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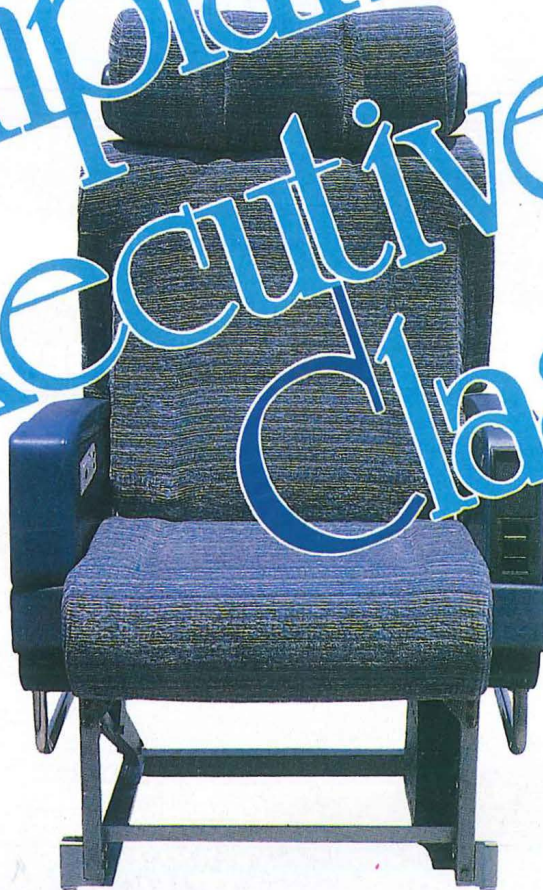
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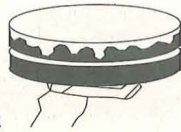
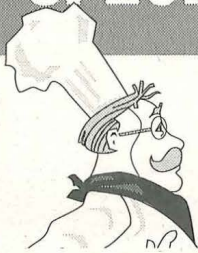
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Drossoula Elliott

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IMMORTAL ARISTOPHANES

Dear Editor,

For the Hellenic Diaspora your *The Athenian* is, indeed, a very welcome monthly arrival with its content of the cultural activities in Greece. The political matter is especially interesting because of the changes in government which have recently occurred and continue to occur. I thought it advisable recently to act upon the advice of Lord Baldwin the First Earl of Bewdly who would have the statesman know Aristophanes' *The Knights*, by heart. Although I am no statesman and do not know the play by heart, I have read it carefully, and to my surprise have found it to be so relevant to modern politics in Greece that I find myself perplexed by the fact that I see no mention of it as being the longest-running play in Athens today.

Theodore A. James
Cape of Good Hope
South Africa

TOP HAT, BOTTOM MARKS

Dear Editor,

Shame, Shame, Shame! I suppose your switchboard has been lit up for months by outraged Irving Berlin fans protesting, your attribution of "Cheek to Cheek" to Cole Porter (August issue, 1991, p.7). As everyone knows, Berlin wrote "Cheek to Cheek" in 1935 for the Fred and Ginger movie, *Top Hat*.

But I'm sure this was merely a lapsus calami on your part. I've been playing piano professionally all my life and I once announced "Ev'rything I love," which is by Cole Porter, as a tune by Jerome Kern. Did I blush!

Rather, stick to analogies from Frank Loesser and Harold Arlen tunes. *Anyone* can mix those up!

Frank J. Frost
Athens

THE PATRIARCHATE AND HELLENISM

Dear Editor,

The new world which is unfolding before us at this moment is a world where geopolitical calculations have become dominant, where religion is once again a political category of the first importance and the old categories of class struggle disappear from the minds of most political actors.

Greece is in an extremely bad position in the new geopolitical map: it is under threat from Turkey on the one

hand, strengthened now in its sense of mission as the protagonist of secularism in the Muslim world, eyeing with growing contempt the return of the Europeans to their Christian churches and building ever stronger links with Soviet Central Asia. It is under threat from Europe on the other hand: the victors in the holy war against 'the East'. Already Eastern Europe is being overrun with Catholic and Fundamentalist Christian fanatics whose contempt for the Orthodox as "soft on Communism" is as intense as that of the supporters of the Ayatollah Khomeini. We see the first fruits of their presence in Croatia.

Yeltsin and his supporters, which now means the Christian Liberals and the new Social Democrats of Russia, the New Democracy party and the Left Coalition here in Greece, have thus become deadly enemies of 'Hellenism'. Gorbachev continues as ever as the moderator, now between the world of Russia and Orthodoxy, and the world of the other republics and particular the Islamic states of Central Asia. By making his peace with the Orthodox Church and demolishing the totalitarian state that has both persecuted and at the same time protected this church since the Bolshevik Revolution, Yeltsin has exposed the church and the community (including the atheists of that community) of which it is a part, to fanatical enemies on both sides. The Europe which protects Boris Yeltsin is no longer a protector of the secular and enlightened elements in Greek society.

W. Hall
Athens

AIR DISTURBANCES

Dear Editor,

I write to you in the hope that you may be able to assist in rectifying the undesirable situation which I describe below.

There is, I believe, a practice range for the Air-Force on the island of Schiza, off the southwest coast of the Peloponnese. In the course of their manoeuvres, military jets swoop in towards Schiza at low level over Methoni and its environs causing, as you can well imagine, intense levels of sound, often unexpected.

This practice strikes me as being wholly inconsiderate of the population of the area, which normally enjoys a rural tranquility.

What has particularly prompted this letter, was witnessing the effect these low level jet streams can have on animals. I happened to be watching a tethered goat grazing nearby. At that

instant an aircraft passed directly overhead which caused such panic in the unfortunate animal, that he bolted. By the time he reached the end of his tether he was moving at quite a speed, only to be brought up so abruptly that he performed a complete somersault, striking the ground with considerable violence. I was surprised to see that his neck had not broken.

Now, what about similar incidents elsewhere, perhaps unseen? What about the possibility of stress generation in milk or egg producing creatures? Not to mention the effect on humans, especially old folk, by the sound of the air being violently shredded as the aircraft pass overhead.

A request should be sent to the Ministry of National Defense to alter, if possible, flight paths such as the approach to Schiza over the sea, or move the range to an area, perhaps an isolated island, whereby public disturbance may be avoided.

Thank you for your assistance in this matter.

C. Verbaan
Methoni, Messinias

MULE TRACK

Dear Editor,

I have recently returned from the island of Sifnos, where a road is presently under construction from the main town of Apollonia to the previously remote bay of Vathy.

But at a time when Greece is persistently requesting the return of "its marbles", it is nothing short of a disaster that in making this road, a magnificent, centuries-old, mule track is being completely destroyed, which in my experience that includes travel over 22 years to 52 Greek islands, is unique.

I fear it is too late to prevent this tragedy-in-the making, but surely it is time the authorities woke to the responsibilities of doing their own bit to preserve such a vital cultural heritage?

Simon Lanyon,
London

Aegina Eysores Corrected

In reference to the historical sketch of Aegina appearing in the November issue, p.24, it was Pericles who called the island "the eysore of Piraeus" not of Athens.

Alfonso Fadrigio, who married Maroula, heiress of Aegina, in 1317 was the bastard son of King Frederick II of Sicily, son of Pedro III of Aragon, not of Emperor Frederick II.

The Research Editor apologizes to readers and the author.



OUR TOWN

ROBIN HOOD AND THE SHERIFF OF NOTTINGHAMOPOLIS

One evening last month Premier Mitsotakis, the implacable Sheriff of Greece, had the nerve to sit down in front of a pretty painting by Volanakis and for two hours harangue three TV journalists (and a national-wide audience) on all the things that are going wrong in this country. It was an impressive list.

It's amazing what people will put up with from the governments they elect. It must be the secret of democracy's uncanny strength whose 2500 birthday we have been celebrating here in its cradle, Athens, this year. Leaders of other forms of government are easier to handle. People chop heads off kings, shoot tsars, hang dictators upside down, feed emperors poisoned mushrooms, and suffocate princes of the blood, but what can one do with the likes of the Prime Minister?

He has said the country may go broke servicing its 55 billion dollar public debt unless drastic measures are taken. He has fired thousands of public workers and raised the price of fuel and basic service such as water and electricity by 300 percent in a desperate effort to raise revenue. Now he's selling off all our beautiful islands to pay the bills.

Even horrid Col. Papadopoulos had the kindness to set our bones in plaster casts since we were so morally weak, but now we can't even afford gypsum. It upsets our balance of payments.

In the old days when things weren't going well at home (which was most of the time) at least everything was alright abroad. Now our neighbors are getting restless. President Ozal says the Dodecanese are really Turkish, Premier Demirel says Greece is trying to conquer Cyprus the way it did Crete (!?), Skopje covets the gold that Mr Andronikos has found in the Vergina tombs, the Serbo-Croat war is preventing Greek trucks from reaching Europe, and runaway Albanians are taking away local jobs by accepting a wage of 3000 drachmas a day (and no taxes!).

Now to add insult to injury, the government is complaining that Greeks are not making enough babies. Bad enough that it's got deep into our wallets; now they want to get into our bedrooms and start giving orders.

"Give birth or we're lost!" banner-headlined *Eleftherotypia* one day when there was no 17 November terrorist proclamation to print. Greece's rate of population increases only by 0.2 percent annually; that of Turkey by 2.0, ten times higher. In the last decade the rate of population increase dropped 86.6 percent, and by the year 2020, according to official statistics the population will plummet from 10.0 to 8.5 million.

Before spreading innuendos, the government might do well to examine its own policy. It should have noted last month amongst the millions who went on strike and marched in downtown Athens to protest all these austerities, there was a determined group of people in sunglasses carrying electric guitars, synthesizers and heavy metal accompaniments.

These overworked disco entertainers were squinting as they marched down Stadiou because they so rarely see the sun. The reason? ND has lifted all restrictions on the early closing of clubs and bars and they no longer have to shut down at 3 am. They can go on till dawn, or just around the clock.

The reason? Money, money, of course. Those Europeans with their quaint pub restrictions flock down to Greece to spend their abundance on a bit of nocturnal, life-enhancing gaiety. But the entertainers themselves are not so happy about the sweat-shop hours.

Take the life of an average Greek today: Bank clerk in the morning; construction worker in the afternoon. DJ-ing all night; and weekends spend fiddling with the receipt roll in his spouse's shop's costly, official cash-register. How can one have the energy left to make babies?

Democracy always furnishes a way out. There is an opposition. There is a way out of it all. Every sheriff of Nottingham has his Robin Hood, and last month he reappeared. While the prime minister was telling everyone to belt-tighten, there were at twilight on November 15 stirrings in the Forest of Pedion Areos, and out sprang Andreas and his merrie green men with Maid Mimi by his side and heaters behind to warm the posterior of the People's Choice while he exhorted them to greater things. Wielding their mighty bows-and-arrows Douglas Fairbanks, Errol Flynn and Kevin Costner altogether could never muster a crowd like Andreas. Waving seas of green plastic flags and blowing kiddies' horns, they filled Alexandras Avenue to the east and Patisision to the south. Robin was hale and hearty, and any Friar Tucks and Little Johns in PASOK who have ideas about power-sharing better think of something else.

But, sadly, this spectacle looked very much a thing of the past; medieval in fact. Yet it's wonderful that old Hollywood still has a place in real life somewhere; and that there are studio people who can still afford it. They said they brought busloads down from Boeotia and shiploads up from Crete (and paid supporters, some said, 7000 drachma each, not including transportation, of course).

The Sheriff is hell-bound to get Greece into Europe, and in a single gear, but Robin Hood has other ideas. "Elections now!" he shouted. Rob the rich and give to the poor. In other words, when we're back in office we'll get our hands on all that nice EC-loan money, spread it around, and have a high old time.

"The most beautiful thing about Greece," wrote Marguerite Yourcenar, "is that it partakes of both East and West. It is two worlds at the same time." Whatever is said about, its opposite is equally true.

THE ATHENIAN DIARY

by Paul Anastasi, Sloane Elliott and Jenny Paris

FREE-FOR-ALL IN THE BALKANS GAME

Maybe there is something to learn from looking at Dubrovnik being blown up on TV. Nobody who built it ever thought to make it pretty for tourists. History just made it that way, and history is taking care of it now. All those fantastic walls weren't built for beautiful people to stroll on, but to keep out the enemy. That is the way it is still. In the Balkans it isn't clear who is a friend and who isn't.

The reason the Balkans are called the powder keg of Europe is that history there hasn't been sufficiently organized and still has a way of blowing up in one's face. Greece likes to think that it is free of the Balkans and yet still a part of it. Both are true.

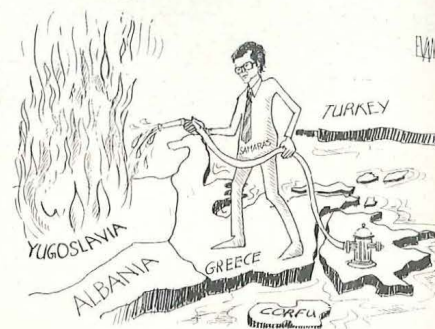
One doesn't have to look far to find reasons why Greece has been opposed to the imposition of EC sanctions on Serbia, or why it would veto them if, and when, it could. Forty percent of Greece's trade with the EC goes through Yugoslavia, and given the terrible economic impasse it is in, the country could just financially slip under the table if Serbia retaliated against any EC sanctions that Greece even tacitly

agreed to. President Slobodan Milosenic is perfectly aware of this awkward fact.

The Foreign Ministry informs that beside the land trade 80 percent of its ground telecommunication is via Yugoslavia and a substantial amount of its electricity comes from there. In the opposite direction Greece supplies Serbia with the equivalent of two million tons of oil annually because of the Croatian blockade on Adriatic ports.

Trade is not the only reason to flirt a bit with Belgrade. Brain-child of Tito and bane to just about everyone else is the upstart Republic of Macedonia. The very name is odious to Hellenes, who call it Skopje. This reaction may seem overdramatized and the historic claims redundant, but it is a fact that Skopje has kept up an aggressive fuss about 'unredeemed' Macedonians beyond its borders for decades.

Greece would like to feel that it can play a stabilizing role in the Balkans. The question is, who wants it? In Bulgaria, the new government of Dimitrov has taken the Moslim minority into its coalition, making it closer to Ankara. This makes Athens a bit nervous.



Meanwhile, Moslem Albania is feeling the influence of Turkey while opening up to Italy. Although Greek and Italian Foreign Ministers de Michali and Samaras met recently in Venice and expressed general agreement, it is clear that Italy takes a pro-Croatian stand in Yugoslavia and one in Albania that ignores the large Greek minority there.

To make matters even more fluid, a rather large Albanian Moslim minority in the Republic of Macedonia is beginning to flex its political muscle. Mr Mitsotakis is now off to Romania to see what he can do there.

There is no doubt of the government's good intentions in so far as it promotes stabilization in the Balkans, and in this the opposition is in accord. Maybe the best thing that Greece can do - EC and NATO member - is to project a more coherent picture of itself.

While Greek diplomatic efforts have succeeded in preventing sanctions being imposed on Serbia specifically, the EC's decision to put economic restrictions on the republics of Yugoslavia generally will have very serious repercussions on the shaky Greek economy.

Already, Greek losses due to the war have topped 10 million dollars a day and will worsen if EC-sponsored ceasefires continue to fail. The European Commission has agreed to compensate EC countries economically damaged by the sanctions but the amounts and the terms are vague.

THE POLYTECHNIC ISN'T HERE ANYMORE

On the night of 25/26 October vandals destroyed the historic Dean's wing of the National Metsovian Polytechnic of Athens. The most honored educational institution in the country and the first ethnic bequest expressing faith in its future which had ever survived the onslaught of junta tanks on November

"WITH WORKS OF LOVE ALONE"

The enthronement of the Metropolitan of Chalcedon as Bartholomeos I, 270th Oecumenical Patriarch of Constantinople, took place on November 2. The large Greek delegation which attended the ceremony was led by Premier Mitsotakis.

The new Patriarch was born Dimitrios Arhonitis on the island of Imbros in 1940. He graduated from the Halki School of Theology and continued his studies, first in Rome where he wrote his thesis on Canon Law, and later in Switzerland and Germany. He became Metropolitan of Filadelfia in 1973 and has been a member of the Patriarchate's Holy Synod since 1974.

Bartholomeos knows seven languages and is an experienced diplomat. As vice-chairman of the 'Faith and Order' Committee of the World Council of Churches he has attended many ecclesiastical conferences all over the world. It is thought he will pursue a forceful oecumenical policy.

"We pledge before God and the people," he said in his first message, "that our Patriarchate will be motivated by the humble effort of having the body of the church built with concepts and resolutions, with works of love alone."

"What is lacking from man at the end of the 20th century, despite his incredible achievements, is love."

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17, 1973, fell victim of a small group of hoodlums and the incompetence of administrators.

While the rector became entangled in the legalities which grant academic asylum to students, hoodlums burned priceless archives, shredded historic paintings and axed neoclassical statuary while 1000 policemen stood helplessly outside the gates.

Earlier in the day clashes had broken out following a student rally in front of the Ministry of Education demanding increased education allocations and protesting the reintroduction of mid-term examinations.

The government announcement said that unprecedented violence and bloody incidents were caused by groups

of anarchists who exploited the student rally, which they "infiltrated".

Throughout the night, the centre of Athens experienced dramatic moments with immolation of cars, injury of persons, looting of shops, thefts and efforts to intimidate peaceloving citizens, it said.

According to the government announcement, about 500 anarchists then "holed up in the Polytechnic, where they continued their destructive work".

Attempts to condone the acts - or non-acts - of Rector Markatos gave the government a wilted look, but it perked up a bit later when it announced that the 200 million drs in damages would be covered by Lotto earnings.

THE SHOW MUST GO ON (MUSTN'T IT?)

The Koskotas trial, also known as the Bank of Crete embezzlement affair, the Papandreou 'dirt money' scandal, the Super Pamper Box Mystery, has entered its ninth month, and what the Mother of Trials is going to give birth to, no one is quite sure.

Last month obstetricians thought they detected interesting activity when they heard of a note in the possession of Mr Koskotas said to be in the handwriting of Andreas Papandreou asking the banker to deposit nine million dollars to his account.

Mr Koskotas was summoned back to court in order to produce this new

evidence. Graphologists at once dismissed the note as spurious. It could not even be credited as a forgery since the person who wrote it had made no attempt to copy the former prime minister's calligraphy.

Now another important witness, Mr George Louvaris, a businessman and crony of Mr Papandreou's, cannot appear in court for reasons of health. He has multiple sclerosis.

As the long list of witnesses comes to end, there are persistent whispers of 'a political solution', although the government hotly denies it. There is even talk of another trial...

AN ISLE OF ONE'S OWN

Overruling the objections of the left-wing opposition and environmentalists, the government has confirmed that it is selling or leasing 12 uninhabited small private islands to Greek and international tycoons or for tourism business developers.

In tabling the information before

Parliament, Defence Minister Ionannis Varvitsiotis said his ministry has determined that no Greek military or strategic interests are threatened by the sale of the islands.

All 12 islets cited are in the Saronic or the Gulf of Argos. The largest, according to the parliamentary report, covers an area of 100 acres. The selling price for each island is reported to be 600 million drachmas (3 million US dollars).

The government is forging ahead with its plans to sell or to lease the islets for 99 years, as a means of drawing badly needed revenue to cover its record budget deficit.

AUSTERITY PROTESTS

Last month a nationwide wave of strikers rocked the country with almost two million workers protesting the government's EC-imposed harsh austerity measures.

Social discontent over the economic malaise had led to the sharpest drop yet

in the conservative government's popularity since coming to power 20 months ago.

The strikers were demanding wage increases above the inflation rate, accusing the government of practicing "a one-sided austerity policy which has led to a dramatic drop in workers' income."

The government's forecast that the inflation rate would not exceed 17 percent at the end of this year now seems infeasible, especially after recent price rises of up to 50 percent in public transport and basic foodstuffs.

Meanwhile, discouraging EC reports has generated uncertainty as to whether Greece will get the badly-needed second installment of a 2.2 billion ECU EC loan approved last February. Greece received a first installment of 1 billion ECU, but payment of the rest of the amount was linked to the course of Greece's economic recovery program. The report said that the government's deficit at the end of the year would exceed by far the 1991 budget forecast, reaching 2.65 trillion drachmas in 1991, against the initial forecast of 1.97 trillion.

UNCONDITIONAL SURRENDER, SHE DEMANDED. HE WINGED.

The government was so anxious to give a good impression to British businessmen in September in hopes of stimulating investment, that when Minister for the Arts, Timothy Renton, was *here* and said the Elgin Marbles must stay *there*, (meaning the BM) and went on to tell Greeks to stop making a fuss about it, Culture Minister Anna Psarouda-Benaki uttered nary a word. Her flamboyant predecessor, Melina Mercouri, however, had plenty to say.

"It is shameful and scandalous that the government complied with the British demand not to discuss the issue of the Acropolis monuments," she fumed.

Belatedly, Mrs Psarouda-Benaki struck back in London last month at a ceremony launching the new Acropolis Museum in Athens. The museum was being built precisely to house all the Acropolis monument including those in the British Museum.

"The return of the Acropolis Marbles remains the unconditional demand of the entire Greek people," she proclaimed. "It is a demand that has been strengthened by recent international developments," she added, referring to yet another UNESCO resolution calling for the reparation of antiquities to their countries of origin.

According to the Greek state TV channel, "Mr Renton winced at our Minister's remark, but made no comment."

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SCIENCE SYMPOSIUM Exclusive announcement!

The II SCIENCE SYMPOSIUM entitled SCIENCE and CONSCIOUSNESS will take place in Athens on January 3 - 7. It is organized by the Athenian Society for Science and Human Development and is co-sponsored by the Brahma Kumaris World Spiritual University, a Non-Governmental Organization in Consultative status with the Economic and Social Council and UNICEF affiliated to the Department of Public Information and a Peace Messenger Organization of the United Nations.

The Athenian Society for Science and Human Development promotes activities and encourages all efforts which seek to offer society new ideas, new expressions and new perspectives in science, arts and education. The Society encourages the deepening and broadening of self-knowledge as well as the cultivation of innovative methods through which the arts and science, in

particular, can help in the qualitative improvement of human life. The spirit of cooperation between individuals, cultures, countries, and social groups is another priority of the Society.

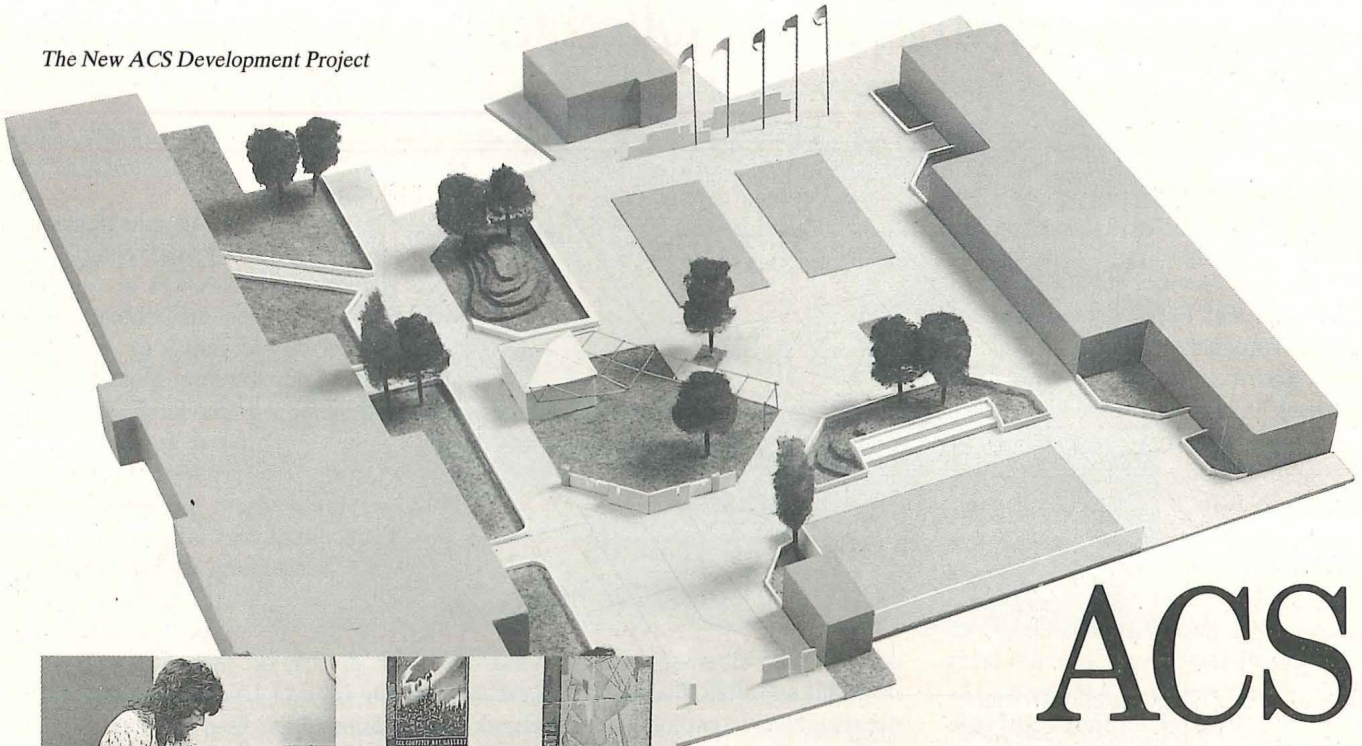
Starting from the insights of the ancient Greek thinkers into fundamental questions of mind and nature, participants will attempt to outline the subject matter, the contributing factors, the principles, the methodology and the applicability from which a science of consciousness may emerge, or at least, some basic concepts on consciousness, which will be of value.

Some of the participants are: Professor Brian Josephson, Nobel Laureate in Physics, Dr David Lorimer, Scientific and Medical Network, Dr Rupert Sheldrake, Biochemist, Mrs Jill Purce, writer, Dr Helmut Schmidt, Mind Science Foundation, Dr Danah Zohar, physicist and writer, Professor Steven Rosen, City University of New York, Mrs Niki Gouladris, Vice-President, Gouladris Natural History Museum, Dr Fotini Viras, physicist.

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Amid the EC Babel, Information Please!

With all the directives, minutes, rules and regulations pouring out of the presses of the European Community in Brussels – in English and French, German and Dutch, Portuguese and Spanish, Italian and Danish, Greek and Chinese (yes, Chinese) – how can busy executives and entrepreneurial investors cut through the flood to sort out what they themselves want? Usually they can't and they don't.

Specialist firms do the sorting for them. There are many. Brussels swarms with information pushers; so does Los Angeles, Paris and all places between and beyond. Athens has its share of Greek interpreters of the 'word' from Brussels. But, in this city overshadowed by classical wisdom, there are few companies that provide information in the new international language, *English*.

One company that does an outstanding job of summarizing the edicts from the European Commission is Euro Albedo. It commenced operations in Greece in April 1990 as a journal with EC news, programs and information. Euro Albedo published 11 times a year and boasts some 8000 readers. The company also produces an electronic data-base covering all laws and directives out of Brussels, with special emphasis on environmental matters.

It also collaborates with EC data-bases such as ECHO (European Commission Host Organization) through which electronic information is available from any of the current European Community programs. Apart from acting as an information service, Euro Albedo also professionally can and does produce newsletters on its electronic press for Greek exporters.

Greek ministries themselves are inundated with EC material but often find it impossible to sift through it to get answers to questions from Greek and foreign businessmen. Usually they take the simple way out and check the data and particular EC program deadlines in information publications such as Euro Albedo.

Another company, Eurocorp, specializes in corporate investments and

**So, in the end,
information means nothing
if it has no effect
on the society that
ignores the wounds
to its own societal body.**

consulting services. Its executives realized that a foreign investor is at a great disadvantage (compared to the Greek equivalent) when it comes to plotting a course through the turgid waters of bureaucracy. For those who want to buy, they act as broker and look for a suitable seller. For those who want to enter into a joint venture they do the research and find possible partners. For those who want to start a business from scratch they will do the necessary legwork. Through all this they will hold the hand of the client as he or she ploughs into the morass of government ministries. They will interpret the relevant laws... written and unwritten!

These are but two examples of different types of organizations set up literally to help the Greek economy. With profit of course, but who listens to Karl Marx today? (Not Yeltsin, listen up Gorby). Euro Albedo targets existing corporations. It sells information from the EC plus World Data. It has access to all of the European Community data bases. Eurocorp seeks out potential investors and guides them to a successful marriage with an existing Greek company or helps them set up a new business.

Despite the help from these and other similar organizations, the Greek economic climate is still not conducive to foreign investment. With all the words spewing off the government press in Athens, and there are kilograms of them, very little is being done to spread the word among the people who matter: the word that Greece is now a western nation imbued with western ideas and (perhaps) western

work ethics.

And who are the people that matter? Those large and small companies, old established businesses or new enthusiastic entrepreneurs, who are looking for places to make or sell their products. The Common Market, Eastern Europe, the Middle East are all happy hunting grounds for their goods or services. Not only do they demand a secure environment in which to do business, but also an infrastructure that includes Information with a capital 'I'. Private companies try to fill this void left by the government and, in the main, do a good job.

On another level the stream of information regarding the environment is, in the case of Greece and to a large extent the other Mediterranean countries, largely ignored, not only by the government but by private business, particularly if it hits their pocket (as it usually does).

Take the never-ending battle between us and trees. We usually win. We cut them down to build modern monstrosities and uproot them to plant EC subsidized crops. We burn them and kill them with acid rain. Not good; we know it; we inform the world that we know it. But what good does this do if nobody listens? Last December, 2000 saplings were planted in Varkiza, just south of Athens. Three months later half of them were missing and believed killed. No one knows why or cares. Worst of all, this 'small' thing has not impinged for one moment on the conscience of the Greek Parliament or people. So, in the end, information means nothing if it has no effect on the society that ignores the wounds to its own societal body.

Information covering the field from business promotion to environment protection floods the Greek market. Much of it is dammed in the lakes of government bureaucracy – much is channelled into dead-ends. But for investors it is there and it is essential for the setting up of a successful enterprise. If it cannot be winkled out of a Greek ministry or other public body, then there are private firms who can get it for you. In Athens its probably the only way to go. ■

Greek-Israeli Relations; a Fresh Breeze



The Israeli Ambassador Mr David Sasson with President Karamanlis

His Excellency David Sasson, the Israeli Ambassador to Greece, arrived in Athens on 1 October, 1990. He presented his credentials to President Karamanlis the following month. Since then he has been a moving part of the new relationship starting with the 'de jure' recognition of Israel by Greece in May 1990.

"I am fortunate," said Ambassador Sasson. "There are not many diplomats that are able to be active witnesses to a metamorphosis. During this last year there has been a complete change of policy between Greece and Israel."

Bartholomew: "What normalization progress has been accomplished since you arrived?"

Ambassador Sasson: "Up to now three Greek ministers have visited Israel: Mr Samaras, Minister of Foreign Affairs; Mr Kefaloyiannis, Minister of Tourism; and Mr Papakonstantinou, Minister of Agriculture. Mr Samaras set the tone. We are cooperating in the fields of joint tours, air traffic and tourist promotion with Mr Kefaloyannis, concentrating on Japan, South Korea and America, selling the Eastern Mediterranean as the New Grand Tour."

"How are the two countries cooperating in the field of agriculture?"

"First of all, Greece has much to offer with its sea facilities. Marine agriculture is a growing industry and in this area we are beginning to work together on production techniques and marketing. This is particularly important today when the European Com-

munity is prepared to fund productive developments."

"What about foreign policy?"

"In that sphere, the present government in Greece has a greater understanding of our position. Up to a year ago, Greece was deaf when it came to our side of Middle East problems. Now at least they are listening. Even more, they are now, to a greater extent, coordinating their policy in the Middle East with the United States and the European Community."

"What about cultural changes?"

"In the short time I've been here we have had a Cinema Week, music festivals, and published a Greek translation of the well-known Israeli author, Amos Oz. Incidentally, the first edition was sold out and a second is now being printed. There have been extensive exchanges of lecturers and professors between the Universities of Athens and Thessaloniki, and the Universities of Jerusalem and Tel Aviv."

"Has there been any improvement in trade?"

"To date not much but there is what you might call a smell in the air. We have many contacts – not government-to-government as in the past – but private, mainly in the fields of hi-tech and agriculture. The open door has seen a lot more people passing through."

"Has the Greek government approached you on the Cyprus question?"

"Yes, and our country's position is, like all western countries, based on the

United Nations Security Council Resolution. We are looking forward to the day when that beautiful island once again returns to its peaceful way of life."

"Do you see any sign of increasing Jewish-American visits to this country?"

"Not yet, but American Jews are no different to other Americans when it comes to travel. All were affected by the Gulf War and the American advisory to refrain from visiting certain countries, one of which is Greece. But I see more willingness now for American Jews to come, especially if they can combine Greece with a vacation in Israel, and certainly President Bush's visit has helped."

"Do you expect reciprocal visits from the two country's Prime Ministers?"

"Well, Prime Minister Mitsotakis has already accepted an invitation to visit Israel; probably in October or November. The normal protocol is for a reciprocal invitation to be offered when he is actually in our country."

"What about the future?"

"At last, after 2500 years, Greece has again discovered Israel. As for Israel, she understands Greek culture; wants to and can work with it. After the dark clouds of the past I can only see a clear sky."

So far as the Israeli Ambassador is concerned, the future is bright. Greek-Israeli relations are in good hands; a fresh breeze has been blowing the cobwebs from the dark corners of the past. David Sasson is smiling. ■

More Cakes and Ale for Investors

Two recent company developments demonstrate that Greece's food and drinks sector still leads the way in regards to attracting new investment, while heavy industry continues to struggle for fresh sources of capital.

In October, Kaloyiannis Brothers – the maker of Ouzo 12 which is the most popular brand of Greece's national drink – was taken over by Grand Metropolitan, the diversified UK food and beverages giant which first entered the Greek market in a big way in 1989 when it purchased Metaxa.

Grand Met already owned a 30 percent share of the ouzo distiller, negotiated as part of its takeover of Metaxa. Now it has reportedly paid Spyros Metaxas, who also owned the remainder of the shares, the equivalent of 24 million US dollars to acquire sole control of Kaloyiannis.

The British group has also undertaken the international distribution of Ouzo 12 for the last two years, scoring impressive increases in exports of the brand to several overseas markets. It can now be expected to boost domestic marketing in what is becoming a tough market.

Overall, Greeks are consuming less ouzo than in years gone by as they are turning increasingly to imported spirits. Analysts, however, believe the future for the drink is healthy in exports, international duty free sales and in the country's tourist centers where foreign visitors frequently enjoy ouzo as part of the local color during their stay. Ouzo 12 is said to be the top-selling make of ouzo for all these markets and enjoys an overall 40 percent share of the Greek market.

The second piece of compelling evidence that the sector is alive and kicking, and considered to have an international future, was the emergence of the Globe Group of companies as a publicly listed force in the food, as well as the textiles, industry.

This was a particularly interesting development since the expansion was made with capital from shipping – and Greek shipowners, who at present have total cash reserves estimated at about 14 billion US dollars, are considered to

be the most important pool of potential investors in Greek industry, second only to foreigners. However, up until now, they have proved almost as reluctant as overseas investors to sink funds into onshore industrial installations in their home country.

Globe was established by its current president Dimitris Chatzis as a shipping group in 1982 and it still owns six large ships. However, in 1988, the group took over a 10-hectare duck farm and foie gras production unit near Kalamata and has modernized it to the point where it has become one of the leading facilities of its kind in Europe.

Overall, Greeks are consuming less ouzo than in years gone by as they are turning increasingly to imported spirits.

The Canard Doré production company has quadrupled its production in the last three years and last year exported more than 1.7 million US dollars worth of foie gras to France and Italy. Recently a 20 percent share in the firm was sold to a consortium of three leading industrial groups in the United States.

"I was made to feel like a foreigner in my own country."

The group has also acquired a similar-sized fruit and nut farm in Attica which, under the name Universe Agrotica specializes in exporting pistachios and cherries. This firm is expanding by buying further tracts of land in Attica and embracing modern production techniques such as hothouse cultivation and hydroponics.

Only in recent months, however, has Globe really transformed the non

shipping side of its business, which now accounts for 30 percent of its total activity. Over the summer the group bought Erioyfantourgiki SA, a 20-year-old textile manufacturing company on the outskirts of Athens, which is to be modernized with exports to the EC in mind. Already listed on the Athens Stock Exchange, the company was effectively turned into a holding company for all the group's activities except the shipping side which is prevented by law at present from being traded on the bourse. The public vehicle has been renamed Globe SA.

In November 12 billion drachmas' worth of new shares were offered to raise capital for modernizing the group's production facilities, and there are plans to trade shares in the American market next spring.

Lately added to the group was a new company, Globe Agrotica, which has one of the largest olive oil production capacities in Greece. It is also involved in harvesting olives and pickling, as well as a subsidiary which distributes Globe's own foodstuffs, such as the foie gras, and imports luxury foreign products, including mineral water and charcuterie products from France and smoked salmon from Scotland.

"We're concentrating on establishing Globe as a name which is known for high class and reliable foods in Europe and the United States, although shipping will probably continue to be the core business," said Mr Chatzis. As a businessman he believes the Athens Stock Exchange has the potential to be one of the most robust in the Mediterranean. He also puts great faith in Greece's capacity to turn itself into a "successful industrial base for the whole of Europe."

He admits, however, that as an investor he received little encouragement from the government. "In fact there were many obstacles we had to overcome and, coming from international shipping, I was made to feel like a foreigner in my own country." Unless there was a change of attitude by the authorities, Mr Chatzis feared Globe would remain unique in representing diversification by a shipowner into these fields.

Few would argue that financial services in Greece have been transformed faster than any other area of the country's economy in the last two years. Lately, several of the newly-established or relaunched banks – such as XiosBank, EuroMerchant and Dorian Bank – have announced the launching or the planning of mutual investment funds which should also provide a boost for solid stocks on the Athens Stock Exchange.

Furthermore, a number of new leasing companies are currently at the planning stage and parliament recently passed a law which will permit lessors to finance commercial and public road transport, including trucks, vans, buses and trolleys, for the first time.

This represents a key sector for leasing in any country and should offer even greater scope to lessors in Greece, since the expense of buying vehicles outright and the lack of available cash experienced by many companies com-

Bank of Piraeus Sale Fumbled

bine to form a powerful argument for exploring a leasing arrangement, under which companies pay incrementally for the use of equipment.

Yet despite the fast pace of liberalization there are signs that regulation of the financial market in Greece is still far from being as orderly as it should be. The fiasco which developed during the procedure for auctioning the state-controlled Bank of Piraeus chain is just such a case.

A consortium of private businessmen led by Stavros Daifas, an ex-chairman of Olympiakos football club, believed it had won control of the 67 percent of shares put up for sale by the Commercial Bank of Greece at the end of a long tendering procedure. The group's offer of 2.5 billion drachmas (13.5 million US dollars) was recom-

mended by Salomon Brothers which had been hired to broker the sale.

But after the sealed bids had been opened and the level of offers became known, another group of prospective buyers emerged with a larger offer and after conflicting legal arguments were heard, the government effectively approved a new round of bidding with a higher minimum threshold of 3 billion drachmas.

Dismayed by the mishandling of the auction, the Daifas-led consortium and one other of the original bidders have said they have withdrawn their interest in the bank and are understood to have consulted lawyers about claiming damages.

At press-time last month, the new owners of the Bank had still not been decided, but the episode had clearly once again damaged the credibility of the government's handling of investment applications as well as the chances of its whole privatization program. ■



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ANTI-WESTERN OPERATIONS IN GREECE EXPOSED

**Covert financing of the Greek Communist Party
and its related business interests
were revealed in detail at a conference
held in Athens last month.**

by Richard C. Carpenter

The former deputy director of the KGB mission in Athens has returned to Greece and exposed a series of operations against this NATO and EC member country and its current prime minister.

The case marks the first time since the liberalization of the Soviet regime that a former KGB officer returns to the NATO country of his operations to make first-hand revelations.

They come at a time when other Soviet officials and the Soviet press, as well as the Federal Russian Parliament, are also admitting to the extensive financing of the Greek Communist Party and their related business interests, as a means of fomenting anti-Western and pro-Soviet sentiments in this strategically located Western country.

Speaking before a restricted audience at an international conference in Athens last month hosted by conservative-oriented Institute for Political Studies and Education (IPOME) and several European and American universities and institutes, former KGB officer Victor P. Gundarev revealed a number of covert operations both in a written report and in reply to panel questions.

Most prominent among the campaigns he listed were those to fuel anti-Americanism in Greece, to expel

the US bases, and to discredit then opposition conservative party leader and now prime minister Constantine Mitsotakis. He said this was done to help socialist former prime minister Andreas Papandreou whose anti-Western policy within NATO and the EC benefited Moscow's foreign policy interests.

Gundarev was the deputy director of the KGB mission in Greece between 1983-86. He said he decided to abandon the service following disagreements with his superiors over certain covert operations and over the need for political reform of the Soviet system.

Other secret operations Gundarev exposed included the extensive infiltration of the Greek press so as to foment an anti-Western and pro-Soviet climate, the manipulation of the marriage between now deceased shipping heiress Christina Onassis and Soviet shipping bureaucrat Sergei Kauzov so as to exploit her giant commercial fleet, the discrediting of an Athens-based foreign journalist and author who specialized in exposing KGB operations in Greece, and a number of actions designed to undermine Greek-Western relations.

One of the KGB's foreign policy operations in Greece, Mr Gundarev wrote, was "trying to spoil American-Greek relations, especially regarding

military bases" and "undermining political, economic and military relations between the United States, Greece and Turkey."

On the other hand, he said, his KGB mission would channel pro-Soviet information to Greek leaders, especially on such issues as the Cyprus crisis and the alleged advantages of removing American nuclear weapons from Greece. He said it would also try to secure the socialist government's support for Soviet foreign policy interests.

Citing specific individuals in Greece targeted by the KGB for "character assassination", Gundarev listed current prime minister Mitsotakis, GRU (Military Espionage) Colonel Sergei Bokhane who defected from Greece in 1985, and foreign correspondent Paul Anastasi.

Concerning Mr Mitsotakis, he said the KGB spread disinformation in the Greek press aimed at presenting the conservative leader as an "incapable politician" and as a "Western puppet" who would harm Greek interests if he came to power, as opposed to his socialist rival Mr Papandreou whom he presented in a positive light.

Similarly, he said, the KGB used the Greek press to discredit GRU defector Sergei Bokhane as a drunkard and womanizer with little access to valuable information. Mr Bokhane had revealed a network of Greek agents working for the Soviets in Greece, and the theft through Greece of the secrets of the NATO-produced portable 'Stinger' missile.

As for foreign correspondent Paul Anastasi, who writes for the *New York Times* and London *Daily Telegraph* and who authored books and articles on Soviet covert operations here, Mr Gundarev said the KGB gave instructions from Moscow to discredit him in the Greek and international press. "We decided to present him as a foreign agent trying to undermine Greek democracy and to slander the progressive Greek press," he said, adding: "we have no doubt we harmed him and succeeded considerably in this campaign."

The former KGB deputy director in Greece, however, denied that the KGB was involved in the 1983 phone-tapping of the *New York Times* and *Daily Telegraph* offices in Athens and the subsequent publication of conversations. He said sole responsibility lays with *Ethnos*, a mass circulation daily newspaper which, he added, was used more extensively by the Soviets for disinformation purposes than any other in Greece. The executives of *Ethnos*



Former Deputy KGB Chief in Greece, Victor P. Gundarev.

were sentenced to two months' imprisonment for publishing the phone-taped conversations.

Gundarev said he might return to Greece in the near future to make more detailed revelations as to how the Soviets managed to cultivate an intense climate of anti-Americanism in Greece over the past 15 years.

Meanwhile, Soviet officials and the Soviet press have also been confessing to extensive financing of the Greek communist movement, amidst current calls by reformist leaders for a halt to all such activity in the West.

According to documents brought before the Russian Federal Parliament on 30 October, and subsequently published in the Greek and international press, the pivotal company used in Greece was Vek. Letters from this company to the CPSU politburo were signed by Yiannis Mavromatis, the head of the Greek Communist Party's (KKE) financial operations.

In one letter Mavromatis emphasizes the "extensive" commercial activity conducted by Vek with Soviet support over the past seven years, and concludes: "Comrades, we express warm gratitude to your party for the aid you grant us, which enables the representation [of Vek] in Moscow to become a basic source of revenue for our party."

According to the Mavromatis letter and accompanying Soviet politburo documents, the other Greek companies involved were:

1. Enervek, which carried out ship repairs in cooperation with the Soviet Ministry of Energy.

2. Technovek, which imported-ex-

ported high-tech equipment and know-how and operated in cooperation with the Leningrad Technological Institute.

3. Vek was also the exclusive representative for Greece of the Soviet company Promsirio-Import, which sold metallurgical side-products on the Greek market and which, according to Mavromatis' letter, "are an important source of financing and support for our party's policy."

4. According to the documents, Vek was also negotiating joint ventures with Zviostdni of the USSR for the production of bread and pastries, wanted to establish a series of supermarkets in Moscow, and also represented a number of Greek shoe exporting firms whose produce was paid for by the Soviet state firm Raznoexport.

5. Finally, the Greek companies listed as being owed money by the Soviets were: *Rizospastis* (KKE's official daily newspaper), Papadopoulos, Filias, Agapiotou, Fidas, Omega, Rekor and of course, Vek.

According to these and other recent Soviet press reports, the Greek Communist Party appeared to be the fourth largest recipient of covert Soviet financing among non-ruling communist parties worldwide, just behind the communist parties of the US, Finland and France.

The revelations have aggravated the current crisis within the Greek communist movement, which over the past year has been racked by mass resignations or dismissals of thousands of members, and by a split with the moderate communist Coalition of the Left and Progress party. The two parties are currently publicly exchanging accusations over the KKE's financing and its material assets.

As a final recent indication of more possible trouble on the horizon, KKE Central Committee Member Kostas Tsolakis criticized the party's Secretary General, Aleka Pappariga, for still trying to conceal the fact that the party received financial aid from Moscow. His criticism was voiced exactly one day after the Russian Parliament's revelations and their publication in the Greek press. The controversy around the KKE's financing is expected to surface at the party's 14th congress, which is taking place in Athens this month. ■

Richard C. Carpenter is the Athens correspondent of America's National Review Magazine and was a participant at the conference addressed by Mr Gundarev.

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TURKEY'S NEW COALITION OF CONSERVATIVES AND SOCIALISTS

**A veteran politician
leads a new political formation
which seeks to control inflation,
dampen down Moslem fundamentalism,
keep the generals in their barracks
and, if possible, dump President Ozal**

by Katerina Mistakidou

The Turkish political scene has entered an interesting phase with the coalition between the right wing election-winner Mr Suleiman Demirel, leader of the True Path Party, and the Social Democrats. The public is optimistic that this odd combination of an old conservative protagonist, Mr Demirel, and the neophyte Social Democrat Erdal Inonu, will establish a thorough democratization in all areas and will steer Turkey away from the influence of the military.

The TPP got only 27 percent of the vote in the 20 October elections giving it 178 of the parliament's 450 seats. Its coalition partner the Social Democratic Populist Party got 20.75 percent and 88 seats allowing the two parties to get comfortable majority, even in the case that the pro-Kurdish party that was admitted into the Social Democrats, breaks away.

Contrary to expectations, the coalition between these two extremes of the political spectrum started off in a positive atmosphere. Both parties showed their goodwill, avoiding risky comments and presenting a common front as far as political aims are concerned.

The basic target is to get rid of the presence of the military whose interference in politics has plagued Turkey in the past. Also their aim would be to control the police force and reestablish the freedom of universities and the media which have been infiltrated and revamped by the military in the worst way. Mr Demirel himself has been their most prominent victim, by being booted out of the office in the two

successive coups in 1971 and 1980. He has personally suffered from the ambition of the generals to run the country as politicians, and now is the time to clear old accounts.

This is the seventh time that Mr Demirel has been called to form a government and as he is the most seasoned politician in Turkey by far he will

**This time
the average Turk
has blessed the
government for
not polarizing the country**

handle the economy and foreign relations expertly. On the other hand, Erdal Inonu, the leader of the Social Democrats, a physics professor and rector of the Middle Eastern Technical University during the violent student demonstrations before the 1980 coup, will participate for the first time in a government. But his party's commitment to human rights and freedoms will compliment the efforts of TPP to shed off the last vestiges of the military and diminish their influence outside their domain. Together with him, another famous politician banned by the military, ex-premier Bulent Ecevit, returns to the parliament at the head of the Democratic Left that received over 10 percent of the socialist vote.

Unfortunately, the socialists managed not only to split their votes be-

tween the two different parties, but, it is also a fact that the Social Democrats are plagued by internal factions that can barely hold the party together. Apart from the pro-Kurdish party which can create national problems by making special demands for the Kurdish areas, the faction under Deniz Baykal, the ambitious secretary general of the party, can become restless, too.

This time the average Turk has blessed the government for avoiding the polarization of the country. But since the burden falling on the new government is the heaviest possible due to the fact that the outgoing Motherland Party has spent money thoughtlessly to get votes and left all the necessary price increases for after the elections.

The Motherland Party has left behind a disastrous economy running with an annual 70 percent inflation. This will make very hard times for the new coalition, allowing no space for manoeuvres. Mesut Yilmaz and the deputies of the outgoing ruling party can now watch the struggle with the ebbing economy as backbenchers while they will try to restructure themselves.

Meanwhile, Mr Demirel has an old feud with President Turgut Ozal, former leader of the Motherland Party, whom he is determined to expel. In this he has the full cooperation of Mr Inonu who was the opposition leader during Mr Ozal's term as Prime Minister. Nobody seems to forget the way Mr Ozal pushed himself up to the Presidency against everybody's wishes. Even when the opposition parties abstained from voting, he disregarded both the protocol and the rules and was elected

unilaterally by his party's deputies. Mr Ozal's term runs for another five years, but he has been completely silent in recent weeks after overstepping the mark in the Gulf War during which he played all the cards by himself, ignoring both the Prime Ministry and the Foreign Ministry.

The outgoing Prime Minister, Mesut Yilmaz decided to take the Motherland Party, which won 115 seats with 24 percent of the vote, into opposition. It was almost impossible for TPP to unite forces with the Motherland Party although both address the centre-right voters and there was considerable pressure from the business sector which was anxious to avoid any repercussions on the already shaky economy. But the feud between Mr Demirel and the President dates way back, making it impossible to settle.

After more than a decade Mr Demirel together with Mr Inonu will have to prove that a coalition government can work in Turkey. Apart from an economy that failed to attain any of the goals set by both Ozal and Yilmaz, the main issue that has to be tackled is the Kurdish problem which has taken even larger dimensions as Kurds press for autonomy. The Social Democrats will feel the pressure not only because there are 24 deputies in their ranks from the Kurdish areas but because the issues of human rights and freedoms is a major one on their agenda.

Already, the now government has granted the Kurds for the first time the right to print newspapers in their own language and gave them official cultural freedoms. Mr Demirel handled the questions in an unperturbed way, but he is worried that the 10 million Kurds living in Turkey, might eventually edge for autonomy.

Having been at the helm of the government in the past, Mr Demirel is familiar with foreign issues and he is aware both of the sensitivity of the Greek-Turkish relations and the Cyprus problem. Being under terrible pressure for the Cyprus issue he came up with very harsh statements on the anniversary of the breakaway state of "Turkish Cyprus" that renewed tensions in an unexpected way. The Americans are pressuring Ankara and giving the Turkish government a hard time for their intransigence, diplomatic sources believe. Mr Demirel's comment about Greek policy that it follows for Cyprus a similar "policy to that of Crete; that is, to wait for the right moment and, when the international situation allows it, to occupy the island," was a most unfortunate and untimely one. An

equally aggressive statement by Mr Ozal about the Dodecanese had temporarily frozen the volatile Greek-Turkish relations. Mr Demirel has followed from the very beginning the steps taken up by the Turkish President. But it was also an old strategy that has never failed: create problems in foreign relations to divert attention from important domestic issues. It works in Turkey because the national instinct can be easily stirred.

Mr Demirel is expected to be less pliant than Mr Ozal to American pressures, although Washington still has the last word. Mr Demirel at this stage cannot afford to take any unpopular stand on the Cyprus question and it is a fact that any government would always be accounted for any compromises that will be credited to them as national betrayal. At the same time, Americans, anxious to find a Cyprus solution in July when President Bush visited the area, are fully aware of the importance of Turkey in the sensitive area of the Middle East. There is also the fact that its biggest neighbor, the Soviet Union is disintegrating and breaking into independent states, where many Turks live. These are important factors that Washington takes under serious considerations before asking for unnecessary compromises right now.

Another factor that exacerbates the anxieties of the West is that Turkey is an Islamic country. The attitude of using a fusion of religious and national elements as a foreign policy for the awakening of Turkish nationalism in the Balkans is not welcomed. Similar tendencies of a Turkish conscience that start to surface in the Soviet Union make everybody uneasy. To this one has to add that the biggest winner of the elections was the Islamic Welfare Party which, along with some extreme right wing parties won 17 percent and 62 seats in the parliament, an unexpectedly high number. Both Mr Necmettin Erbakan, the Islamic fundamentalist leader and the dangerously nationalist right wing Alpaslan Turkes leader of the Grey Wolves made such a successful comeback that a lot of the Western democratic allies were obviously worried. Mr Ozal, and the military under General Kenan Evren before him, cultivated the Islamic resurgence which, today, is the sore point when it comes to discussing Turkey's possibilities to be admitted to the EC.

Mr Demirel, as head of the coalition government, has to prove this time that the experiment can work. It is a final demonstration that should prove that the military cannot boot him out for a third time. ■

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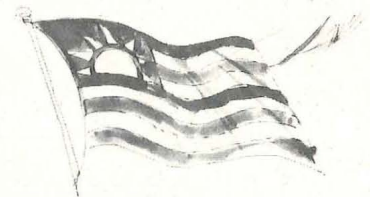
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THE HUMOROUS SIDE OF GREECE IN THE 80s

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Sketches by Susa Avela



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GREAT EVILS REQUIRE GREAT REMEDIES

Fate seems to be determined to inflame and increase this nation's malady: pollution. Shallow minded journalists seem to endeavor to augment the flame of this unfortunate issue. I simply cannot see why things are worse in the Land of Hellenes than in New York, Lancashire or Bavaria. In fact, in terms of pollution, the 'richer' the country, the more fundamentally polluted it is.

The civilized are those who do something about their lives, thereby changing their fate. Comportment makes people different. Yes, the Greater Athens Area is polluted. No doubt about it. The Thessaloniki air may be sometimes heavy to digest, but I know people who are doing something about it. Rubbish and the *nefos* are everywhere the result of our spectacular society, where the image one gives of oneself makes one what one is. Or so is believed by image makers. The plundering of the natural environment has its price.

The Mayor of Piraeus, Mr Logothetis, has plans for his city as I have mentioned in my November article: a refuse recycling plant is one of them. The landfill at Schistos is, as Mr Logothetis told me during our meeting in his office overlooking the main square of Piraeus, "a biological bomb because it is polluting all underground waters with poisonous substances and heavy metals which, in turn, acidify the waters of the Saronic Gulf. The Greater Athens area produces about 10,000 metric tons of refuse daily."

"The Ministry of Public Works is fortunately constructing the Psittalea plant to clean used waters of Greater Athens. Unfortunately, however, they have not taken into consideration the biological sludge which is going to be produced. Imagine 350 tons of sludge per day is also intended for the Schistos landfill. We cannot do anything with this substance but transform it into compost, fill in these tremendous holes created by marble quarries and cover them with forests. And that's exactly what we intend to do. The EC directive on environmental protection forbids the use of biological compost containing heavy metals. It is therefore impossible for us to use this compost in agriculture.

**In an interview Mayor
Logothetis of Piraeus /
talks about a refuse
recycling plant
which is the first of its kind
in the Mediterranean area.**

by Michael Anastasiades

"Construction rubble is another great problem for our urban area. We will also try to recycle construction rubble. We have therefore chosen a consulting company that specializes in recycling technologies. We will first have a full report of the state of affairs of Schistos; on how we can dispose and recycle our refuse and finally see if we can market the products produced from recycled solid waste.

"Our first step will start in about two months in certain areas such as Paleo Phaleron. We will install 240-litre garbage containers of two different colors: green for solid material (glass, paper, metals, plastic) and grey for organic garbage. A special container will also be installed to collect batteries, the most dangerous pollutant of all domestic refuse because of the high consistency in heavy metals. The containers, which by the way are produced of granulated plastic (recycled plastic), will be emptied twice a week and taken to the recycling plant which will be able to process about 200 tons per day. We will ultimately be able to process up to 1500 tons per day when the recycling plant will be fully operative. We will process the organic garbage to produce biological compost free of heavy metals which would then be used to fertilize reforestation.

"Incineration is another possibility which is widely used in Holland, for example, where space is valuable, but we are not considering this possibility at this stage.

"At this moment of the project, we can say that we are able to know the material substance of the refuse produced in our city. We have made daily laboratory analyses of our garbage and can therefore foresee what quality of recycled matter we can produce."

Mr Logothetis has some plans for schools where special containers will be positioned for educational purposes, too. "People will have to be somehow trained to sort out their garbage, if our project were to succeed. But I firmly believe it will for the very simple reason that we do not have the luxury of the choice any more. After death, the doctor!"

I should say Mr Logothetis had a point there.

For those who are totally unaware of what is going on in Greece, might I state that composting is widely used too. Kalamata, Megara, Heraklion in Crete and the island of Naxos are some of the places where garbage is not just dumped in nature as in Marseilles, Barcelona, Turin or Rome. The Mediterranean Sea unfortunately is the recipient of all the rubbish that poor and rich countries alike dump into it. It would not be an exaggeration to say that the recycling plant projected by the local government of Piraeus is the first of its kind in the Mediterranean area. We are taking into consideration the scale of the long-term measures to be implemented.

The local government of Thessaloniki is also bringing grist to the mill of clean and safer urban living. Bicycle alleys will be constructed along the promenade in front of the White Tower from the Poseidoneion Athletic Centre to Plateia Eleftherias. This stage of the project will be operative by spring 1992. A pedestrian and two-lane bicycle road will start at Despera and Anghelaki Streets until Sintrivani Square. A project of great consequence for those who have not adhered to a life insurance yet.

Here are two great projects nobody can find fault with. The best Christmas gift anyone could wish for Greece. ■

THEOPHANO OF BYZANTIUM



Empress Theophano

OECUMENICAL HOLY ROMAN EMPRESS

**In the tenth century
just before schisms and crusades
again divided East and West,
a Byzantine princess briefly
brought
a sense of unity to Europe.
Her memory is being
honored this year
in Germany and Greece.**

by Katerina Agrafioti

The story of a Byzantine princess who ruled over the Holy Roman Empire for several years at the end of the 10th century, reads like a medieval winter's tale peopled with kings and emperors, princes and courtiers, prelates and scholars, and set against a backdrop of royal trappings and solemn ceremonies, wars and treaties, plots and intrigues, loves and hates. All of these form an impressive mosaic centering on a lively young woman whose story begins when she was 12 and ends with her death at the age of 32 in 991.

The millenarian anniversary of her death has been celebrated throughout Germany this year and ends this month in Thessaloniki, once the second city of the Byzantine Empire, and a venue today substituting for her native Constantinople.

The political situation into which young Theophano was swept during the second half of the 10th century had developed into a major confrontation between East and West. During the reign of her uncle, the Byzantine emperor John I Tzimisces, the German king Otto I conquered the Kingdom of Italy and had himself crowned in Rome by the Pope, thus reviving the empire created by Charlemagne a century and a half earlier.

These events alarmed John Tzimisces whose policy had been to safeguard his provinces in Italy and Sicily and to prevent the spread of German power into the peninsula. Ever since the collapse of the Western Roman Empire 500 years earlier, the Byzantine rulers had claimed to be the only lawful and oecumenical emperors. Now a western sovereign, a barbarian no less, was claiming the glorious inheritance of Rome with the blessings of the Pope.

In order, then, to rectify this situation, John I Tzimisces proposed, as a diplomatic solution not so rare in those days, to unite the dynasties by marriage. In the past, however, all efforts to create an imperial union through marriages had failed. A major impediment is that no *porphyrogenitus* (born to the purple) princess could lawfully marry a 'barbarian', that is a man not of the Byzantine nobility. This was understandable as the bride carried land and even imperial rights to the Byzantine throne with her dowry. Even so, exceptions might be made, as, some years later, John's successor, Basil the Bulgar-Slayer, was obliged by political expediency to give his sister Anna, a *porphyrogenitus* herself, to Vladimir

the Great of Russia. But there, at least, there was the tie of Orthodoxy with the first Christian ruler of Russia.

In the imperial Byzantine scheme of things the concept of porphyrogenesis is so central that its origins are worth a short digression. This red color so dear to the emperors was extracted from a sea shell found in the Mediterranean. It was called "porphyry", and from it, its color took the name. The imperial family held a monopoly on its use, employing it in their clothes, in the ink which the emperor used in signing public papers, and in the dye of his sandals. Not only that, but in the Imperial compound there was a wing called the *Porphyro Palati*, the Red Palace, in which there was a room hung in this same red where the empress gave birth to her children. Hence the phrase "born to the purple". It was only much later when the empire was in dire financial distress that small pieces of cloth in this colored red were for the first time sold in the open market.

The successes of Otto the Great disturbed relations between East and West and to smooth them over, Otto sent several missions to Byzantium proposing that the porphyrogenitus princess, Anna, daughter of the Emperor Romanos II marry to his son, Prince Otto. The Byzantines at first were outraged at the audacious proposal of this uncouth westerner.

But when John Tzimisces ascended the throne, having murdered Nikiphoros Fokas with the assistance of his mistress Theophano, widow of Romanos II, he in turn proposed to the German emperor that his little niece, also Theophano, marry young Otto. She was 12 years old at the time and even though she was not born porphyrogenitus, she had quite adequate titles enough as a descendant of the noble Byzantine families of Skliros and Fokas.

It was a realistic political move on the part of John. Though a fine general himself who had won victories against the Bulgarians and Russians, his predecessor had been heavily defeated in southern Italy and John knew the main threat to his realm now came from the West. The proposed marriage, then, would quash any *de facto* German rights on the Byzantine Empire. Although a balance of power through marriage could only hold on a superficial level, it allowed the Byzantine emperors the possibility of continued influence not only on papal elections in Rome, but of keeping up alliances with the small independent Italian states and the kings of France.

The negotiations were subtle and

hard, but the embassy led by Cardinal Gero, archbishop of Cologne, a man of great personality and influence, brought a happy solution to the whole affair, and he himself escorted young Theophano from her native city to Rome for the nuptials.

On April 14, 972, one Sunday after Easter, in the presence of Otto the Great and Empress Adelaide, in a great gathering of German, Italian and Byzantine nobility and courtiers, Pope John XIII performed the marriage rites and blessed the very young couple.

For nearly two decades, until her death in 991, Theophano was destined to write an important chapter in European history not only as a symbol of

Byzantine cultural supremacy but as an example to female sovereigns of the period.

The domestic life of the young couple appears to have been a happy one, and Theophano worked closely with her husband, the crown prince, always accompanying him on his travels. Between the ages 17 to 20 she gave birth to three daughters and a son who afterwards became Otto III. The latter was born on the road from Aachen to Nijmegen for at this time sovereigns were constantly on the move, travelling with their courtiers and servants from place to place. It is said that Theophano never stayed more than 15 days in a row in one place.

Ivory from the Museo del Castello Sforzesco, Milan, representing at bottom left, Otto II, and on the right, Theophano holding Otto III.



She gave the name Adelaide to her first-born, after her mother-in-law, with whom she was not on the best terms, and Sophia to her second daughter in honor of her Greek grandmother. Neither girl married and both became nuns. The third daughter, Matilda, later married the King of Poland.

On her arrival in Aachen, Theophano knew no German nor Latin, but she learned quickly, because she was an intelligent, persevering girl. During her ten years of married life, peace reigned between the two empires whose unity she personally embodied. Otto was able to strengthen the legitimacy of his dynasty, and John Tsimisces won a period of peace in Southern Italy.

On the death of Otto the Great, Theophano's husband was crowned Otto II by Pope John XIII and she received the title of co-imperatrix.

But it was mainly after his brief reign when she became regent for their son, Otto III, then aged three, that Theophano made her main contribution to her age. She brought to the German imperial court the culture and customs of Constantinople. Western sources, rarely complimentary of Byzantium refer to her as "a blessing in education and a light of civilization". She had asked many scholars from the East to come to her new country, and in this enlightened spirit she became a patron for the arts and letters. Illumin-

ated manuscripts and examples of Byzantine jewellery were among the artifacts to travel West from Constantinople for the first time in the Middle Ages. The child-emperor's most dedicated tutor was John Philagathos, a profound Byzantine scholar who later became archbishop and pope.

During her brief regency, Theophano influenced Germany not only culturally but in everyday life. It is said that her court, following Byzantine practice, introduced the use of forks at the dining table.

Theophano combined culture and hard-headed determination. On the death of her husband, his brother Heinrich, Duke of Bavaria, kidnapped the infant Otto III and enthroned him in Aachen as King of Germany in hope of taking over the regency himself and eventually the throne. Not only did Theophano get little Otto back but she supervised his education herself while at the same time performing her duties as empress. Following principles by which she herself was brought up, she instilled in her son a sense and desire for unity quite alien to the fragmentary political realities of the West.

Otto was crowned emperor in Rome five years after his mother's death. In a palace he built on the Aventine he conceived the possibility once again of establishing a universal empire. Few can doubt that this sense

of the oecumene derived from his lineage, the imperial meeting of East and West, and above all from the influence of his mother. Yet his contemporaries without his vision found him mystic and erratic.

Like his father, he, too, wished to marry a Byzantine princess, and it was only by a cruel turn of fate that he died while his future wife was on her way from Constantinople to Germany.

Theophano's regency had been remarkable. She stabilized the eastern borders of her empire; made a settlement with the King of France; proved to be a capable diplomat and chose the right people as her councillors. At the same time, the persons who worked for her had deep respect for her.

In what many have called the darkest century of Western Europe's Dark Age, Theophano brought to the German court from the most glorious city of its time the refinements of civilization in dress, decoration, manners and thought.

In the beloved city of her adopted country, Cologne, where architecture still echoes the splendid influence she brought with her from Byzantium, she was interred in the monastery of St. Panteleimon as she wished, and there she still lies beneath the bas-relief representing herself, her husband and her son with the words engraved on marble: *Domina Theophanu Imperatrix*. ■

In celebrating the millennium of her death, a series of exhibitions began in Cologne last spring and will continue in Thessaloniki, (they are sister-cities) this month. Entitled "The Macedonian Renaissance from Byzantium to Germany", it is attracting roundtable discussions, lectures, book displays and concerts. Above all, researchers and specialists are sharing new knowledge on this engaging personality.

Under the auspices of the Greek Consulate at Cologne, University of Thessaloniki Professor Konstantinos Kalokyris is presenting a study, in German and Greek, called "Theophano". Participating, too, is the consul himself, Mr Panayiotis Karakassis, as well as the International Center of Greek and German Scientific and Cultural Research under the initiative of Professor Evangelos Konstantinou of the University of Wittenburg, and many others - all with the blessings of the Orthodox Archbishop of Germany Augustinos.

In Cologne, a symposium under the title "Byzantium and the West in the 10th century" drew experts from

Greece, England, Austria, Bulgaria and Italy together with a splendid exhibition of rare books and illustrations of 10th and 11th centuries gathered from all over the world, and 50 religious objects of the period gathered together under one roof for the first time. These included gospels, prayer books, meticulously worked artifacts in gold, silver and ivory as well as many priceless illuminated manuscripts. There was, as well, an exhibition devoted to Byzantine Thessaloniki. Two Orthodox vespers were held in the church of Saint Panteleimon, accompanied by the 42-member chorus directed by Lykourgos Angelopoulos. Two concerts were also presented. The celebrations ended with a lecture on Byzantine music by composer and professor Dimitris Terzakis of the University of Berne.

Finally, a trip was organized by riverboat up the Rhine, which traced the same journey that, 1000 years ago, conveyed the body of this extraordinary woman from Nijmegen to Cologne, in order that she be buried at the

Benedictine monastery of Saint Panteleimon.

In Athens, at the Goethe Institute last October, Professor Gunther Wolf, a historian and researcher who has specialized on Theophano dwelt on her remarkable personality. Art historian Ekaterini Stefanaki also led a very interesting seminar on Theophano's influence on the West in all aspects of art; enamel, gold, silver, ivory, illustrations of codices and woven silks.

On December 2 at the church of Saint George, the Rotonda, in Thessaloniki, an exhibition opens under the title "Theophano and her era". From December 3 to 5 a symposium will be held under the auspices of the Goethe Institute, where a large number of specialists from various countries will gather. The program includes projections, a guide to the Byzantine and post-Byzantine monuments of the city and an excursion to Mount Athos.

As Europe strives again for unity between East and West, one woman's remarkable attempt to achieve it is remembered and honored.

AGRO TOURISM ON CRETE

Hard work,
long hours
and a small wage
are the prices
that the hired traveller pays,
but for some
it is the most rewarding way
to really get to know
a foreign country

by Angela Loveridge



As every part of our society has its subculture, so does tourism. Every year hundreds of people travel to Greece in the hope of working for their holiday: agrotourists. They make little or no use of the abundant facilities available to the average package deal holiday-maker choosing, instead, to immerse themselves into local life. On Crete, where agriculture provides the incomes of a majority of people, work can be found relatively easily; there is always something being planted or harvested. Perhaps the best known crop is grapes, with a two-week harvest period starting in the middle of

Travellers arriving in Herakleion by ferry at dawn may not feel up to a day's work in the fields, but at six o'clock in the morning they are ideally placed to proceed to any one of the pick-up points, recognized by the farming community as labor exchanges. The harvesting day starts early and seven o'clock is the latest any hopeful laborers are expected to be at one of the appointed places: either Hania Gate or the Rethymnon bus station.

Once there, the agrotourist has to take pot-luck with the hundred or so other hopefuls. On any particular day

during the grape harvest the group will consist not only of agrotourists, but of Poles, Yugoslavs, Turks, Albanians as well as Greeks. The recruiting of hands turns the scene into a veritable market place, the main question being how much, or little, people will work for. If your neighbor offers to work at a lower price, he will take your place. About half of the total group will eventually find employment on any given day, so the agrotourist must be prepared to sell himself extortionately cheaply, if his desire or need to work is great. Foreigners, generally ask for less money than natives, the result being that harvesting, at least grapes, is a predominantly 'tourist' occupation. Cheapness is not the only factor in this result, farmers will ruthlessly select foreigners over their fellow countrymen because of the lack of rapport that will prevail. A Greek is liable to put down his tools when he believes enough work has been done and may also demand food; a foreigner, on the other hand, will make no such demands and will work until told to stop.

In Hania laborers congregate in Kosta's on the harbor front. The work in the area is mainly picking oranges

but more often than not the number of workers far outweighs the amount of work available.

To be sure of finding some kind of employment agrotourists are best advised to avoid both these urban centers, as they attract too many people and only service a fraction of the total area where extra hands are required. The most reliable method of procuring work is to go directly to a village and ask if there is any work available locally, point of contact being the ever-present *kafeneion*. This method broadens the horizons of the agrotourist immeasurably. Just two weeks of grape harvesting expand into months of tomatoes, cucumbers, melons, watermelons, olives and numerous other fruits and vegetables. Even if the actual harvesting does not coincide with the pre-booked holiday, farmers are planting, pruning and upkeeping all year round, and, although most of this work is shouldered by their children there are always some gaps to be filled.

Once hired, the laborer must work and there should be no doubt, it is hard. Cretan farmers do not give away money for nothing. The typical agrotourist begins at six or seven o'clock in

the morning and works until the same hour, or even later, in the evening, with a break during the hottest hours of the day - 12 or one till four. If one is in luck, the farmer's wife will provide all the workers with a hearty noon meal, the agrotourist will be given somewhere to lay his sleeping bag, and remuneration of six or 7000 drachmas a day. However, none of this is obligatory, although the meal is usual, and the majority of irregular laborers are provided transportation back to where they started.

Generally, wage levels are low, forced down by the freemarket style of recruitment, and can be as little as 3000 drachmas for eight hours of back-breaking work. The accepted average for a whole day, though, is 5000 drachmas.

But if the crop is poor, or the farmer does not think he will be able to sell his produce, he does not employ hired help, preferring to rely on family and friends. For the past two years crops have been poor due to lack of rain and this year Greek grapes did not sell well and, as a result, seasonal work opportunities dwindled.

Occasionally, the agrotourist can find himself, or more commonly herself, in a nightmare situation. In the fields, as in nearly all spheres of Greek life, women are considered to be second-class. Instances of non-payment and harassment are much more frequent for women. As trouble may come from employers as well as fellow-workers, it is advisable for women to work in pairs or groups. Even in this case heavy reprimands can be incurred simply for talking while working. So beware! Unfortunately, the worker has no right of reply under such circumstances as, officially, he is not supposed to be working in the first place.

Despite the drawbacks, agrotourists continue to pour into Crete, hoping to find something of the true Cretan spirit to take home with them. To work alongside local people for two weeks is to learn more about them and their land than 20 years of regular package touring could divulge. It is this reason, rather than the meagre amount of money to be made, that drives agrotourists to strive to be one of the "lucky" ones. Agrotourists come to Crete to discover Crete, not a pre-packed model of their homeland. In this sense, a subculture can rise above what is popularly considered a "normal" one, proving that the classic traveller who seeks breadth and understanding can still be found. ■

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Solid Gold Fur and Feathers

New Zealand's kiwi coin

When Croesus (King of Lydia, 550 BC) minted the 'mother' of all coins he started a revolution in money since matched only by the introduction of 'plastic', the credit card. The 'owls' of Athens, silver drachma pieces stamped with the symbol of Athena, were the first coins to be guaranteed by a state and forever changed a barter to a monetary trade system.

Since then, every petty prince has had his profile etched in every possible material, including the natural alloy electrum (gold and silver) and even platinum. Many of these past coins, even with their pompous portraits, have been magnificent works of art.

Many have also depicted birds and animals, but it would seem that current mints of the world have hopped on the ecological bandwagon since they are now etching images of vanished and vanishing wildlife.

For years, the standard for gold coins was set by the South African Kruggerand, the first to be sold, not at its face value, but at the current gold rate. This coin, graced with the beautiful Springbok, is legal tender in South Africa and certified by that government for fineness. The decision to market the Kruggerand according to the price of gold rather than a fixed face value overcame the problem of a coin having a metal worth exceeding its face value.

This happened with the coins minted to mark the marriage of King Constantine. They never reached general circulation because the silver content was worth more than the face value of 50 drachmas.

The latest animal to join the shining swarm is the unfortunate dodo of Mauritius (see *The Athenian*, October 1990) which is a gold bullion coin issued with a 916.66 fineness in four denominations. It, too, is sold in relation to the international gold market price, the face value indicating only that it is legal tender.

China cashed in on the panda craze, bringing out a gold panda coin. New Zealand has its kiwi coin; the Republic of Korea its bird of paradise, and Australia a coin featuring both the kangaroo and the emu, with the Australian coat of arms – all in silver.

But Australia has really done itself proud in minting golden fur. In 1988 it minted a platinum koala and last year brought out a 10 gram 22 karat gold platypus with a face value of 200 Australian dollars. It has remained faithful, however, to its national symbol, the kangaroo (see *The Athenian*, May 1990) by bringing out the largest gold coin ever targeted for individual investors.

This nugget coin, with the red kangaroo in full gallop, this monstrous personification of gold lust, is 99.99 pure gold, has a diameter of 75 mm (3 in), is 12.9 mm thick and weighs one kilo!

The minting of gold coins, believe it or not, is not always a success! Britain's Royal Mint has had to melt down its stockpile of 23 million sovereigns because nobody wanted them. This was mainly the fault of the chancellor whose greed in imposing a VAT tarnished the coin beyond salvage. Even worse, this had made redundant a state-of-the-art burglar-proof safe in which the coins were to be stored, constructed at a cost of 1.56 million pounds.

The Americans have had their problems as well – 456 million Susan B. Anthony silver dollars are stored out of sight from coast to coast and sales have been stagnant for the 'double-eagle'. Minted again for the first time since the US went off the gold standard in 1933, their reissue has benefited mainly the goldminers.

Far more interest has been shown in the American Gold Eagles believed to be aboard the SS Republic rammed by an Italian liner in 1909. The original 3 million US dollars value is now worth, depending upon their condition, from 50 million to 1.6 billion US dollars!

The most famous coins of the Western world are probably the silver shekels of Tyre minted by the Phoenicians and distributed throughout a large area, including Judaea. These 'Judas' coins featured Malquart (the Eastern Hercules) on the obverse and a rather fierce-looking bird on the reverse.

Japan, forever causing controversy because of its hunting of whales, dolphins and netted birds, has even managed to create an uproar over gold coins – one issue with a representation

of a Chinese phoenix arising from its ashes, an ironic symbol as it turns out.

During the years 1986 and 87 eleven million gold coins were minted to commemorate the 60th year of Emperor Hirohito's reign. The problem is that their gold content was worth only about one third of the face value – an irresistible invitation to counterfeiters. It was alleged that 74 million (103,000 coins)



Australian coin featuring both the kangaroo and the emu, with the Australian coat of arms – all in silver.



The Republic of Korea's bird of paradise coin

of fakes had entered the country. A scandal involving a British dealer (no charges were brought) brought the entire issue into doubt.

With confidence in Japanese gold coins shattered, the new issue of 2 million gold coins (with a face value of 100,000 yens) minted to celebrate the ascent of Emperor Akihito has had a slow start in the numismatic community.

These coins have, however, 50 percent more gold than their predecessors, but depending upon the fluctuating gold market, may still be worth less than half their face value. Although the Japanese government can still pocket 600 million US dollars for this issue, the canny investor may also turn a tidy profit if he can get hold of a Showa coin.

These were changing hands at about one third of their face value although the Japanese government is forced to redeem them at face value. By buying Akihito coins with Showas, which have the same face value, an extra 10 grams of gold can be bought at no extra cost!

THE ATHENIAN ORGANIZER

We will appreciate your bringing any errors in ORGANIZER to our attention: tel 322-3052, 322-2802. Thank you.

Foreign Affairs, Akademias 1	☎ 361-0581
Health & Welfare, Aristotelous 17	☎ 523-2821
Interior, Stadiou 27	☎ 322-3521
Justice, Socratous & Zinonos	☎ 522-5903
Labor, Pireos 40	☎ 523-3110
Merchant Marine, Greg Lambraki 150, Piraeus	☎ 412-1211
National Defense, Holargos Sq	☎ 646-5201
National Economy, Syntagma Sq	☎ 323-0931
Northern Greece, Thessaloniki	☎ (031) 26-4321
Planning, Housing & Environment, Amaliados 17	☎ 634-1460
Presidency, El Venizelou 15	☎ 364-0502
Press & Information, Zalokosta 10	☎ 363-0911
Prime Minister's Office, Irodoiu Attikou 19	☎ 724-0654
Public Order, Katehaki 1	☎ 692-9210
Social Security, Stadiou 29	☎ 323-9010

Banks

The addresses listed are those of the central offices. Most branches also have a number of suburban and rural branches. All banks are open from 8am to 2pm Monday to Thursday; Friday, 8am to 1:30pm.

National Bank of Greece, Kar Servias 2	☎ 321-0411
Commercial Bank, Sophokleous 11	☎ 321-0911
Ionian and Popular Bank, Panepistimiou 45	☎ 322-5501
Bank of Greece, Panepistimiou 21	☎ 320-1111
Credit Bank, Stadiou 40	☎ 324-5111

The following exchange centres are open extra hours:
8am - 9pm, Mon - Fri; 8am - 8 pm Sat, Sun:

National Bank, Kar Servias & Stadiou	☎ 322-2738
Mon - Fri 8:30am - 1:30pm. - 3:30 - 7:30pm: Hilton Hotel, Vas Sofias 46	☎ 722-0201

Foreign Banks

Algemene Bank Nederland Paparigopoulou 3 Klafthmonos Sq	☎ 324-3973
American Express, Panepistimiou 31	☎ 323-4781-4
Arab Bank, Stadiou 10	☎ 325-5401/2
Arab-Hellenic Bank, Syngrou 80-88	☎ 902-0946
Bank of America, Panepistimiou 39	☎ 325-1901
Bank of Nova Scotia, Panepistimiou 37	☎ 324-3891
Bank of Saderat (Iran), Panepistimiou 25	☎ 324-9531
Bankers Trust, Stadiou 3	☎ 322-9835
Banque Franco-Hellenique de Commerce International et Maritime S.A., Amalias 12	☎ 323-9701
Banque Nationale de Paris, 5 Koumbari	☎ 364-3713
Barclays Bank, Voukourestiou 15	☎ 364-4311
Chase Manhattan, Korai 3	☎ 323-7711
Citibank, Othonos 8,	☎ 3227471
Kolonaki Sq	☎ 361-8619
Akti Miaouli 47-49, Piraeus	☎ 452-3511
Crédit Commercial, Amalias 20	☎ 324-1831
Grindlays Bank, Merlin 7	☎ 362-4601
Akti Miaouli 93, Piraeus	☎ 411-1753
Morgan Grenfell, 19-20 Kolonaki Sq	☎ 360-6456
National Westminster Bank, Merarchias 7, Piraeus	☎ 411-7415
Stadiou 24, Athens	☎ 325-0924
Dragoumi 3, Thessaloniki	☎ (031) 531-006
Société Générale, Ippokratous 23	☎ 364-2010
The Royal Bank of Scotland PLC, Akti Miaouli 61	☎ 452-7483

Places of Worship

Agia Irmil, Aeolou	☎ 322-6042
Agios Dimitrios (Ambelokipi)	☎ 646-4315
Agios Grigorios (Armenian), Kriezoi 10	☎ 325-2149
Agios Sotiros, Kidathineon	☎ 322-4633
Beth Shalom Synagogue, Melidoni 8	☎ 325-2823
Chrisopilotissa, Aeolou 60	☎ 321-6357
Christos Kirche (German Evangelical), Sina 66	☎ 361-2713
Church of Christ International, Pireos 28	☎ 524-5527, 899-1815

Crossroads International Christian Centre, Lambrou Katsoni 58 (Ambelokipi)	☎ 644-6980
First Church of Christ (Scientist), Vissarionos 7A	☎ 721-1520
Metropolis (Cathedral), Mitropoleos	☎ 322-1308
Mosque, Caravel Hotel, Vas. Alexandrou 2	☎ 729-0721
St Andrews Protestant Church, 3 Papanikoli, Papagou	☎ 652-1401
St Denis (Catholic), Venizelou 24	☎ 362-3603
St Nikodimos (Russian Orthodox), Filellinon 21	☎ 323-1090
St Paul's (Anglican), Filellinon 29	☎ 647-9585, 721-4906

Scandinavian Church (Swedish), Akti Themistokleous 282, Piraeus	☎ 451-6564
Trinity Baptist Church, Vouliagmenis 58	☎ 895-0165
Church of 7th Day Adventists, Keramikou 18	☎ 522-4962

Cultural Organizations and Archaeological Institutes

American School of Classical Studies, Soudias 54	☎ 723-6314
Archaeological School of the Netherlands, Alex. Soutsou 24,	☎ 362-2555
Australian Archaeol. Institute, Zacharitsa 23,	☎ 324-4842
Belgian Archaeol. School, Lavrion	☎ (0292)25158
British School of Archaeol. 52 Soudias	☎ 96 721-0974
Canadian Archaeol. Institute, Gennadiou 2B,	☎ 722-3201
French School of Archaeology, Didotu 6	☎ 361-2518
Fulbright Foundation, Vas Sofias 6	☎ 724-1811
German School of Archaeology, 1 Fidiou,	☎ 96 362-0092
Goethe Institute, Omirou 14-16	☎ 360-8111
Hellenic American Union, Massalias 22	☎ 362-9886
Institut Français, Sina 31	☎ 361-5575
Branch: Massalias 18	☎ 361-0013
Instituto Italiano di Cultura, Patission 47	☎ 522-9294
Jewish Community Centre, Melidoni 8	☎ 325-2823
Norwegian Institute, Erechtheiou 30	☎ 923-1351
Soc. for Study of Modern Greek Culture, Sina 46	☎ 363-9872
Spanish Cultural Institute, Skoufa 31	☎ 360-3568
Swedish Archaeological Institute, Mitseon 9	☎ 923-2102
The Lyceum of Greek Women, Dimokritou 14	☎ 361-1042

Educational Institutions

The Alpine Centre, 39 Pat. Ioakim	☎ 721-307/3700
American Community Schools	☎ 639-3200
Athens Centre	☎ 701-2268
Athens College (Psychiko)	☎ 671-4621
Athens College (Kantza)	☎ 665-9991
Byron College (Maroussi)	☎ 804-9162
Campion School	☎ 813-2013
College Year in Athens	☎ 721-8746
Deree College (Ag Paraskevi)	☎ 639-3250
Dropfeld Gymnasium	☎ 682-0921
European University, Marathonodromon 81, Paleo Psychiko	☎ 647-7113
Green Hill School, Kokinaki 17,	☎ 801-7115/872
Ionic Centre, Lysiou 11, Plaka	☎ 324-6614/5
Italian School	☎ 228-0338
Lycée Français	☎ 362-4301
Kifissia Montessori School	☎ 808-0322
Mediterranean College, Akadimias 98	☎ 364-6022/5116
Pooh Corner	☎ 801-1827
Southeastern College	☎ 364-3405,
St Catherine's British Embassy	☎ 282-9750
St Lawrence College	☎ 894-2725
Stepping Stones Bicultural Children's Centre,	☎ 751-1965
Tasis Hellenic International School	☎ 808-1426
The Old Mill (remedial)	☎ 801-2558
The University of La Verne	☎ 808-1970
3-4-5 Brit. Nursery Sch., Pal Faliron	☎ 983-2204
University Centre for Recognition of Foreign Degrees, Syngrou 112	☎ 923-7835
TASIS Elementary	☎ 681-4753

Social/Sports Clubs

The Aikido Assoc., 3 Sept. 144	☎ 881-1768
Alcoholics Anonymous	☎ 962-7122, 962-7218
Al-Anon,	☎ 779-6017, 935-3873
Amnesty International, Mavromichali 20	☎ 360-0628
Athenian Hockey Club	☎ 802-9530, 807-7719
The Athens Singers	☎ 96 801-3672
American Legion, Tziraion 9	☎ 922-0067
ACS Tennis Club, Halandri	☎ 639-3200
AOK Tennis Club, Kifissia	☎ 801-3100
Athens Tennis Club, Vas Olgas 2	☎ 923-2872
Attica Tennis Club, Filothei	☎ 681-2557
Belgian-Greek Business Circle, Othonos 8	☎ 322-0723
Canadian Women's Club	☎ 804-3823
Cross-Cultural Association	☎ 804-1212
Daughters of Penelope	☎ 751-9731
Democrats Abroad	☎ 722-4645
Ekali Club, Lofou 15, Ekali	☎ 813-2685
English Speaking Society	☎ 672-5485
Fed of Bridge Clubs, Evripidou 6	☎ 321-0490
Fed of Greek Excursion Clubs,	☎ 323-4107
Gliding Club of Athens, Pafsaniou 8	☎ 723-5158

Golf Club, Glyfada	☎ 894-6820
Greek Girl Guides Association, Xenofondos 10	☎ 323-5794
Greek Scout Association, Ptolemeo 1	☎ 724-4437
Greek Touring Club, Polytechniou 12	☎ 524-8600
Hash House Harriers Jogging Club, Kifissia	☎ 808-0565
Hippodrome, Faliro	☎ 941-7761
Overeaters Anonymous	☎ 346-2800
Players English Theatre Group	☎ 202-2316
The Players	☎ 666-6394
Republicans Abroad (Greece)	☎ 681-5747
Riding Club of Greece, Paradissos	☎ 682-6128
Riding Club of Athens, Gerakas	☎ 661-1088
Spastics Society	☎ 701-5634
Sports Centre, Agios Kosmas	☎ 981-5572
Politia Club, Aristotelous 18,	☎ 801-1566
Vera Tennis Club, Nea Filothei	☎ 681-3562
World Wide Fund for Nature, Asklipiou 14,	☎ 362-3342, 363-4661
Yacht Club of Greece, Microlimano	☎ 417-9730
YMCA (XAN) Omirou 28	☎ 362-6970
YWCA (XEN) Amerikis 11	☎ 362-4291

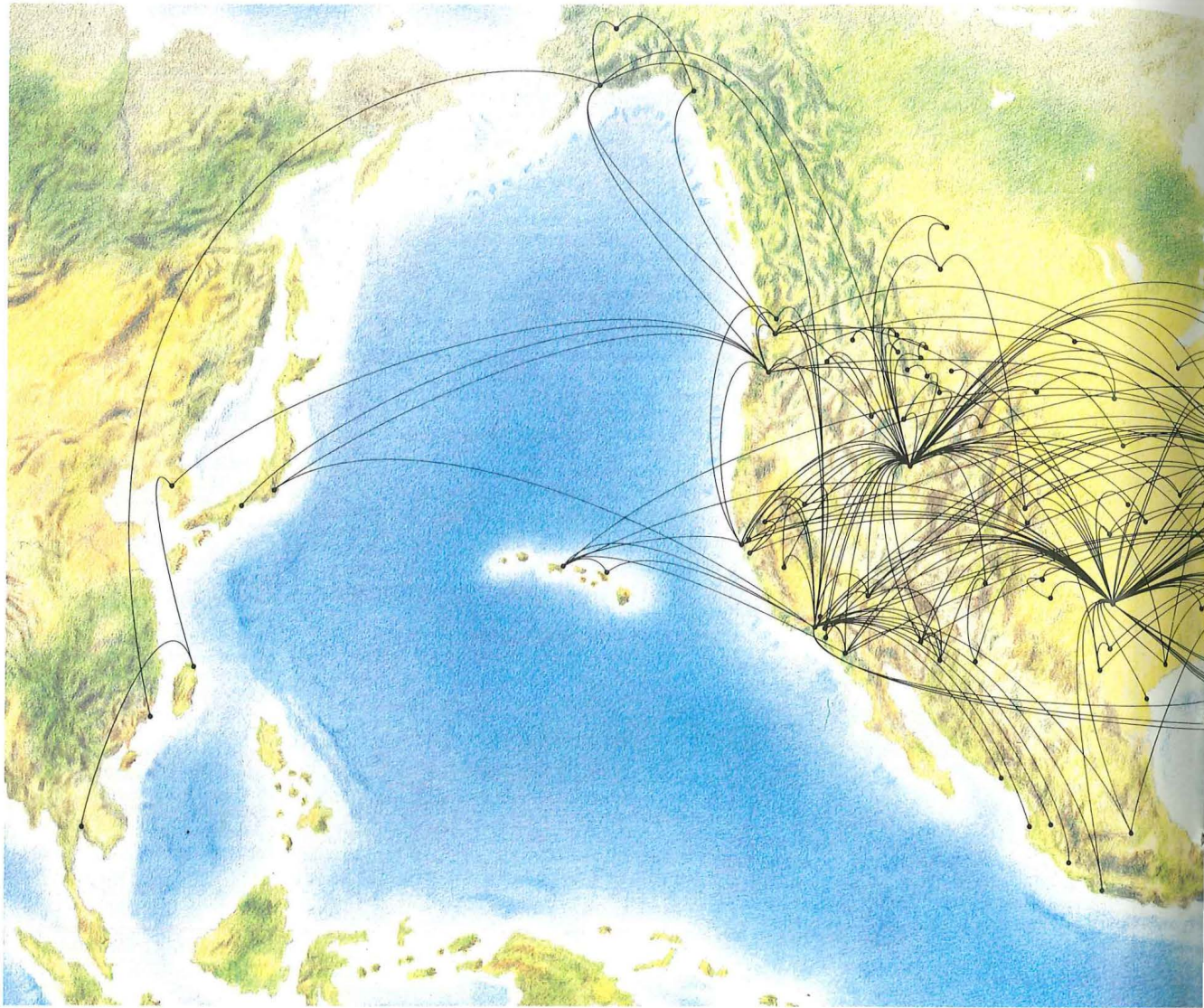
Business Associations

Athens Association of Commercial Agents, Voulis 15 /j. /096 323-2622	
Athens Business and Professional Women's Club Ag Zonis 57	☎ 861-3522
Athens, Cosmopolitan Lions Club (Mr P Baganis)	☎ 360-1311
Danish Business Association	☎ 894-8848
European Economic Community (EEC), Vas Sofias 2	☎ 724-3982
Fed of Greek Industries, Xenofondos 5	☎ 323-7325
Foreign Press Association, Akadimias 23	☎ 363-7318
Greek Productivity Centre (EL-KE-PA),	☎ 360-0411
Hellenic Cotton Board, Syngrou 150	☎ 922-5011
Hellenic Export Promotion Council, Stadiou 24	☎ 322-6871
Hellenic Shipowners' Association,	☎ 411-8011
National Org. of Hellenic Handicrafts, Mitropoleos 9	☎ 322-1017
National Statistical Service, Lykourgou 14-16	☎ 324-7805
Propeller Club,	☎ 778-3698
Rotary Club, Kriezotou 3	☎ 362-3150
Thessaloniki International Fair,	☎ (031)23-9221

Chambers of Commerce

Greek Athens Chamber of Commerce and Industry, Akadimias 7-9	☎ 360-4815/2411
Chamber of Fine Arts of Greece, Mitropoleos 28	☎ 323-1230
Geotechnical Chamber of Greece Venizelou 64, Thessaloniki	☎ (031)278817/18
The Hellenic Chamber for Development and Economic Cooperation with Arab Countries, 180 Kifissias, Neo Psychiko	☎ 671-1210, 672-6882
Handicrafts Chamber of Athens, Akadimias 18	☎ 363-0253
Hellenic Chamber of Hotels, Stadiou 4	☎ 323-6641
Hellenic Chamber of Shipping,	☎ 411-8811
International, Chamber of Commerce Kaningos 27	☎ 361-0879
Piraeus Chamber of Commerce & Industry, Loudovikou 1, Plateia Roosevelt	☎ 417-7241
Professional Chamber of Athens, Panepistimiou 44	☎ 360-1651
Foreign Chambers of Commerce American Hellenic, Kanari 16	☎ 361-8385
Arab Hellenic, 180 Kifissias	☎ 647-3761
British Hellenic, Vas Sofias 25	☎ 721-0493, 721-0361
Far East Trade Centre (Rep of China) Vas Sofias 54	☎ 724-3107
French, Vas Sofias 7a	☎ 362-5516, 362-5545
German Hellenic, Dorilaou 10-12	☎ 644-4546
Hong Kong Trade Development Council, Vas Alexandrou 2	☎ 724-6723
Italian, Mitropoleos 25	☎ 323-4551
Japan External Trade Organization, Koumbari 4	☎ 363-0820
Taipei Economic and Cultural Office, Vas Sofias 54	☎ 724-3107
Yugoslav, Valaoritou 17	☎ 361-8420
Christie's, Vas Sofias 27 (Ms L Logotheti)	☎ 721-9755
Sotheby's, Panepistimiou 6 (Mr I. Sotiropoulos)	☎ 361-5450, 361-5343

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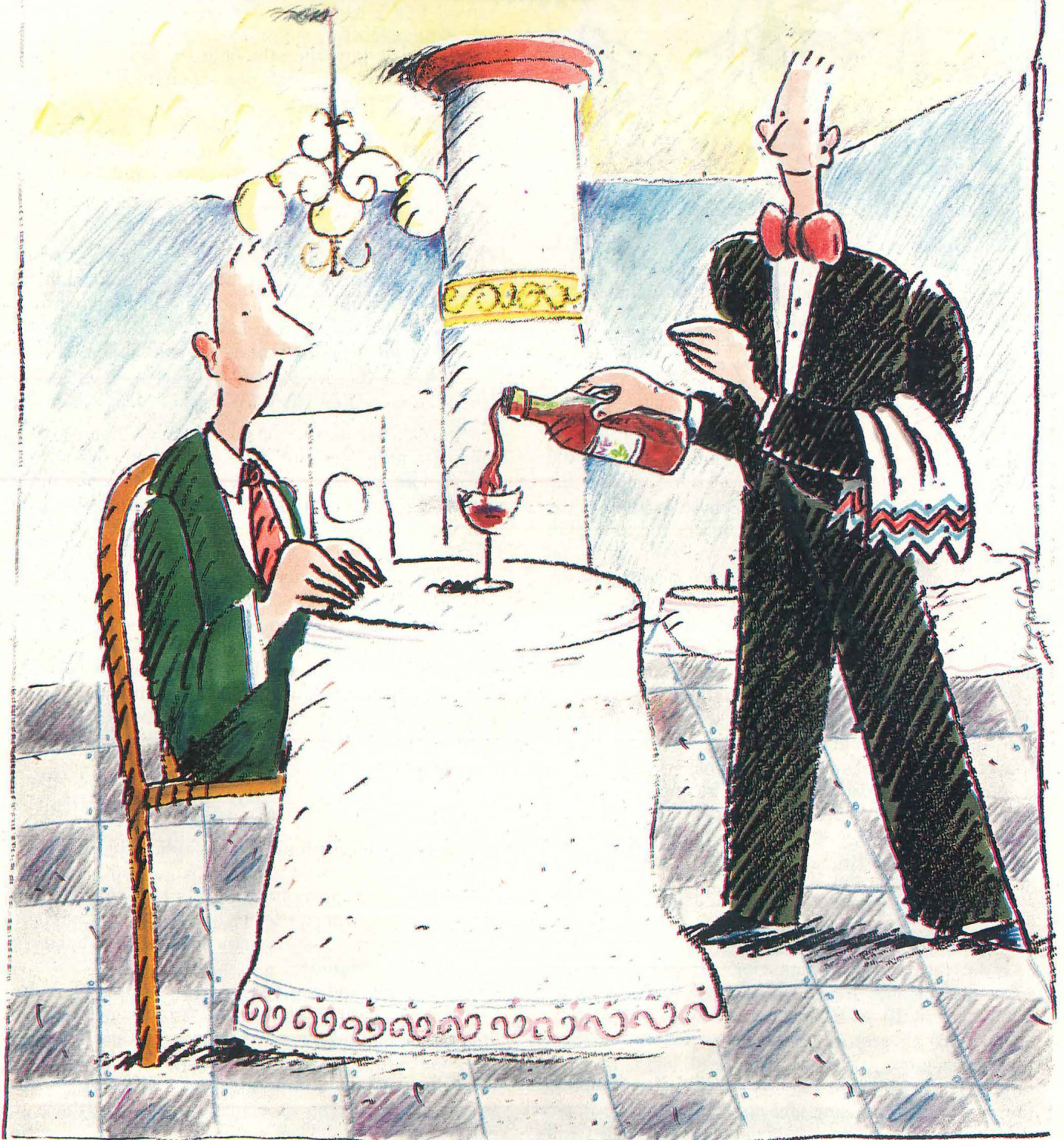
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THE ATHENIAN

Wine & Dine

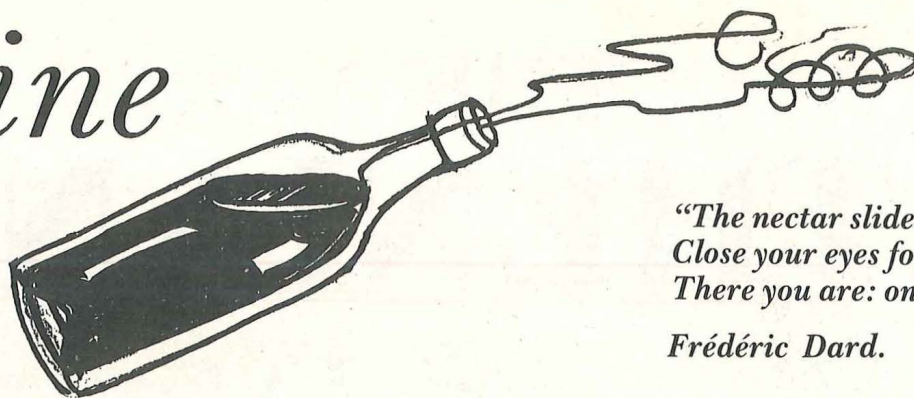
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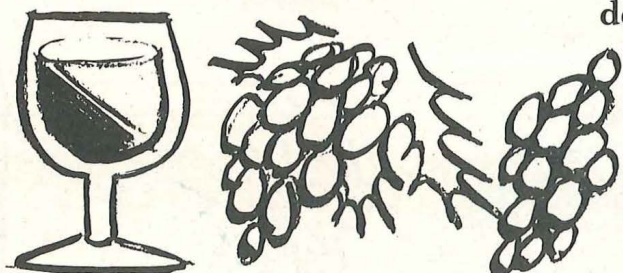
Wine



*"The nectar slides down within you.
Close your eyes for a moment.
There you are: on the other side of life."*

Frédéric Dard.

This nectar is not a psychedelic potion. It is simply wine, with all its magic, all its ability to give pleasure to people who search for it. Searching for pleasure in wine means degustation.



Degustation...

...is the art of tasting and judging wine through the senses. Some believe that degustation is like mountain-climbing: by no means easy, but not quite so difficult as imagined.

Wine is judged and enjoyed, with the eye, the nose, but mainly the palate. The first quality to look for in a good wine is balance, a harmonious blending of flavors. All these sensations, beginning on the tongue, seem infinite, but all are finally reducible to a combination of the four elementary tastes: sweet, salty, sour and bitter. The 400 calyxes of taste distributed on the tongue register the degree of sweetness or bitterness. Those located on the front of the tongue are on the look out for the sweet. On the sides, are the detectors of salty and sour, while, on the back, are joined the calyxes which distinguish the bitter. All these sensations lead to the brain where, after rapid calculation, we declare (for example) "the Sauterne is delicious!" Thus, it is very important not to swallow the wine directly, but to roll it about on the tongue in order to judge its merits and defects.

If a mathematic equation for balance in red wine could be formulated, it would read: sweet = sour + bitter. But how can we speak of sweet in dry wines where all sugar is transformed in alcohol? It is the alcohol itself which provokes the sweet sensation, also called 'mellow'. Besides balance, there are lots of things which merit attention in wine. Without them its estimation is incomplete.

Bitter...

...is the taste that tannins give to wine. They are substances coming from the pips, stems and skins of the grapes, as well as from the wood of new barrels. Tannins are present mainly in red wines. If one grates against the gums, it is called firm, hard, harsh. If rich in tannins, but also balanced, it is a solid wine. When the tannins soften with time and co-operate perfectly with the 'mellow' of the wine, then it will be ample, full-bodied, fleshy and supple. With few tannins, wine is

light and easy, but when the lightness is well balanced then it is round. If there is no tannins, the wine is unformed, unstructured.

All these happen with red wines. In white wines, balance is achieved between acidity and alcohol.

Acidity

When a wine is lacking in acidity, especially a white one, brand it as insipid, faint; if it has too much, label it acid, green. A white or a new red wine, pleasant because of a little high acidity but in balance with the alcohol is fresh, vivacious, perhaps nervous, skittish.

Alcohol

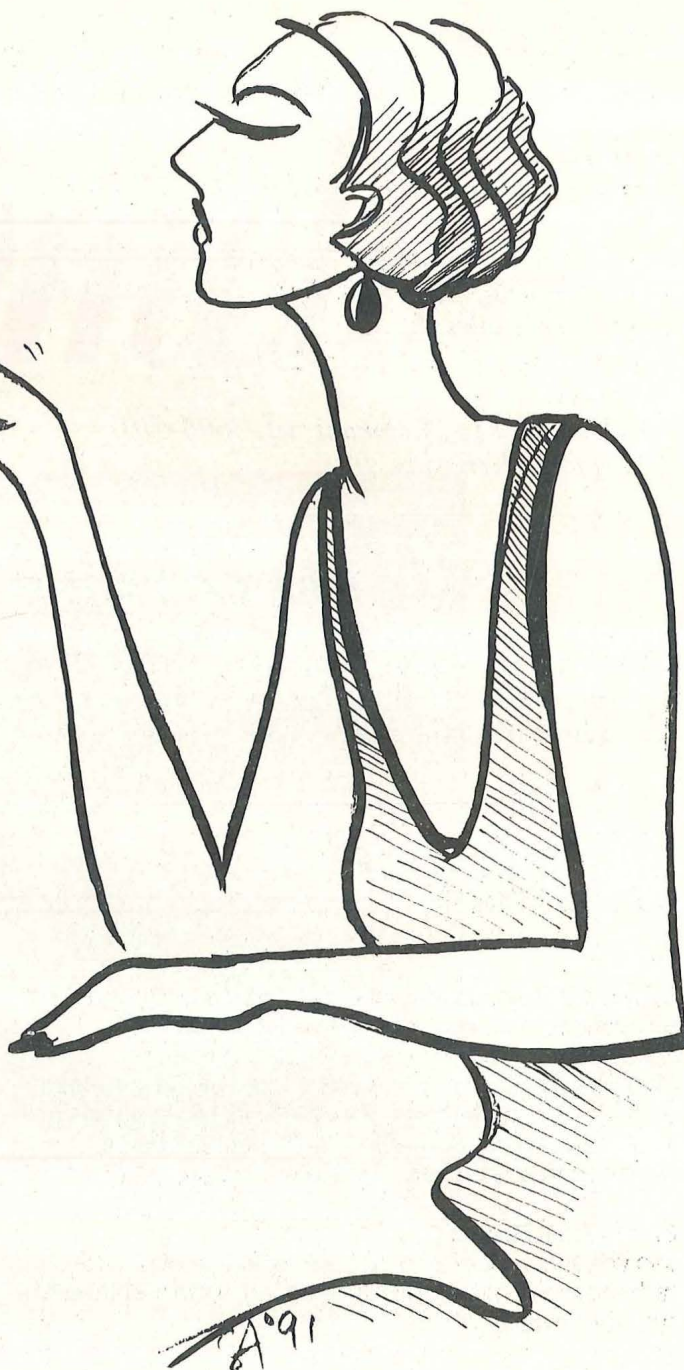
If it burns a bit on the tongue, a wine is hot and it is difficult to judge its taste. If the alcohol remains powerful but does not disturb the balance, then the wine is vinous, generous, full-bodied, strong. Should the 'mellow' sensation of alcohol dominate, it is soft and fleshy. Faint in alcohol, it is small and light.

Very well. Balance is one of the qualities of good wine, but if, in addition, flavors flower on the palate, leaving a succession of long aromatic sensations after swallowing, and all these impressions are produced in a very refined sort of way, then it is a rich, long, elegant, great wine. All these adjectives indicate how different wines can be. With proper training, degustation becomes a very rewarding sport – and you will be able to better appreciate your wine.

Smelling

It is not far from truth if we say that half the enjoyment of wine lies in its aroma and the connoisseur may detect the fragrance of spring flowers, or a potpourri of dried petals, or baskets of ripe fruits, or pots of jams, or chests of spices. In this post-modern age, the vocabulary of wine is almost infinite.

The multitude and variety of wines surprise. It is not easy to identify them at all times. Aromas melt into one another. Sometimes you recognize a flower's fragrance but cannot name it. Keep trying; that is the beauty of wine. But have in mind that in new wines we look for simple, pleasant aromas, while in older ones, the sense of smell is seduced by a complex bouquet, a blend of beautiful fragrances.



Accidents

It is normal for any living organism to get ill sometimes. It is the same with wine. If you fall on a bad bottle, don't panic. The essential thing is to diagnose the disease and to avoid the consumption of such a wine. The cellar may have been warm, or too dry. The cork was at fault, so the wine has been in contact with the air for a long period. It smells like an oxidized apple. If such a bottle is served in a restaurant, send it back. Do the same if you see an unhealthy cork, perhaps with some mould on it. This is not the case in some white sediments found in white wines. It may not please the eye, but it just has some tartaric salts which doesn't affect the quality.

Harmony is an art

If an excellent dish or a fantastic wine gives great pleasure by itself, it is the successful combination of the two which excites the greatest delight. The matching of a certain wine with a certain dish is a pleasant but challenging experiment because of the multitude of possible partnerships. In searching for perfect gastronomic harmony and following such classic rules as combining seafood with white wines and meat with red ones, only general lines of reference are useful. For example, there is no better wine to accompany an octopus in tomato sauce than dry, red Naoussa. Nor are all white wines suitable with fish.

In combining food and wine one must be imaginative. Success comes with experience. Beaujolais Nouveau-type reds and whites with high acidity, like Moschofilero from Mantinia or a Ktima Gerovassiliou go well with all kinds of sausages and salamis. These wines cut meat fats, giving delicious combinations.

Broiled or fried fish need wines of a certain vivacity, while a fish in a butter sauce prefers wines with an acidity supported by alcohol's 'mellowness', like a Chablis. Chicken is good not only with elegant, round red wines (such as Nemea Ktima Papaioannou) but also with a sparkling demi-sec. White meats prefer elegant round wines (Nemea or even a Paros). Broiled red meats ask for a Cabernet Sauvignon, and game turns to a vivid and tannic red wine of Naoussa. With cheeses, variety is unlimited but there are successful marriages like goat cheeses, such as Crostin de Chavignol with Sancerre or the Greek Château Beausoleil; Roquefort and blue Stilton with Sauternes and Port. For dessert, never forget strawberries with brut champagne. Greek baklava wants an olorosso medium-dry sherry. With a gâteau chocolat, the famous Nectar of Samos or the sweet Mavrodafni are delicious combinations.

Be in its service

A precious drink like wine makes some serving demands. Not all glasses are appropriate for wine tasting. Those small glasses often found in tavernas are the worst. The best is the snifter with its stem and bowl with turned-in rims from which the fragrance doesn't easily escape. The goblet should be of clear glass one third filled; allows the wine to be turned and, if desired, slightly warmed in the palm of the hand to allow its fragrances to rise and be inhaled.

Serving temperature is very important. Wines find their balance at certain levels. A few degrees lower or higher and their taste is altered. Sweet, sparkling, white wines and Champagne, are best served between 6 and 8 Celsius; light dry whites, between 8-10 C, rosés, full-bodied whites and red nouveaux wines between 9-12 C; young fruity reds between 10-14 C; mature red wines between 14-18 C.

WINE SHOPPING

The sale of wine is, on the part of the sophisticated merchant, the result of research and an act of love. Patronize the most knowledgeable cavas of Athens:

Amadeus:

Leoforos Kifissias 296, Psychiko, tel. 6471-453.

Celier:

- a) *Kriezotou 1, Syntagma Square, tel. 3612-802,*
- b) *Leoforos Kifissias 238, Kifissia, tel. 8080-496.*

Les Connoisseurs:

Haritos 23, Kolonaki, tel. 7239-195.

Precieux:

- a) *Akadimias 14, Kolonaki, tel. 3608-616,*
- b) *Leoforos Kifissias 293*

*(shopping center Finikas),
tel. 8015-169.*

Vinifera:

Leoforos Kifissias 317, Kifissia, tel. 8077-709.

Vinum:

- a) *Papadiamantopoulou 138 and Kavatha,
Zografou, tel. 7713-185,*
- b) *Vassilissis Olgas and 28 Oktovriou,
Maroussi, tel. 8028-978.*

SELECTED GREEK WINES

Greece is the original home of wine in the Western world. With the exception of famous/infamous retsina, in the country of Dionysos one can taste excellent, original wines. Here are some of them, as an indication of the state of wine production today in Greece, including the labels of great wineries and small producers.

WHITE WINES

Château Beausoleil and Ktima Gerovassiliou:

two wonderful wines made by the oenologist V. Gerovassiliou from Greek Assyrtiko and French Chardonnay. Their aroma is dominated by the liveliness of freshly ground pepper, while the Chateau suggests a basil and flowery background. They are full-bodied, balanced by a nice, nervous acidity.

Santorini Boutaris:

this volcanic wine has a fruity, pear-like, sharp aroma with some hint of eucalyptus balanced in the mouth with a certain vivacity.

Drossalis – Patras (AOC):

a nice wine coaxed into existence by the oenologist Thanassis Parparousis. He presents a charming peppery and Muscal-like aroma and its taste is tender and sweetish with an acidity that balances it to the palate.

Patras (AOC) – Achaia Clauss:

nice aroma of lime at the beginning, turning with time to peach and watermelon. Mouthfilling with successive sensations of bitter, sweet and acid, harmony existing among them.

Mantinia (AOC) – Orina Ktimata – Ampelones Antonopoulou:

very pleasant flowery fragrances, light in the mouth with a gentle bitter aftertaste.

Melissanthi – Côtes de Meliton (AOC) – Domaine Carras:

a superb wine with wonderful bouquet of flowers with a fruity background. Unctuous, soft, balanced by acidity freshness and long aftertaste.

Château Calliga – Robola (AOC):

lemon candies in the nose, balanced, fresh with a long aftertaste.

Couros – Patras (AOC) – Kourtakis:

pineapple and pear fragrances, soft, balanced, with interesting aftertaste.

Retsina:

Those who are searching for traditional retsina flavor can try Retsina of Attica by Kourtakis; a well made wine of clear resin and pine tones marking the nose and palate.

ROSÉ WINES

Palatino and Erodios:

two original rosé wines, are the speciality of winemaker Anestis Babazissimopoulos. Palatino has impressive fragrances of red fruits (pomegranate, strawberry) emerging from the glass for a long time. Its taste is nervous and fresh. The most original Greek rosé wine. Erodios has a nice rosé aroma, and a very, very slight tannic character. It is also good as an aperitif.

RED WINES

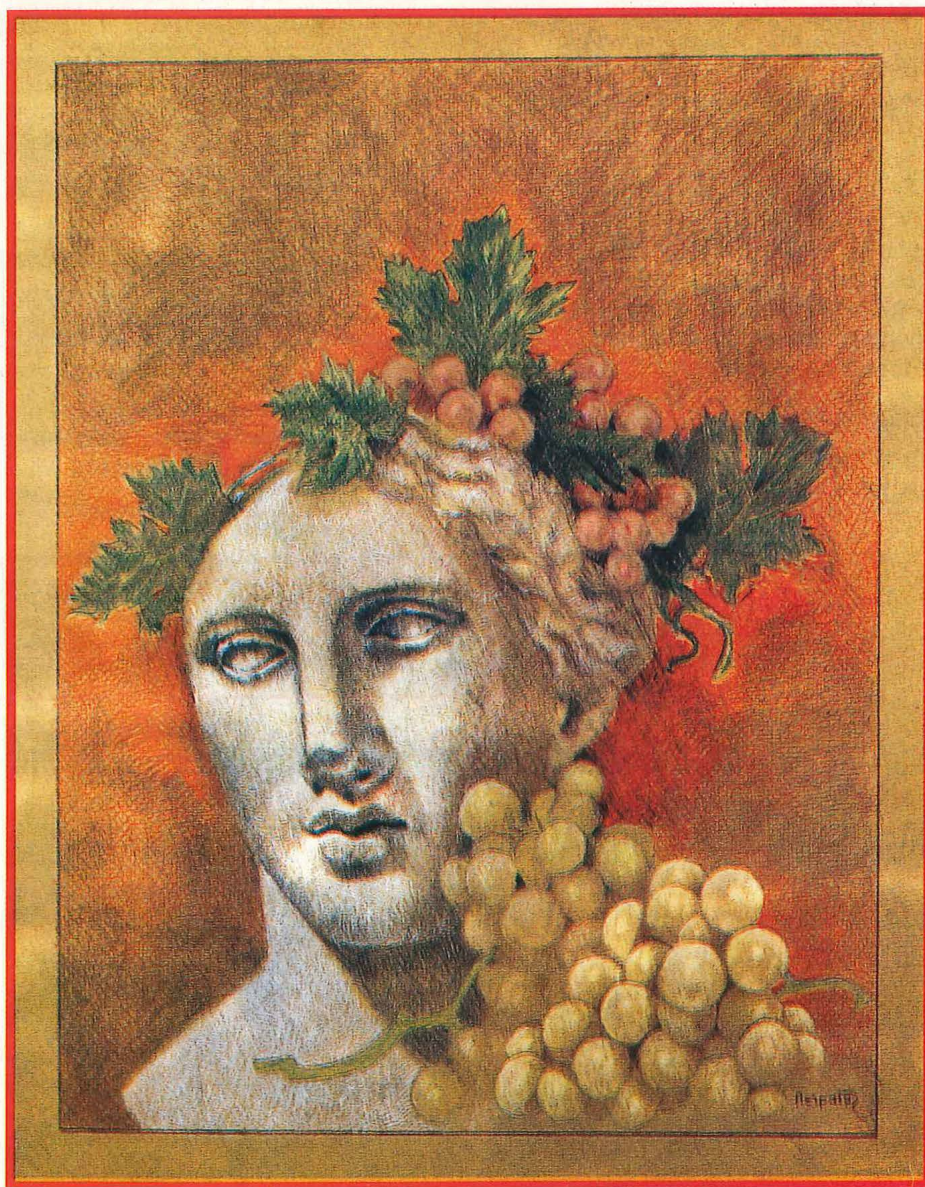
Château Clauss – Achaia Clauss:

a classic wine from Patras made of Cabernet, Syrah and Mavrodafne grapes. Dried fruits, plum, fig aromatic notes and a warm, unctuous, fleshy taste.

Naoussa (AOC) – Boutaris:

penetrating pepper tones together with a blending of spices, red fruits (raspberries) in alcohol and herbs are the aromatic sensations awakened by this wine in the

Semeli



the mother of wine

mouth, it is rich, soft, warm with pleasant tannins, very well balanced.

Naoussa (AOC) – Tsantali:

vanilla, ripe fruits, sun dried tomato, black olive, spices (pepper, clove) and smoky hints are quite expressive of its aroma with a particularly well balanced taste, plus soft tannins, oak notes and pleasant aftertaste.

Ktima Papaioannou – Nemea (AOC):

this wine of traditional winemaker Thanassis Papaioannou has a really gentle bouquet where clove and cinnamon are blended with red fruits in alcohol. Exceptionally balanced taste and generously fruity feeling. An aristocratic wine.

Kouros – Nemea (AOC) – Kourtakis:

incense, dried flowers, toasty fragrances, round and balanced, medium-bodied wine with a very elegant and original preparation (winner of 1990 Euro-best Awards for packaging).

Château Carras – Côtes de Meliton (AOC) – Domaine Carras:

a great Bordeaux-style Greek wine suitable for ageing made of Cabernet Sauvignon, Cabernet franc, Merlot and Limnio (a name found already in Aristotle) grapes. It has a fantastic but gentle bouquet (vanilla, smoke, fruits of the forest) and a deep, rich, well balanced, taste.

Paros (AOC) – Boutaris:

rich aromatic feeling of forests, red fruits and nutmeg, soft, warm and fresh, pleasant taste.

There are also some very interesting Greek Cabernet wines:

Ktima Hadjimihali:

has a very complex, intense, aristocratic bouquet (fig, plum, apricot, cassis, honey, bread) and a rich, round, gentle taste with vanilla, cassis and oak flavors. It is a very 'in' wine.

Katohi:

a very good wine from the Averoff estate, Metsovo, Epirus, with an intense bouquet of cedarwood, cassis, cinnamon, rosemary, vanilla and oak. The taste is rich, velvety with complex flavors of dried fruits, wood and vanilla, finishing with a long aftertaste.

Cava Lazaridis:

tasty fragrance together with jasmine, wood and even chocolate to the nose, full, pleasant, bitter and milk candy notes to the palate.

Château Semeli:

intense aroma of barrel, raisin, dried apricot, honey and vanilla. A full-bodied wine with pleasant tannins and cinnamon flavor.

Megas Oinos:

the red version of Mr Skouras wine is made of Cabernet and Greek Agiorgitiko grapes, has a vanilla, chocolate, spicy gentle bouquet, and soft, vivid taste with vanilla flavors.

WINE CLUBS AND WINE BARS:

Those deeply interested in degustation and the pleasure of wine must address themselves to the **Wine Clubs** of Athens.

Hellenic Academy of Wine:

Fthiodidos 10, 115 23 Athens, tel. 6917-143, 6930-068.

The Hellenic Academy of Wine offers a variety of selective wines from Greece and Europe that are difficult to find (special prices, home delivery); it holds seminars on wine tasting apprenticeship; special degustation sessions in private, fully equipped quarters; menu-degustation counselling on wines-and-dish preparations at selective restaurants; arranges visits to vineyards and wineries in Greece and Europe; and the *Oenologion* magazine is given free of charge.

The Athenian Wine Club,

P.O.B. 19154, 117 10 Athens, tel: 9215-715.

The Athenian Wine Club offers selective wines from all over the world (special prices, home delivery); special degustation sessions; visits to vineyards; wineries and wine fairs in Greece and abroad; books about wine; the wine club's newspaper free of charge.

One may enjoy tasting wines in some of the best **wine-bars** of Athens:

Kelari, The Athens Hilton, Vassilissis Sofias 46, tel. 7220-201.

A wide variety of wines from all over Greece and dishes to complement them, in a friendly, warm decor.

Loutro, Feron 18, Platia Victorias, tel. 8823-029.

Sophisticated decoration of Roman bath inspiration. Wines of Greece (mainly from small producers), France and Italy, imaginative dishes.

Le Sommelier d'Athènes,

Leoforos Kifissias, Kifissia, tel. 8012-871.

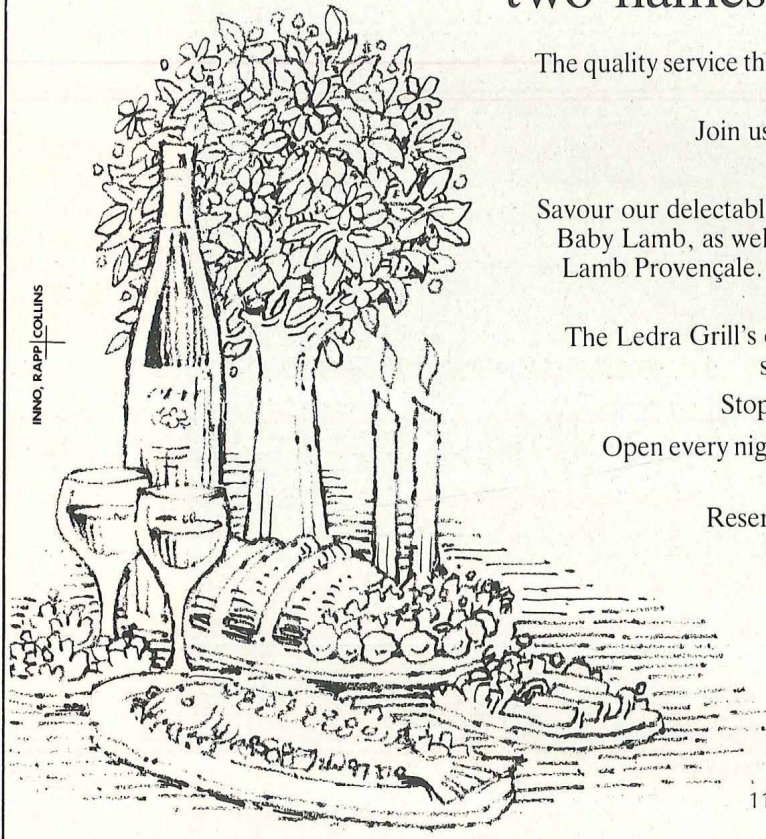
A wine bar set to French standards. Wine list with labels from Greece (mainly small producers), France and Italy, some of them served by the glass, bottles perfectly preserved in Eurocaves, well thought out symbiosis of wines and dishes. Located in an old, beautiful house of Kifissia.

Strofilia, Karitsi 7, tel. 3234-803.

Modern, friendly, sophisticated wine bar, wine list representative of Greek wine production with some Italian labels. Try the Strofilia wine of the house in white, rosé, red versions. Salad bar, wide variety of cheese, hams and salamis and other special dishes.

The Ledra Marriott and the Ledra Grill - two names that mean excellence.

7



The quality service that is our hotel's hallmark is also an integral part of the Ledra Grill's approach to fine eating.

Join us for a new season of international taste delights.

Discover our exciting gourmet menu.

Savour our delectable Scottish Angus Beef, succulent Prime Rib and Baby Lamb, as well as Filet of Veal Aux Chanterelles and Rack of Lamb Provençale. Above all, don't miss our tasty fresh fish dishes.

Our excellent international cuisine awaits you.

The Ledra Grill's cozy atmosphere and live music make it an ideal setting also for business dinners and celebrations.

Stop in and enjoy an evening of fine eating - in style.

Open every night (except Tuesdays) from 7:30 pm until 12:30 am
(live music from 9:00 pm until 1:00 am).

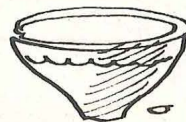
Reservations recommended, call 934.7711 (ext. 8657).

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ATHENS
Ledra Marriott
HOTEL

115 Syngrou Ave., GR-117 45 Athens, Tel. (1) 934.7711

Dine



Dinning in Athens is a gastronomic trip around the well-known cuisines of the globe.

For citizens of the world, who enjoy multinational dining in different styles,

The Athenian offers a gourmet-guide to the Greek capital.

About 40 of the city's best restaurants are presented, in hopes that these travels through Athens may celebrate as moveable feast.

CHINESE RESTAURANTS

Rasa Sayang, Palea Leoforos Vouliagmenis and Kiou 2, Ano Glyfada, tel. 9623-629.

Western style decoration mingles with discrete oriental undertones. Luxury and comfort are the elements that make Rasa Sayang noted on first view. Food follows: the list includes dishes which know how to 'speak' to the palate, like the pilau shrimps. Rasa Sayang's Peking duck is superb and beef with mango slices is an original combination.

Golden Phoenix, Tatoiou 131, Nea Kifissia, tel.8078-640.

Luxury in red-and-blue, golden dragons, Chinese furnishing create the image of Golden Phoenix. The restaurant is specialized in the sophisticated delights of Cantonese cuisine. Stuffed chicken wings is a delicacy of complex flavor and the slightly pané shrimps, rolled in sesame seeds and tossed with honey, are delicious. Golden Phoenix emphasizes seafood, and lobster with bean sauce is a real pleasure. Pay attention, too, to all dishes which include cashew nuts and the satays.

ΣΤΟΝ ΑΣΤΕΡΙΣΜΟ ΤΩΝ ΧΙΛΙΩΝ ΦΙΑΛΩΝ

ΠΕΙΡΑΙΑΣ
Γρηγ. Λομπράκη 62
& Ευαγγελιστρίας
Τηλ. 411 8737

ΣΥΝΤΑΓΜΑ
Κριεζόπου 1
Τηλ. 361 2808

ΚΟΛΩΝΑΚΙ
Καμάη 5
Τηλ. 362 8901

ΚΗΦΙΣΙΑ
Κηφισίας 238
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Στα καταστήματα Cellier που «μεσουρανούν» από το 1938 ανακαλύψτε την ποιότητα που έχετε μάθει να απαιτείτε. Επιλέξτε το κρασί σας μέσα από μια ανεξάντλητη ποικιλία που στα καταστήματα Cellier φυλάσσεται σε ιδανικές συνθήκες. Δεχθείτε την προσωπική εξυπηρέτηση και ταξιδέψτε στο μαγικό γαλαξία των κρασιών και ποτών. Ελάτε εκεί όπου η παράδοση στο κρασί και στο ποτό σμίγει με τη φρεσκάδα μιας σύγχρονης κάθας. Ελάτε στα Cellier, όπου η γεύση δεν έχει σύνορα.



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Cellier

Bouteilles de choix

Asian Palace, Kalymnou 126, Voula, tel. 8951-983.

Outside, Asian Palace is reminiscent of a pagoda. Inside, one finds a comfortable, carefully organized dining-room. Asian Palace is the only restaurant in Athens having a Karaoke entertainment system (short films with lyrics projected on a screen, while a singer sings the song). Asian Palace offers a menu of great variety. Only there can one eat Cantonese dim-sum, a parade of delicacies giving us a delicious idea of how Chinese chefs 'play' inventively with flavors and textures of food. Spicy food lovers, can enjoy a very good hot and sour soup or Sechuan style beef. Chicken soup and deep-fried shrimps rolled in sesame seeds are softer delights. Peking duck is good, but crab with ginger and spring onions is even better (not to be missed!). I suggest a light and aromatic Chinese beer as the best accompaniment.

Courser, Plateia Esperidon 2, Glyfada, tel. 8944-905.

Glyfada's Courser differs from other Chinese restaurants by its decoration. No cliché chinoiserie here, but a sophisticated atmosphere melding East and West smartly. The most important thing in Courser, of course, is the food. The three Chinese chefs from Hong Kong are masters of the wok and they fry admirably. Spring rolls are exemplarily crisp – though they'd be better if not filled only with cabbage. Shrimps pané are also fried au point and the sesame seeds which cover them give elegance to the dish. Sechuan pork is not to be missed, nor the rice noodles chow-mein. Every Sunday Courser is open at noon for a buffet lunch great in variety and low in price.

Kubl'ai Khan, *Intercontinental Hotel, Leoforos Syngrou 89-93, tel. 9023-666.*

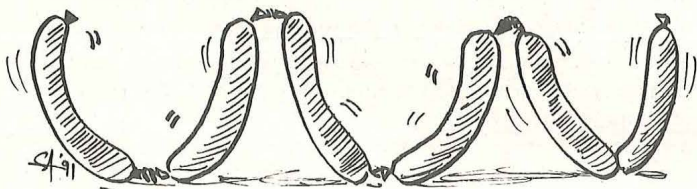
If your dream is to have dinner under the luxurious tent of China's last Mongolian emperor, you can fulfill it in Athens. Kubl'ai Khan's decor in black and red is really impressive. Although the basis of the menu is Chinese, there are dishes as well from almost all Asian cuisines – Japanese, Philippine, Thai, Indian, Malaysian. The easiest way to be initiated into the Kubl'ai Khan's delights, is to choose the sumptuous emperor's dinner. But selecting oriental dishes oneself is a very interesting task. Try the appetizing, tasty, hot and sour soup and the Indonesian sauté of different meats with peanut sauce. One of the great dishes here is Peking duck. It is served in three stages. First, delicious crispy slices of poultry skin with mandarin pancakes, spring onion and plum sauce. Second comes the duck's meat and finally there is a clear duck soup. Imperial roast duck is also very good, as well as spicy calamari srechuan. For those who

prefer Mongolian food, there is a barbecue or fire pot. For the barbecue you select various meats, seafood, vegetables and sauces, and the chef cooks them in front of you on a modern gas barbecue. In the second case, a special pot with a flared chimney comes on your table and you are your own chef.

China, *Efroniou 72, Ilissia, tel. 7233-200.*

Passing through an impressive mandarin entrance hall, one sits down in a simpler dining room and is presented with a menu offering 145 dishes. The spring rolls were crispy but the meat dominates other flavors, and the sweet and sour sauce has a slightly sour ketchup flavor. The steamed duck in brown sauce which followed, however, was very good. So was the mapo-tofu, a very spicy food with strong flavor of garlic and ginger and a pleasant ginger aftertaste. One can have similar food, more influenced by the cuisine of Peking, at China's brother restaurant, Chang's House (Doiranis 15 and Athidion 11, Kallithea, tel. 9595-191).

GERMAN RESTAURANTS



Delicious, *Zalokosta 6, Kolonaki, tel. 3638-455.*

Here one feels the warmth and intimacy of a small restaurant, not found at large ones. A few tables (6-seat tables, 25 diners in all), surrounded by Bordeaux-colored walls decorated with plates (on which customers have written their impressions) and paintings. In this very small spot, chef Gunter Heerdt prepares a huge variety of specialities from Hamburg – his native city. Captain's Plate features six different marinated fish, regaling the palate with sweet and sour delights, while in Hamburg Shrimps the sweetness of onions, the tartness of olives and the smokiness of bacon join tastefully together with the sauté shellfish. Germans are strong on sausages and here one can have a great variety of them served with sauerkraut and bratkartoffeln, in generous portions. It is hard to pick out even a few of Delicious' many main dishes but I must note a spicy sweet-and-sour Szegediner goulash with sauerkraut and a tender, marinated roastbeef with raisins. One more word – about home-made black bread – it is delicious!

Bouillabaisse, *Zissimopoulou 28, Amfithea, tel. 9419-082.*

This is one of those restaurants that captures one's confidence right from the start. Simplicity and clean-cut geometry set in earthy colors describe the dining-room: the aroma of the sea is diffused in the air, and there is direct visual contact with the kitchen. At center, the freshest fish imaginable lies in decorative rows on a marble bench. Before the fish arrives broiled or fried, one can enjoy a very good, tasty, concentrated fish soup or broiled calamari stuffed with tomato and feta.

Dourabeis, *Ath. Dilaveri 29, Piraeus, tel. 4122092.*

In Piraeus the name Dourabeis is synonymous with excellent fish. This restaurant that has built up its reputation over the last 50 years is a haunt for diplomats, politicians, and businessmen who (if they can't depend on anything else) at least want to be sure about their food. A lovely aroma of boiled greens fills the air and delights the nose. Don't miss the fried chunks of langoustine and the special salad, a veritable garden of greens: both are 'musts'.

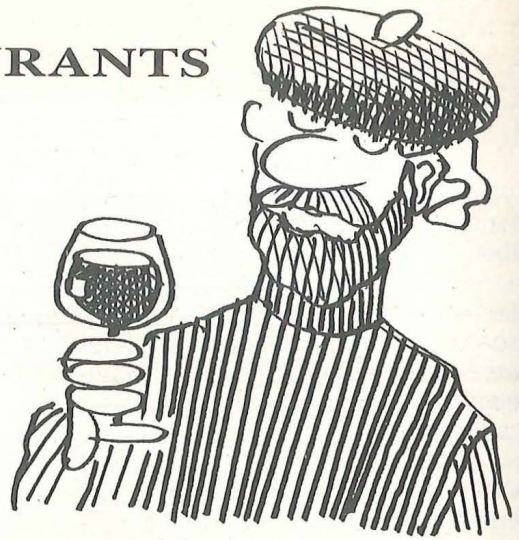
FISH RESTAURANTS

Fourtouna, *Anapiron Polemou 22, Kolonaki, tel. 7221-282.*

The sea, one might say, has swept into this 1930s townhouse which Mr Zafiris has turned into a restaurant and called Fourtouna. No doubt what sort of food is served here. The extremely fresh fish is caught mainly off Monemvasia – Peloponnesian coast. Lobsters, sole, red mullet, sea bass and gurnard, are broiled, baked and sauté with expertise. The wood decor is especially

attractive in the entrance hall where an Art-Nouveau lamp hangs and there is a whole boat, besides. Apart from its decorative function, the boat is a buffet covered with tasty mezedes. A rizotto of mussels is reminiscent of a traditional Greek casserole. There is cuttlefish in wine sauce, an appetizing, smoky-flavored eggplant purée among the great variety of mezedakia. Be moderate in choosing appetizers, though, in order to appreciate the fish – and follow it up with a baked quince in a light sirup.

FRENCH RESTAURANTS



Précieux, Akadimias 14, Kolonaki, tel. 3608-616.

While having lunch or dinner at Précieux, a certain dream-like feeling may steal over you because of the clouds painted by Italian artist Saro Lo Turco on the walls of this restored, neoclassical house. Précieux is a gentle, luxury restaurant specializing in French cuisine. The menu proposed by the Greek-French battalion of chefs includes classic dishes and specialities full of inventiveness. Fresh duck foie gras with a Fauchon's Port is especially good. Parsley and garlic coexist smartly with tsipoura (dorade) fillet; pork fillet in wine and mustard sauce combines deliciously with sweet sauté leeks and a fine gratin dauphinois and duck with orange sauce is excellent. Do not miss légumes farcis, if you want to taste an inventive version of a traditional Greek speciality served on a vivacious, Mediterranean, well-reduced tomato sauce. Keep in mind the Précieux delicatessen boutique on the groundfloor. They carry Fauchon delicacies. Second floor dining room is open only for dinner with jazz composer Yiannis Spartakos playing the piano.

La Brasserie, Leoforos Kifissias 292, Neo Psychiko, tel. 6716-572.

Those who have fallen in love with French brasseries can enjoy their atmosphere and kind of food at La Brasserie. A balanced ying-and-yang decoration describes the atmosphere. There is the warmth of wood and the coolness of metal, glass and the color blue; Christofle service; animated talk from its chic customers; and a very wide range of delicious food. As it is open from early morning till very late, La Brasserie offers the possibility to drink espresso with croissant, or have a light repast of omelette and salad, or eat a whole lunch or dinner comprising of several courses. As in any true brasserie, fruits de mer play an essential role. A skilful fellow opens wonderfully fresh oysters imported from Rungis market in Paris. From the huge menu, I'd choose: an appetizing garlic-flavored Caesar Salad of the freshest lettuce; mussels gratinées redolent of butter and garlic; a very palatable paella; a superb variété de poissons et fruits de mer (delicious soup of many sea flavors); very good shrimps provençal; and finally, an excellent pear Belle Hélène and profiteroles with chocolate sauce. Efficient and picturesque service (waiters in long aprons) and its very good food make La Brasserie one of the 'in' restaurants of Athens.

Prunier, Ipsilantou 63, Kolonaki, tel. 7227-379.

A very warm, bistrot-like atmosphere full of details in wood, copper pans and old pieces of furniture, with some belle époque motifs, is run by Mr Georgilas in a basement floor on Ipsilantou Street. The cuisine is typically and tastefully French: onion soup, coq au vin and boeuf Stroganoff. For Mr Georgilas the right marriage of ingredients is very important in cooking and one can taste his culinary philosophy by trying the Delice des Amoureux. In a vol-au-vent with fruits de mer sauté, seaflavors melt with cognac and wine in a discreet way enhanced by garlic.

Ledra Grill, Leoforos Syngrou 115, tel. 9347-711.

Friendly, warm and unpretentiously luxurious, Ledra Gill, at the Ledra Marriott Hotel is an Athenian favourite. Its menu of this year is articulated on two themes: land, – which means meat – and sea, having as a bridge between them an impressive "surf and turf" (broiled lobster tail and fillet of beef). Speaking about land, they serve excellent imported scottish Angus beef together with veal (you can eat them with delicious chanterelles or morilles mushroom sauce), lamb and chicken dishes. Coming to the sea I suggest a very good poached fillet of salmon, tender and rich in taste, with a nice white sauce absolutely suited to the fish. I'd like also to underline a bouillabaisse of rich and spicy sea tastefulness and the chicory salad where the elegant bitterness of the vegetable is harmonised with a superb soy-mustard vinaigrette. Your dinner to Ledra Grill is accompanied by soft live guitar music.

Brasserie des Arts, Meridien Hotel, Vassileos Georgiou 2, Syntagma Square, tel. 3255-301.

French gastronomic tradition is strong at Meridien Hotels all over the world, but in Athens we have the benefit of a cuisine managed by Mr Dominique Perrot, President Mitterrand's former chef. Besides its classically luxurious atmosphere, a broad view over Syntagma, Brasserie des Arts offers fine food. Whether subtle or intense in flavor, Mr Perrot's cuisine is above all knowledgeable. Fresh foie gras salad is a real delight, well-suited to the fresh tang of mustard and vinegar dressing. The Lobster's salad is fruity, and balanced by three different sauces (cognac, champagne, and butter) which surrounds the platter. Steamed salmon rests in a fine champagne-butter sauce, a seductive dish rich and light at the same time. Sole Meunière is marked by its sharp, vivid, lemony sauce. The veal fillet Normandy style is originally

combined with Noilly Prat. The result is a fantastic sauce with a fruit confits flavor. Dinner ends with the superb desserts of Mr Roblot, Meridien's chef-pâtissier.

Vardis-Pavilion, *Pentelikon Hotel, Deliyianni 66, Kifissia, tel. 8080-311.*

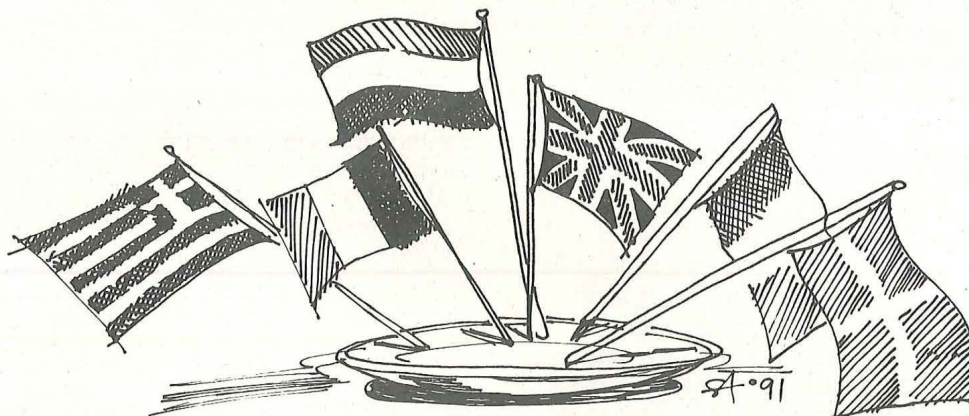
Imagine being invited to a mansion where the host leads you to his pavilion under the pine trees in the garden. There you are at Vardis-Pavilion restaurant set behind one of Kifissia's best-restored old buildings, the Hotel Pendelikon. Pavilion looks like a potentate's luxurious tent. Lavishness reigns everywhere and your dinner is enhanced by the piano player, Mr Niarchos. Classic French specialities are the foundation of chef Claude Caplain's menu. His Salade Gourmande is a very tasty synthesis of foie-gras, prosciutto and chestnuts served on hearts of lettuce. He is an excellent saucier. A superb curry is inventively joined with Indian spice and the exotic addition of coconut in the Brochette d'Escargot at de Saumon Fumé. A white champagne sauce combined well with caviar to the sauté fresh salmon. As for Tournedos Rossini they are splendid, topped with fresh foie-gras. Vardis-Pavilion is gourmets' favorite in Athens.

Rôtisserie, *Intercontinental Hotel, Leoforos Syngrou 89-93, tel. 9023-666.*

Warmth and hospitality exude from the cinnamon-colored walls, the echoes of Italian architecture and the friendly luxurious atmosphere. La Rôtisserie's very good French cuisine is a gastronomic monument in Athens. Begin in a very tasty way with a delicate quail's egg omelette filled with Sevruga caviar as an *amuse-gueule*. Then there are hors-d'oeuvre like snails in mushroom caps with a nice sauce fines herbes marked by estragon; or a ragout of mussels with superb sauces of red, green and yellow peppers with a sharp but delightful aroma of anise vinegar. Among the soups are a clear beef consomé perfumed with ginger and morilles mushrooms, and the lobster bisque with Armagnac, both especially tasty. For seafood, the filets de turbot are highly recommended, refined and well complemented by a champagne sauce with tomato. As for meat, chef Hervé Pronzato proposes the succulent Aberdeen Angus beef (imported from Scotland). More sophisticated delights are provided from "Les Créations du Chef". Medallions of pork filet, for example, are enhanced by an elegant sauce of yogurt and various condiments.

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INTERNATIONAL RESTAURANTS



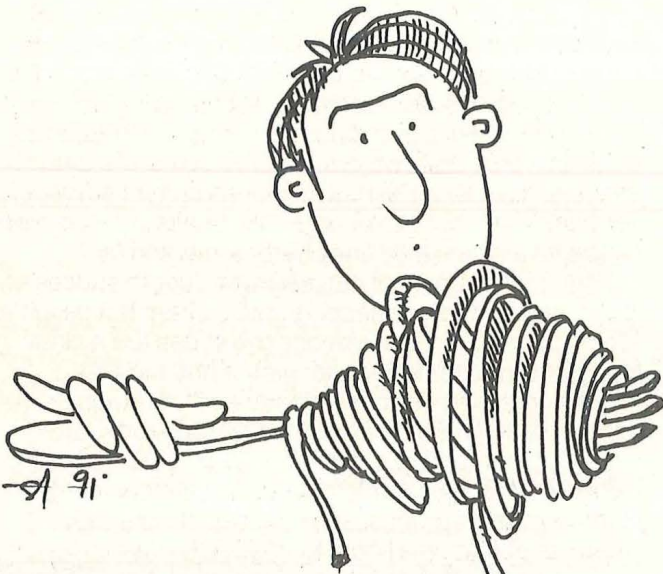
Bajazzo, *Ploutarhou 35, Kolonaki, tel. 7291-420.*

Dining at Bajazzo means eating at one of the five top restaurants in Athens, and you can be sure that banality never touches the menu. Clauss Feuerbach, the German chef who runs this fine establishment, has an extremely sophisticated imagination, and creates almost daily dishes of gastronomic originality, beautifully presented. Although a written menu exists, the waiters present the specialities 'live' in attractive baskets. Among them: the elegance of scallops combines deliciously with crab meat and the flavorsome intensity of fennel has the added radiance of red and yellow pepper sauces; a veal roulade poetically combines the sea-fruit taste of lobster with the gentle acidity of green apple and the sweetness of sweet potato. Fresh salmon kataifi, with slices of lobster and sauté sunflower seeds served on creamed spinach, offers a contrast between the crispiness of kataifi fillo and the soft, buttery flavor of salmon. It is hard to resist Bajazzo's sweets as, for example, the delightful herb ice-cream (mint, tarragon, dill and parsley) with marinated mango in a fillo shell. With its beautifully and elegantly decorated interior set in an old Kolonaki mansion, Bajazzo is one of the must restaurants of Athens.

Symposio, *Erechthiou 46, Acropoli, tel. 9225-321.*

Housed in a meticulously restored building erected in 1924, Symposio is just across and down the street from the Odeon of Herod Atticus. The elegant decor knowledgeably combines floral plaster sculptures on the roof with paintings of roses on the walls and solid chairs of ancient inspiration. Studying the food list over a perfect dry-martini at the bar, you discover it is one of Athens' best, distinguished for variety and imagination. In most of its dishes, unusual ingredients are used with originality and know-how. Gnocchi, for example, is a speciality of the house whose originality lies in the refined intensity of Gorgonzola melted subtly with smoked salmon and salmon roe. Also recommended is lobster with an aromatic fennel sauce, and pork filet with a sweet sauce, flavored with anise and ginger. Among the delicious desserts, I often choose raspberry cheese cake or chocolate cake. Lunch or dinner takes an added atmosphere when served in the garden. Symposio is frequented by those of the fashionable and intellectual world who appreciate an unusually fine cuisine.

ITALIAN RESTAURANTS



Dolce Vita, *Dinokratous 26, Kolonaki*, tel. 7291-258.

Life is always sweet at Dolce Vita. Within a year of its origin, the restaurant gained a wide clientele of people who love creative Italian food. Vincenzo Sigillo lets his imagination go in creating dishes full of daring gastronomic delight and combined with inspiration and know-how. Try, for example, fettuccine al melone, to realize how successfully pasta-fresca joins with the elegant flavor of melon. Or risotto alle fragole, where a buttery taste harmonizes with the sensation of strawberries. Don't miss the classics either. Sigillo's pesto is delicious and his ravioli alla boscaiola is tossed with a superb sauce of white truffles. Among the main dishes, veal filet with funghi porcini (a large wild mushroom) is not to be missed, nor is the quail alla cacciatora served with polenta in a North Italian style. Going back to starters, there is a variety of excellent Carpaccio. And one would do well to end with a dolci, such as an authentic tiramisu with mascarpone cheese or a delicious and original apple pie. There is an excellent list of Italian wines, and elegant silver tableware complete the sophisticated image of Dolce Vita.

Boschetto, *Alsos Evangelismou, opposite Hilton hotel*, tel. 7210-893

No doubt that Boschetto is one of the best restaurants in Athens. The semi-circular pavilion in the Evangelismos Gardens is designed in the best of taste. Its cuisine is an avant-garde expression of Italian culinary ideas. Rolls of marinated swordfish and fresh spinach acquire further freshness by being flavored with lemon and ginger. Spaghettini with frutti di mare is a dish whose shellfish add a rich sea flavor to the pasta. Boschetto's special fish soup, with a vegetable bouillon base has a velvety smoothness. Unusual kinds of fishes, like ray, are honored here and the firm flesh of John Dory fish with almond sauce goes deliciously with sauté leeks. Meat dishes are classics from Italian repertoire (Liver alla Veneta with Polenta) or inventive ones (guinea-hen with bacon and pomegranate sauce) completed with the game dish of the day. Among the desserts, crema cotta and lavender ice-cream are excellent. There is also a special lunch menu.

Mare Nostrum, *Leoforos Possidonos 292, Neo Psychiko*, tel. 6722-891.

This elegant, expensive restaurant is one of the top gastronomic spots of Athens. Everything here, from the silverware to the carpets, is signé, and luxury is accompanied, if not surpassed, by the delicious specialities. If the gastronomic image at Mare Nostrum was marked by seafood in the French style last year, this season the cuisine comes from Northern Italy. Pascal Fayet, the well-known French chef who owns the Sormani restaurant in Paris, has created a menu where both simple and creative dishes are present. The flavor of the Carpaccio is enhanced by white truffles scented with olive oil and basil. Home-made ravioli with a refined sauce of sea-urchins are a deliciously original creation. So are the red mullet filets alla Genovese. The al dente baked fish mingles with the summer flavors of tomato and basil in a very savory combination. Among the desserts, coupe de tiramisu and crème brûlée are a perfect summation to an excellent dinner. The selective wine list is notable and so is the staff which serves you under the accompaniment of live piano music.

La Strada, *Ethnikis Antistaseos 107, Neo Psychiko*, tel. 6710-370.

Fashionable Venetian stuccoed walls, and good Italian food are two reasons for dining here. Pizza lovers will find their favorites here, baked in a traditional wood-burning oven. You might start off with tasty crayfish served in a spicy, oregano-flavored tomato sauce and continue with a very good Linguine al Mare, where slightly hot tomato sauce combines with a variety of shellfish. Among the main dishes I found a hamburger with a honey-like saffron-scented cream sauce exceptionally good. For a delicious dessert in the Florentine style ask for Vino Santo and bastoncini biscuits.

Casa di Pasta, *Spefssipou 30, Kolonaki*, tel. 7233-348.

Authentic dishes from all over Italy can be found in this restaurant with an elegant decor combining stone and wood. Fresh pasta is prepared every day in front of customer's eyes. From the lunch menu I recommend a Prosciutto Arrosto baked with aromatic wines and tossed with balsamic vinegar; capellini with an aromatic and spicy tomato sauce and salty trace of anchovy; and a delicious ossobuco with a discreet orange flavor (the best I have had in Athens). For dinner, try among the antipasti a divine Involtini de Melanzane al Sugo (eggplant rolls with ricotta, parmesan and prosciutto) or the spicy Mozzarella in Carozza or the Caponata Siciliana, a real garden of vegetables. Continuing with pasta, Fettucine Alfredo with a sauce of butter, nutmeg and parmesan are charming and Capellini al Limone are light, blending a very fresh lemon flavor with the aroma of mint. Main dishes like Shrimps with Fra Diavolo sauce, Chicken alla Cacciatora, Veal Piccata or Saltimbocca alla Romana are all very good.

Caffe San Paolo, Lykourgou 10, Neo Psychiko,
tel. 6470-052.XR

Venetian stucco in yellow and red, and some fine old furniture are the setting for this trendy but nice Caffé. Have an Espresso and panini, a sandwich with various interesting Italian flavors, at the bar or on the terrace, or take lunch or dinner in the beautiful dining rooms. A selection of antipasti carefully presented in a show-case is the best way to start. The chicory with salmon, a salad of cooked vegetables with a light but insistent touch of vinegar and eggplant-and-Gorgonzola rolls are particularly appetizing. Among pasta dishes, I enjoyed the rigatoni with smoked salmon and pine-nuts and I highly recommend spaghetti neri with a sauce of cuttlefish ink because of its excellent rustic flavor (Let your waiter know if want your pasta al dente). The Carpaccio is excellent (served in six different ways). There is a large variety of main dishes: chicken with a rich sauce of cheese and nettle, an assortment of sauté meats (pork, veal, chicken) with greens, and filet of veal cooked in beer.

Pane e Vino, Spefssipou 8, Kolonaki, tel. 7225-084.

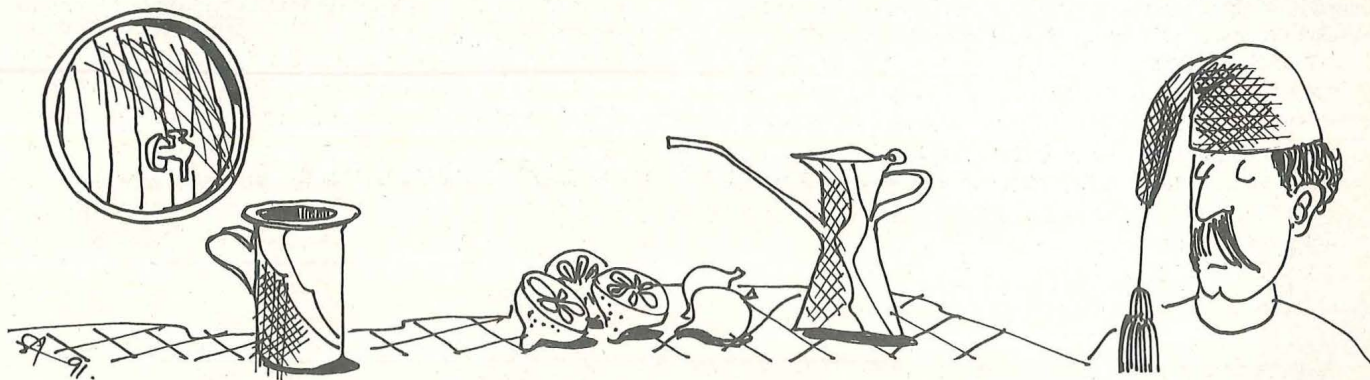
This small, pleasant, elegant, trendy, vivacious restaurant is very, very Italian. It has the soul of its creator, the indefatigable restaurateur Lorenzo Arsa. The first thing that arouses one's appetite on entering is a

show-case full of prettily prepared antipasti, among which, eggplant and Gorgonzola rolls are divine. For pasta, the tagliolini with smoked salmon and cream is tasty, or the rich and excellent rigatoni al gattopardo combines all the superb flavors of the south, tomato, mozzarella, olive and basil, au gratin. From the variety of second courses one might choose fish (sole with mussels alla Veneziana) or meat (spicy filetto afrodisiaco with ginger and soy sauce, filetto with rocket, or scaloppine with San Daniele prosciutto). Finish up with an authentic light tiramisú made with Mascarpone cheese.

Da Bruno, a) Leoforos Possidonos 17, Kalamaki, tel.9810-093, b) Aghiou Alexandrou 46, Paleo Faliro, tel.9818.959.

In the Greek capital Da Bruno is an established name for good Italian food. Its new branch on the seafront at Kalamaki is marked by its friendly style in atmosphere and decoration. The cuisine is joyous, and even more sophisticated than one enjoys at the parent establishment in Kolonaki. Try the very good ravioli (pasta fresca) with cream and walnuts or the veal medaglioni with tarragon or the filet with balsamic vinegar. Besides these, I very much recommend the vitello tonnato (veal in tuna fish sauce), the delicious penne with diced prosciutto di Parma and funghi procini as well as the special cake with an almond flavor.

GREEK RESTAURANTS



Dioskouri, Dimitriou Vassiliou 16, Neo Psychiko, tel.6713-997.

Bright, modern, comfortable and set in a lovingly restored house of the 1940s, Dioskouri is a consistent value among restaurants serving Greek food. As the menu mentions more than 70 dishes, it seems bewilderingly difficult to make decisions, but do not miss: the excellent casserole of snails with lots of onion and dill; fava beans à la polita with celery in a lemon-dill sauce; a Serbian meze in which chicken breast in a light tomato-oil sauce mingles with fresh pepper and a salty contrast of feta. There's a really excellent arnaki tou ambelourgou, in which the lamb is stuffed with feta and sweet breads, and the flavor is enhanced by being cooked wrapped in vine leaves. The chef at Dioskouri respects the taste of the products he uses, and he knows how to augment, and present, the acme of Greek cuisine.

Rena tis Fteliias, 25 Martiou, Neo Psychiko, tel. 6473-874.

No luminous signboards point to this modest but very special spot: just a house with its garden and a very tasty Greek cuisine lovingly cooked by Mrs Rena. There is no menu in this extraordinary restaurant where Greek VIPs who know what's good are often found. Dishes change from season to season; some from day to day. Customers are delighted to eat whatever Mrs Rena's inspiration conjures up. In my memory, a great cheese-pie stands out with a variety of melted cheeses and the aroma of dill; a fantastic tomato stuffed with rice, raisins and pine-nuts in the Constantinople way; an exquisite lamb with white sauce... Going to Rena Tis Fteliias one has only to put one's whole trust into Mrs Rena's capable hands and come away with complete gastronomic satisfaction.

Thalia, Agios Dimitrios, tel. 9733-885.

4 This home of the muse of mighty banquets is a very likable restaurant with romantic overtones. There one finds really tasty, old fashioned, home Greek cooking. For starters, some dishes not to be missed are the handmade cheese pies cooked on command, the wine-meze is slightly spicy, the beet-root salad is freshened by yogurt and garlic, and the boiled tongue is extremely delicate. Among the main dishes, Thalia's Tilihto (kid wrapped in waxed paper and baked in a low oven for five hours) is really delicious, and lemonato meat is tender, tangy and charming to the palate.

Gerofinikas, Pindarou 10, Kolonaki, tel. 3622-719.

Elegant, warm and refined, this well-known restaurant takes its name from the old palmtree growing in the center of the dining-room. Over the years, the restaurant, too, has matured with time as a good wine does. Greek cuisine has a definite Constantinople touch in many of the specialities. Its dolmades (mussels, tomatoes, peppers) stuffed with rice, raisins and pine-nuts are very good and served cold in the Constantinople way. Imam bayldi (eggplant with a stuffing of onions in tomato-oil sauce) is delicious. So is hun kar beyendi in which veal is served with a fabulous eggplant purée of smoky softness. The doner-kebab, marinated veal and lamb meat, is one of the best in Athens. I suggest having it with their special oriental pilaf, flavored with pine-nuts and raisins.

Apagio, Megistis 6, Kalamaki, tel. 9839-093.

Here is a restaurant where delicious regional dishes from all over Greece, unknown even to the majority of

Athenians, are prepared and served. Apagio's cuisine has nothing to do with those tiresome touristic meals one has to put up with everywhere in the country. Apagio's menu is an encyclopedia of regional food, cooked with authenticity and care. The menu is recited by the owner, Mrs Agheliki, and she repeats the list of dishes again and again, describing them in mouth-watering detail. The menu varies with the season. At this time of year you can try an excellent jigerossarmas (dolmadakia stuffed with a very tasty mixture of liver, rice and dill); or Edessa-style giant beans perfectly cooked with spinach and cheese; or delicious lahanodolmades prepared as they do in Ioannina. (It is an elegant dish of cabbage leaves stuffed with pieces of lamb in a fabulous egg-lemon sauce). There is also an original dish of mussels with oregano, a spicy saganaki where the seafood flavor blends perfectly with yellow cheeses. Hunter's Plate is a tender pork cutlet in a sweet vegetable-and-wine sauce with the sharpness of green olives. There is a superb spleen sausage with orange zest and pine-nuts. Well, you would have to visit Apagio often to acquire the true taste of Greece – and it is recommended that you do so.

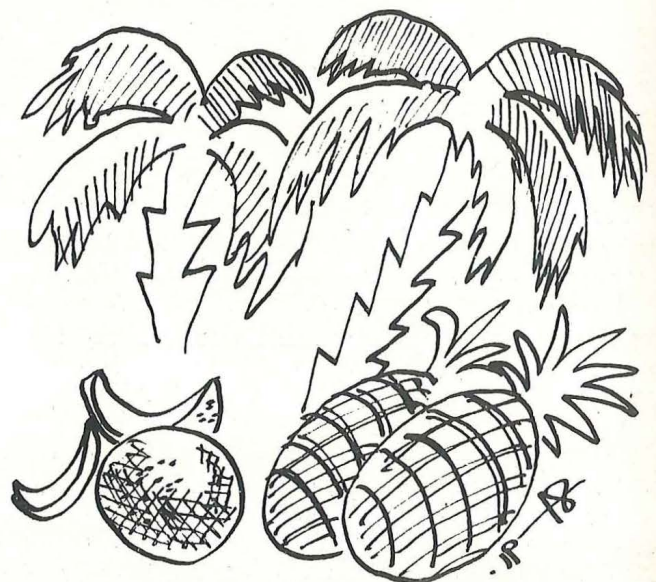
Myrtia, Trivonianou 32-34, Mets, tel. 9023-633.

Over the last 36 years, Mr Saltaferidis has managed with great success this Greek restaurant most frequented by international VIPs. He has succeeded in making it a kind of embassy where foreigners are provided with a visa introducing them to the world of Greek gastronomy. Among the specialities which distinguish the menu, there are deep-fried spinach balls, giant beans with parsley, quail in wine sauce, veal with eggplant and cheese, sucking pig and lamb with baked lemon potatoes. Desserts include kataifi ekmek and galaktoboureko (milk custard-filled fyllo). Dinner at Myrtia is animated by a trio playing Greek music.

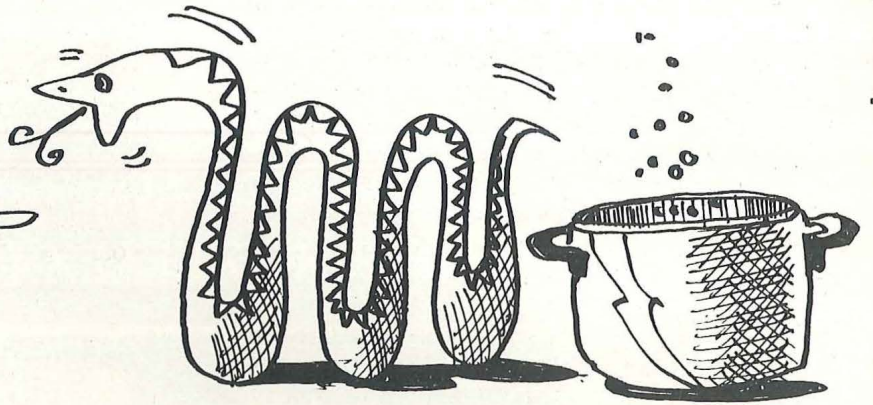
POLYNESIAN RESTAURANTS

Kona Kai, Ledra Marriott Hotel, Leoforos Syngrou 115, tel. 9347-711.

Amazingly exotic ambience, food of tropical elegance and originality and friendly luxury make Kona Kai one of Athens' best and most popular restaurant. Kona Kai offers dinners in several styles. The simplest is to select the Polynesian aiga menu. The most spectacular is to have a special Japanese tepanyaki meal: one sits around a big table and the chef prepares with the skilfulness of an expert in martial arts broiled meats, seafood and vegetables. The most challenging part is to select among 54 dishes of exotic inspiration. Kona Kai's new chef, Mr Kim Pack, gives to the specialities a personal touch of great refinement. Here are some of his delicious new dishes: Hawaiian puffs (wonton) are filled with smart curry-flavored shrimp and crab; molokai sole rolls goes very well with the fruity, fresh pineapple mayonnaise sauce; chicken Kamaaiua has a spicy green curry; matsamon beef charms the tongue with coconut; and phaket fish is a ginger marinated delicacy. The Kona Kai experience is like having a sumptuous banquet under palm-trees.



JAPANESE RESTAURANTS



15

Kyoto, Garibaldi 5, Thissio, tel.9232-047.

Under the shadow of the Parthenon, Kyoto has been operating since 1975. This Japanese oasis of Mrs Kachuko Sakai has a simple decor with two dining rooms on two floors with traditional low tables in the basement. The food is very good. Sunomono (octopus in vinegar) and miso soup (made of beans) are very appetizing and prepare you well for an elegant and crispy tempura, or sushi and sassimi for lovers of raw fish. Main dishes as giono sogayaki (veal with ginger sauce) and the rich and famous sukiyaki are tasty and among the stars of the Kyoto cuisine.

Michiko, Kydathineon 27, Plaka, tel. 3220-980.

A first recommendation at Michio is to be placed at the sushi bar, in front of its specialized fish chef. There, a variety of sushi and sassimi arrive, presented in a highly aesthetic way. Plain slices of strictly fresh raw fish (sassimi) or served, marinated in vinegar, on a dollop of rice with deliciously hot green mustard (sushi) provoke great gastronomic pleasure. If one prefers a more traditional way of eating, sit crosslegged at a low table. For a more usual dinner or lunch arrangement, one can sit in the main dining room to have, apart from raw fish dishes, good yakitori (marinated chicken on skewers); excellent tempura (deep-fried vegetables and shrimps); or a special sukiyaki (thin slices of veal and vegetables in a spicy sauce), tepenyaki (broiled veal and vegetables), mizoutaki (broiled chicken, seafood and vegetables with a spicy sauce), all of them cooked at your table. Michiko is the longest established Japanese restaurant in Athens (1971) and it is housed in one of the loveliest remaining 19th century mansions in Plaka shaded by a giant ficus tree.

SPANISH RESTAURANTS

Ispaniki Gonia, Theagenous 22, Caravel, tel.7231-393.

Nostalgia is the feeling I get every time I go to Ispaniki Gonia. The sense of *temps perdu* permeates this restored, old Athenian mansion. Its rooms are full of posters of toreadors and flamenco dancers. To start off, crispy patatas a la brava with sweet and spicy tomato sauce, appetizing langostinos al ajillo (spicy and garlic flavored crawfish) or chipirones a su tinta (squid cooked in their ink), are all very good ideas. To continue, one dish lodges securely in one's mind: paella Valenciana is served in the traditional iron pan, and combines, in a very savory way, chicken with mussels, crawfish, shrimps, fish, green peas and rice. But don't miss the estufado a la Catalana, either (veal fillet with crisp zucchini, carrots, sweet onions and potatoes in a thickish tomato sauce).



CZECHOSLOVAKIAN RESTAURANTS

6 *Svesk, Roubessi 8A, Neos Kosmos, tel. 9018-389.*

Czechoslovakian cuisine is having great success in Athens as one can well understand going to Svesk, whose dining-rooms are always crowded. Deep blue walls contrasting with warm wood details, and paintings by famous Czechoslovakian artists on the walls complete the decor. Be careful in ordering your meal, because portions tend to be generous as well as rich. Among first course offerings I was pleased with cheese pané tossed in a tasty and special sauce tartare. Spicy pork roulades are good, too. Coming to main dishes, I always enjoy dipping knetliki (steam-baked white bread) in their flavorsome sauces. Svichkova (a veal dish) has an elegant multi-vegetable flavor, and duck is served with Czechoslovakian choucroute (cooked with apples and cumin). It has charming sweet-and-sour taste. Slovakian goulash is not a soup like the typical Hungarian one but a dish with veal in a hot, thick paprika sauce. Keep in mind that during the Christmas season Svesk serves the traditional Czech speciality: carp is taken from a barrel-aquarium outside the restaurant served with potato salad, or it is cooked with plum and tarragon.

STEAK HOUSES

Stage Coach, Kifissias 18, Maroussi, tel. 6846- 995.

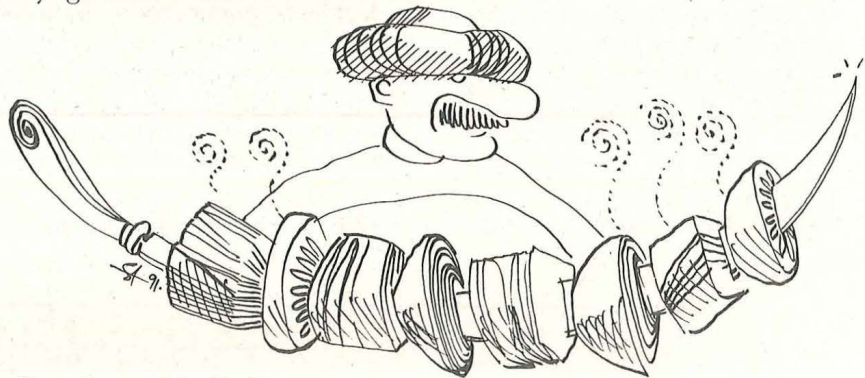
It is more than 20 years since Mr Nick Sokaris first served up the delectable idea of starting a top-grade American steak-house in Athens. In spite of his moves through Athens over the years, Mr Sokaris has always given priority to the quality of his menu. Impressive and juicy steaks cut from perfectly matured meat, excellent hamburgers and crispy onion rings, among a wide range of dishes, convince you that at the Stage Coach, lunch and dinner are a great pleasure.

Buffalo Bill's, Kyprou 13, Glyfada, tel. 8943-128.

Decorated in Tex-Mex style, rustic wood, Mexican weavings, cow-boy paintings, Mr Bill Tsigos' restaurant also serves Tex-Mex food. Over a margarita as an aperitif, one can pick out dishes from the Mexican appetizer repertoire like nachos, burritos and enchiladas. As for the main course, there is a variety of meat dishes like marinated spare-ribs, broiled chicken and steaks – Porterhouse, rib, T-bone of various thickness and, of course, a Mexican steak broiled with pepper and tomato and a barbecue sauce that is quite good. There are interesting cheese cakes among the desserts.

KEBAB

Kebab, and especially doner-kebab, is a very popular dish shared by all Eastern Mediterranean cuisines, but there is no doubt that the Turks are the kebab master-chefs. In restaurants specializing in kebab, one can eat a wide variety of tasty meat specialities. The ideal companion to kebab, is ayran: a very refreshing drink made of diluted yogurt and salt.



Adep Kebab, Leoforos Posidonos 20, Paleo Faliro, tel.9821-114.

This is one of the best kebab establishment in Athens, run by Armenian Herman Gioujian. The chef is a master in spicing the meat with the flavors of the Levant. Doner kebab is very palatable either on its own or in the yogortlou version (served with yogurt and a red sauce.) Adana Kebab, not so hot as the Turks prefer, causes a delicious explosion of flavors in the mouth. The same is true for domatesli kebab (served with tomatoes on charcoal) but it has a different 'length of taste'. The tyrokeftedaki (ball of minced meat and cheese) has a pleasant slightly salty taste, and the sis-kebab is particularly appetizing as it has already been marinated in milk, lemon juice, oil and various seasonings. Before you are finished, you are obliged to taste a crisp and aromatic lahmajoun baked in a stone-oven, a pastourmali borek (pastourma is dried meat with a penetrating taste) and soujouk (special sausage) and a delicious mydi dolma (a mussel with the shell stuffed with rice, pine nuts and currants).

Tria Asteria, Melitos 7 and Plastira 77, Nea Smyrni, tel. 9358-134.

Two Armenians from Constantinople are the owners of this fine, well-established kebab restaurant. Its cuisine is based on the recipes of the famous restaurants Gelik and Beyti in Constantinople. The appetizers come on trays and are huge in variety. Among the best to pick out are stuffed grapevine leaves (dolmades); cli kofte (an original meatball of veal and lamb minced meat, bulgur and pine nuts); and a melitzanosalata (eggplant purée) of smoky elegance. The doner kebab is very good, as well as the spicy Adana kebab. Tria Asteria is the only restaurant in Athens where you can taste tandir-kebab, lamb which is first smoked and then baked with a red wine sauce. This is served only on Fridays and Saturdays. One of the must delicacies here is kiounefe, a dessert coming hot from the oven, made of angels' hair fyllo stuffed with a special cheese imported from Turkey, tossed in a light syrup.



HOTEL
PENTELIKON

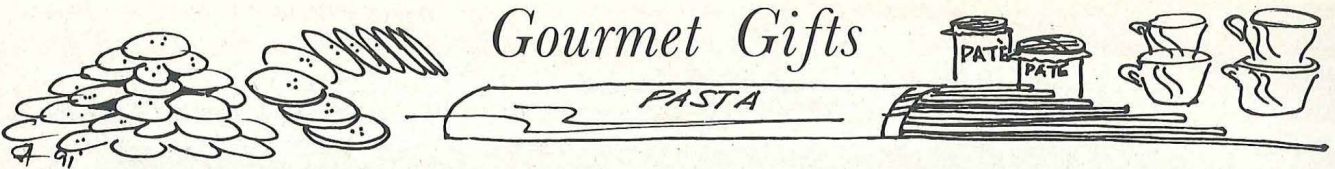


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Gourmet Gifts

As Christmas and New Year approach, let us appeal to the child's heart hidden inside each of us, and consider the joyful agony of unwrapping a gift, particularly ones that appeal to the taste. Here are offered some original ideas for gourmets gifts that well known delicatessen boutiques, wine-caves and pastry shops suggest.

CELLIERS

(tel. 8010-177)

A perfect marriage

Two bottles of the famous Sauternes Château d'Arche-2ème Cru Classé, with foie gras de canard (25,000 drs).

LA CHOCOLATIERE

(tel. 3645-171)

Christmas for two.

A combination of 'Maison de Café'. French coffee, Darjeeling tea, raspberry jam, orange marmalade, muffins and brioche (15,000 drs).

LES CONNAISSEURS

(tel. 7239-195)

For pasta maniacs.

Tagliolini and tagliardi pasta together with tomato-basil, white meat and dolce-forte sauces plus 2 bottles of white sparkling Prosecco wine. All products are of Casa Cipriani as served in Harry's Bar in Venice (21,000 drs)

PRECIEUX

(tel. 3608-616, 7223-104, 8015-269)

Mignon delights.

A synthesis of quail's eggs, Fauchon's pâté, small pickled onions and cucumbers, and one French Cabernet Sauvignon wine especially bottled for Précieux (11,700 drs).

VINUM

(tel. 7713-185, 8028-978)

Small wine-producers' basket.

A selection of seven original and excellent wines of small producers that are difficult to find: one bottle each of Château Beausoleil (white - Thessaloniki regions), Erodios (rozé - Thessaloniki regions), Palatino (white - Thessaloniki regions), Aidarinis - Goumenissa AOC (red), Ktima Papaioannou - Nemea AOC (red), Orino Assyrtiko - Santorini AOC (white), Kritiko Kellari - Peza AOC (red). The wines are accompanied by 25 Wintermans half Corona cigars, a tire-bouchon and a pretty jar of olives (17,235 drs).

Apart of these ideas, Grand Gourmet proposes an original combination of distinguished food products and objects d'art (mouth-blown crystal Rhodes flask with olive oil, crystal and porcelain Greek coffee set, crystal Corinthian amphora with mastica liqueur). For more information and orders, telephone SOPRAL SAC (6843-748, 6844-360).

AMADEUS

(tel. 6471-453)

Tête-à-tête

Two small tin and porcelain coffee cups, together with Columbian coffee, mango flavored tea and almond-honey biscuits by Hediard (45,000 drs).

ALEA

(tel. 6478-510)

In a small red chest two French wines, traditional Christmas pastries like mini kourabiedes and melomakarona, orange marmalade and a Christmas cake (from 10,000 drs).

FRESH

(tel. 3642-948, 8082-897)

Wise Man's offering

'Fresh' marrons glacés on a beautiful tray of hammered copper (22,000 drs).

AU MARCHE DU VIN

(tel. 6428-466)

Gentilini Christmas case

Five different very good Gentilini wines from Cephalonia, including four dry whites: Gentilini '89 (tsaoussi grapes), Gentilini Cuvée '88 (rombola and tsaoussi grapes), Gentilini fumé '89 (Sauvignon blanc and tsaoussi grapes, aged in oak barrels), Gentilini Animus (mountainous robola grapes) and one sweet wine: Gentilini Amano (Cephalonia's muscat grapes) (23,500 drs).

PAPAGALINO

(tel. 6612-714/6)

Executive.

One bottle of Italian spumante, three Klaus chocolates, one cigarillo's Villiger, Dascalides Belgian chocolates, one champagne flûte glass (15,800).

restaurants and night life

HOTELS

THE ATHENS HILTON, Vas Sofias 46. ☎ 722-0201. **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 PAN BAR, with soft piano music.

Pool Garden Restaurant, (operating spring/summer) with Barbecue Parties every Monday. Call the Hilton for more information and/or reservations.

HOTEL ATHENAEUM INTER-CONTINENTAL, ☎ 902-3666

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

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

La Rotisserie, superb French cuisine. Fine wine cellar. Piano music. Tues-Sat, 9pm-1am. Atrium Lobby.

Café Vienna, indoor café and bar, Viennese pastries, ice cream and coffee; Crêpes in the evening, piano music. Daily 11am-1am. Atrium Lobby.

Kublai Khan, unique Mongolian barbecue and Firepot; Chinese specialties. Mon-Sat 8pm-1am Atrium 1.

Kava Bar, special cocktails and drinks; piano music. Daily 6pm-2am.

ASTIR PALACE, Syntagma Sq. ☎ 364-3112 or 364-3331.

Asteria restaurant. Service til 1:30 am.

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, 8:30pm-1am.

Coffee Lounge and Asteria Restaurant, ideal for quick snacks or complete, leisurely lunches: crêpes Poseidon chese pie lamb curry, sweets galore. 7am-1am.

Athos Bar, piano. Open 9:30-1am.

ASTIR PALACE, Vouliagmeni. ☎ 896-0211.

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

LEDRA MARRIOTT HOTEL, ☎ 934-7711.

Panorama rooftop, will close for the winter period.

Ledra Grill, (international specialties) open as of 2 October until end of May, from 8pm. Nightly live entertainment to the sounds of Franco Matola and his guitar. Reservations recommended.

Kona Kai, Polynesian food complete with waterfall, recessed pool. Open from 7pm-12:30am. Expensive but well worth it. Tepanyaki, 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 fro 6:30am, served a la carte or buffet, specialty; eggs à la minute: all day menu 11am-11pm; salad bar geared to business lunches, wide selection of international, local dishes; late night menu 11pm-1:30am; Sunday brunch 11am-3:30pm, buffet serving hot and cold dishes; wine on the house.

Crystal Lounge Piano bar. Song and Piano M. Hatzegianis. Tuesday without music.

MERIDIEN HOTEL. ☎ 325-5301/9

Brasserie des Arts, French cuisine, superb chef, tasteful portions, unique service. Open for lunch, 1pm-3:30pm, and dinner 8pm-1:30am. Last order taken at 12:45am.

Athenian Bistro, snacks and buffet with Greek specialties, daily from 7pm-2am. Great for business conferences.

CHANDRIS HOTEL. ☎ 941-4825.

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

HOTEL PENTELIKON. ☎ 801-2837.

La Terrasse, coffee shop, open from 7am till 2am. Breakfast, lunch and dinner, snacks.

Belle Epoque, international cuisine. Live music.

Vardi's Restaurant, French cuisine.

La Bouillabaisse, fresh seafood.

JAPANESE

KYOTO, Garibaldi 5, Thissio. ☎ 923-2047. Service till midnight. Sunday closed.

MITSIKO, Kydathineon 27, Plaka. ☎ 322-0980. Service till 11pm. Sunday closed.



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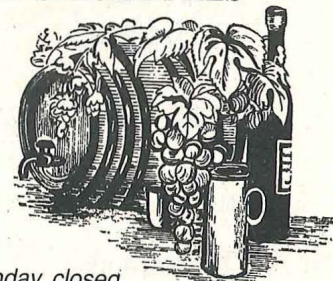
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AU CAP LYONNAIS, 144 Mesogeion, Maroussi. ☎ 681-4705. Garden closed on Sunday.
ERATO, Varnali 7, Halandri. ☎ 683-1864. Greek and international cuisines. Service til 2am.
DER SPIEGEL, Fragoklisias 2, Marousi. ☎ 684-6393. Just like home with international cuisine. Service til 1:30am.
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 6pm -2am. Closed Sundays.
PETIT FLEUR, Plataion 6, Marousi. ☎ 802-7830. Service til 2 am.
ROUMBOS, Ay Antoniou, Vrillissia. ☎ 639-3515. Closed Sunday. Pork with olives, beef au gratin, garkoumba.
THE VILLAGE II, Moraitou 82 and Vrana (Neo Psychico). ☎ 671-7775. Pleasant village atmosphere, good service. Specialties: lamb cooked over grapevines, frigidelli, charcoal-broiled quail. Wednesday Closed.
TI PRASINO, Plateia Drosopoulou, Filothei. ☎ 681-5158. 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 7:30pm - midnight.
LA BRASSERIE, Kifissias Ave. 292, N. Psychiko. ☎ 671-6572, 671-6940.



TEX. MEX.

ORIGINAL WESTERN RESTAURANT

Opening hours:
Tues, Wed, Thurs, Fri, Sat
7pm - 1am

Sunday, holidays
2pm - 1am
Monday closed

13 KYPROU ST, GLYFADA
TEL: 894-3128

KOLONAKI

BAYAZZO, Ploutarhou 35 and Dimoharous, Kolonaki. ☎ 729-1420. The name means "Theatrical Clown" in German. Lunchtime salad "fountain", champagne brunches. Dinner specialties include bouzouki frivolitef (calamaria stuffed with pine nuts and rice), vine leaves stuffed with sea bass mousse, eggplant with ouzo-flavored mincemeat and yoghurt. Sunday Closed.
DELICIOUS, Zalokosta 6, Kolonaki. ☎ 363-8455. Service till 4pm (for lunch) and till midnight (for dinner). Saturday noon and Sunday closed.
DIONISSOS, Mt Lycabettus (accessible by the funicular at the top of Ploutarhou St, Kolonaki) ☎ 722-6374. A top one of Athens' landmarks with a view of the entire city. Daily 9am -12:45pm.
DEKAOKTO, Souidias 51, Kolonaki. ☎ 723-5561. Small restaurant with pleasant atmosphere, a small number of well-prepared dishes. Good bar (with snacks). Daily from 12pm-5am. Closes in the summer.
GEROFINIKAS, Pinandrou 10. ☎ 362-2719; 363-6710. Fine Greek and Constantinople cuisine, fresh fish, out-of-season fruit and eggplant puree. Cosmopolitan atmosphere. One of the city's grand old restaurants. Open daily from 12pm-11:30am.
JE REVIENS, Xenokratous 49, Kolonaki. ☎ 721-0535; 721-1174. Piano; Kalkanis, guitar; Papadopoulos, singer; Maria Aristofanous, and T. Arvanitidis.
NOUFARA, Kolonaki Sq 21. ☎ 361-4508. Restaurant
ROUGA, Kapsali 7, Kolonaki Sq. ☎ 722-7934. Set off in a small cul-de-sac ("rouga" means lane). Open nightly from 8pm-2am. Sunday Closed.
VLADIMIR, 12 Aristodimos, Kolonaki. ☎ 721-7407. Swordfish in Hollandaise sauce, crêpes.
BAKIRIA, Mavromichali 119. ☎ 363-9383. Sunday closed.
DEMOKRETOS, Demokritou 23, Kolonaki. ☎ 361-3588. Sunday closed.
LENGO, Nikis 22, Syntagma. ☎ 323-1127.
PITHARI, Daskalogianni 17, Lykabetus, ☎ 644-0530.
RODIA, Aristippou 44, Lykabetus. ☎ 722-9883. Sunday closed.

ITALIAN

AL CONVENTO, Anapiron Polemou 4-6, Kolonaki. ☎ 723-9163. Gourmet specialties: pasta and scalloppine. Nightly from 8pm -1am. Closed Sunday.
AL TARTUFO, Poseidonos 65, Paleo Faliro. ☎ 982-6560. Specialties: spaghetti, pizzas, scalloppine, fillet à la Tartufo, carbonara, tortellini à la crème. Open daily from 12:30am 1:30am.
AQUARIUS, Kifissias Ave. 108. ☎ 691-4325. Specialty spaghetti aquarius. Service til 1:30 pm.
ARCOBALENO, Nap Zerva 14, Glyfada Sq. ☎ 894-2564. Specialty: shrimp provençale. Open daily from 6:30pm 1:30am.
BOSCHETTO, Evangelismos Park, Hilton area. ☎ 721-0893.
CASA DI PASTA, Spefssippou 30, Kolonaki. ☎ 723-3348. Service till 1:30am.
CAFFE SAN PAOLO, Lykourgou 10, N. Psychiko. ☎ 647-0052. Sunday closed.
DA BRUNO, Ag Alexandrou 46, P. Faliron. ☎ 981-8959. Closed Monday.
DA WALTER, 7 Evzonon and Anapiron Polenou, Kolonaki. ☎ 724-8726. Spacious bar. Specialties: rigatoni with four cheeses, fileto Piedmontaise, sauce madeira, profiteroles. Nightly 8pm -1am.
DOLCE VITA, Dinokratous 26, Kolonaki. ☎ 729-1258. Sunday closed.
IL FUNGO, Poseidonos 68, Paleo Faliro. ☎ 981-6765. Specialties: filetta, 22 kinds of pasta, 20 varieties of pizza, 16 different scalloppines. Nightly from 8pm -2am. Saturday 12:30pm -2:30am.
LA BUSSOLA, near metro station Kifissia. ☎ 808-3912. Formerly "Da Bruno". Under the same management as "La B ussola" in Glyfada, Vas. Freiderikis 34, ☎ 894-42605. Filet à la Diabolo and "Triptiho à la Boussola" (three kinds of pasta with special sauces and cheese) are among the specialties.
LA FONTANINA, Vas. Gerogiou 31, Kalamaki. ☎ 983-0738. Speciality Madagascar fillét. Service til 1:45 pm.
LA STRADA, Ethn. Antistaseos 107, N. Psychiko. ☎ 671-0370.
PANE E VINO, Spefssippou 8, Kolonaki. ☎ 722-5084.

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.



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Charcoal grill - Aegean fish
Business lunch menus

LUNCH AND DINNER

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SUNDAYS CLOSED

BELLE HELENE, Paleologou 1. Kifissia. ☎ 807-7994. In a lovely green park with two small lakes. An international modern cuisine. Specialty's steaks, fresh seafood and snacks. Coffee shop open all day. Also caters for special parties.

Open daily 10:00am -2:00am.
BLUE PINE, Tsaldari 37, Kifissia. ☎ 807-7745. "Gourmet Magazine" made its cheese and eggplant bourekakia world famous 30 years ago. Specialties: sweetbreads, brains, curries. Excellent charcoal grills and the single fish dish always fresh. Closed Sunday.
CAPRICCIOSA, Kassaveti and Levidou 2, Kifissia. ☎ 801-8960. Pizzeria. Open daily from 10:00pm -2:00am.
GRAND CHALET, Kokkinara 38, Politeia, Kifissia. ☎ 808-4837. International cuisine with Greek specialties. Piano and songs. Very expensive; very fine.
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, guitar, song. Closed Wednesday.
NIKOS, Skopelou 5, Kifissia. ☎ 801-5537. On a road running parallel to Odos Marathonos, turn right just before the Mobil station at Nea Erythra.
PEFKAKIA, Argonafton 4, Drossia. ☎ 813-1211. Youvet-sakia stifado and large array of mezedes.

GREEK CUISINE

APAGGIO, Megistis 6, Kalamaki. ☎ 983-9093. Traditional food from all over Greece. Opened til 12 pm. Monday closed.
DIOSKOURI, D. Vassiliou, Neo Psychiko. ☎ 671-3997. Wide range of seafood and grilled dishes. Specialties: charcoal-grilled fish, cooked specialties (casseroles and stews).
THALIA'S, 15 Thalia's Ag. Dimitrios. ☎ 973-3885. Friendly atmosphere, love towards tradition. Service til 12:30pm. Sunday closed
MYRTIA, Trivonianou 32-34, Mets, ☎ 902-3633, 902-3644. Service til 12:30. Sunday closed.

PALEO FALIRON/ALIMOS

CAMINO, Pizzeria - trattoria, Posidonos 54, Paleo Faliron. ☎ 982-9647. Piquant pastas, pizzas and choice cuts of meat ae special; draft Heineken and Santorini bottled

Prunier

RESTAURANT FRANCAIS
Ipsilandou 63, Kolonaki
Res. 7227-379, 7231-301
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house wines. Not as pricey as neighboring Italian restaurants.

NAIADES, Naiadon 58, P.Faliron. ☎ 983-4557. Veal cutlet stuffed with prosciutto and mozzarella. Garden. Closed Sunday.

SVEIK, Roubessis 8a, Neos Kosmos. ☎ 901-8389. Czechoslovakian specialties. Service till 1:15am. Monday-Tuesday closed.

PLAKA

BAKALIARAKIA (TA), Kydathinaion 41. ☎ 322-5084. Basement taverna specializing in salt cod in batter served with garlic sauce. Souvlaki and delicious salads.

HERMION, café and restaurant in a little alley off Kapnikareas (near Adrianou St caféteria square). ☎ 324-6725, 324-7148. Delightful spot for Sunday lunch with good Greek cuisine (a light touch with the olive oil), friendly service. Open from 8pm-12am.

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

PSARRA, Erotodritou and Erechtheos St. ☎ 325-0285. An old favorite, great for Sunday lunch, swordfish, souvlaki, taverna fare; special spot for locals and residents. Open from 12pm-5pm and 7pm-2am 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 8pm-2am daily.

STROFI, Gali 25, Makrygianni. ☎ 922-3434. Sunday closed.

SOCRATES' PRISON, Mitseon 20, Makrygianni. ☎ 922-3434. Charcoal grilled chicken and swordfish, rolled pork with carrots and celery in lemon sauce, roasted lamb with mushrooms, meatball casserole. Pikerini wine, laced with wine from Santorini (barrel). Sunday Closed.

SYMPOSIO, Erethiou 46, Herodion. ☎ 922-5321. Service till 1:30am. Sunday closed.

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

D.J. Costas - Gino *La Tequila Loca*
MEXICAN TACO BAR



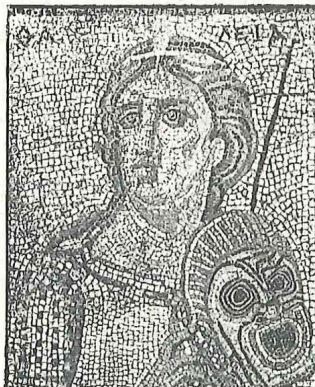
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TSKOYRAS, Epiharmou 2, Plaka. ☎ 323-3710. Wednesday Closed.

XYNOS, Ag. Geronda 4. ☎ 322-1065. Old Plaka taverna with extensive fare, including stuffed vine leaves, fricasee. Wine from the barrel. Guitar music. Closed Sunday.

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

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

CENTRAL

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

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

DIONYSOS, near the Acropolis. ☎ 923-3182; 923-1936. Complete restaurant and pastry shop. The house specialties are charcoal-broiled shrimp, fillet of sole, baby lamb and veal mignon in oregano sauce. Note: Dionysos-Zonars at the beginning of Panepistimiou St, near Syntagma Sq. also complete restaurant service. ☎ 323-0336. A third Dionysos is on Lycabettus Hill.

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

EVERYDAY, Stadiou 4 and Voukourestiou corner. ☎ 323-9442. Cafeteria convenient for coffee, croissants, pastries and ice cream. Open from 7am-2am.

FLOKA, Leoforos Kirissias 118. ☎ 691-4001. A complete restaurant, pastry shop and catering service. Delicious club sandwiches and ice cream pies ("Black Venus" etc.)

ISPANIKI GONIA, Theagenous 22, Caravel area. ☎ 723-1393. Service till 1am. Sunday closed.

KENTRIKON, Kolokotroni 3. In arcade next to the Athenée Palace Hotel. ☎ 323-2482. Full taverna fare including beef sfitro; beef in earthware.

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

CHINESE

ASIAN PALACE, Kalymnou 126, Voula. ☎ 962-3629. Cantonese dim-sum.

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, Illissia. ☎ 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, spare ribs, shark's fin soup etc.

COURSER, Plateia Esperidon 2, Glyfada. ☎ 894-4905. Shrimps pané, Sechuan pork. Sunday noon open for buffet lunch.

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

GOLDEN PHOENIX, Tatoiou 131, N. Kifissia. ☎ 807-8640. Service till 1:30am.

HUA LUNG, 55 Efroniou (opposite the Caravel Hotel). ☎ 724-2735; 724-2736. Restaurant with Chinese specialty. Open daily from 1pm-4pm and from 7:30pm - 12:30am.

KOWLOON, Kyprou 78, Glyfada. ☎ 894-4528. Open daily 12pm - 3pm for lunch and 7pm - 1am. Specialties include fried rice, baked duck and king shrimps.

LONG FUNG TIEN, Alkionidou 143, coastal road near EOT Beach B. ☎ 895-8083. You can choose chop suey, spring rolls. Chinese noodles, among other dishes. Peking duck must be ordered 24 hours in advance. Every Sunday Chinese buffet lunch at a fixed price. Monday Closed.

MICHIKO 27 Kydathineon Plaka. ☎ 322-0980. Sushi and sashimi bar. Menu 5.250 drs. Service till 11:00pm. Sunday Closed.

PAGODA, Bousgou and Leof Alexandras 3. ☎ 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.

RASA SAYANG, Palea Leoforos Voullagmenis and Kiou 2, Ano Glyfada. ☎ 962-3629. Peking duck, pilau shrimps.

THE RED DRAGON, Zirini 12 and Kyriazi, Kifissia (near the Zirinio Sports Center). ☎ 801-7034. Cantonese cuisine. Specialties: Malaysian noodles with shrimp, crab with chili, beef with fresh ginger root.

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 1pm.

SEAFOOD

AGLAMER, Akti Koumoundourou 54-56, Microlimano. ☎ 411-5511.

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

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

DOURABEIS, Ath. Dilaveri 29, Piraeus. ☎ 412-2092.

FOURTOUNA, An. Polemou 22, Kolonaki. ☎ 722-1282. Sunday evening closed.

KUYU-KAPLANIS, Navarchou Votsi 23, Microlimano. ☎ 411-1623.

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

MARE NOSTRUM, Leoforos Possidonos 292, Neo Psyhiko. ☎ 672-2891. Live piano music. Sunday closed.

MICROLIMANO, (or Turkolimano, as it is still called in Piraeus) now hosts 22 seafood 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 8pm-2am. ☎ 693-0089 (Mykonos devotees will recognize Jimmy's Ornos Bistro specialties).

PSAROPOULOS, Kalamon 2, Glyfada. ☎ 8945677. One of the oldest seafood restaurants on the marina, open year round; tasty dishes, tasteful prices. Open from 12am-4am and at night 8pm-12pm.

PIRAEUS

DOGA, Delyiorgi 45, Evangelistria. ☎ 411-2149. Specialties: snails, kebabs, kokoretsi, puréed yellow peas with onions (fava).

KALYVA, Vas Pavlou 60. ☎ 412-2593. Colorful cartoon murals, dining balcony overlooking the sea and Microlimano; established reputation for excellent quality of their meats. Daily from 8pm-2am.

KEBAB

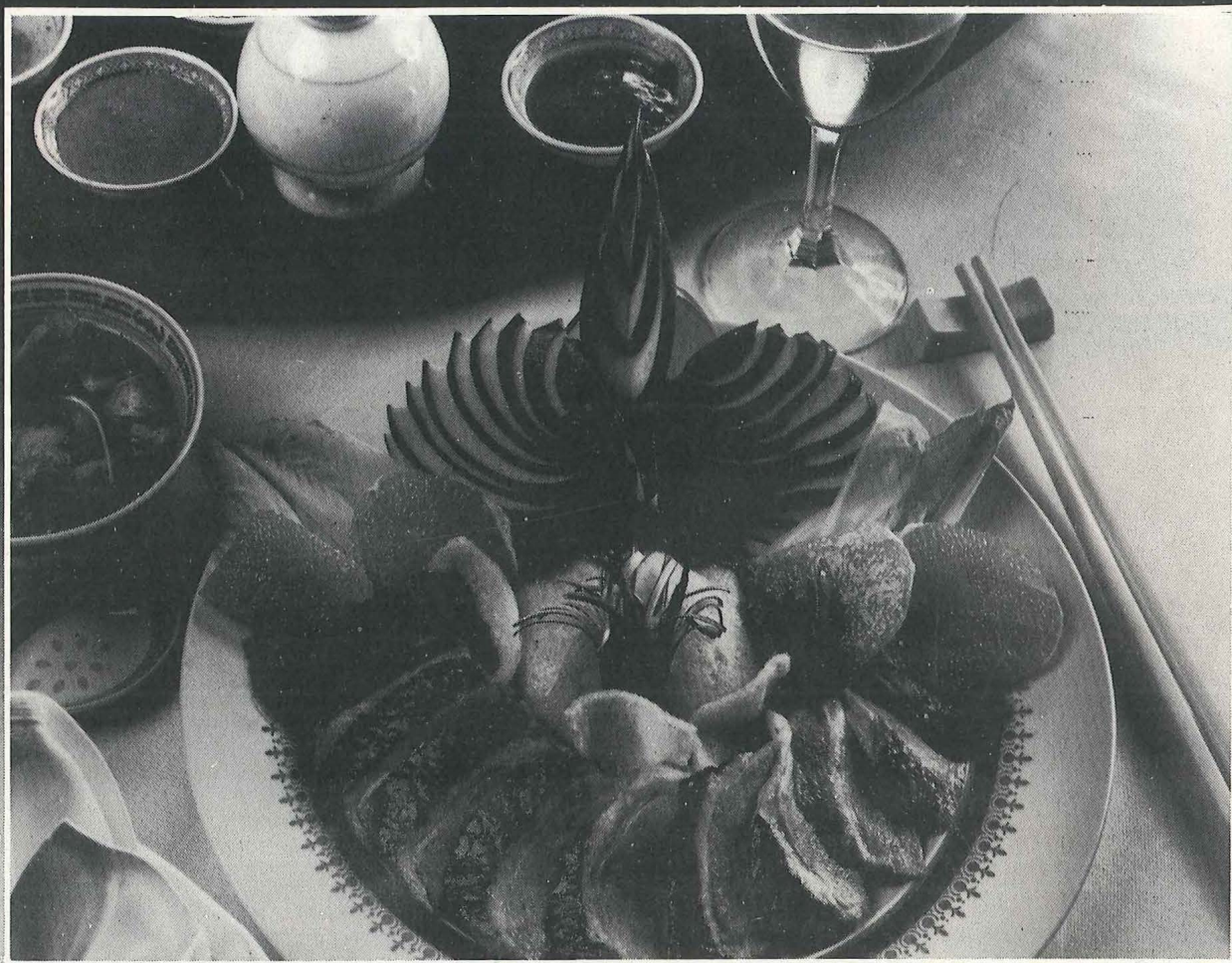
ADANA KEBAB HOUSE, Palaiologou 1, P. Phalero. ☎ 983-4545. Service till 1am. Tuesday closed.

ADEP KEBAB, Poseidonos Ave. 20, P. Phalero. ☎ 982-1114. Service till 2am.

OURFA, Thermopoleon 1, P. Phalero. ☎ 981-3566. Service till 1am. Sunday closed.

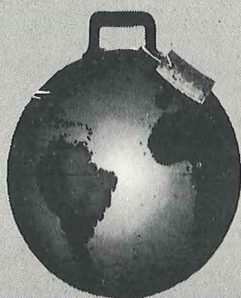
TRIA ASTERIA, Melitos 7 and Pastira 77, N. Smyrni. ☎ 935-8134.

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Useful numbers

Police

Tourist police	☎ 171
City police	☎ 100
Traffic police	☎ 523-0111
Coastguard patrol	☎ 108
Aliens' bureau	☎ 770-5711

Fire

Fire	☎ 199
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Health care

Doctors 2pm -7am	☎ 105
First aid	☎ 166
Poison control	☎ 779-3777
Pharmacies open 24 hrs	☎ 107
Hospitals	☎ 106
US Military first aid	☎ 981-2740
US citizens' emergency aid	☎ 721-2951
National AIDS Center	☎ 644-4906

Animal Welfare

Animal Welfare	☎ 0297/22-882
Garby, Enosis Zoofilon Ellados	☎ 882-2356
Greek Society for the Protection of Animals	☎ 346-0360
Hellenic Animal Welfare Society	☎ 643-5391
Hellenic Wildlife	☎ 572-6619
St Francis Society	☎ 253-1977

Automobile and touring

Automobile and Touring Club (ELPA)	☎ 779-1615
ELPA road assistance	☎ 104
ELPA touring guidance	☎ 174

Tourism

EOT information, Kar Servias 2	☎ 322-2545
EOT office, Amerikis 11	☎ 322-3111
Athens Mayor's office	☎ 524-2369
For items in buses or taxis	☎ 642-1616
Peace & Friendship Stadium	☎ 481-9512

Telephone and telegrams

Telephone information, general	☎ 134
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Utilities

Electricity (24-hr service)	☎ 324-5311
Gas (24-hr service)	☎ 346-3365
Garbage collection	☎ 512-9450
Street lights	☎ 324-5603
Water (24-hr service)	☎ 777-0866

Main post offices

(open 7:30am to 8:00pm)	
Aeolou 100	☎ 321-6023
Syntagma Square	☎ 323-7573

Parcel post offices

(For parcels over 1 kg going abroad)	
Koumoundourou 29	☎ 524-9359
Stadiou 4, in arcade	☎ 322-8940
Psychiko	☎ 671-2701
Parcels should not be wrapped until after inspection.	

Travel and transport

Flight Information

Olympic Airways	☎ 981-1201
Olympic timetable (recording)	☎ 144
International flights except Olympic	☎ 969-9466/67

Airlines

Aeroflot (USSR), Xenofondos 14	☎ 322-0986
Aerolineas Argentinas, Voukorestiou 14	☎ 360-7936
Air Canada, Othonos 10	☎ 322-3206
Air France, Karageorgi Servias 4	☎ 323-8507
Air India, Omirou 15	☎ 360-3584
Air Zimbabwe, Panepistimiou 39	☎ 323-9101
Alia (Jordan), Filellinon 4	☎ 324-1377
Alitalia, Nikis 10	☎ 322-9414/9
Austrian Airlines, Othonos 8	☎ 323-0844

Balkan-Bulgarian Airlines, Nikis 23	☎ 322-6684
Bangladesh Air, 4 Xenofondos	☎ 322-6544
Biman (Bangladesh), Panepistimiou 15	☎ 324-1116
British Airways, Othonos 10	☎ 325-0601
Canadian Pacific, Kar. Servias 4	☎ 323-0344
CSA (Czechoslovakia), Panepistimiou 15	☎ 323-0174
Cyprus Airways, Filellinon 10	☎ 324-6965
Delta Airlines, Othonos 4	☎ 323-5242
Egypt Air, Othonos 10	☎ 323-3575
El Al (Israel), Othonos 8	☎ 323-0116
Ethiopian Airlines, Filellinon 25	☎ 323-4275
Finnair, Nikis 16	☎ 325-4831
Gulf Air, Nikis 23	☎ 322-6684
Iberia, Xenofondos 8	☎ 323-4523
Icelandair, Syngrou 5	☎ 923-0322
Interflug (GDR), Panepistimiou 20	☎ 362-4808
Iranair, Panepistimiou 16	☎ 360-7611
Iraq Airways, Syngrou 23	☎ 922-9573
Japan Airlines, Amalias 4	☎ 324-8211
JAT (Yugoslavia), Voukorestiou 4	☎ 323-6429
Kenya Airways, Stadiou 5	☎ 324-7000
KLM (Dutch), Vouli 22 Info:	☎ 323-0755
Reservations:	☎ 325-1311
Kuwait Airways, Amalias 32	☎ 323-4506
Korean Airways, Psylla 6	☎ 324-7511
Libyan Arab-Airlines, Mitropoleos 3	☎ 324-4816
LOT (Polish), Amalias 4	☎ 322-1121
Lufthansa, Vas Sofias 11	☎ 771-6002, 771-6402
Luxair, Kriezotou 6	☎ 923-9002
Malev (Hungarian), Panepistimiou 15	☎ 324-1116
Middle East Airlines, Filellinon 10	☎ 322-6911
Olympic Airways, Syngrou 96	☎ 961-6161
PIA (Pakistan), Panepistimiou 15	☎ 323-1931
Qantas (Australian), Vas Sofias 11	☎ 360-9411
Royal Air Maroc, Mitropoleos 5	☎ 324-4302
Sabena (Belgian), Othonos 8	☎ 323-6821
SAS (Scandinavian), Sina 6 & Vissarionos	☎ 363-4444
Saudia, Filellinon 17	☎ 322-8211
Singapore Airlines, Xenofondos 9	☎ 323-9111
South African Airways, Kar. Servias 14	☎ 321-6411
Sudan Airways, Amalias 44	☎ 324-4716
Swissair, Othonos 4	☎ 323-7581
Syrianair, Panepistimiou 39	☎ 323-8711
Tarom (Romanian), Panepistimiou 20	☎ 362-4807
Thai International, Lekka 3-5	☎ 324-3241
Tunis Air, Filellinon 19	☎ 322-0104
Turkish Airlines, Filellinon 19	☎ 322-1035
TWA, Xenofondos 8	☎ 322-6451
Varig (Brazil), Othonos 10	☎ 323-8685
Yemenia, Patission 9	☎ 524-5912
Zambia Air, Akti Miaouli 7-9	☎ 413-3244

Coach (bus) stations

Recorded station numbers	☎ 142
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Trains

Recorded timetable (Greece)	☎ 145
Recorded timetable (Europe & Russia)	☎ 147
To Northern Greece and other countries	☎ 524-0601
To Peloponnese	☎ 513-1601

Ships

Recorded timetable (Piraeus, Rafina, Lavrion)	☎ 143
Flying Dolphin	☎ 452-7107

Marinas

Alimos, Pal Faliro	☎ 982-8642
Floisvos	☎ 982-9759
Glyfada	☎ 894-5258
Vouliagmeni	☎ 896-0012
Zea, Piraeus	☎ 452-5315

Embassies and consulates

Albania, Karachristou 1	☎ 723-4412
Algeria, Vas Konstantinou 14	☎ 751-3560
Argentina, Vas Sofias 59	☎ 722-4753
Australia, Dimitriou Soutsou 37	☎ 644-7303
Austria, Alexandras 26	☎ 821-1036
Bangladesh, Xenofondos 4	☎ 322-6544
Belgium, Sekeri 3	☎ 361-7886
Bolivia, Dryadon 1	☎ 801-6970
Brazil, Filikis Eterias Sq. 14	☎ 721-3039
Bulgaria, Str. Kallari 33, P. Psychiko	☎ 647-8105/8
Cameroon, Kifissias 180-182, Neo Psychiko	☎ 672-4415
Canada, Gennadiou 4	☎ 723-9511
Chile, Vas Sofias 41	☎ 682-7785
China, Krionon 2a, Pal Psychiko	☎ 672-3282
Colombia, Vrasida 3	☎ 723-6848
Costa Rica, Panepistimiou 91	☎ 360-1377
Cuba, Sofocleous 5, Filothei	☎ 684-2807

Cyprus, Herodotou 16	☎ 723-7883
Czechoslovakia, George Seferi 6, Pal Psychiko	☎ 671-3755
Denmark, Vas Sofias 11	☎ 360-8315
Dominican Republic, Poseidonos 56, Faliro	☎ 981-8466
Ecuador, Sotiros 6, Piraeus	☎ 412-2361
Egypt, Vas Sofias 3	☎ 361-8612
Ethiopia, Davaki 10, Erythros	☎ 692-0565
EC, Vas Sofias 2	☎ 724-3982
Finland, Eratosthenous 1	☎ 701-1775
France, Vas Sofias 7	☎ 361-1665
French Consulate, Vas Konstantinou 5	☎ 729-0151
Gabon Rep., K. Paleologou 22	☎ 523-6795
German Federal Republic, Vas Sofias 10, Maroussi	☎ 369-4111
Ghana, Akti Miaouli 85, Piraeus	☎ 418-2111
Haiti, Dimokritou 5	☎ 361-0766
Honduras, Vas Sofias 86	☎ 777-5802
Hungary, Kalvou 16, Pal Psychiko	☎ 671-4889
Iceland, Paraschou 5 Pal Psychiko	☎ 672-6154
India, Kleanthous 3	☎ 721-6481
Indonesia, Skyrou 11-13	☎ 881-4082
Iran, Stratigou Kallari 16 Pal Psychiko	☎ 647-1436
Iraq, Mazaraki 4, Pal Psychiko	☎ 672-1566
Ireland, Vas Konstantinou 7	☎ 723-2771
Israel, Marathonodromou 1, Pal Psychiko	☎ 671-9530
Italy, Sekeri 2	☎ 361-1722
Japan, Athens Tower, Messogion 2-4	☎ 775-8101
Jordan, Pan Zervou 30, Psychiko	☎ 647-4161
Kuwait, Papanastasiou 55, Pal Psychiko	☎ 647-3593
Lebanon, Kifissias 26	☎ 778-5158
Liberia, Eplias 2, Piraeus	☎ 453-1061
Libya, Vyronos 13, Pal Psychiko	☎ 674-1841
Luxembourg, Platonos 12 Piraeus	☎ 417-9515
Madagascar, Ermou 23-25	☎ 233-7453
Malaysia, Alimou 114, Argyroupolis	☎ 991-6523
Maldives, K. Politis 15, Filothei	☎ 681-9127
Malta, Eplias 2 Piraeus	☎ 452-3957
Mexico, Diamandidou 73, Pal Psychiko	☎ 647-0852
Morocco, Mousson 14, Pal Psychiko	☎ 647-4209
Netherlands, Vas Konstantinou 5-7	☎ 723-9701
Nicaragua, Syngrou 44	☎ 902-5807
Norway, Vas Konstantinou 7	☎ 724-6173
Pakistan, Loukianou 4	☎ 729-0122
Panama, Kolokotroni Akti Miaouli 23, Piraeus	☎ 411-9497
Paraguay, Alopekis 2	☎ 724-9411
Peru, Vas Sofias 105-107	☎ 641-1221
Philippines, Xenofondos 9	☎ 324-1615
Poland, Chrissanthemon 22, Pal Psychiko	☎ 671-6917
Portugal, Karneadou 44	☎ 729-0096
Romania, Em Benaki 7, Pal Psychiko	☎ 671-8020
Saudi Arabia, Marathonodromou 71, Pal Psychiko	☎ 671-6911
Senegal, Akti Miaouli 87, Piraeus	☎ 452-6384
Seychelles, Tsokopoulou 10	☎ 684-7294
Somalia, Sikelianou 4	☎ 647-4201
South Africa, Kifissias 124 & Iatridou	☎ 692-2125
South Korea, Eratosthenous 1	☎ 701-2122
Spain, Vas Sofias 29	☎ 721-4885
Sudan, Ag. Sofias 5, Neo Psychiko	☎ 671-4763
Sweden, Vas Konstantinou 7	☎ 729-0421
Switzerland, Iassiou 2	☎ 723-0364
Syria, Marathonodromou 79, Pal Psychiko	☎ 672-5577
Thailand, Taygetou 23, Pal Psychiko	☎ 671-7969
Togo, Filellinon 7	☎ 323-0330
Tunisia, Ethnikis Antistasseos 91, Halandri	☎ 671-7590
Turkey, Vas Georgiou B 8	☎ 724-5915
United Kingdom, Ploutarchou 1	☎ 723-6211/19
USA, Vas Sofias 91	☎ 721-2951
USSR, Nikiforou Lytra 28, Pal Psychiko	☎ 672-5235
Uruguay, Lykavittou 1	☎ 361-3549
Vatican, Mavili 2, Psychiko	☎ 647-3598
Venezuela, Vas Sofias 112	☎ 770-9962
Yemen, Patission 9	☎ 524-6324
Yugoslavia, Vas Sofias 106	☎ 777-4344
Zaire, Vas Konstantinou 2	☎ 701-6171

UN Offices

UNIC, Amalias 36	☎ 322-8122, 322-9624
High Commission for Refugees, Skoufa 59	☎ 363-3607

Ministries

Agriculture, Acharnon 2	☎ 524-8555
Commerce, Kanigos Sq 15	☎ 361-6241
Communications, Xenofondos 13	☎ 325-1211
Culture & Sciences, Aristidou 14	☎ 324-3015
Education, Mitropoleos 15	☎ 323-0461
Energy & Natural Resources, Mihalakopoulou 80	☎ 770-8616
Finance, Karageorgi Servias 10	☎ 322-4071, 322-6014

Volunteering As a Vocation



The Breathless Dance Co., the wheelchair dancing troupe.

Mary Carella-Kanellopoulos, President of ELEPAP (Hellenic Society for Disabled Children), is one of those capable women who rise to the top of whatever work they choose to do. She chose, at the age of 20, volunteer work in New York City, where she had been educated. She trained for a year in the Neurological Clinic at Lenox Hill Hospital, working 40 hours a week in a 24-bed ward, under a "wonderful woman, Miss Kinsolvin who really taught you what it meant to be a volunteer."

"You have to be very, very correct in your work as a volunteer, and you have to know that a volunteer does exactly the same work that a paid person would do."

Kanellopoulos, who was in charge of all volunteers at the Aghia Sophia Children's hospital in Athens from 1960 to 1975, insists that the concept of volunteerism is something that has to be taught.

"At Aghia Sophia I knew that the nurses would not let the volunteer ladies empty bedpans, let's say, because they thought there was a class difference. You have to prove that there is no class difference and you will do the same work as the others. You have to learn to do that and we Greeks are not taught that".

Kanellopoulos, who was born in Athens, moved to New York at the age of 11 when her mother remarried, and attended the exclusive Spence School in Manhattan. Although she was accepted at Vassar College, she bowed to her father's wishes to return to Europe for a French finishing school ("which I didn't enjoy," she laughs), and then began her career in volunteerism.

And a career it has been. In addition to 33 years at ELEPAP, where she

worked her way from a full-time volunteer in the Out Patient Clinic to President of the Board of Directors eight years ago, and 15 years at Aghia Sophia where she was President of the Women's Committee, she is currently on the Board of Directors of the European Club of Health, the Panathenian Women's Organization and the Greek Special Olympics.

And as if that weren't enough, she represents Greece in Rehabilitation International (R.I.), an international organization active in 103 countries, is Vice President of R.I.'s European Association, and has established a Greek branch of EUCREA, a European group sponsoring creativity by disabled persons.

Kanellopoulos, the mother of three grown sons who "learned that we have to give in order to enjoy and appreciate the good things we have," worries about the coming generation of Greeks.

"That's why I often say I owe it all to my years in the United States. We were taught if we didn't work for our community, then there was no hope for it. This, unfortunately, Greeks are not taught."

ELEPAP, which was started in 1937 by the Rotary Club, the Near East Foundation and a group of individual donors, has now grown to include six centers, two each in Athens and Thessaloniki, and one in Ioannina and in Chania, with a paid staff of 220 ("plus lots of volunteers") and 3000 children treated per year. Although in the early days polio was the main complaint, today it is cerebral palsy.

The Athens center in Pangrati is divided in two. The therapeutical wing, donated by the Embiricos family, treats newborn infants up to 16 year olds; the education wing, donated by Kanellopoulos' father, houses a nursery and elementary school. ELEPAP has its

own school buses, and children are there five days a week from 8 until 2, which includes the school day, therapy sessions, a meal and recreational activities.

"We are very lucky to have an excellent gym teacher from Munich who taught the children wheelchair dancing. We now have a troupe, the Breathless Dance Co., which has performed in Denmark, Germany and Ireland as well as in Athens and Thessaloniki."

In addition to their centers for young children, both Athens and Thessaloniki ELEPAP have established Vocational Training Centers for 15 to 25 year olds in the last few years, and Kanellopoulos reports that graduates are successfully finding work.

In fact during a tour of the Pangrati center, a cheerful old building full of light and color, Kanellopoulos emphasized that many of the staff were ex-patients, graduates and disabled, the eldest being Alekos Sakkas in the shop where special boots, raised-soles shoes and leg braces are made, a polio victim who has retired but is still going strong.

Like all private institutions, ELEPAP is dependent on fund raising for its existence, and although 40 percent of its needs are covered by government subsidy, Kanellopoulos was going through a financial crisis the week I was there, wondering aloud where the money for staff salaries and basic operating expenses was to come from. Making the rounds of friends in high places, she was getting polite refusals, and I wondered if things could ever get bad enough to close down.

"Over my dead body," she replied cheerfully. ■

(ELEPAP Christmas Bazaar, 6 and 7 December, 16 Kononos Street, Pangrati, 7212-780).

HELLENIC SPIRIT IN ZIMBABWE

Meikles is arguably the best known name in Zimbabwe. The Meikles family left Scotland in 1863 to seek its fortune in South Africa. After disappointing years in the Cape and Transvaal, son John with his family and two brothers trekked north in the year 1894 to a country that was, up to 1980, known as Southern Rhodesia. Greeks were there in those early days managing the first Meikles stores in scattered settlements and soon opening stores of their own and trading between the 'old' country of South Africa and their new land to the north.

The Greek community prospered leavened by immigrants both from Greece and Cyprus. At the end of World War II there was an almost universal urge on the part of Europeans to leave their shattered continent. Greeks were no exception to this migration; they left for South Africa, Australia, America. No place was omitted and Southern Rhodesia received its share of people seeking a better way of life.

By 1958 the community had grown to 14,000. Accommodation was scarce; hotels and boarding houses would allow a maximum stay of three days only. But the Greek community was a tight one and looked after its own. No distinction was made between mainland Greeks and island Cypriots. Within 10 years the now rich Greek community boasted doctors, dentists, lawyers and accountants, real estate developers and industrialists. They built their own church, their own school, their own community and sports club.

But the aftermath of war caught up with them as it did with all Europeans who had made a new life for themselves in Africa. Freedom was demanded by the indigenous peoples of Africa; freedom from the colonialism of the past; freedom to run their own affairs and rule their own people. This did not come without a struggle which, in Southern Rhodesia, ended in 1980 with

**The Greeks of Zimbabwe,
of Greek and Cypriot
descents,
built a rich and tight
community,
which looks after its own
and lives in harmony.**

by Robert Bartholomew

Mr Antoniadis, the Greek Community President, in front of the Community Hall



the inauguration of the new State of Zimbabwe.

Unfortunately the turbulence of the previous years leading to independence had affected the European population; the majority left for other countries. Greeks were no exception and by 1980 the community found itself only 4000 strong.

Now, in 1991, though smaller than in the past, it is a rich community; a mixture of Greek and Cypriot antecedents, living and working together in complete harmony. The Greek church is a proud reminder of Orthodoxy, the community hall a meeting place for the many activities of family and charity, the school a reminder of Greek's dedication to education and the sports club a meeting place for social affairs complete with pool and tennis courts. The community publishes a paper in Greek, celebrates ethnic festivals and, through its school, teaches Greek to primary school children.

The school accepts not only Greek children but those from families all over Harare. It is recognized as one of the best primary schools in the area and is zealously sought after by parents of all nationalities. The headmaster, Rick Cook, speaks Greek fluently. Classes are limited to 30. Public schools, because of shortage of classrooms and teachers, have an average of 45 to a room. The school is being expanded so as to accept more pupils from outside the community. Rick Cook said: "We, as a Greek community, have a moral obligation to help others." At the moment there are four Greek teachers and nine others.

There is a strong bond binding all Greeks and Cypriots in Zimbabwe. Tony Antoniadis, the Greek Community President, is powered by nuclear fusion. He never stops. He makes sure that he and the Harare community stay in touch with all expatriates in Zimbabwe, whether they be in Kariba, Bulawayo or Mutari. In Africa, the Hellenic spirit lives... and glows. ■



Aghia Triada, the Orthodox Church of the Greek community in Harare

The Many Hats of Paul Arvanitakis

The man who manages Air Zimbabwe in Greece, the Mediterranean countries, the Balkans, the Middle East and probably, soon, the Far East, is seldom in Athens. I was lucky to find him in his office at Panepistimiou 39 between Rome (checking on the new winter stopover of the airline) and Singapore (surveying a new route through to Tokyo).

He was born in Cairo, studied in England, graduated in Aircraft Engineering in Scotland. From 1964 he was Station Manager of Olympic Airways at Heathrow from which he resigned after it was nationalized. In 1972 he came to Greece as Station Manager for Kuwait Airways and in 1981 found his present position as Area Manager with Air Zimbabwe.

At the time he did not realize that he would eventually end up as a sort of Honorary Consul of Zimbabwe. There are no Zimbabwean representatives in any part of the vast area he covers. So, on Monday, he will put on his 'tourist minister' hat and help potential safari seekers. Wednesday, as 'commercial attaché', he will advise a potential in-



Paul Arvanitakis, Air Zimbabwe Manager in Greece

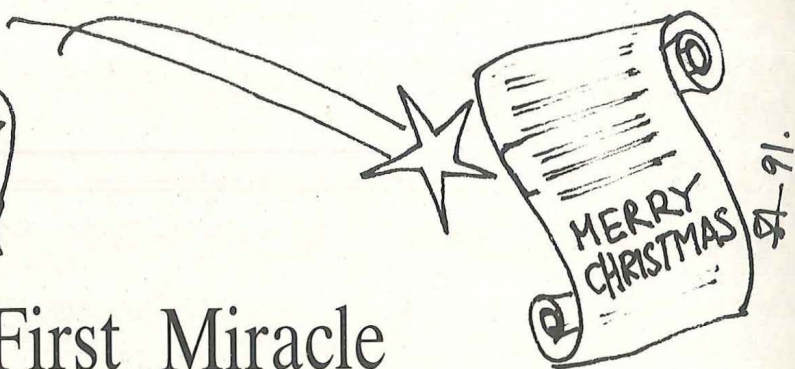
vestor on whom to see in Harare. Friday, as 'honorary consul', he will try to solve passport problems... not necessarily in that order. And, certainly, these are not all the hats he wears.

"Why?" I asked, "do you take on all this extra work?" (For which, incidentally, he gets no financial assistance).

"I am Greek," he said. "Greece is a small country; Zimbabwe is a small country. I feel I want to do everything I can to help Zimbabwe grow, just as I wanted to help Greece when I worked for Onassis in England."

He is very enthusiastic about Zimbabwe, a landlocked country surrounded by Botswana, Zambia, Mozambique and South Africa. He has been there many times and has many friends in the Greek community in Harare. He organizes tours which include the grandeur of the Victoria Falls, the animals in the game park at Hwange and the natural beauty of Kariba on the manmade inland sea. He said that a week's tour is available for as little as 200,000 drachmas, and that includes airfare, luxury hotels and meals. The food is good; I can vouch for it.

Since 1989, when Athens became the Regional Center of Air Zimbabwe, his staff has been increased to nine to handle the extra work load. The offices were completely refurbished for a grand opening at the beginning of last month.



The First Miracle

Among the Dead Sea scrolls is a document that has only just been deciphered and which is believed to have been an account written by none other than Balthazar – one of the three wise men from the East who came to Bethlehem with gifts for the God-child who had just been born. The original language is rather abstruse so I have tried to modernize the text as far as possible to make it understandable. Balthazar writes:

I don't know what prompted us to start out on this long journey from Persia to Palestine but the signs were there in the sky and they were irresistible. Jupiter was in conjunction with Saturn in the constellation of Pisces and, as everybody knows, this meant something important was happening to the Jewish people. Moreover, by retrograde motion, Jupiter and Saturn had formed an exact conjunction three times and also once with Mars.

I was talking it over with my pals Gaspar and Melchior over a goblet of wine one night when Gaspar brought his fist down on the table and said: "Mon Dieu, zis ees an opportunity we must not miss. We must go to Palestine *tout de suite*. Who knows maybe ze new King of ze Jews is being born, hein?"

Gaspar had come to study astrology in Persia from Gaul and his friends called him 'Froggy Gaspar' or 'Frenchy'. But I know he did not like these nicknames so I put my arms round him.

"Gaspar, mon ami, don't get so excited. The journey you are contemplating is a long and tiring one, fraught with dangers. We must think about it. What does Melchior say?"

Melchior lifted his goblet and took a dainty sip, with his pinky stretched out. "Quite frankly, Balthazar, I think Frenchy's idea is absolutely thrilling. I'd love to go to Palestine. I know it's a long journey but we'll take sleeping bags and plenty of bread and wine.

And if we meet any fierce tribesmen on the way you just leave them to me," he said, winking slyly at his companions.

Since it was two to one in favor I reluctantly agreed to go along with them, even though the autumn change of weather was playing hell with my sciatica. As we headed west towards Palestine we saw a bright star in the night sky moving along with us. Since all three of us were experienced astrologers, this phenomenon was one which naturally aroused our interest.

"What can it be?" I asked. "It is none of the stars of planets we know."

"Eet ees a flying saucer!" Gaspar exclaimed.

"Flying saucers are not stationary," Melchior snorted, "they whizz about at supersonic speeds."

"Perhaps eet ees a flying saucer *en panne*, how you say, wiz engine trouble, hein?"

In my opinion it was a sign from heaven, sent to guide us on our journey, and I said so. We agreed to follow it. As the days went by our camels grew more and more cantankerous and my sciatica was almost unbearable. Gaspar, who suffered from asthma, began wheezing and complaining about the damp nights while Melchior, who was troubled with piles, had to dismount frequently and walk beside his camel. At long last the star stopped above the small town of Bethlehem. We saw a lonely shepherd standing guard over large flocks of sheep.

"Ho there," I cried. "What are you doing in the dark, my good man?"

"Abiding by the fields," he answered.

"Where are the other shepherds?"

"Oh, they've gone into town. An angel came down among us and told us the King of the Jews had been born in Bethlehem and they've all gone to see Him."

"And where is He?" I asked.

The shepherd shrugged. "I don't know. At the inn, I suppose."

We hastened to the inn but the night

clerk told us nobody had been born there that night and, anyway, they'd been fully booked for a week. He told us to try the stable just outside the town.

"I am not going anywhere until I have had a bath and changed my clothes," Melchior said firmly.

"And I simply must 'ave a steaming kettle for my inhalations," Gaspar wheezed. "Or else zis asthma will be ze death of me!"

My sciatica was so bad that I too felt I needed a couple of hours of rest before we made any calls on anyone, let alone the future King of the Jews. I slipped the night clerk a gold piece and in no time at all he had us fixed up in the best rooms the inn could offer.

A couple of hours later, with a fine meal under our belts and wearing our best robes, we made our way to the stable. We saw the Christ child lying in the manger, an aura of splendor all around and the shepherds worshipping in adoration. Joseph bowed low and bade us enter. "I am greatly honored to receive the visit of you wise men from the East," he said, looking at us rather expectantly.

Gaspar, being quicker on the uptake than I, wheezed into my ear: "Presents, we didn't bring any presents. *Quelle honte*. What will we do?"

But Melchior saved the occasion by pulling out a bag of frankincense and offering it to Joseph. "I bring the finest frankincense from the East," he said. "It has many medical properties and when burnt in a censer, its aroma is balm for the soul."

We knew that Melchior used it to make a soothing unguent for his affliction and we admired him for parting with it so readily.

Not to be outdone, Gaspar stepped forward and gave Joseph a bag of myrrh. "Take zis myrrh, *mon ami*," he said. "If you boil it in water and make steam wiz eet, ees ze best ting for colds in ze head or asthma." Joseph accepted the myrrh gravely and turned to me.

I had nothing to give except some gold pieces – barely enough to pay our bill at the inn and see us home to Persia. After making some quick calculations in my head, I finally fished out five gold pieces and gave them to Joseph. He bowed gravely and thanked us for our generosity.

Outside, Melchior said: “Well boys, we’ve done our duty. That was a marvellous experience. I thought the baby was adorable, simply adorable. I’m sure He’ll make a delightful King. Let’s go back to the inn now. I’m dying to sleep in a proper bed once again.”

“So am I,” Gaspar echoed.

“Not so fast,” I exclaimed. “The gold I gave was all we had for our bill at the inn. I’ve barely enough now to buy some bread and wine for the return journey. So it’s sleeping bags again and an early start in the morning before the inn-keeper catches up with us with his bill for the baths and the meal.”

“Oh, no,” the others groaned. “This is impossible! We simply can’t start back without proper rest.”

I must admit I too didn’t relish the prospect of having to suffer once again the agonies of my sciatica on the road without at least one night of relaxation. And then, suddenly, I realized there was no longer an ache. I felt my back and my thigh. The pain was completely gone.

“I say, boys,” I said. “You know, my pain isn’t there. I don’t feel it any more!”

Gaspar drew a deep breath. “And my asthma! Zat’s gone too!”

Melchior looked at us with a quizzical expression. “You know, I’d say that my piles have also disappeared.”

“How can this be explained?” I asked with a frown.

Gaspar tilted his head towards the manger. “You tink perhaps ze little Baby had sumsin’ to do wiz zees?”

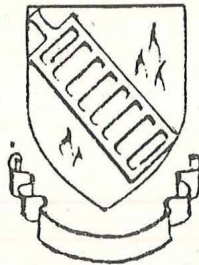
“I don’t know,” I said, “but if he had, it is a miracle and the most wonderful gift anyone could have made us in return for our meagre offerings.”

“Indeed, indeed,” my companions said. “A miracle indeed!”

And there ends Balthazar’s text. There are two more words at the bottom of the scroll, so faded that they are barely discernible. I suspect they read: “Merry Christmas!”

This Christmas story was first written for The Athenian in the mid 1970s and is contained in Alec Kitroeff’s book “Greeks That Never Were”, now out of print.

In our November issue, the title of Onlooker should have read “Privatization”. We apologize.



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behind Athens Hilton
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Books Shortlist

THE GREEKS IN THE BLACK SEA, Marianna Koromila, Panorama, Athens, 1991, pp 301. A major historical study of the Greeks in the Euxine from the voyage of the Argonauts until the present century. Both scholarly and lively, the volume is handsomely illustrated and produced, and of particular interest now in light of changes in Eastern Europe and Russia, and the increased attention being given to minorities. Excellently translated by Alexandra Doulmas, Kay Cicellis and John Leatham. The volume has been sponsored by the Centre for Hellenic Studies, King's College, London, and the Panorama Cultural Society, Athens.

REPETITIONS, TESTIMONIES, PARENTHESSES, by Yannis Ritsos, translated by Edmund Keeley, Princeton University Press, Princeton, NJ, 1991, pp 238. An anthology drawn from seven of the late Lenin laureate's volumes of shorter verse, it includes many pieces appearing in English for the first time or taken from volumes out of print. A well-known scholar of modern Greek literature, Mr Keeley has won awards in Europe and America for his translations of this major lyric poet.

ONE WOMAN'S WAR, by Stella Reader Zervos, Athens Centre Academic Press, Athens, 1991, pp 123. On the eve of World War II an English girl made the fateful decision to remain in Greece to marry and stand by the man she loved against the wishes of her father and the dictates of common sense. Her diary, simply and charmingly recorded, describes how, unconsciously, this love grew to include her new family, her friends, her neighbors and, eventually, the whole country that she had made her home.

MEMOIRS OF A WITNESS: The German Occupation of Athens College (1941-1944) by George S. Phylactopoulos, College Press, 1991, pp 60. In this brief, moving account of one of the

darkest periods in Greek history, the author demonstrates the resiliency of the human spirit. A member of the Athens College family since he joined the faculty 60 years ago, Mr Phylactopoulos was one of a three-man board which supervised the work of the college during the Occupation. His well-told narrative is exciting, often brutal or horrifying, but in the end uplifting.

CONTESTED IDENTITIES, Gender and Kinship in Modern Greece, edited by Peter Loizos and Evthymios Papataxiarchis, Princeton University Press, Princeton, NJ, 1991, pp 259. Until recently, most ethnographic studies of Greece have revolved around marriage. These ten essays seek to broaden the field to include kinship as it operates throughout married life, concepts of gender outside of marriage, the evolution of women's self-expression, and a study of that familiar sexual predator, the *kamaki*.

THE JEWS OF IOANNINA, by Rae Dalven, Cadmus Press, Philadelphia, PA, distributed in Greece by Lycabettus Press, Athens, 1990, pp 227. A unique study of a community of Romaniotes, Greek-speaking Jews who are neither Sephardic nor Ashkenazi, whose origins are Byzantine and may indeed go back to the Hellenistic period. Herself a Romaniote, the author records not only the history, but the customs, synagogues, hymns, liturgy, holy days and social life of this ancient, diminishing group.

THE OECUMENICAL PATRIARCHATE, published by the Orthodox Centre of the Oecumenical Patriarchate, Geneva, & E. Tzaferis, SA, Athens, 1989, pp 374. In light of the last month's investiture of Patriarch Bartholomeos I, the English edition of this volume is being distributed again. With over 400 illustrations, mostly in color, and seven authoritative essays on the history, the patriarchal seat and its Byzantine monuments, this weighty and lavish volume is appropriate to the splendor of its subject.

SUMMER SNOW, by Ruth Padel Hutchinson, London, 1990, pp 80. A strong sense of history and myth give an archaeology of feeling to these poems, mostly set in Crete, that are full of density and movement.

TALES AND LEGENDS FROM CHIOS, edited and translated by Maria S. Fafalios, Aipos Series, Akritas, Athens, 1990, pp 109. A compilation taken down in the words of the islanders who told them or the authors, ancient and modern, who recorded them. Delightful for young and old, charmingly illustrated by Sofia Zarambouka.

POEMS TO THE POET - GREECE, by Richard Maelzel, Merlin Books Ltd., Braunton, Devon, 1990, pp 138. A collection of lyric poems about islands, sea, trees, cats, flowers and love. Simple and compact, the verses have the spacious suggestiveness of haiku. Illustrated by the author.

NUCLEAR AGE THINKING, by Apostolos N. Depastas, Vantage Press, New York, 1990, pp 151. These concise essays in politics, economics and sociology have the clarity and freshness of the author's island birthplace, Sifnos. They forcefully plead for rethinking the world in terms of a collective entity rather than balance of powers.

THE SPECTRE OF SAMOS ISLAND by John Satsmadjis, Vantage Press, New York, 1990, pp 230. Miracles, ghosts, sanctity, possession, gold treasure and an electrified icon enliven this tale of deception, venality and suspense.

CENSUS OF MODERN GREEK LITERATURE, a Check-List of English-Language Sources Useful in the Study of Modern Greek Literature by Dia M.L. Philippides, Modern Greek Studies Association, New Haven, Connecticut, 1990, pp 248. With 2435 en-

tries, it is an indispensable guide for students, instructors, acquisitions librarians and useful for anyone interested in the literature by a professor of Classical Studies, Boston College.

THE POLK CONSPIRACY: Murder and Cover-up in the Case of CBS News Correspondent George Polk, by Kati Marton, Arrar, Straus and Giroux, New York, 1991, pp 369. The latest, gripping, account of this endlessly fascinating affair actually names a right-wing Piraeus docker as planner of the lobster-and-peas dinner (one of the Cold War's most famous menus) found in the autopsy made on the assassinated journalist in 1948. But, to the delectation of cliff-hanging conspiracy buffs, the smoking gun has yet to turn up.

CONNUBIAL BLISS, a novel by Willard Manus, Panjandrum Press, Los Angeles, 1990, pp 170. Willard Manus, multi-talented novelist, playwright and journalist, has drawn upon many of his own experiences in the widely divergent worlds of New York publishing and ex-patriot dropout communities on Greek islands, in this case the town of Lindos on Rhodes. He and wife Mavis walked away from their solid jobs at one of New York's prestigious publishing houses and moved to Lindos to raise their family, becoming popular figures of the foreign community here in the 1970s and early 80s. Manus' opening quote is "What man's head will do is always defeated by his scrotum" (Edward Dahlberg *Reasons of the Heart*) sums up the basic premise of the novel in which the prodigal son of a Bronx Jewish family returns home. He has separated from his *shikseh* wife Feenie, an erotically inclined flower child who was never accepted by his traditional parents and finds himself torn between returning to the lucrative but confining world of publishing with a more stable spouse or following his instincts and winning back his soulmate Feenie. Madcap humor blends well with sensitive observation of Jewish family life and is accented with some timely New Age insights that make for a fast and fun read.

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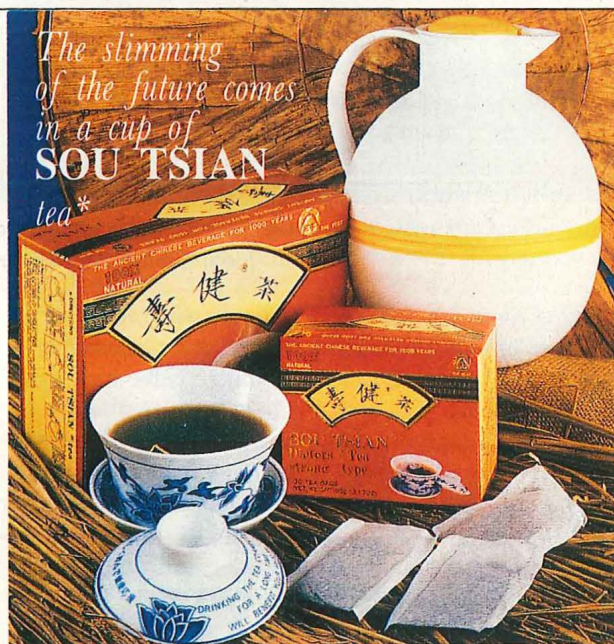
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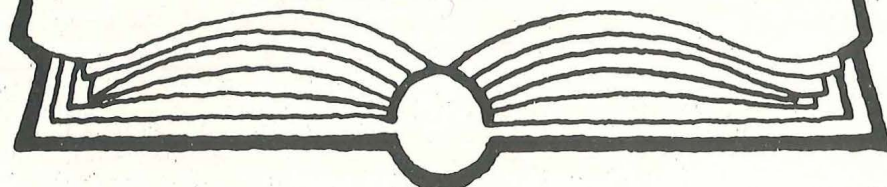
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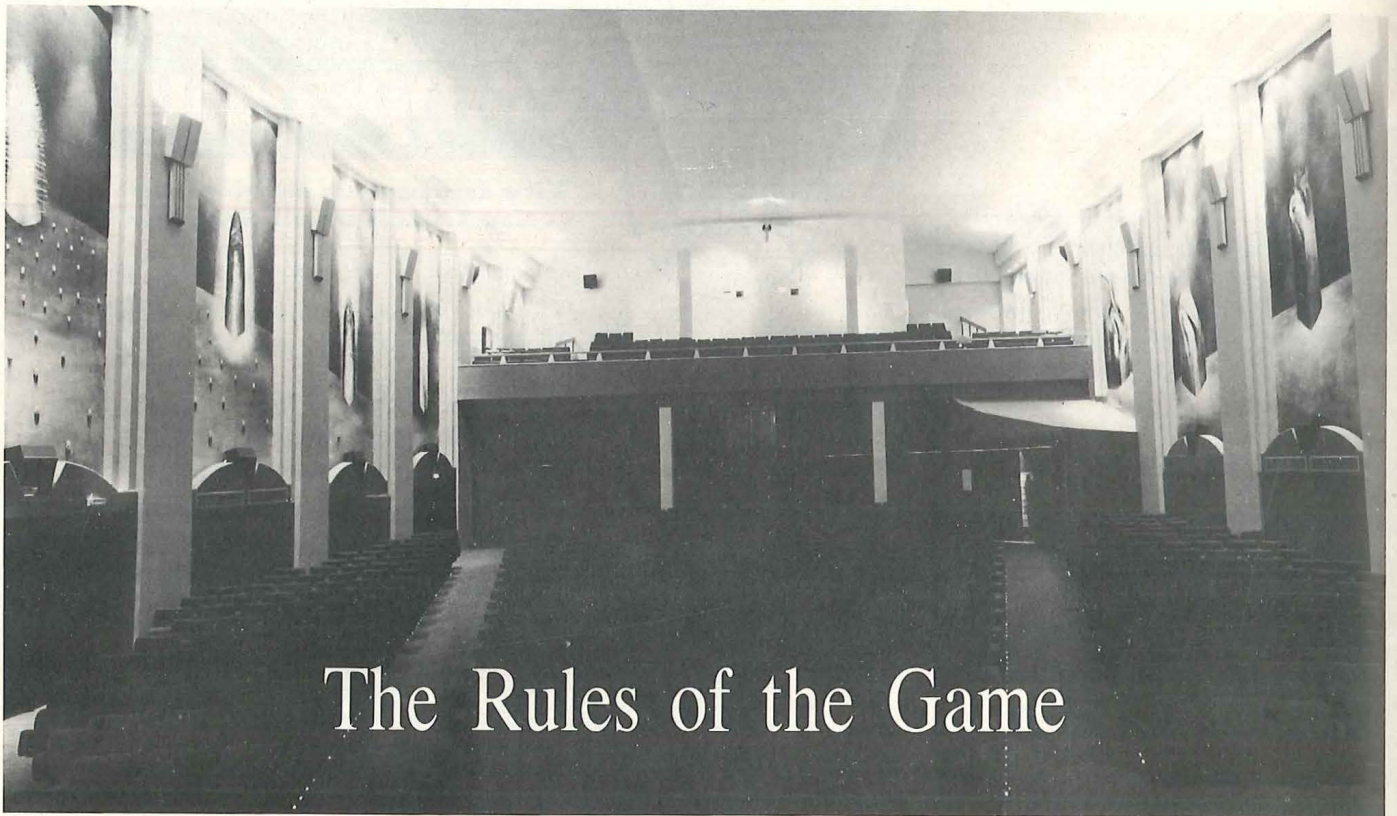
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The Rules of the Game

State-of-the-art sound system, second largest commercial screen in Europe and plush French armchairs; Ideal Cinema on Panepistimiou.

Movie-going used to be the most popular entertainment in Athens. Ticket prices were state regulated and dirt cheap; in 1985, the maximum price for a cinema ticket was 170 drachmas. Today, ticket prices for central cinemas run between 900-1000 drachmas, about equal to those in a number of other European countries. Movie houses were generally quite run-down and sound systems poor but most people weren't bothered. Viewers often arrived in the middle of a screening and talked throughout the rest of it. Attention to plot and characterization were minimal.

Times have changed and this is acknowledged by the big five distribution offices – Elke, Spentzos, UIP, Pro-optiki and Nea Kinisi – who control almost all of the Greek film market. In 1982 35 companies existed, but the others have all folded. Four of the five companies are run by offspring of early film business pioneers.

George Michaelides took over Elke in the early 1980s when his father Victor retired for health reasons. He formed Home Video Hellas with partner Manos Krezias and cooperates with Kostis Vranas in selection of films for Elke. Elke handles Warner, Disney, Carolco and Nelson.

George Spentzos assumed the leadership of Spentzos films when his father Christos died in 1970. Brother Alexander paired up with him to run the movie

business while his other brother Spiros shared the responsibility for handling the home video business. Spentzos has EMI, Sovereign, Fox, New Line and Morgan Creek under its banner.

Pantelis Mitropoulos began running the Thessaloniki branch of his father's company Pro-optiki when only 18. At 34, he is the youngest head of a major company. His firm handles Columbia, Orion and Tri-Star.

Peggy Davalis Micropoulos of Nea Kinisi is the only woman who grew up in the business and took over the reins. She and partners Zinos Panayiotides and Antonis Karatzopoulos attend film festivals together and make the selection of Nea Kinisi's films. She and Panayiotides collaborate on the promotion as well. Nea Kinisi mostly deals with independent films and is the representative for De Laurentis, Glinwood and Odyssey in Greece.

UIP is a subsidiary of a larger company; its promotion here is done by Nikos Kalogerakis. UIP handles Paramount, Universal, Metro-Goldwyn-Mayer, and United Artists.

Within the last five years, over 30 percent of Athens' cinema houses have closed, reducing the number of theatres in the greater Athens Area to 73. Luxury houses Pallas and Attikon mostly program concerts now.

Pantelis Mitropoulos of Pro-optiki feels it will go even lower. "Eventually the number of cinemas in central

Athens will be reduced to 30 or 35 and five to eight of these will be luxury houses," he predicts. Mitropoulos also foresees that multiplexes, that is more than one screen under one roof, will spring up within the next few years, most likely with the participation of foreign funding. George Michaelides unveiled the plans of Home Video Hellas, Elke's sister company, to open the first multiplex in Athens, a second screen being build in an addition on top of its Assos Odeon Cinema in the affluent suburb of Maroussi. It will open its doors in December.

Michaelides was a pioneer in cinema renovation, sinking money into Home Video Hellas' Opera and Radio City cinemas by purchasing Dolby stereo and new seats a few years back.

"Going to the cinema should be a special affair; it took those of us here a long time to realize this." He added, "People have a right to expect comfort in theatres to justify the higher prices."

Cinema owners and leasers have hurried to catch up with other nations in the process of renovation of cinemas. The days of collapsed seats and small armies of mice gambling through the aisles is definitely past.

Michaelides was once again a trendsetter by realizing the potential of snack bars. Home Video Hellas has leased snack bars in cinemas other than their own and installed popcorn machines in their own houses, a snack

virtually ignored in Greece but now catching on like wildfire.

But comfort in the cinemas does not come cheaply. According to Leonidas Georgiopoulos, administrator of the Danaos Cinema in Ambelokipi, "to install Dolby stereo costs 15 million drachmas and just one new seat costs 40,000 drachmas."

One of the complaints of distributors is the lack of government aid to cinema owners and leasers, either in the form of tax breaks or low-interest loans. The Spentzos brothers had hoped for a low-interest loan to create a multiplex in their landmark showcase, Ideal Cinema, built in the 1920s, after it was destroyed in a fire that fortunately occurred late when the house was empty. A substantial enough loan did not materialize and they decided the house was too small for a duplex. They sank over 110 million drachmas into renovating the Ideal, creating one of Athens' most magnificent theatres with a state-of-the-art sound system; second largest commercial screen in Europe and plush French armchairs. Business has doubled at the cinema and the bars and restaurants in the vicinity have developed a boom business. The Ideal is a special favorite of young Athenians and a Saturday night date at Ideal is very 'in'.

"A passion for cinema" is stated as the prime reason behind the renovation of the Astor legitimate theatre on Stadiou into a cinema in 1990 at a time when other cinemas were locking their doors. Marble panels, floral moldings and crystal fixtures have been tastefully restored and accented by a soothing moss green and apricot color scheme.

The Embassy Cinema on Patriarch Ioakim in Kolonaki has doubled its business since the installation of Dolby stereo and a facelifting. Although last season a general drop of about 28 percent was reported in ticket sales, Michaelides of Elke had an eight percent increase in its Odeon Assos chain, all renovated houses. Other companies reported that their top quality outlets had held their own.

Alphaville on Mavromichali near Alexandras specializes in gregarious, after-midnight screenings of thrillers and cult films on weekends, and often programs week-long festivals with films running from four in the afternoon to four in the morning. The owners converted the interior into a spook house and horror film memorabilia museum during a recent festival.

Alphaville's refurbishing has helped bolster ticket sales in a neighboring

older house well-known for its quality fare, often reissues of classics and experimentation with the extended run system. Manager Theodore Rigas, also president of the Open-Air Cinemas Union, put erotic classic *Betty Blue* into an extended run of some months a few years ago when other cinemas were all moving films in and out as quickly as possible. It was a big success.

"Cinema-going is no longer entertainment for the indiscriminate, those who pop in anytime for anything," explains Pantelis Mitropoulos of Pro-optiki. "The process is upgraded and the media is doing an excellent job keeping the public informed on what films are worth seeing."

"We're having a difficult time trying to find films that appeal to Athenian audiences," confesses Zinos Panayiotides, one of the partners of Nea Kinisi distribution, specializing in independent films. "*The Sheltering Sky*, which did uneven business elsewhere was a big hit here, while *Teenage Mutant Ninja Turtles*, a smash in the US, bombed in Greece." Generally, Panayiotides reports the biggest success is with Grade A films with well-known stars but comments, "Imaginative fare such as *An Angel At My Table*, another of our films that did well last season, can make it without recognizable stars on the basis of proper promotion and word-of-mouth publicity."

Glancing through an entertainment guide this season, you will notice far fewer films listed than a few years back. "Fewer films held for a longer period is the name of the game now," stated George Spentzos. "We're not opting for *artistic films* but quality fare with a wide range of appeal."

"People are ready for the extended run," agreed George Michaelides. "It is a system we've never used before in Greece but it comes of age." Elke placed *Dead Poets Society*, Greece's biggest grosser, in several cinemas for four months in 1990-91. *Pretty Woman*, its biggest hit last season, was also held over at several cinemas. Pro-optiki had success holding over its smash hit last season *Dances With Wolves*. Mitropoulos is looking for big blockbusters to fill his cinemas or sophisticated independent film such as one directed in the offbeat style of Jim Jarmusch or Pedro Almodovar. Athenian audiences, Greeks and foreigners alike, seem to have become more discriminating and more definite in viewing tastes. One can only hope this indicates a rejuvenation in business as has happened in Great Britain and the United States after audiences had tired of home videos and private stations. ■

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MISCELLANEOUS

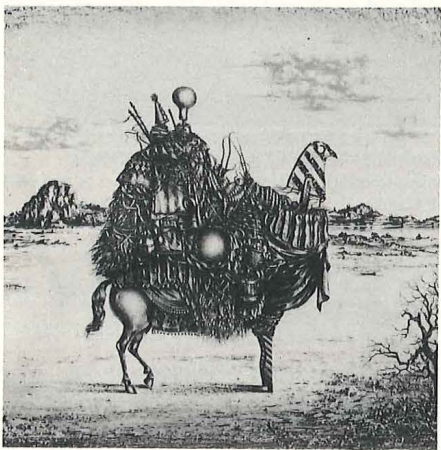
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MAGICAL MYSTERY

The fantastic and enigmatic world of Theodoros Pandaleon unfolds this month, at Yakinthos Gallery, in a series of colored lithographs, which are an extension of the surrealistic themes of his oil paintings.

Pandaleon's vocabulary always stems from Renaissance landscapes and objects which are elegant and defined



Theodoros Pandaleon, lithograph.

by a plethora of detail. The latter meanders through the compact drawings, building up the structure of the compositions and creating an air of magical mystery. The sheer veil of surrealism that cloaks the lithographs augments this sense of magic as do the illusion of absolute silence and the striking contrasts between the real and the fantastic.

One lithograph depicts an angel with a light bulb for a head, a lonely sentinel of desolate space. He is shown standing on two spindly legs, in elaborate armor, his missing head engraved on his shield. In another, a similar deserted landscape hosts a bizarre camel-shape laden with articles like a travelling caravan. The incongruity of both presences dominating the vast empty space is as intriguing as it is fantastic.

Pandaleon enriches his drawings with intricate elements which augment the surrealistic imagery: sumptuous hairstyles embellished by a tangle of curls and flowers and jewels; slender necks bedecked in extravagant rococo

necklaces; snails sitting on graceful decolletés like sparkling stones; imaginary birds with menacing claws and beaks displaying majestic plumage; receding backgrounds generating a sense of depth while the foreground is submerged by a profusion of flowers and plants. The subtle color gradations that gently flow from blue to brown supplement the eerie atmosphere.

Pandaleon studied graphic design at the Doxiades School, painting at the School of Fine Arts in Athens and in Italy. He has had several individual exhibitions and in March he will be showing again in London.

*Yakinthos Gallery
Zirini 33, Kifissia
1-31 December*

MEMORIES AND MOODS

In his new cycle of work which he is presenting at the Athens Gallery, Theodoros Manolides explores new directions that move beyond the realism of everyday activity, recurring themes of previous works. He weaves now a tapestry of images that recall memories of the past while "capturing the mood of the present".

Manolides stages his compositions like a theater or in the style of a Byzantine icon, frontal views bathed in gold leaf and earth colors, filling the entire canvas and holding the viewer captive by the plethora of decorative objects and images. Inspired by Byzantine and classical elements they become "paintings of the soul", as the artist states, "rather than of fantasy".

In "Memories from Lesvos" Manolides evokes the structure of a religious icon using a modern vocabulary. Small narrative scenes, surrounding the central figure – a young boy tending his sheep – depict two nudes having a picnic on the grass; an artist posing in front of his easel, palette in hand; a car smashed and in flames, etc. These all emerge out of a flowery, leafy landscape, truly a pastoral scene of personal memories.

The richness of Byzantine regalia is extolled in a three-panel composition in each of which a different beautiful girl personifies an archangel. Dressed in lavish priestly robes she towers over an array of religious chattels, ornate altar fabrics, and still-lives of fruit. The background of each panel is a golden study of classical figures similar to those on the ancient vases.

A diversity is the painting showing a theater performance where figures, rather than objects, dominate. Manolides recreates the elegant fittings of a Venetian theater, its drapes and

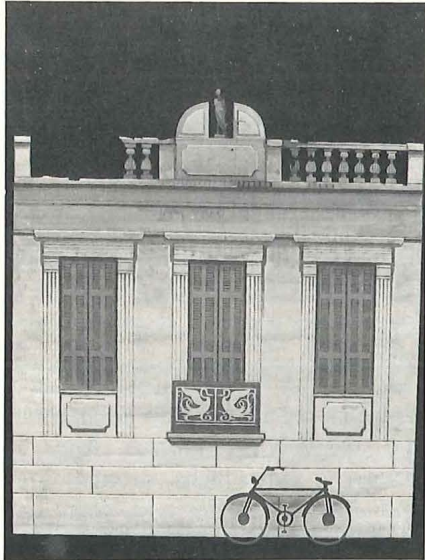
Theodoros Manolides, oil.



polished woods enhanced by carved rosettes in relief, and fills the stage with robust actors, dancing and playing the guitar.

Manolides studied painting at the Athens School of Fine Arts and at the Ecole des Beaux Arts in Paris. He has exhibited extensively abroad and in March he will be showing at the Marlborough Gallery in New York.

*Athens Gallery
Glykonos 4, Kolonaki
1-31 December*



Acrylic by Dimitris Douvlis.

MONOPHONIC CHARM

“Metagraphés”, the theme of Dimitris Douvlis’ exhibition at Argo Gallery, refers to the transcription of previous themes rendered in a new and innovative manner.

Douvlis depicts views of old neoclassic homes, modelling the charm of their ornate detail with infinite delicacy, and enveloping them with pale tonalities of a brick rose color. These scenes are intensified by monophonic atmosphere and human absence. A bicycle leaning against the wall defines the essence of a person who has just left while also making an interesting contrast between the old and new.

An eloquent protest against a present-day stigma are the paintings of these homes marred by half-torn posters and odious graffiti. Again, a cluster of bicycles marks the presence, perhaps, of the culprits. This juxtaposition of paintings, the stillness of the houses and the bustling energy emanating from the wall surface convey a dramatic statement.

Also on display are a series of lovely watercolors; some with pen and ink, describing variations of the acrylic

views. Most telling are the newspaper and glasses left on an armchair, again suggesting a human presence. There are also two lovely still-lives in pencil, pen and ink, and colored pencils, inspired by Caravaggio which display the artist’s remarkable draftsmanship.

Douvlis has worked for many years as a cartoonist in Greek newspapers and as stage and costume designer in the theater. He has been exhibiting in individual shows since 1965 and has participated in many group exhibitions.

*Argo Gallery
Merlin 8, Kolonaki
Until 14 December*

TYPALDOU IN RETROSPECT

The retrospective exhibition of Kiki Typaldou-Laskaratou, on show this month at Dada Gallery, reflects the sensitivity of her visual perception as she captures the appealing imagery of the Greek islands.

Typaldou defines the landscape through its architectural space dispensing with narration or a human presence. Combining the charm of naive paintings with occasional abstract and surrealistic elements, the latter probably inspired by her studies with Nikos Engonopoulos, she paints the colorful traditional dwellings from interesting and unusual angles.

At times Typaldou attains an abstract image while still maintaining the sense of figurative space. A vista of

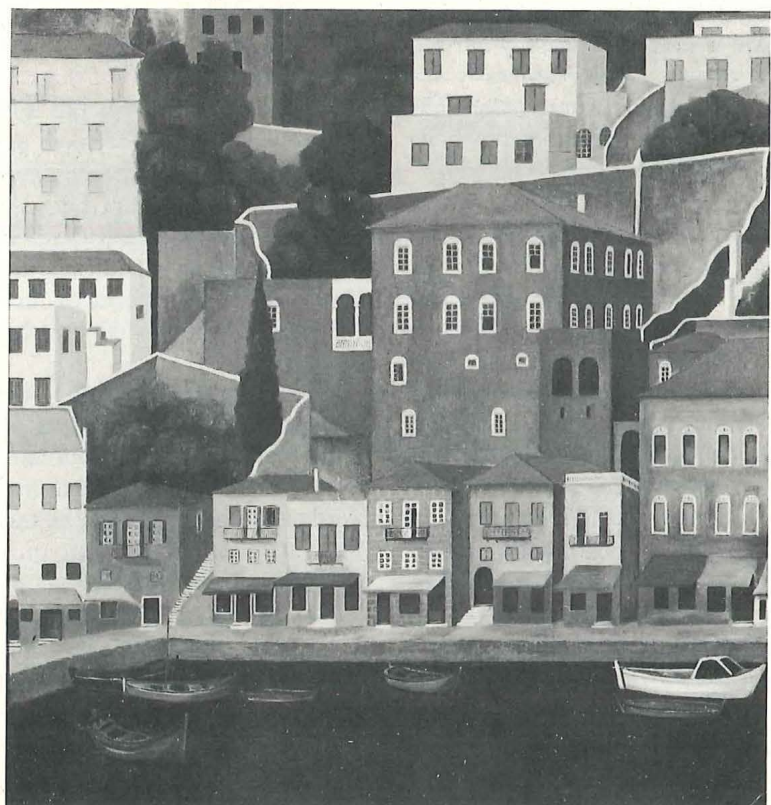
A lonely quiet permeates many of these landscapes. The stillness and stern architectural character of vertical structures lined side by side, as depicted in the oil painting “Hydra”, exudes a surrealistic quality. In “Nidri” the balcony of a village house hangs over a deserted patio where an empty chair, a table, and a colorful blanket draped over the rails spell the absence of a human presence. Also striking is the painting of “Fiscardo” depicting a play of spaces where a view of the sea is shown from within a room’s open door.

There are also many watercolors enriched by a freedom of motion and delicate hues as well as interesting decorative details. Here, too, are views painted from unusual angles like the winding trail of zig-zagging steps that lead to the quaint Anafiotika homes on the side of the Acropolis.

The artist, who died in 1987, began her painting career when in her 40s. She studied with Kostas Iliades and Nikos Engonopoulos and later in Paris. She was a member of the International Federation of Women Painters and Sculptors and had several individual shows.

*Dada Gallery
Niriidon 6 and Pratinou
(behind the National Gallery)
2-18 December*

“Hydra” By Kiki Typaldou-Laskaratou, oil.



NON-SEQUITUR

by Simonetta Wenkert

Through Different Eyes

When Alexia returned to Canada she went on a painting spree that lasted two weeks. Barely had she recovered from her jet lag, than she was out there in her father's overalls whitewashing the picket fence that surrounds the family home. "It looked shabby," she told me, "as if in the two years I'd been away they'd just let the place run to seed." (Alexia has a bit of a thing about her house running to seed, though to me it always looked bright and airy and perfectly well-maintained.)

It wasn't until I returned to Athens last week, however, that I was able to understand what she meant. To me the entire city looked like a slum; never before had Athens felt so unutterably alien to me. At 2:00 am we drove along Athinas St, the air thick with the smell of rotting meat and sawdust, past the hotdog stands with their garish neon auras; while at Thisseon the nightclubs disgorged a stream of scantily-dressed fashion victims drifting aimlessly towards Monastiraki, where Albanians lay on the grounds surrounded by bolts of cheap imported cloth.

Then a few days after my arrival Theo took me to the courthouse near Omonia Square. It was 8:30 in the morning, and already the place was swarming with people: two sharply-dressed young men being led in handcuffs towards the entrance; lawyers and clerks, journalists and villagers, businessmen and litigious housewives anxiously perusing the noticeboards or hanging around the smoky cafeteria drinking coffee and eating greasy cheese-pies, while a man shouted obscenities into a telephone and I sat there in a daze, until a beggar-woman tapped me lightly on the shoulder and held out her tiny hand.

I thought this feeling of alienation would pass, but it didn't; for a whole week I spent sleepless nights wandering

around the house, picking up ornaments and catching up on back issues of *Woman's Own*, until around dawn I would stumble into my mother's bed where I slept until the early afternoon.

When I lived in this city, I used to look at parties of American tourists, at their healthy, dazed faces, and wonder what it was we were doing to them – how we could expect them to cope with the disorder and filth we Athenians take for granted. At the time I admit to thinking it was good for them – a salutary reminder of what lay beyond their sanitised existence back home. And yet now, after three months in Calgary where the river downtown is clean enough for children to swim in, where you knew without asking that the toilets would be fit for use, I feel more than a trace of sympathy for those Americans. After all, dirt and disorder are the prerogatives of ignorance – an ignorance that is no longer acceptable in a city that purports to call itself European.

I could go on about this ad infinitum, but I won't. Like most people I am more adaptable than I give myself credit for, and by the time the first week was up, I was back at my old haunts, sitting resignedly on Theo's old BMW, while all around us the traffic snapped and snarled like a pack of wild animals.

One thing I couldn't get used to, though, was my flat. During my absence I sublet it to a journalist who writes 'couscous' for a teen magazine. Airily assuring my mother he was a dab hand at do-it-yourself, Spiro proceeded to transform my little writer's den into what I can only call a kitsch bad dream. Gone were the whitewashed walls, the *nisiotiko* sofa, my Tsarouchis prints, and in their place I found a third-rate gymnasium, painted pillar-box red, complete with weight machines, a massive double bed, and every available

inch of wallspace plastered with images of Jesus Christ, Cindy Crawford and island scenes.

All in all it's been a highly unsettling time, full of uncertainties regarding just about every area of my life. And yet one reliable constant, to quote CNN – aside from my family, Theo and the nefos – has been Francesco: Francesco whom my mother calls *il Farfallone*, the butterfly; Francesco who has known so many highs, so many lows, and yet who remains a life-force unto himself – Madcap Francesco who has toured the world as a showman, acted in Fellini films, streaked in Glyfada, been left for dead in the gutter, and yet who is still feted in Athens wherever he goes.

"Francesco!" cried Pantadzis delightedly the other night in the middle of a particularly moving rendition of "*Iparhi Kaneis?*" and he stepped down from the stage to embrace him.

"And yet it means nothing," said Francesco as we sit in Vouliagmeni, waiting for the bus after our evening swim, *veramente non significa nulla*. I am fretful, irritated at the economic exigencies which compel me to take a bus, worrying about the future – chafing at being a woman in the 20th century and obliged to earn a living. (I'm an artist, not a career-woman, I think to myself crossly.)

Francesco, noticing my face, smiles, then sighs, and says: "You're too impatient, that's your problem. Don't worry about the future, it'll sort itself out – just keep your eyes on the sun." And then, for the first time I notice that it is evening – that magical, rare hour in Greece – and as though a veil has been lifted from my eyes I see the broad sweep of the bay, a sky which has retained its heat, and in the distance, where the sea begins to widen, the lights of the city glowing mysterious and dim. ■

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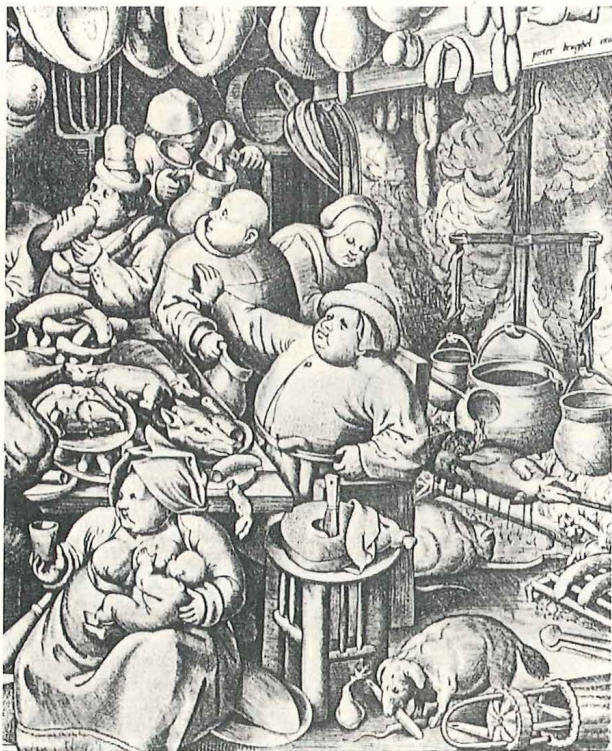


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The Gross Cooks, engraving by Pieter Bruegel the Elder.

Fire has always been a mystic element of human existence; a far deeper meaning lies behind the classic myth of Prometheus stealing fire from the forges of Hephaestus on Lemnos than a mere tale of a daring theft from the gods.

In the Bible fire has many purposes: the Lord is manifested by a pillar of fire; fire both purifies the blessed and consumes the wicked and the Fires of Hell have terrified the godly and the impious of countless generations. By the more prosaic it is thought Man first discovered fire when lightning struck nearby setting a dead tree aflame, or perhaps both fire and its beneficial use were found at the same time when molten lava set grass afire roasting unfortunate creatures unable to escape.

Whatever its origins, it was soon serving early man for cooking, warmth and fashioning tools and weapons. An open campfire which drew the ancestors of Man's Best Friend was soon moved into shelters and caves where walls radiated the heat and protected Homo erectus from hungry predators.

For many centuries the fireplace was the center of home life, and except for the setting, there really isn't that much difference between the fireplaces first built into houses and those of today; the basic rules still apply.

Fire results from combustion, a chemical reaction in which various elements combine with oxygen and in so doing releases energy in the forms of

heat and light! For example, even a simple log fire causes millions of atoms to fly about as the cellulose molecules of the wood vibrate and finally shatter from the heat.

Carbon, hydrogen and oxygen atoms hurtle wildly through the air arranging and rearranging themselves in combinations which produce first heat, then light and finally they cause the oxygen atoms in the air around the fire to expand, lifting the heated air which also draws out the smoke and replaces it with the cooler surrounding air causing a draft which keeps the fire burning.

Chimney Chatter.

The most common complaint concerning a fireplace is that it smokes. If the fault is a structural one (unfortunately fireplace experts are no longer more common than are chimney sweeps) the cure might involve correcting one or both of the two major mistakes made in constructing a fireplace — chimney height and size of opening.

There is a ratio concerning fireplace openings and chimneys: a chimney less than 22 feet high should not have an opening more than ten times the flue area; chimneys more than 22 feet high should not have fireplace openings more than 12 times the flue area. Generally speaking, a chimney should rise at least 2 feet about the peak of a

Keeping the Home Fires Burning

For bestowing gifts upon mankind
I am harnessed in this torturing clamp. For I am he
Who hunted out the source of fire, and stole it, packed
In pith of a dry fennel-stalk. And fire has proved
For men a teacher in every art,
Their grand resource.

Aeschylus, Prometheus Bound

You are a king by your own fireside, as much as any
monarch in his throne.

Author's preface to Don Quixote.

pitched roof or 3 feet above a flat roof.

If indeed the chimney is too low or wind and rain are blowing down the chimney, here is a solution that does not require a master mason, just careful workmanship (after all, there isn't too much difference between laying brick and putting frosting between layers of cake!).

First measure the chimney top from edge to edge and buy a thin flagstone large enough to cover the area. You will also need enough bricks to build four columns the required height and enough masonry cement and sand (1-3) to do the job.

At each corner of the chimney top cement a column of bricks to the required height. Then place the capstone over the four columns, but before cementing, build a small fire to be sure that the chimney is now drawing properly. When all is well don't forget to cement the flagstone! An easy check is to measure the area of the four openings under the flagstone. They should equal the area of the flue.

A second major problem, more easily solved, concerns, as we have said, an opening too large for the fireplace. To test this as cause for smoke, get a board, a piece of plywood or strong cardboard large enough to cover at least half the opening and build a fire. Place the shield at the top of the opening and gradually lower until the smoke is going only at the chimney. Then measure the distance from the

bottom of the covering to the top of the covering. Buy a piece of sheet metal this size which can be fitted on the inside and across the top of the fireplace opening.

Sometimes accumulations of soot hinder a proper draft. Dragging a chain in the flue to dislodge it is not a good idea because it might also loosen mortar or bricks. If drastic cleaning is necessary, better use a weighted burlap bag filled with crumpled paper or packing materials and draw it up and down in the flue (after sealing the fireplace opening airtight, of course).

Both salt and zinc get rid of soot. Try throwing a handful of salt on a hot fire. A mixture of salt and zinc oxide powder is even better and should be used periodically. Keep this compound in a glass container tightly sealed. If you have dry cell batteries with zinc casings, the casings, but not the entire battery, are also excellent for this purpose.

Also check the wind shelf built into the flue to prevent back drafts. Sometimes smoke can't escape because it is clogged with fallen mortar, ashes and soot. A back draft can also be caused by a variation of air pressure between the room and the outside. Open the nearest window a few inches and the smoke will soon be back where it belongs.

Let the flames burn brightly but wisely.

Laying a fire is a proper art despite the many variations thereof. But if you are using logs there is a best way to do it. Supposing you use, as most do, crumpled newspaper and kindling as a starter. On top of these, place two parallel logs, about an inch apart, and then a third diagonally across the first two. This simple arrangement allows the free passage of air necessary for the best conditions for combustion.

The wax-lined milk cartons of today are a real bonanza for fireplace owners. Loosely stuffed with paper they can replace kindling entirely. They are also very efficient as logs when filled with sawdust that has been mixed with old cooking or crankcase oil. Fill, seal and stock for future use. Have you thought of candle stubs as starters? Never burn trash or garbage in the fireplace. It can cause disagreeable odors in the room, produce dangerous flare-ups, and will certainly choke the flue with soot.

Before lighting a fire always check the damper. It should be wide open to start and then gradually closed as far as possible while still letting the smoke escape. Fully opened dampers cause faster combustion and greater loss of

heat. Also before lighting the fire, set a crumpled sheet of newspaper ablaze and either hold it for a few seconds in the flue or place it on top of the logs. This causes a draft and lessens the chance of smoke escaping into the room. Always keep the damper fully closed in an unlighted fireplace.

A bed of ashes is always desirable because they help get the next fire started. When it becomes necessary to remove the excess, first light a sheet of newspaper and place it in the back of the fireplace. This causes a draft which will keep ashes from drifting out into the room. Don't forget that ashes are an excellent fertilizer.

There are logs and logs.

Most of us city slickers can't tell ash from pine but nevertheless the hardwoods ash - hickory, oak, walnut and maple - burn with twice as much heat as pine or fir. Remember hardwoods are more dense and heavier than softwoods. Olive and fruit woods - apple, cherry - are a delight to burn. Old crates are good for kindling. When storing firewood keep it protected from rain and snow by a plastic covering but don't put plastic underneath. This not only collects, but keeps in, moisture.

Nowadays anyone with a car can always find an entire winter's supply of firewood on the streets, but you can also make your own logs, recycle, and have fun at the same time by using old newspapers (slick glossies with their heavily glazed paper are not as satisfactory).

Buy a box of powdered glue like Glutolin, Tapeten-Kleister (wallpaper paste) which makes gallons of the stuff merely by adding to lukewarm water and letting stand a few minutes. Be careful, a little makes a lot!

Then rustle up something long and round like an old mop or broom handle. An extension rod from your vacuum cleaner is perfect. Wax well. With these, a brush and a stack of newspapers, you are ready for a modern-day version of an old-fashioned pioneer 'log-rolling' contest which was also a joyous occasion for neighbors to get together.

Keeping them folded, separate the newspapers into sheets and brush on small dabs (a dab is more than a smear and less than a wallop) of the paste using a variety of brush strokes - just like an artist. For example, on one sheet brush the paste on each corner, on another bands or Xs across the page, or dots, perhaps sweeping Ss. The reason being that if the paste is applied the same way each time it will build up as lumps on the log.

As each sheet is pasted roll it smooth over the handle until there are layers several inches thick. Securely tape or bind the last one (to hold the log firm until it dries) and slip it off the waxed handle. When dry these can be sawed into smaller pieces just like real wood.

But listen kiddies, you can delight your friends and confound your enemies by having logs that burn with beautiful flames, just like Merlin did for King Arthur and Queen Guinevere at Camelot! The process is exactly the same except you add the magic powders listed below. Assemble a row of glass jars, one for each color you want, and after making a big pot of paste fill each jar. Then add to each one of the chemicals and label the jar by the color.

Even if you don't have a fireplace you can make beautiful and useful gifts from pine cones. Mix the chemicals with shellac and paint them on. Let dry and tie together with bright ribbons. Given to friends with a fireplace they serve both as welcome ornaments and flambeaux of color.

Some of these chemicals can be purchased at a pharmacy, others at a chemical supply store.

Barium Nitrate: apple green, Borax (sodium borate): green, Calcium Chloride: orange, Copper Nitrate: emerald green, Lithium Chloride: purple, Potassium Chloride: violet, Sodium Chloride (table salt): yellow, Strontium Nitrate: red.

Obviously these chemicals should be handled with care, kept in tightly closed glass containers and be stored far out of the reach of children and pets. It is also best to dry the logs in the open air.

One can find many beautiful fireplace accessories by hunting for them in Monastiraki and shops hidden in byways. The last places to buy are tourist shops and expensive bronzeware emporiums. Should you find a good bargain for andirons because the horizontal bar is broken, take it. It is easily mended by slipping a small length of pipe over the broken ends. Secure with nails driven into the pipe ends to wedge them tight.

Now, with a fireplace snug and secure, here are two tips to further warm the hearts of any of you out there who are really into recycling. Dried lemon and orange peels have a very pleasant aroma when thrown unto the fire. Before adding new logs to the fire, place tin cans on top of the burning embers. They will heat to a glow and throw out a considerable amount of radiant heat into the room. Keep changing old ones for new. ■

KATEY'S corner



The Corner and all of the staff of *The Athenian*, together with owners and publishers would like to wish a most joyous Holiday Season to all of our readers. Last year at this time, the world was holding its breath on the brink of war and this year we may be on the brink of peace – especially in the Middle East. May the efforts of all involved prove successful.

★ If you have still to send some Christmas cards, remember that UNICEF cards send a special message of love to the children of the world and are available at the offices at Amalias 36... **The Family and Child Care Center** sells Christmas cards in support of their continuing welfare projects from their office at Skoufa 75 during working hours. Give them a call at 775-6642 if you have any questions... The annual bazaar, to support the mission and work of St. Paul's and St. Peter's Anglican Church was held on 30 November and I hope that many of you were on hand at the Royal Olympic Hotel to lend a hand and leave some funds. They are the home of the British Christmas crackers – you know, those crepe-paper packages that explode when pulled with your neighbor to provide everybody with a toy and a funny hat. If you missed the opportunity to stock up on that occasion, contact D & B Services at 983-1757 between 10 am and 6 pm.

★ Don't forget to go along to support the **ELEPAP** (Hellenic Organization for the Protection & Rehabilitation of Crippled Children) Christmas Bazaar on the 6th and 7th. Their efforts accomplish wonders – but it is not done without money. You will

make Christmas happier for a lot of young folks.

★ You may have read that **Thai Airways** sponsored trips to Seoul for Miss University Greece Elina Kefi and Miss University Cyprus Stella Papachristou to compete in the world competition. Did you wonder what happened to them? I did, and now know that in the competition among 94 countries, Miss World University was from Russia, First Runner-up was from the United States and then came our own Miss Kefi of Greece! Congratulations to her for being so successful in this contest for 'beauty with brains'.

★ **HE Ambassador Anatoli Slusar** of the Soviet Union has recently been transferred back to Moscow. Ambassador Slusar was present in



On the occasion of the 40th Anniversary of the Athens News daily newspaper, Mr and Mrs Yannis Horn hosted a gala reception in the ballroom of the Grand Bretagne Hotel. Many members of the diplomatic corps, the press and other media as well as members of the government were present to congratulate the publisher for his achievements during difficult and good times. In his attempts to present a fair picture of the news during the junta Mr Horn was imprisoned, but the paper continued. The story reads like a novel and if you missed the anniversary issue, you can stop by the offices at 23-25 Lekka Street and request the copy of 24 October. In our photo, Mr Horn and his wife Stephanie greeting their guests.



The 65th Annual Convention of the Propeller Club of the United States was recently held in Brownsville, Texas. PC National President Kenneth A. Wheeler convened the Convention on the theme of "Foreign Trade in the 90s: Opportunities and Dilemmas." Scheduled day business sessions gave way one evening for a traditional Tex-Mex Bar-B-Que attended by the delegates and their friends. It was super to have former Athenians Gen. (Ret) Ed and Ellen Solymosy (left in our picture) present, shown as they were chatting with PC National President Wheeler and Piraeus Port Delegate PC National VP for the Middle East and Africa, George J. Angelis.

All animal welfare workers in Athens recently ran into the same storm as it broke on International Animal Day. **SPAZ** (the Society for the Protection of Stray Animals) had organized a fundraising cruise in the Saronic Gulf. Never mind, everyone, including representatives of the Pallini Animal Farm, and the Markopoulou Animal Welfare Shelter, had a super time anchored in Trocadero Harbor. Among other things, SPAZ T-shirts (exhibited above) were on sale. Their Christmas Bazaar is set for 1 December. For further information you can telephone 8946-514... The same storm hit the Dog Show organized by the Hellenic Animal Welfare Association in Papagos in support of their new shelter in Koropi. However, huddling under umbrellas has its own togetherness and the prizes were dispersed, dogs did their beautiful best between showers and the spirit said it all. For more information on their programs, telephone 6435-391, Mon-Wed-Thur 9 am-2:30 pm.



Athens during the sweeping changes in his country and he and his wife Vladislava acquired many friends in ever-widening social and political circles during their stay here. Mrs Slusar was very generous with her wonderful talent and sang several times for fundraising charity events as well as for the enjoyment of friends and in private performances. The entire community wishes them well.

★ Congratulations to **Interamerican Insurance Company** which celebrated its own 20 years in business by supporting the cultural performance by the Czechoslovak Radio Symphony Orchestra and choir of Prague for performances in the new Athens Concert Hall. Conductor Stavros Xarcha-

kos provided beautiful music for the people of Athens and Interamerican enriched us all by their innovative birthday party.

★ Thanks to the **Embassy of Argentina** for bringing such a talented pianist to the Athens College Theatre. **Luis Ascot** presented a singularly diverse program to a completely appreciative audience.

Speaking of this beautiful theatre, there will be music concert on 17 December that includes the talented **Leonidas Kavakos** (violin), **Marti Rousi** (cello) and **Peter Nagy** (piano).

★ A delightful gold box arrived with an interesting fashion show announcement inside inked on a glass sylvhlike figurine. It turned out to be a unique opportunity to view the fashions of **Capo d'Opera** in the wonderful ambience of the **Maria Callas 'Athenaeum'** salon on **Amerikis**. The fashions were lovely, the music was special and the reception convivial. Congratulations to **Baroness Bri-**

Have you had an opportunity yet to meet the new **Managing Director of the Hotel Grande Bretagne, Mr Dino Vondjidis?** Bringing experience in such major hotel chains as **Westin, Hyatt, Marriott and Dusit Hotels** and resorts, scattered from **Thailand to the United States**, to the almost legendary **Grande Bretagne** is a big plus and should result in a sure success. **Mr Vondjidis** is accompanied by his wife **Evy** who is already settled in and is to be found as a new enthusiast on the golf course. A hearty welcome to the **Vonjidis** and their daughter.



It isn't everyone who can advertise his business in such a fun way as can **Orphee Beinoglou**. You would never know, or would you, that they were in the international forwarding business? This wonderful truck tells the whole story – even the fact that they have been in business since 1923. Looks comfortable in the **Plaka**, doesn't it...



in **Corfu** was a great success. With 18 foreign cars participating and **Mobil Oil (Hellas)** and **Coutsikos Distillery Volos** providing sponsorship, everybody had a wonderful time. You don't have to have an antique car to belong to **PHILPA**; give them a call at 8012-219.

★ As if the trip of **President George Bush** to Greece had not provided enough excitement for the Americans around, they also enjoyed a visit by the **US Secretary of Commerce Mosbacher** and **General Colin Powell** recently. These were visits with a message and all hope that they will prove to be successful. A joint luncheon presented by the **American-Hellenic Chamber of Commerce** and the **Propeller Club** provided an opportunity for many Athenians to listen to and meet the **Commerce Secretary** at the **Athenaeum Intercontinental Hotel**... To cap off a busy month, the **Presidents of the American-Hellenic Chamber of Commerce** and the **Publisher of the Magazine Kefalaio** held a dinner at which the guest of honor and speaker was the **Greek Minister of Foreign Affairs, Mr Antonis Samaras**... The **American School of Classical Studies** is continuing its lecture series through this coming year and you can obtain a schedule at **54 Souidias Street** or they will put you on the mailing list if you would like to join the **Friends of the ASCSA** – ask about membership. Of current interest is the **International Conference on Greek Architectural Terracottas of the Classical and Hellenistic Periods** to be held at the **School 12-13 December**... The schedule of events of the **British-Hellenic Chamber of Commerce** is pretty impressive. Note especially that their annual **Christmas luncheon** – an occasion that does not take itself too seriously – is set for **13 December** at the **Royal Olympic Hotel**. For information about the **BHCC** – telephone **7210-361** or **7210-493**.

Celebrating **150 Years (1841 – 1991) 'Pavlidis', the Jacobs Suchard/Pavlidis Company**, in cooperation with the **Municipality of Athens**, mounted a most impressive multimedia exhibit recently. Complete with a historical brochure and opening receptions aimed at introducing an even wider audience to the exhibit, the occasions were marked by a congenial feeling among the attendees – perhaps helped along by the complimentary boxes of chocolates handed out. Present to welcome the crowd were (from left) **Mr George Diamantopoulos**, **President of the Board of the Greek Company and Managing Director**; **Mr Walter Anderaw**, **Member of the Board and Vice President for External Affairs for Jacobs Suchard**; and **Mr John G. Zervos**, **Director of the Cultural Centre for the Municipality of Athens**. The only question I forgot to ask is how in the world **Pavlidis** was able to make chocolates in the hot summer in Athens in the days before air conditioning...

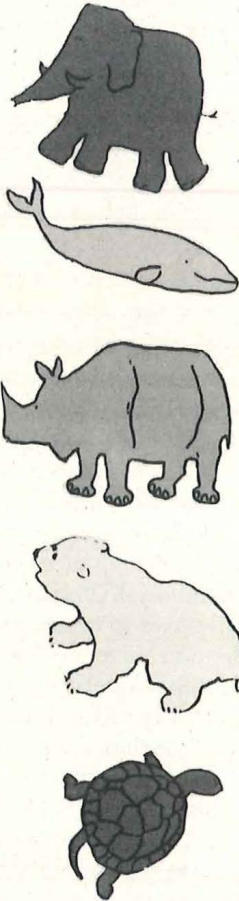


gitte Hanspach Anastassi and the fashion house for such a special evening.

★ The **Psychiko sale** held twice yearly (guess where) to benefit the **St. Peter's and St. Paul's churches** and their charities went off with great benefit for sellers, buyers and receivers. If you would like to get on the mailing list to be advised of the **Spring sale**, just give a call to **721-4906**.

★ **Whee!** What good news it is that we can now have – if we want to – our **Christmas dinner at McDonald's** right on **Constitution Square!** What great advances our Athens is making... This is not to neglect the second **Wendy's** which has suddenly sprouted on the next block, but it is a treat to have a choice. Welcome to them both – makes the trip downtown worth the effort. See you in one or the other – soon.

★ We haven't had news of the super **PHILPA antique car organization** in a long time. Now we hear that their **20th International Rally** held

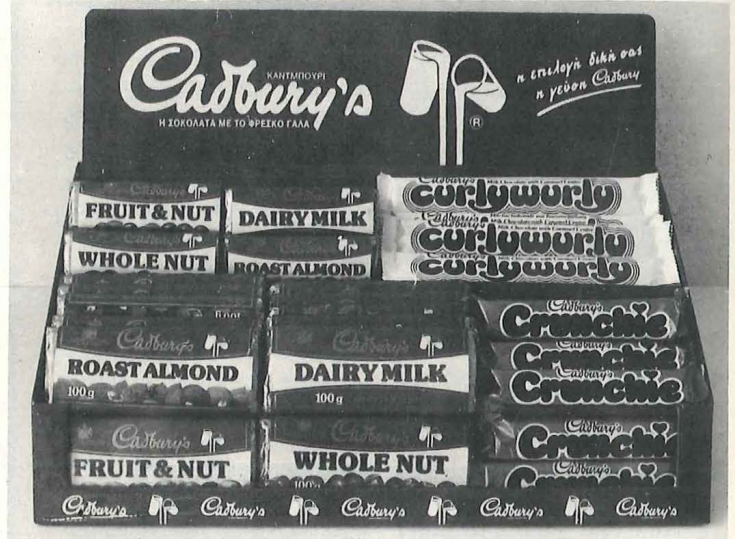


THE BODY SHOP

Have you ever seen elephants, rhinos, blue whales, green turtles and giant pandas all in one basket? Pay a visit to THE BODY SHOP and look for the colorful new soaps, 100 percent vegetal, in the shape of endangered species. Information about animals threatened by extinction and ways you can help are also available at THE BODY SHOP.

A hint : these soaps make excellent gifts for children especially when accompanied by a book with animal stories.

Sweet rejoice! CADBURY's famous English chocolates enter the Greek market dynamically. Your familiar Dairy Milk, the Roast Almond and the Milk Tray are widely available together with several other CADBURY delights. Unwrap this gold and purple cover and take a bite!



HYPERMARKET CONTINENT

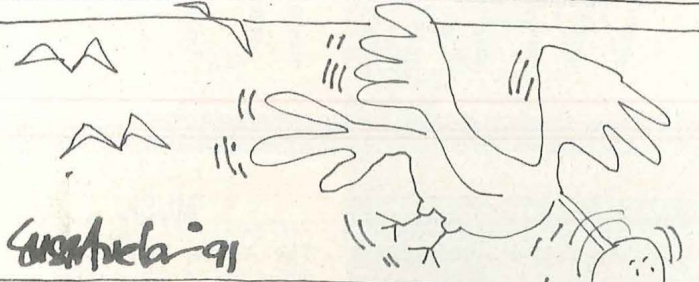
the new superstore on Alimou Avenue is certainly worth a visit. One of the reasons is the fun of using the open air conveyor corridor to carry a loaded trailer effortlessly to the roof parking while enjoying a full view of Mount Hymettos. CONTINENT is designed for those of you who go shopping with your car. There are 1100 parking spaces, not all of them on the roof. Remember to pick up one shopping trailer from a station point on the parking as there are none available inside the shop and you will definitely need one to go through the 7000-square meters of ground level space. This hypermarket offers low prices on most goods and is a good place for fresh vegetables, children's toys, house plants, electronic equipment and casual clothes. Try the delicious unsalted pizza baked on the premises and pick up your next issue of *The Athenian* from the kiosk on your way out.

CLUE TO THE CONSUMER : The opening of Hypermarket Continent initiated a climate of antagonism among rival superstores in south-eastern suburbs. To the benefit of the consumer, prices are kept low on a number of goods and various competitions offer generous gifts. These days shopping on Vouliagmenis Avenue has become beneficial to your household budget. However try not to forget your local *bakaliko* or you will miss it for good.

Merry Christmas for all.

Compiled by Theodosia Dacoglou

GREEK IDIOMS 000

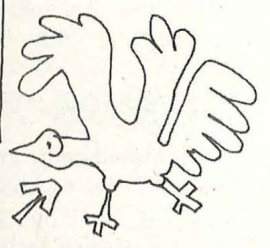
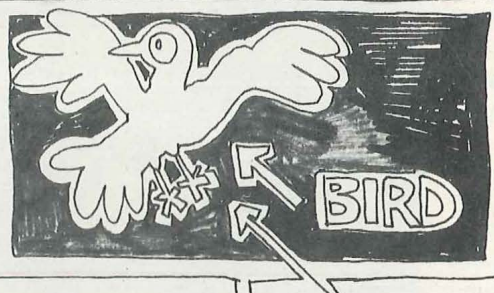


Lesson nr. 43.

THESE LESSONS WILL HELP YOU TO LEARN EFFECTIVE & ACCURATE GREEK. NO MATTER HOW ADVANCED YOU GREEK IS THIS COURSE TAKES YOU FURTHER

ΠΙΑΝΩ = I CATCH
ΠΙΑΝΕΙΣ = YOU CATCH
ΠΙΑΝΕΙ = HE, SHE CATCHES

Sing. **ΠΟΥΛΙ** [puli] =



plur. **ΠΟΥΛΙΑ** [puliá] =

BIRDS

ΣΤΟΝ ΑΕΡΑ [ston aéra]
ON THE AIR, ...

ΠΙΑΝΕΙ ΠΟΥΛΙΑ ΣΤΟΝ ΑΕΡΑ.
HE CATCHES BIRDS ON THE AIR.

MEANING:

HE'S VERY CLEVER

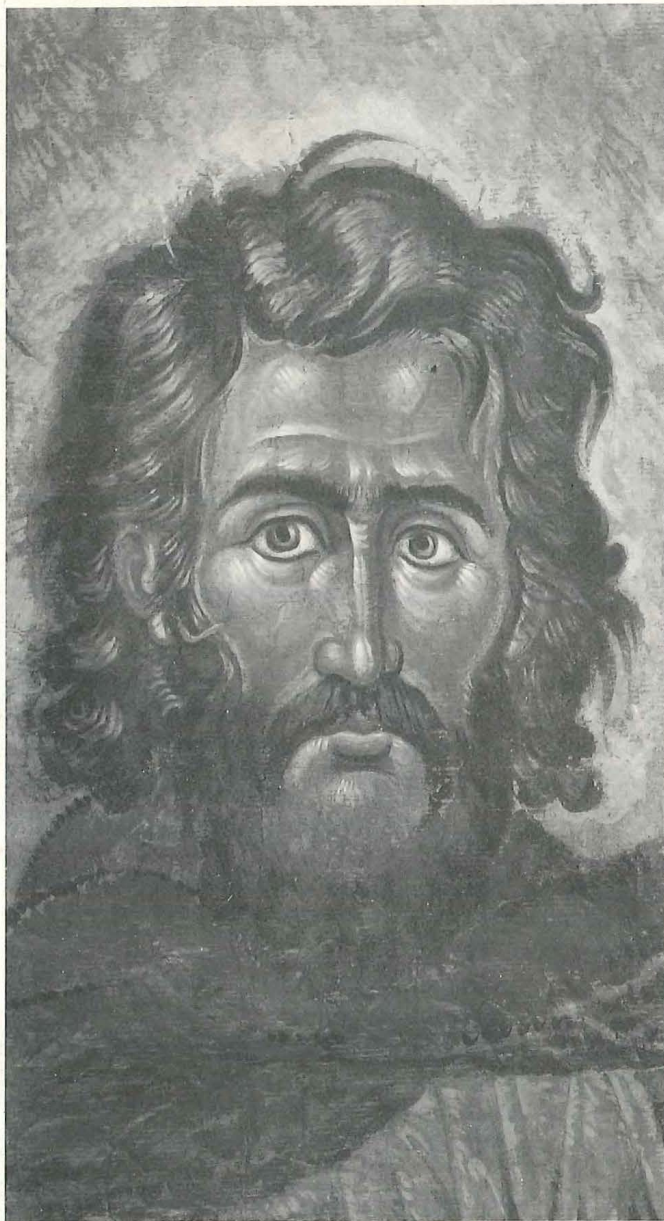
WHERE TO GO WHAT TO DO

PAINTING

As you come face to face with the portraits made by **Father Stamatis Skliris**, look into their eyes. Their pensive and sorrow expressions dramatically denote the spiritual fight between light and darkness. Father Stamatis, a Greek Orthodox priest, is systematically studying the qualities of light, through his art work and in theory. His artistic contribution has been considered revolutionary in the realm of traditional iconography. Father Stamatis's aim is to overcome formalism and continually quest for the authenticity of early Christian art work. Portraits, icons, drawings and etchings at Zygos Gallery, 3-20 December.

EXHIBITIONS

Ancient Macedonia from Mycenaean Times to Alexander the Great, is the theme of the exhibition due to take place at Megaron Stathatou on the corner of Herodotou St. and Vassilissis Sofias Avenue. For the first time Athenians will have the chance to witness through archeological findings the history of ancient Macedonia from the 13th to the 3rd century BC. The museums of Thessaloniki, Sindos, Polygyros and Kilkis have contributed with archaeological findings from all over Macedonia. The exhibition has already been shown abroad but it is a premiere for Athens. At printing time the opening was estimated for 15 December. The exhibition will last until May. It will be located on the upper floor of Megaron Stathatou, which now forms the extension of the Cycladic and Ancient Greek Art Museum. Curator of the exhibition is



Father Stamatis Skliris at Zygos Gallery

Mrs Vokotopoulou.

At the same period another exhibition will be housed at the first floor of Megaron Stathatou. The drawings of Ernest Ziller, architect of Megaron Stathatou will be shown together with his furniture designs and a selection of furniture pieces from the 19th century. The pieces have been gathered from Athens Academia, the Numismatic Museum and the Sarogleion Megaron where the Officers' Club is housed.

MONTESSORI

English-speaking Montessori teachers are invited to a wine and cheese party on Wednesday, December 4, at 7.30 pm at the Kifissia Montessori School, Ethnikou Stratou 5, Ano Kifissia. As there is no Montessori Association in Greece this gathering might prove a unique opportunity for the exchange of views and information among Montessorians. For information: Dolores Poulis, tel: 808-0322.

MUSIC

The Athens Singers, in seasonal mood, have prepared a program of Christmas carols which will be presented twice under the baton of Carole Johns. On Friday 13 December they can be heard at St. Andrew's Church, 66 Sina Street, at 8.30 pm. The second performance is a more festive occasion with mulled wine and home-baked Christmas fare, followed by the lighting of the Christmas tree, at Athenaeum Intercontinental Hotel, Syngrou Avenue 89-93, on Sunday 15 December at 7.30 pm. For further information call: 652-5356 (1-6 pm), 813-5480, or Intercontinental: 902-3666 ext: 6073.

Goethe Institute, Omirou 14-16, tel: 360-8111. Millennium, 2nd circle. On 13 December, directed by Theodore Antoniou, *Corsair Dances* by Yiannis Papaioannou, *Kavafy Songs* by Ion Zotos, *Satiram* by Yiannis Stamato-poulos.

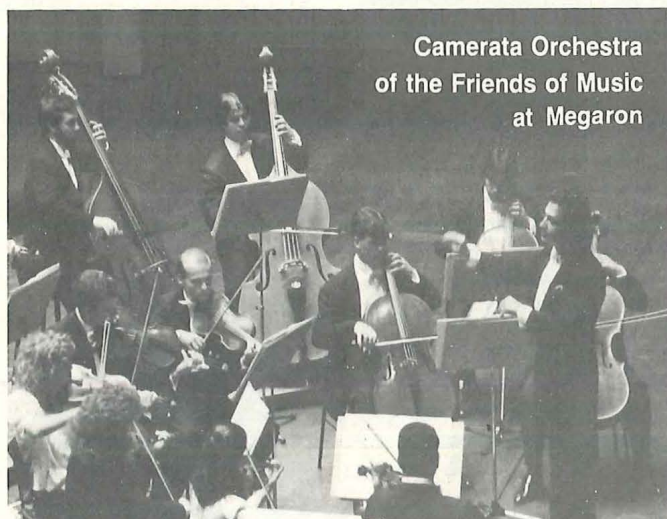
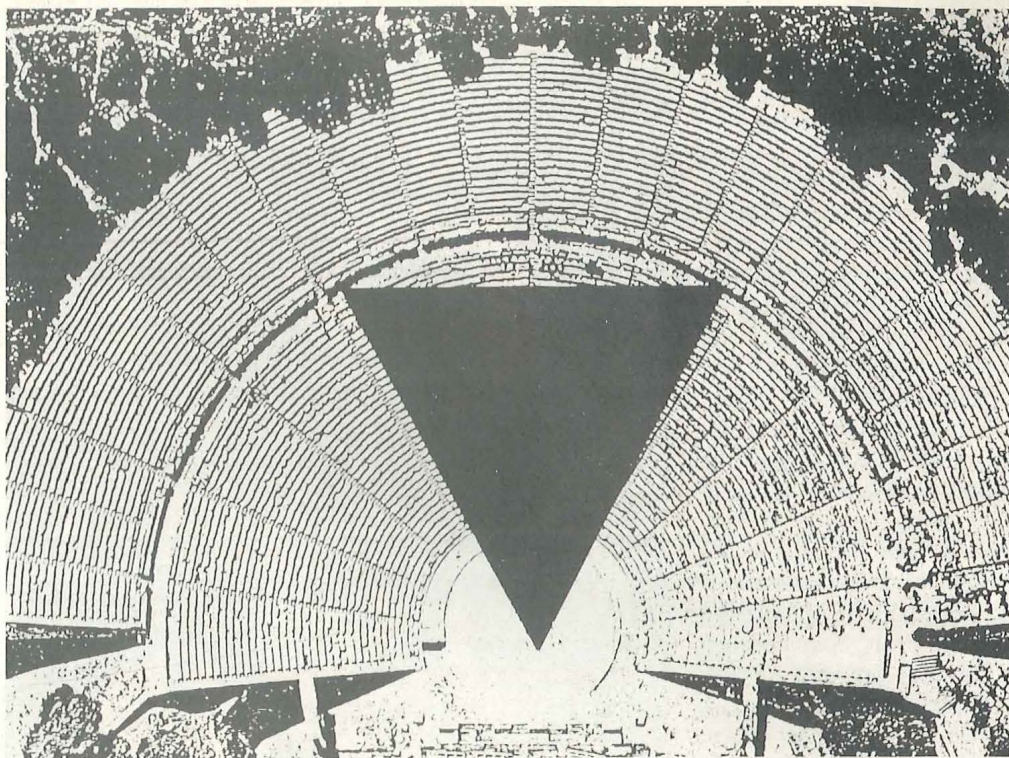
Philippos Nakas Concert Hall, Ippocratous 41, tel: 363-4000. On 7 December, 7.30 pm, piano recital by Mirella Tillianaki, with works of Chopin. On 13 December, 8.30 pm, guitar and oboe concert by Vangelis Christopoulos; oboe, Vangelis Boudounis; guitar, works by Fürstenau, Händel, Coste, Mozart, Ibert. On 14 December, 7.30 pm, chamber music, with Nina Patrikidou; violin, Ioanna Haratsari; piano, works of Prokofiev. On 18 December, 8.30 pm, piano recital, Haris Dimaras, works of Prokofiev.

The American College of Greece presents conductor and pianist Dimitri Toufexis with the Deree Chamber Orchestra. They will perform: *Rhapsody in Blue* by

George Gershwin, *Concerto for Piano and Orchestra K488* by Mozart and the 5 *Brandenburg Concertos* by Bach. On 13 December, 8.30 pm, at Pierce College Auditorium, Gravias 6, tel: 639-3250/9, ext: 357, with free entrance. Transportation to Syntagma square is provided after the performance.

MUSIC AT MEGARON

On 2 December, 8.30 pm, the **Athens State Orchestra** conducted by Gunther Schuller, with soloist Leslie Bowlinger, singer, performs *The Hell of an Era* by Thanos Mikroutsikos and *Six Monologues for Soprano and Orchestra* by D.Terzaki, *Concerto Grosso* by D. Mitropoulos and *Symphony No 3* by G.A. Papaioannou.



Camerata Orchestra
of the Friends of Music
at Megaron

On 6 December, 8.30 pm, the **Camerata Orchestra of the Friends of Music** conducted by Alexandros Myrat, soloists Vinia Tsopela, piano and Marina Krilovitsi, soprano, performs Boccherini, Mozart and Felix Mendelssohn-Bartoldy. The Camerata is a new orchestra with musicians from all over Europe.

On 9 December, 8.30 pm, the **Athens State Orchestra** conducted by Lukas Karytinis with soloist Francis Orval, horn, performs A. Evangelatos, Mozart and Brahms.

On 23 December, 8.30 pm, the **Athens State Orchestra** conducted by Andreas Paridis with soloist Maria Asteriadou, piano, performs Wagner, Rachmaninoff, Koukos and Debussy.

BOOK

Dolls in Greek Life and Art from Antiquity to the Present Day, by Maria Argyriadis, examines the participation of the adorable toy in the social and religious life of the Greeks. The writer who has been a collector of dolls for 20 years is a researcher on children's toys, collaborating with the Benaki Museum. Angelos Delivorias, director of the museum, stresses the uniqueness of the book in his introduction. Publisher Lussy Bradzioti is responsible for the high quality of the three separate publications in Greek, French and English. Alexandra Doumas sign the English translation. 134 color and 29 black and white photographs.

SPACE SCULPTURE

The hidden geometry of ancient sites concerns Greek American sculptor **Cris Gianakos** who sets out to discover by intuition what the ancients might have possessed as rational knowledge. In his drawings he suggests various interventions on ancient temples, theatres and sites with the aim of marking out the underlying minimum geometrical shape that connects the

monument with its environment, the parts with the whole, or simply express in modern terms the essence of that place. Incidentally, the ramp which appears to be Gianakos's favorite shape can be observed on the Greek logo of AD Gallery, where his installation and drawings are on show until 11 January. In the future we will have the chance to see an installation of his at the Athens College in P.Psychiko.



FOR CHILDREN

Christmas is the time for children and some artists offered their beautiful Christmas paintings to be printed in cards for the benefit of SOS Children's Villages. These cards are available in all branches of Credit Bank and the Bank of Crete, Estia bookshop on Solonos 60 and Eleftheroudakis on Nikis, Syntagma and at the offices of SOS Children's Villages, Ermou 6, 4th floor, tel: 323-8048. The sensitive artists are: Meropi Preka, Kostas Eleftheriou, S.Kuratli, Elke Hofman, Jenny Hassiotou, Max Raffler and K.Grammatopoulos.

It would not be true festive season without entertainment. So roll up your sleeves:

the circus is here! The spectacular circus of Madrid was in Peristeri during November but its December location had yet to be fixed at the time of printing. Now it is up to you to discover it by calling: 884-0689 or faxing: 882-9639. There are two performances daily at 7 pm and 9.30 pm. On Sundays at 11 am and 7 pm. The circus is heated and it will stay in Athens, varying its location, until the spring. In a more scientific and exciting mood you may visit the Athens Planetarium at Evgenidion Foundation, Syngrou Avenue 387. There are special performances showing the Star of Christmas on Sundays every hour between 11 am to 4 pm with a brake between 2-3 pm. What is even more exciting for adults: entrance is free.

Science and adventure do not only meet in the cosmos. They join forces on screen and create super hit films. Number 2 of Teenage Mutant Ninja Turtles is to be released in December and if you do not know what it is all about let your child take you to the cinema. If your taste is rather conservative you will surely enjoy a classic film like Santa Claus.

In order to get hold of your dreams and other floating and flying things visit Balloonorama, a very special shop in Pangrati, tel: 724-3359. There you can see balloons that walk, dance and sing. You can learn how to hide an elf inside a balloon and let it go up for ever but, please, be ecologically minded and do not pollute the universe.

Stay on earth with your physical body and let your soul be lifted up with a musical experience. Music Is Fun is an original school of music for children, mainly the English speaking. Everything from chairs to musical instruments comes on children's size, there is even a liliput violin for early talents. Mrs Jane Bradley Chrissikou is doing wonderful work in a neat and well organized environment. If you wish to check this, Christmas is the time to catch them perform-



ing at 3,4,5 British Nursery School. Mr Chrissikos and son are responsible for the excellent quality xylophones which come on very reasonable prices. They can be found at Nakas music shops or where Music Is Fun, telephone: 981-5912.

EXHIBITION ABROAD

Yannis Metzikof is widely known in Greece as a stage designer, having worked extensively for the Greek National Theatre and many independent theatre companies. A student of Yannis Moralis and Vassilis Vassiliades, Metzikof has had several exhibitions in Greece and abroad. His current work, explosive in style, named *Omens*, is exhibited in London, at Gallery K, in Hampstead, tel : 71-794-4949, until Christmas.

PHOTOGRAPHY

Stelios Efstathopoulos photographs the Gypsies in their temporary settlements. His camera captures tough and tender moments between people who share a culture unknown to most of us. Some of their private moments are disclosed in black and white in Efstathopoulos exhibition at the Photographic Centre of Athens until 13 December.

The Madrid Circus

REBETIKA

Friends of Rebetika must make a note of the information our reader Dian Muller was kind enough to share with us. **Rena Stamou**, the well known singer of Rebetika, is singing at the small family taverna *O Daskalos*, on Andromahis St, in Amphitheia, tel: 983-1310. Stamou, who belongs to the generation of Sotiria Bellou and Marika Ninou, has sang with Tsitsanis, Mitsakis and other teachers. She is now singing Rebetika from the 1950s accompanied alternatively by the 4-chore and the 8-chore bouzouki.

FILMS

During the festive season there will be several new film releases. For the exact dates and locations consult the daily press. Try not to miss Alan Parker's *Comittments* and Joel Schumacher's *Choice of Love* with Julia Roberts, (Yia Panda Neoi in Greek).

Lilly Kristensen
at Jill Yakas Gallery



COLLAGE

The textile collages by **Lilly Kristensen** have been seen as covers of *The Athenian* several times and her work is well known to the foreign community. Lilly who is Danish became a Mykonian in the early 1960s and discovered her artistic medium in collage made with leftovers of natural fibre hand woven textiles. Her current work, shown at Jill Yakas Gallery until 5 December, marks a new development in her work. These sculptured textile collages depicting scenes of traditional Greek life and nature acquire a tactile dimension thanks to their relief. A series of cards, showing 20 textile collages has been published by Jill Yakas and is available at the gallery.

Stelios Efstathopoulos at Photographic Center of Athens



this month

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2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31	•	•	•	•	•

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 with gifts and the traditional greeting of *chronia polla* (many happy returns).

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

DATES TO REMEMBER

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

GALLERIES

AD GALLERY, Lykavittou 39-41, Kolonaki, tel 360-2948. Sculpture and designs by Chris Gianakos, until 11 January. See Focus.

ADYTO, Dionissou 56, Halandri, tel 683-0943. Exhibition of antiques and 19th, 20th century Greek paintings: Spyros Vassiliou, Geralis, Iakovidis, Gaitis, et al. until 5 Dec. Paintings by Vassilis Solidakis, 9-28 Dec.

AEGOKEROS, Aristodimou 4, Kolonaki, tel 722-3897. Group exhibition paintings, mini sculptures, ceramics.

AENAON, Andersen 18, N.Psychiko, tel 671-1264. Paintings by Yiorgos Katsonis, until 7 Dec. Painting in musical space, music by Eleimon Papavassiliou, painting by Maria Doukakis, 16-31 Dec.

AENAON, Stournari 30, tel 522-8688. Etchings by Piranezi until 2 Dec. Miniature, group exhibition, 10 Dec-15 Jan.

AGATHI, Mythimnis 12, tel 864-0250. Ziakas' costume designs for the film *Two Suns In The Sky*, of Stambouloupolos, 2-15 Dec. Paintings by Petros Zoumboulakis 17 Dec-10 Jan.

AMALIA, Dionissou Av. 12, Rea, tel 813-1941. Paintings by Aris Kotzamanis, Dec.

ANEMOS, Kyriazi 36, Kifissia, tel 808-2027. Paintings by

Yiorgos Vakirtzis, until 7 Dec. Mini sculptures by Angeliki Makri, until 4 Jan.

ART GALLERY, Ammohostou 19, Rhodos, tel 0241-64690. Paintings by Patty Botsiou, until 7 Dec.

ART STUDIO EST, Taxilou 81-83, Ano Ilissia, tel 823-6711, 775-0210. Members' group exhibition, Thu-Sun, 7-10pm.

ANTINOR, Antinoros 17, tel 729-0697. Paintings by Petros Xenakis, 8-18 Dec. By Michael Kalogirou 18 Dec-4 Jan.

APOPSI, Dinocratous 35, tel 722-7009. Painting on cloth by Christina Papazaharopoulou, 2-28 Dec.

ARGO, Merlin 8, tel 362-2662. Paintings by Dimitris Douvlis until 14 Dec. See Art. Group exhibition painting, sculpture, 16-31 Dec.

ARTIO, Dinocratous 57, Kolonaki, tel 723-0455. Installation by Marios Spiliopoulos, until 10 Jan.

ASTROLAVOS, Androutsou 138, Pireaus, tel 412-8002. Painting, group exhibition, Michael Georgas, Dimosthenis Kokkinidis, Kostas Malamos, Yiorgos Mavroidis, Dimitris Mytaras, Panayiotis Tetsis, Alekos Fassianos, until 10 January.

ATHENAEUM ART, in InterContinental Hotel, Syngrou 89-93, tel 902-3666.

ATHENS ART GALLERY, Glykonos 4, tel 721-3938. Paintings by Theodoros Manolidis, 1-31 Dec. See Art.

BERNIER, Marasli 51, tel 723-5657. Sculptures by Mario Merz, until 2 Dec.

VLASTOS, Vas.Georgiou 40, Halandri, tel 683-4752. Paintings by Sotos Papaspyropoulos, 2-14 Dec. Group exhibition, painting and sculpture, 16 Dec-6 Jan.

BOSCH GALLERY, Kifissias 6-8, Maroussi, tel 682-4244. Paintings by Aglaia Roussi, 4-30 Dec.

CHRYSOTHEMIS, 25th Martiou 20, Halandri, tel 681-1418. Paintings and silkprints by Vassilis Stavrou, 3-23 Dec.

DADA, Niridon 6 & Pratinou, tel 722-2929. Retrospective painting exhibition by Kiky Typaldou-Laskaratu, 2-18 Dec. See Art.

DESMOS, Tzirion 2, tel 922-0750. Paintings and collage by Eliana Abravanel, until 5 Dec. Space construction, sculptures and chalcographies by Dimitra Siaterli, 9 Dec-10 Jan.

DIMOKRITOS, Dimokritou 24, tel 362-9468. Paintings by Dimitra Xanthou, until 7 Dec. By Roula Kanneli, 9-21 Dec.

EKFRASSI, Fivis 11, Glyfada, tel 894-0391. Paintings by Christos Bokoros, until 14 Dec.

EIKASTIKOS CHOROS, Dimokritou 21, tel 361-1749. Iconography, 2-24 Dec.

ELENI'S KORONAIU, Mitseon 5-7, tel 325-4335. Paintings by Nikos Artemis, until 22 Dec.

ENSTASSIS, I.Metaxa 24-26, Glyfada.

EPIPEDA, Xanthippou 11, tel 721-4644. Paintings and engravings by Xenis Sahinis, until 11 Dec.

EPOCHES, Kifissias 263, tel 808-3645. *Micro Sculpture '97*, Works by Papayiannis, Angelika Korovessi, Armakolas, et al. 5 Dec-11 Jan.

ERSI'S GALLERY, Kleomenou 4, tel 723-5356. Mini sculptures by Papayiannis, Papassaikas, Kazakos 1-15 Dec. Painting on pebbles by Michael Garoudis, sculptures by Medek, until 16 January.

GALLERY 3, Fokilidou 3, tel 362-8230. Paintings by Theodoros Lazaris, until 15 Dec.

GALLERY 7, Zalokosta 7, tel 361-2050. Geometric sculpture by Nafsika Pastra, until 3 Dec. Paintings by Nikolas Klironomos, 5-14 Dec. By Georgina Kostopoulou, 16 Dec-7 Jan.

HERETAKI ART GALLERY, Irakleiou Av 350, tel 279-7732. Paintings and sculptures by Alexandros Heretakis, 9-24 Dec.

ILEANA TOUNTA, Armatolon & Klefton 48, tel 643-9466. Sculptures by Kostas Koulentianos, until 7 Dec. Sculptures by Lyda Papakonstandinou, 12 Dec-18 Jan.

JILL YAKAS, Spartis 16, Kifissia, tel 801-2773. Textile collage by Lilly Kristensen, until 5 Dec. See Focus. Painting, group exhibition by Scotty Mitchell, Lilly Kristensen, Florence Messenger-Stone, Maggy Hardy, Dorothy Andrews and ceramics by Ingrid Keller, 8-21 Dec.

KONTI, Makriyiani 133, Moschato, tel 481-9884. Paintings by Dimitris Tiniakos, Yiannis Vakirdzis, Sotiria Ralli, 20 Dec-10 Jan.

KOURD, Skoufa 37, tel 361-3113. 19th, 20th century Greek paintings, until Christmas.

KREONIDIS, Kanari 24, tel 360-6552. Paintings by Christos Caras, until 2 Dec. By Apostolos Tsiroyiannis, 12 Dec-4 Jan.

LEVER, Alexandroupoleos 25, tel 770-4811. Ceramics by Manoussos Halkiadakis.

MARIA PAPADOPOULOU, Xenokratous 33, tel 722-9733. Paintings by Alkis Pierrakos, until 25 Dec.

MEDOUSSA, Xenokratous 7, Kolonaki, tel 724-4552. Paintings by Tassos Mandzavinos, until 14 Dec.

MINI GALLERY, L.Katsoni 58, 1st floor, tel 642-4211. Mon-Wed-Fri, 7-10 pm.

MIRARAKI, Kifissias Av 263a, tel 808-3001. Paintings by Minas, until 12 Dec.

NEES MORPHES, Valaoritou 9, tel 361-6165. Paintings by Vassilis Angelis, Niki Zissimou, until 7 Dec. Retrospective exhibition, 42 artists, until 10 January.

OLGA GEORGANDEA, Vas. Pavlou 102, Voula Shopping Center, tel 895-9467. Water paintings and sculptures by Stella Douka, 16 Dec-16 Jan.

ORA, Xenofondos 7, tel 323-0698. Paintings by Nikitas Flessas, until 6 Dec. By Alexis Kyritopoulos, 10 Dec-7 Jan.

PHOTOGRAPHIC CENTRE OF ATHENS, Sina 52, tel 360-8825. Photographs by Stelios Efstathopoulos, until 13 Dec. See Focus. *1000 and 1 Images*, exhibition of posters and originals, 16 Dec-10 Jan.

PINELIA, Messogion 419, tel 659-0209. Paintings by Irini Badola, until 14 Dec. Engraving, group exhibition, 15-31 Dec.

PIREUS ART GALLERY, Alkiviadou 141, tel 412-2732. Water paintings by Yiannis Andonopoulos.

PLAKA, N.Nikodemou 29, Plaka, tel 323-4498. Paintings by Blendy Gonxhe, 1-15 Dec. Group exhibition, 20-30 Dec.

PLEIADES, Davaki 3-5, tel 692-9950. Constructions by Yiannis Markopoulos, 4-24 Dec.

POLYPLANO, Lykavitou 16, tel 363-7859. Paintings by Yianna Harahliani, until 4 Dec. Etchings and mini sculptures, group exhibition, 7 Dec until January.

SKOUFA, Skoufa 4, tel 360-3541. Painting and sculpture, group exhibition, Zogolopoulos, Gaitis, Geros, Caras, Fassianos, et al. 15 Dec-10 Jan.

THOLOS, Philellinon 20, tel 323-7950. *The 12 Months*, Paintings by Kostas Spyropoulos, 7-22 Dec.

THE GALLERY, Xenofondos 9, 6th floor, tel 322-6773. Paintings and sculptures by Eva Tourtoglou, 5 Dec-4 Jan.

TITANIUM, Vas.Konstantinou 44, tel 721-1865. Paintings by Christos Vougiouklis, 2-17 Dec.

YAKINTHOS, Zirini 23, Kifissia, tel 801-1730. Etchings and paintings by Theodore Pantaleon. 2-31 Dec. See Art.

YPOGRAFI, Kifissias Av.294, in Psychiko Shopping Centre, tel 724-2723. Paintings and designer's furniture by Takis Zenetos. Sculptures by Aspasia Zenetos.

ZOUMBOULAKIS, 20 Kolonaki sq, tel 363-4454. Neon sculpture by Gun Gordillo, until 14 Dec.

ZYGOS, Iofondos 33, tel 722-9219. Paintings and etchings by Father Stamatias Skliris, 3-20 Dec. See Focus. Paintings by Bradits, 3-20 Dec.

EXHIBITIONS

NATIONAL GALLERY, Vas. Konstantinou 50, tel 723-5938. Greek books published in Switzerland on 16th and 17th centuries. Starting 2 December.

MEGARON STATHATOU, Herodotou and Vas. Sofias Av. *Ancient Macedonia from Mycenaean Times to Alexander the Great*, also *Ernest Chiller*, exhibitions organized by the Cycladic and Ancient Greek Art Museum. Opening in December, for exact date consult press. Duration until May 1992. See Focus.

MUSEUM OF GREEK FOLK ART, Kydathineon 17, tel 321-3018. Silks from Proussa, collection of Soula Bozi, until Feb.1992.

NATIONAL ARCHAEOLOGICAL MUSEUM, Totsita 1, tel 821-7717. *Gerhard Mercator. Philosopher of the World*, 10 Dec-30 April 1992.

STAVROS MIHALARIAS ART, Herodotou 22, tel 721-3079. 16th and 19th century Greek and Russian icons. 9 December until end of January.

CANADIAN ARCHAEOLOGICAL INSTITUTE, Gennadiou 2B, tel 722-3201. Waterpaintings by Jean-Pierre Lequ er, 5-14 Dec.

HOUSE OF CYPRUS, Irakleitou 10, tel 364-1217. Group painting exhibition, until 12 Dec.

ATHENS COLLEGE, P.Psychiko, tel 671-7523. Painting exhibition by Katerina Giannaka, until 12 Dec.

PANORAMA, Al. Soutsou 4, tel 362-3098. Patric Fabr's collection of jewellery from Africa and Asia. 5-24 Dec.

TAKE FIVE, jazz club - restaurant, Patriarhou Ioakim 37, tel 724-0739. Painting exhibition by Stella Douka, 16 Dec-16 Jan.

PIREOUS

THE FRENCH INSTITUTE, 2nd Merarhias 36, tel 452-1812. The private collection of Aris Alexakis with Shadow Theatre puppets, 3-20 Dec.

Theatre on video: 5 Dec, 7, 30 pm, *La Double Enconstance*. 9 Dec, 7 pm, *Le Jeu Du Amour Et Du Hasard*. 16 Dec, 7 pm, *L'epreuve*. 19 Dec, 7 pm, *La Commerce*.

Music on Video: 13 Dec, Yves Montand. Entrance is free.

ROUNDTABLE

THE AMERICAN HELLENIC CHAMBER OF COMMERCE 3rd Annual Roundtable with the Greek Government at Hotel Athenaeum Intercontinental, 2-4 Dec. Information Ms Passarivakis, tel 363-6407, fax 361-0170.

CHRISTMAS CAROLS

The Athens Singers on 13 Dec, 8.30 pm at St. Andrew's Church, Sina 66 and on 15 Dec, 7.30 pm at Hotel Athenaeum Intercontinental, 89-93 Syngrou Ave.

BAZAAR

The Franco-Hellenic Lycee is holding its annual bazaar on 7 Dec, for charity purposes. The bazaar will take place in the school premises, in Agia Paraskevi. (Turn off Messogion Av at the prefabricated Canadian Homes, as you approach the Stavros crossing) With lots of attractions for children and parents, French, Lebanese and other international food specialities, lucky games and the sale of French goods.

THESSALONIKI

VAFOPOLIO CULTURAL CENTER, Nikolaidi & Papanadreou st, tel 031-424-132/33. On 2 Dec, 8.30 pm, concert by Irini Kourdaki and Dora Raftoyianni. With guitar, violin, cello, clarinet. On 18 Dec, 8.30 pm, piano recital by Maria Efstratiadi with works by Mozart and Schuman.

RELICS GALLERY, Lassani 3, tel 031-226-506. Paintings by Christos Caras until 20 December.

CLUBS & ORGANIZATIONS

AMERICAN WOMEN'S ORGANIZATION OF GREECE (AWOG) For membership at AWOG and general information tel 639-3250/9, ext 345, M-W-F, 10.30am-1.30pm.

ATHENS COSMOPOLITAN LIONS CLUB, for information concerning the meeting agenda call Mr Baganis, tel 360-1311.

ATTICA CLUB OF FILOTHEI offers bridge lessons, for all members interested, tel 682-1726 or 682-7108.

CANADIAN WOMEN'S CLUB OF ATHENS welcomes new members to monthly meetings and activities. For information tel 652-0772.

CULTURAL ASSOCIATION FOR THE PORTUGUESE COMMUNITY is a new association welcoming members. Its goal is to strengthen the ties between Greece and the Portuguese community. Tel 775-5032.

DAUGHTERS OF PENELOPE AHEPA Senior Women's Auxiliary, Athens Hesperus chapter No. 359. For information tel 952-3030, Terry Pirpinias, President or tel 652-6063, Ann Bokolinis, Liaison.

DEMOCRATS ABROAD, for information tel 722-4645.

ENGLISH SPEAKING SOCIAL SOCIETY meets every Wed. from 8-10 pm at the Athenian Pastry Shop, 320 Kifissias, Psychiko. Dr Agis Sarakinos, tel 672-5485.

GREEK-IRISH SOCIETY. For information, tel 262-8683.

LA LECHE LEAGUE. "Art of Breastfeeding and Overcoming Problems," Athens North, 5 Dec, 10am, Mrs Bensoussan, tel: 647-7330. Same topic Greek, 11 Dec, 6pm, Mrs Maria Sfetkou, tel: 652-3367. Athens South, same topic, 16 Dec, 10am, Suzan Adrianaki, tel: 963-4895. Membership entitles you to attend meetings, borrow books and receive *New Beginnings*, the LLL magazine. Babies and toddlers are welcomed at the meetings.

PROPELLER CLUB. For information call L. Battler, 778-3698 or G. Nahas, 779-6232.

REGINE, women's social club. Dance classes, gym, meditation, hobby craft, make-up workshops, health snack bar, children's activities, toddlers crest. Tel 894-8961.

REPUBLICANS ABROAD. For information tel 681-5747.

ST. ANDREW'S WOMEN'S GUILD. As a society of St Andrew's Protestant Church, the guild will offer a hearty welcome to newly-arrived women. For information tel 651-7405 or the church tel 652-1401.

SEA TURTLE PROTECTION SOCIETY OF GREECE. 35 Solomou, tel 364-4145. Educational visits and programs at schools.

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

YWCA (XEN), Amerikis 11, tel 362-4291. Greek for foreigners, Painting, Photography, Cooking, Sewing, Jewellery, Pottery, Computers, Greek Dances, etc. Activities for children, Saturday 9-1 am. For information, tel 362-4291.

RELIGIOUS SERVICES

HOLY APOSTLES CATHOLIC CHURCH, Alkyonidon 77, Voula, tel 895-8694. Holy Mass, Tuesday and Saturday 6 pm, Sunday 11:30 am.

UNITED PENTECOSTAL CHURCH INTERNATIONAL, Lambrou Katsoni 58, tel 644-6980. Weekly services: Sunday 10:30 am, 3 pm; Wednesday 7:30 pm; Bible Study, Prayer Service Saturday 7-9 pm.

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

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.

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, tel 721-4906. 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.

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.

ST NIKODIMOS, Russian Orthodox Church, Filellinon 21, tel 323-1090.

INTERNATIONAL CHURCH OF CHRIST, Pireos 28, Omonia Sq, 1st floor, tel 524-5524, 899-1815. Study of the Bible, songs and prayers every Sunday & Thursday 6 pm.

TRINITY BAPTIST CHURCH, Vouliagmenis 58, Ano Helliniko, tel 962-2665. Worship at 11 am & 7.30 pm; Bible study at 9.45 am Sundays.

MUSEUMS AND SITES

ACROPOLIS, Open 8:00-6:30pm. Saturday & Sunday 8:30-2:30pm. The entrance fee of 1500 drs includes the museum.

ACROPOLIS MUSEUM, ☎ 321-0219. Sculptures, vases, terra-cottas and bronzes from Acropolis' excavations.

ANCIENT AGORA, ☎ 321-0185. Open 8:30am-2:45pm; closed Monday. Entrance 600 drs, student prices.

AGORA MUSEUM, ☎ 321-0185. Open 8:30am-3:00pm; closed Monday. Entrance 400 drs, students 200 drs. A replica of the 2nd century 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 8:30am-3pm; closed Monday. Entrance 400 drs, students 100 drs. Holds fine collection of Greek and Roman sculptures.

ATHENS CITY MUSEUM-VOURO'S FOUNDATION-EFTAXIA, Papanigopoulou 7. ☎ 324-6164. Open Monday, Wednesday, Friday and Saturday 9am-1:30pm. Entrance 100 drs (students and tour guides have free entrance). Wednesday free. It contains paintings, designs, sectional plans and models of Athens of 19th century as well as furniture, costumes and personal objects of Othon and Amalia, who lived in this palace for a few years.

BENAKI MUSEUM, Koumbari 1 (corner of Vas Sofias). ☎ 361-1617. Open 8:30am-2pm daily. Entrance 1000 drs. 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. Tuesday closed.

BYZANTINE MUSEUM, Vas Sofias 22. ☎ 721-1027. Open 8:30am-3pm; closed Monday. Entrance 1000 drs. Villa built for the Duchess of Plaisance in 1848. Houses Athens' major collection of Byzantine and post-Byzantine art, including permanent collection of European masters.

CENTRE FOR FOLK ART AND TRADITION, A. Hadzimi-hali 6, Plaka. ☎ 324-3987. Open Wednesday, Friday, Saturday 9am-1pm & 5-9pm; Tuesday & Thursday 9am-9pm; Sunday 9am-1pm; closed Monday. Exhibitions focusing on folk traditions in Greece.

CYCLADIC AND ANCIENT GREEK ART MUSEUM, Neophytou Douka 4, Kolonaki. ☎ 724-9706. Open Monday-Friday 10am-15:30pm, Saturday 10am-14:30pm. 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 from 2000 BC to 400 AD, and the top floor is dedicated to the Charles Politis Collection. On Saturday mornings the museum organizes activities for children, starting in October. Entrance fee 200 drs.

D. PIERIDIS MUSEUM OF MODERN ART, King George Ave 29, Glyfada. ☎ 898-0166. Every day 6-9pm, Saturday and Sunday 10-1 pm. Private collection of Cypriot and Greek modern art.

ELEFTHERIOS VENIZELOS ARCHIVES, Cristou Lada 2.

☎ 322-1254. Open 9am-1pm; closed Saturday. Sunday only evening hours. Entrance free. It contains personal memorials and historical documents of Venizelos and his lifetime.

ELEFTHERIOS VENIZELOS MUSEUM, Eleftherias Park (Vas. Sofias, behind Venizelos' statue). ☎ 722-4238. Open 10am-1pm & 6-8pm; closed Monday & Sunday. Entrance free. It contains personal objects of Venizelos, photographic material and documents. It also has a library with books about E. Venizelos and his lifetime.

GOULANDRIS MUSEUM OF NATURAL HISTORY, Leviodou 13, Kifissia. ☎ 808-6405. Open 9am-2:30pm; closed Friday. Entrance 200 drs, students 50 drs.

GOUNARO MUSEUM, G. Gounaropoulou 6, Ano Ilissia. ☎ 777-7601. Open 9am-1pm & 5am-7pm; Friday, Saturday, Sunday 9am-1pm; closed Monday. Entrance free. Art and memorabilia of Gounaropoulos, one of Greece's best known artists.

HELLENIC MARITIME MUSEUM, Zea, Piraeus. ☎ 451-6822, 451-6264. Open 8:30am-1pm; closed Sunday & Monday. Entrance 100 drs.

HISTORICAL GREEK COSTUME MUSEUM, Dimokritou 7, Kolonaki. ☎ 362-9513. Open Monday, Wednesday, Friday 10am-1pm. Entrance free. It contains traditional costumes from all over Greece, which come from the collection of the Greek Lyceum.

JEWISH MUSEUM OF GREECE, Amalias 36. Open 9am-1pm; closed Saturday. Entrance free. The collection of the museum includes religious and folk art representatives of the centuries-old Jewish-Greek and Sephardic communities of Greece.

KANELLOPOULOS MUSEUM, Theorias & Panos, Plaka. ☎ 321-2313. Open 8:30am-3pm; closed Monday. Art and artefacts from prehistoric times to the post-Byzantine period. Entrance fee 400 drs

KATINA PAXINOU'S MUSEUM, Thoukididou 13, Plaka. ☎ 322-1335. Open Wednesday & Friday 11am-1pm. It contains personal objects of the great tragedian, costumes from performances, the Oscar award and pictures of her life and career. Entrance free.

KERAMIKOS MUSEUM & SITE, Ermou 148. ☎ 346-3552. Open 8:30am-3pm; closed Monday. Entrance 400 drs, students 100 drs. The site includes the ruins of the Dipylon, the Sacred Gate and cemetery, a funerary avenue containing graves, and monuments to famous Athenians. The museum houses many finds from the cemetery.

MUSEUM OF GREEK FOLK ART, Kydathinaion 17, Plaka. ☎ 322-9031. Open 10am-2pm; closed Monday. Entrance 200 drs, students 100 drs. Art and artefacts mainly from the 18th & 19th centuries.

NATIONAL ARCHAEOLOGICAL MUSEUM, Tositsa 1. ☎ 821-7717. Open Tuesday to Friday 8am-5pm; Monday 11-5pm; Saturday & Sunday 8:30am-3pm. Entrance 1500 drs.

NATIONAL GALLERY, Vas. Constantinou 60. ☎ 723-5938. Open 9am-3pm; Sunday 10am-2pm; closed Monday. Entrance 150 drs. Paintings, engravings and sculptures by Greek and foreign artists.

NATIONAL HISTORICAL MUSEUM, Stadiou & Kolokotroni (old Parliament). ☎ 323-7617. Open Tuesday to Friday 9am-1:30pm; Saturday & Sunday 9am-12:30pm; closed Monday. Entrance 200 drs, students 50 drs. Thursday free. It contains objects from the Frankish, Venetian and Turkish periods, traveller's plans, weapons, souvenirs of Othon & George I, as well as collections from the Cretan War, Balkan War, Asia Minor disaster, of World War II.

NUMISMATIC MUSEUM, Tositsa 1. ☎ 821-7769. Open 8:30am-3pm daily. It contains 300,000 gold, silver and copper coins from 700 BC on, as well as a collection from the byzantine period. Monday closed. Entrance fee 400 drs.

PALEONTOLOGICAL & GEOLOGICAL MUSEUM, Panepistimiou Athinon, Panepistimioupolis. Visit by appointment only. ☎ 724-7401.

PHILATELIC MUSEUM, Fokianou 2. ☎ 751-9066. Open Monday-Friday 8am-2pm; Monday, Wednesday 17:00-20:00pm. Closed Saturday & Sunday. Entrance free. It contains objects which characterize the development of the mail service, philatelic material, printing elements, first-day circulation envelopes, commemorative seals.

RAIL MUSEUM, Liossion 301. ☎ 524-6580. Open Wednesday 5-8pm & Friday 10am-1pm. Entrance free. It contains carriages as well as furniture, mirrors, plate settings, tickets and perforating machines from the establishment of Greek railways.

THEATRICAL MUSEUM, Akadimias 50. ☎ 362-9430. Open 9am-3pm; Sunday 10am-1pm; closed Saturday. Entrance 150 drs. It contains pictures of actors and plays, costumes, posters, personal objects of famous actors, portraits, busts.

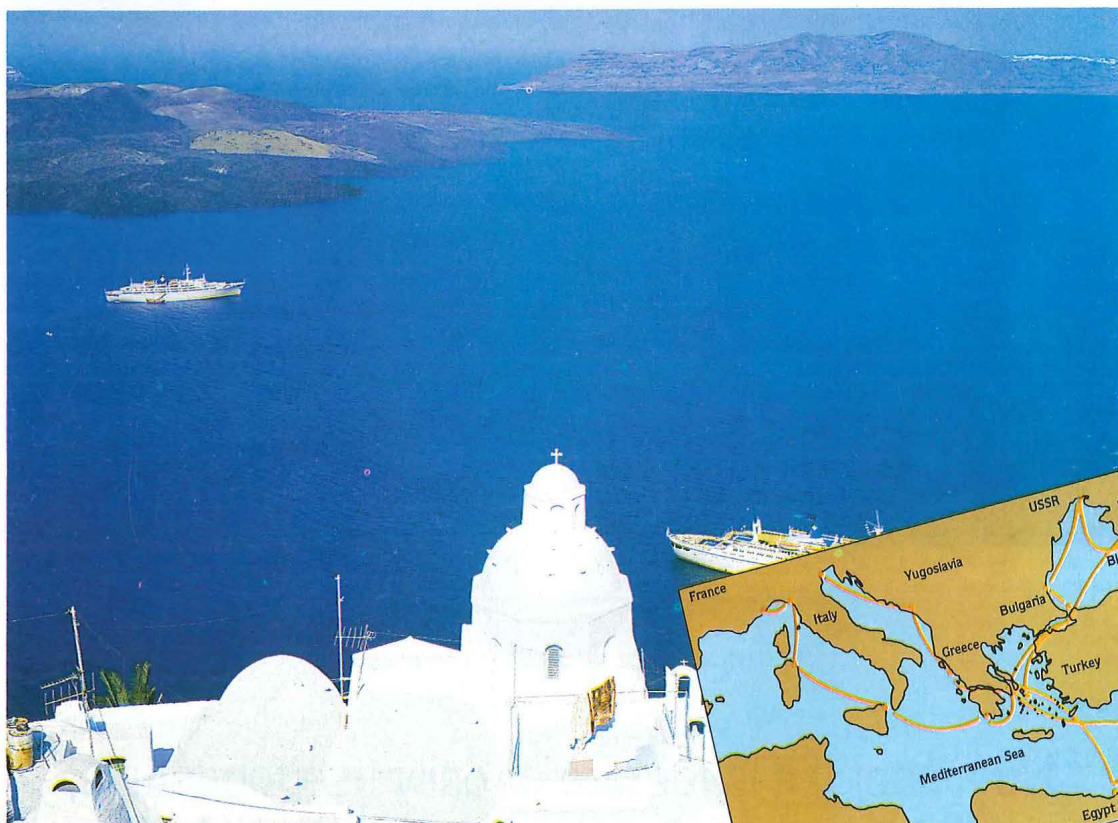
VORRES MUSEUM, Paiania, Attica. ☎ 664-2520, 664-4771. Open Saturday & Sunday 10am-2pm. (appt. for groups). Entrance 100 drs; children & students free. Contemporary Greek art.

WAR MUSEUM OF GREECE, Vas. Sofias & Rizari. ☎ 729-0543. Open 9am-2pm; Sunday 9:30am-2pm; closed Monday. Entrance free. It contains weapons, memorial and historical heirlooms of the battles of Greece.

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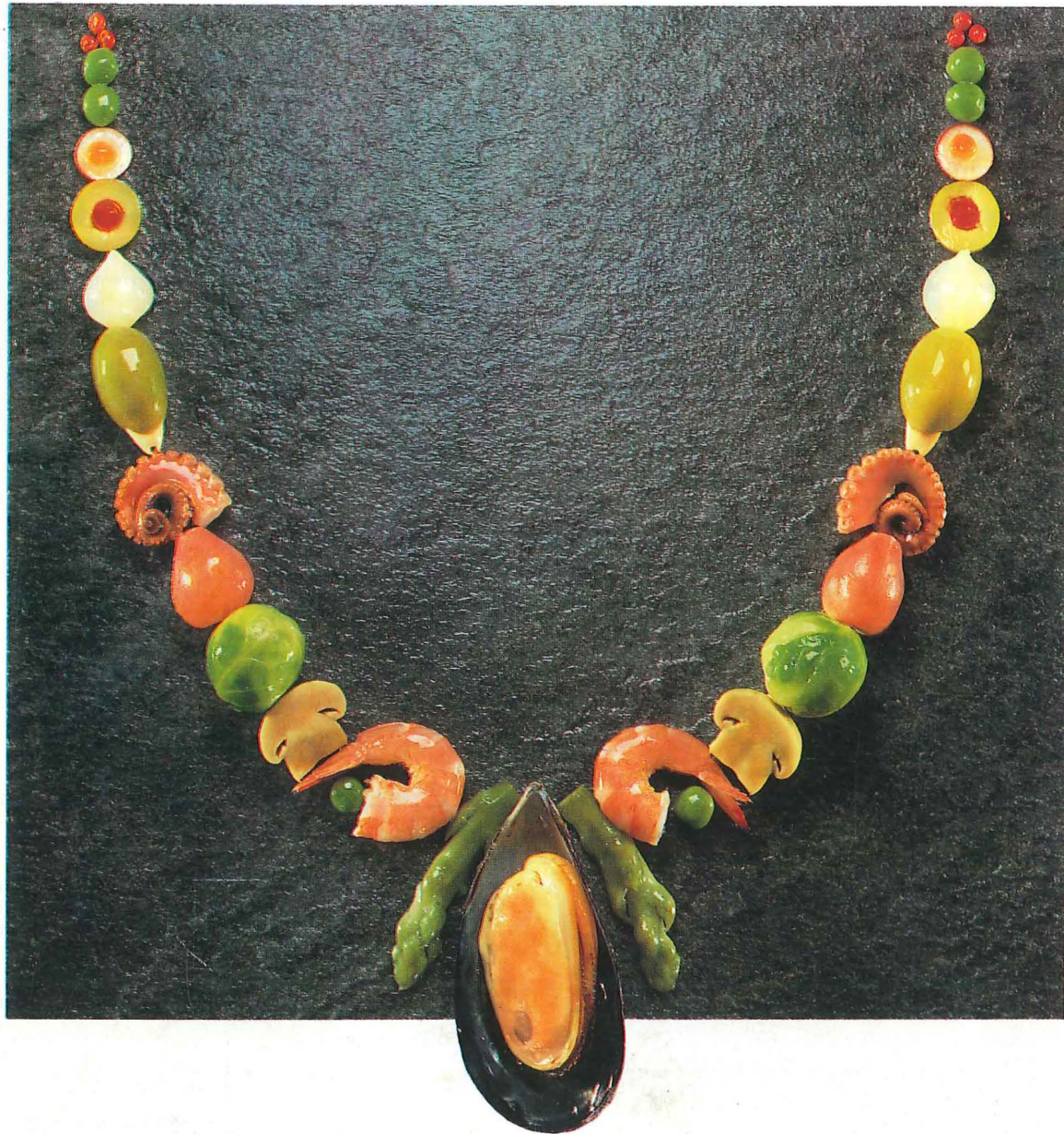


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