

# TSINTZINIAN CHRONICLE

Volume 1

First North American Tsintzinian Newspaper

Number 3 April 1996

## The 1996 National Convention: July 26-28th Plan Ahead!

### Dear Tsintzinian Families,

Not a day goes by in our household that the words Tsintzinian Convention has not surfaced. I cannot express enough to you my thanks for all the wonderful letters and feedback on both general and pertinent information that has happened since the Tsintzinian Chronicle was established.

I would like to focus on convention activities for the week of July 26th-28th. On the following pages is the first part of the agenda which shows the activities which will start Friday morning, July 26th until the departure breakfast on Sunday morning July 28th.

From the membership dues we have received approximately 92 members have paid. Although, out of the total membership enrollment, which now exceeds 1,000, 92 is a low figure. This is the first time in the history of the Tsintzina Society that membership dues were requested early on so that we could get some feel as to general attendance at the convention. Out of the 92 paid members, there were letters with comments that after reading the

Tsintzinian Chronicle and knowing that there is a major concern for the survival of the Tsintzina Society, they decided to send in their membership dues even if there was only a 50 / 50 chance whether they would actually make it to the convention. I appreciate their concerns and their donations to the society for the early membership and we need everyone's memberships to keep us alive.



As the activities keep piling up, it seems we do not have enough time in a two day period to enjoy all the convention benefits. Hopefully the convention will eventually be like it was back in the 20's & 30s, and most of us will be able to spend a 4 day week for a family event. Most of the activities are starting to fall in line. Attendees should arrive either on Thursday night or Friday morning.

You must be aware that Jamestown and Celeron are extremely limited as to the hotel and motel facilities available. During the National Convention there are other major events taking place around

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## From The President's Desk

### From the President

Our chairman, Dr. John Gregory, recently told me that our pre-convention membership dues drive has surpassed our most optimistic expectations.

Not only has this given us a cash flow to work with (such as purchasing a much needed tractor), but just as important, for the first time in recent memory, we can

now predict fairly accurately our convention attendance. We feel

that most of our members that paid up front will be attending. Up to now it has been a guessing game as to purchases regarding food, beer, sodas, amount of help possibly needed and etc.

Now we have a much better handle on convention needs and costs this coming July.





*Tradition and Heritage: The Convention of 1924*

**Continued from page 1**

Celeron. Events from sailing, to fishing and racing are all taking place during this National Convention time. So once again, I ask that if you are planning to come to the National Convention, please make your reservations very early and remember that with the membership cards, there are discounts at the participating hotels and motels. On Saturday morning, four major artists of Tsintzinian decent will be displaying their talent of work from 10:00 am to 2:00 pm. This, will be the first time in the history of the convention that Tsintzinian descendants in the arts will have the opportunity to display their unique works. Some of the artists are being featured in this issue of Chronicle but due to the small amount of space, we will be featuring the other artists in the July 1st edition.

The food budget will meet last years bottom line requirements but for the money it is absolutely astonishing what Chief Chef Richard Schmitt from the Toftrees Resorts will be preparing. We are arranging tables both inside the main hall and outside under the trees and tent, so that in the morning all the families can gather to meet for breakfast to reacquaint themselves with members from past conventions. Breakfast will be served from 8:00 am to 11:30 am.

With the membership card, you will enjoy the big cost discount for both family's and for the kids. After 12 noon the Kentrikon will be open for lunch and snacks, great sandwiches, Greek pastry and a great Horitiki salata. There will be special meals for the kids so you won't have to jump into the van at noon time to run to McDonalds, Wendy's, or Pizza Hut.

Two special Bocci courts will be set up on the edge of the baseball field. These Bocci courts will be specially seeded from donations by some agricultural companies. There will be a large corkboard mounted on the porch of the clubhouse, so that as you arrive you will be able to pin tack a card with your personal information or inquiries, as to your whereabouts so that your friends and family members can easily locate you. The Kentrikon will be fully operational with absolutely delicious snacks, fantastic delicacies and past-

ries, and of course Greek coffee. The band is in tact and we are looking forward to listening to some new sounds this year. Hopefully the band will include a clarinetist. The stage has been rearranged so that we can facilitate the great talent show for our children who will be performing on Friday night this year. The famous water well pump as we knew it from the good old days, which was broken over some 37 years ago has been relocated by our caretaker, Mr. Bob Olsen. I have instructed Mr. Olsen that the handle be rewelded and bronzed again so at this years convention we will again share the memories of the pump with our grandchildren as we did 37 years ago. Many hours each day are spent coordinating and orchestrating each detail for this convention. I believe the convention this year will be exciting with the new enhancements, as suggested by our members. I will continue to update you on the convention in each issue of the Tsintzinian Chronicle.



## Where's the Music By Andrew John Gregory

First issue I asked for anyone having GREEK tapes or CD's, that would like to share at the convention.. The sound system is in the process of major repair, and we had some donation of equipment in which I was thankful for, although

we need more speakers and a newer tape player. But no one has come forward with tapes or CD's. Once again were asking to send tapes and CD's of your favorite music and we will make sure that they are returned to you, ASAP.

# Rooms for the Convention

## Participating Motels for Membership Discounts

- Comfort Inn - 716-664-5920 - 3 Miles to Clubhouse - 2300 N Main Street - *80 Rooms*
- Holiday Inn - 716-664-3400 - 2 Miles to Clubhouse - Downtown Jamestown - *+100 Rooms*
- Holiday Inn - 814-726-3000 - 12 Miles to Clubhouse - Warren, Pennsylvania - *+100 Rooms*
- Red Coach Inn - 716-763-8548 - 1 and ½ Miles to Clubhouse - Lakewood, New York - *50 Rooms*

## Non Participating Discount Motels

- Colony Motel - 716-488-1904- 1 Mile to Clubhouse - 620 Fairmount Avenue - *45 Rooms*
- Heritage House Motel - 716-665-4410 - 4 Miles to Clubhouse - Falconer, New York - *40 Rooms*
- Motel 6 - 716-665-3670 - 3 Miles to Clubhouse - Falconer, New York - *60 Rooms*
- Webbs Captain Inn - 716-753-2161 - 10 Miles to Clubhouse - Opposite Chau Institution - *60 Rooms*

## Fair - Last Resort

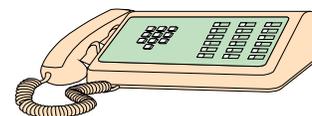
- Fairmont Motel - 716-763-9550 - 1 and ¼ Miles to Clubhouse - Lakewood
- Pagus Motel - 716-763-9247 - 1 and ¼ Miles to Clubhouse - Lakewood
- Star Motel - 716-763-8578 - 1 and ¼ Miles to Clubhouse - Lakewood



## Greek Dance Lessons

Many members have asked about having available dance sessions on different dance styles prior to the main Saturday night gala. Ms. Pauline Costianes of Livonia, Michigan will be giving Greek folk dance instruction for those interested. Times for the dance instructions will be from 2 to 4 pm, Saturday afternoon in the main hall. It sounds like a good time to also get warmed up for the evening.

Pauline is co-director of "Reflections in the Pool of Time", in Ann Arbor, Michigan. She specializes in a Near and Middle Eastern folkloric dance ensemble. When not dancing Pauline is utilization management specialist of a suburban Detroit hospital. Pauline also directs the 25 voice a capella choir at her Orthodox church.



## Tsintzina Society Clubhouse Goes VOICEMAIL

April 1st not only is April Fools Day, but a historical day as to OUR Clubhouse will have a telephone line and VOICE MAIL for the first time in history. This voice mail will respond to many question asked by our membership, as to what events are happening and to the daily events during the National Convention July 25 -27,1996. Additionally it will respond to calls from perspective renters inquiring about facilities for wed-

ding, graduation parties, special events, and baptisms. Previously, all the telephones have been directed to our caretaker, Mr. Bob Olsen own telephone number at all hours of the day and night. Now when your attending the National Convention you may call ahead and listen to the many events and times of all the activity for the day and for the week. Once you have dialed the number listen to the message. Then PRESS 1 to lis-

ten about the facilities and who to contact for arrangements.

PRESS 2 to listen about Tsintzinian News, Events, Registration and Membership

PRESS 3 to leave a recorded message.

The board will evaluate this voice mail service for the duration of 1996. We hope to continually serve you by this one small means of better communication. THANK YOU !

# The History Corner

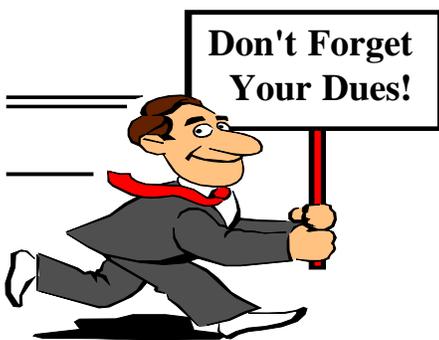
## Did the First Tsintzinian in America Open a Greek Restaurant in 1857?

By Peter Dickson (Dikaios)

This issue's looks into the long history of Tsintzinians in America focuses on the biggest mystery of all. Barba Christos Tsakonas (Chacona) will always have pride of place as the first Greek to begin chain migration from Greece to this country when he brought five young men from Zoupena to Chicago in 1875. Chacona, who popularized the fruit and candy business among Greeks, first arrived in America in March 1873, at which time there were only about 400 Greeks in North America, mostly sailors, merchants, and a handful of professional men.

However, there is a strange passage in the 1937 Jamestown convention yearbook (Iefkoma) which just before praising Chacona states the following: "It is recorded in the year 1857 came the first Tsintzinian." The 1938 yearbook is even more explicit: "Mr. Chris C. Chacona might be termed the mid-modern yet ancient patriot of the Tsintzinians, but it is recorded in the records that the really first Tsintzinian came to these United States in 1857, four years prior to the Civil War." But what records and where? Who was this "really first Tsintzinian" in America?

The mystery began to disappear



in 1988 when the author found a citation in a Greek-language work entitled *Ellhhes Ths Amepikhs 1528-1948* written in New York in 1943 by Babis Malafouris. The author claims the first Greek Restaurant in America was the "Peleponnesos" established in 1857 at 7 Roosevelt on



the lower east side of New York City and that the owner was "Spiros Bazanou from Tsitsina, Sparta. An amazing coincidence and with the correct ancient spelling of the village name with only one "n". It was soon discovered that "Bazanou" or "Bazounos" was a nickname or paratsoukli for one branch of the large Voulomanos family from Goritsa. Genealogical research suggests this mystery man was an uncle to Ioannis Bazounos Voulomano, the grandfather of Stella Poulos (Greenville, PA) and Sophia Gianoukos (Potsdam, NY).

New York city records show that Roosevelt Street became a Greek street after 1890. Yet Thomas Burgess in *Greeks in America* (1913) states that there was a Greek restaurant on the lower east side from the mid-1880s. There definitely was a Greek restaurant at 7 Roosevelt in the early 1900s but with the name "Hellas". The first

Greek restaurants in Chicago date back to the early 1880s. A *New York Times* article dated 4 August 1873 refers to Greeks working on Mississippi River boats and others as fruit dealers or proprietors of little restaurants and coffee houses. Malafouris claims a Greek named

Tomas Neos opened a restaurant in Charleston, South Carolina in 1860.

It will be extremely difficult to resolve the dispute about who was first. But a Spiros Bazounos Voulomanos appears to have existed and come to America well before Chacona as stated in the Jamestown yearbooks. Some old-timers clearly knew something but unfortunately did not preserve all the details. Certainly, this story gives us reason to claim that the 1997 convention will mark the 140th anniversary of the Tsintzinians in America.

## Did You Know

Did you know that the expression OK as I'm OK today and it's OK to eat feta actually comes from the Greek work Olle Kella. *Sent in by Eddie Laskaris, Wilmington, DE.*

Did you know that the Tsintzina Society is the oldest know fraternal organization of immigrant families to come to America. It traces its roots back to 1887. *Sent in by Peter Dickson, Arlington, VA.*

Did you know that the new President (mayor) of Tsintzina and Goritsa is Mr. Panayiotis Floros.

# Greece's Natural Products: Goritsa & Zoupena's Finest Olives

By Demetra Gregory (Sparta)

The olive tree is indigenous to the Mediterranean, a relative to the Jasmine plant and was discovered by the Phoenicians and the Greeks. It has affected the life, the tradition and the economy of the countries where it exists. The "holy tree" for the ancient Greek world. It represents the symbol of peace and the "branch" which would crown the athletes; winners of the Olympics, carrying on the spirit of fair competition.

From Greek Mythology, the goddess of wisdom Athena offered the olive tree to the city of Athens and the Athenians considered her their protector.

**O l i v e s**, when unripe are green in color. When they ripe they become dark red, green or black in color depending on the variety. The variety will again indicate if you should either take the olives to the olive mill, or crush them, cut them, soak them in vinegar, or lemon juice or dry them completely.

In the olive mill the olives are being pressed (today mechanically) and the olive oil is being produced; a healthy tasty food which can be eaten raw or cooked. It should be stored in a cool, dark place in order to maintain its natural ingredients.

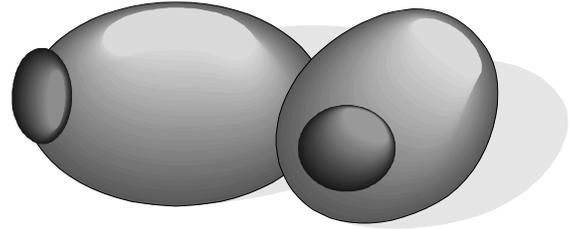
The remains from the olive pressing (olive kernels, seeds) can be used in the soap production, in medicine, pharmaceutical prescriptions, cosmetics, etc. The best known variety which produces the best quality of olive oil is the "Koroneiki" which grown in Mani a province of Messinia and Lakonia. Because Kalamata had a major sea port, the commerce was organized and all the products from S. Morea would be exported from Kalamata to Europe.

*This is why we have the name "Kalamata" olives and olive oil which would be exported to Italy, France, Germany since the Kalamata olives and olive oil were still the best eatable product of the Mediterranean from the early 18th century.*

This is why we have the name "Kalamata" olives and olive oil which would be exported to Italy, France, Germany since the Kalamata olives and olive oil were still the best eatable product of the Mediterranean from the early 18th century. Particularly, the French would use the Kalamata

olive oil not only in their fine cuisine's but in the soap production since the textile wearing was at its peak during that period of time. The best quality olive oil would make the best quality soap to wash the fibers (Gobelin Factory). K. Stappos, in his book Lakonia During 1460-1921, 1993, page 413, stated that since 1729 France forbid the olive oil im-

port from Greece. French buyers came to the island of Crete to a small port in Monemvasia and Arcadia (Kiparissian) to secretly buy olive oil from the region of Parronas and Tsintzina. Today, the olive oil of "Parnonas" is considered to be the best in the area and buyers from all



over Greece especially Kalamata buy it in order to package it and export it.

## General Information:

- The olive tree can be found in earth zone 30 lat. to 45 lat. but no closer to the equator as it will grow but produce no olives (Hartmann, Opitz, Beutel 1976 USC).
- It prefers mild weather conditions during winter and warm, rather humid conditions during summer (Fontanza 1991) 13C to produce.
- The best soil condition is 60% sand, 20% clay/soil and 20% argil.
- U.S. production, 99% in California and 1% in Arizona



# New Membership/Dues Commitment

The following is the new membership-dues requirements. After April 30 late fees will be incurred.

*Individual membership-dues*  
\$25.00

*Late payment after April 30th, will be \$35.00*

*Family membership/dues:*  
\$35.00

*Late payment after April 30th*  
\$55.00

*Family membership includes husband, wife and all children up to age 19 years.*

*Student Membership: \$15.00*  
*Ages from the 19th birthday and valid full or part time active student.*

Please make your membership-dues payable to

## **Tsintzinian Society**

[mark on your check, for 1996 membership-dues.]

Send your membership-dues to:

**Tsintzinian Society**  
**c/o Attention: Membership**  
**312 N. Glen Ave.**  
**Annapolis, MD 21401**

Within 10-15 days of receipt of your payment, you should be receiving your membership card with your Individual or Family member number. This card with its registered number will allow you all the discounts for hotel reservation, air travel, food and dinner discounts at the convention and future international travel, subscription to the quarterly Tsintzinian Chronicle, and support of our clubhouse with its ethnic heritage. It also supports our continual genealogy and archival research.

Thank You For Your Continual Support.

Angeline Dusckas  
George & Cornelia Dusckas  
Georgia Dusckas  
Nancy Dusckas  
James Dusckas  
Nicholas G. Economy  
Thomas & Miriam Farmakis  
Nicholas & Joanne Ferencz  
Paul & Pauline Franks  
Angelo & Constance Georgeson  
George & Mary Georgeson  
Loy C. Georgeson  
Mr. & Mrs. Kevin Gliwa  
Mr. & Mrs. Charles Gorant  
Dean & Elizabeth Gregory  
Helen Gregory  
Dr. John Gregory & Donna McKay  
Nancy Gregory  
Ann & David J. Haller  
Christina & Robert Hofner  
George Johnson  
Thomas & Christina Kachulis  
Alex & Claudia Kapetan  
Dr. Frank J. Karfes  
Andrew & Jeanne Lambros  
Nicholas H. Lambros  
Peter Lambros  
A. Edward & Thelma Laskaris  
George & Angeline Laskaris  
Peter & Helen Laskaris  
Nick P. Manos  
Patricia & James Mason  
Harriet Mitchell  
Katherine Nicholakis  
Sophia P. Nicholakis  
Achilles & Olga Nickles  
Nella Nickles  
George & Cynthia Parthemous  
Anne Phillips  
Peter & Georgia Polites  
Dr.C.J. & Barbara Poolos  
Patty Poulos  
Anna Ross  
Christine Siatras  
Sam & Helen Stam  
Anna & Stephen Stathes

## **1996 Tsintzina Society Paid Members**

Louis J. Alexis  
Christopher & Cynthia Allis  
Joanne Allis  
Anna & Mark Amato  
Arthur & Demetra Anargyros  
Iris S. Andris  
Leon N. Andris  
Constantine & Anita Andritsakis  
Gue & Bertha Anton  
Madeline Apostolou  
Nicholas & Barbara Apostolou  
Doris Barth  
Michael & Anne Batchelor  
Peter & Olga Benekos  
James & Bessie Brahos  
Catherine & George Bukes

Bessie Canelos  
Stephan & Jeanne Cannellos  
Sally & Homer Capotis  
George N. Caravasios  
Chris & Helen Catsaros  
Alexander Chacona  
James A. Chacona  
Maria Chacona  
Nicholas & Martha Chacona  
Stella Chronis  
Michael & Canella Colivas  
George Conomikes  
George & Vaia Costaines  
Leonidas Costianis  
Nick P. & Helen S. Cummings  
Peter Dickson

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John & Sharon Stratakos  
 Dr. George & Chris Treires  
 John & Cheryl Lee Treires  
 Stacey J. Ulery  
 Katherine & John Van Markwyk  
 Christopher Vournakis  
 John N. Karen Vournakis  
 Pota Vournakis  
 Thomas & Magdalen Yeotis  
 John & Joan Zacharias  
 Sam & Sophia Zacharias

Dr. Skevos & Barbara Zervos  
 Kaleroy Ann Zervos

Ria B Zervos  
 Chryse Loy Zervos

# Women's Auxiliary News

## Social Calendar

Christopher J. Allis graduated Cum Laude from Syracuse University with a B.S. in English in 1994. Christopher is the son of John and Maria Allis of Syracuse, New York and the grandson of Joanne (Constas) Allis and the late George Allis.

Allis, Christopher G. and Cynthia L. From Syracuse, New York has a son Nicholas, born on December 18, 1995. Christopher is the son of Joanne (Constas) Allis and the late George Allis.

## Cost of the 3 Day National Convention

Non-Paid Member are required to pay full price for admission on either or both night for dinner and entertainment.

### Non-Paid Members

Friday Night \$55.00  
 Saturday Night \$65.00  
 Full price for Drinks  
 Midnight snack \$15.00

### Paid Single Member

Dinner & Dance Friday \$20.00

Dinner & Dance Saturday \$25.00  
 Happy Hour free  
 Breakfast 20% Discount  
 Breakfast 30% Discount on Sunday  
 20% Discount at Kentrikon  
 Mid-Night Snack Free

### Paid Family Member

Dinner & Dance Friday \$20.00  
 2nd Member \$15.00  
 3rd Member \$10.00  
 Dinner & Dance Saturday \$25.00

2nd Member \$18.00  
 3rd Member \$15.00  
 Midnight Snack Free  
 Happy Hour Free  
 20% Discount @ Kentrikon

All Children under 10 years old CHILDREN's meal free. Free drinks at Kentrikon from noon till 5pm.

All Guests that are with paid members will be registered each day at \$25.00

Please cut and return with check



## 1996 Tsintzina Society Membership Form

Last Name:	First:	Profession:	Home Phone:
Address:	City:	State:	Fax:
Birthday:	Zip:	Office Phone:	
Spouse:	Birthday:	@E-Mail:	

### Please List Your Children's Full Names And Birthdays

_____	_____
_____	_____
_____	_____

*This information will also be used to update Society member information.*

**Type of Membership (Please Check One)**

Individual \$25.00

Family \$35.00

Student \$15.00

Please Check if Ladies Auxiliary Member

Amount Enclosed: ▶ \_\_\_\_\_

## A Word From the Treasurer

by John S. Zacharias

As prior Tsintzinian articles have been reporting, there has been quite a bit of enthusiasm generated through some enhancements and new ideas. It seems natural then that the financial picture be reviewed. Considering the situation that the last generation (my father and many others) dealt with in the 60's and 70's, our Society is financially sound. In this report, I would like to briefly provide you with a financial status, recent capital improvements and cash flow requirements.

Through the hard work of the \$50 raffle, the creation of the Development Fund in the late 70's that included the creation of the \$500 Club and very recently, several bequests, we are very close to having an Endowment Fund that will have income that will cover approximately 50% of our annual expenses. Since the beginning of the Development Fund, there was only one time that one year's interest was used and it was only for a capital improvement.

Regarding capital improvements, in 1990 the board approved a capital improvement program that would completely re-do the roof, re-side the dormers, and this past year, re-side the entire clubhouse. The total cost for these capital improvements was approximately \$40,000. These improvements were paid for through several appeals over the last five years during the Saturday night dinner. All those who have participated in these appeals should be congratulated and thanked. To complete the last project, we borrowed approximately \$6,500 from the Development Fund and hope to replenish

that at the next Convention. Last month, we made one more capital improvement. We purchased an all purpose tractor. We get 15 to 20 years life out of a tractor.

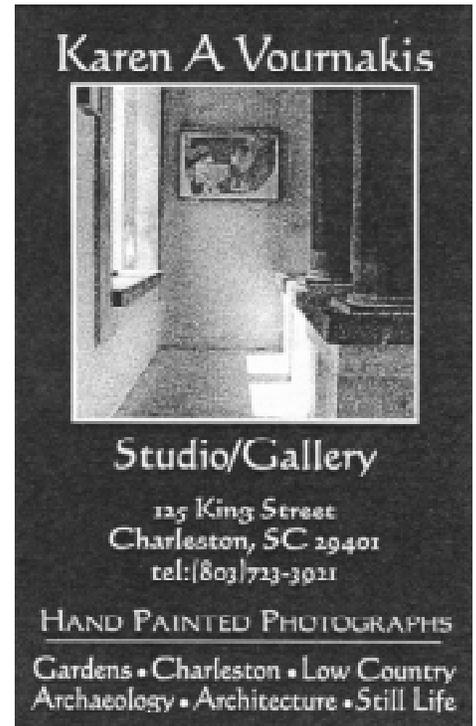
Regarding our current cash flow, the ongoing annual membership dues that has been announced in the last "Chronicle" has provided new meaning to being a member. Our annual operating expenses average approximately \$15,000-\$16,000. The biggest expenses are property taxes, insurance, and utilities. Through raffles, dues collection, and a \$700 average profit from the Convention, we manage to cover our expenses. In the past three years, the \$20 fall raffle has replaced the Emergency Appeal that was started in 1989 for several years.

In summary, we are fiscally sound. Come to the Convention in July and not only meet all of your cousins but observe the improvements to our clubhouse and grounds that will carry us into the second century of the Society. There are many years of memories that have been preserved in our clubhouse for the future generations.

## Vournakis Opens Studio/Gallery

Karen Vournakis recently opened a studio/gallery at 125 King Street, Charleston, South Carolina which specializes in hand painted photographic images of gardens, Charleston scenes and low country landscapes.

She has been working on a portfolio of images from Greek Archeological Sites for the past eight years, photographing the ancient ruins at Knossos, Mycene, Delos as well as the Greek Islands. By painstakingly hand coloring black and white silver



Karen A Vournakis

Studio/Gallery

125 King Street  
Charleston, SC 29401  
tel: (803) 723-3021

HAND PAINTED PHOTOGRAPHS

Gardens • Charleston • Low Country  
Archaeology • Architecture • Still Life

gelatin prints, each of which is processed archivally, Vournakis transcends time and space by imposing the power of memory and a classical sensibility on her photographic images.

A winner of numerous awards and grants, she received her Master of Fine Arts from Syracuse University College of Visual and Performing Arts in 1978. In addition to many solo and group exhibitions, her work is in permanent collection both here and abroad and she has taught photography at Syracuse University, Colgate University and Dartmouth College.

Her project of documenting the people and scenes of Tsintzina with black and white photos has been proceeding for several years now and recently she began working on a historical file of the Tsintzinian Reunions at Celeron, New York. Both photographic projects will be combined in a master book of photographs and historical writings. Un-

Continued on page 9

der her new position as official historical photographer for the Tsintzinian Chronicle, she will be photographing families at the convention in Jamestown this July. The sign-up sheet for scheduling a family portrait session with her at Jamestown will be available at the orientation desk at the clubhouse or contact her at the studio in Charleston, South Carolina at 803-723-3921. The cost of the family portrait will be \$35 which includes a 20 minute photo session, three proofs from which to choose an 8x10 black and white print. One third of the portrait session cost will be donated to the society by Ms. Vournakis. Other prints can be purchased at an additional cost and the price list will be available at the orientation desk.

Ms. Vournakis is the daughter-in-law of Pota Vournakis of Ithaca, New York and the wife of Dr. John Vournakis who is a faculty member in the Molecular and Structural Biology Department in the Hollings Cancer Center at the Medical University of South Carolina in Charleston.

## New Sounds for 1996 National Convention Chairman Finalizes New Contract for National Convention with Clarinet Player and More

Sotorios (Sam) Chianis was born in Santa Barbara, California and as a child was exposed to folk music performed by immigrant Greek Musicians. He began playing the santouri (cimbalum) and clarinet at a young age and later studied with Spyros Stamos, an immigrant of international fame. Chianis has been performing Greek folk music for over fifty years, both in America and in Greece. He is featured on many recordings, has published many articles and reviews, has

appeared as a guest artist with major symphony orchestras, and for many years was a studio musician for TV and motion picture studios.

Chianis earned his Ph.D. degree in ethnomusicology at UVULA and has made many extensive field recording expeditions to various parts of Greece. His doctoral thesis studied the "tsamiko." He has taught ethnomusicology at UCLA, Wesleyan University, Yale University and has recently retired as chairman of the Department of Music at SUNY Binghamton.

Chianis also serves as principal consultant to the Smithsonian Institution and to the National Geographic Society in Greek and Balkan Music.

He has appeared own with the Aegeati Greek Orchestra — especially when traditional presentation is required.

We welcome Sam Chianis and the Aegeans at the National Convention.

*Solving Today's Problems  
With the Solutions of Tomorrow!*

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Computer Consultants

**Troubleshooting  
Personal Education  
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Peter G. Laskaris, Robert D. James, & Dana L. Eblin  
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## To Place An Ad

**Call in your ad:**  
410-269-5425

**Mail ad & payment to:**  
Tsintzinian Chronicle  
312 N. Glenn Avenue  
Annapolis, Maryland 21401

**Fax to our office:**  
410-268-5581

**Rates:**  
Business Card 50.00  
1/4 Page 100.00  
1/2 Page 150.00  
Full Page 300.00

Per Issue 3 Times a Year

**Cost:**  
Fill in ad size \_\_\_\_\_  
\_\_\_\_\_ = \_\_\_\_\_  
# of issues run \_\_\_\_\_  
**TOTAL\$** \_\_\_\_\_

### Method of Payment

\_\_\_\_\_ Check/Money Order  
Amount \$ \_\_\_\_\_ Issues Rate \_\_\_\_\_ Membership # \_\_\_\_\_  
Name \_\_\_\_\_  
Address \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
Telephone \_\_\_\_\_ Fax \_\_\_\_\_  
Signature \_\_\_\_\_

### What's an Ad Size:

Full page - the entire page (1 side)  
1/2 page - 1/2 of the page  
1/4 page - 1/4 of the page  
Business Card - A regular standard business card

### Stand Out:

Send or fax copy of business card or camera ready ads.  
Personal ads are also accepted.  
Deadline: 5 PM Monday June 3, 1996. Ads received later may be held for the next issue.

### Payment:

Ads must be prepaid. Please include check or money order. Make checks payable to Tsintzinian Chronicle.

### Policies:

The Chronicle has the legal right to reject advertising for any reason. We will not change your ad without first contacting you. If it is unacceptable, we will notify you and ask you to rewrite it. Placement of ads within each issue is random.

CHRONICLE  
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