- 1 INTVWR: Okay. This is James Binks, a researcher at Burnaby Village Museum. Today is
- 2 November 7th, 2023. I'm currently sitting in the archives of the Burnaby Village Museum across
- 3 from -
- 4 LP: Elisa Alice Lizette Pappas.
- 5 INTVWR: Okay.
- 6 LP: And that has a story to go with it.
- 7 INTVWR: We'll get into the story. Yeah, So, thank you for joining me today and sharing your
- 8 stories. So, you've lived in Burnaby for over 55 years. I know along the way you've been a
- 9 teacher and you've been very involved with different Greek community organizations locally
- 10 here in British Columbia and around Burnaby. And you're originally from Greece, so why don't
- 11 we start there? So, where are you originally from in Greece?
- 12 LP: My family is from the island of Naxos. Apeiranthos, the name of the city, the village, not
- 13 city. And at this point, it is one of the most **00:01:00** what do they call it, when original city, uh
- villages. In other words, they have kept the way it was, say, even 50 or 100 years ago. They have
- 15 maintained their origins. If you go into many of the households in Apeiranthos, you will find that
- 16 they still display a lot of the copper work of copper, you know pots and pans all displayed on top
- 17 of the fireplaces that they have or hanging on the walls. They have pictures, of course, of all their
- 18 ancestors, grandparents, great-grandparents, brothers, and sisters who have left or who have
- remained. And also, of course, all the handiwork. You can see their beds all laid out with
 00:02:00 the beautiful loom, the handicrafts that they had made on the loom. And it's interesting
- 00:02:00 the beautiful loom, the handicrafts that they had made on the loom. And it's interesting
 in Naxos that every village had their own particular, their own particular pattern that they made
- 22 on the loom. And as a matter of fact, some of the, some of the families had their own particular
- pattern, very much like in Scotland with the tartans and that very similar to that idea. Anyway,
- that's where I'm from. So, if you ever go to Apeiranthos, you might, or to Naxos, you must visit
- 25 Apeiranthos. It's quite an eve-opener. Yeah, it's very, very nice.
- 26 INTVWR: And you lived there for just a few years?
- 27 LP: Right, I was 7 and my family immigrated to Canada. 00:03:00 My mother was quite a, quite
- a writer. My father and mother only went to school. My father, I believe, went only to grade
- 29 three and my mother to grade six but they were, my father was quite a storyteller, and my mother
- 30 was quite a writer. She and even till the day she died, the poems she wrote you know, there's in
- 31 Naxos, they have little couplets that they make up when you die or when somebody gets married,
- 32 you know, you say these little poems, about, anyways And so, she had an uncle in Penticton,
- 33 British Columbia and she had this vision that she wanted to leave the village. Remember in the
- 34 1950s, right after the war, things were **00:04:00** very hard all over Greece. And so, she had that
- vision, that, that energy in her that she needed to leave. We had three kids, she had three children
- at the time, two boys and me, at the um... And so, she wrote to her uncle and the uncle readingthese letters or actually not the uncle because the uncle was illiterate, but his wife who was from
- these letters or actually not the uncle because the uncle was illiterate, but his wife who was fromConstantinople, would read the letters and they felt for the family and they said, "Okay, we'll
- 39 bring you to Canada."

40 INTVWR: Do you remember what, this is your great uncle then, do you remember what his41 name was?

LP: Oh yeah, John, John Love, Love was his last name. In Greek was Agapitos and Agapi means 42 43 love. So, he changed his **00:05:00** name, as of course, many people who came or entered into 44 Canada or the United States or wherever they went, their name had been changed. And, and so, John Love with his wife, [inaudible] who was from, who was from Constantinople, and she was, 45 46 also they came, my aunt or great aunt, she had left in 1921 and was brought over by her uncle to Edmonton. So, there's quite a history there. Incredible, what these people went through. So, they 47 48 brought us, and they sponsored us. And so, we arrived in Halifax by boat, and then from Halifax 49 we took the train and came across, but apparently, they made a mistake. 00:06:00 And instead of 50 getting compartments, you know sleeping compartments, we got just seats. And so, when my 51 mother, oh my gosh, it was just like vesterday and this was 1956. My mother, I remember as we 52 passed the Rockies, can you imagine, you know, the trellises that you would go? She would be 53 on her hands and knees praying to God, you know, that they would get safely to wherever they 54 were going because you know, the train would just... So anyways and she said, "I'll do anything. 55 I'll do everything as long as you take us safely to our destination." Which they did. And it was 56 quite nice. My aunt and uncle had a small little house for us. There were five of us, but it was a 57 one-bedroom house. So, you can imagine what it was living in a one-bedroom house **00:07:00** with three kids, my mom, and dad. But you know, they had this, my mom had this, like I said, 58 59 this yearning. One of the reasons they came, of course, was for education, to educate her children 60 because she could see in those days that the children didn't have much of a future except toiling the soil in this rocky – you know, you've been to Naxos, how, how rocky and how mountainous 61 62 the island is, so it was a hard life. A very hard life in in Naxos.

INTVWR: So, do you remember, do you have a particular memory from Naxos of sort of what it
was like? I mean, you were very, very young but remember you were kind of working or playing
in the fields, sitting on your lap, or anything?

66 LP: Yes, absolutely. My father, especially, was very loving. And I remember him 00:08:00 when he would go to the square as many men do. And they played cards, but not poker or anything like 67 68 that, no just simple little games they would play. And whoever would be the winner, they would be offered a loukoumi. A loukoumi is like a Turkish sweet. And so of course, did he eat it? No, 69 he brought it to his, to his young daughter, me. And ever since then, my favorite thing in the 70 71 world are loukoumia. That's the only thing I bring back from Greece, loukoumia. So that's a very 72 vivid memory. And also, for the fact that our, our homes, I remember there was an earthquake at one time. And I remember people. Now, you've been to Naxos, and you've seen some of the 73 74 homes, the homes are one set and right, 00:09:00 right beside one another. They're attached, 75 right. And of course, Apeiranthos is more so than any other village. And it was high up in the, 76 very high, it was one of the highest villages in Naxos, in altitude that is. And one of the reasons 77 is you can't drive in Apeiranthos, you have to leave your car down below, and then, and the 78 passageways or the alleys between the houses are just enough to fit a donkey and the person 79 beside the donkey, right that's as wide as. So, I remember during this time of the, of the

80 earthquake, there were very few windows in homes, because of course, the houses being

attached, you only have the front **00:10:00** that might have had a window or two. And you could 81 82 see now all these people coming out, and screaming, and yelling. And nobody would, during this 83 earthquake, everybody got scared to be in the house. So, all they, they came out of their houses 84 and we were all kind of camping on the, in these alleyways or in these passageways or whatever. 85 I also remember Sundays now, on Sundays, all the women would prepare their dinners in these 86 big, beautiful aluminum round pans. And they would make chicken with potatoes, or lamb with 87 potatoes, or orzo, or whatever. And they would carry these, and they would carry these now to 88 the local baker. And in the, once the baker had completed **00:11:00** the bread baking for the day, 89 because of course, they even had it on Sunday, then all the women would bring their, their big 90 pans of food and the baker would cook, would cook them. And the women, after a certain time, 91 would come pick them up and take them home for this, of course, special Sunday, Sunday 92 dinner. So, I remember going with my mother always and I would carry the bread or whatever. But in Apeiranthos there were nothing but stairs, my goodness. No wonder they lived to be a 93 94 hundred, just climbing these stairs every day would give you the best exercise in the world. They 95 say Icaria is one of the islands where they lived to be 100, but Naxos was very, very similar. 96 Even today, if you go **00:12:00** to Apeiranthos, you can see some of the gentleman or the older 97 men still wearing the traditional, the traditional wear that they wore, which was you know, these 98 big flouncy pantaloons if you want to call them, and their vests. Because I remember my 99 grandfather when we went back, he was still wearing them. And that was in the, in the '80s, the 100 '90s and he was a hundred-something. So, I had good experience in the fact that, boy, people do 101 live a long life in Apeiranthos. But anyway, back to Penticton. So, we lived, we lived, it was 102 hard, it was a hard life, not maybe as hard as the life we had in Greece. But the fact that, you 103 know people, I'm going to get emotional **00:13:00** now - you know, you left your home, your 104 relatives, your language, your church, everything that you held dear. You left that all behind. 105 And the resilience of these people was just unbelievable. How they put up with this, they 106 couldn't speak, you know, they couldn't, they had no control, whatever. My mom and dad totally 107 relied on my aunt and uncle. And my aunt and uncle who brought us, they expected repayment, 108 repayment for whatever they had, whatever they had paid. So, my mom went to work in the 109 cannery, because Aylmer cannery **00:14:00** in Penticton, because it's the Okanagan. Every fruit 110 you can imagine except the citrus was available there, right. And so, I remember we learned how to put up canning. We canned everything that you can possibly imagine. And all of us kids 111 112 would help peeling the pears, or skinning the peaches, and preserving them for the winter. That was something new, of course, you know, that we did not have. In Greece, what they do is they 113 114 make all these fruits into sweets. And you always have you know, the spoons sweets that we call 115 them, but not really the jams or the um... And so, even to this day, I still make preserves because 116 my grandchildren and children grew up on these, these jars **00:15:00** of peaches and cherries, of 117 course. And I still make the spoon sweets, of course. We should not be eating them. But 118 anyways, life was hard. Life was, was difficult. But my mother's passion was, again, to educate 119 her children. And even though it was really hard, I remember my father in the early years, poor 120 guy. You know, what could he do? So, he was a ditch digger for one of the companies in 121 Penticton who was a, who was a, whatchamacallit, a contractor building houses. And I mean, 122 some of the abuse that they had to, that, that he had to undergo, was you know, so. Would tell

him, now, it's funny, of course. They would tell him, "Go and ask somebody." **00:16:00** I mean,

- of course, he couldn't speak. "Go and tell somebody to bring me something." So, they wouldshow him, you know, the hammer. And so, he said, "This is the word." And so, he would go and
- tell the person the word. But of course, it wasn't the word for the hammer, it was a swear word,
- 127 right.
- 128 INTVWR: Oh.

LP: (laughing) Something quite. Now, it's funny, right, but you know, it's some of the things. Butwe met many, many, many wonderful people, helpful people, whatever. So, my mother's and

- 131 father's passion, my mother would work at nights because, of course, in the restaurant you work
- washing dishes. That was the busy times. Boy, was Penticton busy, the restaurants in those days,
- 133 so busy because it was the, it was the beaches in 00:17:00 Penticton. You know, everyone would 134 flock to Penticton. Even still today, the only thing that they have in Penticton are motels and
- restaurants, right still and for the seniors. But anyways, but the education my mother worked as
- 136 I said, at night. And what was my father going to do now, with four children? Because my
- 137 mother got pregnant and had a fourth child. So, what was he going to do all night with us kids?
- 138 He would sit there in a circle with us, they would tell us stories, wonderful, wonderful stories
- about life in Greece. About his childhood, about myths, myths, the Greek myths and of course,
- 140 we continued on with the Greek language teaching us. Even though he didn't know he could
- read, he could read and write somewhat. So, whatever little **00:18:00** he knew, he would
- 142 continue to teach us. Because, of course, there were no Greek schools or churches. Or there were
- some other Greeks from Crete, many of them or all the rest of the Greeks in Penticton were from
- 144 Crete.
- 145 INTVWR: Right.

146 LP: Anyways, and so we were all educated. I, my brother who was the eldest, he went to

- 147 computer school, if you can believe that way back in 1960 in '66. Do you remember that what
- $\label{eq:second} 148 \qquad \text{was it that, Pitman, college or Pitman School. That there was on Broadway and Granville oh}$
- 149 you're too young to remember any of that. Well, that's where he went, and he was learning about
- 150 computers. Unfortunately, it didn't work out. And he came back and my mother thought, "Okay.
- 151 What **00:19:00** in God's name are we going to do now with him?" We were still in, in high
- school. So, finally, after much consideration, they bought a restaurant because my mother went
- from dishwasher, working in the cannery, and at night working in the, in the restaurants. Of
- 154 course, what was it? Their dream was to have your own restaurant. My father was getting on as 155 well. So, we found a little greasy spoon in Penticton right on Main Street. And they bought it.
- Again, with payments, you know, but if you wanted to get ahead in life, you didn't be frivolous
- 157 with your money. You kept your money. And even the boys, I remember, the boys would do
- 158 yard work **00:20:00** around the neighborhood, you know, cutting grass, a dollar for cutting grass,
- they delivered newspapers. They too, worked in restaurants when they were 16, 15, 16. They
- also worked in a restaurant. I worked in a, this has not a lot to do with Burnaby, does it? I'msorry. I think I'm taking too much...[inaudible]
- 162 INTVWR: No, that's all right. It's fascinating. Well, this is the path to Burnaby.

- 163 LP: The path to Burnaby is right. Okay so -
- 164 INTVWR: So, what was the restaurant called in Penticton?
- 165 LP: The Sportsman's.
- 166 INTVWR: The Sportsman's.
- 167 LP: The Sportsman's restaurant. And we worked very hard. There were no holidays for us as
- 168 kids. We didn't have that luxury. We worked before they bought the restaurant. Of course, my
- 169 mum and dad, and the boys would go and collect, pick fruit, whether it was cherries and apples
- 170 00:21:00, and peaches. And it was a dollar a box to pick these fruit. So that added to the coffers,
- 171 if you understand, yah if you don't spend. But we ate very, very well. We ate very well, and were
- very social with the other, with the other Greeks. Very social. Anyways so -
- 173 INTVWR: This is the late '60s that the restaurant was bought...
- 174 LP: That's right. We bought it in '60, in '68, the restaurant.
- 175 INTVWR: Okay. And all your, so you have three –
- 176 LP: Two brothers.
- 177 INTVWR: Two brothers.
- 178 LP: And then me, and my sister...
- 179 INTVWR: Your sister.
- 180 LP: 10 years younger than me.
- 181 INTVWR: Right.
- 182 LP: Because she was born in Penticton.
- 183 INTVWR: And you all went to, did you all finish or complete high school in Penticton?

184 LP: Completed high school in Penticton, Pen High and Penticton High School. And, my brother,

as I said, my mother went and got him from **00:22:00** from this schooling that he wasn't being

- 186 very successful at and opened the restaurant. That's when we opened the restaurant because he
- 187 had to be put somewhere, right. And then, my brother, my second brother, he went to university
- and then I followed suit, he, both of us went into teaching. And then my sister, of course, when
- she finished high school again from Penticton, she went into, into teaching. Unfortunately, I was
- 190 the only one who continued with my education, with teaching career. Only because we built 191 restaurants in Penticton and my brother went back to Penticton and worked in the restaurants.
- But at the same time, at **00:23:00** university, it was very interesting because we kept up with all
- the traditions. Of course, me being a girl, I could not go out. I could, so my brother, wherever I
- went, my brother came along with me. We were the, the two of us would go and do whatever.
- And that's where we got involved in the Hellenic community at the time. The church was on
- 196 Vine.
- 197 INTVWR: So this is, so sorry, so you went to University of British Columbia?

- 198 LP: Yes, UBC.
- 199 INTVWR: Okay, and now, it's starting in the...
- 200 LP: So now, we're in 1972.
- 201 INTVWR: Okay. So, you and your brother are both at University of British Columbia.
- 202 LP: That's right.
- 203 INTVWR: Okay.
- 204 LP: He graduated as well. He went back to Penticton. I stayed in Vancouver. I got a job in
- 205 Vancouver, and I started 00:24:00 teaching. Now, in the meantime, when my brother and I were
- still at university. You know what the Greeks say? "If you want a husband, go to church." Right?
- 207 That's without, and so one, at this one particular time, a friend of ours from Penticton, they were
- being godparents to another couple here in Vancouver. And, and so we were invited to the
- 209 baptism, and I was the one taking pictures of the baptism now. And it happened that my husband,
- 210 my now husband's friends, and he were also there. And they, and his friends had been bugging
- him, "You know, you have to find a wife, blah, blah." **00:25:00** And my husband said to
- his friends, "Well, if you can find me someone like that." And he pointing to me, "Unfortunately,she's married. But if you can find somebody that, then I'll marry her." So, the friend said, "Who
- she's married. But if you can find somebody that, then I'll marry her." So, the friend said, "Who are you talking about?" They said, "That girl over there who was taking pictures." She said,
- 215 "She's not married." "Well, who's the guy beside her?" "That's her brother."
- 216 INTVWR: (laughs)
- 217 LP: So, the story begins with my husband and that's where we met, and, in church. (laughs)
- 218 INTVWR: The one on Vine Street?
- 219 LP: On Vine Street, that's correct. Yeah, yeah.
- 220 INTVWR: Wow.
- 221 LP: So, that's where we met. And then he came and asked for my hand in marriage to my
- 222 parents. I had not quite finished university at the time. So, I said, "I wanted to go further than
- my, than my degree." **00:26:00** So, we waited and we got married in 1975. In the meantime, my
- husband came from Greece in 1966. Again, the prospects in Greece were very, very limited. He
- 225 went into the army as a, not as a volunteer, as, you know how you can get –
- 226 INTVWR: Conscript?
- 227 LP: No, he was not drafted, or the men in Greece have to serve 2 years.
- 228 INTVWR: Mandatory military.
- 229 LP: Mandatory military, that's right. But because he had no prospects, he felt okay because he
- 230 came from a very poor village like man-, like all of us did, from poor villages all over Greece.
- And he went to school, he finished high school. But you know, to go to university **00:27:00** in
- 232 Greece, as you know, was very hard because you need to be tutored, then you have to take exams

233 to be able to go into, and the government appoints you to a certain university. But he wasn't 234 being tutored, so how could he compete with all these kids that you had to pay tutoring? And still 235 goes on in Greece, which is a crazy system, but there it is. And so, he went into the, into the 236 army, as a, what do they call it now, not as a volunteer, but as a person who wants to serve. And 237 it's a 5-year period because he knew that they would train him at the same time. So, he was 238 trained as an electrical engineer kind of thing. So, when he came out, things were very bad in 239 Greece. Extremely 00:28:00 bad. So, he said, "What do I do now?" So, he applied, a friend of his 240 said, "Let's apply to go to Canada or Australia." So, they put in their applications, and sure 241 enough after he finished the, his army stint of 5 years, Canada, he was sent a letter from Canada, you know, "Come to the Canadian embassy in Athens and we'll talk about your application." So, 242 243 he went, and they accepted him. And so, he came to Canada. Where and, the funny thing is his 244 dream was to go to Australia. As soon as he accepted to go to Canada, the Australians sent him a 245 letter saying, "Come and talk over about coming to Australia." But he had already made up his

- 246 mind to go to Canada. So he landed in Toronto 00:29:00 and he –
- 247 INTVWR: In 1966?

248 LP: In 1966. So, now finding jobs. So, he got a job fixing transistor radios. In those days, if you 249 remember transistor and I still have mine. My aunt, God rest her soul, had given me. I still have 250 it. But anyways, he's fixing transistor radios. He got a night job. I'm going, oh this was funny. 251 Going at night with one of those miner's caps with a light at the end, walking in fields, collecting worms, you know for, as bait, you know, for fishing or whatever, he didn't last too long in that 252 253 job. And so, he had a friend and they said, "You know something? There's good prospects in 254 B.C. There's 00:30:00 the aluminum, the aluminum factory, Al, Almac, something was called up 255 in Prince Rupert. We should go up there and see." So they came to Vancouver, he made his way 256 up, got a job there, worked for a month, excellent pay. And he was fired because they it had gone 257 downhill. The aluminum apparently had gone down and they had to downsize. Whatever's the 258 first in, the first out, right. He got another job in Stewart, B.C. working as what they call a 'bull 259 cook' in one of the camps. While he was there, he was walking out in the fields out there, and he 260 saw some surveyors. And by the way, he was learning English. He was in Toronto. He **00:31:00** 261 was a night man at one of the hotels. And he had bought himself books, which we still have, on 262 learning, on learning English. And he had taken the bus, of course, you had to take the bus to go 263 to work or wherever, and he would make himself vocabulary lists. And on the bus, he would 264 learn five words a day, review the five words the following days, and then keep going on like 265 that. So he, his English was really improving. So, he saw a surveyor and he said what are you 266 doing? He was having difficulty and he said well, "Blah, blah, blah, blah, blah." My husband 267 said, "Let me show you." So, he showed him what he had to do. And it just so happened that one 268 of, I guess, **00:32:00** the managers or the foreman, whatever they're called. And he says, "What 269 are you doing?" And he said, "Oh, okay. Well would you like to work for this?" And he said, 270 "Sure." So he was working in the summer as a surveyor. But of course, one of the reasons he 271 came again for him, was education. He wanted to go to university. But of course, to get into 272 university, you needed money, you needed this, you needed that. Even though he was saving, so 273 he applied to VBC and BCIT. And luckily for him, he got into BCIT, the surveying job. At that

274 time, they were building the Alaskan, the Alaskan highway up north. He was asked if he would 275 like to continue working and he had just received 00:33:00 his acceptance into BCIT and he 276 said, "No, I'm going to school." So, he came here to Burnaby. And that's how, he came into 277 Burnaby. And he was in an apartment very close to where we live now. And he stayed there, of 278 course, for 2 years and got his electrical technician diploma. And before he finished in 1970 279 when he finished, even before he finished, BC Tel offered him a job. And what happened was 280 that the B.C. Government offered him a job as well. They kept in contact with him these years. 281 They offered him a job and he was ready to take that job. He went in, but **00:34:00** at the end he 282 said, "You've got the job." And he said, "Oh, there's just one little more item", he said. "I need to 283 see your Canadian citizenship card." He said, "I haven't got it yet." Because he wasn't - in those 284 days, you had to be here 5 years to get your Canadian citizenship. So, he wasn't able to take the 285 job that the government had offered him. So, he accepted the job at BCIT. And he's worked there 286 forever and a day. And then he met me in 1972. And by the time we got married, he had bought a 287 house in, in Burnaby very close to Brentwood Centre - a nice little home, two two-bedroom 288 house. And that's where we went when we got married. Now, our church **00:35:00** was out on 289 the West side, as you know. And it was quite a ways, well, in those days it wasn't that long. It 290 was maybe 20 minutes, 15 to 20 minutes to get from, say, Willingdon to the West Side. We had 291 no problem with the church, community, and so on. Now, it takes 45 minutes and an hour to get 292 out there. But he, we didn't, so when we bought our home that we are in now, we didn't want to 293 move anywhere in the West Side, only because we felt that - first of all, the properties were so 294 much larger in Burnaby here, you know, instead of living in 33ft by 120 and the house just isn't 295 - And my husband loved gardening and I loved gardening **00:36:00** with flowers and that. Why 296 move to a 33ft lot and not being able to have a garden and that? So, we just kept on and in 297 Burnaby. And, my husband felt, "You know what? Let's keep ourselves together here." There 298 were a lot of things on the West Side with the Greek community on Broadway that were not the 299 best of the best. So, we said, "We're okay here." Not on our own, because of course, we visited 300 there and they visited us in Burnaby, but everything was close. We had Brentwood Mall, we had 301 Lougheed Mall, school was across the street for our children. They were going to French 302 Immersion. What more could we ask for? You know, there was, the bus was right outside. Our 303 **00:37:00** our home, we had friends in the surrounding areas close to me working in, in 304 Vancouver. I was teaching on 57th and Ontario, Sexsmith school - wonderful school, loved, 305 loved teaching. The children were, my daughter and son went to Moscrop, then they went to 306 Burnaby Central. Wonderful, wonderful schools. They blossomed in those schools. My daughter 307 was in the choir, which she eventually went on to become an opera singer. Many times, she 308 performed here at the Shadbolt. They had many performances **00:38:00** and whatever. She met 309 her husband, who was also from Burnaby, and he had gone to Central and they did very well at 310 school. My son is a lawyer, and my son-in-law is a lawyer, all from, all from the schooling that 311 they had here. And I do, and, and we are in debt to the schools here in Burnaby. They were 312 everything that a school should be. Excellent teachers, they participated in many of the 313 extracurricular activities the school had to offer. The music programs were both my son and 314 daughter in the band in the choirs. And whatever excellent teachers. What more? Why would we 315 move? Later on as they grew older, **00:39:00** you know, we wanted more for the kids, the Greek

316 school, and whatever. But why leave a community you knew and loved, and go and go elsewhere 317 where, you know, you didn't know the schools? Our children had Greek friends, had English 318 friends. And many of the Greek kids back in on the West side really stuck with their, with their, 319 with just Greek, with just the Greek families, which we did not see that as being very, what is the 320 thing...was not to their well-being, to stick just with one set of friends. You had to. So here, they 321 made friends 00:40:00 with you know, with all nationalities and all ethnic groups. You know whatever. So, it was a wonderful place to live. Everything was right at your fingertips. We didn't 322 323 have to go far to do our shopping, or, yeah, to go to church, or go to Greek school for the kids. Yeah, it was a little bit of a drive. And then they built the one on Boundary, which because I was 324 325 more known on the west side, that was our first church and community, we just stuck with it and 326 we just kept going, we just kept going there. You know so. Yeah, it, was - My husband kept 327 working with BC Tel at the boot, so it was close. It was close to work **00:41:00** as well. And so, 328 why move? Why, why not - In the years we left, we also moved back to Penticton. And again, 329 my mother and father had a property in Penticton right on Main Street. So, they wanted to 330 develop it into a restaurant, so my mother came and the boys and my brother, my brother came. 331 And my brother Nick was also, was also here in Vancouver at the time, working in Maple Ridge with his wife and his wife they were living here in Vancouver. They, they came and, my mom 332 333 and dad, and my older brother came and said, "Listen, we're opening a restaurant. We're thinking. Why don't you guys 00:42:00 come in and we'll start the business?" And at that time, it 334 335 just so happened that B.C. Town was on strike. And they were on strike for 2 months. And you

- 336 can imagine the hardship, right.
- 337 INTVWR: Right.

LP: That cost. I went back because the kids were young at the time. This was now 1980, 1979,

the end of '79, beginning of '80. And they said, and so my husband said, "Let's, let's think about

this." Because I was subbing when he went to, when he was on strike, I went subbing and he

- took care of the kids. They were quite young; they were 2 and 3 years old at the time. So, we
- said, you know, "Maybe this is, maybe just so happened. This is something to **00:43:00** let us
- know that maybe it's time to make a move." And so we did. And we opened up two restaurants, a
- anightclub. We worked like dogs.
- 345 INTVWR: In Penticton?
- 346 LP: In Penticton.
- 347 INTVWR: With your parents?

348 LP: With parents and the siblings and their wives, and us. I don't recommend it. (laughs together

349 with INTVWR). I don't recommend it if you're trying to get into business with so many, so many

different personalities. So many different- My mom and dad, or my mom, actually my mom,

remember, she's the energetic. She worked like a dog all her life. God bless her, may God rest

her soul. But she was a workaholic. Therefore, being a workaholic, you expect others around you

- 353 00:44:00 to be workaholics. And we just couldn't. We, we missed our children. We missed the
- 354 experiences with our children. I didn't have that. When I was growing up, we worked as young

355 kids. We didn't have much of a, much of a, childhood because we were working. Yes, our 356 children were not working because they were still young but I didn't want my children to grow 357 up with babysitters. And basically, that's what they were doing because we were working. I was 358 also teaching and working in the restaurant. And we decided after 8 years. We never saw my 359 husband, he worked from, you know, from 8:00 in the morning until 12 at night. That's the 360 restaurant business, 00:45:00 you know, you're married to our restaurant. That's why I admire all 361 these restaurateurs. You know what kind of a life it is? If you want to make success out of it, you 362 have to work it yourself. Yes. It's great to have waitresses, and waiters, and all the rest of it. But 363 in those days, you could not leave your restaurant to a manager or whatever. And you know the 364 reasons. I'm sure, you understand the reasons why. You cannot leave them for weeks at a time, 365 because first of all, many of the restaurants were small restaurants. They weren't these, you 366 know, big conglomerates as they have them now and whatever. You had to work hard to make a 367 success of it. And many of the, of the restaurateurs, they were also the cooks. They were the cooks, like my 00:46:00 husband, he said, "We were opened." Right. We had dishwashers, we 368 369 had bartenders, we had waiters, we had waitresses, we had cleaners. What happens when your 370 dishwasher doesn't show up? What do you do? You go wash dishes. What happens when your bartender doesn't show up? Or your cleaner doesn't show up? Or the waiter doesn't show up? Or 371 372 your cook? You have to do it all. Right so, that's what we were doing. And you know, 373 unfortunately, working as a, as a dishwasher is not the, a job that everybody is willing to work at. 374 And it's minimum pay. You know, you don't pay **00:47:00** the dishwashers or whoever, oodles 375 and oodles of money, right. So, to keep them, a waiter makes tips, a bartender can make tips as 376 well. And they're actually well-paid. But if they don't show up, what do you do? You do it all, 377 you've got to know it all, so you have to be there. You know, many a time, I was called when it 378 was my night off because as, as us girls, we were, we also were waitressing. But we were 379 actually, the many times, were supposed to be the receptionists. But if a waitress doesn't come in, 380 you become a waitress. And so, I was called many a time, you know "Somebody didn't show up. 381 You've got to come." Where do I leave my kids? We had so many issues **00:48:00** like that. But 382 not only us, I'm talking about everybody, right.

383 INTVWR: Yeah, it's the industry.

LP: It's the type of industry it is. It's not like this nowadays because a lot of Greek men, I'll tell you, you know, they didn't want their wives to work. They were there, many of the women of course, many of the gentlemen in those days would go to Greece and find wives and bring them back and, of course, yet they could help but they weren't able to help in all areas of the industry of a restaurant. So, a lot of them stayed at home and their job was to raise children. But the restaurant business is difficult.

- INTVWR: So, what kind of food did you, what kind of food was served at this restaurant inPenticton?
- 392 LP: Well, I'll tell you. The first restaurant called **00:49:00** the 'Vine Keg' that we had in
- 393 Penticton. It was Greek, very basically Greek. But of course, you can't just serve Greek because
- there was another Greek restaurant, totally Greek, just up the street. So, you can't compete. So,

395 we decided, "Okay, we would offer the Greek food which we were very familiar with. However, 396 we needed other items as well. Steak and lobster, you know, the more traditional." In those days, 397 you know, what was the epitome of the nicest meal you could have in a restaurant was steak and 398 lobster, right with all the trimmings. So, that's what's also included in the restaurant. So, to find 399 the cooks now, where do you find cooks that were able to cook the Greek way? **00:50:00** It was 400 not that easy, you know, right. And so, we ended up, not we, we did a lot of the, you know, the 401 preparation, women, my sister-in-law and I did a lot of the preparation. We did a lot of the 402 spanakopitas – you know, making spanakopitas, the little triangles or spinach pies. The tiropitas, 403 we would make the hummus, we would make – But in those days, hummus was not something 404 that everybody, it wasn't something that had come into the vocabulary in a, as we know it. 405 Today, squid was a very common feature, orzo with lamb. Lamb was, of course, very, very 406 popular even then. So, we offered many times. And then along with that thing, we decided to 407 open another **00:51:00** restaurant, another piece of property, another built of a restaurant. And 408 so, this was very, you know, I don't know, what do you call it, very traditional in those days. 409 You know, nachos were common with iced tea, drinks of iced tea and margaritas. They were 410 really coming into fashion in those days with regular kind of Canadian foods. A lot of salads because they were coming into - this was not the late 1980s was a big hit. A really, really big hit 411 in Penticton, especially in the summer months when a lot of the, a lot of young people just 412 413 herded into Penticton. 00:52:00 And so, now, we had the two restaurants, and we also had a

- 414 nightclub.
- 415 INTVWR: What was the second restaurant called?
- LP: Cappuccinos. 416
- 417 INTVWR: Cappuccinos. So, that one was not a Greek? [inaudible] the trends of the day --
- 418 LP: No, no. Oh, we offered spanakopitas and things like that, not typically, not typically Greek.
- 419 INTVWR: What do people say about some of the Greek food? Like were people very familiar
- 420 with it by that point or were people kind of like, "Oh what's this?" Or people - so how did you
- 421 have to adjust it maybe for the -?

422 LP: No, right now, I don't know if you've been to some of the newer Greek restaurants, what they 423 call now, 'fusion Greek'. There's still the essence of the Greek, but definitely you would not find 424 these Greek items, you know, in the villages of Greece, or – (laughing) The funny thing, isn't 425 this, the funniest thing I'm going to tell you. You know the way we serve Greek salads 00:53:00 426 here in Canada or in North America, or wherever. That's not the way Greek salads were served in 427 Greece. But if you go to Greece now, they are served exactly the way we serve them here. They 428 were not served, we had to, you know, anglicise some of the cooking. In those days, remember, 429 olive oil was not a common thing. People were not into, you know, extra virgin olive oil, cold 430 pressed, first cold pressed. Anyways, you know, it was not like that. Fish was not something that 431 a lot of the people were accustomed to in those days. Whereas now everybody, of course, is 432 "Fish, fish, fish." Squid was quite a novelty, you know 00:54:00 or chicken livers was quite a

433 novelty in those, in those days in a Greek, in a Greek restaurant. So, when you had some, for

434 example, in Penticton, it was a seniors' town. A lot of seniors, so, you know, a lot of seniors 435 coming in and seeing, you know, livers, you know, prepared the way they were, or squid, or 436 squid, or whatever, well it was a little traumatic for them. So, a lot of the times in Penticton, we 437 depended on the summer months from, say, May to October. These were the months that were 438 the tourist months. There wasn't much to do in the winter in Penticton, other than going to Apex 439 for, for skiing, or whatever. But of course, there were so many other areas to go to for skiing. 440 00:55:00 And remember Penticton in those days, what was Penticton was the hub, not like now 441 where Kelowna has taken over and it has become 250,000 people. Whereas Penticton, when we 442 came in '56, it was 5,000 people. To this last census, it was 35,000. So, there wasn't, there's not 443 much of a growth, growth there. So you know, to, to teach people, this kind of, that's why you 444 had to offer different kinds as well. It wasn't like here in Vancouver or in Toronto where you 445 have so many Greek restaurants. Because first of all, there were so many, so many Greeks that were, that would come. And I'll tell you another thing, I don't know if this or not, but in Greece, 446 447 the 00:56:00 Greeks do not expect to profit a lot from the tourists. The tourists will come, and 448 they will order a Greek salad for the four or the five of them, and maybe order another little dish 449 to share. That's it. Well, you can't make it on that kind of a, on those kind of customers. 450 However, the Greeks, they don't fool around. They don't fool around. You know for the four of 451 them, they'll order two Greek salads then they'll go to the different appetizers that we have to 452 share. And then they'll also order. You don't order in Greece, a plate of individual plates. They 453 order everything to share. So, they don't order paidakia, which are lamb chops, they don't order 454 that per person. **00:57:00** They'll order 2 kilos of paidakia or a kilo of some kind of fish, or 455 whatever. So, when you want customers, you want Greeks in a Greek restaurant because they 456 know how to how to eat. (INTVWR laughing softly in background) So, this is really interesting, 457 isn't it? In the way that, you know, how they're viewed in Greece, who gives them or leaves 458 behind the most, the most money.

INTVWR: Was that the case in Penticton at the restaurant too? Like, the Greeks? Whetherthey're from Penticton or maybe they're a Greek tourist?

461 LP: Oh, absolutely.

462 INTVWR: Who are coming to Penticton, they would be the best customers?

463 LP: Absolutely. But in those days too, I remember in the early '80s, a lot of the Greeks didn't 464 vacation a lot of the time because many of them, as you probably are aware, had restaurants. But 465 certainly, the Greeks, they looked for Greek restaurants. 00:58:00 Absolutely, they looked for Greek... Many, of course, from Vancouver and elsewhere - young people looked for Greek 466 restaurants, especially from bigger areas where there was a big Greek population and they had 467 become familiar with the, with the Greek food. But that's why pizzas became, became popular 468 too in the Greek restaurants because you cannot make it on Greek food alone or just steaks. Pizza 469 470 was, and I'll tell you, Olympia pizza. Oh, my God. Olympia Pizza was the best pizza. In the

471 years that I was going to university, my brother and I would often, on a Saturday, we would go to

472 Olympia Pizza. **00:59:00** (phone ringing) Whoops. In those days. Can I just turn this off?

473 INTVWR: Yeah of course.

474 LP: (phone ringing) Okay. Okay. Maybe I should just turn it off. Anyways, yeah, in those days,
475 it was, --

476 INTVWR: The best pizza, [inaudible] pizza.

477 LP: that's why pizza became very popular. And in our restaurant, in our little greasy spoon that I 478 was telling you, we were the first restaurant to have pizza. My mother was quite, remember what 479 I said? Quite a businesswoman. But we didn't know the formula, we didn't know the formula for 480 the pizza dough, and it's the pizza dough that is important. Everything else, everybody else can 481 slop whatever they want and the cheese, of course, but it's the pizza dough that is. And so, these 482 restaurateurs had to find out the formula or the recipe 01:00:00 for the pizza, the good pizza 483 dough. And thy, this was a secret. You don't go around telling, you know telling other 484 restaurateurs your secrets of fine, fine pizza dough. So, my mother, I remember, she, she, we had 485 a friend here in Vancouver who was very kind and we stayed behind in their restaurant when the pizza dough maker would come. Very unobtrusively, she saw what he was putting in and was 486 487 able to, kind of, replicate the, the pizza dough. But you see, restaurants, you can't just have 488 simply, you know, Greek food. You have to have options for the many different, for the palates 489 that you had **01:01:00** coming into your restaurant. But Greek became very popular because it 490 was healthy and there was plenty of food on your plate. It's not like when you go to these fine 491 dining places and they give you a huge plate, like a platter, and then you have a little, something, 492 a little ball of something in the middle of it. And that's the fine cuisine. No. In the Greek plate 493 that you were offered, you know, you had your meat, you had your vegetable, you had the rice, 494 you had the potatoes, you had the pita bread. You had, blah, blah, blah, blah, so were filled by 495 the time you left the restaurant, right. And it was quite inexp -, not inexpensive, but it was 496 reasonable. And so, many of the Greek restaurants were able to prosper because of that, number 497 one. 01:02:00 And number two, because they had family working in the restaurant. That's what 498 we did in our little greasy spoon. It was us. We would come back from university, when in those 499 days when we opened up the restaurant in '68. And I went to university, we would come back for 500 Thanksgiving. Well, we didn't have Thanksgiving. We were working in the restaurant. It was the 501 time for my older brother to have 2-days break, you know from, from him working. And 502 summer, where are we going to go in the summer? You know, it was, this is the busy time. So, 503 university, you go and you work in the restaurant, right. But we didn't, you know we didn't, 504 what's, what's the word I'm looking for, we didn't mind it, we didn't mind it at all. 01:03:00 We 505 were a family and a very closely knit family. We celebrated our own ways at Christmas. We 506 would open at Christmas in the restaurant, but we would have our breakfast as a family together 507 and celebrate that way or we would close a little bit earlier and have our dinner that way. So, we 508 found other ways to celebrate and to be together, in a, even though you had the restaurant. It's a 509 tough life. But you know, if you're willing, there's - you can. I don't know if you can say 'you 510 make do' because you, there's other things you miss. But all in all, it, it, it's good. 01:04:00 It's 511 good. I had a wonderful life and here living in Burnaby has certainly been a wonderful place to 512 raise your children and to be here, you know, really and truly. So, being Greek has always made 513 me feel proud because of our past and that's important. You know, we can hold our head up high 514 as Greeks because of our past. It's not, many other maybe ethnic groups, that their past was not

515 as proud as ours. So as Greeks, by the other, you know the, other, other people, we've been 516 viewed as higher up in whatever, in whatever we do. 01:05:00 And the Hellenic community is 517 unfortunately not as thriving as it once was because in the past, when the Greeks first arrived in 518 Vancouver way back in the 1920s, they had, they became very Canadianized. The Greeks who 519 came in the '50s, '60s, and the '70s, they had a need to have their church, to have a community, 520 they needed to have their friends close by. Because that's why a lot of the older Greek ladies 521 today on the West side, still, their English is very poor. They didn't get out of their homes. They 522 were there **01:06:00** to, to raise their children. They were there, their church was right there, 523 there were restaurants, Greek restaurants, there were some grocery stores, Greek grocery stores, 524 you did not need to, to go to the, to elsewhere to buy. Of course, they learned to go to Safeway 525 and all of these other places, but there was no need. You've got, why was the Greek community 526 thriving? Why were there many Greek food festivals? Because the women gathered together, 527 they could talk their language, cook their food, practice their religion which was right beside the 528 community center. And so, they were one family. Our children today, they speak 3 or 4 01:07:00 529 languages. Correct? They, they have made so many friends from their schooling, their university 530 days. Yes, they have Greek friends, but they have Canadian friends, they have, you know, East 531 Indian friends, they, they have friends from all walks in life. They don't need the church; they 532 don't need the community center. They are proud of their Greek. Like my daughter and son say, 533 "We're proud that we're Greek, mom." But do I need the community center? Yes. I take my, my 534 grandkids. "Go to Greek school." And they're learning Greek, which I'm very proud of. But my 535 children, unfortunately, don't go as often as I go to the church and to the community. I'm 536 president of the Philoptochos **01:08:00** Group, the women's auxiliary. Philoptochos, means 537 friend of the poor. So, we are women's auxiliary group that help those in need. And we're a group 538 of about 17 women, but about 10 of us are the actual ones. The young girls, it's hard time to 539 bring them in. They work. A lot of these mothers in the past who are now in their '80s and '90s 540 didn't work. They were able to come in and do the jobs that we do now. Whereas these young 541 ladies, they work now. They have young families to raise. They're not in-tuned to all the things 542 being Greek as. As their parents were. 01:09:00 So, to draw in young people, and I don't think 543 it's just us who is having this problem, I think it's worldwide that is. Or anyways, Canadian-wide 544 because everyone is suffering like that. You know, young kids don't have the time. And I mean, 545 young kids - kids in their '40s and '50s. Well, to me they're young. (laughing) Yeah, they don't 546 have a need, they don't have a need for the church, they don't have a need for the community. 547 Yes, they go to the Greek dances. Yes, they go to the concerts. You know, we used to bring in all 548 the famous Greek singers in days gone by and we would all flock to them. You know, Greek, 549 they would, at the Queen E, Nana Mouskouri, I'm sure many of you have heard of Nana 550 Mouskouri. She also became and ambassador, **01:10:00** children's ambassador to the, what was 551 it? UNICEF? Or? Whatever, I can't remember.

- 552 INTVWR: Melina Mercouri?
- 553 LP: Not Melina.
- 554 INTVWR: Okay.

- 555 LP: Nana Mouskouri. Melina Mercouri too, she was quite a, quite an idol up there. But you
- know like a, Dalaras, George Dalaras, famous singers came to Vancouver, and they would go to
- the, they would perform at the Queen E or at the Orpheum. We would all flock to them. And our
- kids, if they came today, they would flock to them too, you know. So, but they don't have that
- everyday need, like our parents would have had the need to do that. They had the need of
- 560 community; we don't have that.
- INTVWR: And that's something that you're, a part, like, you've been part of this back to ourroots group?
- 563 LP: Yeah.

564 INTVWR: I think as well, like, isn't that something that you're working on **01:11:00** or that's

something you're interested in, right, is continuing some of these traditions. We've been talking

about food, religion, and festivals. Right, that's something that you're sort of involved in and

- trying to help.
- 568 LP: I'm trying so hard. I felt that this was one way to bring in the younger generation. Now, I'm
- not talking about 20s. I don't know, sweetie how old you are, but you don't look very old. Are
- 570 you 30 yet? (laughing)
- 571 INTVWR: Almost.

572 LP: Almost. (laughing) Yeah, right. I thought that was one way to interest the kids or the '30s,

- the 40-year-olds, the '50s.
- 574 INTVWR: The 50-year-old kids.

575 LP: (laughing) The kids. To become more involved and I thought of this back to our roots. And 576 so, I started out with making spanakopitas, you know **01:12:00** because that's, even though they 577 don't want the community, they still yearn for spanakopitas. Even though you know, they have 578 spanakopitas in every store today, you know. Wherever you go, there is spanakopitas, and 579 tiropitas - or some form of spanakopitas, spinach pies and cheese pies and baklava, and all the 580 rest of them. But they still yearn the original that their grandparents made, you know. They still 581 are in that, "I'm looking for what my grandmother made, you know the recipe that my 582 grandmother had." So, I thought, "This is one way to entice them and interest them to come 583 back." So, I started with spanakopita and tiropitas, and then I took it. And then we, of course, all 584 made them. But there's a difference here because now, when, 01:13:00 when I got married, my 585 husband's mother came for our wedding, and she stayed 6 months with us when she came. And 586 so, she taught me how to make the real spanakopitas and tiropitas, which is not with this phyllo 587 that you buy at the store, but the real phyllo, how she made the phyllo. And, and she made it by 588 hand, by using a great, you know, a rod that was about a meter and a half, I guess, very narrow, 589 and maybe an inch in width, a round rod, I called it. And she taught me how to make from a little 590 golf ball of dough, how to open it up and make a circle that 01:14:00 would be thinner than 591 paper. And that's the kind of spanakopitas these gals or guys are looking for because their 592 grandmothers made those kind of spanakopitas. And as a matter of fact, we're having a, what do 593 they call it, a bazaar, a bake sale and bazaar at the Hellenic community, December the 3rd on

594 Arbutus there. And so, now, we're in the mode of preparation for this. And what are they looking 595 for? The women or the young people who come to buy, they're not looking for the spanakopitas 596 with a with a bought, store-bought phyllo. They're looking for the phyllo, the homemade phyllo 597 spanakopitas. But we have very few women who are still able to do that. 01:15:00 There's only nine in our, in our group, there's two, well counting me, there's three women that still make the 598 599 homemade phyllo and open it up, it's not, you know using a rolling pin. No, because you've got to make it, I mean, thinner than, thinner than paper that you have to. But who comes to buy? It's 600 601 all these young, the 40 and 50-year-olds. That's what they're looking for, right. So, and that's 602 what we're offering and we're going to make, you know, so many. But how can we make, how 603 many can, you know, these three women make, you know because it takes, it takes time? So 604 that's one way. The other one that I did was making tsoureki, the sweet bread at Easter. Oh, they 605 loved that. 40 of them came and we made tsoureki, which 01:16:00 is like, what do they call it 606 in, in, in a, oh come on, the sweet bread that the Jewish people have. Um, chall- Anyways, I can't 607 remember. Yeah, and they came, and they learned, and now we're enticing some of them, "Come 608 to the Philoptochos." But it's hard for them. It's hard for them to, to bring them in. And from, and 609 one of the things that, I don't know why, a lot of the young people wanted, was how to make 610 koliva. Koliva is wheat, boiled wheat that you add almonds, walnuts, pomegranates, raisins, 611 cinnamon, cloves. You mix that all together. It's a beautiful, it's a wonderful cereal morning 612 cereal. 01:17:00 As a matter of fact, some of the Greek restaurants had that as breakfast. And we 613 do that for memorials. You know, once someone has passed, we always hold the memorial forty 614 days, 3 months, 6 months and a year, and 3 years. So that's what we pass out to the congregation 615 upon, upon the memorials. And that's what we've, the Philoptochos group, does for the church. 616 We do the call. They were interested in how to make koliva and the history behind the koliva, 617 what every item that you add has a history or a reason why you, you add that. The same thing 618 with making of the tsoureki. We didn't only show them how to make the tsoureki, but we talked 619 about the 01:18:00 Greek Easter traditions. What did we do at, what do we do at Easter? What 620 are some of the tra -, other than coming to church on Saturday night at 12:00 to say, "Christos 621 Anesti, Christ is risen." That's not Easter. And then, you know making the lamb on the spit the 622 next day, that's, that's not Easter. You know, there are so many traditions that you, you have to 623 follow, you know, the week prior to Easter, 2 weeks before Easter, or a month before Easter. 624 And so, they were very interested in that, a lot of them have forgotten about it. Many of the 625 parents, when I was new and I was going at university, I remember I used to go to church with 626 my brother. We would go to church and there was some **01:19:00** kind of, a special day, a 627 celebratory day. And I would ask, they would have something to offer at the end of that, the 628 church service. And I would ask the women, "You know, why are you offering this?" or "Why 629 do you do this?" Well, I don't know. This is what my mother taught me. And I thought, "Why is 630 it, you know, that some of our women didn't know what we were doing?" And even to this day 631 today, the older women, "Well why did why do we do this? Well, because my mothers taught us 632 this." And that's why we follow what our mothers did, which was very interesting. Of course, 633 this is what you were, that's what you were taught, right. The other interesting fact was my 634 mother was, all her life, she worked. So, I had 01:20:00 very little, little of that in my growing up 635 years, I really had, because she was always in the restaurant working. So, as far as Easter went –

636 okay, we didn't have a church in Penticton, we didn't have any of that, so we didn't really 637 celebrate. We tried to follow, you know, the fasting. That was one thing we did know. But all the 638 other things, they were unknown to us. We grew up like that because we didn't, we didn't have 639 it. So, when I came here to Vancouver and started participating in the church, everything was so 640 new to me. That's why I kept asking those questions. But of course, we didn't have iPhones or 641 computers to Google everything and find out about these things. And books, yes, books. But 642 again, books were not **01:21:00** on certain things - why we do and what we do, you know they 643 weren't readily available either. You know, and a lot of the books that were written were 644 theological books, more to do with the religion than all the other things that we do or that we 645 practice. And so, it was a learning experience and I loved it. And I loved learning about that. And 646 that's why I feel it's good for us, for these younger people to find out their heritage, to, to find out 647 what makes up a Greek, and why we do what we do, and why we did it. And I think a lot of the 648 kids, or, kids, ha ha, keep saying kids. But you know, people who came really were fascinated, 649 were fascinated by, by it because it was new to them. It was new to them, as well 01:22:00 and 650 all of a sudden, they said, "Oh, that's why my grandmother did and what she did." "Oh, that's 651 why my mother continues to do what she's doing." And you know, their, unfortunately, there's not a lot of talk between, I think, the older generation and the new generation. There wasn't a lot 652 653 of - now there is, now there is I believe. But in the past, there wasn't a lot of that in the, in that 654 generation. Whatever, and I think, this, this generation, I think are more in tune to maybe 655 involving. You know like my grandchildren, I don't see my daughter-in-law or daughter doing 656 this, but I'm trying to kind of pass on some of these. I don't know if they're interested, 01:23:00 I 657 don't know, I don't know, but if I can't get my kids to get interested in this – you know what 658 hope do we have in teaching it to, to the-? I don't know. I'm trying, let's just put it that way. You 659 know and I'm hoping somewhere along the line, they, they will not have a need for it, not have a 660 need for it, but to feel interested in, interested in the background of why we do what we do and so on. You know and it's, I know a lot of the younger kids today, you know, they don't have the 661 662 firm belief that we, we the older generation, have. They're more of course, they're more schooled 663 and they don't believe a lot of things that they hear. And unfortunately, and I'm sorry, I'm going 664 to say this. If anybody **01:24:00** hears this, I apologize. But you know, our priests and that are 665 not schooled how to talk to the younger generation what to say. Now, the Catholic system has 666 changed somewhat. You know, they've turned to English and our priests do, do try to hold services in both Greek and English, but that's time-consuming. You know, they start the service 667 668 at 8:30 and it goes until 12 sometimes. Where do you come in? You know, there has to be 669 something. There's got to be some changes. You know, an hour, and hour and a half, they've got 670 to have changes. They've got to put people in there, teach them. Because as you know priests 671 today, **01:25:00** or were also, and I think today, they had to be psychologists, they had to be 672 counselors, they had to be healers, they had to be many different things. And I think one of the 673 things that we are lacking today in our priests is that you know they're not tuned to what 674 everybody has - things that people need and what they're looking for. And to be able to draw in, 675 you know the, the newer generation. I don't know, I'm just saying what I feel or my opinion or 676 what my opinion is, but I, I believe all denominations and or all churches are having the same 677 difficulties as we are having. And you know, so, I'm hoping that somehow or other, 01:26:00

that, will they become more involved, this new generation. Maybe in a different way, not in the
old way. Not in the old way. But you know, how many organizations out there, that are there to
help the needy? Well, so are we. We, we are involved with that. Maybe, we're not offering what
they're seeking or what they need either. So maybe, I don't know, but I don't know what else to
do.

- 683 INTVWR: Right. Well, you're doing a lot, you're doing a lot, though. I mean, that's a lot of work
- and time. And time's changes, hard to, you can't stop the march of time. And things are always
 transforming. Like you're saying, it's real interesting to hear how, you know, the first folks from
- 686 Greece just talk about Greece, but all the other communities too. But folks from Greece coming
- in the 1920s and '30s, you know how they kind of came in a certain way **01:27:00** and integrated
- in a certain way with the rest of Canada, and with the rest of the Greek community And that
- kind of, your generation or the '50s, '60s, '70s, who came over and then, you know, the more
- recent generations. And then, not just people coming from Greece, but of course, the second or
- 691 third generation kids and grandkids who everyone interacts with, with both their Greek identity
- in a certain way, and with the rest of Canada, and a certain way in their Canadian identity.
- LP: Remember in the 1920s, and '30s, and '40s, it was the melting pot, very similar to what the
- 694 United States had. Until Trudeau with the multiculturalism, that's where it took off. I remember 695 when we were at university, my brother and I, were at university, the, the, what do they call ah,
- the school of, they had, the building that they had for, for all the different ethnic groups **01:28:00**
- 697 INTVWR: At the university?

698 LP: Ah, what's it called? At the university, you know the – Oh my god. Anyways, the club that 699 they had for all ethnic groups.

700 INTVER: Interfaith -

LP: No, no, it wasn't religious. No, no, no. It was different ethic groups. Oh my god, isn't this
incredible I can't remember the name of it. Anyways, we belonged to that group. They had a
building. So, so a lot of the, the students said, "Well, why don't we have a Greek night?" Of
course, being new to the university from Penticton, I didn't know anything or anybody, but we
knew of the church, on a, the Greek church. So, one Sunday I went there, and I said, "Excuse
us." But after church, they gathered down there for coffee and whatever. And I said, "Who can I

- speak to, regarding?" 01:29:00 International House! International House, that's the name of the a
 Okay, so anyways, so I said, "Who can help us?" And they said, "What are you looking for?"
- Okay, so anyways, so I said, "Who can help us?" And they said, "What are you looking for?"
 And I said, "You know, I belong to this organization with my brother, of course, we belong to
- this organization, and we want to set up a Greek night." Well, if everybody just, well here, this is
- our president of the Philoptochos at the time, which is my [Greek] today, which is my brother's
- 712 mother-in-law. So, she kind of, took over. And we, at the International House, they gave us all
- souvlakia. We made souvlakia. My brother and I are avid. Oh, we love dancing, we do a lot of
 Greek dancing, even today. And so, they came. My gosh, you should 01:30:00 have seen, you
- have seen the number of Greeks and the number of people from, students from the university,
- 716 that came. We had a full house. And as I said, they donated the food and people brought beer,

717 brought, you know - At that time, Retsina and Ouzo and -. Now, of course, the retsina is gone 718 out. But yeah, ouzo and the retsina, and beer. It was an incredible night. So then, they asked 719 since we got to know other people at the church, you know. "Can you guys teach our children 720 Greek dancing?" We said, "Sure." So, we set up the first dance group at the Hellenic 721 Community. Of course, there was no Hellenic community **01:31:00** at the time, but we 722 organized, and we formed a Greek group. And here was a gentleman who loved Greece, what the 723 heck was his name... See, as you get older, you forget things. There was a gentleman from 724 Austria, Switzerland or Austria who became very interested in what we were doing. And he 725 came and he learned all the Greek dances. But he took it a step further and he went to Greece, 726 and recorded music - over the years, of course, I'm talking about now. Recorded the Greek music 727 from all regions of Greece, and he began to teach non-Greeks or Greeks, whoever wanted to, go 728 and teach them Greek dancing. That became, in all the, in all the festivals, they always 729 performed at these, this group. Wonderful. They bought **01:32:00** the costumes. They bought, 730 you should have seen them, absolutely unbelievable. But again, you know, you just kind of 731 spread your Greekness. And that's the beauty about this right, is that we do something, you 732 spread it out, and somebody else takes the ball and runs with it and does something else. And 733 then another Greek, Dimitri, he has taken it over and he has done wonders with dancing, Greek 734 dancing. And he performs with his group everywhere again. But again, you know, a lot of the 735 young people, it's a lot of older people like myself who still belong to the group and not a lot of 736 younger people are coming. You know so, and that, now, we're still teaching our grandchildren. 737 Of course, they go to Greek dancing, they go to Greek school. They, but - I'm just saying that, 738 boy, how **01:33:00** things just kind of blossom and they spread out. Yeah so, it's wonderful being 739 Greek, but I don't know how we're going to continue on. And the good thing is, I think is, 740 because of our ancient Greek history. And we just had Oxi Day, October 28th, which of course 741 we, in New York, in Toronto, Montreal. They still hold parades. March the 25th, Independence 742 Day. New York shuts down and they have March 25th parades in honor of the Greeks and their independence. Who gave them, of course, democracy. We're still, we're still flying on those 743 laurels. 744

745 INTVWR: Over 2000 years later.

746 LP: Over 2000 years later, you know and we're still celebrating what mind you, "Okay, this is 747 modern history. The 01:34:00 Oxi Day and all the rest of it." But I wish we could do something 748 a little bit more for ourselves, you know here. One of the good things that they had was the 2004 749 Olympic Games in Greece, that was, that was wonderful. That was very, very nice, very, very nice. So, it brought back some of the history. And the, and the first day, the first day of the 750 751 Olympic Games where they have the show, we bought it and it still fascinates us. The opening 752 ceremonies and the closing ceremonies, incredible, beautiful, beautiful, Well, well done. And 753 that's something we certainly are proud of. And many other things, of course, we have to be 754 proud of. In Greece, we have a fantastic prime minister right now, you know- Mitsotakis, he's -755 01:35:00 And my son, as a matter of fact, when he heard Mitsotakis speaking in English, he 756 couldn't believe it. But a lot of them you know, were schooled at Harvard.

757 INTVWR: Yeah, I think he went to Harvard.

LP: Yes, he did. As a matter of fact, my daughter-in-law's sister, she was going to Boston

759 College, which is university in colleges, their university. And his son was attending Boston

College. And when they graduated, she, you know, he was there, and she had become goodfriends with his son. And so, they took pictures for, you know, during that occasion, the

- friends with his son. And so, they took pictures for, you know, during that occasion, thegraduation occasion. So, that was quite a thrill, you know, to see our Ava beside the Mitsotakis,
- 763 our prime minister. So that was quite, that was quite **01:36:00** interesting too. I don't know what
- relation of the relation of th
- 765 you-.
- 766 INTVWR: And you haven't even had a drink of wine.
- 767 LP: (laughing) You see, I'm a talker.
- 768 INTVWR: No. I mean, it's amazing to hear all the stories. It gives me a lot to think about as well,

actually. And I mean, without me even asking the questions, you basically covered everywhere I

wanted to go and more. So, no I'm, that's, that's great from my end. And if there's any other

- thing, you'd like to share then you can.
- LP: Oh, gosh. There's so many things. You know, where do you begin? It's been a wonderful
- 173 life, I have to say, being Greek. And I was always proud of the fact that I was Greek. At
- university, my wall was always with pictures of Greece, and you know, different places in
- 775 Greece that we had. As I said before, the first trip I ever had was **01:37:00** here in Vancouver
- when I was, how old was I? Just before I graduated. Oh, one of the things I wanted to tell youwhen we went to Penticton and I was 7, my next brother was 8 and my older brother was 9. Of
- course, there were no ESL classes. There was nothing. So, we were just put back to grade one.
- 779 So, my brother, who was 8 and I who was 7, went into grade one. My brother, who was 9, was
- 780 put into grade two. And of course, you know, we were so much older than, than the other kids.
- 781 But then, they had to do something. So, in grade four, no in grade three, my older brother, who
- was in grade three then was bumped up to grade five. **01:38:00** And you can imagine, you know,
- what you've missed from going to, from grade three to grade to grade five. And that's why he's
- the world's worst speller. But I'd like to tell you that he was the mayor of Penticton for four, for
- four years. He was a councillor for many, many years. He was mayor of Penticton from, let's see
- 786 we're in '23 so he was from '18 to '22.
- 787 INTVWR: 2018 to 2022?
- 788 LP: Yeah. For 4 years, he was the mayor of Penticton.
- 789 INTVWR: Wow.

790 LP: Yeah. So, my mother, my mother's vision of - In the meantime, of course, my brothers and

that certainly did a lot of, a lot of buying and selling in Penticton. So, they owned quite a bit

- 792 **01:39:00** of property in Penticton. Once we left, we left. So, we left because, as I told you
- before, because of, those 8 years that we spent, we wanted a family life. And my, my other
- siblings just stayed, just stayed there. But there was no ESL, so we learned by whatever we heard
- and whatever. So then, my older brother was, as I said, went to grade five. My, my other brother
- went from grade, from grade four to grade six. And then they left me, which meant I was two

years, I was two years older, well actually, a year and a half, no I guess a year older, than most of

the other kids. much older, than – You'd never know it by my stature, because I was quite short.
So, I didn't 01:40:00 make much of a difference. But yeah, we had to learn on our own. And

- whatever my parents learned, you know, they had, they could speak pretty good English. My
- 801 mother just passed away, in 20 -, in 19-, no 20 -, in 1920. She passed away she was 92 years old.
- 802 INTVWR: 2020.

803 LP: In 2020. Yeah, yeah, 2020. She passed away at 92. And her English, she lived at home by 804 herself, and you know, hard work. She still believed in hard work. I remember many times when 805 I was up there visiting and my brother still had the, that nightclub, she would phone the nightclub 806 at 10'clock in the morning. "How many people are in there? Is it full yet?" (laughing) 01:41:00 807 And then she would phone early in the morning, "How much money did you make last night?" 808 (laughing) Always the businesswoman. You know, "What did you do? How much did you 809 make? What did you buy now? You buy that?" But I think she did very well. She educated, you 810 know, graduated from university, three kids, they became businesspeople, quite businesspeople 811 in Penticton and a mayor in Penticton. You know, all came from roots of little village, in a little, 812 on a little island. You know, in those days, Naxos was a nothing. You know, my dad worked as 813 a, as a, what do they call it, in Naxos, they had ebony. They mined ebony, is it called ebony? 814 You know, when you, what is **01:42:00** it when you, nail files? They had, but, but ebony is a, is, 815 is a rock and it is, it is a rock that is almost as, as strong as di-, as our diamonds. So, they had a 816 mine in Naxos of ebony. And that's where he worked. And of course, he had the fields. And the 817 fields, they had terraced fields made out of rock. And they, that's where they planted away from 818 the village. They had to walk, or their donkey or their mule. And yeah, they did very well for 819 themselves. They worked very, very hard. I believe, **01:43:00** they, they made, they made good. 820 Their, their dream was and, I believe also, my husband came for a reason. And I think he made 821 good, or we made good. And our dream was always for our kids, it's not if you go to university, 822 when you go, I mean, going to university. So, I mean, we have lawyers, quite well – Oh, my son-823 in-law, Nick Preovolos, he's a judge now. He's done very well for himself as well. And my son is 824 quite a distinguished lawyer from, a big, he was working in New York for eight years as a 825 lawyer. And then he, wined and dined and brought him to Calgary with Bennett and Jones. And 826 then there was an opening here in Vancouver and he came here **01:44:00** and he's an arbitrator. 827 And so, he goes worldwide, you know, for trials and representing different companies. So, I 828 believe we've done well as well. We're hoping our grandchildren, our four grandchildren, will do 829 equally as well in life. Just from the origins of that, my mother and father, and from his family. 830 I've got to tell you this about my husband - a very poor village up in Thessaly, up in the 831 mountains about 20 minutes from Karditsa by car. He didn't have much of a childhood because, 832 of course, to make ends meet, the kids had to work. 01:45:00 And what did they work at? You 833 know what? They had fields and they had animals, goats, they had goats. And so, while the 834 father was tending, the, oh he was working in the fields along with the mother. Well, who is 835 going to take care of the goats? You know, herd them up to the grass and bring them back down, 836 and so on. And so, it was the children had to do that. And so, when he was with the goats up on 837 the mountains and the sheep, in the village, there would be music playing. People were

838 celebrating. They were enjoying. Well, where was he? You know, he was up there with the goats 839 and the sheep. So, very little. Again, hard, hard life. What did they do to make extra money? 840 **01:46:00** He would, his father would take the donkey, cut branches of trees, load up the donkey 841 with these branches or these pieces of wood, whatever they found, and they would take, it would 842 take him an hour and a half by donkey, and take this wood down to Karditsa to a place where 843 they would burn the wood and make coal. Whether they made coal or whether they made, I don't 844 know, whatever they made this charcoal, whatever, which would burn longer. Right. And he would tell a story how, one day - I mean, he's a little kid, 10 years old. He was taking the donkey 845 846 down to Karditsa one morning and the load fell off **01:47:00** the donkey. How do you then take a 847 little kid of 10 years old, take that load to put it back onto the donkey? And he said he tried and 848 tried. And thank God - he doesn't believe much in God, but I don't know about then, certainly not 849 now, but he would take the load and thank God he kept saying, then that, "A man walked by and helped him to tie the load back onto the donkey so he could proceed on his way." So, you know, 850 life was hard. Then his father died at 52, so that left his mum with four kids. So, he couldn't go 851 852 off to university or I mean to any schooling. That's why he also had to go for, he enrolled for the 853 five years, at, in the Army. 01:48:00 Because at least, he was paid a certain amount, and he 854 could help out the family. And that's another thing. And you've got to give credit to a lot of these, 855 the immigrants who came James. You know, they worked and some of their money would be 856 sent back to Greece. I know it's not the only, of course, the only ethnic group that did that. Of 857 course, many, many did. But even the few pennies that they made. Because like my husband 858 said, "I was making \$0.30 an hour." When he was working with a radio transistor in Toronto, 859 one of his first jobs, he said, "I still had to save some and to send back to my mom." Who still 860 had, he was, there were five kids and he had **01:49:00** to send some money to his, to his mother, 861 to, to raise the five children. Again, it was not an easy life. Life was hard for them. And they 862 persevered and they did well. If you look at a lot of the Greek families today down on the west side, of course, they were likely to go to the West side. You know, they've done well. We can 863 864 only hope that our children persevere and do as well as the rest of us have done in those difficult 865 times. Yes, it's more difficult. Let's be honest, it's not the same in those days when we were 866 growing up. If you worked hard, you can make it. Today, it's not like that. It doesn't matter how 867 many jobs you have, you're not, 01:50:00 you're not going to have to be able to buy a \$2 million 868 house and still have money left over to live. It's not the same. And so, I feel for a lot of this 869 younger, but a lot of our Greek generation, kids who are in their 40s and that, you know, own a 870 debt to their parents for having worked so hard and being able to help them to have these homes 871 that they have in today because of the good fortune of their parents. Many, many families are not 872 that fortunate. You know, so, whoever came in the '60s or the '70s, and, because after the '80s not 873 too many Greeks came because things were much better in Greece, so why leave? Why leave 874 your language? Why leave your home? Why leave your family? **01:51:00** Why leave when 875 things were doing better? When were things going well for the Greeks. And now, there isn't that 876 much of an interest to immigrate. Whether it's to Canada, or to the States, or anywhere. They do 877 well, the Greeks did do well. You know, I mean, they're constant complainers, constant 878 complainers. You go to Greece, "Oh you guys have". But that was the other thing about the 879 Greeks in Greece. You know one of the things is that, oh you know, you walk, that was the thing,

- that the stories that were told. You know the Greeks said that there was money to be picked upoff the roads.
- 882 INTVWR: (laughing quietly in response)

883 LP: You know, they didn't realize, they didn't realize the work **01:52:00** that these people had to 884 put in to have the money that they were sending their parents and their siblings, and some of the 885 other relatives. And even to this day, you know, they look at us as being millionaires, that we can 886 well afford to give them. And we're the lowly man on the totem poles here. Whoops, oh I 887 shouldn't be saying that. But we're the, you know we don't have anything, but you guys have 888 everything. You know so, you know it's, it's been difficult. You know to go, and we would go to 889 Greece in the early years when we went to visit with suitcases and suitcases. In those days, of 890 course, you were allowed to bring two suitcases per person with fifty pounds each. They were all 891 gifts to bring. 01:53:00 Oh but they were, but when you had 50 people to buy for, you couldn't 892 bring them the Eiffel Tower. And you know, anyways, but those were the, that's the mentality 893 that the Greeks had of the people, of the people here. But the life in Greece is different than here. 894 You know and that was one of the reasons, I think, the restaurant Cappuccinos in Penticton did 895 so well because we had a courtyard, an outside courtyard. And of course, the weather in 896 Penticton during the summer is so beautiful. It very rarely rains, but it gives you that feeling of 897 being outdoors. And that's what life is like in Greece. And that's why when we have relatives 898 visiting, they hate it here. They absolutely hate it. Because everywhere you go, you have to 899 drive. To visit friends, you **01:54:00** have to drive. A lot of people, you know your Greek 900 friends, you have to drive to go there. Whereas there, they have them next door, they have them 901 down the street. You go into the square in the platia that you have there, and all your friends are 902 there. You can go there for a cup of coffee, and you'll meet three or four of your friends, you can 903 spend an afternoon together. We don't have that here, especially in Vancouver or this area 904 because of the weather, but because also of the restrictions that the city imposes upon 905 restaurants. It was only because of COVID that people were able to, you kind of put a little bit, 906 you know a little bit of a balcony kind of thing on the outside on the sidewalk so people could go 907 outside. Yeah, but that's the way it is in Greece. It's not inside, it's only **01:55:00** in the deep cold 908 of winter. That, you had that. So maybe, we have to start rethinking also of how our restaurants 909 here should be or places where people can gather instead of expecting to -I like the community, 910 the community feeling. So communities should have areas that people can gather, people 911 meeting neighbours. We are very lucky we have lovely neighbours, and we know the people 912 across the alley, we have people we know our neighbours. But beyond that, we know people 913 because we've lived here in the same house for the past, you know 48 years. We've lived in that 914 same house, except, thank God, we didn't sell our house when we left for Penticton. We've, we 915 rented it. 01:56:00 But in that house that we've lived in for 48 years, you know, we know a 916 handful of people. And you know, I'm a very sociable person. I'm not the type to sit in the house 917 and crochet, which I don't know how to do. (laughing) My mother didn't taught me well, she was 918 too busy working. Yeah, yeah, but yeah, you know we have to rethink how we build our cities 919 and how we do things.

- 920 INTVWR: Well, Brentwood has seen a lot of development. And you're saying you've been living
- 921 in the Brentwood area, now from that time.
- 922 LP: Right, yes.
- 923 INTVWR: And now, Brentwood is completely transformed.

924 LP: Changed, absolutely. Well, look at the skyscrapers going. You don't recognize Brentwood925 anymore or Lougheed for that matter. Look what's happening.

- 926 INTVWR: So in Brentwood, do you think they, because they have a bit of the new amazing
- 927 Brentwood development. 01:57:00 Do you think that that satisfies this element of having a sort
- 928 of an outdoor space? A square-ish area next to the Skytrain station at the new entrance to the 929 mall and that area?
- 930 LP: Well, the number of people that are going to be living there. Have you gone to Brent-? Isn't
- all that big, you know. I mean, it's a lot of buildings but, well it's better than it was, right. It'sbetter than it was, but they're still building.
- INTVWR: Yeah. I mean, it's a very, a village of 500 people in Greece will have a square thatbig.
- 935 LP: Yeah, that's right.
- 936 INTVWR: Tens of thousands.

937 LP: Because every little, every little area has its own square. And you know the restaurants for

- 938 over there, but the square serves all the restaurants. You can sit in this table here in the restaurant
- just behind. They'll serve you and there'll be more tables over there, it's another restaurant
- 940 01:58:00 which will serve you. Or you can go or you can order whatever from any place and sit
- 941 wherever, right. But that's the thing, we have to get to know our neighbors. That's how you build
- the community. Right, it's not just going to Metro I mean to, to Brentwood that they have these
- squares and hoping people are going to you know, mingle, congregate there, and meet yourneighbor. We have to have things to be able for people to meet. Maybe, they need to do
- something in these big skyscrapers. I know they have community rooms, and they have all these
- other facilities. I don't know what the answer is. I don't know. I don't know. It's a big city,
- 947 Burnaby has become a big city. As everywhere else, never mind **01:59:00** Burnaby. Everywhere,
- Burnaby has become a big city. As everywhere else, never mind 01:59:00 Burnaby. Everywhere
 big cities, you know. Yeah.
- 040 INTVWD: Vach there's lots of changes then that you've seen in all
- 949 INTVWR: Yeah, there's lots of changes then that you've seen in all kinds of ways.
- 950 LP: Haven't we, though. Lots of big, lots and lots of changes. When my husband was attending
- 951 BCIT, there was still mud. He was, they had put planks down to go from building to building at
- that time because they were just finishing, not even finishing, but they were still, they were still
- 953 building. So he graduated, I believe, in 1970, four years after, four years after he came.
- 954 INTVWR: Wow.

255 LP: You know, so, so, he did well. He, he achieved, and many others did not because many

- others came for that reason, to, for education. 02:00:00 And many didn't make it many got intothe restaurants, or whatever. And that's where they ended up.
- 958 INTVWR: Right.
- 259 LP: You know, so there's very few educated people, my, my husband, well my husband is now

81. Or if you look at the 81-year-olds that are still alive in Vancouver or the Greek community,

961 you don't have a lot of educated people in there. I can say very, very, very few 81-year-olds.

Some have, yes, but they were educated in Greece and came with that job in hand or that knowledge in hand. And until very recently, not a lot of young of children were going to

knowledge in hand. And until very recently, not a lot of young of children were going touniversity either. It's this generation. Like my 02:01:00 my children's generation, that has gone

to university. My generation, I can tell you when I graduated in '72 and '73, when I went further.

- 966 It was my brother and I, and one other student Greek student from North Vancouver, that were
- 967 Greek and attending UBC.
- 968 INTVWR: Wow.

LP: So, you can imagine, you know. My age, I don't have any of my friends, any of our friends
because most of them all came from Greece. They, some of them have not gone past grade six,
some of the ladies were lucky enough to have finished, have finished high school, and many of

972 them have not. That's why it was hard for them to learn English. Once you don't know your own

- 973 language, how then 02:02:00 can you learn a second, a second language? And it was hard, but974 you've got to admire these women too, who came, and you know. And I give all these parents
- 975 credit. They were, they were incredible. They were incredible, raising their children, sending
- 976 them to school, and doing whatever. Yeah, yeah. But unfortunately, I have to tell you. Some of 977 the kids, you know when you have everything given to you, James, it's not a good thing. It's not
- 978 a good thing James. And I see my brother, my eldest brother was really bad for that. Number
- one, he gave his, his children never really worked or anything. And his grandchildren, 02:03:00
 there isn't anything they don't have. There isn't anything they don't have. Which is, in a way, it's
- a pity because you don't build up a work ethic or something to respect. When everything is being
- given to you, you don't have much respect for anything. And that's, that's what was happening in
- 983 many cases on the West side. And we've had quite a few tragedies on the West Side because of
- this, because you know, fast cars, too much money. Yeah. But I guess, they're doing much better,I think they're doing much better in this newer generation, they're doing much better.
- 986 INTVWR: That's good. There is just one thing that you mentioned at the very beginning when987 you introduced yourself by your name.
- 988 LP: Oh. (laughing)

989 INTVWR: 02:04:00 And you said there was another story to that. So just for the last thing and

- 990 then we'll end this there. Because you introduced yourself not just as Lizette. So is there a story
- 991 to your name that you wanted to?
- LP: Okay. So, I was baptized Elisa which is, of course, my grandmother's name. Because in
- many regions of Greece when, when the children are born, the father gets the first two children,

994 father and mother. So, they're named after his parents. But of course, that was great because in 995 Greece, you know, they had 12 children, right. So, it doesn't matter. Sure, I'll name them 996 whatever, right. Whereas nowadays, whereas nowadays of course, it's a little different. But 997 anyways, whereas, so, in Greece, in Naxos, 02:05:00 and in many of the other islands, there was 998 a, there is a different tradition. The first boy goes to the father, of course, but the first girl goes to 999 the mother's mother. So, that's quite different from many other regions of Greece, especially 1000 Mainland Greece. So, of course, excuse me, I was named after my mother's mother. My 1001 grandmother, Elisa, that was my name. So when we, (clears throat) excuse me, when we left for 1002 Greece, they had to put, you know how they changed the names? So, in the Canadian citizenship 1003 papers, I was 'Alice' because that was 'Elisa'. They thought, "Okay, that's pretty close to Alice." 1004 So, in my Canadian citizenship papers, **02:06:00** I was called, was 'Alice'. So, after 5 years when 1005 we became citizens, it had to be Alice because that was the name from our original certificate. 1006 But when we came to Penticton, my aunt never bothered looking at the certificate that we had 1007 under what name. So, Elisa, everyone of course, everybody was calling me Elisa. My aunt says, 1008 "Oh, no, no. That won't do. We have to change your name because it sounds very foreign." In 1009 those days, of course, there weren't many foreigners anywhere. "No, let's do it. Let's call you 1010 Lizette." So, she enrolled me in school as a Lizette, or. Now, why **02:07:00** did she choose 1011 Lizette? Remember what I told you? She was from Constantinople. And they speak French. The 1012 very higher-up people spoke French. So, I guess, I don't know, maybe she heard the word Lizette 1013 somewhere. And, actually her mother said, give me that name. "Let's call her Lizette." So, I 1014 became a Lizette. So, in all my papers, I'm a Lizette. But when I went to change my driver's 1015 license last time, which was 4 years ago, and I brought my old driver's license and whatever. And I said, "Okay, here it is." "Well, can we see your Canadian citizenship paper?" "Oh" I said, 1016 1017 "Sure, no problem." So, I took them my Canadian citizenship papers and they said, "Oh, it's 1018 Alice." 02:08:00 I said, "No, no, no, that's the name they gave me when I came to Greece, but 1019 my name is not Alice. Nobody has ever called me Alice. It's Lizette." "No, no, no, it has to be 1020 Alice." So, now in all my government papers, I'm an Alice. All my owned papers, I'm a Lizette. 1021 Elisa now doesn't exist anywhere. But Alice and that's what the government is doing. You've got to go by your legal name. And a lot of the Chinese people were having the same difficulty I was 1022 1023 having because their name was different in their, in their citizenship papers. And so, now, they 1024 have to have that name - not the name they gave themselves, like the English name. And of 1025 course, our name is Pappas. Now, there are many Pappas out there. It's like a Smith. This is our 1026 real name. But 02:09:00 a lot of names out there were 'Papanikolopoulos'. So how, what do you 1027 do? Pappus, right. So, a lot of the Greek names are now, had been shortened. Like, a Pappas 1028 from the whatever [Greek] or whatever.

1029 INTVWR: Anyway, and Pappus, is that your maiden name or is that your...

1030 LP: No, that's my, my husband's name, of course. Where I was just going to finish off this about

the last names. Now the new generation of Greek kids, they're going by their real names. So,

1032 now, you find a Doctor Panagiotopoulos. They didn't like their parents were called Panayi, but as

their last names. But now these, these, the newer people, **02:10:00** the new generation, they're

1034 going back to their original names - not the names that had been altered in the past. So, I was a

1035 Vassilakakis. So, of course, I took on my, my husband's name. Whereas my daughter keeps, still 1036 keeps her Pappus name. So she's Lambroula. Well, that was another problem we had. So, when 1037 my daughter was born, we had a kerfuffle with my husband. "What are we going to do? My 1038 mother was expecting me to call her after her, Paraskevi, which is Friday." Heavy. (laughing) My husband, of course, wanted to call Lambroula after his father, which was Lambrous. Now, 1039 1040 what do we do? 02:11:00 So we went, sorry, sorry his mother, his mother was Theodora. His mother is Theodora. My mother was a Paraskevi. Now in his part of the world, the name goes to 1041 1042 the dad. In my part of the world, the name goes to the mother. What do we do now? So, what did 1043 we do? We called her after his father, who had passed away long time ago. Which was Lambrous. So, we called her Lambroula, Lambroula Maria Pappas. You should Google her. And 1044 1045 my mother was very upset, I have to tell you. Yeah, she didn't take it lightly. She didn't talk to 1046 us.

1047 INTVWR: She didn't sound the kind of person who would take it lightly.

LP: No. She didn't talk to us for 6 months. You know, **02:12:00** so that's the kind of woman she 1048 was. Yeah. So, she took it like that, unfortunately. But whereas now, kids today then, like my 1049 1050 children. Yes, they're keeping to the, to the tradition. So, Lambroula's and my son-in-law's Nick, 1051 son was born and named it after his father, John. So, my grandson is John, after my son-in-law's 1052 father. Now, Lambroula came along. I mean, so the daughter came along. What do we call? So, she wanted to call her Elisa, but it sounded not the best. She called her Alessia. Also, a version of 1053 1054 Elisa. Now, I didn't care if they called it after me **02:13:00** or not but they felt they would like to 1055 continue the tradition. My son now, first daughter was a girl, so, they wanted to name her after. I said, "No, don't call her Elisa or Lizette." Why don't you call her [Elisávet]? Elisávet is actually 1056 the real name for Elisa or even Lizette, Liz, right. Why don't you call her? And I told them, "Call 1057 1058 her Elizávet." So, they called her Elisávet which continued the tradition, but in a different form. 1059 And then the second daughter was born, so, they called the second daughter after her father, 1060 which was 'Dionysios'. So, they called her 'Dionysia' and called her 'Sia'. But yeah, so we've kept 1061 up. She's from Zakynthos, so of course, the patron **02:14:00** saint of Zakynthos is Dionysios. So 1062 we took a little bit of all of our traditions and we kind of amalgamated them all together, which is just as it should be. Right, we're in a new place, a new thing. We're starting a new family, go for 1063 it. You know, so, that's great. And now today's new generation, they're naming their kids 1064 anything they want. Some get a little upset because, of course, a lot of the parents are my age. 1065 Some of them get a little upset and others, "Hey, go for it." They accept it once it's done. When 1066 you hold that baby in your arms, "Who the heck cares what they name it." Right? So, that's, so 1067 1068 that's how names first how they happened.

- 1069 INTVWR: Right. I don't know if we got your father's name.
- 1070 LP: Oh, my father's name.
- 1071 INTVWR: Niko or I... I remember someone else that you were 02:15:00 talking about.
- 1072 LP: My father, okay, so, my daughter, we called her Lambroula, my son was born next. Alright.
- 1073 So, what do I do? Call him Lambros? Because after my husband and I said, "Well, what are we
- going to call him? Lambros? After his father?" We were going to have a Lambroula and aLambrous as if there were no other names in the world. So, my dad, we could have named him
- 1076 after my dad, but his name was Florio. I didn't like that name. Florio, no. Florio. You know, in
- 1077 Greek, Florios means gay. In in Greek, when you say that you're a floros, a floros or something,
- 1078 it means gay. That's what I've been told. Apparently, it means gay. I didn't want my kid to be
- 1079 going to Greece and be called **02:16:00** whatever. I didn't like that name, anyways. So, I said,
- 1080 "No, let's not. What else do we call him then?" I can't bear my mother thinking again of another
- 1081 year of names or not talking to us. So, we called him after my husband, Vasily. We gave him the
- 1082 real name, Vasily. Because here, he was called Bill, Basil, he was called whatever. So, we gave
- him Vasily Junior. And that's how we gave him his name. Yeah, so interesting history there.(laughing)
- 1085 INTVWR: Yeah, wow.
- 1086 LP: Yeah.
- 1087 INTVWR: All right. Well, on that.
- 1088 LP: On that note.

1089 INTVWR: Now we've got all the family tree down. No, thanks much for sharing all your, all the1090 stories. I mean, there's a lot of great stories in there for sure. So, thank you so much.

- 1091 LP: Oh, thank you for having me. I don't know what you're going to do with all of this stuff
- 1092 02:17:00 but good luck. But at one point, I would love to hear it too whatever you do. I would1093 love to see what you do with it.
- 1094 INTVWR: All right. Well, thanks for coming and sharing your story.
- 1095 LP: You're more than welcome. It is a pleasure. 02:17:14