

United Arcadians of San Francisco #35



PRESIDENT

Evangeline Nasious Mallas

3937B Colegrove St.
San Mateo, CA 94403
Phone 650-274-3057

Enasious77@gmail.com
&
Unitedarcsf35@gmail.com

VICE PRESIDENT

Patrick Wasley

2014 - 48th Ave.
San Francisco, CA 94116
Phone: 415-665-4448

irishpiper104@yahoo.com

Acting SECRETARY

c/o Evangeline Nasious

TREASURER

Alexander Mallas

3937B Colegrove St.
San Mateo, CA 94403
Phone: 650-591-1010
almallas@yahoo.com

SF Arcadians site

www.SFArcadians.org

Facebook SF Arcadians

<https://www.facebook.com/SanFranciscoArcadians>

Western District

<https://www.panarcadianwest.org/>

PFA Headquarters

<https://panarcadian.us/>

GENERAL ASSEMBLY

April 12th Saturday 930am at IHOP – see you there!

No-host Breakfast at IHOP

316 S Airport Blvd, South San Francisco, CA 94080

AGENDA

Greetings & Meeting Called to Order

Minutes/Correspondence Unfinished Business: & New Business

93rd Anniversary committee to be decided

2025 Elections Held March 13th meeting board same as 2024

- Evangeline Nasious - President & Secretary
- Patrick Wasley – Vice President
- Alexander Mallas – Treasurer

***Congratulations to Alexander Mallas new District Governor!**

Facebook page- plz join!

<https://www.facebook.com/SanFranciscoArcadians>

United Arcadians of San Francisco upcoming events:

*** Please share your ideas!!!

May Graton Casino Trip – May 14th, Wed

May May 8th

- No-Host dinner/mtg @ Celia's Mexican Restaurant
- Location: 379 Gellert Blvd Daly City, CA 94015

- Pan Arcadian Federation of America 76th
 - National Convention **May 1-4, 2025** Astoria, NY
- **June – July ~ Vacation**

August – meeting, membership event & fundraiser event – tbd
September

- meeting, Events/movie tbd
- Artoclasia @ Holy Trinity

October - 93rd Anniversary celebration & Alosis Tripolis

November - meeting & holiday events/movie tbd

December - meeting & holiday events/movie tbd

& Coffee hours, & other events will be posted as we decide

*** ***HROINIA POLLA March 25th! Kalo Mina & Kalo Pasch!*** ***

CASINO TRIP – May 14th, Wed 8am

Please contact Evangeline to reserve your seat on the Casino Bus
At 650-274-3057 (call,msg or text) enasious77@gmail.com

- **Where:** Graton Casino
- **Cost:** \$15 pay the bus company the day of the event, + return
- **When:** Wed May 14th
- **Departure Time:** 8:30am Bus will leave from Serramonte Schedule:
 - <https://www.gratonresortcasino.com/about-us/transportation/>
- **Return From Graton Casino time:**
 - 2:00PM – Departs Graton Resort & Casino
 - 4:00PM – Departs Graton Resort & Casino
 - **Bus location: 1 Serramonte Center, Daly City, CA 94015.**
 - The pickup point is near Macy's on the curb at Callan Blvd.
 - **Bus service provided by A Perfect Express.**
 - Call 650-863-4198 or 650-745-8036.
- **How it works:**
 1. **Make a reservation with Evangeline by Mon May 5th to ensure we have a place for everyone.**
 - a. **No reservation no guarantee seats will be available**
 2. Meet at the bus location listed above
 3. Upon Arrival at Casino, Everyone Must Purchase Return Ticket

Our SF Arcadian of the Year Nomination was submitted to Western District Convention Mar 29, 2025 – Ernie Antonis

Anastasios (Ernest) Antonis considers the United Arcadians of San Francisco #35 and the Pan Arcadian Federation of America to be part of his soul - he is a member and past president and vice-president for over 30 years! Served over 10 years as President & Vice President and continues to be a strong contributor and advisor to our chapter #35.

**** Ernie (Anastasios) Antonis is:**

United San Francisco Chapter #35 Arcadian of the Year for our Chapter! **

Arcadian Summary Minutes for Nov 2024 thru February 2025

Membership:

- 2024 Membership - 48 out of 71 paid
- **2025 Membership - 36 out of 71 paid to date, great job so far! Thank You!**
 - **!! Goal to get to 125 Members for 2025!!!**
- **2025 Donations to date:** \$615 sent along with SF Arcadian membership dues –
Thank you!

Holiday Meeting events – no host ,

- Saturday Breakfast Meetings & Movie Night
- Christmas dinner & Vasilopita breakfast

Arcadian Summary Minutes for Nov 2024 thru February 2025 continued:

We hosted 3 Coffee Hours in 2024!

1. Holy Trinity-San Fran
 2. Annunciation - San Fran
 3. Holy Cross - Belmont
- \$150 donation to each Church plus & cost of goods (\$101, \$90, \$50)
 - Our goal was to spend max \$100 on food cost and we did it!

In Memory of the following past SF Arcadian Members – donations sent for each to respective Churches for:

- | | | |
|------------------|---------------|-----------------|
| • Diamond Leos | Mary Chicos | Lefty Karkazis |
| • Bessie Nasious | Tim Zaracotas | Matha Capinaris |

May their memory be eternal

- 2024 District Membership Dues: paid Mar 2025 (includes Scholarship)
- 2024 National Membership Dues paid Mar 2025 (includes Scholarship)

What Village/Horyio is your family from?

Mercouvouni, Steno, Namea, Lithovounia, Tripoli, Garitsa, Nafplio, Levidi etc.

?? We are missing a lot of Villages, we have over 75 members in our chapter 😊

>>>>>> Share with us and we will update the SF Arcadian Web page!

Sent to Evangeline 650-274-3057 or enasious77@gmail.com

New & Events

Turkish hardliners demand revocation of Archbishop Elpidophoros's passport

(src: NeosKosmos)

A leading proponent of Turkey's expansionist "Blue Homeland" doctrine has called for the revocation of Archbishop Elpidophoros of America's Turkish passport and his ban from entering Turkey.

Erol Kara, a journalist and author affiliated with the Turkish Center for Maritime and Global Strategies, accused Archbishop Elpidophoros of engaging in "anti-Turkish rhetoric" during the recent Greek Independence Day celebrations at the White House, hosted by US President Donald Trump last Tuesday.

Kara took issue with Elpidophoros's repeated use of the title "Ecumenical" when referring to Ecumenical Patriarch Bartholomew, insisting he should instead be called "Patriarch of the Rum." He also criticised the Archbishop for referring to "Constantinople" instead of "Istanbul" while addressing President Trump.

Furthermore, Kara claimed that Archbishop Elpidophoros harbours hostility toward Turkey and aspires to revive a "new Byzantine Empire," citing his frequent references to national issues such as the Cyprus dispute.

Calling for legal action, Kara urged supporters of Kemal Atatürk, Turkish conservatives, and nationalists to file lawsuits against the Archbishop, whom he claimed is "under close surveillance." He also pressed Turkish prosecutors to take action against Elpidophoros for "acting against the Republic of Turkey."

Additionally, Kara stated that retired Rear Admiral Cihat Yaycı, the architect of the "Blue Homeland" doctrine and a vocal advocate for expelling the Ecumenical Patriarchate from Istanbul, views Archbishop Elpidophoros as a serious threat to the Turkish state and will lead the legal campaign against him.

KALI OREXI! BON APPETIT!

Bouyiourdi is a baked cheese dish made with feta and various other ingredients like tomatoes, green peppers, and spices. The combination of these ingredients creates a creamy, savory, and slightly spicy delight that can be enjoyed with crusty bread or pita.

Ingredients

200 gr [feta cheese](#) 2 ripe [tomatoes](#) 3-4 tbsp [olive oil](#)
1 [green bell pepper](#) (or a [mix of bell pepper](#) and [spicy pepper](#), if preferred)
1 tsp [dried oregano](#) & [black pepper](#) & [Red chili flakes](#) (optional, for extra heat)
[Pita bread](#) or crusty bread, for serving

Directions Preheat your oven to 180°C (350°F).

- Cut the feta cheese into thick slices or large chunks.
- Slice the tomatoes into rounds or large chunks. & Slice the bell pepper into rings or strips.
- In a small baking dish or ovenproof skillet, drizzle a bit of olive oil on the bottom.*
- Layer the feta cheese, tomatoes and bell pepper. Drizzle with the remaining olive oil.
- Sprinkle dried oregano, dried thyme (if using), freshly ground black pepper, & red chili flakes (if you like it spicy) over the top.
- Place the dish in the preheated oven and bake for about 20-25 minutes, or until the vegetables are tender and the cheese is melted and bubbly.
- Remove from the oven and let it cool slightly before serving.
- Serve warm with pita bread or crusty bread for dipping.

CHEESY PUFF PASTRY WITH ARTICHOKE AND HERBS

Ingredients

- 2 sheets of frozen puff pastry, thawed
- 1 egg, beaten 1 tablespoon sesame seeds & Freshly ground black pepper
- 1 cup shredded gouda cheese & 1 cup shredded fontina cheese
- 3 tablespoons chopped pepperoncinis
- ¼ cup fresh basil, chopped & 2 tablespoons fresh thyme leaves
- 3 cloves garlic, chopped & 1 tablespoon lemon zest & Chili flakes, to taste
- 14 oz jar marinated artichokes, drained (or two 7.5 oz jars) & Honey, for drizzling

Directions

1. Preheat your oven to **425°F (220°C)**. Line a baking sheet with parchment paper

2. **Prepare the Puff Pastry** Lightly roll out one sheet of thawed puff pastry to stretch it slightly, then transfer it to the prepared baking sheet. This will be the base for your tart.

Brush the edges of the pastry with **beaten egg**. This will help the pastry strips adhere and give the edges a golden finish when baked.

- Take 2nd sheet of pastry and cut **four strips**, each about ½ **inch wide**. These strips will create a border for the tart. Attach them to edges of the first sheet, pressing down gently to form a raised border.
- Brush the borders with more egg and sprinkle with sesame seeds and freshly ground black pepper. This will add texture and flavor to the crust. Prick the inside of the pastry with a fork to prevent it from puffing up too much while baking.

3. **Assemble the Toppings** Inside the puff pastry borders, evenly distribute the **chopped pepperoncinis, basil, thyme, garlic, lemon zest**, and a pinch of **chili flakes**.

- Next, sprinkle the **gouda** and **fontina** cheeses over the herbs and spices. Top the tart with the **drained artichokes**, spreading them evenly. For a subtle sweetness that complements the savory flavors, drizzle a bit of **honey** over the entire tart.

4. **Chill and Bake** Before baking, place the assembled tart in the freezer for **10 minutes**.

After chilling, bake the tart in the preheated oven for **25-30 minutes**, or until the pastry is golden brown and the cheese is melted and bubbly.

5. **Serve** Once baked, allow the tart to cool slightly before slicing and serving. Garnish with a drizzle of honey for an extra touch of sweetness, and sprinkle with additional fresh herbs if desired.