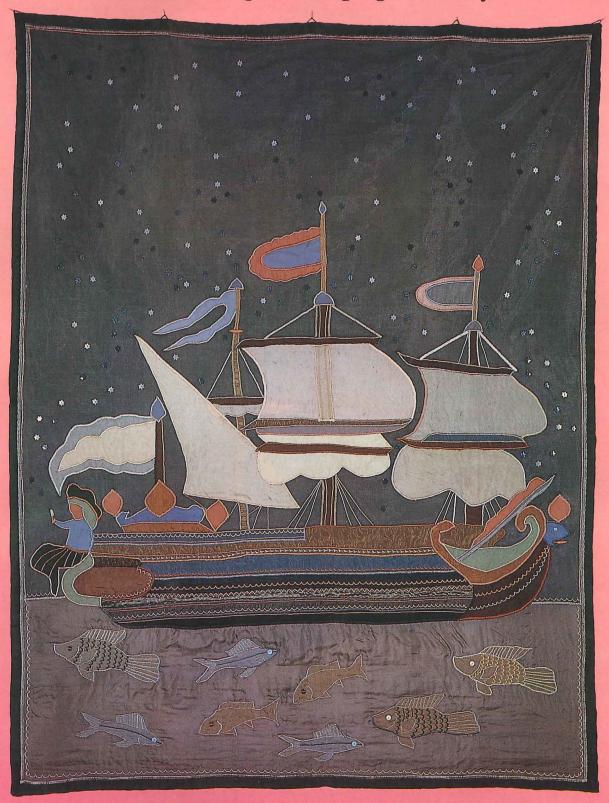
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Greece's English Language Monthly



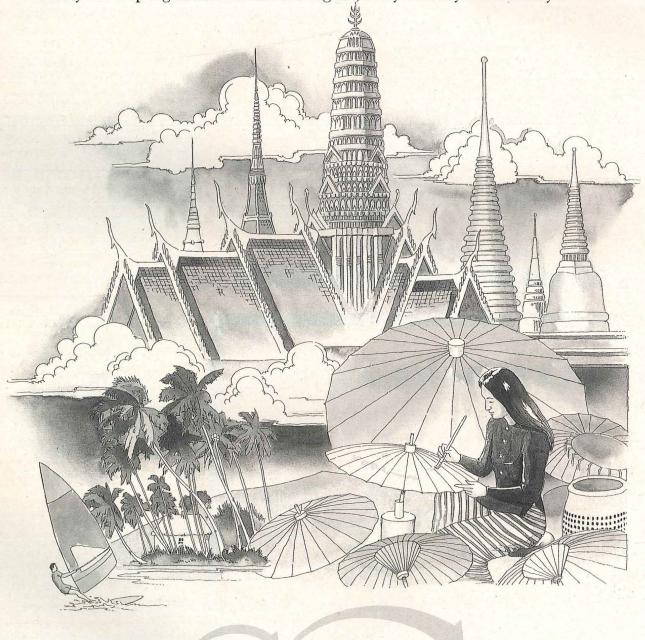
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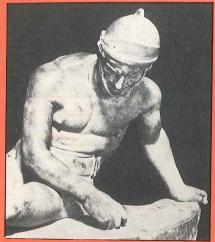
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FEATURES

17 The Andreas phenomenon

In spite of scandals, real or alleged, public or private, Andreas Papandreou not only maintains, but has increased, his hold on much of the public. Editor Sloane Elliott tries to explain why

22 Three kings came from the East...

The *nouveaux riches* rulers of Pergamon in Asia Minor paid homage to the supremacy of Athenian civilization by embellishing the city with monuments which still point to ancient glory. J. M. Thursby follows the careers of three of these rich, royal cultureholics

26 Athens, 16 November 1935

A letter written home over 50 years ago by a woman who became a founding editor of "The National Review" captures a nostalgia - filled glimpse of old Athens. Suzanne La Follette was obsessed by the superb light of the pre-nefos city

30 The musical racing turtles of Greece

Like the ancient god Pan, modern Greeks have a special fondness for turtles. Adrienne Mayor investigates the biology and lore, ancient and modern, of *Testudo graeca* from whose shell Hermes created the first lyre

34 The Medici secret

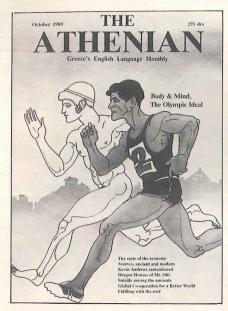
At a Christmas Mass held in a village in Mani, descendants of the Florentine family celebrate Christ's commandment "Love one another". Katerina Agrafioti goes on to describe how during the feast male Medici gather in private and share a five-century-old secret

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letters



Catch 'em young

Dear Editors,

In the recent article in your October issue entitled "1992: Catch 'em young" by Robert Bartholomew, the matter of the responsibility of educating youngsters to live as Europeans was lucidly and succinctly presented, especially as it pertained to education in Greece.

However, expanding the thinking of the citizens of the new Europe beyond nationalistic boundaries, though significant, is a limited goal. The necessity for youngsters to be concurrently educated for living successfully in the international world community, of which Europe is a part, is of utmost importance.

Education, therefore, should not have only a European focus but a world focus. Included in such education would be understanding the mutual interdependency (not only within Europe but also beyond Europe) in matters of trade, air and water pollution, monetary policies, drugs, disease, famine and malnutrition, mass media, cultural borrowings, international organizations, etc, etc. A major goal of such education would be the development of attitudes of mutual tolerance and willingness to support domestic adjustments to accommodate 'inter-national' concerns that would benefit the common good.

Realistic education for living into the 21st century should be so designed as to help youngsters develop multiple loyalties: to one's own country (we still want to be Greeks or whatever we are), to the new Europe and, at the same time, to the emerging world community. This assumes that teachers and administrators themselves have obtained the education, training and experience needed to design relevant curricula, to develop meaningful teaching materials, and to apply teaching methods appropriate to these goals.

Louis P. Cajoleas, Athens

Amnesty International

Dear Editors,

I am writing you as a member of Amnesty International, a worldwide human rights movement independent of all governments, political factions, ideologies, economic interests and religious creeds. We work impartially for the release of prisoners of conscience. I wish to draw your attention to the case of Panayiotis Katanidis, who was arrested on 12 January 1988 and sentenced on 10 June, 1988 to four years of imprisonment at the Kassandra Agricultural Prison for refusing to serve in the armed forces. Amnesty International considers Mr Katanidis a prisoner of conscience because he is a member of the Jehovah's Witnesses, whose religious beliefs do not allow them to salute the flag, for example, or to serve in the military.

On behalf of Mr Katanidis and the 300 other prisoners of conscience who are held in Greek prisons for refusing to serve in the military we ask that you consider the Committee of Ministers of the Council of Europe's recommendation No. R(87)8 of 9 April 1987 that all member states should amend their national laws to recognize conscientious objection to military service, and to review the UN Commission on Human Rights' Resolution 1987/46 of March 10 1987 which recommends that states provide alternative civilian service to its conscientious objectors. It is our hope that this matter should become of the highest priority, thereby exemplifying the adherence to the thousands-of-years-old traditions of justice and individual freedom which originated in your richly historical country.

I thank you for your time and consideration.

Todd M. Erickson, Spartanburg, S.C.

Plain brown wrapper

Dear Editors,

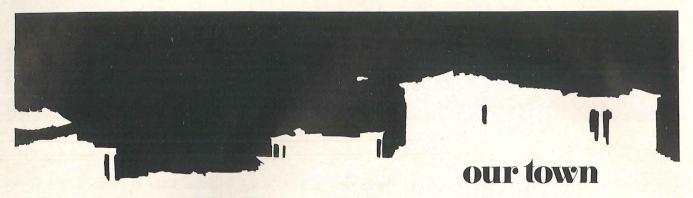
I have made a list of articles published in The Athenian over the last couple of years dealing with environmental problems. From looking at this list of nine articles, one gets the impression that The Athenian is very concerned with the problem of pollution, as we all should be. However, it seems as though this is a classic case of the left hand not knowing what the right hand is doing. In the last few months, you have gone from sending out overseas issues of your magazine in plain brown biodegradable wrappers to non-degradable plastic wrap. I just wanted to point out the inconsistency, and to ask that you reconsider your policy. No, I am not going to cancel my subscription over the matter, but it would be great if all of you at The Athenian do more than just write about the problem of pollution. Actions do speak louder than words.

On another note, I'd like to also say that, although I have noticed the magazine getting better with each issue, it was while looking through the back issues to research this letter that brought home just how much better it is. Keep up the great work. (However, I did miss Elizabeth Herring's "Close to Home" column this month.)

I never promised that the items in this letter were connected, so I don't mind also asking if Vilma Chantiles would publish a recipe for *kokoretsi* (don't tell my doctor). I've never had an opportunity to try this strange-sounding dish while in Greece, and would like to "give it a go". Yes, people do read and also try the recipes in her column.

Wishing all of you at *The Athenian* all the best during the holiday season, and thanking you for the entertainment you afford, I remain,

Sincerely, Neal R. Esko, Walnut Creek, California



Hung up again

It was reassuring to learn on the fifth of November that the sun rose precisely at 6:45 am and set punctually at 5:23 pm, since almost everything else which happened that day seemed to be inconclusive. These were the times between which the polling stations were open, and during which 6,215,985 Greek citizens expressed themselves in one way or another.

For those whose knowledge of Greek history ends suddenly with the death of Alexander the Great, it should be pointed out that previous general elections were held here as recently as last June. Although they brought an end to the eight-year rule of the socialists under the leadership of Andreas Papandreou, the result was a hung parliament.

Then, a startling solution was found to the impasse. With conservative leader Mitsotakis, whose New Democracy party had received the most votes, stepping aside to let the more acceptable ND deputy Tzannis Tzannetakis become Prime Minister, the Alliance of the Left agreed to join the conservatives and together make a government.

By necessity, the aims of this interim government were limited. Its first commitment was to make "catharsis", that is, to investigate the alleged scandals which had increasingly disturbed the last years of the socialist regime. The other closely related reason was to restore wider confidence in democratic institutions.

The main results of this three month period were the indictments of the former prime minister and a number of his ministers, primarily for embezzlement and phone - tapping. The second charge was considered the more serious as being contrary to democratic process, whilst the first could be attributed merely to human greed. In any case, the charges were referred to the courts.

Another major contribution of the Tzannetakis government was the public incineration of millions of files which rightist bureaucrats over decades had collected on the activities of leftists. This symbolized the reconcilition of

Right and Left which the interim government truly represented. But the most pressing problem is the terrible state of the economy, due to the total difference of attitude in economic theory, practice and dogma.

While the accomplishments of the Tzannetakis government were considerable, responsible polls held during the caretaker period between the government's resignation and the new elections, showed very little gain for the conservatives. Though PASOK was believed to be slipping, the Coalition of the Left, in the responsible role it had played, was said to be the gainer.

Among the many interesting phenomena of recent Greek elections is that about a week before polling day, the conservatives (who seem such a sensible lot at other times) seasonally come down with a heavily congested case of wishful thnking. On the eve of these elections, they were no longer concerned with a majority of seats in the House, but with counting up the surplus.

Then came "D" Day, followed by the body count. Of 300 seats, ND tallied up an agonizing 148. The stunned Leftist Alliance, with the sweet taste of power-sharing still on its lips, saw a loss of seven seats. The bomb-shell this time lay with supposedly repudiated Andreas the Great. For all his troubles that would have ended the career of another politician, he gained three seats, and to his delight, Parliament was hung again.

The conservatives were dismayed. Nor did they want to be reminded that most of them believed there had been irregularities in the June elections which had cheated them of a percentage point or two. As these new elections, all agreed, were squeaky-clean, this meant, that PASOK may have done even better, and ND not so well, as the results showed.

And it must be added with a sorrowful shake of the head (if one is conservative) and with a chortle (if not), that ND had not sufficiently examined the changes in the electoral law which

Andreas had so lovingly concocted beforehand, with the connivance of the Communists, which made an outright majority close to an impossibility in a multi-party parliamentary system.

It is usual in democracies that before elections, everyone claims victory, but in Greece everyone also claims victory the day after, regardless of the figures. But in this case, there were reasons.

Mitsotakis claimed that he led the strongest party in democratic Europe. This was true, but it still lacked a majority. He also pointed out that ND, gaining 46.2 percent of the vote, was hamstrung, while PASOK, winning with 45.8 percent in 1985, went on blithely to rule another four years. And this was true, too.

Even Andreas Papandreou claimed victory, declaring that PASOK, though placing second, was the strongest socialist party in Western Europe, with even more percentage points than the now ruling party in Spain. It was a brazen thing to say, but even this statement was true.

Scandals — alleged or proved, personal or public — which would have forced any other EC government to resign years ago, involved a political party which in these elections, did not lose, but in fact, gained; a party for which two out of five voters in this curious country voted in favor.

The magisterial *Economist* dismissed the matter as "something which could not have happened in a normal European democracy," and got on to more important affairs like the fall of the Berlin Wall.

Constantine Karamanlis took a similar view, saying that the political situation "defied logic". The Greek people when they get themselves into a muddle, run to Mr. Karamanlis just as little boys, when they fall and scrape their knees, run to Mama. This time, however, the elder statesmen was heard to mutter, "What a mess they've made of it, and I don't want to have anything to do with it."

THE ATHENIAN DIARY

by Sloane Elliott

The nefos is here

One of the Socialists' catchy slogans during the recent election campaign, "PASOK is here", was picked up and given a twist by the press and inhabitants of Athens when urban pollution hit record highs: "The nefos is here".

Measurements taken at noon in Patission Street on 3 November showed that nitrogen dioxide levels had exceeded all previous figures. Emergency measures are introduced when levels rise above 500 micrograms per cubic metre; the noon reading showed 631

micrograms.

At 7 pm unprecedented measures went into effect for 22 hours which banned all private cars in the inner *daktylio*, or ring, whose circumference around the center of the city is about 10 kilometres.

In the far larger outer ring only cars with licenses ending in even numbers were allowed to circulate and only taxis with even numbers permitted into the center.

In the same period, all elementary and high schools were closed and orders

issued cutting fuel consumption by major factories in much of Attica by half.

Minister of the Environment of the caretaker government Kostas Liaskos at the same time issued proposals for the protection of the environment and for the maintenance of an ecological balance in the country as a whole. Among them were that two percent of the Gross National Product be assigned to environmental protection for the next five years. It recommended an annual report be submitted to Parliament which would then debate its recommendations.

Top priority must go to improving the environment in Athens, to more rigorous safeguarding of forests, regions

Bells rings for Maria Iordanidou

One fine October morning in 1978 the doorbell rang in the flat of an 82 year - old - widow in Nea Smyrni. Opening the door, Maria Iordanidou found herself confronted by Bishop Meliton of the Ecumanical Patriarchate assisted by two priests. They had come directly from Constatinopole, she was informed, for the sole purpuse of comferring upon her The Gold Cross and a particular citation for literary distinction which is a kind of Greek Orthodox version of the Booker Prize. For added good measure they annnouced she had been proclaimed as well "Lady of the Ecumenical Throne". This was a unique distinction since until now a similar honor had only been conferred on men. The literary recognition was primarily for her first novel, entitled Loxandra.

Since Loxandra has become a household name it is comes as a kind of shock, that she entered in the national consciousness such a short while ago.

Loxandra, published, around 1963, had received cordial reviews. It gained a coterie of admirers, but it went unnoticed by the general public. But now, the remarkable honors thrust on the author by the church and the dramatic suddeness with which they were conferred, brought her into the limelight. Loxandra was reissued. It shot to the top of the bestseller list. Five months later it was

in its tenth reprint. The TV serial which followed was a sensational success. There had been nothing like it in modern Greek letters.

The author explained to her new, now huge audience that she had first taken up her literarry pen at athe age of 65 as a kind of relaxation after a life full of struggles and adventures strain running through her work. There was a strong autograph.

The character of Loxandra was based on the author's memory of her grandmother, but there was much of the author, too, in her story. Certainly one attraction of her book (and of the later TV serial) was the nostalgia it awakened for the belle epoche in Constantinopole when existence seemed to revolve mainly about a massive, groaning mahogany family dining table around which the delights and disappointments of life were aired amid endless servings of heavenly food.

And then suddenly, came an almost equally endless series of calamities. Born in 1896, Maria Iordanidou went to Russia at the age of the 20 to visit relatives for a summer vacation. Whirled up in the events of the October Revolution, buffetted between the struggles of the Red and the White Armies, she had hardly time to settle home when the Nationalist Movement broke out in

Turkey. Culminating in the Greco - Turkish war of 1921-2, the destruction of Smyrna and the exchange of populations, Iordanidou fled to Egypt. There she married. Then she emigrated to Athens were she experienced, in succession, the Metaxas regime, the German invasion, the Fascist occupation and the Civil War

Adecade ago, in these pages, author Katerina Plassara wrote of Maria Iordanidou. "In Loxandra there is not only truth and humanity but a strength in distress which comes from her ability to face life with cheerfulness. This has become rare in our day of materialism and stress: this ability to give without throught of return in which giving itself is the expression of what is intrinsically valuable in life."

The bell which rang for Maria Iordanidou 11 years ago tolled for her month when she died, aged 92. She faced the great celebrity of her last decade with the fortitude and good humor that informed all of her long and significant life.

In this present, transient period of ethical crisis which afflicts our country, Iordanidou's message of optimism, courage, humanity and forbearance is a bracing example of the continuity which lies at the heart of the moral strength of Hellenism.

where energy is produced, the sea and coastal zones.

Regarding the latter, as HELMEPA, the Hellenic Maritime Ecological Protection Agency, has warned, the eight Blue Flags awards earned by Greece this year were far too few among the hundreds which the EC annualy gives out, remembering thar Greece alone has a coastline almost as long as all the other 11 EC members put together.

When representatives of the 17 cosigners of the Barcelona Accord met at the Zappeion earlier, they came up with some refreshingly specific measures and with deadlines, too. Representatives of Mediterranean and EC countries attending unanimously agreed that limit values on DDT in sea water and the strict prohibition on the use of antifouling paints go into effect on 1 January 1991. The discharge of used lubricating oil is banned is of 1 January 1994.

The emergency measures set in Athens, which brought out ecologists of the Left Alliance who held a bicycle marathon in the center of the city the following day, may have had some effect on the elections which came the following Sunday.

The results led to the first "Green" winning a seat in Parliament.

Marina Dizi, running in the heavily polluted Athens B district, is an Independent representing the Federation of Alternative Ecologists.

In agreement with the proposal of the Minister of the Environment, the Federation believes that two percent of GNP should go to environmental protection and demands abolition of all legistation which permits the destruction of woodland for development.

Francis R. Walton

We record with sorrow the passing of Frank Walton, a dedicated scholar and a fine and gentle man. He had many friends among readers of *The Athenian* and was one of its earliest contributors. In his infinite patience and humor, he forgave the often foolish questions put to him by its editors. The following has been kindly sent by his son, David Walton:

Francis R. Walton, noted bibliophile, classical scholar and former director of the Gennadius Library, died on 5 October at the age of 78 in Washington DC of complications from Alzheimer's disease and emphysema.

Born in Philadelphia in 1910, Walton became a noted classical scholar who

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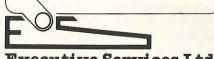


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specialized in the study of ancient Greek religion. He received his BA at Haverford and doctorate at Harvard. He was fellow at the American Academy in Rome for two years. Later he taught classics at Haverford, Williams, the University of Minnesota, the University of Chicago and was several times visiting Lecturer at Cornell and Harvard.

In 1961 Walton was appointed the Director of the Gennadius Library at the American School of Classical Studies. He held that position until his retirement in 1975. The following year the Greek government conferred on him the Order of the Phoenix for his contribution to Greek life and culture.

During his tenure at the Gennadeion, Walton sought to publicize the Library's treasures in Europe and in the U.S. In 1965 he oversaw the publication of the Library's catalogue, and he lectured frequently in the U.S., Great Britain, and Europe on the importance of the Library's collection. In 1964 he founded the Friends of the Gennadius Library, a fund raising organization to assist in the acquisition of rare works for the Library. Several important additions were made to the collection while he was Director, including the archives of Heinrich Schliemann.

Walton was widely published in scholarly journals and wrote numerous entries for the *Encyclopedia Britannica* and the *Oxford Classical Dictionary* and was editor and translator of several volumes of Diodorus Siculus for Loeb Library. He was a member of the American Philological Association, the Archaeological Institute of America, the International Association of Bibliophiles, and the Greek Society of Bibliophiles.

In 1944, he married Mary Sabin Cooper of Elmira, New York. Mrs Walton died in 1985. He is survived by a brother and a sister, two children and three grandchildren.

David Balfour

British diplomat David Balfour, who spent many of his most colorful years in Greece, died in London in October. He was 86.

Lovers of travel literature will remember the British Consul General at Izmir as "D.B.", the cicerone of Freya Stark in the 1950s who sailed his boat Elphin around the Hellenic shores of modern Turkey and therefore assisted at the birth of those modern travel classics, *Ionia* and *The Lycian Shore*. At times Freya turned her camera on her host who looked strong and stalwart in his swim suit.

Greeks will remember him, however, as rather differently clad.

Hair uncut and rolled into a bun, thick-bearded and in flowing black robes, Father Dimitri entered brightly into Athenian society in 1935. He was an Englishman converted to the Eastern church while in Poland. He came down into Greece via the holy places of Mount Athos and became attached to the wealthy Pendeli Monastery. He was a brilliant linguist and had already mastred ancient, Byzantine and modern Greek.

After a while he was appointed to fill a vacancy at the chapel of Evangelismos Hospital. It was the perfect post for such a well-educated and finely bred young man, for it is an institution in the heart of Kolonaki where whether to be cured or to die is of no great matter as they both are equally fashionable.

The charming Father Dimitri soon became a familiar and beloved figure in Athenian salons. Court circles opened up to him and he is said to have become an intimate of (and even confessor to) King Goerge II.

No one suspected that Father Dimitri in his ample cassock concealed not just a prayer book but a small and sophisticated camera.

In the late 1930s Nazi secret service agents were hyper-active in Athens, when which way Greece would go – in what Churchill poetically called "the gathering storm" – was up in the air (as today).

In the capacity of a British Intelligent officer, David Balfour (and Father Dimitri) did a fine job and Greece was pulled in on the right side.

As invading Nazi Forces approached Athens in April 1941, Belfour chopped off his bun, shaved off his beard, discarded his cassock and, donning khaki shorts and pith helmet, embarked on one of the last ships leaving Piraeus for the Middle East.

Balfour returned to newly-liberated Athens in 1944 as a staff member of the British Embassy. His identity was soon 'defrocked' (as it were) by a leftist

THE ATHENIAN

journalist at a reception at the GB, and his former double life revealed.

For awhile he returned to the Foreign Office in London and later held numerous postings in the Middle East.

When he married Louise Fitzherbert, he renounced the Orthodox rite. But this was only a brief back-sliding as he returned to the Faith ten years later. In 1978 he received a Doctorate in Theology at Oxford for his contribution to Orthodox Studies. Many of his later and fruitful years were spent writing devout works on the lives and the passions of the Eastern saints.

School study

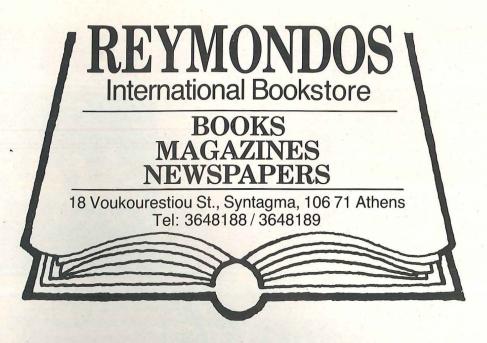
The Ministry of Education has made public a study whch reveals the shocking state of some of the country's schools. It recommended that 25 building be condemned and demolished. Of 246 others that are in very poor condition, 157 are elementery schools, 56 are gymnasiums, 20 are kindergartens and 13 lyceums. Another 2237 schools were recommended for repairs. The 6793 schools found in good condition are overcrowded with an enrollment of 1,653,158 students.

New immortal philhellene

Marguerite Yourcenar, who died two years ago, was the first woman to be elected to the French Academy. She was an ardent philhellene. Now a second woman, Jacqueline de Romilly, has entered the ranks of the Immortals and she is equally devoted to things Greek. She has written on Aeschylus and Euripides but is primarily a Thucydides scholar. A corresponding member of the Academy of Athens, Mme de Romilly at her investiture wore a gold embroidered bolero designed by noted Athenian jeweller, Ilias Lalaounis.

In Brief

■ On the Feast of Archangel Michael, patron saint of the Hellenic Airforce, the Airforce Academy honored its senior pilot, Thanos Alexander Murray Velloudios, 95. Folklorist, sociologist, author, musician, composer, designer of court uniforms for regal occasions, aviator and famed collector of curiosa, Colonel Velloudios flew his first mission over Smyrna during World War I. "I was the first Greek to fly over Asia Minor", he said, "since Icarus".



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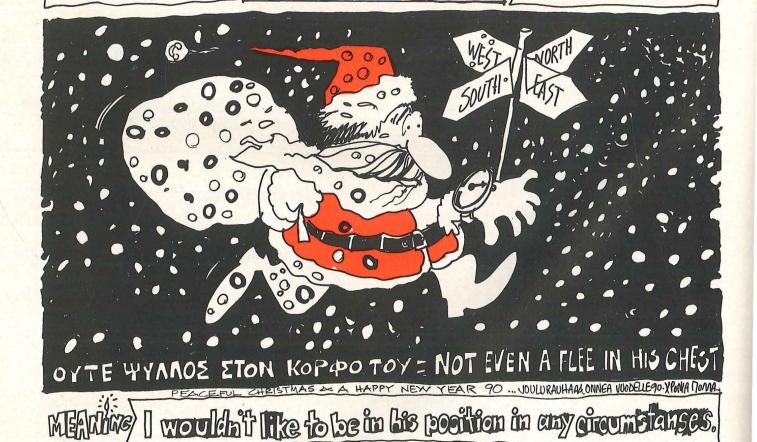
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THE ATHENIAN DECEMBER 1989

THE ATHENIAN DIARY THE ATHENIAN DIARY THE ATH

- Two leading hotels have recently been bought by foreigners. The Acropole Palace has been acquired by an Australian outfit, and the Athenée Palace has been purchase by Saudi Arabians.
- A small, ailing seal of the endangered species Monachos monachos was found barking on a small rock off Ikaria by local fisherman, Michailis Kassiotis, last month. He delivered the orphaned animal to the harbor authorities. The seal was then flown to a Marine Biology Station in Holland where it is quickly recuperating.
- One hundred Dutch newlywed couples arrived in Crete on 29 October on three chartered flights, acompanied by 100 photographers. All the brides brought their wedding gowns and posed in them with their grooms, in front of the Venetian walls in Iraklion, and in the Minoan palace at Knossos.

The mass four-day honeymoon was organized by the Union of Professional Dutch Photographers.

■ Eleftheroudakis Bookstore is celebrating its centenary. Founded by

- Constantine Eleftherodakis, the book shop became under the management of his son, and is one of the best stocked stores for English-language books on the continent. It stood in Syntagma on the corner of Stadiou, opposite Café Zachoratos until 1959 when the Hotel Mega in which it was housed was pulled down. The present shop in Nikis Street is owned today by Constantine's grand-daughters, Marina and Sofika. They have expanded the publishing side of the trade and now issue in Greek many good titles in inexpensive editions.
- A report from Brussels revealing that Greek children suffer from obesity more than any youngsters in the EC has led the Ministry of Health to take measures to improve the quality of food in school canteens. Chocolate, candy and junk food have been taken off the shelves and dietary emphasis placed on seasonal fruit, fresh juices, sugarless yogurt, better quality breads and less fatty cheeses.
- The cost of renting office space has risen as much is 150 percent over the last year in parts of central Athens and along

- the major avenues leading to the northern suburbs. A major reason is the interest shown in real estate by foreign companies, particularly British, which have their noses on the traces of 1992 and their eyes on sunny weather and the proximity of the sea.
- The Institute of Byzantine and Post Byzantine Studies in Venice is in desperate financial straits due to the Greek government's bureaucratic redtape. President of the Institute's board, academician Manolis Hadzidakis, has appealed to Foreign Minister George Papulias to intervene with immediate funds. The institute has its headquarters in the Flanghini Greek School, the palazzo designed by Longhena which adjoins San Georgio dei Greci.
- Greek Railways (OSE) has begun a new Athens-Thessaloniki service with a 140 kilometre-an-hour express train that makes the trip in six hours and 25 minutes. It runs every Monday, leaving Larissa Station in Athens at 5 pm. The train is of Germsn manufacture and will usually consist of an engine and four wagons.



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Optimists and pessimists may both be right

Eslipping in the immediate aftermath of the November 5 general elections Greek pundits are still sharply divided between the optimists and the pessimists. The pessimists, whose ranks include most of the politicians who may yet be assigned the task of actually managing the Greek economy, are sending out alarmist messages about the country's overall foreign debt, inflation, dwindling foreign currency reserves and mounting budget deficit. And they're right!

According to the Bank of Greece, the total national debt amounts to around \$23,000 million, more than that of Peru, while the current account deficit of 1989 is expected to soar above \$2,200 million. The bank says that foreign exchange reserves have drained to just \$2,500 million and it has only now taken emergency action to squeeze credit to the private sector, reversing the more liberal tendencies of the last year.

Banks which are in excess of their lending limits by the end of December will be forced to make non-interest bearing additional deposits with the Central Bank. In practice, businessmen who have found their bank managers to be more flexible of late are likely to come under renewed pressure to make repayments on the dot and foreclosures may occur in borderline cases.

The optimists (who, paradoxically, in this case are also the cynics) are pinning their hopes on Greece's integration with and support from the European Common Market. They point, rightly, to the large amount of foreign capital which has been entering the Greek market in recent months. The process started in the food and refreshments sector with Grand Metropolitan's buyout of Metaxa and Jacob Suchard's takeover of the Pavlides chocolates company among the more important deals. This year BSN of France has purchased majority control of Henninger Hellas, Greece's second biggest brewer, and foreign companies have begun to bid for Greek manufacturers of a wider range of disposable consumer goods, household appliances and heavier industrial products. The optimists say this will continue, providing Greece isn't plunged into a political crisis deeper than the one it's already in.

One thing that both optimists and pessimists use to support their arguments is the level of support available from the European Community. Bank of Greece officials said last month that Greece risks losing up to \$8,500 million over the next two or three years because it has not filed credible applications for this level of funding. Obviously, the good news about this is that such money is there. The bad news is that, based on past performance, much of it may very well lay unclaimed by Greece because of lack of strategic planning.

Among the ranks of optimists are economic publishers in Greece. Publishers don't invent trends but they

have to catch on to them early if competitors are not to fill the gap with their own publications. Business titles are doubly dependent on a business boom, because lots of positive business activity guarantees a supply of good editorial material and a healthy readership as well as their own advertising revenue.

Looking at the spate of new business publishing initiative, Greek business would appear to be alive and well. In October the *Ethnos* newspaper group launched *Kefaleo* ("Capital"), a monthly Greek version of the two highly successful West German financial/business magazines, *Capital* and *Manager*. The bulky first issue featured an interview with New Democracy's Antonis Samaras, Minister of National Economy in the Tzannetakis government, and included articles on company profitability, leasing, new Greek enterprises in the Soviet Union, a rising Greek compact disk company, the future of Olympic Airways, a 'Europe '92' section and plenty of information about the latest Greek and overseas developments.

Education, combined with private enterprise, must be encouraged

Although a selection of slightly more specialized titles have appeared in the last couple of years, *Kefaleo*'s only established general business competitor is the bi-monthly *Agora* ("Marketplace"). It remains to be seen how this bright but smaller journal from the publishers of *Kerdos* reacts to the new competition since the latest issues of the two publications inevitable chose several of the same subjects to cover. However, there are reportedly even more magazines on the way...

In the newspaper press, *Kathimerini* has begun publishing a distinctive financial supplement to its normal daily edition. This is the biggest development in the financial dailies sector since *Kerdos* was launched four-and-a-half years ago when it caused a revolution with its tabloid-style color layout. *Kerdos* has started to make a profit after three years of losses and recently increased its size by four pages. *Naftemboriki*, one of the established financial dailies, is reportedly going to revamp its rather old-fashioned format.

Aware of the increasing international interest in Greek business, an Athens newsletter publisher, Media Plan, launched a new bi-weekly subscription-based news-

letter in English this year. Called *Prospects in Greece*, it joins a handful of English-language sources of regular information about Greek financial subjects. Media Plan already publishes three Greek-language newsletters – *Efta Meres Economia* ("Seven Days Economy"), the bi-monthly *Trapezes Kai Xrima* ("Banks and Money"), *InfoWear*, a publication every two months for the clothing and textiles sector. The publishers hope that in a year's time *Prospects*, which has so far been marketed only by direct mail, will have 1,000 subscribers, split 50/50 between Greece and abroad. Meanwhile, another newsletter is reportedly preparing to upgrade itself. This is *Hellenews*, a xeroxed weekly English digest of stories from *Express*, another Greek financial daily newspaper.

Makis Andronopoulos, the editor of both *Prospects in Greece* and *Kerdos*, is among the optimists. In an interview held before the elections, he told *The Athenian* that the increasing participation of foreign companies and the consensus for economic stabilization among Greece's political parties were his main ground for optimism, though he was still concerned about the restrictions being put on the level of foreign capital imported by the takeovers committee.

"There's also been a very noticeable change in the management methods of Greek companies," he asserted. Even after large foreign takeovers, Greek managers are

often being retained and Andronopoulos observed that many of today's brightest young private sector managers gained valuable experience in the last few years as state consultants, having been brought back by the government as fresh economics graduates from colleges in Europe and the US.

"Greece's medium and small enterprises still face huge problems before they can be competitive with other European firms," warned Andronopoulos, though he saw a two-fold solution to their plight – "in the growth in services of professional consultancy companies... and a number of efforts to create national institutes to improve collectively the products and packaging of smaller companies." The latest initiative along these lines is a new design center for Greek furniture.

In Andronopoulos' view, the larger Greek companies are already becoming internationally competitive. He singled out the plastics manufacturer, Petzetakis, which already has a Chinese factory, is poised to break into the US market and is discussing the construction of a new polyethylene plant with Italian interests. Pointing to Russian-based projects by the cakeshop Floca, the supermarket chain A.B. Vassilopoulos and a tourism group, he said these showed that only Germany, France and Italy were ahead of Greece in taking advantage of the new opportunities of peristroika.

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1992: Food for thought

If it sound heavy-y-y, it is: 51 glossy pages stuffed with colored graphs, luscious pictures and bushels of numbers. This opus produced by the Ministry of Agriculture covers the earth years from 1973 to 1986. Prepared by Mr Pavlos Pezaros, head of the ministry's EC division, it is meat (and potatoes) to a statistician. What can we glean from it?

One overriding figure: total agricultural income between 1973 and 1987 increased from 97 to 1070 billion drachmas – fantastic growth! But wait; in *constant* 1980 drachmas, the figures tell a different story: 215 to 219 billion – effectively zero growth. Total production split: 70 percent crops, 30 percent animals. Over the same period, income per farm worker increased from 167,000 to 225,000 drachmas, a real increase of two percent a year, indicating a slow reduction of laborers on the land.

That's not all. But before becoming mired in the statistics of goats, corn, sheep, cotton, oranges and lemons, better to go back to Mr Pezaros and look at the importance of the European Community's funds to Greek agriculture. Money talks.

The first question: what is the EC doing for Greek baa-s and bleats? First answer, negative. Mr Pezaros said, "The EC Commission is proposing to change the method of paying 'premiums' to one related to selling price; sheep in the northern EC countries are not slaughtered until they are one or two years old whereas, in Greece, they come to the table after only five or six months. Greek sheepmeat is tastier, but more expensive. If this change is adopted in Brussels, 'premium' payments to Greek shepherd will be reduced – we are fighting."

At the moment, the farmers supply only 90 percent of the local market and have no surplus for export; suitable pasture is scarce and production cannot be increased. In actual fact, it is a cottage industry; 200,000 registered sheep farmers tend 7,000,000 sheep – average flock size, 35. As for nibbling goats there are 4,500,000 – average herd size, 14.

A second proposal from the EC Commission should be beneficial to some of the 25 percent of the Greek population working on the land – those over 55: this seeks, by paying pensions, to encourage farmers to sell their farms to neighbors and so increase the size of farms in general. This new program is funded 70 percent by the EC and 30 percent by the Greek government. Results? Too soon to say.

But what about money from EC regional funds? One, Regulation Number 797/85 which covers farm improvements of up to 16,000,000 drachmas per farm, has been leapt at by the Ministry of Agriculture. Mr Georgadis (director of EC programs) stated: "Since 1987 when the program started, farmer Papadopoulos has picked a

tractor as his capital improvement even if his farm is too small to use it economically – it is a status symbol. As the size of the average farm is about nine acres, and that often broken into several lots, it often is too small. In future, priority will be given to other items such as irrigation systems, greenhouses, modern milking equipment, etc."

He also said that, unfortunately, cooperatives were overstaffed and on the whole badly managed by inexperienced people. Few succeeded in making money but, nevertheless, got priority over private farmers when it came to government loans. Changes were needed to increase productivity and improve quality.

Regarding the effect of the EC Single Market, he said that Greece has the advantage of a favorable climate and low labor costs, but that these would be wasted unless more emphasis is put on education and research both of which are very weak in the agricultural sector.

What is the present EC policy on agriculture? It breaks down into an eight-point plan:

- 1. Give greater weight to market forces in order to cut subsidies.
- 2. After assuring farm income, take greater account of consumer interest as against that of the farmer.
- 3. Restore the original role of subsidy funds as a safety net, not a bottomless handout.
- 4. Crack down on fraud.
- 5. Phase out the monetary compensatory amounts by 1992.
- 6. Simplify procedures.
- 7. Encourage farmers to develop a 'market' rather than a 'subsidy' mentality: specialized crops, new technology, biomass energy and, above all, quality improvements.

 8. Last but not least bring farm spending under control: at present 70 percent of taxpayers' money goes to propping up farm prices.

According to officials in Brussels, farm production in Greece, although improving, is still inefficient, but progress in this sector will continue, if politics are taken out of cooperatives; if markets, not subsidies, are the driving force; if education and research are made important adjuncts of agriculture; if fragmented farms are joined together in larger units; if a greater proportion of subsistence farming is changed to quality farming for a competitive market; and if money now thrown at farmers as 'gifts' is used instead to increase productivity, marketing efficiency, quality and infrastructure.

There is no reason why the Greek farmer cannot compete successfully against his cousins in Spain or Italy, but political appointees must be removed, from the top down, and education combined with private enterprise must be encouraged from the bottom up.

The Andreas phenomenon

The foreign press was at a losts to explain the results of the recent Greek elections.

Here are a few attemps to describe the inexplicable which,
even if they fail, support the popular tourist slogan:

"Greece: there's no place like it on earth"

by Sloane Elliott

People who make political predictions about Greece are fools rushing in where angels fear to tread, but there are other countries like that. What's far rarer — and what makes Greece such a fatal fascination for those who have been bewitched by her now and in the past — is that an event can sometimes be as inscrutable *after* it takes place as it did beforehand.

Those who were stunned by PASOK's good show in June, reeled with its even better performance in November. But, of course, Greeks can explain anything. They 're never short of theories; it's putting them into practice which is so head-scratching. For example, there are more city plan proposals for Athens than there are bees on Mount Hymettus. But then something happens; or rather, doesn't happen. Just look at Athens today. But that's another story.

Query sheets have been sent out to ask why PASOK got 40.2 percent of the vote. Here is a digest of the replies.

PASOK, one says, is better informed,

Supporters approve his authoritarian, personal style

better structured, better organized, better functioning than the other parties. ND is improving, but with many of its ladies and gentlemen still around from the plushy old oligarchic days, many are too polite to strike below the waist. This is where the radicals always aim. The party still hasn't locked in with many of today's realities. The Left, meanwhile, had better start listening

closer to those rumbles in Eastern Europe. They 're getting deafening.

PASOK is in the right place at the right time. It handles its money well. Whether this manna comes from heaven or from Libya isn't important.

PASOK people are said to be fanatical. Its party stalwarts are certainly devoted and hard-working. They go from house to house and door to door as the ND people don't. They shinny up OTE poles and hang out green pennants. They 're pushy; but they convince the undecided. They 're an awful lot of

polled were not being asked to indorse its violence.

Just last month the 17N people publicly warned the one deputy elected from the Ecology Party (a woman, by the way): better get smart and vote with the Left. The fellow who seems to have wanted to blow Mitsotakis to bits in Mytilini during the recent election campaign, but blew himself up by mistake while planting the explosive device, seems to come from this far side of society.

Even 20 percent, devoted and radical,

PASOK is better organized; its party stalwarts are more devoted and hard-working

those.

Last spring, when ND did well in university student elections, an effort was made to encourage the young people during the Easter holiday to get the Good Word out into the boondocks where they don't read papers anymore, and sit transfixed all day before state-controlled TV.

But the June elections revealed no geographical favoritism. PASOK won where it usually wins, in Crete, the Cyclades, Euboea, the Dodecanese. But it also proved the party's slogan "PASOK is here" in Athens A and B, Piraeus A and B, Thessaloniki A and B.

PASOK's hard radical core, some say, is maybe 20 percent — maybe less. If one's looking for extremists, a poll run by *Messimvrini* a few years back showed that 18 percent of the people asked approved the political stance expressed by the manifestoes which the 17N terrorist group scatters around the bloody bodies of its victims. Of course, those

when set amongst the pigeons, which are pecking about with nothing in particular on their minds, can have dramatic consequences. If they double their number through conversion, it should be, in this socially unsettled state, no big surprise.

Moralists (and a lot of just decent folk) have been put out of sorts. Ask a member of the multitude about embezzlement charges against highranking public figures, and he shrugs and says, "E! Oli klevoune" ("Oh, well, everybody steals"). Yet when he is asked directly if he steals himself he looks sharp and denies it. Or, when an aging married statesman has appeared in public with a busty bedmate, he says, "E! Kala kanei. Andras eine" ("Good for him. That's a real man for you.") And the comments aren't made just by males in midlife crisis, but by women. They like this personal style. Without royalty around, it gives life spicy glamor, a kind of local "Dynasty" which every-

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The sociologist (with the US academic degree he takes so seriously) may see things another way. He finds this present political polarization only the latest expression of the rent in the social fabric which, he suggests, has always been there. Only the terms change.

Today (maybe) the polarization divides the authoritarianism of a monolithic political party from the pluralism of a liberal one. It's also a different style.

For instance: a few weeks ago the PASOK political office congratulated the Germans for tearing down the Ber-

allegiance to despotism for sheer survival. The grim leaders of the kleftic bands who revered or feared - and sometimes both. Draw your own contemporary conclusions, he says and good luck to you.

The psychologist agrees - up to a point. He sees the fault which runs through the land as due to pressures between very different, often mutually exclusive, cultures. These he believes have produced deep moral confusion. Traditional Greek society he calls a 'shame culture', one in which individual behavior is determined by what the

Many believe Andreas is innocent and victim of right-wing machinations

lin Wall, and added that Mr Papandreou was particularly gratified since he was the first person to recommend that this be done. Mr Mitsotakis countered by saying that the Wall was demolished in order to sweep away the rigid and antiquated socialist doctrines which Papandreou himself introduced lately into Greece.

If today the tensions are between snappy new versions of authoritarianism and liberalism, the sociologist argues, then yesterday it was between the junta and democracy, and the day before yesterday between Nationalists and Communists. Earlier, it was the Venizelists versus the Royalists, and before them the followers of Diliviannis and of Trikoupis who used to throw rocks at each other in downtown late 19th century Athens. Farther back there were Constitutionalists against King Otto. Well, perhaps we've had enough of the sociologist and may he win an honorary degree from the University of Vermont when his time comes.

The historian, however, grudgingly approves. He notes that Greek society is divided, but not as other countries have been. It has never itself been divided between boyars and serfs, or masters and slaves nor flagrant extremes of wealth and poverty. Under Turkish rule everyone was oppressed equally and everyone was poor.

The social tensions then (says he) are there at the heart of the Greek tradition, a heritage rightly admired for its preservation of the church and demotic language, poetry and music and dance, but which was also harsh, violent, cruel, vindictive and patriarchal, giving local, often small, community decides. A thing is done, or not done, because that community as a whole demands or fordids it.

Liberal, western culture, which is what urban areas are quickly being assimilated into, with its social restraints being more loosely knit, our friend calls a 'guilt culture', one in which the individual's behavior is now determined by personal conscience. So now a thing is done, or not done, because an inner voice says it is right or wrong.

Moral confusion, therefore, arises when the restraints of the village, of the tradition, are discarded, but before a personal sense of moral conscience has taken deep root.

So, his argument runs, the man in the street brushes aside reports of alleged public scandal and says "E! Oli klevoune", but looks sharp when asked if he himself steals, shows an individual alienated and at odds with the environment he lives in. Thank you very much.

The sociable person, whose interest lies in the behavior of his fellow men and women, has this to say. He has an acquaintance whose political soft - shoe routine interests him. Thirty years ago he was a great devotee of the King. Yet ten years later, he had become equally enthusiastic about Colonel Papadopoulos even though he had just chucked the monarchy. Then ten years after that he turned up as a rabid admirer of 'allaghi' and 'better days'.

He has another acquaintance, too, who has a great penchant for conspiracy theories. He believes that former Premier Papandreou and his ministers are clean as a hound's tooth. He maintains

they are victims of an international plot led by Time magazine and other vested right - wing interests and dark, sinister figures who have even drugged communists into becoming capitalist stooges. These people do a lot of walking, sometimes toward the US Embassy on certain appropriate anniversaries or around the Bases of Death which may be dismantled one day soon for reasons they never thought of.

Now we would like to ask the economist what he thinks, but he pleads a prior engagement. He is too busy tearing out his last grey hairs. So let us instead repeat one of the many jokes that the odd state of the economy has inspired. It goes like this:

Man "A" is interviewed with the question "How do you see Greece in the context of EC integration in 1992? The answer is digested to this: "I've restructured my company. I've streamlined management. I've updated the equipment. We're putting together a young, efficient team. We're making our products more competitive. We're really looking forward to the future".

Then Man "B" is posed with the same question, and this is what he says: "What's the EC?"

No doubt there are many employees in state-run organizations right now who know they haven't the skills — and maybe not even have the energy — to survive in a more efficient, more competitive society. Therefore they absolutely must vote for the people who have lavishly handed out so many life - time jobs.

These extremes of energy and indolence, of know - how and know nothing, are striking features of modern Greek life, and not so modern, set as Greece is geographically on the pivot of East and West. In the countryside 30 years ago, half the men were out in the fields working the land and the other half were sitting idly in the cofeeehouses flipping their Komboloï and looking out of the windows. Maybe only the venues have changed.

The lopsided development of Greece is a very interesting thing and the explanations modestly presented here may be equally awry.

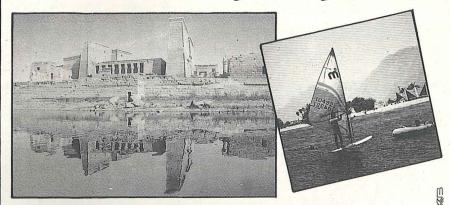
Just about the first political question ever asked in this magazine (in the context of the November 1974 elections held after the fall of the junta) was this:

"Have we matured?"

Exactly 15 years later, the answer to this seems to be:

"Well, maybe some of us have and some of us haven't".

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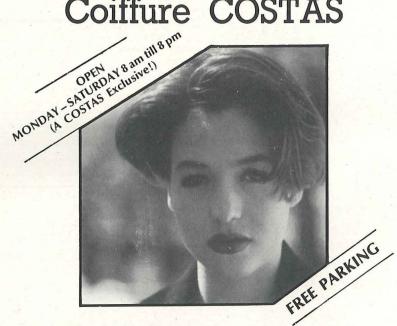
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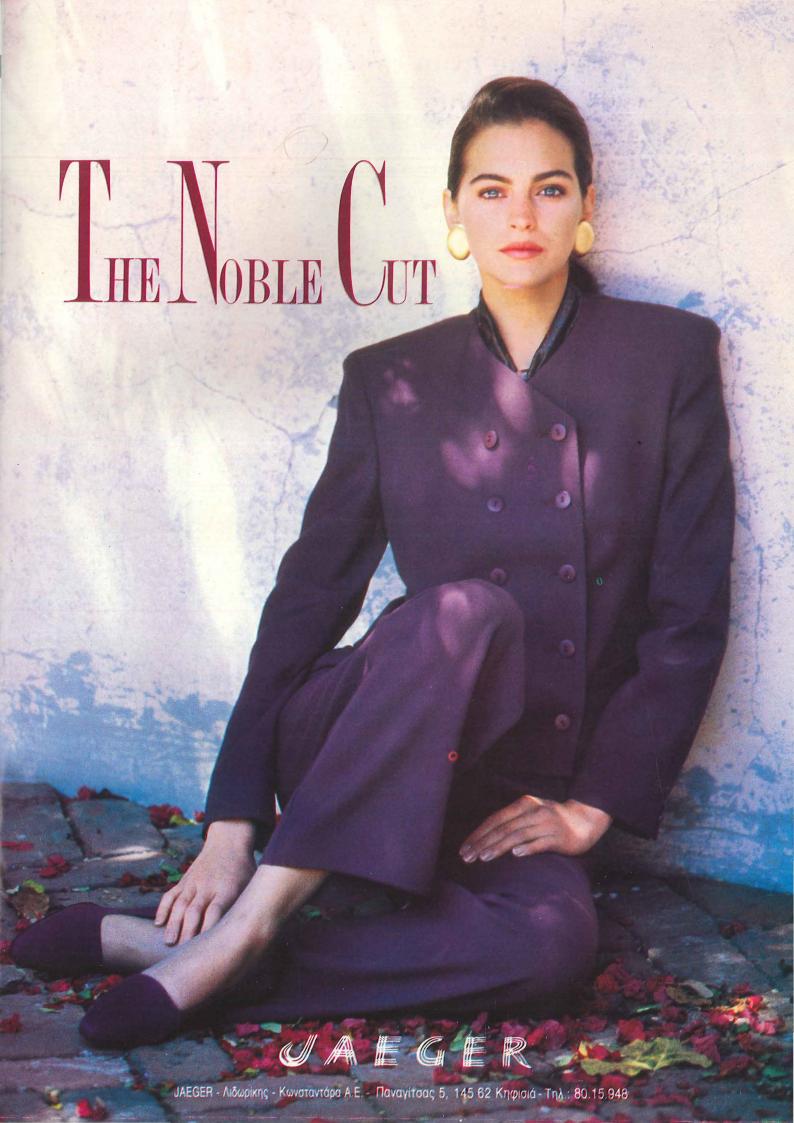
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Three kings came from the East...

Eumenes, Attalus I and Attalus II, the Hellenistic rulers of Pergamon, in Asia Minor, looked to the West for inspiration and education. The Pergamene link with Athens enriched both the Hellenic capital and the eastern "pretender"

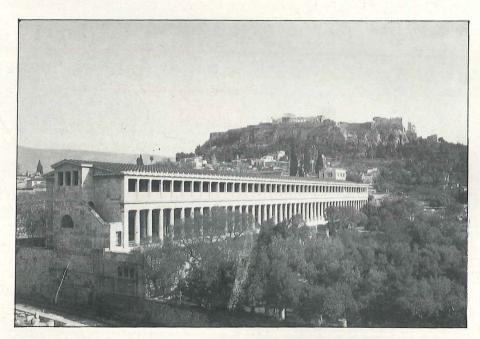
by J. M. Thursby

ut of the East came three kings, not the biblical Magi bearing gifts for a unique boy-child, but Hellenistic rulers from Pergamon paying homage to what they believed to be the greatest city on earth and the cradle of their own remarkable culture-Athens. Being nouveaux riches dynastic rulers first, and wise men second, their awe and beneficence were not wholly altruistic: as their proferred buildings and monuments rose to adorn and glorify the sacred rock of the acropolis, so too were their own names and largesse ever more subtlely linked to Athenian history and immortality.

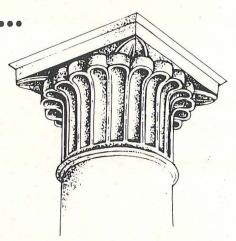
Pergamon, an inaccessible fortress town in Asia Minor, housed, like an ancient Fort Knox, the treasures of the Seleucid dynasty under the custodianship of its vassal, the eunuch Philetaerus. Taking advantage of the interdynastic feuds and power struggles which engulfed Greece and Anatolia after the death of Alexander, this ruler quietly consolidated his hold on the surrounding area. When marauding

Celtic mercenaries, the contemporary scourge of the area, came calling he sent them away with bloodied noses. Left in relative peace, he and his nephew Eumenes set about turning their rugged stronghold into a city-state — a "new Athens".

Political raison d'etre influenced their dubious claim to be protectors of Hellenic civilization against barbarian chaos: from the first they expediently strove, through their selected use of architectural style and sculptural theme, to proclaim themselves the natural heirs of Athenian genius. These high-flown aspirations were not entirely groundless. Several decades later, when Attalus, son of Eumenes, became governor, the city had already been transformed into a flourishing cultural center acclaimed for its growing scholarship. A Doric temple dedicated to Athena Nikephorus crowned its own acropolis, while a palace, theatre, stoas and the beginning of a renowned library which rivalled that of Alexandria were planned out on a magnificent scale.



The Stoa of Attalus, 159 - 138 BC, reconstructed in 1953 - 54



Pergamene style of capital, from the inner colonnade of the Stoa of Attalus

The Celtic menace however had not abated; three tribes some 20,000 strong and known collectively to history as the Galatians still terrorized the whole of Asia Minor from their newly-acquired homelands around Ancyra. Fishing in troubled waters, they sold their considerable sword power to the highest bidder while extorting an early form of protection money from all other cities. Attalus, judging the time ripe for a show of strength, refused to pay, and in the ensuing battles inflicted on them a devastating defeat. Such was the relief and gratitude of the neighboring states that no dynastic leader objected when he proclaimed himself "King" of Perga-

Despite his spurious title, judged alien and provincial in democratic Athens, the city gave him an enthusiastic welcome when he paid a triumphal state visit there some years later. To commemorate his military success, he dedicated a large monument which was allowed to stand on the acropolis itself - somewhere near the present-day Acropolis Museum - four groups of expressive Hellenistic bronze sculptures representing an Amazonomachy, a gigantomachy, the defeat of the Persians at Marathon and Attalus' own recent outstanding victory over the Gauls. The message was clearly spelled out; here at last was a leader, drawn from Ionian stock, fit to stand alongside heroes like Miltiades; one who had the courage and ability to crush the barbarian threat. There was now, the marbles seemed to say, an undeniable historical connection between Pergamon and

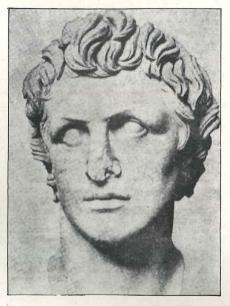
Although not all art scholars agree — and when do they ever — most believe that four marble, Roman copies in the Museo Nazionale in Naples were made

from the original bronzes which formed part of Attalus' memorial in Athens. The representative figures display signs of life in direct relation to their historical counterparts: the mythological Amazon and giant are dead; the Persian is gasping his last breath; the Gaul is, as it were, down but not out.

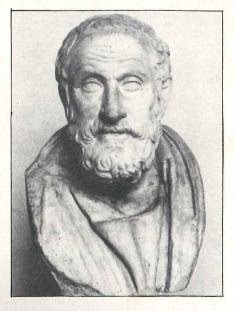
Continuing the now traditional Pergamene link with Athens, Attalus I sent his younger son and namesake, "Prince" Attalus (II), to be educated there. He studied under the distinguished philosopher, Karneades, head of the famed New Academy, and he and fellow student Ariarathes (the future king of Cappadocia, another Anatolian state) so revered their eminent teacher that they erected a staue in his honor which stood in the ancient Agora. Only the base with its dedication has survived.

When Prince Attalus' father died, his elder brother, King Eumenes II, further embellished Pergamon, extending its control to cover a wide surrounding area including the Greek cities on the coast 16 miles away. Securing political stability through an alliance with Rome, he attracted erudite scholars to study at his immense library which is said to have contained 200,000 parchments. He bought Greek works of art to adorn the temples and courtyards and was patron to outstanding artists from all over the eastern Mediterranean who made his city one of the most beutiful and influential of the Hellenistic age.

To celebrate a Pergamene chariot victory during the Panathanaic games of about 174 BC, he erected a quadriga on



"King" Attalus I



Karneades, head of the New Academy



Roman Copy of an original acropolis bronze: "Dying Gaul"



Reconstruction of one of the stoa's 46 shops

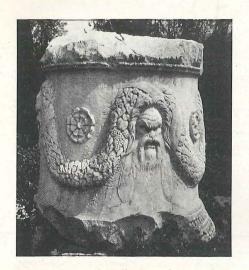
the steps of the Acropolis, opposite the temple of Nike which, later writers mention, included a portrait figure of himself. The bronze sculptural group has vanished leaving only an enormous plinth *in situ* to mark its existence.

Meanwhile, on the Acropolis' southern slopes, his architects were constructing an elegant double-tiered colonnade to link the theatre of Dionysus to the Odeion of Pericles. A gracious place for Athenians to meet and converse with friends, this structure sheltered strollers both from winter rains and the scorching Attic sun. Time has not dealt kindly with the munificence of Eumenes, and only part of the rear wall remains.

As much Athenian as Pergamene when he eventually inherited the title Attalus II, as patron of his adopted city

he wished to participate in a rebuilding program planned for the east side of Athens' Agora, and donated the stoa which bears his name.

Confident of his own state's evergrowing wealth and international renown, he made a deliberate effort, in contrast to his forebears, to create a recognizably Pergamene style through his use of innovative achitectural detail. His stoa, unlike the single-storied local ones, had two floors, each with a double colonnade; and the arch was introduced into Athenian architecture for the first time, as were the fleshy-leafed capitals on the upper and inner columns. These unusual features, together with its present-day pristine, penny-new appea-



Pergamene and Hellenic style mixed to form a novel hybrid: circular altar, Theatre of Dionysos, Athens, c 100 BC

rance, and its alignment north/south as opposed to the usual, classical east/west, all combine to endow it with a somewhat alien spirit among the Agora's older remains. However, at the time of its construction, it probably blended homogeneously with three other simpler Hellenistic-styled buildings which formed a square before it.

In 1953, when modern Athens was still licking its economic and psychological wounds following the privations of Nazi occupation and civil war, the American Archaeological School was searching desperately for a suitable shelter in which to house their precious finds from the Agora excavations. It was then decided to reconstruct the Stoa of Attalus with financial assistance from donors in the US; in particular John D Rockefeller Jr, who contributed half the amount required.

With dedicated and patient research,



Model of the upper city of Pergamon, the "new Athens"

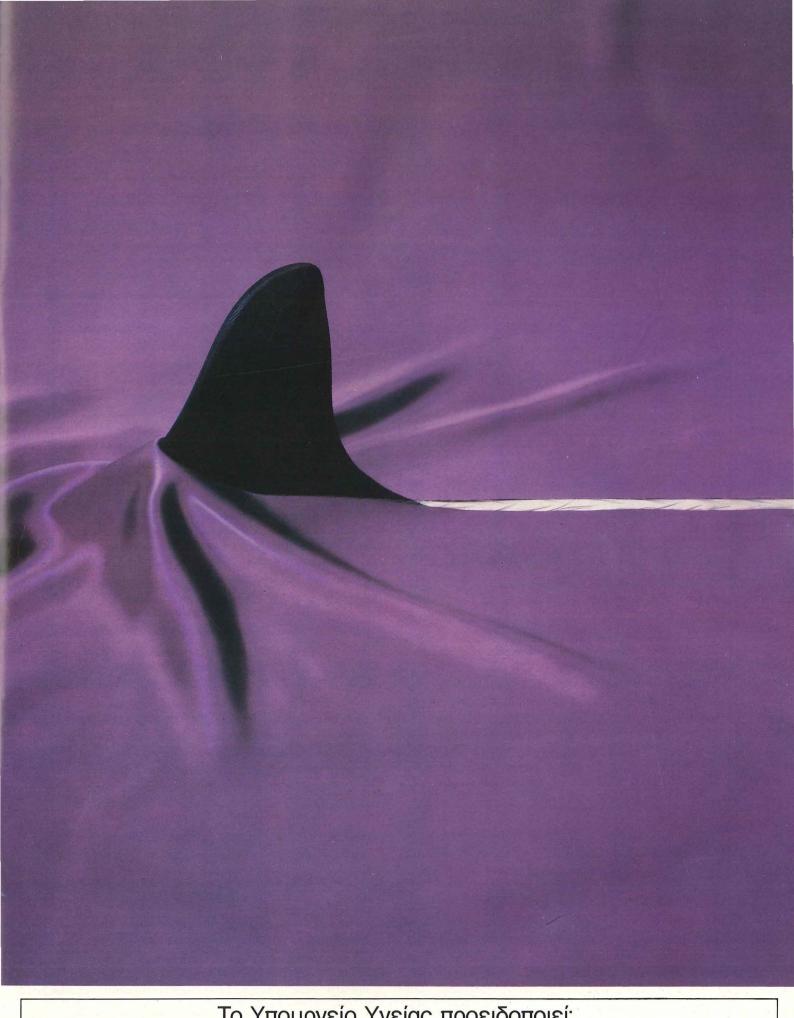
using only materials taken from the original sources-limestone from Piraeus, Pentelic marble, and Attic clay, from which the tiles were molded, the stoa donated by "King" Attalus and "Queen" Apollonis of Pergamon slowly rose again. If today its marble columns do not resound to the bustle of trade the original had 46 shops - social meetings or philosophical discussions; if crowds no longer jostle for position to watch the Pananthanaic procession file past on its way to the acropolis towering above, it is still well worth a visit. As the permanent Agora Museum, it displays superb, clearly-labelled finds spanning the centuries from Neolithic to Roman times. Outside, the ancient marketplace, which uninvitingly resembles a bomb site from above, exudes, at ground level, an air of peace and tranquility, a place to wander and reflect.

Histories and guidebooks struggling to convey over three millennia of often-innovative Athenian history and culture in restricted space on occasion miss out the 200-odd years between the death of Alexander in 323 BC and the sack of the city under the Roman general Sulla in 86 BC. Yet these were rich and productive centuries when Athens remained the mother-city and font of Hellenic culture for states as far apart as Syracuse and Bactria.

Its philosophical schools, which gave birth to Stoicism and Epicureanism, reigned supreme, their fame drawing students from all over the Greekspeaking world. Sculpture, painting, music and poetry flourished, Menander amused the populace with his new comedy, while ambitious kings governors, satraps and dynasts vied with one another to hitch their reputations to its still-glowing star through donated works of art and architecture — none more so than the three Attalid kings of Pergamon.



Base of statue raised to Karneades



Το Υπουργείο Υγείας προειδοποιεί: ΤΟ ΚΑΠΝΙΣΜΑ ΒΛΑΠΤΕΙ ΣΟΒΑΡΑΤΗΝ ΥΓΕΙΑ

Athens, 16 November 1935

Suzanne La Follette found the Grande Bretagne "first class", the Ilissos as dry as Wawawai Creek, and the Pnyx "the damndest arrangement" she'd ever seen. This visitor from Washington State wrote home to say the view from the Acropolis would have taken her breath away if the wind had left any to be taken

Dearest family,

Attica would not surprise you. Just imagine the Yakima Valley opening out on the sea, and there you have it. Of course there's a lot of difference geologically. This country is all marble and calcareous stone, and the buttes that jut up out of the plains are solid rock with almost no top-soil – in some places none at all. The Parthenon stands on bare rock which is a mixture of pale blue and pink, and the places on which stood the bases of statues and temples were levelled off by cutting into the living rock. The troughs for carrying off rain water were also hollowed out of the stone.

The wind blows a constant gale. On the Acropolis it's terrifying. They tell me it's not always as bad as it has been this past week; but the state of the vegetation shows that there must be more windy days than not; for it is warped and stunted. And the dust blows with the wind and fills the air on the windiest days. When the air isn't full of dust it is marvelously clear and pure, very much like that of the Palouse country; and invigorating like that. They say Athens wasn't quite so dry in ancient times, but almost. Like the Palouse country it has a rainy season and a dry season, and in November one sees it at the end of the dry season, when it is at its very driest, just like the Palouse. The rivers are trickles, the earth is parched and dusty and the vegetation looks rather discouraged. There is a large and quite decorative bed of cactus thriving under the west front of the Acropolis.

The trip from Brindisi was interesting. The boat was so tiny that I promptly paid eight dollars more to move into first class, for second was away at the back and I knew if the sea were the least bit rough it would be terrible back there. There were only two other first-class passengers; the former Italian Consul-General at Boston and his wife, on their way to their new post at Istanbul. Very nice people indeed – she much younger than he and very beautiful, and he a most cultivated and pleasant person.

Toward evening of the day we left Brindisi we passed the island of Corfu off to the east, only near enough to see its outline against the sky. The next morning when I awoke about seven o'clock we were in the Gulf of Corinth, with the bare mountains of Greece rising on either side. Now and then one saw a wooded slope, but most of them were quite bare, and really wonderful in color, for they were pale grey and tan – sometimes a tan so pale it was almost white – and many of them were mottled with pink and purple and ochre. They weren't monotonous, as bare hills so easily can be, for their

contours and their colors were beautiful and varied. And the colors weren't patches of vegetation; they were patches of colored stone.

These Greek hills take the light in a very special way, because, being marble and calcareous stone, they are translucent. It – I mean the difference between these and other hills – is like the difference between a marble statue and one of granite; the one is much more luminous than the other.

We arrived at the Corinth canal just before dark. It is just a great slash in the earth; I should say about 300 feet deep at its deepest part. And because it isn't walled up on either side, it's forever caving in, the captain told us. We saw several places where there appeared to have been slides. The sides are pale tan and the earth looked to be about the consistency of chalk. It's very narrow; we were towed by a tug which had to follow the exact middle of the canal, for the clearance on either side wasn't more than three or four feet.

We emerged on the other side just in time to get a look at the islands of Aegina and Salamis before nightfall—and of course at the mountains of Megara. When we finally made the dock at the Piraeus it was about ten o'clock—and we were supposed to arrive at two! But the regular boats of the line had been diverted to the use of troops being sent to Abyssinia, and this was a little slow boat that could make only 12 knots an hour.

To make matters gloomier, we landed at a freight dock, so crowded with cases of goods, bales of wire, and God knows what else that only with difficulty could one pick one's way out of the place. I had no trouble, for I put myself in the hands of the Thomas Cook representative who met the boat; and he saw me through the customs and brought me to my hotel in Athens. The next morning I moved to this hotel [the Grande Bretagne] and was disgusted because I hadn't come here at once, for it had a representative at the boat, and I might have saved the money I paid Cook's or part of it. But I hadn't come here because I thought it was too expensive. One has to stay in the best hotel here I find, because the others are pretty dirty. This one is first class, even according to American standards. In America it would be prohibitive; here I get my room, breakfast and dinner for little more than three dollars a day. Moreover, the place is heated, which is unusual. And it's real Palouse country November weather. Possibly not quite so cold, but almost.

Of course I went up to the Acropolis the first day I was here. It was so windy up there that I had difficulty getting a chance to look at the place, so busily engaged was I in hanging onto my hat and clothes. I took a brief

look at the Parthenon and the Erechtheion and ducked into the museum where the air, if cold, was still. It is a wonderful museum of the archaic period. They have the archaic sculptures from the first Parthenon, and the Ionic votive statues, which are simply magnificent. They have a remarkable amount of color left on them. Some pieces from the frieze of the Parthenon are there too, and the plaster casts of the parts which are in London.

My second visit to the Acropolis was more successful. It wasn't quite so windy and the sun was shining. The temples were beautiful. The marble had taken on a lovely warm tone with age and in the sunshine against a blue sky it is beautiful beyond description. The Erechtheion is a little gem of a temple with its decorative detail in a rather good state of preservation; so delicately carved that it is utterly delightful. And the famous Caryatids are most beautiful. One of them of course is plaster, the original being in the British Museum along with Lord Elgin's other loot from the Acropolis.

It's curious how the sculptures of the Parthenon carry, even without being thrown into relief as they once were by color on the background. The Acropolis stands very high above the street, and from below one can see the metopes that are left on the west front quite clearly.

It is rather sad to visit a dead city, especially one which literature has made as familiar and as dear as Athens. One is so often disappointed in the places whose names have meant enchantment for so long. The famous Ilissos is now a dry bed with a little more water in it than there is in the Wawawai Creek. It is said to have dried up considerably since antiquity. And it stinks! The people alongside use it freely as a sewer. They are now demanding to have it piped, for although one thinks it is all right to pour his own filth into it, one resents the filth of his neighbors. While I was exploring what the guidebook says was the famous fountain of Kalirrhoe, an old gal came out of one of the houses near by with a bucket of dirty water and flung it into the stream so near me that I almost got splashed. With all due respect to all the guide-books and archaeologists, I don't believe that a waterfall in the Ilissos is the fountain of Kalirrhhoe. I never before heard of a waterfall being called a spring. A German archaeologist, excavating the east foot of the Acropolis, found a dried-up spring, which he with apparent good reason, called the fountain of Kalirrhoe, and I'm inclined to think he was right.

That same eastern slope has quite a lot of the old city exposed to the light by the Germans. I wandered through it this morning. It's perilous going, for it's full of wells and cisterns, which the government should rail off and doesn't. If one stepped into them one could break a leg or drown in filthy water, depending on which one happened to strike. The remains of the houses show that they were quite small. There were traces of red and green decorative bands on the walls of one, and several had pavements of a curious crude mosaic made of long pebbles set in what I took to be cement. One sees this pebble mosaic a lot in modern Italy, but not indoors. The streets were very narrow and crooked. Wells and cisterns, as I intimated, are everywhere in striking profusion.



Suzanne La Follette

Born at the end of the last century, Suzanne La Follette was the daughter of pioneer farmers who settled in "The Palouse" – that remarkable wheat-producing country on the Snake River which is now in the State of Washington. Her father became a US Representative and her uncle was the progressive US Senator and Governor of Wisconsin, Robert "Fighting Bob" La Follette.

Suzanne became a well-known journalist and lived for some time in France (the La Follettes were of Huguenot descent). A feminist and a founding editor of the *The National Review* until her retirement in 1959, she stayed at the Chelsea Hotel in New York for 40 years.

Her niece, Mimi Summerskill, moved to Greece in 1964 and built a house on Ios, and her husband, John, became President of Athens College. She thought she was the first in her family to discover Greece until her daughter, Wendy, collecting information on the La Follette family, came upon a letter of her great aunt's sent from Athens in 1935. Wendy Wright today is head of Student Affairs for College Year in Athens.



View of the Agora and the Theseion from the Acropolis (Photographic Archive, Benaki Museum)

No wonder Athens had a pestilence during the Peloponnesian War. The wonder is that it didn't have one at least once a year. Fancy drinking water from a well in the midst of a congested city! In the Agora, they tell me, the American School has found wells and cesspools nestling cosily side by side. Ugh!

I'm to visit the Agora early in the week with a young epigraphist from the American School to whom I've been introduced by the representative of the *New York Times*. One can get in only if one is taken there by someone from the school. It isn't open to the public. I looked down into it the other day from the temple of Hephaistos, usually called the Theseion. One could get nothing out of the digging unless one went there with an archaeologist, for it is just a lot of foundations with here and there a mosaic pavement intact. The Theseion, which is the best-preserved temple in Athens and I think perhaps the best in Greece, is most deceptive. Seen from the Acropolis it looks enormous. And when one gets to it it looks quite small, not more than quarter the size of the Parthenon. And rather cold.

This morning I visited the Pnyx. Why the Athenians chose to build the place for their assembly instead of letting the people sit on the hillside and building the tribune at the bottom I wish I knew. It's the damndest arrangement I ever saw... In ancient times, the Pnyx had somewhat the shape of a shell, with the outer edge as high as the tribune. And in this vast shell-shaped space the citizens of Athens sat on the ground and listened while Aristides, Themistocles, Pericles, each in his time, told them what was what. I mounted the tribune and harangued the crowd, but the wind carried my words to no ears, and they weren't Greek words anyway. It seemed rather futile, so I departed, and as I left the guard gave me a sprig of sage from his tiny garden and I gave him two drachma, which was one drachma more than the Athenian citizen was paid for attending the public assembly. But I fear it was less than that, for the drachma is worth a little less than one cent.

This afternoon I visited the cemetery which was outside the walls of the ancient town... The tombs were very grand; in fact, they became so magnificent that a law had to be passed forbidding expensive monuments. Most of the monuments from the cemetery are in the National Museum, in the city, but a few are still in place. The finest I saw wasn't all there; only, on the top a life-sized bull in Pentelic marble, very life-like and full of the old Nick...

In the museum are hundreds of beautiful vases found in these tombs, and many terra cotta figurines, and some jewelry. I wonder if my Greek necklace came from here. I shall never know, alas!

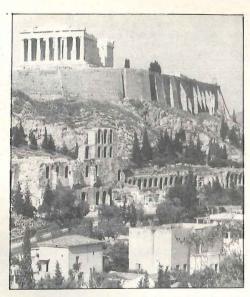
I was wandering about in the cemetery until almost dusk. It's easy to get lost there, although it is so small, for one is likely to get islanded among the excavations and have quite a little trouble to find one's way back to the street. There are great holes and ditches and fragments of walls all over the place. At last, trying to find my way out from among a group of newly excavated graves, I was assaulted by a poltergeist. I don't know how else to explain a sudden slight noise at my feet, and a stinging sensation on my leg and a lot of little wet spots on my stocking which looked as if they'd been made by particles of wet clay. I looked around for a mischievous youngster, but saw none. And I rather like the idea of some outraged Athenian soul flinging wet earth at the disturber of his last repose...

I was surprised to find that there are many points in Athens from which one can see the Aegean; not just from the Acropolis or the other hills. The part of the town that lies between the Acropolis and Lykabettos is rather high. From the plain west and north of the Acropolis one sees nothing but, now and then, the Acropolis or the high peak of Lykabettos, jagged and beautiful and mentioned, curiously, only once in Greek literature. Or so I'm told. Aristophanes mentions it.

The view from the Acropolis takes one's breath away – or would if the wind left any to be taken. It was funny



The Parthenon, circa 1930, by the famous photographer Nelly's (Photographic Archive, Benaki Museum)



Southwest view of the Acropolis, 1935, with the windowless house, long since demolished, of the painter Parthenis at lower right.

how familiar it all seemed. I knew without asking anyone just where was Hymettos, Pentelikos, and so on. One is so familiar with the map of Greece and the names of places before one ever comes here. One sees far down the southern coast of Attica, where the Times correspondent tells me the poor of Athens pitch their tents in the scrub forests back of the beaches and spend the whole summer. One sees Salamis and Mount Aegaleos where Xerxes placed his throne to get a bird's-eye view of the battle of Salamis. And of course one sees the Piraeus and the vast sprawling settlements between the Piraeus and Athens. The two towns have practically grown together. The hardships of life in a waterless town must have been terrible in the days when the refugees were increasing the Athenian population by leaps and bounds. Now the city has an excellent water-supply from Marathon, brought over by an American company. The ship's doctor coming over told me one could drink it without the slightest fear, but to beware of any bottled spring water outside Athens.

17 November

I've been up on the Acropolis looking at the sunset. I learned a lot about Attica. It's much greener than I thought. Whether it was the sunset light or the clarity of the air that brought out that fact, I'm not quite sure. Perhaps a combination of the two. For the air was clearer than at any time since I came. One could see for an incredible distance. The far southern peaks of Attica, which I hadn't seen before, were visible and so was Aegina and the coast of the Peloponnesus - is that spelled right? Never mind. It was a curious day. As the sun got ready to go down, the sky to the east was angry and stormy with a rainbow against it. The color effects were superb, but I'm now quite confused. If you asked me what color anything in Attica is, I'd dare not answer. It all depends on the light apparently. The first day I saw the Acropolis, I got the impression that the rock was

pink, really more magenta. The next time it looked mostly light blue, with patches of magenta here and there. When I first got up there today, the sky was overcast, as when I was there first, and again the magenta seemed to dominate. And as I looked back at it from the Propylea at sunset, it seemed precisely as if it were covered with snow. And the landscape, too, varies astonishingly in color. I should think this country would enchant and baffle a painter.

The color of the marble of the temples varies a good deal, too, with the light, but not nearly as much, it seems to me, as the earth.

The other day I saw a pile of gravel in one of the streets. It was a lovely pinkish tan. Today I saw a pile of gravel on the Acropolis. It was the palest magenta. I'm obsessed, as you see, with the earth colors of this country; they are so amazing. And no one who has talked or written about Greece has prepared me for them. No doubt writers have described them but none that I've happened to read.

This letter is getting very long. I don't know just how long I'll stay here. I want to go to some other places in Greece, but how much travelling I can do I don't know for it's very difficult and expensive getting places. With lots of time and a knowledge of the language one can get around very cheaply if one doesn't mind discomfort. Alas! although I have enough time, I don't know one word of Greek, and I'm not as good at roughing it as I might have been 25 years ago. In Athens one gets along beautifully with French and English. But one needs French much more than English.

When this letter reaches Colfax, perhaps Earle and Beatrice Blew would like to read it. I've thought of them a lot since I've been here. I send my love to them and to all of you.

Devotedly, Suzanne Hotel de la Grande Bretagne "Le Petit Palais"

The musical racing turtles of Greece

Sacred to Pan, lethal to Aeschylus and possessed of an indescribable voice, the lovesick tortoise of Greece has been around since before the Ice Age

by Adrienne Mayor

Music and racing are two activities that fail to leap to mind when considering land tortoises. But in antiquity, the unassuming tortoise won races against the hare and the great warrior Achilles. And the most noble musical instrument of antiquity, the lyre, was fashioned from the carapace of the lowly turtle. (Technically, tortoise refers to the land creature as distinct from the aquatic turtle, although the words are often used interchangeably, as in this article.)

Remember Aesop's fable, in which the tortoise, slow and steady, wins the race with the overconfident hare which dawdles on the way to the finish line? The philosopher Zeno of Elia (born about 490 BC) put a twist on the story when he pitted a tortoise against Swift-

Tortoise-shell lyre

footed Achilles in a theoretical race. Because proud Achilles can run ten times as fast as the turtle, he gives the turtle a headstart of 100 yards. But, in Zeno's famous paradox, Achilles will never win, because as he runs those first 100 yards the tortoise covers ten more, and while Achilles runs that ten the tortoise advances one more yard, and while Achilles runs that one yard, the tortoise moves forward one-tenth of a yard, and so on ad infinitum.

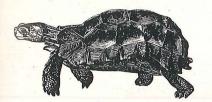
In real life, Aegean land tortoises plod slowly over fields, through the golden stubble under olive trees, and across the rocky hills and mountains of mainland Greece and some islands. I have often encountered them in isolated valleys and on high ridges, laboriously making their way over outcroppings and through thorny underbrush. In the hot, arid summer, you can hear them approaching through the crackling dry weeds. Once I saw two turtles bashing one another like miniature tanks among the windflowers and poppies. I assumed they were disputing territory. Three species of land tortoises inhabit Greece, Testudo graeca, T. hermanni, and T. marginata. The last are unique to the mountaintops of certain Cycladic Islands: their ancestors were left high and dry when land bridges connecting Asia Minor and Greece disappeared during the last ice age. The distribution of these terrestrial turtles helps scientists determine the history of changes in sea level and land masses in the Aegean. T. graeca tortoises, for example, live on Cos, Thasos, Samothrace, Limnos and Samos, where they were stranded, along with the lesser mole-rat and some lizard species, when the last glaciers melted. The T. hermanni species prefers lower altitudes, such as on Euboea. On Patmos, Kythira and Chios, land tortoises are quite rare. And in antiquity, Aegina was famous for minting silver coins with the image of a turtle, but

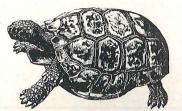
no tortoises have been sighted there since the last century. Naxos, Kythira and Skyros are home to the *T. marginata*; they are also found in the mountains of the Peloponnese and south of Mt Olympus.

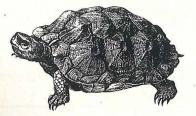
In antiquity the tortoises of Mt Parthenion (near Tripolis in the Peloponnese) were sacred to Pan. This is where Pan promised the powerful runner Pheidippides that he would help the Athenians beat back the Persians at Marathon in 490 BC. Pheidippides was dispatched to Sparta to ask for help when the Persians landed: he ran about 150 miles in two days. After the Greek victory, races were held in Pan's honor. Perhaps the tortoise was honored as well, in memory of its own improbable racing victories. Or perhaps the Pan's tortoise mascot was chosen in the same ironic spirit that led a basketball team in California to call themselves the "Slugs".

In the second century AD, the travel writer Pausanias visited the cave where Pan made his promise. He wrote that the area had lots of tortoises, "which are excellent for making lyres, but the people are terrified to kill them and forbid strangers to take them, for they believe the creatures are protected by Pan," a god known as the avenger of cruelty to animals.

Admiration for the tortoise's determination and simple, effective means of self-defense seems universal. The Romans named their defensive military maneuvers the testudo (Latin for tortoise) in which soldiers advanced slowly under a "shell" of interlocking shields. A folklorist travelling in Macedonia around 1900 heard that it was considered very lucky to come across a tortoise, and very bad karma to kill one. Moreover, anyone who found a tortoise upside down had a duty to help it – and anyone malicious enough to flip one onto its back committed a dire sin. The villagers said that the very sight of









Land tortoises: Lord Byron brought four to England as souvenirs of Greece

a turtle upside down is "an insult to the Deity!"

Oddly enough, the Original Tortoise once insulted Zeus. According to an ancient tale, Zeus invited all the animals to his wedding. Only the turtle stayed home and Zeus demanded to know why. The turtle replied that his house was dear to him to leave it even for a grand party. Miffed, Zeus decreed that such a homebody should have to carry his precious home with him ever after.

Eagles were companions of Zeus, and so no friends of tortoises. Ancient naturalists told how eagles would seize tortoises and drop them on rocks to smash the shell and eat the flesh. The playwright of tragedy, Aeschylus, died in 456 BC, killed instantly when an eagle dropped a tortoise on his bald head, mistaken for a rock. This shocking accident must have reminded many Greeks of the tragic fable about the turtle who learned to fly.

Once a turtle told the swallows, "Would that I too had wings to fly!"

An eagle overheard this exchange and said, "How much would you give if I enable you to rise effortlessly high up in the sky?"

The gullible turtle answered, "I'd give all the riches of the Orient!"

"You're on," said the eagle, "I'll teach you to fly!" He carried the turtle aloft upside down until they reached the clouds. Then the cruel eagle dropped the tortoises on a mountainside, dashing his hard shell to smithereens.

As he fell, the turtle was heartily sorry: "What possessed me to wish for clouds or wings when even on the ground I could not move with ease?"

Although tortoises are certainly easy for humans to catch and kill, there is not much evidence that anyone ate land turtles in classical times. But they were highly esteemed for medical uses. Pliny, who wrote on natural history in the first century AD, listed 66 remedies

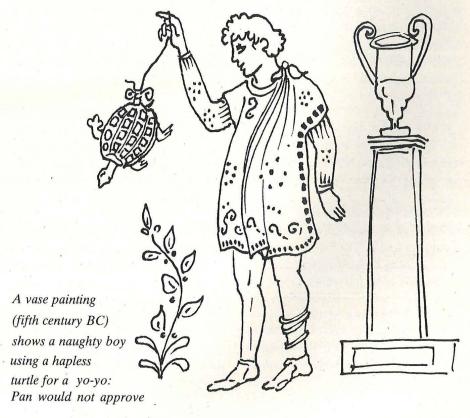
based on tortoises. A modern excavation at Nichoria revealed that in Byzantine times, when food was very scarce in parts of Greece, small tortoises were cooked for supper.

The shells of turtles were once in great demand for making musical instruments. An ancient riddle asks, "What lifeless thing can produce a beautiful living sound?" Answer: a lyre made of a tortoise shell. The legend of the origin of the lyre goes like this. Hermes, as a boy living near his birthplace in a cave on Mt Kyllene, slaughtered some oxen owned by his brother Apollo. Then he saw a tortoise by the cave. He killed it too, stretched some ox-hide over the concave carapace, and fixed seven ox-gut strings across the soundbox. By inventing the first lyre (called a *chelys* or turtle), Hermes was said by Homer to have "created endless delight because it was he who first made a minstrel of a turtle." The boy

assuaged Apollo's anger about the dead oxen by plucking a tune on this simple instrument.

The traditional lyre was made of a turtle shell with two horns of wild goat extending as parallel arms from the soundbox. Sinews or ox-gut of various thicknesses were strung from the crossbar between the horns to the shell. The instrument produced music described as "noble, serene, and virile". In the right hands, a lyre was liable to make stones dance, rivers stop and wild animals tame.

Hermes taught Orpheus to play the lyre so sweetly that he could soothe even the gods of the underworld with his songs. When Orpheus was killed by maenads, his lyre fell in the sea and washed up on Lesbos, at Antissa. A fisherman brought the instrument to Terpander. This poet-composer of the sixth century BC is known as the founder of classical Greek music; he won





Early fifth century BC vase painting shows tortoise-shell lyres

many contests in Sparta with his compositions for the *chelys*. Another famous musician, Arion, played the lyre to save his life. He had been captured by pirates on the way home from a concert tour. Dolphins gathered around the boat when he played on deck – Arion dove overboard and was borne safely ashore by his audience.

Orpheus had taught the poet Linus to play the lyre, and his mournful songs became famous enough to be called "linuses". Like Aeschylus, Linus was to discover that when poet's skull meets turtle shell, it's Turtles 2, Poets 0. Hercules took music lessons as a boy from old Linus, and when he was reprimanded for his poor playing, he bashed his master over the head with his heavy tortoise-shell lyre, killing him.

Plodding so patiently over thee landscape in search of morsels and dewdrops, this low-profile homebody, master of passive self-defense, seems utterly removed from the kinds of ruck-us we've heard associated with its name in antiquity, not to mention lyrical music.

And yet... Picture zoologist George E. Watson of the Peabody Museum, binoculars around his neck, notebooks in hand, stepping through scrubby thickets of thorny burnet on the island of Cos. It's a fine day in May 1961. He cocks his ear, startled by a peculiar knocking sound. Ten metres away in a little clearing he spots a "female Testudo graeca being pursued by an ardent male T. graeca." Rivetted by the spectacle, Professor Watson sits down and observes the tryst through his eight-power binoculars, scribbling furious notes. The naturalist Aelian remarked in the second century AD that the tortoise was "a most lustful creature", and speculated that "since the males couldn't sing they must have charmed the females by means of a herb." But Watson's monograph, "Notes on Copulation and Distribution of Aegean Land Tortoises" is the first scientific eyewitness account of the courtship of the Greek species. Hermes may have been the first to make a lifeless turtle-shell sing but it was Watson who told the world about the mating call and lively courting dance of the lovesick Greek tortoise.

The rhythmic knocking sound that Watson heard was the suitor bumping his sweetheart's carapace with his own to get her attention. His crashing and bashing kept up for nearly half an hour: she kept on moving up the hill in the



Turtle coin from Aegina, fourth century BC

underbrush, pausing flirtatiously and starting forward again. He was thrown off balance, tumbled down the incline and landed upside down. Watson saw that the turtle finally righted himself and "recommenced his pursuit and bumping." Again and again he rolled downhill, got right side up and began his bumping anew.

The tortoise began to sing! Watson knew of some earlier reports of turtle mating calls in other parts of the world, but all previous studies concerned captive turtles and no one had described any vocalizations by native Greek species. A German had once maintained that the European land turtle's cry was "very like a cat's miaow". Leakey claimed that a tortoise in a zoo in Uganda gave a "loud husky cry" when courting. A pet South American tortoise bobbed his head and emitted a sound "like a mother hen teaching her chicks to scratch for food," while another turtle native to an island in the Indian Ocean "gave a deep trumpeting call." The two species of giant Galapa-



A turtle painted on a Corinthian vase of the archaic period

gos tortoises have rather different courting styles. One is quite taciturn – he skips the shell-bumping ritual altogether and managed to "roar with his mouth closed"; the other sways his head, bumps a bit, and then opens his mouth wide to give a "light and gasping call".

The mating call of the wild tortoises of Cos was "audible for at least 20 metres." Watson saw him open his mouth and heard a "high nasal whine, somewhat resembling a complaining puppy's voice." He also noted that the song was short, lasting about half a minute.

No ancient author ever mentioned the call of the live turtle, preferring to dwell on the beauty of the music produced by the hollow tortoise-shell lyre. But thanks to Watson of the Peabody Museum, whenever I walk through hillocks of oregano and thorny burnet, I listen for crashing carapaces in the underbrush and a live version of the wild tortoise song.



Vase in the shape of a land tortoise, from Rhodes, about 550 BC

This article is dedicated to a young Greek Tortoise named Arete who flew to California in the pocket of her friend Amanda and who now lives happily browsing on tiny wild strawberries and purple lobelia blossoms in Santa Barbara.

Down the Bog

Many years had gone by since my last visit to Santa Claus at the North Pole, so I decided I would make another trip last month and find out what goodies he was preparing for us this Christmas.

I hauled my old snowmobile out of the garage, loaded it on a flight to Oslo and thence to Spitzbergen and, after stocking up with several tins of bully beef and some cans of Sprite Light, I set out across the frozen wastes of the Arctic, guided by my Boy Scout compass and that unerring instinct that always leads me to the smell of cooking food.

Surely enough, ten days later, with the needle of my compass desperately trying to point straight down, I saw Santa's igloo with smoke coming from the chimney, spreading the delicious aroma of frying seal chitterlings into the cold, crisp air.

Parking my snowmobile outside, I crawled through the entrance tunnel of the igloo and knocked on the frozen reindeer skin that served for a door.

"Come in," Santa said, in his booming voice.

"Ah, my friend from Athens. What a pleasant surprise."

"You remember me!" I said in surprise.

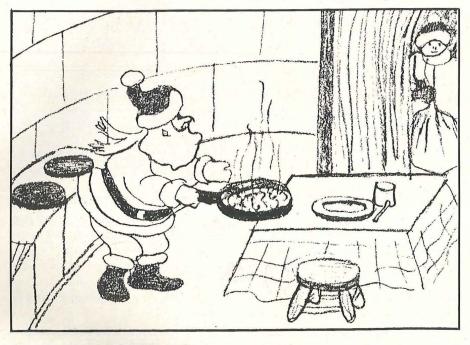
"Of course, how could I forget! You drank practically a whole bottle of *Black Label* last time you were here. how you ever got home I'll never know."

I smiled ruefully. "That raw blubber you gave me to eat made me rather thirsty," I lied. In actual fact, the raw blubber had been so revolting that I had been forced to drink the whiskey to get the taste out of my mouth. "I see you have a stove," I said, eyeing the gas stove with the sizzling frying pan on it.

"Yes, it's a present from Julia Child. She came to visit me last year."

"You gave her raw blubber to eat?"

"Yes. It's all I had. And then she said she'd send me a present. Can you imagine that? The first time anyone has ever placed me in such a role reversal situation. I was moved to tears. And



then this magnificent stove arrived, with several gas bottles, all parachuted down by *Scandinavian Airlines* on one of their polar flights. I wonder what made her think I needed a stove?"

"I can make a pretty good guess, but never mind. Tell me, what sort of presents are you sending out this year?"

"Sending? I've sent them already. It's three weeks to Christmas but when you think that my reindeer sleighs travel at 40 miles per hour with a following wind and that the driver has to stop and untangle their antlers every six miles or so, we need as early a start as we can get."

"Oh, then the presents for Greece are already on their way?"

"It's funny you should ask, because just this morning I got a message from the Greece contingent that the sleigh with the presents for the country's top personalities collided with a U2 over Minsk. The reindeer became a hopeless jumble of antlers and hooves so the driver jettisoned them and glided down to the outskirts of Minsk where, unfortunately, the sleigh sank in a bog. But let's eat now. I think these chitterlings are just about done."

We sat at a block of ice that served for a table and although the chitterlings looked most unappetizing, they were in fact delicious. We washed them down with Sprite Light laced with Aquavit and ended the meal with freeze dried instant coffee.

"And what were the presents you had for Greek personalities?" I asked.

"Oh, nothing much. I had a note from Andreas Papandreou saying he wouldn't mind a 20-year-old Scandinavian girl to remind him of the good times he had in Sweden, seeing how Dimitra was now pushing 34 and ready for the scrapheap, but all I had for him was a year's supply of Geriatric vitamins. Mitsotakis, in his letter, said the thing he wanted most was a premiership but I compromised with a biography of Margaret Thatcher. I had a three month's supply of Complan for Evert, a hairnet for Tsovolas, an eyebrow comb for Karamanlis, a set of Great Books for Koutsoyiorgas as he'll have plenty of time for reading, a copy of Dale Carnegie's books for Sartzetakis; a complete set Mikis Theodorakis record albums for Florakis and a permanent American Base PX Card for Kyrkos."

"I'm sure they'll all be most disappointed not to get those presents," I said. "Isn't there any way they can be retrieved from the bog in Minsk, or perhaps replaced?"

"Replaced is out of the question. I'm not made of money, you know. But if they can tear themselves away from the Greek scene and go looking for their presents in the bog, I'm sure a good many people in your country will be only too glad to help them along."

The Medici Secret

Once again on Christmas Day this year in Vitylo in Mani, male members of a clan claiming descent from the great Florentine family will be sharing a secret undisclosed for over 500 years. Beforehand, however, the secret-sharers celebrate a Mass

by Katerina Agrafioti

Five centuries ago (and fourteen years more to be exact) a handsome young woman was ascending a steep slope to the village of Vitylo. Her name was Anthi She was, as they put it in those days, great child. And she was recently widowed, too. On the way up to the village she paused, seeing an unfinished chapel, and perhaps she made her calculations, for Anthi was an intelligent as well as a very determined girl. And maybe then she turned her eyes westward just as we do today, for it is said that Vitylo provides a sunset view which is the finest in all Mani.

In the chronicles of Greek tradition there are many records that seem to hover between legend and reality, and it is difficult to separate them out sometimes because there is so much of both. In any case, the tradition is always quite real in itself, and often it survives down even into our own days.

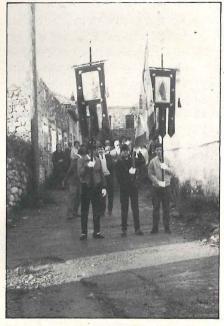
One of these traditions is enshrined in a Christmas ritual which has been performed without interruption for half a millennium and which links, in very unlikely fashion, the brilliant palaces and villas of Tuscany with the rough-and-tumble cottages of Mani.

This is the way it goes. In the 14th century a member of the Medici when it was still an ordinary, though solid, Florentine family found himself in Athens during the period of the Catalan occupation. At this time the great Florentine banking family of Acciaiuoli was already well established in Greece and the Catalans up their necks in debt to it, but there was yet time still before the Acciaiuolis became Dukes of Athens.

Piero (or it may have been Pietro) de Medici hellenized his name, as it was the custom to do, to Yiatros (the Greek equivalent of medici or doctor), and his descendants have

often used both names, the Iatriani and the Mentitzi. Later, a branch of this family settled in Nauplia, then known as Napoli di Romania, when the port and the citadel were part of the great commercial empire of the Venetian Republic.

In 1537 we find a Greek commercial contract signed by one "Piero de Medici de Atenes, Bialus et Colonel Capo de Argos at de Napoli de Roma". The title Bialus, or bailie, was granted by the Serenissima to her representatives in the Levant.



The banners and the flag of the Medici carried in procession through Vitylo on Christmas by young members of the clan

Three years later, Venice lost her last possessions on the Greek Mainland, Nauplia and Monemvasia, to the Turks, and shortly thereafter Piero's descendants again split. Those who stayed on in Nauplia changed their surname now to Iatropoulos, with the characteristic suffix of most of the Peloponnese. The other branch came to Mani, and adapting its name to local usage, thus became Iatrakos.

Yet another Piero (or again Pietro is a possibility) appears out of the past at Kitta on the west coast of the deep Mani where hospitality is held sacred. Any stranger arriving in good faith there was received with honor and the consideration due a person of importance. Piero was taken in by the master of the district, Kontostavlos and he, im-



The Medici Mass procession through the village of Vitylo

pressed by his guest's background, education and noble bearing, after awhile proposed that young Medici wed his daughter, the lovely Anthi. And that's exactly what happened.

But as so often in life (and especially in Greece), things turned out quite differently than expected. Piero's knowledge of military affairs, his qualities of leadership, his ability to make men work with rather than against each other, made a deep impression on the proud but factious Maniots. All of this provoked the black jealousy of Piero's father-in-law who had him murdered without the slightest hesitation.

Now Anthi, though pregnant, left her father's house and her village, too, and sought out another place to go on living in – though, of course, in Mani. So that's how she came to Vitylo.

Due to its geographical remoteness, the poverty of its land and the warlike spirit of its inhabitants, Mani was a place the Turks thought it wise to leave alone, and always regretted it when they didn't. The village of Vitylo was especially daunting and had become a stronghold of resistance. Perched 300 metres high on a western spur of Mount Taygetus which plunges into the sea, Vitylo faces an expanse of endless blue and enjoys one of the most spectacular locations in this wild area. Arid and poor, except for some scraggy olive groves and wild fig trees, Vitylo found an alternate



An elderly 'medikopoula'

way to survival in piracy.

Even three centuries after Agni came to Vitylo, Choiseul Gouffier, Louis XVI's Ambassador to Constantinople wrote of the area on the eve of the French Revolution, "There is a tribe of about two thousand souls, the Maniots, who make their living through piracy and in the trade of hostges." The latter involved the exchange of Chrisian and Turkish prisoners.

Nearly a century later another French writer, Jules Verne, in his novel *The Pirates* was still referring to freebooting in Mani as the main source of income for these poor people. Verne gives interesting details as to how they went about this profitable occupation. Taking advantage of the treacherous coastline, the inhabitants of Vitylo, on dark and stormy nights, would tie a lantern to the horns of a billy goat

which they would let free to browse on the rocky escarpments just by the sea. A captain might easily mistake this lantern for a light house and thus misled, would break up his ship against the rocks and the Maniots would seize its contents, and dispatch or ransom its crew. In this way Vitylo earned the sobriquet "Little Algiers".

But Vitylo was already launched on this enterprising trade four hundred years earlier when Anthi first came to the village and was, as we first found her, contemplating the unfinished chapel and looking (perhaps) at the view. When Anthi heard that the incomplete state of the Kagassariani family which owned it, she proposed finished it and becoming co-owner. (Being a sensible girl, she had certainly not left home penniless.) Besides, she learned, it was the custom that everyone of social standing had his or her own church. So, Anthi decided to stay on in Vitylo and there gave birth to her child. She completed the church and earned the right to have a Mass of herown, and the day she chose for it was that of the birth of our Lord.

Anthi has given birth to a boy and he, too, was called Piero because in Vitylo it is considered proper to name a son after his father. She also seems to have had a good deal more property than just half-a-church and her son grew up to be a prominent citizen.

But as Piero grew, the wish to avenge of his father was ever-present and many would say it was his duty.

According to custom and tradition more strict and binding than any written law, no member of a hostile family was allowed to enter the village of Vitylo. So Piero, searching for a provocative excuse, seized an old woman who was a member of the Kontostavlos family one day. She was travelling through on her way to Kalamata and he sent her packing back to Kitta. Old Kontostavlos considered this a great insult and in a message challenged his grandson to a duel. What the outcome might have been is hard to say because a faithful servant of Anthi killed the old man before the duel took place. Prevented from satisfying his desire for revenge, Piero meant to punish the



The icon of the Virgin and Child worshipped by shepherds

servant but Anth intervened and said it was the will of God. In fact, she adopted the servant, whose name was Bazinas, and he became a member of the family.

Many of the events related above may lie uncertainly between legend and reality, but the important thing is that in the five centuries since Anthi's arrival in Vitylo in 1475, the Christmas Mass in her honor is still celebrated by her descendants. No doubt in the course of all these years, many things have changed, but the essence of the ritual and the passing on of the secret from the old to the young remains the same.

In times past, very early on Christmas morning, a group of men initiated into the secret went around the village, calling out "Brothers, lay down your guns!". Today, of course, a calmer atmosphere prevails in keeping with our times, but the ritual of the closely guarded secret keeps its ancient, mystic aura which affects everyone concerned.

Preparations for the ritual start several days before. Special food and sweets are got ready and the Medici descendants and their friends – even those who live in Athens – "go down" to Vitylo.

Every year a new leader is appointed and each time he belongs to a different *boulouki*, or sept, of the seven that make up the Medici clan.



Cooking traditional "Hondros" soup

So, in rotation, the leader, know as the Brother, hands over the sacred objects to the new leader who takes charge of them and ensures their safekeeping until the next Christmas when it is time to hand them on.

"Today we know who all the Brothers are going to be until the year 2000," says Dimitris Papadeas, a young and devoted member of the group.

From the house of the Brother of the year, the banners and the Medici flag bearing the motto "Love Each Other" are respectfully carried to the Church of the Taxiarchis, or Archangel. It is in the center of the village and belongs to the Medicis.

It should be noted that generations ago the Medici clan only inhabited the lower part of the village, and though now they live here and there, the ritual is still localized to the lower quarter, called Kato Mahalas.

The Christmas Mass is a requiem conducted in the memory of Anthi and her son Piero. The tray with the kollyva (boiled wheat with raisins, almonds, pomegranate seeds and sugar traditionally served at memorial services) bears the initials "A" and "P". Today, the Mass is open to everyone but only a member of the clan delivers the eulogy. After the service, the procession is joined by the icon of the Virgin and Child Worshipped by the Shepherds, decorated with fresh flowers, carried only by young men and boys of the clan and returns to the house of the Brother where traditional sweets are offered.

At noon, a ceremonial lunch is held in the municipal hall. A special broth made from wheat called hondros is served with roast pork and potatoes, chicken and macaroni, plenty of myzithra and a salty goat cheese. Participants bring bottles of wine which everyone shares at common tables.

Years ago, when the ritual was more strictly observed, only Medici men ate and drank and only Medici women served, but without participating. Today everyone, men and women, serve and eat together – except the male Medici descendents



Medici men dining by themselves

themselves who sit separately in an adjoining room.

After the meal, visitors and villagers begin to dance and sing. But the Medici men in the next room, with its windows tightly shut and its curtains closely drawn and its door guarded by the youths who will be initiated, share the mystery of the secret. They number about 35, five members from each of the clan's septs.

"At that moment we are all equal," a Medici man told me. "There is no distinction of social rank or wealth or education or age. The year I was initiated, the Brother was an illiterate shepherd. But from the moment his mouth opened, his eyes shone so brightly and he spoke with such intensity that I was amazed."

Whatever the alterations due to the passage of time and the impositions of modern society, the most sacred moments of the mystery remain, it is devoutly believed, unchanged.

Dimitris Yiannakakos-Razelos, President of the Medici Fraternity, speaks with great respect and admiration for "our little grandmother", as they call the founder, Anthi.

He believes that more should be known of this ritual, surely unique, not for its notoriety but for its truths, and its ability to penetrate deeply into the consciousness of the young. The Fraternity has already bought land in Vitylo where it will erect its own building. He wants more female response for fund-raising and an annual dance.

"The role of women is very important," he concludes. "Women often organize things better than we do."

A tradition, kept for five centuries, has at its heart a secret, annually shared, by 'seven-sealed lips' which remains inviolate.

Yet the Mass which commemorates this mystery, held in memory of events born of violence and vendetta, of hatred and murder, on Christmas Day in the spirit of Christ's last commandment "That we love one another" is a message which deserves to be carried on forever.

Photos curtesy of the Medici Fraternity



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Epiphany

This article first appeared in Dec. 1986. Elizabeth Herring will be back next month.

My relatives may imagine that all these salty torrents at the last hurdle of airport security stem from my sadness at leaving them. Wrong. This is fear; abject and total. Terrorists, even now, are planning to hijack KLM Flight 622. Subsequently, it will crash, after sunset in mid-ocean, de rigueur, and I am going to die, either by simply drowning (in my tears, probably) or, alternatively, by being ingested by carcharias glaucas – a fairly suitable fate for someone named Herring.

Whatever form it takes, every time I fly I know it's – the end. Which is why I always take my Bible along. If my 747's going to dive nosefirst into the sharkful sea, I for one am not going to be reading the Italian *Vogue* or *Fortune* on the way down. If I have only one choice remaining, it's going to be "literary".

But it seems I'm the only one on this jet with teleological concerns. A third of my fellow passengers look like professional hitmen: no luggage and bound for the Middle East. Another third seem to be going on safari - a la Papa Hemingway, as conceived by Coco Chanel: they're dressed to the chin by Abercrombie & Fitch; to the hairline by Revlon. Another third are sailing around, prior to boarding, morose infants adhering to them like barnacles and tiny overnight cases on wheels in tow. (These latter are surely the silliest artifacts in the history of luggage, resembling, as they do, extremely simpleminded pets which, on occasion, try to execute tricks like rolling over and playing dead.)

So, here I am at last in an aisle seat, with my puce knuckles wrapped around a gilt-edged King James. No way I can pretend I'm toting the latest Saul Bellow: Bibles look like nothing else. Add to this image my ultra-short coiffure. Justin, formerly of London (he was probably run out of town in tar and feathers by his clientele) got more than a little carried away with his scissors this past week, and has given me a sort of '80s crewcut, though I can't imagine what crew would ever wear it. The woman on my right - an American matron en route to an airbase in Germany - is looking at me askance, and I don't blame her.

The wheels turn audibly in her permed head as she works up enough nerve to address me. Throat cleared, seat adjusted, she leans forward, even then unsure of whether to ask if I am some sort of performance artist or, conversely, a member of some lesser-known holy order, e.g. The Sisters of the Skies, a.k.a. The Flying Nuns. "Are you," she plunges, "a religious person?"

I'm almost beyond sentient thought at this point – we're taxiing – and am trying to focus on the Dutch steward, who's busy doing his number with the oxygen masks. (I've seen it maybe 60 times before, this routine, but maybe I missed something.) "Only on

Glose to Home



Elizabeth Herring

planes...terrified of air travel...can't talk now...taking notes," I explain. I have, even now, one finger marking a helpful spot in *Ephesians* which once got me off the ground in Beirut, and yet another in *Timothy*. Glancing down briefly, I notice for the first time that my neighbor is engrossed in an issue of *Soap Opera Digest*, for heaven's sake. In fact, she has a lapful of these little magazines: it is going to be a very long flight, and more frightening than I'd imagined possible.

"Would it help you to talk about something else?" she says brightly, Joan Collins peeking out from under her thumb.

I think not, if it involves rehashing the last 63 episodes of *Dallas* or figuring out the familial relationships on *As* The World Turns.

Instead, I close my eyes as the steward exhorts us to "slip zah mask over zee nose and mouse and breeze normally." Right. Hysteria gooses me and I start giggling, normally breezing mice gamboling in my spinning head, along with Timothy and the Ephesians. I think I may black out. Where is that card with all the exits marked in red? What if my seatbelt malfunctions? Heavens!

Which is, of course, where we are at this point: quite undramatically airborne. Plunk. The Bible promptly goes under the seat - till we hit the first invisible berg of clear air turbulence and I settle back. Don't imagine I'm going to tempt fate, however, by unfastening my seatbelt. Oh no. In fact, when I have to get up, I keep an eye on every handhold en route to the drinking fountain and lavatory. If KLM supplied pitons and belaying rope, I'd probably secure myself to every third seat up the aisle, and rappel back. When they wrote that little paragraph on the safety features card - the one that reads, "Even our pilots recommend that you keep your belt loosely fastened at all times, just as they do on the flight deck" - they needn't have worried about at least one passenger. My seatbelt is always as snug as Calvin Klein's jeans, and I'm convinced the Fates hear that buckle snap the instant I get up: "Right, Herring's up. Start chucking that turbulence at 622."

But it's when I stand, finally, that I see her – and I never did learn her name, or the two boys' – and *know* this particular 747's going to make it.

The woman to my left, one row back in the center section, is looking up at me with an expression I really can't describe, remarkable eyes floating in an otherwise nondescript countenance. A walrus-like German businessman is rising away from her in disgust at this moment, motioning a stewardess to find him another seat, and this tiny woman, a soiled diaper in hand, is left sitting, stock-still, serene, loving, infinitely patient – and veritably inundated in babies.

She now has three seats to herself—the Dutch youth on one aisle holds his ground, nose stuck in *The Black Book* (of thoroughbred horses). She is trying manfully—make that womanfully—to cuddle both her nine-month-old and her 1 1/2-year-old sons as they wail and sputter and kick. A stewardess, mercifully, removes the diaper.

She looks up at me again – this surely no more than 100-pound woman

- and I am ashamed, to my toes, of my fear of flying. There is a courage and trust in her face that I find, *mirabile dictu*, contagious: Just looking at her soothes my jangling nerves.

I can't help her. The two little boys—I'll call them "Just Walking" and "Not"—won't let anyone else near them. Over the course of the next eight hours, they both have diapers changed, again, right there in Row 20; they both turn various wet things in glasses and on plates over on themselves, their mother and, once, the Dutch youth who, bless him, doesn't seem to mind, pricey racehorse book notwithstanding.

Finally, after a particularly inane film, during which Just Walking plays a tattoo for two trays, all three of them, mother and sons, fall asleep in a tangle—a cat and her kittens napping in a coil of Greek fishnet. Not is slung across his mother's chest like a beauty queen's banner. Just Walking is out cold across her knees, one hand gripping his brother's ankle; the other knotted in his mother's rumpled shirt.

We don't exchange a word, this woman and I, but we share glances for the duration. Hers say, "It is a terrible ordeal, flying with these two, but they are beautiful, aren't they?" Mine, in return, assure her they're all managing splendidly, and yes, they are beautiful.

As we deplane, I finally have a chance to speak to her. The boys, dehydrated, cold, cranky, resist waking in the harsh light of an Amsterdam morning.

"You really ought to receive a medal for valor," I whisper. She replies so softly I can't even be sure if it's English or Dutch she's speaking, trying not to wake the infant on her shoulder.

I retrieve my Bible and it falls open to my favorite chapter and verse in Ephesians, where Paul – not always my favorite apostle – is encouraging the saints in Ephesus to "stand firm then, with the belt of truth buckled around your waist..." etc. I like this passage because all the saints, and I by extension, are expected to do is stand or sit tight, in our armor; i.e., buckle our seatbelts and just sort of grimace and bear it: endure. Which is about all I can do in mid-air.

Of course, it wasn't really Ephesians that got me through this last trip back to Greece. It was, instead, the certain knowledge that it could not be in anyone's master plan to send Not and Just Walking and their mother into the hands of terrorists or the depths of the wine-dark sea.



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Christmas In Tzia (Kea)

I dream of Christmas on Tzia. It is not a vision of ancient Kea harbor, flourishing home of four distinct Ionian citystates, nor the Zea of the poet Simonides, born there 24 centuries ago, in the days when the annual festival of Apollo was celebrated, nor prehistoric Kea, site of the earliest known neolithic settlement — bewitching as such versions of Zea would be.

My own fancy is more "delectable": to taste on Christmas day the honeyed almond sweets and tangerine-spiced cakes made by the beautiful and hospitable women of Zea, just as they served them during my first visit last October

"Christmas won't be Christmas without these sweets," said Chryssoula Demenega when I visited her grocery in the port of Korissia, a tranquil, northwestern cove of the island. The ferry ride, about one and a half hours from the mainland, takes a visitor around the depressing, ghostlike, granite island of Makronisos, the former prison island reserved for political prisoners and, with magical contrast, the ship docks at this comforting isle of solitude and unassuming poise.

"We don't have a zacharoplasteion on the island, so we have to mix the pastries at home and carry them to the fourno to be baked." Chryssoula's words, overheard by neighbors, generated a deluge of recipes and techniques — a fantasy of flavors that would have inspired Athenaeus to begin a new volume of his legendary study.

Created with distinctive blends and shapes in Tzias cozy homes, the cinnanmon and vanilla and rose-water aromas from the bakery soon drift out the door to the main road along the shore. Here is where the people take their very leisurely *volta*, between the Aegean Sea and a panoramic folk-art array of tavernas and shops that line the road and characterize this Cycladic island. With fervent pride, they ignore the official name, Kea, and affectionately call their island Tzia.

"I like vanilla flavor for the *amygdalota*, but others prefer rose-water," said Chryssoula, explaining that she uses

local almonds, finely ground, and only enough egg white to make a fluffy batter. Her clever tips enhance the recipe that follows.

Then three women collaboratively recited how they stuff and roll *floyeres*, filo pastry "flutes" with a crunchy filling of chopped almonds, sugar, and cinnamon. My wish for Christmas began marinating like mincemeat in brandy.

"Be sure to cool the *floyeres* after baking them before pouring on the hot syrup," chimed Elefteria Beketi, a blue-eyed woman with short white hair and a matronly figure who owns the bakery and happened to walk in during the narration. She entered the store for a gallon of olive oil and exited after evoking more thoughts of sugar-plum fairies with her recipe for *melomaka-rona*. Later, she led me through her paradisiacal garden of fruit trees and vegetables and more images of holiday cheer.

If you, too, wish for a calm Christmas on Tzia, hop on a bus for Lavrion at Alexandras, Pedion Tou Areos Park, or drive to Lavrion and board the ferry. But hurry. When asked how to avoid sugar crystallization in filo pastries, they laughed and said, "We eat them before the sugar crystallizes!"

Melomakarona Tzias

Delicious, honeyed nut cakes, these crumble on the tongue and make eyes roll in the Christmas dessert par excellence. Wonderfully individualized, flavored with grated tangerine and orange rind, these are the favorite holiday dessert of Elefteria Beketi. With husband, Kostas, an industrious and muscular septuagenarian, she represents the islanders who live by nature's cycle. Kyrios Kostas works hard in their flourishing orchard, caring for their grapefruit, pomegranate, orange and quince trees, lustrous vegetables and abundant herbs. Kyria Elefteria transforms the harvest into miracles. You may see her in October, sitting at a table outside the bakery, peeling and slicing succulent quinces to cook preserves. Their own pomegranates are the largest

and juiciest I have ever tasted. Their four children live in New York and visit their parents, but Kyria Eleftheria avoids travelling. She has lived on Tzia since birth and plans to stay.

Dough

2 water glasses olive or corn oil (or mixed)

1 1/2 glasses (150 drams) sugar

1 t ground cinnamon, more for sprinkling

1/4 t ground cloves

1 wine glass cognac

1 t baking soda

1 water glass water mixed with clean (alysiva) wood ash

grated rind and juice of 3 oranges juice of 1 lemon grated rind of 2 tangerines

1/2 kilo (1.1 lb) fine simigdali (semolina)

2 kilos (4 1/2 lbs) all-purpose flour ground walnuts for sprinkling

Syrup

Kyria Eleftheria prefers all-honey syrup. Or 1 cup sugar per 1 cup water. Boil for five minutes.

In electric mixer, beat oil with sugar until light and fluffy and until sugar dissolves. Gradually add the spices. Mix cognac and baking soda (it will instantly fizz) and add to batter. Stir in the *alysiva* water, grated rinds and juices and fine *simigdali*. Last, add only enough of the flour to make a very soft dough that can be worked by hand.

To form the cakes, break off small pieces and shape into long ovals about 3" long and 1 1/2" wide, slightly higher on top. Using the small holes of a cheese grater to make a pattern, gently roll the grater over the top of each cake. Place cakes on baking sheets. Bake in a moderate oven (350°F/175°C) for 15 to 18 minutes until chestnut brown. Cool on racks.

Dip cakes in boiling honey or syrup, one at a time, until moistened. Lift with slotted spoon or spatula on to a platter. Sprinkle with cinnamon and ground walnuts.

Amygdalota Tzias

How many islands and regions are there in Greece? Count them, and you have twice that number of different recipes with this same name. One certainty: the major ingredient is almonds.

2 parts almonds, blanched and finely ground

1 part sugar

egg whites, whipped to a soft, not stiff, meringue (as many as needed; use at least 2 whites for every C of almonds) galetta, frigania or flavorful toast.

galetta, frigania or flavorful toast, ground whole almonds, blanched for centers

vanilla (Chryssoula uses) or rosewater for aroma

Mix all ingredients in bowl to make a nice dough-like batter — not watery. The egg whites are the only leavening agent. Avoid losing the air by mixing lightly with a wooden spoon. Drop a tablespoonful on *ladoharto* (waxed

pastry paper) on a baking or cookie sheet. Shape batter with very rounded tops. Pierce the middle with a whole almond, pointed end up. Bake in moderate oven (350°F/175°C) until rosygolden. Remove tray from oven. In a cup, stir 2 tablespoons rosewater into a half cup of water. Very carefully, pour the liquid *under* the waxed paper to help loosen and separate paper from cookies. Cool thoroughly before storing.

Almond Floyeres

My joy when meeting wonderful people in Greece frequently overwhelms me. So it was when three women jointly celebrated Christmas in advance with this recipe and I failed to record their names to credit them — a good reason to return.

Filling

2 1/2 C almonds, coarsely chopped 2 — 3 eggs, lightly beaten

ground cinnamon
frigania or toast crumbs
3/4 C sugar
filo leaves, cut lengthwise into 4 even
sections

unsalted butter, melted and warm

Syrup

3 C sugar 2 1/2 C water 1 lemon peel juice of 1 lemon

For the filling, mix the almonds, eggs, cinnamon, toast crumbs and sugar to make a spicy mixture, To stuff, cut filo lengthwise in four sections. Butter each piece as you work, and spread a small portion of the filling at one end. Roll up, tucking sides inward to seal. Butter the tops. Bake in moderate oven until golden and crisp. Cool thoroughly on racks; then place on a platter. In a sauce-pan, combine the syrup ingredients and boil for five minutes. Pour over the cool pastries.



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The indies coming soon to Athens

Independent films had a surge in popularity and recognition a few years ago following the success of Jim Jarmusch's *Stranger Than Paradise*, winner of the Camera D'or at Cannes. Made on a shoestring budget, the offbeat black-and-white comedy was a big smash and paved the way for other indie films to gain wider commercial distribution.

Spike Lee moved to the forefront of the independent film movement with She's Gotta Have It, winner of the Camera D'or at the 1986 Cannes Festival while Wayne Wang's charming comedy Dim Sum set in Chinatown attracted favorable notice at The Directors Fortnight Section at Cannes. The ranks of indie filmmakers swelled and a great number had successful runs.

The phenomenal success of the non-majors seems to have slowed down this year with only 39 independent films released in the first two months of this year, compared to 88 in 1988 and 92 the year before. American-made indies production fell to 17, a whopping 60 percent drop from the previous two years. This trend was consistent with other countries except British Com-



Gary Groomes and Michael Chiklis in "Wired"

monwealth indies such as Australia's *Grevious Body Harm*, and Britain's *High Hopes*. Both are appearing at the same pace in the marketplace.

The cutback reflects the financial crisis at most companies and is also a result of a backlog of indies that remain shelved or without distributors. Major studio films dominate the box-office figures, a trend that continued this summer with the record ticket sales of blockbusters, *Batman, Indiana Jones, The Last Crusade* and *Ghostbusters II*.

Independent filmmakers have to be innovative to overcome this tendency so as not to be forced to sell their film rights directly for foreign video distribution if they cannot secure theatrical bookings. At a seminar sponsored by the Independent Feature Project and American Playhouse at this year's Cannes Film Festival, six US indie filmmakers discussed the rocky path leading to the production and distribution of their films.

The panel was moderated by Sam Kitt, former marketing director of Independent Feature Project and now director of acquisitions for Universal Pictures.

The six panelists were Jim Jarmusch, director of competing entry Mystery Train; Edward Feldman, producer of Wired, shown in the Un Certain Regard section; Spike Lee, director of competition entry Do the Right Thing; Charles Lane, director of Sidewalk Stories, a Directors' Fortnight selection; Steve Soderbergh, director of Sex, Lies and Videotape, a competing entry, and Wayne Wang, director of Eat A Bowl Of Tea in competition.

One of the priorities of Cannes' Festival director Gilles Jacob is opening up his programming to young directors, a goal he seems to have accomplished judging by the cross-section of independent filmmakers. Twenty-six-year-old Steve Soderbergh pulled off the amazing feat of winning the Golden Palm, Cannes Film Festival's top award, for his first Feature, Sex, Lies and Videotape, an intimate view of the intricacies of the closely entwined sex lives



J.T. Walsh in "Wired"

of four young people in Louisiana. He turned to Outlaw Productions to get financing, and his two principal partners, Robert Newmeyer and Dr John Kao, arranged for equity financing from RCA/Columbia Pictures Home Video instead of project-oriented financing.

According to Soderbergh, they generally gave him free rein because "for just over \$1 million, it was calculated, not a huge, risk." If theatrical distribution went poorly, "homevideo alone could cover the film's cost."

An economic budget was also the reason Spike Lee cited for the handsoff approach by Universal which funded his entry Do The Right Thing, his volatile drama focusing on interracial dealings on the streets of Bedford-Stuyevesant in Brooklyn. Lee, who describes himself as "one foot independent, one foot Hollywood," didn't want to wait as long as four years to raise the financing necessary for his film. He credits Sam Kitt with persuading Universal to give him the \$6.5 million necessary to shoot, approximately one-third of the cost of an average Hollywood film.

Jim Jarmusch found he could get "a better, quicker deal by going to Japan"



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by B. Samantha Stenzel

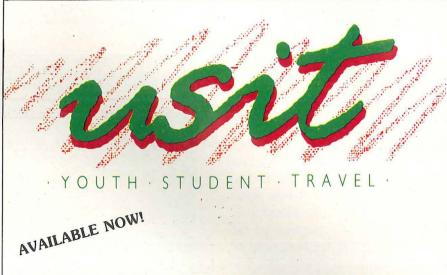
to raise money for *Mystery Train*, his off-beat triptych about foreign visitors to Memphis, Tennessee. He managed to raise \$2.5 million from JVC. Producer Edward Feldman got a New Zealand brewery to put up the \$13 million for the John Belushi biography *Wired*.

Feldman described how he optioned Bob Woodward's book on which *Wired* is based in 1985, but was unable to get it made for over three years because of the protest from many corners about the exposé of drug use in the entertainment world. Feldman commented, "The Hollywood Establishment, of which I am a member, is like an Indian camp. People are all fighting each other; but if an outsider threatens, they join together to fight the threat."

Wayne Wang ran into difficulties with his production of Eat A Bowl Of Tea, a comic-drama about the marital problems of a Chinese couple in San Francisco. The screenplay bears some resemblance to Sex. Lies Videotape. Colombia Pictures co-produced it with American Playhouse and in the middle of the shooting David Puttnam, the moving force at Universal left and "the new regime didn't know what to do with it." The problem was resolved when the film continued, being made mostly in the manner of an independent film for \$2 million. Certain limitations, such as a running time under two hours and a rating no stronger than a PG-13, were enforced.

Charles Lane's quixotic comedy Sidewalk Stories was the only one to evolve strictly from financing raised by the director. It was made in only 15 days and Lane explained, "My ambition was to crack Hollywood." It is uncertain whether this happened, but it was selected for the Directors'Fortnight selection in Cannes, an impressive feat for a first-timer.

A director's worries are not over when the film has been financed and completed. Proper distribution of independent films is a major issue and as Spike Lee says, "That's where the battle is being fought." Lee is still angry over the way his second feature *School Daze* was handled. A musical that looked at black campus and fraternity



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life, it was Colombia's biggest grossing movie of the year but, other than the UK, it was never released in Europe. Lee cautions, "You have to make sure your film is seen in the right cinemas." Wayne Wang also had no idea when his film would be released by Columbia.

In his deal with JVC, Jim Jarmusch retained creative control over *Mystery*

Train and could decide who would license the picture worldwide. "When the studio makes this decision," he explained, "it's strictly based on the amount of the advance." Instead, he concentrates on the quality of distribution so that he can "decide how the film should be seen and make sure it gets the best."



Wayne Wang, Director of "Eat a bowl of Tea"

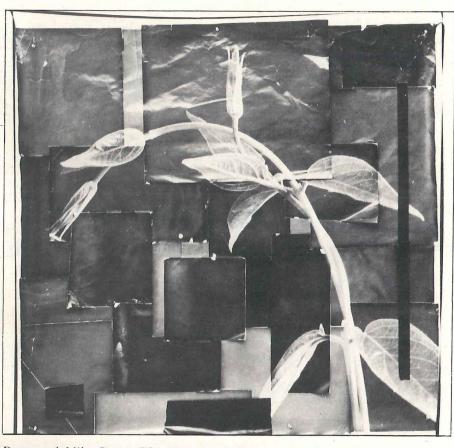
American decade

"American Art of the Late 1980s," at the National Gallery of Art, is an exhibition of the Post Abstractionist artists. Neo Geo, Neo Conceptual and New Abstraction are some of the names attached to this eclectic group whose art has been considered controversial since its emergence on the New York scene in the early years of this decade.

The exhibition includes the work of 26 artists, all New Yorkers who, having joined forces with technology, photography, performance, etc, define their distance from traditional art.

The Neo Geos – Halley, Taaffe, Vaisman – relate their work to geometry and technology. Peter Halley is regarded as a theoretician of Post-Modern Abstraction who relates abstraction to technological systems. The conduit and cell imagery of his earlier work is now linked, in this exhibition, to three-panel color paintings, tonal variations of yellow and orange with a horizontal black strip recalling a conduit running across a long rectangle.

Philip Taaffe's painting is layered with linotyped leaf motifs and painted over with acrylic and oil. He frequently employs decorative and architectural elements in his pieces, also borrowing elements from other artists' work and integrating them into his own. Meyer



Doug and Mike Starn: Film Negative Collage

Vaisman silk-screens onto canvas magnified reproductions of canvas weave, adding symbolic figurative images, frequently his own.

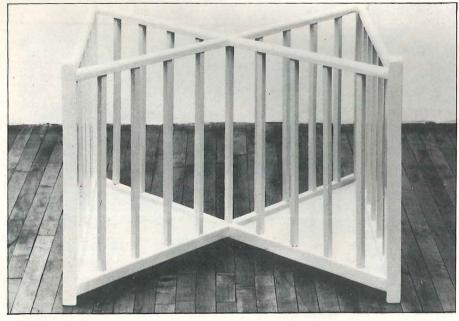
Jeff Koons creates art objects out of consumer goods – traditional symbols meant to seduce the viewer. In a conceptual play of middle and lower class cultural taste he casts luxury items in stainless steel – a bust of Louis XIV, a

rococo vase with flowers – while also projecting such common consumer goods (vacuum cleáners, mixers, brooms) as art objects.

Annette Lemieux, a conceptual artist, challenges the viewer in a play of opposites. "See No Evil, Seeing Evil" consists of two black-and-white photographs of a group of men; in one their eyes covered by a black strip so they cannot 'see'; in the other, staring out at the viewer 'seeing evil'.

The Starn twins, Mike and Doug, have emerged with a form of art photography that relates to the beauty and Romanticism of the 19th century. Employing unusual techniques, they have photographed their own reflections as seen in the plexiglas surrounding the Mona Lisa, frequently making double images of horses' heads, hands and stairs, referring to their own 'identical existence'. They also create multiple images from a single negative and layer them on a wall as in a collage to project the sculptural illusion of depth.

James Welling makes beautiful drapery photographs, also evoking 19th century Romanticism. In a series on the same subject, a rich brown silk is



Robert Gober's work in wood

draped in folds, resulting in very painterly images of beauty.

Ross Bleckner seems to be the connecting link between the different 'schools'. His atmospheric paintings, permeated by a personal melancholy, are defined by him as "depressed art". Greatly disturbed by AIDS, he has painted in a most poetic and sensitive manner many portraits of friends who have died.

This exhibition is Part One of an exchange of American and German contemporary art – a collaboration between Boston's Museum of Fine Arts and Institute of Contemporary Art, and two Dusseldorf art institutions. Called the BiNational, it surveys, according to the catalogue, a nation's character and mood through its art at a given period and is juxtaposed with a complementary exhibition of another nation's art. Since this is a travelling show, we hope to see the German counterpart at some later date.

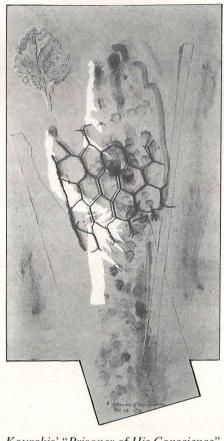
National Gallery of Art, Vas. Constantinou 50 Exhibit ends 10 Dec

Hand in hand

"Laborer, Farmer, Artist", the theme of Yiannis Kourakis' latest exhibition, points to the affinity between all those who work with that universal human tool, the hand. All three workmen are, in a sense, one person who, with the magic of his hands, works, plants, and creates.

Kourakis develops this theme in mixed media drawings of a hand – repeated variations of a palm with fingers spread or tightly closed. The fingers, long and thin, echo images of human figures standing proudly in rows; opened wide, they recall a peacock's majestic plumage. Related to the drawings are the papier mâche and wire wall reliefs of a hand, the coiling chicken wire expressively conveying both sensitivity and power.

The delicacy of the drawings is juxtaposed with the strong style of the oils on paper, their language and imagery drawn from the activity and clutter of an artist's studio. Stools, palettes, gloves and dustpans figure prominent-



Kourakis' "Prisoner of His Conscience"

ly. Lined against the wall, these workaday objects articulate the calm before hard work begins. Strewn all over the paper, their disarray is augmented by urgent slanting brushwork. In both imagery and execution, the human hand has left its mark.

The same imagery informs the painted wood collages. A very striking wall piece is composed of the overlapping surfaces of small squares of wood, erratically woven together, yet moving harmoniously in various directions. Each small piece depicting the various forms is linked to a different space and acts as a three-dimensional relief. The viewer's eye moves constantly, following the rhythms of the layered surfaces which recall cubistic still lifes.

Small oils on paper resemble the collage work, frequently focusing on the dramatic staging of one image. The white edges of the collages act like brushstrokes, pulling together the entire structure, adding to the layered image a veneer of beauty and motion.

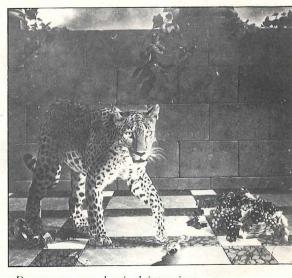
Kourakis, born on Crete, spent over ten years in England where he studied at the Ruskin School of Art in Oxford and at Leeds University. Later he taught art history, drawing and painting at Amersham College of Art. He has participated in many group shows and has had several one-man shows in Athens, London and Berlin.

> Ileana Tounta Center of Contemporary Art Armatolon and Klefton 48 11 Dec – 24 Jan

Magic realism

Sophisticated realism is the trademark of Achilleas Droungas' paintings, on show this month at Zoumboulakis Gallery. Every object or figure depicted is masterfully rendered, steeped in neoclassical elegance.

Droungas' paintings challenge the viewer, for although his remarkable realism is narrative, it is not always easily read. The allegorical configurations are expressed as puzzles, imaginative clues that span both time and space. Serenity augments the enigmatic atmosphere of his magic realism. The



Droungas: neoclassical intrusions

titles consolidate all the symbols; decorative borders frequently act as frames, especially in the still lifes, underscoring the richness of such subjects as ornate silver and gold vases.

Dramatic staging dominates the compositions and highlights their surreal elements. In "Venus Illuminated", a turbulent, electric-blue sky and velvet shadows envelop the marble bust of a goddess illuminated by the brilliant

rays of a very modern-day spotlight. This intrusion of the streamlined present upon the neoclassic is repeated again in the painting "In Quest of Bacchus" where a majestic leopard's paw brushes against a stemmed crystal wine glass and a silver corkscrew; the spilled wine, the basket of grapes on the terrace floor, the classical treatment as well as the title all evoke the physical perception of Dionysos.

"The Judgement of Paris" offers the viewer many symbols to contemplate – a golden apple, a handsome male subject captivated by the beauty of a statue, a luxurious room. 'Beauty' dictates here as it does in legend: Trojan Paris abducting Helen of Sparta. "Endymion" captures the handsome shepherd who begged Zeus for perpetual youth, sleep and immortality. He is depicted sleeping beside his sheep, a quarter moon slipping out of the frame to keep watch – magic realism at work again.

The beauty of texture is another prominent element in Droungas. The alabaster bodies of Paris and Endymion glow with the rose of youth; the leopard's fur is silky to the eye's touch; the impressively realistic modeling of marble fools and entrances.

Droungas began his career as a graphic artist, studying with Grammatopoulos at Athens' School of Fine Arts, and later at London's Slade School. His graphics have been published by the International Graphic Arts Society in New York and Christie's Contemporary Art in London. In 1972 he returned to painting, transferring onto canvas his extraordinary drawing skill.

Zoumboulakis Gallery Kolonaki Square 20, Kolonaki 7 Dec – 15 Jan

Sicilian dialogue

St. Paul's statement in Acts – "Travelling we ended in Reggio" – and two life-sized statues buried for 2500 years in the sea bed off Riace near Reggio were the inspiration for Paris Prekas' new exhibition at Athens Art Gallery. Known for such compelling themes as the "Tankers" and "Icarus", Prekas has again created a new series not soon to be forgotten.

The imagery derives from Prekas' recent trip to Sicily. At a local museum he saw two magnificent bronzes of ancient 'warriors' which were found in

perfect condition not too long ago along with the remains of a shipwreck: the wooden skeleton of a ship's hull, its anchors, ancient amphorae, etc. Then, while walking through town, he saw a statue of St. Paul towering above a church and discovered later that while sailing to Sicily the apostle had been shipwrecked there.

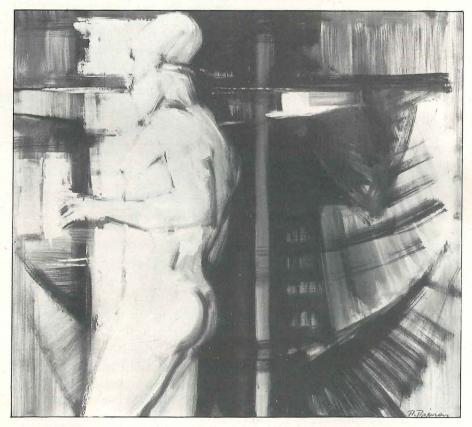
Prekas has woven these 'clues' into a dramatic figurative presentation; color, form and light evoking the memory of the space where his subjects lived or were found.

The two bronzes star in all the oils. Integrated with details from the ship-wreck, their virile bodies seem to step forward forcefully. The background rhythms – the linear sweep of the ship's ribwork, or the sensual outlines of ancient urns – greatly enhance this sense of motion, breathing a human essence into lifeless forms.

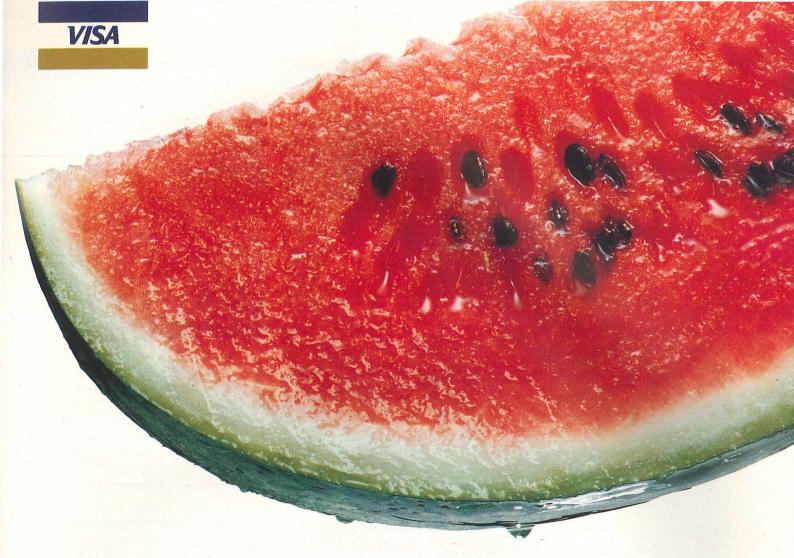
They seem to be warriors, these majestic figures, wearing on their wrists shield-holders, their heads shaped in the forms of helmets, the green patina of time coloring their bodies. Bathed in brilliant light, all color dissolves, outlines become vague and gentle, and an air of mystery engulfs these creatures from the sea. Small pen and ink drawings, the artist's 'notes' from the museum, accompanied by appropriate lines from several of Seferis' poems, are noteworthy. Writing of sunken boats that drifted ashore loaded with amphorae, the poet says, "...but the journey never ended," for oars stuck upright in the sand like headstones or memorial stelae, "...show the place where they sleep on the shore." A strong oil depicting one bronze statue looking at the other through a golden mirror prompts the quote: "We have seen the stranger and the enemy in the mirror."

Paris Prekas, a graduate of Athens' School of Fine Arts, also studied art in Paris and is known both as a sculptor and a painter. The National Bank in Syntagma Square and the new Astir Hotel in Vouliagmeni are both enhanced by his wall sculptures.

Athens Art Gallery,
Glykonos 4, Kolonaki
4 Dec - 6 Jan



St. Paul and bronze warriors, 'shipwrecked' in Sicily



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* ATMs stands for Automatic Teller Machines



The poignant ruins of Pontos

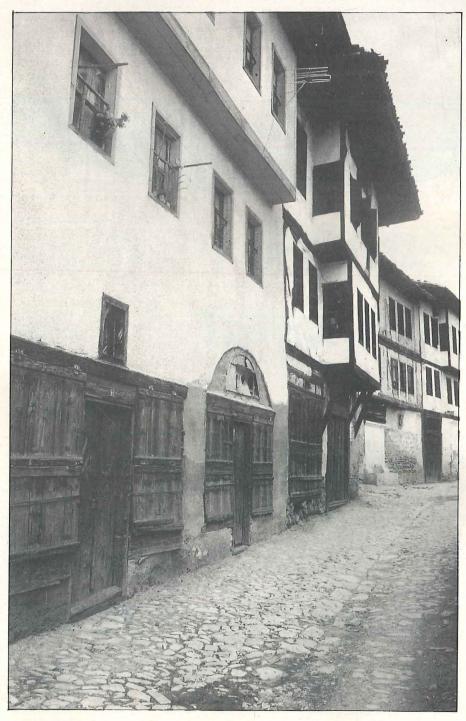
Pontos-Anatolia, A Photographic Journey, text by Marianna Koromila, photographs by Liza Evert, Dora Minaidi, and Maria Fakidi: Lucy Bratzioti Publications, Athens, 1989, 192 pp.

This otherwise beautiful and fascinating book is tragically deficient

in its cartography and in fact in all the appurtenances of a serious work, having only one map, and that inadequate and wholly lacking a Table of Contents, List of Illustrations, Index, Footnotes, and even the most summary of Bibliographies.

Having noted this, however, the photographs are so beautiful and the scraps of history presented by Marian-





Street in Saframbolis, phtographed by Marina Fakidi

na Koromila so tantalizing as to drive one at once to consult atlas and history books. These seldom travelled areas of Pontos are hardly known to the outside world today, except as the butt of endless and terrible jokes. Though we are familiar with Pontians through their misadventures in Greek off-color humor, many people would find it difficult to say where the Pontos is - unless of course they are survivors or children of survivors of the tragic exile visited on the inhabitants of the Pontos after 1922. The ancient Greeks called the Black Sea the Euxinos Pontos, ironically (or hopefully) referring to it as hospitable when it is anything but. The Pontos, thus, is the Black Sea coast of Asia Minor, isolated from the rest of the world by the dangerous sea and the virtually impassible Pontic Alps, the mountains of Paphlagonia. The mountain slopes run steeply to the sea, and the narrow strip of coast was first colonized by Greek settlers from Miletus who founded Sinope in 700 BC.

The three Athenian photographer friends have already produced *Kifissia: Aspects of its Beauty and its Past*, by Maria Karavia, published by the Society for the Protection of Kifissia. They first toured the Pontos with Marianna Koromila as their guide, on one of the tours of the cultural organization Panorama (Alexandrou Soutsou 4). Their photographs give stunning and tragic evidence of the enduring Greek civilization of the Pontos, not only from the 8th century BC to the fall of Trebizond in AD 1461, when it was taken by

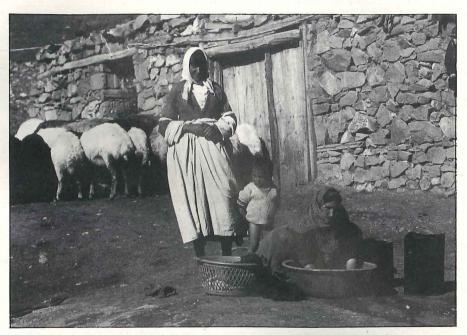
Mohammed the Conqueror; but also from the fall of Byzantium to the present day – to 1922 and the exchange of populations. The small basilica of Ayia Anna in Trebizond, which still survives and whose photographs are there for us to wonder at, was built in AD 883-884 and was continuously used by the Christian population until 1923.

The really excellent color photos give example after example of Greek houses and schools built at the end of the 19th and beginning of the 20th centuries, still standing, some abandoned, others used as schools or museums or occupied by peasants who moved there subsequently.

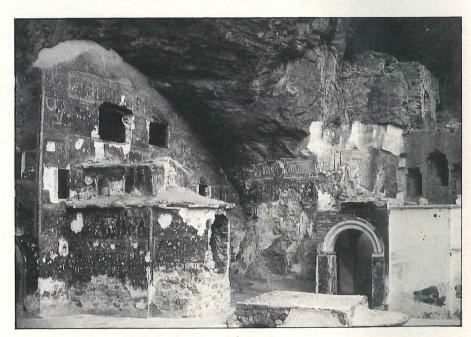
The photographs record the incredible richness and diversity of remains in an area whose history covers more than two millennia. Marianna Koromila struggles in her text to compress all this history into manageable proportions without losing the flavor and texture of the landscape and of her historical outlook. Occasionally overwrought, but generally moving and descriptive, her text points out that these areas, only recently opened by NATO roads to more casual travelers, will soon be visited by tourists who will have no idea of what they are seeing. Particularly impressive is the list of Greek place names and their worn down Turkish equivalent:

Trapezus=Trabzon, Ionopolis=Inebolu, Sinope=Sinop, Ayios Nikolaos=Ainikola, Oinaion=Unve, Polemonion=Boleman, Iasonion Akron=Yasun Burunu, Zephyrios=Zefre Liman, and so on. The dissolving place names, though miraculously preserved so far, reflect the vanishing past, like the Byzantine church used as a chicken coop in Platana, or the famous monastery of Soumela, founded in the 10th century, abandoned in 1923, reduced to a haunt of smugglers, burnt in 1930.

The photographic journey continued over the mountains from Trebizond to the heart of old Armenia, to Lake Van. The incredible castles and poignant ruins have a new significance



Summer sheepfold at the Turkish-Iranian border photographed by Liza Evert



The Monastery of Soumela photographed by Dora Minaïdi

for anyone trying to follow the events in the neighboring Soviet Socialist Republics. The descriptions of Xenophon and his soldiers crossing the plain in winter, the Armenian palace-episcopate on the island of Achtamar in Lake Van, and the sufferings of the Pontian refugees who fled to Kars after 1918, the fabulous photographs of Mount Ararat and indeed the photographs in general make one long to visit the area. The

text leaves one bristling with question marks.

This book could have been improved by a more scholarly approach and more rigorous discipline in its organization, but it is absolutely fascinating and well worth reading nonetheless. I haven't seen the English edition yet (which is due out by the first of December), but it will certainly be a "must" for Christmas coffee tables.

♦ The Alpine Center for Hotel and Tourism Management held their graduation and awards ceremony at the Hotel Athenaeum Intercontinental. The commencement speaker was the much-respected Professor Robert Beck, former Dean of the School of Hotel Administration at Cornell University and Scholar in Residence at Florida International University. Twenty-five bright (and hard-working) students graduated in the two-year certificate course in Food and Beverage Management and Rooms Division. They will stay on for another year in Hotel Management Studies. Some were singled out as special achievers and merit awards were presented by the General Managers of the Ledra Marriott, Intercontinental, Hilton and NJV Meridien hotels, plus Hellenic Tours and Boutari Wines. Bravo!

Athens bade farewell to Wolfgang and Barbara Grimm, who left for Sydney and the Intercontinental in that great city where Wolfgang is G.M. (He booked season tickets for the Sydney Opera before leaving Greece!) New G.M. at the Hotel Athenaeum Intercontinental is John H. O'Carroll to whom we extend a hearty welcome.

Congratulations to the new Food and Beverage Manager at the Grande Bretagne, genial Vasillis Tzialla, already well known in Athens and with 30 years experience in hotel management both in Greece and abroad.

One of the warmest and nicest tavernas in the Athens suburbs is Ydria (or water pot) in Paradissos, Maroussi: live Greek music (soft, as Software opposed to ear-shattering), marvellous appetizers and excellent, tasty food in a hacienda-style atmosphere. Architect/owner Gerasimos Economou designed place to be open year-round; in the summer the courtyard garden is delightful and also has live music.

Moving with the times, SAS now holds 40 percent of the shares in Intercontinental purchased Hotels, from Saison Overseas Holdings B.V. Apart from its foray into hostelry, SAS showed an increase in passengers - up seven percent for the first half of 1989.

The new offices for SABE-NA Belgian Airlines on Othonos were inaugurated with a cocktail reception hosted by SABENA's Vice President for Sales, Armand Arend, Mrs Arend, and Manager for Greece and the Middle East, Etienne de Nil.

The new head of CIBAR



The G.B.'s Vasillis Tzialla

Technologies Europe S.A. in Athens is Michael Glynos, who comes to the post after a distinguished career in international banking. CIBAR provides off-the-shelf and custom-built software products to meet the needs of banks and financial service organizations.



A Manolis Peratikos creation

The Consular Corps in Greece will hold their annual Ball the "GALA CONSU-LAIRE" on Friday December 8th at the Grand Ballroom, Athens Hilton Hotel, 8.30 p.m. Black tie optional. Members and their friends will enjoy a choice menu, fashion show, plenty of gifts and dancing till the wee hours. Tickets contact Consular General of Panama Mrs Z. Constantaki. Tel: 3631847.

JAEGER long known in London for their excellent fashion classics and woollens (they were established in London as far back as 1884) Athens, or to be exact, Kifis- there as everywhere.

sia. Theofilos Lidorikis has taken the representation and their first official shop has opened on Panagitsas 5, Kifissia. Each season's new collection will be available at the shop which will have the JAE-GER "look". JAEGER already have 200 stores in the U.K. plus around 90 in the U.S.A. and Canada. Happy shopping!

The first new Land Rover model in 20 years was unveiled at the Frankfurt Car Fair. The "Discovery" will bridge the gap between the ordinary Land Rover and the up-market Range Rover. Discovery will be on sale in Europe from this month.

An up-and-coming new clothing and knitwear designer/ tailor, Manolis Peratikos, adds flair and style to his collection by allowing his clients to chop/change materials and colors in his designs. From his atelier on Ploutarchou St, with clothing and knitwear both classic and modern, this designer will go far.

An enterprising newcomer on the office services scene, Sandra Andreadakis offers from her offices on Michalakopoulou St Office Services International with word processing, fax, telex, translations et al. She offers the personal touch to services and will even arrange to send flowers to your wife - an office away from office as it

Christmas shopping usually preoccupies us at this time of year. Karamichos Mazarakis Flokatis on Voulis does very good business from the sale of flokatis and carpets during the holidays, shipping quickly and efficiently all over the world. In New York, their warehouse sends flokati rugs all over the US, the shaggy now have a JAEGER shop in pile being very popular over



Anastasios

well-known American ballet Ateacher, Don Farnworth, recently visited Athens, revolutionizing many of the city's dancers' approach to turn-out, and making their legs at least two inches longer, all within a period of weeks. Every spare moment at my studio we would gather together in the kitchen to discuss Farnworth's sometimes revolutionary ideas about the body and movement. In the process, I heard about a principal dancer named Anastasios, a dancer at the Scapino Ballet where Farnworth had given master classes. I was curious about this Greek dancer who had apparently made a successful career for himself abroad. Later on in the week I was able to meet him and hear his story.

As a young man, Anastasios Vittorios, or just Anastasios, as he is known, was interested in all the arts and was uncertain whether he would choose sculpture, music, drawing or the theatre as a career. He read widely and was aware of a phenomenal young dancer from Russia called Rudolf Nureyev. Finally, he went to a performance of *Romeo and Juliet* at Herod Atticus, and was so enthralled that he left the theatre that night having made his career decision. He was 17 years old, but he was not discouraged, as his mentor, Nureyev, had also been a late starter.

His Greek family was dead-set against his decision and refused, at first, to help him in any way. He started taking class three times a week at the Sonia Morianova School in Athens; then got a scholarship to study at the Yiannis Metsis School, where he attended all the classes, including those for small children. Eventually, he became a member of the Yiannis Metsis Ballet and then the opera house here in Greece.

As time passed he realized the limitations of the dance world in Greece and became obsessed with the idea of working broad. He made several trips to Europe to audition and to pursue contacts, but to no avail. Then, the Royal Ballet came to Athens in 1975 and Anastasios took classes with the company and attended all the rehearsals. He was invited to audition for the Scottish Ballet and his dream finally came true: He found himself lonely, cold and



Anastasios of the Scapino Ballet

unable to speak more than a few words of English, but in a solid professional company in Scotland. One year later he was one of four male dancers chosen to dance with Rudolf Nureyev at the Coliseum Theatre in London in Murray Louis' Moments."

Another dream had come true: He had danced with his mentor.

In 1977 he was guest male principal with the Athens Ballet on their tour of Bucharest and Constanza. He injured both Achilles tendons and decided to take a year off to rest and take classes. He studied with a Bulgarian teacher, Galina Bogoeva, for whom he has very high regard; then flew to Bulgaria to study with Galina Balapina.

In 1979 he was a guest with the Nuremberg Ballet and the Scottish Ballet and in 1982, Nureyev invited Anastasios to join him at the Viennese Opera Ballet. In 1984 he completed his first choreography. Since 1985 he has been a principal with the Scapino Ballet in Holland. He has danced the role of

the prince in The Nutcracker and Coppelia, and has performed for all the major Dutch choreographers including Jiri Kylian, Hans Van Manon and Neils Christie. Since that long-ago performance of Romeo and Juliet, Anastasios' life has been dedicated to dance. Today, he is determined to bring home all he has learned over the course of his career, but "in the right way". He believes there is a great interest in dance in Greece and no dearth of enthusiastic dancers with talent. However, young dancers have not always found their needs met by Greek dance schools or teachers. Anastasios is himself well aware of all the difficulties here and he is currently considering offers from the state school, Rallou Manou and Yiannis Metsis. Nothing has yet been decided and for the time being he has flown back to Scapino to think things over, but if this Greek dancer repatriates, many young dancers may find in him the inspiration he once found in Nureyev.

* Ghosts and goblins are steadily being replaced by popular rock stars when modern kids dress up for Halloween fantasyland. But games and goodies are still very much in vogue - just ask anyone who attended the annual dress-up bash at the American Community Schools. Parents and teachers plan way in advance and everyone gets in on the fun of decorating the gym to await the excitement of Halloween. Such a super party beats the Trickor-Treat of our youth by a long way.

★ But dressing up is fun for adults, too. For several years the Greek-Irish Society has sponsored a fun costume party on Halloween for members and friends. However, this year it became singularly prophetic as President Kathleen had announced that participants were to come attired "as you were when the earthquake happened" meaning that middle-of-the-night shake a few years back in Athens, but publicized on the day of the San Francisco earthquake. This timely take-off on a 'come-as-you-are party' produced a wild variety of night wear and/or lack of. Dance music, prizes and the guitar music of Matt Barrett kept things pretty lively...

* A third event was organized by Wadih Slim and



officers for the coming year: American

Recent elections of the er, Jeremy Hart (British Consular Corps in Greece Council); Members: James produced the following Myrick (Consul General, President, John G. Santikos Sophia Haciyorgi (Consul (Consul of North Yemen); of Norway), Emma Lyber-Vice President, Mohamed opoulos (Consul of Ice-El Dorghamy (Counsellor, land), and Rodolfo Saravia Embassy of Egypt); Secret- (Counsellor of Argenti-Michael Ghiolman na).[In our photo the Presi-(Consul of Togo); Treasur- dent is at the microphone].



How fun to be able to use the Broadway term 'smash hit' for the recent HAMS production 'Oklahoma!' Director Cook not only danced in the original 'Oklahoma!' Broadway production, but later played Will Parker before continuing in productions on Broadway and in television. Here in Athens he occasionally lends his great talent both to HAMS and to Athens College. Playing to capacity audiences, many of the productions numbers

were real show-stoppers. In our photo, many of the cast were on stage in costume with the Director feeling really relaxed down in front. Congratulations to everyone involved, especially since the proceeds have been donated to the Argo Special School for Handicapped Children in Neo Faliro. Building on the great momentum of their success, the HAMS will be presenting "Christmas Parties" in mid-December. Be there!

Martin Murphy as a fund raiser for the Roundtable Club of Kifissia at the Sirene Disco. Inspired costume ideas included the Phantom of the Opera, a leopard with big game hunter and Hell's Angels. Roundtable Chairman Steve Hull promises a future repeat.

★ The British Government has awarded an Honorary Member of the Order of the British Empire (MBE) to Captain Emmanuel Peloponnisios, who was Harbormaster of Piraeus in October 1988 when cruise ship Jupiter rammed by a freighter, sank with 599 passengers on board, including a large party of British schoolchildren. Four crew members lost their lives in the accident. The investiture was carried out by the British Ambassador, Sir David Miers, on board the HMS Intrepid which was one of three British frigates which recently paid a courtesy visit to Greece. The award of the honorary MBE to Captain

Peloponnisios recognized his direct personal involvement in the prompt and effective rescue operation and reflects great credit to all the men under his command.

★ New officers have recently been elected by the Athens Hesperus Chapter # 359 of the Daughters of Penelope. Leading the group during the coming year will be President, Mrs Mary Douvas; Vice President, Miss Terry Pirpinias; Recording Secretary, Mrs Kaiti Peters; Corresponding Secretary, Mrs Patricia Gerousis; and Treasurer, Mrs Margarita Batis. This enthusiastic group participated actively in community projects and raises funds through an Annual Dinner Dance for the benefit of the Cooley's Anemia foundation here in Greece. For information, phone 652-5183.

★ Athens is fortunate that so many diplomatic families are arriving and only one is departing. This past month saw departure of H.E.

Ambassador José Maria Machin of Venezuela and his wife. They will be returning to Caracas. On the other hand, we can welcome several new families. H.E. Ambassador Karl-Anders Wollter of Sweden, his wife Ulla and their daughter have come here from Madrid following an extended vacation. Prior to Madrid the Ambassador was in Mexico for five years, and has also served his coun-

has a useful tool for undergraduates searching for the right college in the US. Let's say you have an uncle living in Chicago with whom you can live during the school year, that your major will be paleontology, that you can afford to pay X dollars a year for your education and that your avocation is astronomy. The Fulbright office located at Vas. Sofias 6 can put this information into a computer



The new Director designate of the American Farm School of Thessaloniki George Draper and his wife Charlotte met recently with members of the Athens Support Committee at the home of the Chairman George Legakis. Draper is spending the academic year 1989/ 1990 working with longterm Director Bruce Lansdale meeting supporters in the US and Greece and becoming thoroughly indoctrinated with the spirit of the school. The Drapers are certainly not new to Thessaloniki as George has both taught at Anatolia College and served as its Vice President.

try in Argentina, Nigeria, Moscow, Leningrad, Brussels, Stockholm, and Monrovia... H.E. Ambassador Kassegn Feleke of Ethiopia, his wife Ejigayehu and their children have arrived here recently. The Ambassador comes directly from Addis Ababa. Recent arrivals H.E. Ambassador Milan Milutinovic of Yugoslavia and his son are awaiting Mrs Milutinovic to join them here in January. Ambassador Hadj-H.E. mokhtar Louhibi of Algeria comes to Greece from a prior posting in Paris. He is accompanied by his wife and family. **★** The Fulbright Foundation

which will then match your scholastic needs with the various institutions within a viable area of your uncle. Having received the print-out, the Foundation recommends you take the information and begin to check directly your best opportunities. The computer does not guarantee a perfect match, but it certainly gives a weighted possibility taking some of the 'iffy-chancy' out of your choice of a US university. For further information on this service, call 724-1811.

* Reminder - The Third Annual Animal Welfare Ball is scheduled for Saturday, 9

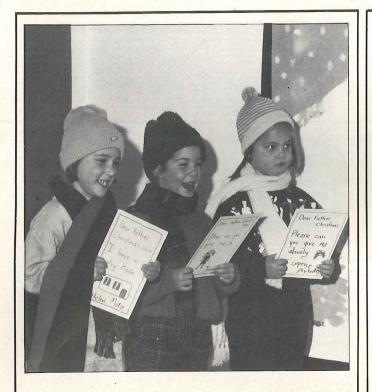


Graduation is always an exciting time, but when you are not only a member of a 'first class, but are graduating into a field that promises an important career both at home and abroad, it has to be one of life's highlights. Such a first was the recent graduation of students who received their two-year certification in Food & Beverage Management and Rooms Division Management from the Alpine Center for Hotel and Tourism Management. Graduation speakers included Professor Robert Beck, Scholar in Residence, Florida International University and former Dean of School of Hotel Administration at Cornell University and Mrs Sybil Hofmann, Director of the Alpine Center. In our photo (from left) are Dr Alfred Kreis, Professor Robert Beck, Director Hofmann and graduate Hilda Youssef.



The American-Hellenic Chamber of Commerce recently honored the newlyarrived US Ambassador to the Greece Michael Sotirhos and his Ambassador Sotirhos, Mrs wife at a reception held at Petsiavas, Mrs Sotirhos and the Intercontinental. Our Mr Simeon photo shows the receiving General Manager of the line on this special occasion Chamber.

(from left) the American Chamber President, Costas Ioannou and his wife, the Greek Chamber Honorable President, Mr Petsiavas, Tsomokos.



As the "Corner" usually writes about past events, our Christmas pictures can often be seen in the February issue of the new year. Therefore to wish you a happy Christmas in the

appropriate issue, delightful picture of the 1989 kindergarten party of St. Lawrence College has been saved for current publication.

December at 8:15 pm at the Intercon. Organizers Irene Watson, Shirley Trisk and Sacha Brewis promise a super evening with fine foods, entertainment, peppy music and friends getting together to support the efforts of the Hellenic Animal Welfare Society to build their new shelter in Koropi. Plan to participate in the auction and take home the wonder ICI shaggy sheep dog (no feeding necessary) and see what magic the tombola can produce for you. Take home a 'doggy' bag - full of goodies for Bowzer. This is a ball with a difference. Table reservations and ticket information can be had by phoning 721-0774 or 724-5541.

★ It is not too late to catch one of the tours of the Friends of the National Archaeological Museum for the "Mind and Body" exhibition. You have until 21 December to visit this exhibition on the Olympic Games sponsored by the Ministry of Culture. Meet at the Museum entrance at 10:50 am.

* Bravo to the Society for the Protection of Animals of Eastern Attica (SPAZ) for efforts on sterilization and vaccination of strays. It is never easy to locate good homes for the many extra cats and dogs we find around us and whatever pet lovers can do individually or in concert is useful. Have you lost your best friend? Call 898-1095.

* The Athenian publishers and the entire staff join me in wishing that Christmas bells chime merrily for you, and that the joy of the season fills your homes. May 1990 be filled with the hope and promise that should accompany a new decade.



Hundreds of friends and business associates flocked to the Intercontinental on the occasion of the departure of General Manager Wolfgang Grimm and his wife for their new assignment in Sydney. After a three year stint, they have expressed their love of Greece by purchasing a vacation home on Hydra. On the same evening, Mr Dakis Ioannou, Chairman of the Board of Athenaeum Hotel and Touristic Enterprises, and Mr J.T. Kuhlman, Senior Vice President, Intercontinental Hotels Corporation had the opportunity of introducing the new General Manager Mr John X. O'Carroll and his wife Hester as well as the new Resident Manager, Charles L. Morris. However, the star of the evening was the sensational ice sculpture of the Acropolis! In our photo (from left) are Mr O'Carroll, Mr Ioannou, Mr Grimm and Kuhlman.



pect a picture depicting the Spartathlon '89 to show a series of exhausted runners at minimum or triumphant runners receiving trophies at year is of two very happy Sweden first met Mary Hanudel of the US at Spartathlon '85. They have since met at various ultra-distance

Whereas you would ex- events around the world and this year in January they were married. Both participated in Spartathlon '89, with Rune finishing in second place and Mary was maximum, our picture this the first female finisher, coming in 12th place. people. Rune Larsson of Naturally they both have a special feeling about the race and plan to return in 1990.

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art

shows such as the Panhellenic in 1987, Group Show in Sofia in 1987, in Cyprus in 1988 and others.

Popi Asargiotaki will also exhibit her work at Ora from 11 December through 5 January. She was born in 1959 and studied at the School of Fine Arts in Athens under professors D. Mytaras, G. Mavroidis and I. Dekoulakos. She continued her studies at the Ecole des Beaux Arts in France and has participated in many group shows. This is her first individual show. She is noted for her interest in the Popi Asargiotaki at Ora

human face, and has a very December. Works by Judith contemporary personal style. Allen, Delia Delderfield, Lemonia Amarantidou's per- A group show of sculpture, Maggie Hardy, Lynn Kalogysonal landscapes, as she calls engravings, paintings and rou, Janet Kyritsi, Angheliki her works, will be exhibited photographs will take place Makri, at Ora from 11 December at Dada from 16 December Stathis Petropoulos and Guy through 5 January. Her work through 8 January. The parti- Vaesen are featured. Beautiis expressionistic, and ren- cipants are well-known artists ful new cards for Christmas ders visible the artist's inner such as Pavlos Moschidis, and all occasions are also on conflicts and queries. Amar- Titsa Chrisohoidi, Jenny show. Special message cards antidou was born in 1953 and Markaki, Kostas Evangela- by gallery artists, including studied at the Vakalo School. tos, and Apostolos Lavdas. Gillian Mandrinos and col-She continued her studies at At Jill Yakas Gallery, an ex-lagist Lilly Kristensen, may the Ecole des Beaux Arts in hibition of paintings, prints, be ordered by companies and France through 1979. She has batik, sculpture, and water- individuals. The gallery is participated in various group colors will run through 16 open Tuesdays and Fridays, Pantelis Dimitriou at Pleiades

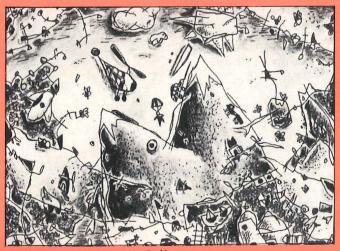




Dimos Skoulakis, Pnevmatiko Kentro, Aghia Paraskevi

Scotty





Christos Petridis at AD Gallery

10:30 am - 1:30 pm; Satur- same gallery during the same days, 10 am - 4 pm, and by period. appointment. Spartis 16, Ceramic sculptures by Voula Kifissia. Nikitas Flessas is Gounela will be exhibited at exhibiting a series of paint- Gallery 3 till 9 December. ings with symbolic and sur- Gounela studied ceramics in realistic elements rendered in Faenza, Italy, where she also a realistic manner. He orga- lived and worked. She connizes his surfaces with a tinued her studies at the geometric constructivism, us- Academy of Fine Arts in ing cold tones, and creates an Bologna, and, after a decade atmosphere that expresses a abroad, returned to Athens subjective impression of his to open a workshop. She has subjects. At Astrolavos till 9 been awarded two interna-December. Ceramic/paint- tional gold medals and has ings by Anna Novak Gouna participated in many interna-

will also be exhibited at the tional Biennales of Ceramics

in Japan, France, Italy and of Fine Arts in Athens for six

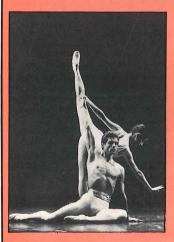
made of Milos stone.

exhibitions

a collection of cameras, skevi. under the sponsorship of the Frederic Bootz is a French Greek Literary and Historicsupport of Kodak (Near His East) Inc. At The Hellenic American Union, 11 – 21 December.

Ex Graecia: A photographic journey is the title of a photographic album by multitalented Kyriakos Delopoulos which will be presented at the Hellenic American Union, 11 - 21 December. This album records a photo journey in Greece which lasted 35 years and which captured the ess- bazaars ence of the Greek soul in the country's landscapes, faces, sites and buildings.

Gesthimani Seferopoulou was born in Thessaloniki, and has studied, at the University of Massachusetts, art, photography, engraving and construction. She continued her studies in painting at the School



English National Ballet at Athens College Theatre

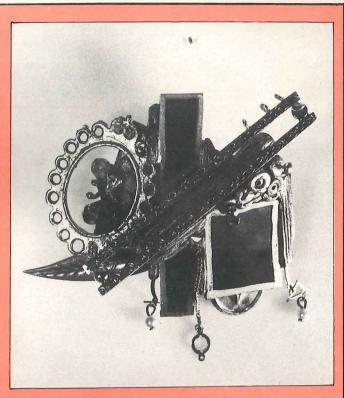
years with Professors Kessan-Demosthenes Kokkinidis will li and Paraskidi. Since 1988, exhibit his recent work at she has lived and worked in Anemos till 9 December. Thessaloniki. She will exhibit Landscapes from the island her jewellery, made of unof Milos painted during the usual materials, at the spring and summer of 1989, French Institute in Thessautilizing various media such loniki, 11 - 22 December. as oil, acrylic, and mixed She has also exhibited her medias on wood, are fea- jewellery in Beverly Hills at tured; also, small sculptures Kenneth Lane (designer), at Polyplano in 1986, at Dracos Art Centre in 1986, at Pinelia in 1988, and at the American College of Athens in 1988. Her jewellery is also display-Alkis Xanthakis will present ed in Athens at Pinelia, gum-bichromatic photos and Mesogion 417, Aghia Para-

artist who divides his time al Archives Society with the between Paris and Athens. sketches, works, gouaches, oils and sculpture constructions will be exhibited at the Dimotiki Pinakothiki in Patras, 110 Maizonos St, from December 11 through 10 January. The exhibition is organized by the Patras Municipality in collaboration with the French Institute of Athens.

A Christmas Bazaarwill take place at the Royal Olympic December from 10 am to 3 ornaments, bottle and gift dren's games, etc. raffles are not to be missed. The American College of cooperation with the Ministry Santa will be there!

will hold its annual Christmas 1 - 4 pm. Bazaar 8 and 9 December The Athens Cosmopolitan coin for your New Year's icrafts, "vassilopita".

of Animals (SPA) is organiz- many other surprises. ing a Christmas Bazaar at Synthias School, 57 Tritonos St, Paleo Faliro, on 3 Decem- theatre ber from 11 am onwards: hand things, clothing, books, British actress, will perform



Gesthimani Seferopoulou at French Institute, Thessaloniki



Hotel, 28-32 Diakou St, on 2 "Ex Graecia" by Kyriakos Delopoulos

Beautiful Christmas Christmas ornaments, chil- in Athens, under the auspices

Greece Christmas Bazaar will The Hellenic Society for Dis- be held at the Aghia Paraskeabled Children (ELEPAP) vi Campus, 9 December from

from 10 am to 6 pm, at its Lions Club Christmas Bazaar premises, Kononos 16, Pan- will take place at the Hotel grati. Christmas decorations, Athenaeum Intercontinental, York also translated the play. homemade sweets, toys, and 9 December from 10 am to 4 At the British Council 4 Dea variety of gifts will be on pm. Christmas ornaments, cember. sale, as well as the traditional cakes and preserves, handbottle tombola, "white elephants", and Santa The Society for the Protection are on the agenda, as well as

look for baked goods, second Susannah York, the famous

of the British Council and in of Culture. She will present The Human Voice by Jean Cocteau (1930). In this monologue, she gives a powerful performance as a mistress phoning the lover who has just abandoned her.

films

Dance With a Stranger, is a film directed by Mike Newell, starring Miranda Richardson, Rupert Everett and Ian Holm. The film is based on the true story of Ruth Ellis, the last woman to

be hanged in Britain. The film records the relationship between Ellis and her lover, David Blakely, the events leading up to his murder, and Ellis's trial and execution in 1955. At the British Council, 4 December at 8 pm.

Omen the prize-winning film by Stavros Ioannou will be screened at the Hellenic American Union, 13 December at 7:30 pm. The film is about the catastrophe of Lake Dystos. A discussion will follow. Organized by the Society of Euboic Studies.



Elizabeth Boleman Herring's book of erotic poetry, "The Crowded Bed", will be published before Christmas by Lycabettus Press. For information regarding the book, call publisher John Chapple at 363-5567, or write Lycabettus Press at P.O. Box 17091, 100 24 Athens. The book features an introduction by Patrick Leigh Fermor.

music

The Athens Singers, one of Nikitas Flessas at Astrolavos the city's oldest amateur

> ΣΥΓΧΡΟΝΗ **SOBIETIKH TEXNH**

4η ΕΚΘΕΣΗ

poor and his father played his guitar to earn extra money. Mr de Lucia studied the guitar with his father and plays flamenco, the music that expresses the pain and the anger of the nomads of Andalusia. When he was twelve he won first prize in a flamenco competition, and later he toured the world with the Jose Greco orchestra. At the age of 20 he cut his first record and from then on he has continued touring and recording. Paco de Lucia will perform at the Athens College Theatre, together with Juan Manuel Canizares and Jose Maria Bandera, 8 and 9 December.

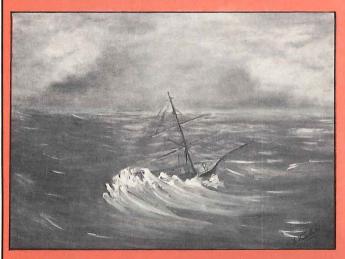
Giorgio Caslini is a popular jazz musician and composer. He is considered a "professor" of jazz, has given more than 300 recitals and recorded 70 albums. He will give a recital at the Athens College Theatre, 13 December.

lectures

The Evgenidio Institution Contemporary Soviet Art at organizes every Thursday from 6 - 7:30 pm a series of lectures under the general ti-

music groups will perform a tle Space, Science and Techspecial Christmas concert at nology. Professor M. Moutthe American College, in soulas of Athens University Aghia Paraskevi, 15 Decem- will be the lecturer and a ber at 8:30 pm. This year the discussion will follow each

from Pelion. At the British



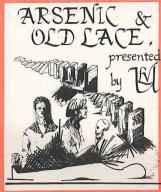
Despina Vassilaki at Eikastikos Horos

dance

The English National Ballet will perform at the Athens College Theatre, 1, 2, 3, and 4 December at 9 pm, and 2, and 3 December, also at 3 pm. The English National Ballet was founded in 1985. It is a part of the London Festival Ballet and its purpose is to present segments of the main program, touring places where the big productions Arsenic and Old Lace at La sists of two Bach cantata No. hibition American Art of the cannot be performed. The Verne London Festival Ballet was Braunsweg.

books

mos. The signing will take 113 61.



created by the famous dan- place at the Compendium Our Race), and No 140, Ioannou. At the Hellenic cers Alicia Markova and Bookshop, 28 Nikis St, 15 Wachet Auf, the familiar American Union, 4 Decem-Anton Dolin in collaboration December from 6 - 9 pm. Sleepers Awake; the Corelli ber at 8 pm. with their impressario Julian The public is invited. For Christmas Concerto, opus VI Fay Stamatis, curator of the

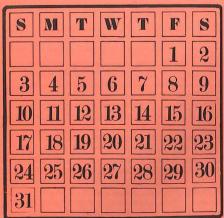
TEYXOS the new book Gaia: The Human scriptions call 821-9953, or 2007.

noted conductor John Trevitt lecture. is directing the singers who The Society of Consumption will be accompanied by the The Art of Effectation is the newly formed Attica Cham- theme of a lecture by Manos ber Orchestra, composed of Stefanidis, curator of the 13 of the best string musicians National Gallery, on the in Greece. The program con- occasion of the visiting ex-61, Num Komm der Heiden Late 80s. A discussion will Heiland (Come Redeemer of follow led by collector Dakis

Costakis Art Gallery

further information, call 322- No 8 in G minor and the Local Museum in Milies on Missa O Magnum Mysterium Mount Pelion, will be prebilingual by Tomas Luis de Victoria. senting her book, Milies, Architectural magazine of Soloists are Maria Thoma, which richly describes the his-Art and Design, has already Paul Saint Pierre and Kostis tory and everyday life of the Elisabet Sahtouris will be in published its second issue. Konstantaras. For informa- village. The talk will be illus-Athens to sign copies of her For information and sub-tion call 895-40512 or 894- trated by slides and music

Journey From Chaos to Cos- write: Kefallinias 9, Athens Paco de Lucia was born in Council, 18 December at 8 Spain in 1947. His family was pm.



NAME DAYS IN DECEMBER

In traditional Greek circles one's name day (the feast day of the saint whose name one bears) is more significant than one's birthday: an open house policy is adopted and refreshments are served to well-wishers who stop by with gifts and the traditional greeting of Chronia polla (Many happy returns).

December 4 Barbara December 5 Savvas Nikos, Nicoletta December 6 December 9 Anna December 10 Minas December 12 Spyridon, Spyros Efstratios, Stratos, Efstratia December 13 Eleftherios, Eleftheria December 15 Daniel December 17 December 18 Sebastian December 22 Anastasia December 24 Evyenios, Eugene, Evyenia December 25 Christos, Christian, Christine Chrisanthi, Chrissoula Emmanuel, Manolis, Emmanuella December 26 Stephanos, Stephen, Stephanie December 27 Vassilis, Basil, Vassiliki, Vasso January 1

DATES TO REMEMBER

December 21 Solstice December 23 Chanukah Christmas Day December 25 Convalescence of the Virgin December 26 Boxing Day (England, Canada) December 31 New Year's Eve New Year's Day January 1

PUBLIC HOLIDAYS

Christmas Day December 25

GALLERIES

AD GALLERY, Likavittou 39-41, tel 360-2948/9. Christos Petridis is exhibiting his work till 20 December.

AITHOUSA TECHNIS IAKINTHOS, Zirini 23, tel 801-1730. An engraving exhibition dedicated to Yiannis Kefallinos (1894-1957) till 30 December.

ANEMOS, Kyriazi 36, Kifissia, tel 808-2027. Paintings and microsculptures by Demosthenes Kokkinidis will be exhibited till 9 December. See Focus.

ASTROLAVOS, Androutsou 140, Piraeus, tel 411-1127. Nikitas Flessas will exhibit his work till 9 December. Anna Novak Gouna will also exhibit ceramics/paintings till 9 December. See Focus.

DADA, Niriidon 6 & Pratinou, tel 722-2929. Works by Simos Karafilis will be exhibited till 16 December. A group show will follow from 16 December through 8 January. See

EIKASTIKOS HOROS, Dimokritou 21, tel 361-1749. Despina Vassilaki till 8 December

EPOCHES, Kifissias 263, tel 808-3645. Works by Andronikos Tritsis will be exhibited until 8 December

ERSIS GALLERY, Kleomenous 4, tel 723-5356. "Beautiful Athens" is the title of an exhibition by Yiorgos Zymarakis (ZYM), till 10 December.

EVMAROS, Fokidos 26, tel 777-6485, Forty-five large format oils, mostly landscapes, by the late Valias Semertzidis, will be exhibited for the first time since his death, through 8 December. Jewellery in gold and forged silver by Carlo Vitali from 11 - 24 December.

GALLERIE 3, Fokilidou 3, tel 362-8230. Ceramic sculptures by Voula Gounela will be exhibited till 9 December.

JEAN BERNIER, Marasli 51, tel 723-5657. Sculptures by Pierre Paolo Calzolari will be exhibited till 13 January.

JILL YAKAS GALLERY, Spartis 16, Kifissia, tel 801-2773. A group show until 16 December, and Christmas cards. See Focus

NEES MORPHES, Valaoritou 9, tel 361-6165. Yiannis

Antonopoulos will exhibit his work till 2 December.

ORA, Xenofondos 7, tel 323-0698. Works by Spyros Kritikos till 8 December. Lemonia Amarantidou and Popi Assariotaki will exhibit their work from 11 December through 5 January. See Focus.

PINELIA, Mesogion 419, Aghia Paraskevi, tel 659-0209. Group show by the artists Faedon Patrikalakis, Yiorgos Lolosidis, Diana Antonakatou and others from mid December till mid January.

PLEIADES, Davaki 3-5, tel 692-9950. Paintings, constructions, and sculptures by Pantelis Dimitriou will be exhibited

TITANIUM, Vas. Konstantinou 44, tel 721-1865. Sculpture by Fotis will be on show till 8 December.

SCREENINGS

Hellenic American Union

LADY AND THE TRAMP (1955), feature-length cartoons

in Greek, 5 December at 8 pm.

TWENTY THOUSAND LEAGUES UNDER THE SEA (1954), 6 December at 8 pm.

MARY POPPINS (1964), directed by Robert Stevenson, starring Julie Andrews, Dick Van Dyke and David Tomlinson, 7 December at 8 pm

OMEN, the prize-winning film directed by Stavros Ioannou, 13 December at 7:30 pm. See Focus.

DANCE WITH A STRANGER directed by Mike Newell, starring Miranda Richardson, Rupert Everett and Ian Holm, 4 December at 8 pm. See Focus.

EXHIBITIONS

MIND AND BODY is the title of an exhibition at the Ethniki inakothiki running till 15 January

REMARKABLE WORK IN BLOWN GLASS by Nikos Troulinos will be on permanent exhibition at Loukianou 18, Kolonaki. Lampshades, vases, and other decorative obiects comprise the show.

MOVEMENT is the title of an exhibition at the Athens College Theatre, by alumnus Kyriakos Lazarides, till 18 December

WACE & BLEGEN: the American School of Classical Studies and the British School of Archaeology will have a special viewing of an exhibition on the work of Wace and Blegen, in the Basil Room of the Canadian Library starting 1 December

CARPETS FROM THRACE TO THE CAUCASUS will be exhibited at Panorama, Al. Soutsou 4, tel 362-3098, till 2 December

CONTEMPORARY AMERICAN ART OF THE LATE EIGHTIES at the Ethniki Pinakothiki until 10 December. BATIK EXHIBITION by Katerina Psyllou, at the Hellenic American Union, until 8 December.

ALKIS XANTHAKIS will exhibit gum-bichromatic photos and a collection of cameras, at the Hellenic American Union, 11-21 December. See Focus.

DIMOS SKOULAKIS will present his work in a retrospective exhibition at the Cultural Centre of Aghia Paraskevi, Aghiou loannou 58b till 5 December and from 11-22

December at Chiou and Sotiros 2, Kontopefko.

MARIA GIANNOPOULOU AND TRIANDAPHYLLOS

ELEFTHERIOU will exibit their work at the Hellenic American Union, 11 - 21 December.

EX GRAECIA: A PHOTOGRAPHIC JOURNEY by Kyriakos Delopoulos, at the Hellenic American Union,

WINTER SHOP HOURS

	Monday	Tuesday V	Wednesday	Thursday	Friday	Saturday
Bakeries	7.30-3.00	7.30-2.30 5.30-8.30	7.30-3.00	7.30-2.30 5.30-8.30	7.30-2.30 5.30-8.30	7.30-3.00
Foodstores	9.30-4.30	9.30-6.30	9.30-4.30	9.30-6.30	9.00-7.00	8.30-4.00
Butchers - Grocers	7.30-2.30	7.30-4.30	7.30-4.00	7.30-4.30	7.30-5.00	7.30-2.30
Fish markets	7.30-2.00	7.30-2.00 5.00-8.00	6.00-2.30	7.30-2.00 5.00-8.00	7.30-2.00 5.00-8.00	7.30-4.00
Clothing, optical, wines/spirits	9.00-5.00	10.00-7.00	9.00-5.00	10.00-7.00	10.00-7.00	8.30-3.30
Hairdressers/ barbershops	8.00-2.00	8.00-1.30 4.30-8.30	8.00-2.00	8.00-1.30 4.30-8.30	9.00-6.00	8.00-4.00
Pharmacies, photocopiers	8.00-3.00	8.00-2.00 5.30-8.30	8.00-3.00	8.00-2.00 5.30-8.30	8.00-2.00 5.30-8.30	8.00-3.00
Dry cleaners	8.00-4.00	8.00-2.00 5.00-8.30	8,00-4.00	8.00-2.00 5.00-8.30	8.00-2.00 5.00-8.30	
Gas Stations	7.00-7.00	7.00-7.00	7.00-7.00	7.00-7.00	7.00-7.00	7.00-7.00
Tire repairs	8.00-6.30.	;8.00-6.30	8.00-6.30	8.00-6.30	8.00-6.30	8.00-3.00
Car dealers	9.00-2.30	9.00-2.00 5.30-8.30	9.00-2.30	9.00-2.00 5.30-8.30	9.00-2.00 5.30-8.30	9.00-2.30
Florists	8.00-3.00	8.00-3.00	8.00-3.00	8.00-3.00	8.00-3.00	8.00-9.30

this month

11-21 December. See Focus.

KYRIAKOS LAZARIDIS, 76, will exibit his work at the Athens College Theatre till 18 December.

FROM THE FRENCH TO THE GREEK REVOLUTION, an exhibition organized by and presented at the French Institute, till 8 December.

GESTHIMANI SEFEROPOULOU will exhibit her work at the French Institute in Thessaloniki, 11 – 22 December, Leoforos Stratou 2, tel 54640. *See Focus*.

FREDERIC BOOTZ will exhibit his work at the Dimotiki Pinakothiki in Patras, 11 December through 10 January, 110 Maizonos Street. See Focus.

CONTEMPORARY SOVIET ART at Costakis Art Gallery, Dexamenis 54, Politia/Kifissia, tel 801-3247, 801-6673. The exhibition continues through 10 December: Wednesdays, Thursdays, and Fridays, 5 – 8 pm; Saturdays, and Sundays, 12 am – 6 pm.

MUSIC, DANCE, THEATRE

THE HUMAN VOICE performed by Susannah York at the British Council, 4 and 5 December. See Focus.

CONCERT by Yannis Michailidis, piano, and Pantelis Stamatelatos, violin, of works by Tartini, Beethoven, Britten and Faure, at the British Council, 7 December at 8 pm. ST. CATHERINE SCHOOL CHOIR will present a selection of traditional and modern Christmas carols and readings. THE ATHENS SINGERS will give a special Christmas concert at the American College, Aghia Paraskevi, 15 December at 8:30 pm. For information call 895-4051 or 894-2007. See Focus.

THE NIGHTINGALE AND THE EMPEROR by Hans Christian Andersen, will be performed every Saturday at 4 pm and Sunday at 11 am and 3 pm at the AMORE Theatre, Pringiponisson 10, tel 646-8009.

ALI BABA, a Christmas pantomime, will be presented by the Tasis Hellenic International School, at the high school campus, Xenias and Artemidos 42, Kefalari/Kifissia, 2 and 9 December at 3 pm and 8 pm; 3 and 10 December at 6 pm. For reservations and tickets call 808-1426 or 808-4525.

THE ENGLISH NATIONAL BALLET will perform at the Athens College Theatre, 1, 2, 3 and 4 December at 9 pm; also at 3 pm on 2 and 3 December. See Focus.

PACO DE LUCIA will give a guitar recital at the Athens College Theatre, 8 and 9 December. See Focus.

GIORGIO GASLINI :jazz recital at the Athens College Theatre, 13 December. See Focus.

ARSENIC AND OLD LACE, Joseph Kesselring's black comedy thriller, will be performed by The University of La Verne Drama Society, at the Roussos Hotel Auditorium, 8, 9, and 10 December at 8 pm. Don't miss the opportunity of attending the ULV Christmas Bazaar one hour before the theatre performance. For information call 801-0111, 807-7357/8 or 808-1970.

CHRISTMAS MUSICAL AND TALENT SHOW by the St. Andrews church children , with magic, singing and guitar music, 17 December at 7 pm, Panagi Tsaldari 18, Kifissia. For information call 652-1401.

FALL COURSES

THE HELLENIC AMERICAN UNION, Massalias 22, tel 362-9886 ext 53 or 360-7305. Modern Spoken Greek courses, M-W-F classes, 18 December till 8 March. The HAU also offers the following courses; theatre, photography, art and Greek cinema.

YOGA LESSONS, at the Ilianthos Yoga Association, Marathonodromon 29, Pal Psychiko. For more information call 671-1627 or 681-1462.

GREEK DANCES-DORA STRATOU: popular dances will be taught till Christmas. For more information call 324-4395 or 324-6921.

THE ATHENS CENTRE, 48 Archimidous St, tel 701-5242 or 701-268, offers Greek lessons; Accelerated I, II and III, 4 weeks, 8 January through 2 February; Regular I, II, III, IV and V, 10 weeks, 4 December through 22 February.

LECTURES AND SEMINARS

PIRAEUS: FROM PORTO LEONE TO THE MANCHESTER OF THE ORIENT, is the title of a book on the history of 19th-century Piraeus. The author, historian Liza Micheli, will present her book, illustrated with a slide show, in Greek. There will be an intoduction in English. At the British Council, 11 December at 8 pm.

FAY STAMATIS will present her book, "Milles", at the British Council, 18 December at 8 pm. See Focus. THE SOCIETY OF CONSUMPTION - THE ART OF

THE SOCIETY OF CONSUMPTION - THE ART OF EFFECTATION is the theme of a lecture by Manos

Stefanidis, at the Hellenic American Union, 4 December at 8 pm. See Focus.

KITSOS MAKRIS AND OUR FOLK ART, a lecture by Popi Zora, honorary director of the Greek Folk Museum, at the Hellenic American Union, 11 December at 8 pm (in Greek). THE RIGHTS OF EMBRYOS AND THE NEWLY BORN IN ANCIENT GREECE is the title of a lecture by Voula Lambropoulou, member of the DEP, School of Philosophy of the University of Athens, organized by the Fulbright Scholars Association, at the Hellenic American Union at 8 pm (in Greek).

THEANO PAPAZOGLOU MARGARI: 55 YEARS' CONTRIBUTION TO LITERATURE, a lecture by writer Dimitri Economou about Greek-American writer, Papazoglou. Petros Haris, member of the Greek Academy, Byron Raisis, professor at the Athens University, and Photis Litsas, professor at Illinois University, will also speak. Organized by the Greek Alumni of American Universities (in Greek).[[CAMERA: 150 YEARS OF DEVELOPMENT, a lecture by Alkis Xanthakis, professor-historian of photography (in Greek).

EXCAVATIONS AT THE WESTERN EDGE OF THE ROMAN WORLD: MIROBRIGA, PORTUGAL is the theme of a lecture by William Biers, University of Missouri, at the American School of Classical Studies, Souidias 25, tel 723-6313, 12 December at 6:30 pm in the saloni, Loring

THE PROGRESSIVE WOMEN'S SPIRITUAL ASSOCIATION will present a two-day seminar focusing on the development of women on three levels; physical, psychic and spiritual. The program will be held at the Ananda Marga Cultural Centre, Polila 37, Patissia, 2 and 9 December. For more information call 821-6221.

CLUBS AND ORGANIZATIONS

AMERICAN WOMEN'S ORGANIZATION OF GREECE (AWOG) welcomes new arrivals. For membership and general information phone 639-3250/9, ext 345, Monday through Friday from 10:30 am — 12:30 pm.

ST. ANDREW'S WOMEN'S GUILD This Ecumenical Women's Group meets monthly and offers various outreach programs of interest to Christian women of all denominations. As an arm of St. Andrew's Protestant Church, the guild will offer a hearty welcome to newly-arrived women. For more information phone 651-7405, or the church, tel 652-1401.

CANADIAN WOMEN'S CLUB OF ATHENS welcomes new members to monthly meetings; activities. For information call Candice at 981-0407.

THE ENGLISH SPEAKING SOCIAL SOCIETY meets every Wednesday from 8 – 10 pm at the Athineon Pastry Shop, 320 Kifissias Ave, Neo Psychiko. Ask for Dr Agis Sarakinos, tel 672- 5485.

WOMENS' AGLOW FELLOWSHIP is an international women's organization in Athens. For information call 804-4209.

CROSS-CULTURAL ASSOCIATION Meetings of the association will take place at the YWCA (XEN) on Amerikis St (next to Pandelidis Bookshop) on the third Tuesday of each month. The 19 December meeting falls on the tenth aniversary of the adoption of a resolution on women's rights by the UN General Assembly. There will be a talk with slides: "Celebrating Women Worldwide", followed by a party. The meeting starts at 8 pm. Non-members are welcome. For more information call 951-3595 after 6 pm, or 347-6370.

LA LECHE LEAGUE is holding a meeting: The art of breast-feeding and overcoming problems – 28 December at 10 am, for Athens North and 13 December at 10 am for Athens South. Meeting in Greek: Nutrition and weaning – 20 December at 6 pm. For more information, call 672-5961 or 639-5268.

THE ATHENS COSMOPOLITAN LIONS CLUB, will host a board meeting, 4 December at 6:30 pm, and a Christmas Dinner Dance, 16 December at the Hotel Athenaeum Intercontinental. For more information, call Mr Baganis at 360-1311 or the hotel at 902-3666.

RELIGIOUS SERVICES

CROSSROADS INTERNATIONAL CHRISTIAN CENTER, Kessarias 30 (Ippokrateion), tel 770-5829. The Rev Alan Demos, Pastor. Weekly services: Sunday 10:30 am, 3 pm; Wednesday 7:30 pm. Bible Study, Saturday 7 pm (informal discussion).

HELLENIC INTERNATIONAL CHRISTIAN CHURCH, Tsaldari 18, Kifissia, inside the Roussos Hotel, Sunday service is at 11 am and there is also a Sunday School. For more information call 807-8946 or 692-7373.

ST. ANDREW'S PROTESTANT CHURCH, Papanikoli 3, Papagou. Pastor David Pederson, tel 652-1401. Service:

(former Hotel Roussos) Pan Tsaldari 18, Kifissia, 9 am; Sina 66, 11:15 am; tel 652-1401. Christmas Services: Christmas morning 9 and 11:15 am. Christmas Eve 8 and 10 pm. Christmas Eve morning 9 am at Tsaldari 18 and 11:15 at Sina 66. A children Christmas musical will take place at Tsaldari 18, 17 December at 7 pm.

Sina 66, 11:15 am; tel 652-1401.

ST. PAUL'S CHURCH, Philellinon 25. The Rev John F. Maddock-Lyon, tel 323-4790; 721-4906; 8 am, Holy Communion, first Sunday of the month; 9 am, Sung Eucharist, every Sunday; 10:30 am. Morning Prayer, every Sunday; church open daily, except Mondays and holidays, 9 am till 1 pm.

ST. PETER'S ANGLICAN CHURCH, St. Catherine's British Embassy School, Kifissia. The Rev W H Chivers: 10 am, Holy Eucharist, Sundays except the first Sunday of the month, when Morning Prayer is followed by Holy Communion. Festival of lessons and carols on Sunday 17 December at 6:30 pm. Christmas Eve at 11:45 pm. Midnight Eucharist, Christmas morning at 9 am Holy Communion and at 10 am Family Eucharist.

VOULA SERVICES, Daphni 1, Voula: 6 pm, Holy Eucharist, first and third Sundays of the month.

ST DENIS' CATHOLIC CHURCH, Panepistimiou 31, tel 362-3603, 16-24 December Novena at 6 pm. Christmas Eve Vigil at 11 pm and Solemn Midnight Mass at 12 pm. Christmas Day Mass at 7, 8, 9, 10 am and High Mass in Latin with Bishop at 11 am. Mass at 6 pm.

CHRISTMAS SERVICES AT ALL CHURCHES: When THE ATHENIAN went to press, not all churches had been able to supply information regarding their Christmas services and programs. Please phone the church of your choice to ask about special services.

MUSEUMS AND SITES

ACROPOLIS, open weekdays 7:30 am – 6 pm; Sunday 8 am – 5 pm. The entrance fee of 600 drs includes the nuseum.

ACROPOLIS MUSEUM, open 8:30~am-2:45~pm. 323-6665. Sculptures, vases, terra cottas and bronzes from Acropolis excavations.

ANCIENT AGORA, open 8:30 am – 2:45 pm daily. Closed Mondays. Entrance fee 150 drs, student discounts.

AGORA MUSEUM, same hours as the Agora; closed Mondays. ☎ 321-0185. Entrance fee 400 drs. A replica of the 2nd centruy BC Stoa of Attalos, the museum has been reconstructed on original foundations in the ancient Agora. Also houses finds from Agora excavations.

ARCHAEOLOGICAL MUSEUM OF PIRAEUS, Harilao Trikoupi 31, Piraeus. & 452-1598. Open 8:30 am – 3 pm daily; closed Mondays. Entrance fee 200 drs; students 100 with ID; holds fine collection of Greek and Roman sculpture.

BENAKI MUSEUM, Koumbari 1, (corner of Vas Sofias).
☐ 361-1617. Neoclassical mansion housing Anthony Benaki's private collection of ancient and modern Greek art, artefacts, textiles and costumes as well as examples of Islamic, Coptic and Chinese art. Open 10:30 am − 1:30 pm daily. Closed Tuesdays. Entrance fee 200 drs.

BYZANTINE MUSEUM, Vas Sofias 22. ☎ 721-1027. Villa built for the Duchess of Plaisance in 1848. Houses Athens' major collection of Byzantine and post-Byzantine art. Open including permanent European masters. Tuesday-Saturday 9 am – 3 pm; Sunday 10 am – 2 pm; closed Monday. weekdays 9:00 am – 3:00 pm. Closed Mondays and holidays; Sundays open 9 am – 2pm. Entrance 200 drs; 50 drs for students

CENTER FOR FOLK ART AND TRADITION, Angeliki Hadzimihali 6. ☎ 324-3987. Exhibitions focusing on folk traditions in Greece. Open 9 am − 1 pm & 5 pm − 8 pm; closed Sunday afternoons and all day Monday. Entrance free

CYCLADIC AND ANCIENT GREEK ART MUSEUM, Neophytou Douka 4, Kolonaki. Open daily from 10 am – 4 pm; closed Tues and Sundays. The museum was built to house the private collection of the Nicholas P. Goulandris Foundation. 230 unique examples of Cycladic art are housed on the first floor while the second is devoted to small and monumental works representing a span of over 2000 years of Greek civilization from 2000 BC to the 4th century AD. On Saturday mornings the museum organizes activities for children. Call 723-9706 or 724-9706 for hookings.

D. PIERIDES MUSEUM OF MODERN ART, 29 King George Ave, Glyfada. & 865-3890. Open Mon & Wed 6 – 10 pm. Private collection of Cypriot and Greek Modern Art. GOULANDRIS MUSEUM OF NATURAL HISTORY, Levidou 13, Kifissia. & 808-6405. Open daily 9 am – 2 pm; Suedaws 10 am – 4 pm; closed Mondays

Sundays 10 am – 4 pm; closed Mondays. **GOUNARO MUSEUM**, G. Gounaropoulos 6, Ano Ilissia.

777-7601. Art and memorabilia of Gounaropoulos, one of Greece's best known artists.

TAVERNAS AND RESTAURANTS

CENTRAL

CORFU, Kriezotou 6. & 361-3011. Menu includes popular standbys of Greek cuisine as well as a few variations from Corfu. Daily noon-1 am.

DELPHI, Nikis 13. 2 323-4869. Excellent lunchtime spot, very good food, reasonable prices. 11 am-11 pm.

DIONYSOS, near the Acropolis. 2923-3182; 923-1936. Complete restaurant and pastry shop. The house specialties are charcoal-broiled shrimp, fillet of sole, baby lamb and yeal mignon in oregano sauce.

Note: Dionysos-Zonars at the beginning of Panepistimiou St, near Syntagma Sq, also has complete restaurant service. & 323-0336. A third Dionysos is on Lycabettus

DRUGSTORE, Stoa Korai. \$\alpha\$ 322-1890. Take-off on its Parisian cousins. Open 8 am-2 am, except Sundays.

EVERYDAY, Stadiou 4 and Voukourestiou corner. & 323-9422. Caféteria convenient for coffee, croissants, pastries and ice cream. Open from 7 am-2 am.

FLOKA, Leoforos Kifissias 118. \$\operatoreal{B}\$ 691-4001. A complete restaurant, pastry shop and catering service. Delicious club sandwiches and ice cream pies ("Black Venus" etc). IDEAL, Panepistimiou Ave 46. \$\operatoreal{B}\$ 361-4001. 'The' Restaurant of Athens, founded in 1922. Pleasant atmosphere in a succession of well-decorated rooms, discreet stereo music, attentive service, extensive menu. Open from 12 pm-2 am. Ideal for late dinners. Don't let the unprepossessing entrance put you off.

KENTRIKON, Kolokotroni 3, in arcade next to the Athenèe Palace Hotel. 雷 323-2482. Full taverna fare including beef sofrito; beef in earthenware.

KOSTOYIANNIS, Zaimi 37 (Pedion Areos), Exarchia. 28 821-2496. Large selection of appetizers. Main dishes are, among others, rabbit stifado (stew with onions), souvlaki with bacon, and quail. Closed Sunday.

LE BISTRO, Holiday Inn Hotel, Mihalakopoulou 50, Illissia.
724-8322. French and Greek cuisine. Piano bar.
OTHELLO'S, Mihalakopoulou 45, Illissia.
729-1481.

Specialty: beef stroganoff. Open daily from 12 pm-2 am. Closed Sunday.

PAPAKIA, Pondou 40, (parallel to Mihalakopoulou, behind the Riva Hotel). 26 779-3072. Bar and restaurant. Specialty: duck as the name suggests, in cream sauce. Open daily after 10 am.[[ROUMELI, Panormou 107, Ambelokipi (across the park from the Apollon Towers). 26 692-2852. At lunchtime a wide selection of Greek dishes; evening specialties are charcoal broils. Daily from 12 pm until late. Bakaliaros, bifteki, snails, baked fish (gavros).

THE PLOUGHMAN, Iridanou 26, Illissia (near the Holiday Inn). \$\frac{1}{2} 721-0244, Dartboard, English cuisine and reasonable prices. Open daily from 12 pm-2 am; closed on Sundays.

PLAKA

ANGELOS' CORNER, Syngrou Ave 17, near the Temple of Olympian Zeus. Cosy nook with piano. Excellent Greek and French cuisine. Seats 50 max. Reservations necessary. Serves dinner from 6 pm to midnight.

BAKALIARAKIA (TA), Kydathinaion 41. \$322-5048. Basement taverna specializing in salt cod in batter served with garlic sauce. Souvlaki and delicious salads.

DAMIGOS, where Kydathinaion meets Adrianou. Basement taverna offering quality meat, fresh vegetables, bakaliaro and scordalia. Extremely reasonable; friendly service. FIVE BROTHERS, Aeolou St off the square behind the Library of Hadrian. Open daily from 8 am-1 am.

HERMION, café and restaurant in a little alley off Kapnikareas (near the Adrianou St caféteria square). Delightful spot for Sunday lunch with good Greek cuisine (a light touch with the olive oil), friendly service. Open daily from 8



LUNCH AND DINNER LEOFOROS KIFISSIAS 18 (PARADISO)

TEL. 684 6995 or 671 0091 (6-8 pm) CLOSED SUNDAY

The **STAGE COACH**, a land-mark in Athens dining for nearly 20 years, has relocated to the northern suburb of Paradiso at 18 Leoforos Kifissias.

The new premises have ample space for comfortable dining both outdoors and indoors.

Menu highlights include the classic cuts of T-bone, Bon Filet, Prime Rib, Porterhouse and Chateaubriand.



LENGO, Nikis 29. ☎ 323-1127. Charming bistro restaurant with good Greek cuisine; a little expensive. Open daily 12 pm-1 am.

NO NAME, Bouzgou and Moustoxdi 20. & 642-0306. Piano Bar and restaurant. International cuisine with full cocktail bar. Open daily except Sunday. Lunch 12 noon to 5 pm. Dinner 8 pm- 5 am.

THE THREE BROTHERS, Elpidos 7, Victoria Sq. & 822-9322 833-1928. Open after 8 pm. Closed Sundays. Specialties include swordfish, shrimp with bacon, shrimp salad, eggplant with cheese in tomato sauce. Extensive menu.

SINTRIVANI, Filellinon 5, near Syntagma. 28 323-8862. Greek cuisine, extensive variety of dishes including souvlaki and moussaka.

HILTON/US EMBASSY AREA

FATSIOS, Efroniou 5, Pangrati (south of the Hilton). & 721-7421. Good selection of well-prepared Greek and Oriental specialties. Daily from 12 pm-5 pm.



pm-midnight.

miltons, Adrianou 19, Plaka. \$324-9129. Charming island atmosphere. Large steaks, fresh fish. Open daily from 11 am-1 am. Perfect for business lunches and evenings. Reservations suggested.

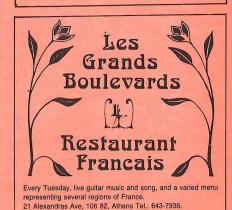
PICCOLINO, Sotiros 26, opposite the church. Best pizza in town plus many other Italian specialties including grilled prawns with bacon, scaloppine; all kinds of pasta. Also fresh fish. The host keeps serving you ouzo on the house long after you've become a regular. Open daily 2:30 pm-3 am. Saturday open from 11 am-3 pm. 8 324-9745.

PSARRA, Erotokritou and Erechtheos Sts. ☎ 325-0285. An old favorite, great for Sunday lunch, swordfish, souvla-ki, taverna fare; special spot for locals and residents. Open from 12 pm-5 pm and 7 pm-2 am daily.

THE CELLAR, Kydathinaion and the corner of Moni Asteriou. Quality taverna fare, good service and extremely reasonable prices bring Athenians from all over the city to this basement taverna; not unusual to see a Kolonaki couple in lavish evening wear take their place at one of the crowded paper-covered tables; some choice island wines besides retsina. Open from 8 pm-2 am daily.

besides retsina. Open from 8 pm-2 am daily. SOCRATES' PRISON, Mitseon 20, Makriyianni. 29 922-3434. Charcoal grilled chicken and swordfish, rolled pork with carrots and celery in lemon sauce, roasted lamb with mushrooms, meatball casserole. Pikermi wine laced with wine from Santorini (barrel).

THESPIS, taverna on Thespidos St. Special menu, lamb liver, roast lamb, bite-sized tiropittes, roof garden and outside garden opposite; quality service, reasonable prices. Open from noon-2 am.



XYNOS, Ag Geronda 4. 28 22-1065. Old Plaka taverna with extensive fare, including stuffed vine leaves, fricasee. Wine from the barrel. Guitar music. Closed Sunday.

PANGRATI AND ENVIRONS

ILLISSOS, Aminta 6. & 723-5746. Lunch and dinner every day except Sundays. Banqueting facilities, receptions and meetings. Business lunches at reasonable prices.

KARAVITIS, Arktinou 35, Pangrati. 28 721-5155. Traditional old taverna serving wine drinkers' mezedes and meat with potatoes and vegetables served in earthenware crocks. Wine from the barrel.

MAYEMENOS AVLOS, (Magic Flute), Klevkou and Aminda. 1.096 722-3195. A gathering place for the theatre and after-theatre crowd serving snacks, full meals, sweets and ice cream. Specialties include lemon pie and an unusual sauerkraut. Open all day for coffee and cake; also pies and pastries to take out.

MYRTIA, Markou Mousouri 35, Mets. & 701-2276. Greek cuisine, large variety of hors d'oeuvres. The specialties include lamb in lemon sauce. Garden and quitar music. Classed Sunday.

ROUMBA, Damareos 130. & 701-4910. Specialties include fillet à la creme with mushrooms and "Roumbosalata". Closed Tuesday.

THEMISTOKLES, Vas Georgeiou 31, Pangrati. 27 721-9553. Extensive taverna fare, charcoal grills but the specialty is meat in lemon sauce. Delicious fried meatballs.

restaurants and night life

HOTELS

THE ATHENS HILTON, Vas Sofias 46. \$722-0201. Kellari, the wine and food place with cuisine especially prepared to complement the wide variety of Greek wines selected from all over the country.

Ta Nissia, traditional Greek and international cuisine in an elegant atmosphere, with a fabulous, groaning board of a buffet.

The Athenian Lounge, serving morning coffee, sandwiches and snacks for lunch; and afternoon tea (accompanied by music), or any of your favorite drinks.

The new Byzantine, serving breakfast, lunch, dinner, snacks in a refreshing, garden-like atmosphere.

The Pan Bar, with soft piano music.

Pool Garden Restaurant (operating spring/summer) with Barbecue Parties every Monday.

Call the Hilton for information and/or reservations.

HOTEL ATHENAEUM INTER-CONTINENTAL, 2902-

Pergola, International and Greek specialties; buffet and à la carte; pastry and salad buffets; Sunday brunch. Daily 6am 2 am, breakfast, lunch, dinner; Atrium Lobby.

Première Restaurant & Bar, rooftop, with a panoramic view of Athens. Kebab specialties. Live entertainment. Mon-Sat, 9 pm-1 am. Bar, 8 pm-2 am.

La Rotisserie, superb French cuisine. Fine wine cellar. Piano music. Tues-Sat, 9 pm-1 am. Atrium Lobby. Café Vienna, indoor café and bar, Viennese pastries, ice cream and coffee; Crèpes in the evening, piano music. Daily 11 am-1 am. Atrium Lobby.

Kublai Khan, unique Mongolian barbecue and Firepot; Chinese specialties. Mon-Sat, 8 pm-1 am. Atrium 1. Kava Bar, special cocktails and drinks; piano music. Daily

ASTIR PALACE, \$364-3112 - 364-3331.

Apocalypsis, Astir's gourmet restaurant. Everything from Russian caviar or Greek eggplant salad to chateaubriand or shepherd's lamb...and crêpes suzette and baklava. Live piano music. Lunch, 12:30-3:30, dinner, 8:30 pm-1:00 am. Coffee Lounge and Asteria Restaurant, ideal for quick snacks or complete, leisurely lunches: crêpes Poseidon, cheese pie lamb curry, sweets galore. 7:00 am-1:00 am. Athos Bar. piano. Open 9:30-1:00 am.

ASTIR PALACE Vouliagmeni, 28 896-0211.

Grill Room, downstairs caté-restaurant, piano music; sometimes a small orchestra for dancing. Open daily from 1 pm- 3:30 pm, and from 8 pm-2 am.

LEDRA MARRIOTT HOTEL, & 934-7711

Ledra Grill, international specialties such as Chicken Kiev pineapple curry and more; also US beef, and seafood. Tuesday through Sunday, 7:30 pm-12:30 am. Nightly, live entertainment to the sounds of Franco Mattola and his quitar. Reservations recommended.

Kona Kai, Polynesian food complete with waterfall, recessed pools. Open Monday through Saturday from 7 pm-12:30 am. Expensive but well worth it. Tepannyaki, Japanese exhibition cooking, food prepared at special tables of 8; cook is part of the party, special arrangements and reservations necessary.

Zephyros Coffee Shop, open daily from 6:30 am:1:30 am; breakfast from 6:30 am, served à la carte or buffet, speciality: eggs à la minute; all day menu 11 am-11 pm; salad bar geared to business lunches, wide selection of international, local dishes; late night menu, 11 pm-1:30 am; Sunday brunch 11 am-3:30 pm, buffet serving hot and cold dishes; wine on the house.

MERIDIEN HOTEL, 28 325-5301/9.

Brasserie des Arts, French cuisine, superb chef, tasteful portions, unique service. Open for lunch, 1 pm-3:30 pm, and dinner 8 pm-1:30 am. Last order taken at 12:45 am. Athenian Bistro, snacks and buffet with Greek specialties, daily from 7 pm-2 am. Great for business conferences.

CHANDRIS HOTEL, & 941-4825.

The Rooftop, snack bar by the pool, from 10 am till 6 pm. Restaurant/buffet dining, 9:30 pm till 1 am.

KOLONAKI

ACT 1, Akademias 18. 🕿 360-2492. International and Greek cuisine.

BAYAZZO, Ploutarhou and Dimokratous, Kolonaki. 2729-1420. The name means "Theatrical Clown" in German. Lunchtime salad "fountain", champagne brunches. Dinner specialties include bouzouk frivolitef (calamaria stuffed with pine nuts and rice), vine leaves stuffed with sea bass mousse, eggplant with ouzo-flavored mincemeat and yoghurt.

BIBLOS, 35 Dimokritos, Kolonaki. & 362-6033. Various beef specialties. Garden.

BRUTUS, Voulgaroktonou 67, Lofos tou Strefi. \$\alpha\$ 363-6700. Attractive, quiet restaurant and full bar. Among the main dishes you will find "meatballs Brutus" stuffed with cheese, bacon and mushrooms served with a baked potato and special sour cream-like sauce, tiny skewered meatballs, a "plat du jour" which changes daily. Desserts include homemade chocolate cake and lemon pie on alternate days, baked apples and yoghurt with sour cherry sauce.

DIONISSOS, Mt Lycabettus (accessible by the funicular at the top of Ploutarhou St, Kolonaki). 2722-6374. Atop one of Athens' landmarks with a view of the entire city. Daily 9 am- 12:45 pm.

DEKAOKTO, Souidias 51, Kolonaki. 96 723-7878. Small restaurant with pleasant atmosphere, a small number of well-prepared dishes. Good bar (with snacks). Daily from 12 pm- 5 am. Closes in the summer.

FAIYUM, Kleomenous 44, Kolonaki. 28 724-9861. Open every evening. Specialty: crêpes and desserts. A few Chinese and Arabic dishes.

GEROFINIKAS, Pindarou 10. \$\overline{\overline

JE REVIENS, Xenokratous 49, Kolonaki. 721-0535; 721-1174. French and Greek cuisine. Open for lunch and dinner. Restaurant with garden.

LA RIOGA, 50 Kleomenous St, Kolonaki. 724-8609. Piano music accompanies your dinner. Among the entrées are steak with Café de Paris sauce, baked potatoes, paella, schnitzel, liver and steaks with various sauces. For dessert try the crêpes Suzette Flambées, chocolate crepe, and finish your meal with Irish coffee.

NOUFARA, Kolonaki Sq 21. \$\infty\$ 362-7426. Restaurant, snack bar, spaghettaria.

MAXIM, Kanari and Millioni 4, Kolonaki Sq. & 361-5803; 363-7073. Piano music nightly. Roof garden. Open for dinner every night except Sunday.

ROUGA, Kapsali 7, Kolonaki Sq. & 722-7934.Set off in a small cul-de-sac ("rouga" means lane). Open nightly from 8 pm- 2 am.

VLADIMIR, 12 Aristodimos, Kolonaki. 28 721-7407. Swordfish in Hollandaise sauce, crepes.

KIFISSIA/NORTHEN SUBURBS

APOSTOLIS, Gortinias 11, Kifissia. & 801-1989. Spinach and cheese pies, sweetbread pies, fillet of beef, oven-baked cutlets. Open on Sundays for lunch.

BELLE HELENE, Politeias Sq, Kifissia. & 807-7994. In a lovely green park with two small lakes. Greek madeira sauce, artichokes, bacon, ham, chicken livers, cheese, mushrooms, chicken crêpes with ham, cheese in tomato sauce. Open daily 10:00 am-2:00 am.

BLUE PINE, Tsaldari 27, Kifissia. ® 807-7745. "Gourmet Magazine" made its cheese and eggplant bourekakia world-famous 30 years ago. Specialities: sweetbreads, brains, curries. Excellent charcoal grills and the single fish dish always fresh. Closed Sunday.

CAPRICCIOSA, Kassaveti and Levidou 2, Kifissia. © 801-8960. Pizzaria. Open daily from 10:00 pm-2:00 am. EKALI GRILL, (part of the Ekali Club), Lofou 15, Ekali. © 813-2685. A posh yet hospitable restaurant with a selection of some 20 wines mainly from small vineyards, the Ekali grill really provides a treat. Tantalizing salad bar, tournedos, Chateaubriand, fillet of sole. Cream pies, cakes, fruit salad or Crèpes Suzette, Soft piano music. EMBATI, at the 18th kilometre of the National Road Lamlas. 096 801-1757. Turn off at Varibobi, international cuisine, special dishes and grills. Music begins at 10:30 pm. Closed Sunday.

EPISTREFE, Nea Kiflissias (west of the National Road follow the signs at the turn-off for Kiflissia); 22 246-8166. A charming taverna atop a hill. Rustic and cosy. Dinner from 10 pm. Closed Sunday. Music, plano and song. HATZAKOU, Plateia Plakas 1, Kiflissia. 28 801-3461.

Open nightly and for lunch on Sunday. Specialty: Schnitzel Hoffman.

GRAND CHALET, Kokkinara 38, Politeia, Kifissia. ☎ 808-4837. International cuisine with Greek specialties. Piano and songs. Very expensive; very fine.

KATSARINA, Plateia Tsaldari 43, Kifissia. 28 801-5953. Specialties: fried cod with garlic sauce, snails, savory pies and stuffed vine leaves.

LOTOFAGOS, (Lotus Eater), Ay Lavras 4, Kifissia, behind the station. & 801-3201. Closed Tuesday and Wednesday. A buffet of unique international recipes created by the charming hostess. The buffet includes a choice of soups or one of two or three hors d'oeuvres; one of two special main dishes with vegetables, salad and wine. This restaurant is praised all over Europe. Limited seating. Reservations a must.

MOUSTAKAS, Harilaou Trikoupi and Kritis, Kifissia. ☎ 801-4584. Also open for lunch on Saturday and Sunday. MT. PARNES CASINO RESTAURANT, ☎ 246-9111. Smoked salmon, prosciutto, Fournedos Rossini. Piano, quitar, song. Closed Wednesday.

NICHOLAS, Kifissias Ave 270, Filothei. & 681-5497. On Sundays and holidays also open for lunch. Crêpes with cheese stuffing, snails, dolmadakia, bekri mezes.

NIKOS, Scopelou 5, Kifissia. 28 801-5537. On a road running parallel to Odos Marathonos, turn right just before the Mobil station at Nea Erythrea.

PEFKAKIA, Argonafton 4, Drossia. \$\infty\$ 813-1273; 813-2552. Youvetsakia stilado and large array of mezedes. PELARGOS, G. Lyra 83, Nea Kifissia. \$\infty\$ 801-4653. Closed Sunday. Specialties: roast goat, kokoretsi, apple pie. Retsina from the barrel.

PICCOLO MONDO, Kifissias Ave 217, Kifissia. & 802-0437. Phone for reservations. Piano-restaurant with French cuisine. Main dishes include medallions de boeuf and escalope with tropical fruits. Closed Sunday.

PITSOUNIA, Halkidos 26, terminus of Kato Kifissia.

01-4283. Open for lunch and dinner. Bakaliaros skordalia, snails.

SARANTIDI, Plateia Elaion, Nea Kifissia. 78 801-335. Large variety of food, good wine. Music. Also open for lunch on Sunday.

HALANDRI/MAROUSSI PSYCHICO/ENVIRONS

ALATOPIPERO, Konstantileos/Tsavella, Maroussi. & 802-0636. Youvassi and chicken sti gastra. Daily, except Monday, from 8:15 pm-3 am.

AU CAP LYONNAIS, 144 Mesogeion, Maroussi. 25 681-4705. Garden: closed on Sunday.

CHRISTOS, Serron and Ethnikis Antistaseos Sts, Halandri. \$\overline{\sigma}\$ 671-6879; 647-2569. Grills, unusually delicious zucchini chips, "bifteki special" smothered in chopped fresh tomato, tasty hors d' oeuvres.

HATZAKOS, Irodou Attikou 41, Maroussi (just below the KAT Hospital). & 802-0968. A variety of seasonal dishes. Specialty: lamb in filo.

KYRANITA, Ithakis 4, Halandri. & 682-5314. Greek cuisine. Music. Daily from 6 pm-2 am. Closed Sundays. O MORIAS, Vas Konstantinou 108 and Peloponissou, Ag Paraskevi. & 659-9409. Family taverna with very reasonable prices. Specialties include lamb in tomato sauce with pasta, grills unusually good meatballs, salads. Wine from the barrel.

ROUMBOS, Ay Antoniou, Vrilissia. & 659-3515. Closed Friday. Pork with olives, beef au gratin, gardoumba.

STEKI TOU ANDREA, Messinias/Kithaironos, Fragoklissia. & 682-5041. Fried bakaliaros, bifteki special, snails, baked fish (gavros). Open nightly from 8 pm-2 am, and for lunch on Sundays, 12 pm-5 pm.

THE VILLAGE II, Moraitou 82 and Vrana (Neo Psychico).
© 671-7775. Pleasant village atmosphere, good service.
Specialties lamb cooked over grapevines, frigandeli, charcoal-broiled quail.

TI PRASINO, Plateia Drosopoulou, Filothei. 2681-5158. The taverna with (perhaps) the fastest service in Athens! The menu includes grills (sausages, chops, souvlaki and hamburger steak) and delicious deep fried meatballs. Salads. The meat is all top quality. Lunch from 7:30 pm-midnight.

TO SPITI, Frankopoulos 56, Neo Psychico. 672-1757. Private home converted into cosy taverna. Menu offers grills, meatballs, pork in wine sauce with cheese, fava, salads, retsina.

WEST SUBURBS

PISINA, 78 Iroon Polytechniou, Dasos Haidariou. 25 581-2780. Piano songs, garden, swimming pool.

PALEO FALIRON/ALIMOS

CAMINO, Pizzaria-trattoria, Posidonos 54, Paleo Faliron.

982-9647. Piquant pastas, pizzas and choice cuts of meat are special; draft Heineken and Santorini bottled house wines. Not as pricey as neighboring Italian restaurants.

FONDANINA, Vas Georgiou 31. 🕿 983-0738. Specialties include stuffed pizza Calzone, spaghetti carbonara, rigatoni with four cheeses, saltimbacca à la Romano, filleto

restaurants and night life

diabolo, Italian and Capricioso salads, chocolate mousse,

creme caramel and cake of the day.

GASKON TOMA, Poseidonos 20, Paleon Faliron. 982-1114. Open every evening. Appetizers, short orders, plaki (fish and vegetables cooked in wine). Ouzo and wine

KAPRI, Posidonos, Paleo Faliron. 2 981-6379. Open for lunch and dinner, 12-4:30 pm and 7:30 pm-1 am

MOURIA, Ahileos 101, Paleo Faliron. 2 981-3347. Specialty: squab in season. Retsina from the barrel.

PAPAGALO, Leoforos Posidonos 73, Eden. 28 983-3728. Menu which will accommodate all moods and tastes. Snack and salad bars, charcoal grills, ice cream and crêpes. Inside there is also a disco called BOX open after 8

PANORAIA, Seirinon/Terpsihoris Sts, Paleon Faliron. 981-3792. On Sundays open only for lunch. Short orders for fish and meat; shrimp.

SEIRINES, Seirinon 76, Pal Faliron. 2981-1427. On Sundays also open for lunch. Short orders, rabbit in red wine, bakaliaros (cod).

SIXTIES, Leoforos Poseidonos 42, Vas Georgiou. Elegant restaurant with nouvelle cuisine, bar and live music.

STA KAVOURAKIA, Vas Georgiou 17, Kalamaki. & 981-0093. Open only at night 6 pm-2 am. Crabs kavouria, charcoal-broiled octopus, various fish.

NAIADES, Naiadon 58, P. Faliron. 2983-4557. Veal cutlet

stuffed with prosciutto and mozzarella. Garden. Closed Sunday.

PIRAEUS

DOGA, Deliyiorgi 45, Evangelistria. 🕿 411-2149. Specialties: snails, kebabs, kokkoretsi, puréed yellow peas with onions (fava).

KALYVA, Vas Pavlou 60. Colorful cartoon murals, dining balcony overlooking the sea and Microlimano; established reputation for excellent quality of their meats. Daily from 8

LANDFALL CLUB, Makriyianni 3, Zea Marina. 2 452-5074. Seafood and Greek cuisine.

VASILENA, Etolikou 72, & 461-2457, A long-established taverna situated in a renovated grocery store. The owner provides a parade of up to 24 different courses (in the order that he chooses) for a fixed price. Soup is usually served last! Be sure to have an empty stomach to do honor to this delicious food.

VLAHOS, Koletty 28, Freates. & 451-3432. Bakaliaros, bifteki done over charcoal; start with retsina. Known as The Garage locally for its big front doors opening into a large courtyard. Open daily from 8 pm-2 am.

ZILLER'S, Akti Koundouriotou 1. Tastefully decorated and popular with a floor-to-ceiling wall of potables and a complete and reasonably-priced menu. Overlooks the sea and Votsalaki Beach. Daily from 12 pm-2 am.

GLYFADA/VOULIAGMENI SEASIDE

ANDONIS, Armenidos 22, Glyfada. & 894-7423. Open for lunch and dinner. Shrimp ragout, charcoal grilled octopus. BARBA PETROS, N. Zerva 26, Glyfada (Ay. Konstantinos). 8 891-4937. On Sundays also open for lunch. Special cheese pies, kid, chicken, short orders.

CHURRASCO, Pandoras 16, Glyfada. Slick dining, outdoor terrace and bar. Specialty: steak tartare, cooked at table. Elaborate, fairly expensive, elite Athenian crowd. DOVINOS, Plateia Fleming 2, Glyfada. 28 894-4249. Various fish dishes, baked and grilled.

EL GRECO, Cnr Kyprou and Feves Sts, Glyfada. 88 899-4249. Various fish dishes, baked and grilled.

EL PRIMO, 15 I. Metaxas, Glyfada. 28 894-1501. Filets

and schnitzel. Piano.

EPICURE, 17 Poseidonos, Vouliagmeni. 8 896-1237.

Hamburgers, filets. Open Thuesday through Sunday. EVOI EVAN, behind the Zeus boat factory, Ano Glyfada.

893-2689. International cuisine. Music FRUTALIA, Kelsou 5 (from Athens turn left at Vouliagmenis 63). 8 921-8775. Nostalgic songs in a rustic setting.

Nightly from 8 pm. GEO, Venezuelas 17, Ano Glyfada. 🕿 962-6504. Filets,

IMBROS, Selinis/Iliou, Kavouri. 8 895-1139. Open for lunch and dinner. Fish, meat. Constantinopolitan cuisine. KANATAKIA, I. Metaxa/Pandoras Sts, Glyfada. 28 895-1843. Short orders, hilopittes. Wine from the barrel.

KASTRO BARBA THOMA, Vlahika, Vari. 28 895-9454. Open from 11 pm. Baby lamb, suckling pig, souvlaki, kokkoretsi, spleen, choice of appetizers.

LE FAUBOURG, Metaxa 43 and Pandoras, Glyfada. & 894- 1556. A full menu of meat dishes including calf liver cooked with onions and bacon - a house specialty. Open

restaurant

Superb Chinese cooking in a luxurious Oriental atmosphere Open 12 to 3:30 p.m. and 7:30 to 1 a.m.

2 EFRONIOU STREET, ILISSIA TEL: 723-3200,724-5746

(Between Caravel Hotel & University Campus)



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Red Dragon

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Open every evening including Sunday from 7 p.m. to 1 a.m. Dinner in the garden Take-away service with delivery within the area



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TEL: 959-5191 959-5179

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restaurants and night life

daily except Sunday, for dinner only.

NAFTIKOS OMILOS VOULIAGMENIS, 28 896-0741. Fish. Terrace.

NIRIDES, M. Kavouri Harbor, Kavouri. 8 896-1560. Filets.

PANORAMA, Iliou Kavouri 4 (opposite Hotel Apollo). 96 895-1298. Constantinopolitan mezedes, lobster, fish of all kinds.

TO SMARAGDI, on the coastal road, Kato Voula. & 895-8207. Shellfish, fresh fish, various hors d'oeuvres.

STATHMOS, (the station). Vouliagmenis Ave 131, Ano Glyfada. © 963-3524. Offers great traditional Greek and international cuisine and live piano entertainment. Open six days a week from 7 pm.

VARKIZA, Poseidonos 8, Varkiza. & 897-0789. Filet in cream sauce, T-bone steaks. Garden.

CYPRIOT

AMMOHOSTOS, Bousiou 43, Erythros. ☎ 692-0269. Closed Sunday.

APHRODITE, Konitsi 12, Goudi. © 775-2467. Garden. GALATEIA, 50-52 Voukourestiou, Exarhia. © 360-1930. KIRKI, L. Pentelis 1, Kefalari. © 808-0338. Garden. THE BEAUTIFUL CYPRUS, Idraspou 11, Ano Illisia. © 775-6176. Garden.

SEAFOOD

MICROLIMANO, (or Turkolimano, as it is still called) in Piraeus now hosts 22 seafod restaurants, all offering a good meal with excellent service at a table by the sea. Every taxi driver knows where it is, but if you want to use transportation take the metro to Faliron station. Another less well-known and less expensive seafood row in Piraeus is at FRATES, around from the Zea Marina yacht harbor. Several restaurants offer fresh fish and a cliffside view of the sea.

NAUTILUS, in Ambelokipi, one block south of the President Hotel (off Kifissias at Fthiotidos 6), features fine cuisine, an elegant mahogany and linen decor, and Big Band Music. The cocktail bar is well-stocked and a great place for after theatre/cinema get-togethers. Open 8 pm-2 am. \$\infty\$ 693-0089 (Mykonos devotees will recognize Jimmy's Ornos Bistro specialties).

ANDONOPOULOS, Frederikis 1, Glyfada. \$2 894-5636. An old and comfortable restaurant with an extensive seafood menu. Open daily from morning to midnight.

BOUILLABAISSE, Zisimopoulou 28, Amphithea (behind the Planetarium, Syngrou Ave). & 941-9082. Bouillabaisse, fresh fish and a variety of shellfish. Nightly 7:30 pm-midnight.

LAMBROS, on the shore road, Posodonos 20, Voula. & 896-0144. Variety of appetizers and a good assortment of fish. Moderately expensive. Daily from 12 am-2 pm. Closed Mondays.

PSAROPOULOS, Kalamon 2, Glyfada. ☎ 894-5677. One of the oldest seafood restaurants on the marina, open year round; tasty dishes, tasteful prices. Open from 12 am-4 am and at night 8 pm-12 pm.

STEAKHOUSES

FLAME STEAK HOUSE, Hadziyianni Mexi 9 (near the Hilton), \$\frac{1}{2}\$723-8540. Specializes in good charcoal broiled steaks and chops. Bar open for cocktails. Daily from 10 am- 1 am

PONDEROSA, Kifissias 267, Kifissia. ☎ 801-4493. Restaurant-Charcoal Grill Steak House. The specialty is American-style steaks and salads. Behind Olympic Airways, near Plateia Kifissias. Open Monday-Friday from 6 pm-2 am. Saturday and Sunday, from 3 pm - 2 am.

THE STAGE COACH, Leoforos Kifissia 18, Paradiso & 671-0091. Specializes in steaks, salads, and baked spuds, with an extensive bar. Reservations advisable. Daily lunch and dinner. Closed Sunday.

STEAK ROOM, Egintou 6 (between Hilton and US Embassy). 28 721-7445. Full menu featuring charcoal broils. Includes a bar. Reservations advisable.

AUSTRIAN/GERMAN

ALT BERLIN, Kolokotronis 35, Kefalari. 🕿 801-5792. "Filetakia" Alt Berlin. Live music. Garden.

VIENEZIKI GONIA, Ventouri and Ouranias 13, Holargos, ☎ 652-0275. Viennese and Greek specialties, soft music. Fireplace.

CHINESE

CHANG'S HOUSE, Doiranis 15 and Athidon, Kalithea. At Syngrou Ave 190-192, turn right. & 959-5191; 959-5179. Reasonable prices. Open daily for lunch & dinner. Special chefs from Taipei and Hong Kong. 160 varieties of Chinese dishes.

CHINA, Efroniou St 72, Ilissia. \$\approx 723-3200; 724-5746. (Between Caravel Hotel and University Campus). Open daily for lunch and dinner. Superb Chinese cuisine by chefs from Taiwan and Hong Kong in a luxurious atmosphere. Reasonable prices. Specialties include Peking Duck, spareribs, shark's fin soup etc.

GOLDEN DRAGON, Syngrou Ave 122 and G. Olympiou 27-29. © 923-2316. Reasonable prices. Open daily 12:30-3:30 pm and 7:30 pm-midnight. Closed on Sundays.

KOWLOON, Kyprou 78, Glylada. Open daily 12 pm-3 pm for lunch and 7 pm-1 am. Specialties include fried rice, baked duck and king shrimps.

LONG FUNK TIEN, Alkionidou 114, coastal road near EOT Beach B. & 895-8083. You can choose chop suey, spring rolls. Chinese noodles, among ather dishes, Peking duck must be ordered 24 hours in advance. Every Sunday, Chinese buffet lunch at a fixed price.

PAGODA, Bousgou and Leof Alexandras 3. \$\approx 643-1990; 644- 6259. Chinese cooking, decor and service. Dining room for dinner parties. Specialties include soups, prawns, chicken and beef dishes sweet and sour meat and fish, lobster Cantonese, Peking duck, steamed snake. Desserts include lichees, fresh mango in season and sweets.

HUNG LU, 55 Efroniou (Opposite the Caravel Hotel). © 724-2735; 724-2736. Restaurant with Chinese specialty. Open daily from 1 pm-4 pm and from 7:30 pm-12:30 pm. THE PEKING CHINESE RESTAURANT, 6 Fedras and Karapanou. © 893-2628. We recommend anything sweet and sour. The chef adds chili sauce, making the sweet and sour slightly fiery. Open daily from 1 pm.

THE RED DRAGON, Zinni 12 and Kyriazi, Kifissia (near the Zinnon Sports Center). Stantonese cuisine. Specialties: Malaysian noodles with shrimp, crab with chili, beef with fresh ginger root.

KOREAN

GO RYEO JEONG, Alimou 33, Argyroupolis. 29 991-5913. Authentic Korean, Chinese and Japanese cuisine. Parking. Open daily 10:30 am-4 pm; 6:30 pm-1 am.

SEOUL, Evritanias 8, Ambelokipi (near President Hotel). & 692-4669. Specialties: beef boukouti (prepared at the table) yatse bocum (hors d'oeuvre), haimon gol (seafood and vegetables prepared at the table), tsapche (Korean spaghetit with black mushrooms).

FRENCH

BELLE HELENE, Politeias Sq, Kifissia. \$8 801-7994. In a lovely green park with two small lakes. Greek and French food. Specialties include Symposio fillet with madeira sauce, artichokes, bacon, ham, chicken livers, cheese, mushrooms, chicken crêpes with ham, cheese in tomato sauce. Open daily from 10 am-2 am.

ERATO, Varnali 7, Halandri (Dourou Sq). Restaurant, bar. Open nightly from 7 pm-2 am, except Sunday when it opens for lunch at noon. International cuisine (Greek and French).

LE CALVADOS, Alkmanos 5 (near Athens Hilton).
722-6291. A touch of Paris with a comprehensive menu from house pâté to mousse au chocolat including a variety of steaks with original sauces, shrimp with curried rice, and cheese fondue. House wine. Specialties from Normandy and fine Calvados, of course.

L'ABREVOIR, Xenokratous 51, Kolonaki. ☎ 722-9106. Steak tartare. Garden.

LES AMIS, Kon Palaiologos 13, Nea Smyrni. 28 935-1165. Filets with pineapple, avocado with shrimp. Piano and guitar. Closed Sunday.

PETIT FLEUR, Plateon 6, Maroussi. & 802-7830. Garden. PRAPAS, Ventiri 9 and Hadziyianni Mexi (near the Hilton). Restaurant/bar. Open from 9 am-1 pm.

PRECIEUX, Akademias 14. 23 360-8616. Restaurant above the upmarket "deli". Flounder filet, salmon filet. Open only at noon. Air-conditioned. Closed Sunday.

SPANISH

CASA MADRID, Akti Koudourioti 4, Kastella, Piraeus. 28 412-3032. Plush interior for winter season. Free parking next to restaurant. Specialties include: paella, stuffed

squid, braised lamb, beef steak with pueros sauce, roast pork and chicken à la Madrid.

COMILON, Polyla 39, Ano Patissia. 201-0592. Unusual appetizers, very tasty paella and sangria. Specialties: sepias con olivas (cuttlefish with green olives), pork mandarin (baked pork fillet with pineapple and orange). Spanish and Latin American music. Nightly from 8 pm. Closed Monday.

SEVILLA, Theognidos 11-13 (beginning Ay Sostis Church). & 32-3941. Spanish and French specialties, music and songs. Paella, Andalusian steak, little meat loaves, Sevilla, sangria.

ITALIAN

AL CONVENTO, Anapiron Polemou 4-6, Kolonaki, & 723-9163. Gourmet specialties: pasta and scalloppine. Nightly from 8 pm-1 am. Closed Sunday.

AL TARTUFO, Poseidonos 65, Paleo Faliro. © 982-6560. Specialties: spaghetti, pizzas, scalloppine, fillet à la Tartufo, carbonara, tortellini à la creme. Open daily from 12:30 am 1:30 am.

ARCOBALENO, Nap Zerva 14, Glyfada Sq. & 894-2564. Specialty: shrimp provengale. Open daily from 6:30 pm-1:30 am.

BELLA ITALIA, Leof Alexandras 203. 8 642-6888. Open Saturday, Sunday and also for lunch.

BOSCHETTO, Evangelismos Park, Hilton area. 28 721-0893.

DA BRUNO, Ag Alexandrou 46, P. Faliron. S 981-8959. Closed Monday.

DA WALTER, Evzonon and Anapiron Polemou, Kolonaki. ☎ 724-8726. Spacious bar. Specialties: rigatoni with four cheeses, fileto Piedmontaise, sauce madeira, profiteroles. Nightly 8 pm- 1 am.

GINO, Xenofondos 40, Glyfada. 2 963-0907.

IL FUNGO, Poseidonos 68, Paleo Faliro. Sep 981-6765. Specialties: filetta, 22 kinds of pasta, 20 varieties of pizza, 16 different scalloppines. Nightly from 8 pm-2 am. Saturday 12:30 pm-2:30 am. Closed Wednesday for lunch.

LA BOUSSOLA, near metro station Kifissia. 28 808-3912. Formely "Da Bruno". Under the same management as "La Boussola" in Glyfada. Fillet à la Diabolo and "Triptiho à la Boussola" (three kinds of pasta with special sauces and cheese) are among the specialties.

LA FIAMMA, Plateia Dimokratias 5, Holargos. 26 651-7355. Large variety of Italian dishes and oven-baked pizza. Takeout service. Open daily from 7 pm-2 am and on Sunday and holidays from noon-2 am.

TAORMINA, Plastira 116, Nea Smyrni. 2942-6143.

MEXICAN

AZTEC, Leof Kifisias 267 (near the Trohonomo). \$\alpha\$ 801-5335. The first Mexican restaurant in Greece. Menu includes a glossary of dishes. Open Monday-Thursday; 6:30-11:30 pm; Friday and Saturday, 6:30-12:00 pm. VIVA MEXICO, Grigoriou Lambraki 49, Glyfada. \$\alpha\$ 894-5302. A new Mexican restaurant for Athens. Specialties are parigiada and tacos viva Mexico. Chef: Frederico Ramirez. Guitar music.

VEGETARIAN

CHLOROPHYLLI, Soultani 12, Exarchia. \$\alpha\$ 364-1677. EDEN, Flessa 3, Plaka. \$\alpha\$ 324-8858. Charming meeting place for travellers; juices, salads and sweets. Specialties: lasagne (soya), boureki and hot chili. Terrace in the summer. Open 12 am-12 pm. Closed Tuesday.

JUICY, Loukianou 34, Kolonaki. 28 722-4817. Menu includes large array of exotic juices and fruit cocktails. "Juicy" salad, cheese and vegetable sandwiches, soya burgers and a daily vegeterian special. Prices tend to be steep but portions are generous and quality of produce excellent. Open Monday through Saturday, 11 am-2 am and Sunday, 6 pm-2 am.

SPECIALTY SWEET SHOPS

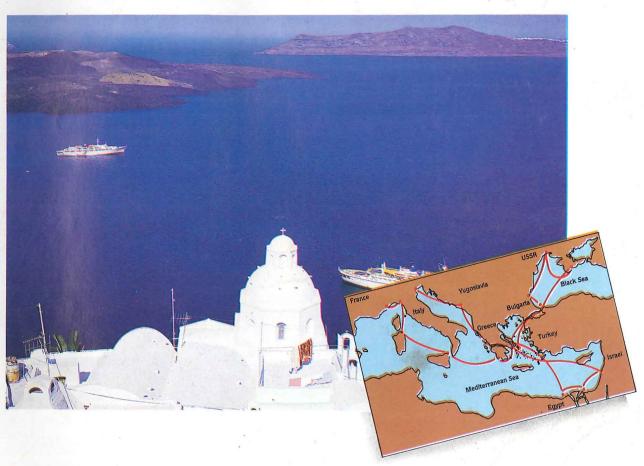
HIGH LIFE, Akti Posidonos 43, Paleo Faliron. A specialty sweet shop with Turkish delights: Taouk Gioksu - chicken breast mousse - traditionally ordered with Kaimaki ice cream; Ekmek, Turkish sweet made from honey and flour; profiteroles. Take-out service.

FAROUK HANBALI, Messinias 4, Ambelokipi. 28 692-5853. Lebanese sweet shop and patisserie specializing in delicious baklavadakia with walnut and pistachio fillings. Near the President Hotel. Open daily from 8:30 am-9 pm.



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