

Owners of The Parthenon Restaurant, celebrating 40 years, and ChicaGourmets! Invite you to a:

Mezedes Dinner and Book Signing

314 South Halsted

5:30PM Reception and book signing

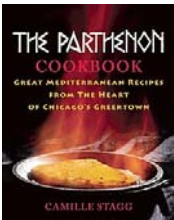
6:20PM Welcome and brief presentation

6:30 Mezedes buffet

Tuesday, October 21, 2008

“The Parthenon Cookbook: Great Mediterranean Recipes from the Heart of Chicago’s Greektown” is a beautiful hardcover book, enhanced with many exceptional color photos and more than 50 of The Parthenon’s favorite recipes, all tested for the home kitchen. It includes historical milestones of the restaurant and some history of the evolution of Greektown on Halsted St., as told to Camille by Chris. Greek menus with wine suggestions, food and wine pairing information and entertaining tips are perfect for celebrating occasions at home. Get an autographed, personalized copy and meet the author and the owners.

Camille Stagg is a food and travel journalist, editor, teacher and consultant with more than 39 years of experience. She is the former food editor for Cuisine magazine and for the Chicago Sun-Times, where she won awards for excellence in food journalism. She has been a dining critic and contributor for numerous other publications and has appeared frequently on television and radio. She has traveled extensively on assignments. An award-winning teacher at College of DuPage in Glen Ellyn, IL - 2007 Outstanding Divisional (Continuing Education) Part-Time Faculty award, she has also won numerous professional recipe awards. This is the sixteenth book to which she has contributed or authored.



The Parthenon is a remarkable success story and has been a reliable restaurant establishment, appropriately named for the majestic structure on the Acropolis of Athens. Chris Liakouras, the founder with his brother Bill (now in Athens), popularized gyros in the U.S. and invented the flaming saganaki...

Excerpted and adapted from the book’s “Introduction” by Camille Stagg.

The Parthenon is the oldest restaurant in Greektown! Its 40th anniversary was July 5, 2008. To celebrate this momentous occasion, the Liakouras family owners, including Chris’ managing-partner daughter, Yanna; his son, manager/host Peter, and partner chef Sotiris Stasinou proudly present their cookbook.



MEZEDES BUFFET (Recipes from the cookbook)

Melitzanosalata (Eggplant Spread)

Tzatziki (Tangy homemade Yogurt, Garlic, Cucumber)

Taramosalata (Whipped Fish Roe Spread)

Greek Salad

Keftedes (Small Broiled Meatballs)

Spanakotyropita (Mini-Spinach-Cheese Pies)

Mini Chicken–Breast Shishkebobs

Pan-fried Squid

Vegetarian Pastitsio

Roast Leg of Lamb

Greek Roasted Potatoes

Greek Yogurt with Honey and Walnuts

Olives Pita Bread

Wines: Boutari Lac des Roches (dry white); Boutari Naoussa (dry red)

Non-alcoholic Beverages

ChicaGourmets! Hosts: Don Newcomb & Gerry Buster

Join ChicaGourmets! Membership is \$45 per year per household.

Please reserve online at www.ChicaGourmets.org Discover, MasterCard and Visa accepted.

Prepaid reservations must be received by October 18th - no refunds after that date.

Reservations are secured with receipt of payment on a first-come basis. Events often sell out early!

E-mail: DonaldNewcomb@comcast.net Web Site: www.chicagourmets.org Tel: 708-383-7543 Fax: 708-383-4964

For non-internet reservations, mail to: ChicaGourmets! Premier Bank, 1210 Central Ave., Wilmette, IL 60091

Oct 21 Reserve ____ at \$40, ____ at \$63 with book (\$2 discount), inclusive = \$ _____ enclosed.
Parthenon ____ Membership/Renewal payment (\$45) enclosed. See expiration (exp) date on mailing label.

Name(s) _____

Address _____ Email: _____

City/State _____ Zip _____ Phone # _____