A Greek food Odyssey; to New Zealand.

Gail Pittaway,
Wintec, New Zealand
The Aspros and Pagonis families in front of the Milton Fish Supply, 1940
Interior of the Golden Gate Milkbar, Wellington, 1940
Owned by Peter Bares, and the second Milk Bar to open in Wellington
Battle for Crete, 1941
2nd NZEF soldiers resting in a village street in Crete
Washing before eating, 1941
Men of the New Zealand Division were guests of honour at a luncheon given by the people of Galatas on 29 September 1945.
"[These shepherds] assisted a number of NZers to hide and later escape, when the Germans occupied the island in 1941."
Arrival of the Kondoyiannaki family in Wellington 1963

Ερχομός της οικογένειας Κοντογιαννάκη στο Ουέλλιγκτον 1963.
Andrew and Peter Matsis at their fish and chip shop in Victoria Avenue, 1950, Wanganui
The image shows a black and white photograph of a man and a woman. The text beneath the photograph reads: "Stathis Yiavasis and Angela Hatziloukas at Trentham 1945". The Greek text below the photo translates to "Stathis Yiavasis and Angela Hatziloukas at Trentham 1945".
Nicholas and Haralambos Toulis at the Montana Snack Bar, 130 Willis Street, Wellington, 1950
Picnic at a cherry Farm near Bethlehem, Wanganui district, with a lamb being skinned to barbecue, 1958
1961, Stergios Papaioanou and George Yiappos fix the menu for the Paramount Cafeteria before opening for business.
The Greek Orthodox Church is at the heart of the Greek community in New Zealand. This church in Hania Street, Wellington, was built in 1970–71, soon after New Zealand became a separate diocese with its own archbishop.
Teacher and pupils at the first Greek school in New Zealand, 1937, Wellington
Olympic football team, 1963
These women are selling home-made sweets at a fundraiser in Wellington in 1990 for the Greek community.
This 1972 cartoon is set in a fish and chip shop, with posters of Greece.
Voula Kotrotsos, Catherine Camberis, and Poppi Kambiliotis peeling their way through a huge pile of onions in preparation for Saturday’s Paniyiri Greek Food Festival in Hania Street.

- Love is the most important ingredient in Greek cooking says Stella Bares, and she ought to know. Bares has been cooking since childhood.
- She once had her own catering business and for the past 12 years has been the chief cook and organiser for Paniyiri, the Greek Food Festival.
- Running for more than 50 years it’s Wellington’s longest running cultural food fair and the main fundraiser for the Greek Orthodox Church and community.
- Capital Times, 20/02/2013
Last words; Stella Bares:

• ‘In Greece every house has a lemon tree, a vine and a fig tree’.

• ‘My grandmother used to say the sign of a happy housewife was if the husband had a good lemon tree’.

• ‘A lot of Greek cooking is a handful of this and a handful of that. When I look at a recipe I don’t look at quantities, I just add whatever I think. It comes instinctively after a while’.