Two Easters are Better than One

By Constantinos E. Scaros
Special to The National Herald

Easter is the most joyous of Christian religious celebrations, the resurrection of Jesus Christ from the dead, the opening of heaven, the promise of salvation, and the triumph of good over evil. The day commemorates the victory of Jesus over death and the assurance of eternal life. Easter is a day of joy, love, and forgiveness. ...
Χρονιά Πολλά καὶ Καλό Πάσχα

Wishing you a happy Easter holiday
From the Board of Trustees and Staff of the National Hellenic Museum
333 South Halsted St. Chicago, IL 60651 • 312-655-1234 • nationalhellenicmuseum.org
The Death and the Resurrection of Jesus

Continued from page 2

and it is clear that they tried to
rep Him with trick questions (Mt.
12:30ff.; Matt. 26:20ff.).

None of this has a point; in fact
nothing more than a meaningless
expression of the wish of these
people to make it impossible to
give the followers of this message
to give the world any hope for their
future, but to convince them of the
truth that they did not accept the
death of the Lord, as the most radical
consequence of the message He had proclaimed and
embodiment in His death.

How does Jesus' mission res-
tinue with His death on the
Cross? How could the kingdom
of God come when the forces of
death? The preaching and
prayer of Jesus are called into
question. In the midst of this
dark and dismal-experience of
being crucified, Jesus insisted
repeatedly on the Resurrection of
God. This mystery of His death
is represented by Jesus resurrec-
tion into something positive as-
associated with the coming of
God's kingdom.

As St. Maximus the Confes-

ator states: "He who penetrates
beyond the Cross and the tomb
of our Lord is initiated into the
mystery of the Resurrection, learns the end for which God
has created all things."

The disciples of Jesus were
after His death, proclaimed that
God had raised him from the
death; that He who had been
crucified had proven to be liv-

Continued on page 10

The American Hellenic Educational Progressive Association
New York Empire State District Six

Wishes Everyone
A Joyous Pascha
And All the Blessings
It brings!

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AHEPA is the prominent Hellenic American Organization since 1922 dedicated to Hellenism and Education. We are externally greatful to having received such a rich heritage and we are committed to keeping the flame lit.

We welcome more philhellenes to come and help us carry the torch.
Best wishes for a Blessed and Joyous Pascha

From
The Founders of

FAITH
AN ENDOWMENT FOR ORTHODOXY AND HELLENISM

www.faithendowment.org
Easter has always been a holiday that I’ve enjoyed – just like Thanksgiving and Christmas. Of course, as years went by and I grew from a child into an adult, the “benefits” of Thanksgiving (lots of good food!) became more important than the ones at Christmas (gifts).

As for Easter, I was happy when the fast was over and it was time to dig into all that lamb! Of course, as I grew older the significance of each of those holidays – beyond the fringe benefits – became more meaningful to me as well. And most of my Easter memories have been good ones. But this piece focuses on some bad ones – experiences of mine, all church-related, which deserve mention so as to raise the collective consciousness and hopefully prevent others from having to endure them in the future.

BULLYING

While attending church services with my family as a kid, probably around age 9 or 10, I veered away from the Midnight Service on Holy Saturday, perhaps to use the restroom, to get a drink of water… I can’t remember.

I came upon a group of boys, some my age and a few a lot older. One of the boys, several years older than me and about five times my size, had another boy cornered and was verbally berating him, threatening him, and otherwise humiliating him. I was heartbroken watching this – but too young, small, and powerless to do anything about it.

As the months and years passed and I grew bigger and stronger, I often wished that I had been that size then, so that I could have intervened. But even back at that night – before I was found by my mother – we all walked home – church was three blocks away from our Washington Heights building, we lived on the third floor, my aunt and her family on the first. We went to her house to crack some eggs and nosh on some midnight Easter snacks. Everyone was behaving in the usual mode – loud, laughing, bursting with energy, even though it was past 1AM by that point.

I had a good time, too, or at least tried to, but the memory of seeing that poor boy humiliated haunted me, and I thought: “if I feel bad about just having watched it, I can only imagine how he felt experiencing it. Right now his family is cracking eggs too, and he’s probably feeling awful.”

BRAWLING

With apologies in advance to those Greeks for whom Easter includes igniting firecrackers outside the church, I find the entire celebration overly annoying and obnoxious. Want to see it done right? Watch a fireworks display on the Fourth of July – where the sky is lit with beautiful colors and patterns. But listening to a barrage of loud cracking is not ideal. Might as well pull up to the church in a car that has a hole in the muffler – same effect.

Well, it was on a Holy Saturday night, either the year before or the year after the bullying event. We were exiting the church – the crowd, both Greeks and New Yorkers, and therefore an awful combination in terms of knowing how to wait their turn – part of the swarm of people pushing their way to the door.

That’s when we heard shouts and screams – apparently, something was going on outside – and the anxious crowd pushed faster, sandwiching everyone in their path.

Outside the church, I find the entire celebration overly annoying and obnoxious. Want to see it done right? Watch a fireworks display on the Fourth of July – where the sky is lit with beautiful colors and patterns. But listening to a barrage of loud cracking is not ideal. Might as well pull up to the church in a car that has a hole in the muffler – same effect.

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Best Wishes
to All Greek-Americans
for
a Joyous and Blessed Easter

ΧΡΙΣΤΟΣ ΑΝΕΣΤΗ - ΚΑΛΟ ΠΑΣΧΑ

CATSIMATIDIS FAMILY
By the time I made it outside, I saw a man standing there, looking stunned. His white Easter suit had streaks of bright red blood on it, as he paced around, very agitated and emotional. Turns out, he had just been hit.

A firecracker-related fight (some were blasted too close to someone who didn’t take kindly to it), and the big guy in the white suit tried to break it up – only to get punched in the face. It was his fault – a small, wiry, Greek firing, maybe his father or uncle – kept asking him, in Greek, “Who did this to you? Who was it? Point him out – I’ll tear him to pieces.”

It was comical and admirable all at once – this pint-sized man looking to exact revenge – to go out and bloody those that dared to bloody his beloved (son or nephew).

The irony that this all happened while “Christos Anesti” (“Christ is Risen”) was chanted inside – the epitome of turning the other cheek, was not lost on me, even at that young age. And, once again, while my family cracked eggs and sipped magiritsa, I played those images in my head over and over, and felt bad for that man who tried to be a peacemaker (ok – at least that part fit the occasion).

I began to think (and again, I’m not sure which incident came first): “this going to Midnight service stuff isn’t really very enjoyable.

"OH, GOD!"

Several years later – I was in my late teens by then, probably a freshman in college – I went to receive Communion on Holy Saturday morning. The clergyman, who was a “rising star” in the Archdiocese’s “Who’s Who,” but based on his actions that day, he did not impress me very much.

There was no altar boy on hand, and so I had to hold the red cloth napkin under my chin and wipe my mouth, if necessary, after he spoonfed me the Communion.

As I lifted the napkin to place it under my chin, I bumped the base of the Chalice that contained the Communion. That jerked the Chalice upward, and the liquidy Communion inside swirled around, though none of it fell out.

Angre immediately filled the face of this “man of God.” His eyes intensified, his brows scrunched, and with a look of utter disdain, he said to me: “Oh, God!” I felt as if he had just shunned me from the church. As if I had set the building on fire, for kicks – when all I did was bump the Chalice, which I wouldn’t have if he had an altar boy there in the first place. In fact, I thought to myself: “Seems like you have a shortage of altar boys – hmmm, I wonder why. Could it be that serving under you is no day at the beach?”

Mind you, my interpretation of his reaction was not that of a toddler. I was already of college age: not quite a crusty veteran, but my skin already had a few thick coats on it.

Later on, I thought to myself about what I should have said to him: “Look, dude, I know you value the liquid contained in this cup, I do, too. Otherwise, I wouldn’t be here to receive it. But the biggest picture of God’s message is love. These rituals are fine, but it’s all about love. And you displayed no love toward me whatsoever with your reaction to an innocent mishap that didn’t even cause any harm.”

I told one of my cousins about the incident, who, unlike me, was somewhat mesmerized by this “moving” budding “star.” “He broke one of the Ten Commandments,” she said, with a smile, acknowledging that his reaction was inappropriate (she meant the Third Commandment: “You shall not take the name of the Lord your God in vain.”)

"SUUUSSS!!"

More than a decade later – I was probably in my early thirties by then – at another Midnight service:

Violations of Anthropia: My Bad Experiences at Easter

Continued from page 6

Continued from page 11
Kalo Pascha!

Over $500,000 donated to Apostoli and to the IOCC for the purchase of Food for those in need in Greece and Cyprus

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AHEPA Supreme Lodge and all National officers wish everyone a Happy Easter

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OPEN LETTER TO THE ORTHODOX FAITHFUL

FROM THE ORTHODOX CHRISTIAN LAITY

CHRIST IS RISEN!

...move beyond words to actions... putting our theology into practice... moving beyond what is mine and yours, to what is ours.

This reported message was conveyed by All-Holy Ecumenical Patriarch Bartholomew to the Assembly of Orthodox Bishops at their ninth official meeting which was held in Dallas, Texas on September 15-16, 2004. Unfortunately, the various proposals that were made to the bishops before the establishment of an autocephalous Orthodox Christian Church in the United States for an additional ten years.

The Orthodox Christian Lay (OCL) movement has been on the upsurge since Orthodox Church (OCC) in the United States for more than 25 years. OCC understands that the present situation of multiple, disunited “jurisdictions” with multiple bishops presiding over the same territories is contrary to the Orthodox Church Canons. OCC has repeatedly called for the administrative union of the 14 Orthodox “jurisdictions” in the United States under a single Synod of all Orthodox bishops which would culminate in a new governing council.

The Orthodox Church meets the criteria required for an autocephalous church in the United States. There are three theological schools, more than 250 synagogues worldwide, approximately 3,000 parishioners, 14 synodal jurisdictions and at least three million Orthodox faithful.

The OCL movement, respectfully calls upon the Mother Churches and the Assembly of Bishops to hasten the convening of Assemblies of Bishops around the world. We pray that our bishops vigorously heed the exhortation of HIs All Holiness Ecumenical Patriarch Bartholomew to the Assembly of Bishops on May 14, 2004: “…to move beyond what is mine and yours, to what is ours.”

• Declare that all of the Orthodox parishes in the United States of America are part of an Autocephalous Orthodox Church in the United States of America.

• Declare that the Assembly of Bishops is the Synod of the Autocephalous Orthodox Church in the United States of America.

• Convene an Assembly of Representatives from all canonical Orthodox parishes in the United States of America to debate, modify and adopt measures proposed by the Synod of Bishops specifically for that purpose.

• Submit a proposed structure and regulations adopted by the Assembly of Bishops to each Orthodox church in the United States for the structure and regulation of the Autocephalous Orthodox Church in the United States of America.

We encourage the laity to contact their bishops and urge the bishops to adopt these measures.

Yours in Christ

Board of Orthodox Christian Lay (OCL)

George Kakoyiannis, President

George Pontikes, President

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Easter Special 2015

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Peter Kakoyiannis, Partner
Violations of Anthropia: My Bad Experiences at Easter

Continued from page 8

Service, a different “important” clergyman presided over the Liturgy. The moment had come – the church lights were out, and hundreds of congregants waited for him to emerge from the altar with the light of the resurrection. And he did, and he did so in a most unorthodox manner.

“Defte Lavete Fos-Come Receive the (Holy) Light,” he immediately unleashed, at the top of his lungs, a big “SUSSSS!!” – he meant “Shush” but being Greek-born, struggled to produce the “sh” sound. I kid you not – a big “SUSSSS!” between the first phrase and the second – “Ek tou Anesperou Fos – From the Unwaning Light.” And he did so with the intensity of any Greek – any boorish one, that is – in a position of authority barking out a command: a parent to a child, a teacher to a student, a boss to an employee, an airport customs officer to a traveler… In between the two phrases – at the climax of the entire 40-day event! Talk about ruining the moment!

Granted, this clergyman had a point. The service was short and, they shouldn’t have been.

In fact, at that particular church (not the same one from my childhood), they are one of the worst crowds I have ever seen in terms of turning a service into a coffee klatch. But to lose one’s temper while at the altar, once again, at the precise moment of the culmination of Jesus’ message of love and acts of tolerance, is the supreme height of irony.

NO MORE!

I could have used this space to write a feelgood story about my countless wonderful Easter experiences. And I have plenty. But the warm and fuzzy Easter stories are commonplace. However, there are not enough of the ones like shared here. And there need to be. Because only then – with heightened public awareness and increased sharing of such incidents – can we really make a statement about “anthropia – human decency.”

I do not judge people by how much money they have, how many doo-dads (houses, cars, speedboats) they own, how many jewels they have on their priestly attire, or what “High and Mighty Muckety Muck” title is bestowed upon them by some banana organization. I judge people by how they treat others.

These are four incidents that all happened on or around Easter. Four violations of anthropia. You will notice, I did not name the individuals (none of whose names I don’t know, anyway), because it is not my desire to make them look bad – what’s done is done. Instead of their names, I share their acts, because unfortunately these types of acts – these anthropia violations – are not done. They continue.

It is our duty, our obligation as God’s children, as students of Christ’s example, to strive above all for anthropia, and to have zero tolerance for any violations thereof. Accordingly, I invite all of you to share with us your “anthropia violation” experiences, too.

The president, the Parish council and all the parishioners of the Greek Orthodox Church Of Greater Salt lake Holy trinity Cathedral Prophet Elias Church

Wish the Greek American community a Happy Easter
May this Easter inspire all of us to new hope and happiness through God’s divine grace, and may the joy of His coming fill our hearts and bring peace into our lives.

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We wish you
a Happy & Blessed Easter

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Easter Special 2015

THE NATIONAL HERALD, APRIL 11, 2015

Easter Meal: The Secret is in the Side Dishes

APPETIZERS

Feta Cheese Bites

I’m always looking for interesting ways to use Feta cheese. These tasty bites combine some classic and interesting ingredients to make the perfect appetizer bite.

Serve 6 ingredients:

1/2 cup Feta cheese, crumbled

1/2 teaspoon oregano

1/2 cup Kalamata olives, finely chopped

1 tablespoon black pepper

4 thin slices onion, finely chopped

Directions:

Combine first 6 ingredients in a bowl, mix until well combined. Cover and chill until firm, about 1 hour. Roll cheese mixture into 1-inch-round balls. Roll each ball in the chopped parsley to cover completely. Serve immediately or cover and chill until ready to serve.

Greek Yogurt Kalamata Olive Dip

A twist on classic tzatziki, this dip has a pungent bite from the Kalamata olives and is the perfect appetizer to a large meal.

Serve 3 ingredients:

2 cups plain, full-fat Greek yogurt

1/4 cup Kalamata olives

1/4 cup chopped parsley

Directions:

Combine first 3 ingredients in a bowl, mix until well combined. Chill for at least an hour to allow flavors to blend. Drizzle with olive oil. Sprinkle with parsley. Serve with cucumber slices and pita bread.

Beef Asparagus Wraps

With asparagus plentiful this time of year, try to find fresh asparagus from the garden or the farmer’s market. These wraps are low in calories since there is no bread or crackers. Yummy!

Serve 8 ingredients:

1 cup diced cooked beef, shredded

1/2 cup diced cooked asparagus

1/4 cup diced red onion

1/4 cup diced red bell pepper

1/4 cup chopped parsley

1/4 cup chopped chives

2 tablespoons olive oil

2 tablespoons balsamic vinegar

Directions:

Combine first 8 ingredients in a bowl and mix until well combined. Chill for at least an hour to allow flavors to blend. Serve on toothpicks.
Navios Maritime Holdings Inc.

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www.navios.com
Easter Wines

By Lauren Loeffler

If you’re reading this before Easter Sunday, you’ve still got time to get to the wine store and pick up one or more of these wonderful bottles – which will complement just about any version of your holiday meal. But even if you’re reading this after the fact – save this article for next year. And in the meantime, pick up these bottles throughout the year, and pair them with your favorite dishes!

MAGIRITSA: GAIA NOTIOS AGIORGITIKO 2013

For a hearty, rich, magiritsa, a deeply layered, soft red is a nice pairing. The Gaia Notios Agioritiko fits the bill. Juicy, ripe plum appears here, with a lush mouthfeel. Baking spice and a touch of earth come through on the mid palate and finish. This is an elegant Agioritiko which keeps its universal appeal but takes its character far above a basic table red.

ROASTED LAMB: ARGATIA XINOMAVRA 2009

Produced from fruit grown in the Naoussa region, this is an elegant and just-bold-enough red wine to pair with roasted lamb. Its black and red cherry fruit create a lush feel on the palate, and the spice and aromatic herbal tones add character, dimension, and a style that is a great companion to the garlic and crusted herbs in the dish. A balancing acidity and lingering finish are sure to please in this wonderful expression of a quality indigenous varietal.

SIDE DISHES/COCKTAIL WINE: GAIA ASSYRTIKO WILD FERMENT 2014

The Assyrtiko varietal is capable of producing fabulous white wines. Crisp and racy, this Gaia Assyrtiko shows citrus, some white fruit, and lovely minerality. The “wild ferment” refers to wild yeasts and fermentation that occur in barrel without manipulation. This wine would pair well with a roasted potatoes side dish, the minerality playing perfectly with the crispy-soft outside of the potatoes, and is also enjoyable on its own for milling about before the meal.

DESSERT: GAVALAS WINERY VINSANTO

Produced from Assyrtiko, Aidani, and Athiri, this dessert wine is precisely what you need to round out your koulourakia, kourambiedes, and tsoureki. The grapes are left on the vine to allow a good amount of sugar to develop, and then the grapes are dried before vinification. Rich, sweet, and un-pasturized, this wine shows toasted caramel, honey, and botanicals, and is the perfect companion to the rich, sweet, and nutty koulourakia.

Easter Meal: the Secret is in the Side Dishes

Continued from page 14

Continued on page 20

Cheddar Cheese Sticks

These snacks are great for entertaining. They are full of flavor and will keep them coming back for more!

Makes about 8 dozen

Ingredients:

1 1/2 cups butter, softened
1 pound sharp Cheddar cheese, shredded

Directions:

1. Cut and discard tough ends of asparagus leaving 3–4 inches of tip.
2. Steam asparagus for 2–3 minutes until tender. Rinse and pat dry with a paper towel.
3. Roll asparagus into thin, bite-sized sticks.
4. Place 1 chive, 1 asparagus, and 1 cucumber in each lettuce leaf.
5. Wrap sides of lettuce around roast beef and vegetables and tie with a whole fresh chive.

Easter Wines

A balancing acidity and lingering finish are new to please in this wonderful expression of a quality indigenous varietal.

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Easter Special 2015
Best wishes for a blessed and joyous Easter to All

Christ is risen

The Behrakis Foundation
Best Wishes for
a Very Blessed and Joyous Easter
to all our Greek-American
friends

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Best Wishes for a Blessed and Joyous Pascha

From
The Founders of FAITH:
An Endowment for Orthodoxy and Hellenism

This Spring, the Founders of FAITH are pleased to announce the continuation and expansion of the annual scholarship programs through the Greek Orthodox Archdiocese of America:

1. FAITH Scholarships for Academic Excellence – A series of merit-based and need-based scholarships awarded to graduating high school seniors for their university studies. In 2012, we inaugurated the FAITH Scholarship for Excellence in STEM (science, technology, engineering, and math)
2. FAITH Ionian Village Travel Grants – A series of financial aid awards for young people who wish to participate in the Ionian Village Summer Camp
3. FAITH St. John Chrysostom Festival Scholarship Awards – A series of scholarships awarded to the top ranked festival participants
4. FAITH sponsored US-Greece Fulbright Scholarships – Scholarship opportunities for graduate students and/or professional scholars/lecturers to travel to Greece for research

The core mission of FAITH: An Endowment for Orthodoxy and Hellenism is to promote excellence, Hellenism and an understanding of the Greek Orthodox faith through a series of high quality educational programs and cultural initiatives for young people through an endowment for the Greek Orthodox Archdiocese of America. For more information about these programs and the application process, please visit: www.faithendowment.org or 212-644-6960
**SIDES**

**Hot Potato Salad**

This dish mimics a traditional potato salad that you might find on your holiday table. The same-owe recipe can take the guest’s place or show up at your backyard picnic.

- 1 pound Velveeta
- 8 Yukon gold potatoes
- 1 cup half-and-half
- 1/2 cup fresh lemon juice
- 1/2 cup chopped parsley
- 1/2 cup chopped dill
- 1 tablespoon Dijon mustard
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon cayenne pepper
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper

**Directions:**

1. Preheat oven to 350 degrees F. Bake 1 1/2 hours or until tender. Drain and cool.

2. In a medium bowl, stir Velveeta with 1/2 cup half-and-half until smooth and creamy. Add potatoes, bacon, mayonnaise, lemon juice, dill, parsley, and smoked paprika. Season with salt and pepper to taste.

3. Toss together pasta, snow peas, and lightly steamed lemon juice to taste.


**Chocolate Buttercream Frosting**

Ingredients:

- 1 1/2 cups powdered sugar
- 1/2 cup unsalted butter, softened
- 1/2 cup heavy cream
- 2 tablespoons vanilla extract
- 1/2 teaspoon sea salt
- 1/4 teaspoon salt

Directions:

1. In a bowl, combine flour, sugar, cocoa, baking powder, baking soda, salt and espresso powder. Mix together with a hand mixer on low speed until well combined. Reserve for later.

2. Cream butter for a few minutes. With the mixer on medium-high, add powdered sugar, cream, vanilla extract, and salt. Beat until light and fluffy. Add more powdered sugar or milk as needed to reach desired consistency.

3. Place the chocolate cake on a serving dish. Ice the top and place the second layer on top. Chill for at least 1 hour before serving.

4. In a mixer with the paddle attachment on medium speed, cream butter and powdered sugar together until light and fluffy. Gradually add in cream and mix until well combined. Chop walnuts or pecans finely and fold into frosting. Frost the cooled cake with remaining frosting. Serve.

**Decadent Chocolate Cake**

A must-chocolate cake is too hard to find, but this is the best chocolate cake recipe ever. Perfect staging to a holiday meal.

Ingredients:

- 2 cups all-purpose flour
- 2 cups superfine sugar
- 3/4 cup unsweetened cocoa powder
- 2 teaspoons baking powder
- 2 teaspoons baking soda
- 1 teaspoon espresso powder or instant coffee
- 1 cup milk
- 1/2 cup vegetable oil
- 2 eggs, at room temperature

**DESSERT**

**ENTREES**

**Garlic-Herb Roasted Chicken**

This dish is bursting with flavor and remains deliciously juicy.

- 2 (8-rib) lamb rib roasts, trimmed
- 4 tablespoons whole seed sesame oil
- 2 large garlic cloves, minced
- 1 tablespoon chopped fresh thyme
- 2 tablespoons chopped fresh parsley
- 1 tablespoon Dijon mustard
- 1 teaspoon smoked paprika
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper

**Directions:**

1. Lamb: Preheat oven to 325 degrees F. Rinse chicken and pat dry. Place chicken, breast side up, on a rack over a large roasting pan. Generously slather lamb with herb mixture. Bake for 10-12 minutes, or until a meat thermometer inserted in the thickest part registers 135 degrees F. Decrease heat to 250 degrees F. Remove lamb from oven, let rest for 5 minutes, then cut between the ribs to detach the skin. Rub herb mixture over top and sides of the meat, turning occasionally. Bake for 1-1/2 hours longer or until meat thermometer registers 160 degrees F. Let rest for 10 minutes. Remove and serve.

2. Roast lamb: Preheat oven to 325 degrees F. Place lamb, fat side up, on a rack over a large roasting pan. Generously slather lamb with herb mixture. Bake for 10-12 minutes, or until a meat thermometer inserted in the thigh reads 155 degrees F. Increase oven temperature to broil and broil 5 minutes or until bacon is crisp. Cool bacon and reserve.

3. In a medium bowl, stir Velveeta with 1/2 cup half-and-half until smooth and creamy. Add potatoes, bacon, mayonnaise, lemon juice, dill, parsley, and smoked paprika. Season with salt and pepper to taste.

4. Toss together pasta, snow peas, and lightly steamed lemon juice to taste.

5. Cover and refrigerate until ready to serve. Serve chilled with bacon.

**Muffins Smothered Back of Lamb**

Another note on the traditional roasted leg of lamb, the rib portion of the lamb is quite tender and flavorful. Serve this dish at your next gathering to wow your guests.

Ingredients:

- 2 (8-rib) lamb roasts, trimmed
- 4 tablespoons wine or beer
- 4 tablespoons olive oil
- 4 tablespoons fresh lemon juice
- 4 tablespoons ketchup (extra) pasta
- 1/4 cup chopped red onion
- 1/2 cup chopped dill
- 1/2 cup chopped parsley
- 1 tablespoon Dijon mustard
- 1/2 teaspoon smoked paprika

Directions:

1. In a bowl, combine flour, sugar, cocoa, baking powder, baking soda, salt and espresso powder. Mix together with a hand mixer on low speed until well combined. Reserve for later.

2. Cream butter for a few minutes. With the mixer on medium-high, add powdered sugar, cream, vanilla extract, and salt. Beat until light and fluffy. Add more powdered sugar or milk as needed to reach desired consistency.

3. Place the chocolate cake on a serving dish. Ice the top and place the second layer on top. Chill for at least 1 hour before serving.

4. In a mixer with the paddle attachment on medium speed, cream butter and powdered sugar together until light and fluffy. Gradually add in cream and mix until well combined. Chop walnuts or pecans finely and fold into frosting. Frost the cooled cake with remaining frosting. Serve.
“Blessed be the God and Father of Our Lord Jesus Christ who according to His abundant mercy has begotten us again to a living hope through the Resurrection of Jesus Christ from the dead.”

(I Peter 1:3)

CHRISTOS ANESTI!
Drs. Spiro & Amalia Spireas
and
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a Happy Easter

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