

Greek Grandmother (Yiayia) reveals top secret recipes

'Paniyiri to present Hellenic hospitality at its best - May 23 & 24, 2009

Spanakorizo. Kourabiethes. Loukoumathes. You may have difficulty pronouncing them, but that's not a problem when it comes to eating them!



- Baklava - That sticky, aromatic sweet featuring nuts and honey between layers of fine pastry
- Kourabiethes - Traditional celebration almond shortbreads
- Loukoumathes - Donut puffs dipped in honey with a sprinkle of cinnamon. Better known as Honey Puffs!

Paniyiri will deliver Hellenic hospitality at its best over the weekend of May 23 & 24, 2009 at Musgrave Park and The Greek Club & Convention Centre in South Brisbane. Here's a snapshot of what happens:

The Food Stalls: a favourite of Paniyiri each year are the fantastic food stalls, which showcase the tastes, recipes and secrets of food from all regions of Greece. This year is no different with 30 food stalls representing the Aegean, Ionian, Mainland Greece, Cyprus, Chios, Crete, Rhodes regions and many more. The Cooking Demonstrations: upstairs in The Greek Club the culinary secrets behind Greek cuisine will be revealed, with sweet and savoury demonstrations all day Saturday & Sunday.

What We Will Eat: festival goes

are expected to consume some 100,000 Honey Puffs, 100,000+ Souvlakia, almost 10,000 Dolmades, 18,000 coffees, 500 kilograms of fried Haloumi cheese, 10,000 Shifthalies (Greek Cypriot sausage), 1000 kilograms of calamari and another 1000 kilograms of baby octopus!

"Yes, Brisbane has wonderful Greek restaurants, but it's much more fun to eat outside with bouzouki playing in the background, hellenic dance everywhere, the smell of Greek BBQs wafting

through the crowds and guys walking around in their pleated tutus, tasseled hats, and pompomed shoes," said Paniyiri's Chris Kazonis.

Now in its 33rd successful year, Paniyiri is a community initiative of the 25,000-strong Greek community of South East Queensland but also the general community in a celebration of fun, food and friendship. Funds raised by the Paniyiri Greek Festival are channeled back into the community via the Greek Orthodox Community of St George, Brisbane's oldest Greek community established in Queensland in the 1920s.

Paniyiri 2009 Fast Facts

Date: Saturday May 23 & Sunday May 24, 2009 - Time: From 2pm on Saturday and 10am on Sunday

Location: Musgrave Park & The Greek Club & Convention Centre, Edmondstone St, South Brisbane

Entry: \$7 Adults (13+), \$2 Aged Pensioners, Children free - Info: www.paniyiri.com or 07 3844 1166

Announcement: Scholarships for Studies in Greece

Deadline: 29 of May 2009

The State Scholarships Foundation (IKY) announces scholarships for seminars, postgraduate/postdoctoral studies in Greece (2009-2010 programme). For further information please either visit IKY's web page.

Approval enrages residents

ARNCLIFFE residents are furious that Rockdale Council did not notify neighbours of amended plans, for a townhouse development approved under delegation.

Peter Roditis of Bellevue Street opposed plans for the neighbouring development of four townhouses for more than five years because of overshadowing, privacy and amenity issues. The matter was delegated to Rockdale Council's general manager Chris Watson for determination in 2004 with requirements placed on the applicant, the Savignano family to amend the plans. Owner Enzo Savignano said the amendments took into account neighbours' concerns and the development complied with council requirements. Mr Roditis said there were 170 signatures on a petition opposing the proposal and he was furious residents were not informed of the changes.

"The first I heard of council's decision was when architects contacted me for a dilapidation report on my home", he said.

A council spokesman said public notification was not required as the amended plans addressed the council's concerns by reducing the impact of overshadowing and privacy on neighbours. He said the council approved the proposal in May 2005 and the development application was extended to May this year.

Satisfy the senses in seasonal style at the Autumn Harvest Food & Wine Fair

Witness nature's fireworks with the brilliant display of red, orange and yellow hues as Mount Tomah Botanic Garden erupts into spectacular autumnal colour. At its height in late April and early May, this visual feast will be complemented by a culinary one when the Garden again stages the very popular Autumn Harvest Food & Wine Fair on Saturday 2 May. A celebration of the regional produce of the Blue Mountains and Hawkesbury Districts, set against the beauty of this stunning cool climate garden, the fair has built a strong following with food and garden lovers alike. With many stalls displaying their wares, visitors will not be left wanting. Locally grown fruit, nuts, vegetables, proteas, jams, honeys, sauces, pickles, chutneys, ciders and vinegars are a small sample of the abundance of produce on offer. Tantalise y-



our taste-buds by sampling the gourmet BBQ offerings of the Mount

Tomah Rural Fire Service, by trying one of the turkish crepes prepared in your presence by AussieGozzy or with a spanish delicacy from Mojo Picon's Spanish Tapas Bar. Follow with a sweet treat or freshly brewed

tea, coffee or hot chocolate and your taste-buds will thank you! A definite must for wine connoisseurs is the wine tasting lawn with a variety of wines on offer from the region and beyond. Wyndham Estate will also be visiting with their mobile cellar door for wine tasting. For a fine dining experience, why not book a table at Restaurant Tomah and try the new menu on offer by Chef Cherin Brien. Cherin has quickly built a reputation for

fine food and service. This, coupled with the panoramic views, makes for a very pleasant dining experience. The Autumn Harvest Food & Wine Fair is not just for the taste-buds. The eyes and ears are also in for a treat with a live radio broadcast from the Garden throughout the morning, craft demonstrations during the day and live music across the afternoon. Knitted, woven and felted products produced locally by Kurrajong Handspun Crafts Inc, giftware and an abundance of plants for sale rounds out the incredible array of items available for visitors to the Fair. Discover the many horticultural delights within the 78 acre grounds on a free guided tour departing from the Visitor Centre. Run by volunteer guides, the tours will focus on the seasonal autumn highlights of the Garden, as well as the newly opened

Lady (Nancy) Fairfax Walk through the Jungle. The Jungle is a highly accessible area of pristine rainforest ideal for groups of adults and children wanting to enjoy the beauty of a rainforest walk. There is excellent interpretation along its pathways explaining rainforest succession, plant adaptation to low light environments and the wonderful fauna living in the trees such as greater gliders, possums and powerful owls. For the young (and young at heart), the Garden also has on offer the Mystery Of The Stolen Jewels Adventure Quest. Beetle about the garden on this self-guided family activity to discover the jewels of Mount Tomah. A small fee applies and each completed quest wins a small prize. To find out more, visit www.rbgnsyd.nsw.gov.au or contact Mount Tomah Botanic Garden on (02) 4567 2154.