tip 2: Invest in a small mortar and crush garlic cloves to a paste with a pinch of coarse sea salt. Stir the paste into stews (meat, vegetables or pulses) just before serving. Garlic is at its most effective when crushed and only lightly cooked.

Bean and Spinach Soup with Garlic

2 tablespoons olive oil, 4-6 cloves garlic, 1 onion, 6 cups chicken broth (preferably home-made), 1 can cannellini beans, 1 cup ditalini or other small pasta, 300 gr baby spinach, salt and black pepper to taste

Peel and chop the garlic and onion. Drain and rinse the beans. Pick over, wash and dry the spinach.

Heat the olive oil in a large pan over medium heat. Add the onions and saute until they are transparent, 8 to 10 minutes. Add the garlic for the last couple of minutes.

Add the chicken broth, increase the heat to high, and bring the mixture to a boil.

Stir in the beans and pasta; lower heat to medium, and simmer, uncovered, until the pasta is al dente, or 8 to 10 minutes. Add the spinach and stir just until wilted. Season with salt and pepper to taste. Serves 6.

Potatoes Roasted with Tomatoes, Garlic and Herbs

1 kilo new potatoes, 1 1/2 cups chopped fresh tomatoes, 3/4 cup chopped fresh basil, 6 cloves finely chopped garlic, 3 tablespoons extra virgin olive oil, 1 teaspoon chopped fresh rosemary

Preheat the oven to 400°F (200°C).

Scrub the potatoes and halve or quarter them, according to size.

In a baking dish, toss the potatoes, tomatoes, basil, and garlic with the olive oil. Sprinkle with the rosemary.

Bake 20 to 30 minutes in the preheated oven, turning occasionally, until tender. The dish makes an excellent accompaniment to summer charcoal grills. Serves 6-8.

Chicken Braised with Garlic

1 large roasting chicken, salt and freshly ground black pepper, 3-4 whole heads of garlic (about 40 cloves), olive oil, 1 large glass of dry white wine, 3 large sprigs of fresh thyme or 2 of rosemary

Lightly smash the garlic cloves with the side of a heavy chef's knife, just enough to break the cloves. Peel the cloves.

Cut the chicken into pieces (legs, thighs, breasts, wings and back). Trim the pieces of excess fat and rinse in cold water. Pat them dry and sprinkle generously with salt and pepper.

Heat 3 tablespoons olive oil in a large thick-bottom pan with a tight fitting lid (cast iron is ideal) on medium high. Working in batches, brown the chicken pieces on all sides: Lay the chicken pieces on the hot oil, do not move until browned, then turn over to other side using tongs. Remove from the pan when browned.

Add a little more olive oil to the pan if necessary. Add the garlic and sauté until golden brown, about 4 minutes. Add the wine and the herbs. Bring to a boil. Add the chicken pieces. Reduce the heat to medium low. Cover the pan and simmer until the chicken is cooked through, moving the pieces around from time to time.

Season to taste with salt and pepper if necessary. Transfer the chicken to a platter and spoon the garlic sauce over it.

Serve with buttered green beans and perhaps some toasted quarters of pitta bread (or ordinary toasted village bread), on which you can spread the soft garlic cloves. Serves 4-6.

Chicken Breasts with Mushrooms,

Balsamic Vinegar and Garlic

4 chicken breasts (skinned and boned), salt and pepper to taste, 350 gr fresh mushrooms, 2 tablespoons flour, 2 tablespoons olive oil, 6 cloves garlic, 1/4 cup balsamic vinegar, 3/4 cup chicken broth, 1 bay leaf, 1/4 teaspoon dried thyme, 1 tablespoon butter

Season the chicken with salt and pepper. Rinse the mushrooms and pat dry. Season the flour with salt and pepper and dredge the chicken breasts in the flour mixture. Heat oil in a skillet over medium high heat and saute the chicken until it is nicely browned on one side (about 3 minutes). Add the garlic.

Slice the mushrooms. Turn the chicken breasts and scatter the mushrooms over them. Continue frying, shaking the skillet and stirring the mushrooms. Cook for about 3 minutes, then add the vinegar, broth, bay leaf and thyme. Cover tightly and simmer over medium low heat for 10 minutes, turning occasionally.

Transfer the chicken to a warm serving platter and cover with foil. Set aside. Continue simmering the sauce, uncovered, over medium high heat for about 7 minutes. Swirl in the butter and discard the bay leaf. Pour this mushroom sauce mixture over the chicken and serve.



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Peppery Garlic Prawns

4 cloves garlic, 1/2 teaspoon salt, 1 teaspoon crushed black peppercorns, 1 teaspoon lemon juice, 2 tablespoons brandy, 500 gr raw medium prawns, 1-2 tablespoons olive oil, 2 tablespoons fresh chopped parsley

With a pestle and mortar, smash the garlic to a paste with a pinch of salt. Peel and de-vein the prawns. Crush the peppercorns in the mortar (you can cut back on the amount of pepper if you like).

Mix together the crushed garlic, salt, crushed peppercorns, lemon juice and brandy. Add the prawns and marinate for at least an hour or up to overnight in the fridge.

Heat a heavy skillet over medium high heat and add olive oil. Add the prawn and garlic mixture and cook quickly, tossing the prawns. The longer the prawns have been marinating, the less time they take to cook. Cook until the prawns have turned opaque (generally only 2-3 minutes).

Garnish with chopped parsley. Serves 2-3 as a main dish, 4 as an appetizer. You can serve over Basmati rice, with the delicious sauce soaking through the rice base.

Sofrito 1

In one of the classic dishes of Corfiot cookery, meat is braised in a garlic and parsley sauce. This version uses vinegar only.

1 kilo thin slices of entrecote steak or topside, 1/2 teacup flour seasoned with a teaspoon each of salt and pepper, 3/4 wineglass olive oil, 6 cloves garlic, 1/2 bunch parsley, 4 tablespoons white wine vinegar, 150 ml meat stock

Beat the steaks until thin. Heat the oil in a frying pan. Dip the meat in the seasoned flour and sauté it in batches until browned on both sides. Place it in a casserole. Quickly deglaze the frying pan with the vinegar, scraping up any bits stuck to the bottom, and pour onto the meat. Add the stock, finely chopped garlic and parsley and enough water to bring the liquid level with the meat. Put on a low heat and simmer for an hour or until the meat is very tender. The sauce should be somewhat reduced and thickened.

Sofrito 2

This version uses red wine instead of stock. Most local cooks use white wine, but the red gives a better colour without affecting the taste.

1 kilo thin slices of entrecote steak or topside, 1/2 teacup flour seasoned with a teaspoon each of salt and pepper, 3/4 wineglass olive oil, 1 head garlic, 1/2 bunch parsley, 1 tablespoon white wine vinegar, 150 ml dry red wine

Beat the steaks until thin. Heat the oil in a frying pan. Dip the meat in the seasoned flour and sauté it in batches until browned on both sides. Place it in a casserole. Quickly deglaze the frying pan with the vinegar and a slosh of the wine, scraping up any bits stuck to the bottom, and pour onto the meat. Add the rest of the wine, the finely chopped garlic and parsley and enough water to bring the liquid level with the meat. Put on a low heat and simmer for an hour or until the meat is thoroughly tender. The sauce should be somewhat reduced and thickened.

In both cases, serve with mashed potatoes to soak up the sauce (in tavernas they use chips and/or rice). Serves 4-6.

Lebanese Garlic Sauce

4 bulbs garlic, 1 cup lemon juice, 1 teaspoon salt, 3 cups olive oil

In the container of a blender, combine the garlic cloves, lemon juice and salt. Blend at medium speed until smooth. Continue blending while pouring olive oil into the blender in a thin stream. The mixture should become thick and white like salad dressing. Use like mayonnaise on salad or as a dip with pita bread.



A stone mortar is the best tool for crushing garlic

INFORMATION

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CHURCHES

Anglican (Holy Trinity Church): 21
Mavili St. Tel. & Fax: 26610 31467.
email: holytrin@otenet.gr
Website: www.holytrinitycorfu.net
Sundays 10.30 Holy Communion &
Children's Sunday School. 1st, 3rd &
5th Sundays at 7pm: Songs of Praise
Roman Catholic Cathedral of St
James: Town Hall Square. Saturday
Mass at 19.00, Sunday Mass at 10.30
& 19.00
Evangelical Church of Greece: 3
Iakovou Polila St. Tel.: 26610 37304.
Sunday Morning Service 11.00.
Evening Service 7.30. email: EV-CH-
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www.corfunet.com/weather/index.php

IN CORFU TOWN

ARCHAEOLOGICAL MUSEUM Diverse exhibition of Corfu's
archaeological heritage, including Gorgon Pediment. 1, Vraila St., near
Corfu Palace Hotel. Open 8.30-15.00 except Mondays
BYZANTINE ART MUSEUM Fabulous Byzantine and post-Byzantine
icons. Church of Antovouniotissa, just off Arseniou St. Open 8.30-15.00
except Mondays
MUNICIPAL ART GALLERY Corfu Artists of the 19th & 20th centu-
ry. Also changing exhibitions of modern art. Palace of Saint Michael and
Saint George, East Wing. Open 09.00-21.00
OLD FORTRESS Site of the original town, with battlements and bas-
tions and the best view of Corfu Town. **BYZANTINE ART MUSEUM**
and **MUSEUM COPIES SHOP** (closes 14.00). Entrance from the
Esplanade Square. Open every day, 08.30-19.00
NEW FORTRESS Built by the Venetians and British, a stunning work
of military engineering. **MUSEUM OF CERAMICS**. Entrance from
Solomos Street. Open every day, 10.00-19.00
PALACE OF SAINT MICHAEL & SAINT GEORGE Built in 1823
as seat of British government, with impressive official rooms. Contains
MUSEUM OF ASIAN ART, a world class collection of art objects
from far eastern countries, beautifully displayed and presented in con-
text. Esplanade Square, North End. Open 08.30-15.00. Closed Mondays
BRITISH CEMETERY Lovely garden containing graves from the
British Protectorate to the present. Interesting plants and trees, and fine
cemetery architecture. Entry is free - please leave a generous contribu-
tion to its upkeep. Kolokotroni Street. Open all day
VIDOS ISLAND Off Corfu Town, an extensive, traffic-free islet with
lots of walks and beaches, plus Serbian Mausoleum and fortresses. Good
restaurant. Caique service every half-hour from the Old Port until late
MON REPOS Birthplace of the Duke of Edinburgh. **MUSEUM OF**
ARCHAEOLOGY, REGENCY DESIGN AND BOTANY. Extensive
park with paths and ancient temples. Grounds open daily 08.00 - 18.00,
Museum open 08.30 - 15.00, closed Mondays
PATOUNIS SOAP FACTORY Traditional olive oil soap factory, over
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hours. Tel. 26610 39806

IN THE COUNTRY

ACHILLION PALACE Corfu's most famous building displays memo-
rabilia of its previous owners, Empress Sissi of Austria and Kaiser
Wilhelm II of Germany, plus lovely gardens. Gastouri Village. Open
daily 08.00 - 19.00
FOLK MUSEUM OF CENTRAL CORFU A village house left intact
with its original decorations, furniture and fittings. Sinarades Village.
Open every day except Sunday 09.30 - 14.30. Tel. 26610 35673 / 44530
MUSEUM OF TRADITIONAL GREEK COSTUMES AND
CORFIOT FOLK MUSIC 40 years in the making, a unique collection
of traditional costumes from all over Greece, plus recordings of tradi-
tional songs. Pelekas, opposite the 'Graffiti Wall'. Open 10.00 to
13.30 or by advance notice.
PALEOKASTRITSA MONASTERY A small museum with icons and
other relics, as well as some curiosities. Paleokastritsa, end of the road
CORFU SHELL MUSEUM One of Europe's best museums dedicated
to the treasures of the sea. Thousands of exhibits, scientifically labelled.
Benitses Harbour Square, north end. Open every day 10.00 - 20.00
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Video showing olive and wine production. Wine tasting, traditional
snacks and music. Walk through vineyards with panoramic views.
Karoubatika, on Pelekas Road, 6 km from Town. From 12.00 daily
CORFU DONKEY RESCUE Charity that takes care of old abandoned
and abused donkeys. Phone 6947 375992. Gavrolimni, near Poulades -
follow the signs
KASSIOPI CASTLE Ruins of a medieval castle stand on the headland
above the harbour of Kassiopi. Access is indicated from near the
Harbour Square. Currently under reconstruction.
ANGELOKASTRO Dramatic ruins of a Byzantine castle, capping a
rocky peak. Currently being reconstructed. Near Krini
GARDIKI FORTRESS Extensive ruins of a Byzantine fort, located
near the village of Agios Mattheos in the south. Reach it by taking the
road to Lake Korission.
GARDIKI CAVE Occupied by humans around 20,000 BC, near
Gardiki Fortress. Reached by a short path from the road between Agios
Mattheos and Paramonas.

Website Checklist

Does your present website meet these ten criteria?

The First Glance: Visitors need to be able to tell what you do right away. Don't hide behind a splash page or make people wait while something loads - many won't take the time.

Navigation: Make sure visitors can find things easily. Put your navigation in the usual places, and make it very obvious what your visitors need to click in order to find each section

Contact Information: Can customers find you when they need you? Your contact information must be clear, accurate and easy to find.

The End Game: It should be easy to to complete an order through your website or get more information. Regardless of the content of the page make sure that you include clear instructions.

Above the Fold Focus: Most visitors won't scroll unless you have already convinced them that it's worth their while to do so. Make sure important aspects are above "the fold" – the point where scrolling becomes necessary.

Inviting Content: To develop relationships with your clients, you need to have them visit more than once. In fact, most people won't commit themselves the first time they come to your website. You need to offer them something to make them want to return.

Well-Organized Pages: Don't make your visitors search. Always ensure that your page layout is clear, concise and gives the visitor exactly what they want without having to search for it.

Visual Appeal: While the content on your page is the most important thing, an attractive page will be more enjoyable and appealing for visitors. Choose colours that work well together, leave some open space so it's not too busy, and make sure you have everything lined up nicely.

Sincerity and Trustworthiness: The internet is all about trust. If you can ensure that your website is trustworthy, people will be more likely to complete an order. What's more, the search engines also base your rankings on how trustworthy they think your page is.

A Polished Finish: Do your links work? Make sure you check your grammar, spelling and layout are correct? Is all the information up to date and accurate? Your visitors will have less faith in you if you have errors on your website.

If your website lacks these vital ingredients then maybe you should be looking at a 'makeover'. Truetype Web Solutions can carry out a full analysis of your website covering all the points above and more - for free! If you then decide that you need to redesign or upgrade your present site, the low prices of both our web design and site management services may surprise you. At Truetype Web Solutions our speciality is designing and optimising cheap, but highly efficient, websites for small businesses. We are proud of our close personal relationship with all our clients and we are always happy to update your web pages to reflect changes in your business.

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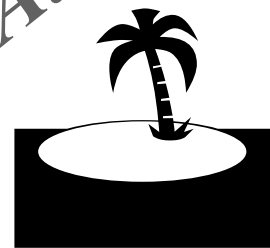
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