

Fiona Christodoulou

Australian National Champion 2010 Under 17 female red belt 55-59kg

It's not every day you walk away with a Gold medal, but for Fiona Christodoulou that dream became a reality on the 23rd of October 2010. Fiona was just one of over 1000 competitors at the National Taekwondo Championship which was held this year in Canberra. This was her third time representing NSW at National level, her previous two attempts saw her walk away with Silver medals. So it was third time lucky.



Fiona Christodoulou

Her love for the sport, her hard work as well as her determination is what made the dream of achieving a Gold medal possible. It all started 5

years ago, when at the age of 9, Fiona started taekwondo lessons at Earlwood Public School, twice a week with Master Nick Kagaras of Pheonicks taekwondo. She very quickly realized taekwondo was the sport for her.

Fiona is a year 9 student at Domremy College, Five Dock who is dedicated to both her studies and rigorous training. She wouldn't have it any other way. In her words "Taekwondo is my life, I love this sport and have long term goals of making the Olympic team. One day I hope to run my own school. Its hard work but very rewarding."

Fiona is expected to grade up to the next belt, Bo Dan (red-black) next month. She is looking forward to achieving her black belt next year. In the meantime she will be training hard for the next tournament in December this year, the Summer Open.

Fiona fought in two fights in the under 17 female red belt division. She defeated her first opponent with a score of 14-0 and subsequently scored 5-1 against her second opponent. Her two wins earned her the Gold medal.

Jim Saltis' recently published book, My Four Homes

A Review.

Being a "baby boomer", and eldest child of Kytherian-Greek immigrants to Australia, from the 1950's, I grew up as a Greek-Australian "cafe kid". I share "cafe kid" experiences with thousands of others from my generation; standing up on a banana box to receive money for fruit, vegetables, chocolates, milk shakes, lollies, from customers, making orange "squash" (juice) from fresh oranges, arranging apples in "artistic" stacks, washing potatoes in large tubs, working late to help serve the audiences that exited the next door cinema, who feeling a bit "peckish", wanted to make a late night "snack" purchase. Weekends spent working in the shop, whilst the Australian children played sport. Trying desperately to disown my "wog" heritage, so that I could more readily "fit into" Anglo-Australian culture. You could fill a book with "cafe kid" experiences.

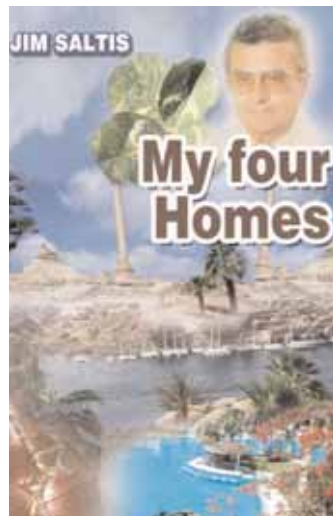
But what knowledge could I have about the experiences of previous generations of Greeks and Kytherians, who lived a very different life, in various, very different countries? How did the Kytherians and Greeks who had emigrated to Smyrna and other parts of Turkey live, in the period from the 19th century,

to 1922? How did the Kytherians and Greeks who had immigrated to various parts of Egypt, including "Hellenic" enclaves in cities such as Alexandria live, in the period to 1956?

Jim Saltis has "filled a book", book, My Four Homes, with Alexandrian experiences. This constitutes a very significant achievement. Jim manages to convey, in a deeply evocative way, how a Kytherian-Greek-Egyptian lived in Alexandria, in the 1930's, and 40's. What was it like growing up in an Arabic milieu? What was the look, and "feel" and smell of Alexandria? How well did the various "foreign" children intermingle. What was it like going to school there? What was it like travelling around the city, and going to the shops, and the cinemas?

What was the relationship between the various families? What were some of the life stories of persons from these families? What kinds of houses did Greeks live in? What was the standard of living? What if, like Jim's father, the Greeks were employed in occupations that were seasonal, or dependent on the patronage of English-garrisons? What if, at times, there was not enough food on the table?

What were frequent visits back to Kythera like for Jim and his young siblings? What



did Kythera & Greece seem like through the eyes of a young Kytherian-Greek-Egyptian? How did the contrast between the two cultures, the Greek and the Egyptian, influence Jim's reaction to Kythera? Why did his grandfather seem to act in such strange ways towards him?

I could go on asking these questions, but if I do, I will spoil your enjoyment of Jim's story. The important thing is that Jim has managed to commit his story to the written word, and hence managed to achieve a number of important things. He has managed to preserve his experiences for posterity, and for the enjoyment of future generations. He has managed to communicate his experience. Now a "cafe kid" can understand; can "know",

what a "Alex" kid "went through", and the 3GG kids, (third generation Greeks), the next generation, will have access to this knowledge as well. Greeks, particularly Greeks of the diaspora, must continue to chronicle their experiences and their stories. When "Greek" stories are retained, explained, and maintained, the Hellenic spirit is regained.

That is why when the opportunity arose to print and publish an English version of Jim's story, my fellow Trustee of the Kytherian World Heritage Fund, Angelo Notaras, and I, rushed in to help edit, foster, finance, and promote the book.

Congratulations Jim, on a story well told. I hope that your efforts encourage other members of your generation, whatever their life circumstances, to chronicle their experiences and their stories. It is so important.

George C Poulos

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**Cherie Burton,
NSW Member for Kogarah**

FROM THE STATE GOVERNMENT

\$10,000 grant for this Sunday's festival

Cherie Burton, NSW Member for Kogarah proved yet again why she is one of parliament's most proactive members. Cherie Burton pledged to do all that was possible to secure state government funding for the Marathon 2500 Festival and on Thursday she delivered. The NSW State Government, through the efforts of Cherie Burton have pledged a \$10,000 grant towards this Sunday's festival, held at St George Stadium.

The organisers of the Marathon 2500 Festival have pledged all proceeds to David Tipler's "Run for Life" marathon which he is running this Sunday in Greece. This grant will assist enormously in funding the costs associated with staging such an event, meaning more can then be donated towards David's quest to raise \$100K. Cherie represents what we should all expect from our local members.

In her electorate of Kogarah, she is known for the arduously long hours she dedicates to serving her community. It is not uncommon for Cherie to be seen working on weekends, attending community meetings or civic receptions with her 2 young children in tow. Cherie Burton's popularity and appeal rests in her no-nonsense, direct approach and down to earth personality.

She represents someone's mother, sister, daughter, friend or colleague so in all of us, there is something in Cherie that we can identify with. The Battle of Marathon is one of history's most famous battles. It not only served to change the course of history, but it also signified the birth of the great marathon race – both of which will be honoured and celebrated at the festival this Sunday.

Cherie recognises the importance of such an event, not only in terms of culture and history but in what it represents to local citizens and beyond. This Sunday, Cherie Burton will be attending the Marathon Festival to take part in and enjoy the closing ceremony. The Marathon 2500 Festival is held this Sunday 31st October at St George Stadium, Bestic Street Kyeemagh. The day kicks off from 10am with music and dance whilst all wait in anticipation for the arrival of Aristotle Kakageorgiou as he makes his way into the Stadium at the conclusion of his marathon run at approximately 5pm.