

# Russian psychic foresaw Sakis' victory!

A little bit before the Eurovision competition, which will take place in Moscow, "Cosmopolskaya pravda" newspaper announced that the famous Russian psychic Alexander Litvin foresaw the winner. The psychic became famous from the show "The battle of the psychics" and as a result the Russian newspaper turned to him with a request to see in the future and find out who the Eurovision winner will be. And so, when the names of the participants were out, Alexander Litvin reviewed the photos and the personal information of the singers.

According to Alexander, the biggest chance of winning has the British singer Jade Ewen. The probability of Sakis Rouvas to win is also big. According to the psychic, the emotional state of Sakis in the day of his concert will be conducive to winning.

Other interesting predictions, which the Russian gave are that the Russian representative – Anastasia

Prohodko would have had good chances if the theme of her song was different. Due to family problems, Prohodko will not be focused at the day of the concert, which will prevent her from ranking first.

According to the psychic, the singer from Andorra has good chances if she changes the color of her hair and the Hungarian singer should work a little bit more on the style of his song.

Meanwhile, the two Australians, who wrote Sakis Rouvas' song "This is our night," said that they are very optimistic about the concert. Both of them will try out the Eurovision competition for the first time, and they hope it will be "their lucky first."

"We wanted to write something optimistic and positive," says Jails Web, who has been writing songs for 25 years and has his own sound-recording company "Gusto Music" in Sidney. In Australia, he has been working with big bands, including the 90's boys

INXS.

His colleague Greg Portales, whose signature is also under Sakis' song, has written songs and has been a producer of famous singers like Rod Stewart, Cher, Ozzy Osborne, Fleetwood Mack, Terrence Trend D'Arby, Richie Sambora and many others. "For me, the secret of a song is for it to make you have fun. The Eurovision contest is fun and we are extremely happy to be participating in it," says Mr. Portales.

What will be the choreography and how Sakis' song will be presented remains a mystery. During his visit in England, Sakis Rouvas gave a press conference, on which he said the best of words for his colleagues but to a question about his presentation in Russia, he refused to give any information, which awoke the media's interest even more about the Greek participation.

## The Modern Vegetarian

Book Review

After 10 years of unsung work heading up the Delfina Studio Cafè in London, Maria Elia is slowly moving centre stage. As well as regular forays into television, the daughter of a Greek Cypriot restaur-



ant owner was named as one of 10 female chefs to watch by The Independent last year.

After stints writing for food magazines, Elia has turned her attention to a cookbook. The result is *The Modern Vegetarian* - a creative, vivacious look at vegetarian dishes.

Nowhere in her biography does it suggest that Elia has ever turned her back on meat, while her restaurant at the Delfina studios is far from an expressly vegetarian operation. However, by targeting this market Elia has geared her lively, pan-global cuisine to an often-ignored area of cooking, and has given the book a creditable *raison d'être* among the piles of cookbooks published each year.

Elia's CV is littered with worthy names, from stints at El Bulli and Arzak in Spain to spells in Italy, America and Australia. Her motive for writing a vegetarian cookbook, cited in the introduction, is the feeling that vegetarians are treated with contempt in many modern restaurants.

"As much as I love a mushroom risotto or a mozzarella, tomato and basil salad, I am always amused to see how many restaurants only offer these dishes as their vegetarian choice," she says. With not a nut loaf in sight, Elia unleashes her lively style on meatless and fishless dishes. Grilled radicchio and strawberry risotto, lemon grass and sweetcorn soup with crème fraîche, and sumac spiced aubergine schnitzel with tabbouleh exhibit a vibrant and cosmopolitan approach to vegetarian cuisine reminiscent of the Ottolenghi chain of restaurants. Mediterranean and Middle Eastern influences are scattered throughout - rosemary porcini on toast, for example, or carrot pancakes with hummus and feta salad as well as dishes of a more fine dining lilt like textures of peas. For chefs unwilling or uninspired to jazz up their vegetarian option this book could be the catalyst to finally consign that goat's cheese tart to the annals of your restaurant's history.

# Evangelia's great view of coffee palace history

*Evangelia Varsamis was the princess of the coffee palace, surveying the city far and wide from her balcony throne.*

It was the 1910s and the young girl was photographed on the second storey of John Varsamis' Pantheon Coffee Palace and Dining Room, in Florence Street.

Her father John was holding her as she balanced on the balcony rail – and today the image is being seen by hundreds of visitors to the Migration Museum in Adelaide.

The girl is now Evangelia Monogios and still lives in Port Pirie.

In a sentimental mood, Mrs Monogios recalled her days living in



Evangelia Monogios holds a photo of the palace. At left is a favorite photo of her niece, Marilyn, at her marriage to Trevor McAuliffe.

**Mrs Monogios said she loved living there. "I remember a big mirror in the dining room with John Varsamis' Pantheon Coffee Palace and Dining Room - three course meal - 1/6 pence," she said.**

the coffee palace in an interview with The Recorder.

She was impressed, but could not understand how, the little cafi had made its place into Australia's Greek Cafè Exhibition being staged at the museum.

The display is a touring exhibition which looks at key roles by Greek Australians in our formative years with a collection of photos and national costumes.

The exhibition shows a photo of the Pantheon Coffee Palace which was one of the oldest and only coffee venues in South Australia being shown in the exhibition.

Today, Australians are among the leading coffee drinkers in the world, but this was not always so.

In World War II, with American servicemen on leave, instant coffee was issued to them in their rations

and Greek cafi proprietors permitted them to drink their coffee while dining in their restaurants.

This helped transform Australia's culture. A taste for instant coffee grew among Australians with espresso coffee now being a favorite.

But Mr Varsamis, who owned the John Varsamis' Pantheon Coffee Palace and Dining Room in Port Pirie, had clients who were Greek Australians and his coffee was not instant but ground and brewed – thick, black Turkish-Greek coffee.

Mr Varsamis came to Australia from Greece in 1910 looking for a better life, leaving behind his wife and three children.

Because of the war, his family did not arrive in Port Pirie until 1924.

He formed a club at 63 Florence Street for new migrants and then bought the building across the road which was to become the coffee

palace. The premises had 10 rooms upstairs which were each rented for 10 shillings a fortnight and 12 rooms at the rear for pensioners.

In the floods in 1934, about 40 people took refuge on the second floor of the building.

Mrs Monogios was born in 1925 in the coffee palace, the building she grew up in.

Then after her father died when she was five, she helped in the business, especially with the language barrier because her mother spoke little English.

Mrs Monogios said she loved living there. "I remember a big mirror in the dining room with John Varsamis' Pantheon Coffee Palace and Dining Room - three course meal - 1/6 pence," she said.

After her older sisters and brother married and left the home, Mrs Monogios along with her mother ran the business until 1955 when her mother died. She had previously married Adam Monogios and they eventually bought the building from the family and leased it out. Today, the site includes a Chinese Restaurant, being the end of an era.