

**PRESIDENT**

**Evangeline Nasious Mallas**

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# United Arcadians of San Francisco #35

**GENERAL ASSEMBLY**

**No Mtg in Dec 2025 – Merry Christmas!**

**Nex meeting: Jan 8<sup>th</sup>, 2026!**

**@ Holy Trinity 7pm**

**Vasilopita!**

**& Elections**

**& 2026 Membership Fees increase decision**

**VICE PRESIDENT**

**Patrick Wasley**

2014 - 48th Ave.  
San Francisco, CA 94116  
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**Acting SECRETARY**

**c/o Evangeline Nasious**

**TREASURER**

**Alexander Mallas**

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**Thank you** to everyone who participated in our 1st canned food drive! All food was delivered on Nov 17<sup>th</sup> to Shelter Network First Steps: San Mateo, CA  
- This location helps homeless families and individuals

**AGENDA**

Greetings	& Meeting Called to Order
Elections	Reading of the Minutes/Correspondence
Treasurers Report	& President's Report
Reports	& Unfinished Business: & New Business

SF Arcadians site

[www.SFArcadians.org](http://www.SFArcadians.org)

Western District

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

PFA Headquarters

<https://panarcadian.us/>

**SF Arcadians Calendar – bring your ideas!**

- **Jan - March** – Vasilopita, Casino, coffee hours
- 93<sup>rd</sup> Anniversary Celebration
- membership campaign, fund raising events

**2025 Membership Dues & Donations –Thank You!**

**24 memberships pmt needed!** (73 total members)

**Membership dues! \$45/annual**

Please mail your 2025 dues to the treasurer:

Alex Mallas, 3937B Colegrove St. San Mateo, CA 94403

**Kala Hristougenna!!** *Evangeline – SF chapter pres*



• **What Village/Horyio are you & your family from?**

- Share with us & we will update the SF Arcadian Web page!

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**Lagadia (Greek: Λαγκάδια)** is a mountain village and a former municipality in Arcadia, Peloponnese, Greece. Villages close: Lefkochori, Dimitsana & Tripoli

The village has a school, a church, a post office, and a square. Kanellos Deligiannis and his brother Dimitrakis Deligiannis, 2 of the many heroes of the Greek War of Independence against the Turks in 1821, were born here.

• **News Clips \***

**Greek Farmers & Fishermen Blockade Volos Port in Coordinated Protest shortfall in EU subsidies**

- Greek farmers and livestock breeders, supported by local fishermen, staged a coordinated land and sea blockade of the Port of Volos as part of ongoing national protests. Farmers drove their tractors through the city of Volos to the port, where they declared a symbolic blockade.
- The farmers' grievances are primarily centered on an estimated €600 million (\$697.4 million) shortfall in EU subsidies and other payments, currently frozen amid a corruption investigation into agricultural aid distribution.

**Did you know?** Greece produces and exports the most refined petroleum products, followed by pharmaceuticals, olive oil, aluminum, and agricultural goods like fruits, nuts, and cotton, leveraging its natural resources, strategic location, and strong agricultural base for key exports that drive its economy.

**What's Cookin? Ti tha fame?**

• **Bouyourdi: Greek Cheesy Baked Feta Dip**

**Ingredients:** 1-pound feta cheese, crumbled & 8 ounces gouda cheese, shredded  
1-2 Roma tomatoes, thinly sliced

2 roasted red peppers, from jar, cubed      2 pepperoncini

Pinch of crushed red pepper flakes      ¼ cup olive oil

1-2 teaspoons dried oregano      Pita chips, bread, or sliced vegetables for serving

**Instructions**

Preheat the oven to 400 °F, 200 °C.

Drizzle 2 TBLS olive oil in the bottom of an 8 by 8-inch baking dish

& spread half of the tomato slices in the dish.

Top with the crumbled feta cheese and sprinkle half of the oregano on top.

Sprinkle half of the gouda cheese on top then add the chopped roasted red peppers.

- Top with gouda cheese and then the remaining tomato slices. Drizzle a little olive oil over the tomatoes and lightly season them with salt.

Place the 2 pepperoncini on top and sprinkle the remaining oregano and red pepper flakes.

Cover with foil and bake in the center of the preheated oven for 20 minutes.

Uncover and turn the broiler element on and cook for 3-5 minutes or until golden

\*\*\*\*\* **Kali Orexi! Bon Appetit!** \*\*\*\*\*