



**The 52<sup>nd</sup> Annual  
Greek Food Festival – “Come to Our Little Greek Island on Highland”  
Food Offerings, Event Times and Greek Pronunciations**

**Basic Information**

- **When:** 11 AM till 8 PM, Friday and Saturday, May 7<sup>th</sup> and 8<sup>th</sup>, 2010
- **Where:** Annunciation Greek Orthodox Church, 573 N. Highland Avenue
- **How Much:** \$3 admission (12 and older), \$1 ages 6-11 and ages 5 and younger are Free. Separate charges for food items. No additional charges for sanctuary tours, live performances or dance lessons.

**Advance Tickets:** A real treat – Advance tickets include a Greek meal and are available until May 6th at the Annunciation Greek Orthodox Church, 573 N. Highland Avenue, Davis-Kidd Booksellers, Inc., 387 Perkins Rd. Ext., Ciao Bella, 565 Erin Drive, Jim’s Place Grille: 3660 South Houston Levee- Collierville, Jim’s Place Restaurant, 5660 Shelby Oaks Drive, Happy Day Cleaners, 1649 Union, 505 Tennessee Street, 66 Monroe, 114 Harbortown Square, Renasant Bank , 5240 Poplar, 2177 Germantown Road South, 796 Poplar Avenue West in Collierville, 7500 Airways Blvd. in Southaven and 6890 Cockrum Street in Olive Branch for only \$15 (a \$18 value). That’s admission, your choice of Greek

entrees, side dishes and even a Greek salad. (Good for the Inside Dining Hall or Drive-thru.)

- **Important:** Festival will go on rain or shine. Tents and buildings shelter activities.
- **Why:** To enjoy authentic, homemade Greek food and the beauty and jubilant spirit of Greek music, heritage and culture. A true family festival.

### **The Dining Hall**

Features a Greek Feast served for lunch and dinner, which includes either shish kebabs or Grecian-style chicken along with spanakopeta (spinach pie), rice pilaf, Greek style green beans, and homemade Greek bread. Meals served 11 AM through 8 PM.

### **Greek Pastry Shop**

Individually priced pastries include: (Pre-pack pastries also available)

- Baklava (layers and layers of honey syrup, nuts and phyllo pastry)
- Galatouboureko (custard-filled phyllo pastry)
- Kourambiethes (rich buttery cookies rolled in sugar)
- Koulouria (traditional Easter cookies)
- Melomakarona (honey-dipped cookies)
- Paximathia (the original biscotti, rich with pecans)
- Argolavos (almond crescent cookies)
- Indokarida (coconut cookies)
- Kataifi (shredded filo, nuts and honey)
- Karethopita (spiced honey walnut cake)
- Greek Plain Bread and Sweet Bread
- Spinach Puffs and Cheese Puffs
- Pick up a copy of the 'It's Greek To Me!' cookbook.

### **Inside the Taverna - "Under the Big Tent"**

Enjoy individually priced snacks, authentic Greek dishes, desserts and beverages inside this gigantic tent which also houses the entertainment stage featuring live Greek music and dance as well as the Greek Marketplace. Here are more delicious treats served throughout the festival: There is also a small courtyard with a fountain for a more intimate atmosphere.

- Mousaka (eggplant casserole)
- Pastitso (Greek lasagna)
- Coffee Shop featuring authentic hot and iced Greek coffees
- Loukaniko (delicious Greek sausage)
- Gyros (the famous Greek sandwich wrapped in pita bread)
- Shish Kebabs – Pork and Lamb Souvlakia (skewered, grilled meat)
- Tiropeta (cheese pie in a phyllo crust)

Spanakopeta (spinach pie in a phyllo crust)  
Saganaki (flaming Greek cheese)  
Dolmathes (meat and rice stuffed grape leaves)  
Loukoumades (honey puff pastries)  
Greek pizza (lots of cheese and fresh tomatoes)  
Greek Cheese Plate (Greek cheeses and olives)  
Greek yogurt Sundaes  
Greek Corn with Feta Cheese, butter and seasonings (NEW!)  
Baklava Cheese Cake – YUMMY! (NEW!)  
Greek Wines

### **Drive Thru**

Dinners, pre-packed pastries and breads are available at a convenient, drive-thru.

### **Schedule of Events**

- **Sanctuary tours:** Daily at 12 noon, 3 PM, 6 PM. Conducted by Fr. Paul Christy with grace and humor. A chance to see the beautiful icons and learn the rich history of the 2000-year-old Greek Orthodox faith.
- **Live Greek Music:** Daily 11 AM – 3:00 PM and 5 – 9 PM. Dance along to an authentic Greek band featuring the bouzouki. “The Fabulous Grecian Keys”
- **Greek Dance Lessons:** Daily at 3 p.m. **Free to the public.**
- **Athenian Dance Troupe Performances:** Friday at 6:30 pm and Saturday at 12:30 pm. 4:30 pm and 6:30 pm. Dressed in authentic Greek costumes, young people of the church perform traditional folk dances. Children from ages 4 to 20 delight the audience with their enthusiasm and love from their Greek heritage and culture.
- **The Marketplace:** Open daily 11 AM. – 8 PM. Browse through Greek clothing, icons, statues and fabulous jewelry. (This is Mother’s Day weekend a great time to enjoy with your spouse, Mom, Grandmother or any woman that has influenced your life. There will be some new vendors this year, be sure to bring the credit card!
- **Children Activities:** Cotton candy, popcorn, slushies and more for the kids to munch on and NEW this year, Bounce-N-Fun will keep your children entertained while you sit nearby and enjoy the good food, beverage, music and fun!

## How Do You Say It? - It's Greek to Me

Here are some of the unbelievably delicious, homemade Greek specialties available at the 2010 Greek Food Festival and their pronunciations:

**Mousaka (moo-sah-kah).** Southerners call it eggplant casserole. Features layers of delicious eggplant with meat sauce and topped off with Béchamel sauce. The Greek version is fresh and rich.

**Pastitso (pah-steets-soh).** The Greek version of lasagna is made of macaroni noodles layered with meat sauce and topped with a creamy Béchamel sauce.

**Spanakopeta (span-ah-koh-pee-tah):** Wonderfully seasoned spinach baked between many layers of buttery, paper-thin pastry for a mouth-watering spinach pie

**Dolmathes (doh-mah-des):** Grape leaves wrapped around a savory mixture of rice, meat and seasonings that are steamed to tender perfection

**Loukanika (lou-con-ee-kah):** Seasoned Greek sausage with a perfect blend of flavors (not too spicy, not too mild)

**Saganaki (saga-nah-ki):** Greek cheese fried to glorious perfection. A choice snack.

**Kourambiethes (koo-rah-bee-yay-dehs):** Buttery-rich cookies covered with powdery sugar

**Tiropeta (tee-row-pee-ta):** Layers of paper-thin pastry encase a scrumptious cheese mixture that is then baked until golden and ready to melt in your mouth.

**Baklava (bach-la-va):** The classic Greek pastry with layers upon layers of phyllo pastry drenched in honey syrup and dotted with nuts. It's a piece of heaven.

**Kataifi (kah-tah-ee-fee):** A yummy wheat version of baklava. Made with shredded wheat filo, nuts and honey, it's oh so good!

**Karethopita (kah-ree-tho-pee-tah):** A wonderfully delectable spiced honey walnut cake that will make you ask for more.

If you've ever dreamed about traveling to the beautiful Greek Isles, wanted to taste the succulent delicacies of Greek cuisine, sink your teeth into delicious Greek Pastries, enjoy the sound of live Greek music, watch authentic dance routines in beautiful traditional costumes, shop at a marketplace with souvenirs and fine unique jewelry, try your talents of shouting "OPA" as you participate in Greek dance steps, be taken by the

embracing love and jubilation of the people of the Greek community...then put away your passport because it won't be needed as you set off to "Our Little Greek Island on Highland!"

**Members of Annunciation Greek Orthodox Church invite the Mid-South to "Come to our Little Greek Island on Highland" as they celebrate their 52<sup>nd</sup> Annual "GREEK FOOD FESTIVAL" – May 7 & 8<sup>th</sup> at 563 No Highland.**

For 52 years the congregation of the Annunciation Greek Orthodox Church has had the pleasure and privilege of sharing their love for their Greek heritage, food, music and culture with the people of the Mid South. This year will not be any different when for two days the hard work of many months of preparation will be shared with over 10,000 + attendants. "This is a huge production for a small church community" says Diane Kolopanas, Chairman of the Inside Dining Hall. Her husband, Charles is the chairman of the festival this year. "We have become a "well-oiled machine" to be able to prepare homemade items to serve 10-15,000 people in two days. "Luckily many of our parishioners are no stranger to the kitchen or to restaurantering, so we do it with much ease!" Not to say that a lot of hard work and love doesn't go into putting on this two day event. "We started preparing some of the items in January and we don't stop until the last moment we open the doors," Kolopanas adds. "Yes, it is tiring and hard, but the excitement we see from the public is well worth it all. What a great way to spend time with family and friends while soaking in the true ethnic joy of Greece and its people. One thing you will find about any Greek is that they have a love for their heritage, and want to share it with everyone".

The festival will go on Rain or shine! Its Mother's Day weekend so it is the perfect time to spend time with your wife, mother, Grandmother or any woman that has influenced your life. Don't worry about shopping for a gift either; our marketplace has wonderful gift items and fabulous jewelry that would please anyone! "Our Little Greek Island on Highland" will be a true getaway for people as we will make you feel that you have flown thousand of miles and are enjoying the beautiful Greek Isles. Besides food and marketplace items, festival goers will enjoy learning about the Greek Orthodox faith on the sanctuary tours, listening to Live Greek music from "The Fabulous Grecian Keys" and enjoy the performances by the Athenian Greek Dance Troupe. Free Greek dance lessons are also given for those who want to learn how to dance. "It's a fun experience and we are proud to share it with the Mid-South", Kolopanas adds. "So, bring your "OPA!" and come enjoy being Greek as you travel to "Our Little Greek Island on Highland!"

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