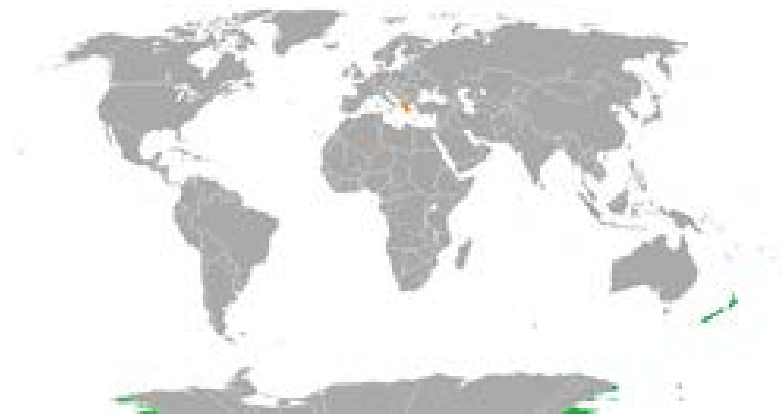
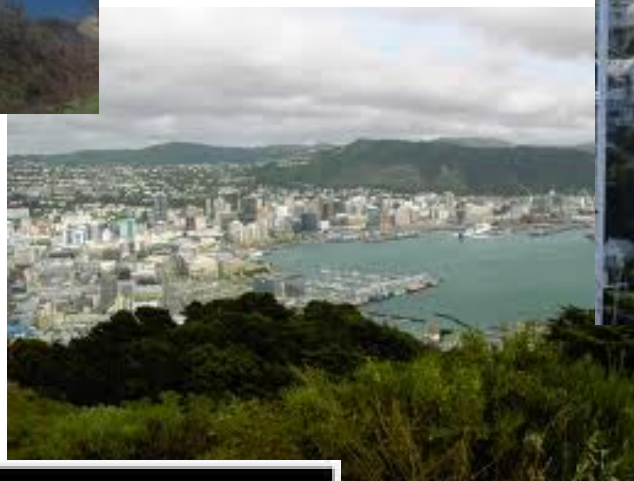




A Greek food Odyssey; to New Zealand.



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 Kondoyliannaki family in Wellington 1963

Έρχομός της οικογένειας Κοντογιαννάκης στο Ουέλλινγκτον 1963

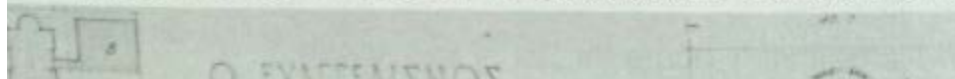
Andrew and Peter Matsis at their fish and chip shop in Victoria Avenue, 1950, Wanganui





Yiavasis and Angela Hatziloukas at Trentham 1945

Στάθης Γιαβάσης και η Αγγελική Χατζιλουκά στο 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



"ALL I KNOW IS - ONE MINUTE HE SAID I COULD HAVE MY 50 CENTS WORTH OF FISH AND CHIPS ON THE HOUSE AND THEN IT CAME OVER THE AIR THAT THEY'D CHANGED THE WINNER OF THE LAST RACE AT TE AWAMUTU!"



Paniyiri

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'.