

Prominent Greek family bears gift of a new city museum

ONE of Melbourne's prominent Greek families has funded a new museum in the CBD. The Hellenic Museum was the dream of multimillionaire businessman Spiros Stamoulis, but he died in May last year.

His family, including his property-developer son Harry Stamoulis, have carried on the project, quietly opening it in recent weeks in the heritage-listed Royal Mint building in William Street.

On Monday, Labor MP John Pandazopoulos will open the museum's inaugural exhibition, *The Spirit of Anzac: Greece 1941-2008*.

It consists of photographs by journalist Garrie Hutchinson and Peter Ewer of monuments in Greece to World War II Australian soldiers who fought there.

The Hellenic Museum is dedicated to the memory of Spiros Stamoulis' daughter, Nafsika, who died, aged 24, in Athens four years ago. A large portrait of Ms Stamoulis hangs in the museum's foyer.

Mr Stamoulis died of cancer aged 69, but a Greek community source said intense grief over his daughter's death hastened his demise. "He died of a broken heart," said the source.

His family, including wife Helen and two surviving children, and six grandchildren continue to manage an extensive property portfolio across Melbourne, the Gold Coast and in Greece.

The Stamoulis family's wealth was this year listed by BRW magazine at \$411 million.

Born in 1937, Spiros Stamoulis emigrated from Greece as a 12-year-old. He later built the Preston-based Gold Medal soft-drink empire, and owned the 3XY Greek radio station and the Greek-Australian newspaper *Ta Nea*.

Museum chief executive Vicki Yianoulatos said the not-for-profit, privately funded museum explored Greek antiquities, immigration, philosophy, art and culture.

Downstairs houses, on permanent loan from La Trobe University, the A.D. Trendall private collection of antiquities — more than 100 pieces of ancient Greek pottery dating back to 850BC.

Another room will be dedicated to the Byzantine era, and three rooms will cover Australian Greek migration and settlement stories, photos, documents and objects.

Sotiris Hatzimanolis, editor of local Greek newspaper *Neos Kosmos*, said the new museum "has huge significance both for the Greek community and the wider community". It has "huge potential" to promote

both Greek and Greek-Australian culture to tourists and locals.

In 1998, the Kennett government opened a Hellenic antiquities component of the Immigration Museum, but it failed, partly due to lack of Greek government support.

"I hope the whole Greek community will get behind this and support it ... we think that it is a worthwhile project," Mr Hatzimanolis said.

Entry will be free, but fees may be charged for future temporary exhibitions on the first floor.

The museum is negotiating to import from Greece in February *The Birth of Democracy*, a display co-sponsored by the Hellenic Foundation for Culture in Greece and including relics such as stone tablets used in ancient Greece as election ballot papers.

The Hellenic Museum secures the future of the 1871 Mint building, a former coin-making centre, wedding registry and lately headquarters of electronics company TEAC.

The State Government now owns the building and has long-leased it to the Stamoulis family. *The Spirit of Anzac* exhibition will be open from next Tuesday to Sunday from 10am to 3pm at 280 William Street. The museum will normally be open on Tuesdays, Wednesdays and Thursdays, 10am to 3pm.

The Age, Australia

Greek Food From Top Greek Chef, In Greece!

Alexia Alexiadou Shares Secrets, Recipes With Russ Mitchell In Early Show Series, "Destination Unknown"

ATHENS, Greece,

One of Alexia Alexiadou's dishes from *The Early Show* Friday (iStockphoto)

Searching for a new dish? Get cooking with *The Early Show's* recipe archive.

Few countries have as rich and fascinating a culinary history as Greece.

It's grounded in thousands of years of farming and cooking.

With news anchor Russ Mitchell in Athens for his leg of the *Early Show* series, "Destination Unknown," what better time -- or place -- for a sampling of some traditional Greek fare?

Russ was lucky enough to have it prepared for him by no less than Alexia Alexiadou -- chef, cookbook author, and publisher of *Real Food* magazine -- the top-selling food magazine in Greece.

She also discussed the important role of olive oil in Greek cuisine -- and how healthy it is.

RECIPES

Greek Pita with Souvlaki
Makes 8 sticks of souvlaki
Preparation time 1 hour

2 pounds pork loin with fat cut in 1 inch cubes

6 pieces of lard cut cubed

Salt, pepper, oregano

30 wooden sticks

1/2 cup olive oil

8 Greek pita breads

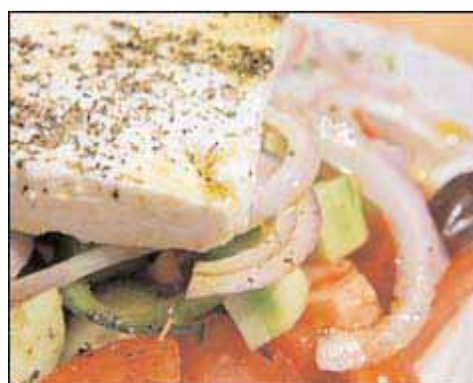
2 ripe tomatoes sliced

1 onion thinly sliced

1 portion of Tzatziki (recipe follows)

Season the meat and cover it with 1/3 cup olive oil. Refrigerate for 2 hours. Stick the marinated pork meat pieces on the wooden sticks together with the pieces of lard. Season the meat sticks.

Grill the meat sticks on charcoal or grill in the oven, 3 inches away from the



heat.

Brush the pita breads with a little olive oil and toast under the grill, on charcoal or in a toaster. Serve with freshly cut tomatoes and onions and tzatziki. The Greek method is to wrap the pitas around the stick, pull out the stick and fill the pita folder with slices of tomato, onions and some tzatziki.

Greek Cucumber and Yogurt Salad: "Tzatziki"

Serves 8

Preparation time 10 minutes

3 cups plain Greek yogurt (called: strained)

1 cucumber peeled and chopped in small cubes

4-5 garlic cloves crushed

a little salt

4-5 tablespoons olive oil

4 tablespoons finely chopped fresh dill

1. Drain the yogurt in a sieve lined with double-thick absorbent paper for some time in the refrigerator. The yogurt must contain no water.

2. Transfer the drained yogurt in a bowl and stir in the cucumber, garlic, oil and dill. Season to taste. Cover and

chill. The more it stays in the refrigerator the tastier it becomes. Keep up to a week refrigerated.

Platter with Meze (appetizers): Taramosalata (Fish roe pate on toasted pita bread), Cretan Dakos, Dolmadakia (stuffed vine leaves)

Taramosalata (Fish roe pate)

8 portions

Preparation time 10 minutes

8 thick slices of stale dry bread, crusts removed

10 oz fish roe (red or white)

4 tablespoons minced onion

1 cup olive oil

1/3 cup lemon juice

black olives to serve

1. Soak the bread in water for 5 minutes, then squeeze gently.

2. Put the fish roe, onion and 1/3 cup of olive oil in a food processor and process for a few seconds. Add the wet bread, little by little, crumbling it with your hands.

3. While processing, pour the remaining olive oil with a slow steady flow until all is absorbed by the mixture. Finally add the lemon juice. Adjust to your taste. Serve with pita bread and black olives. Accompany with ouzo.