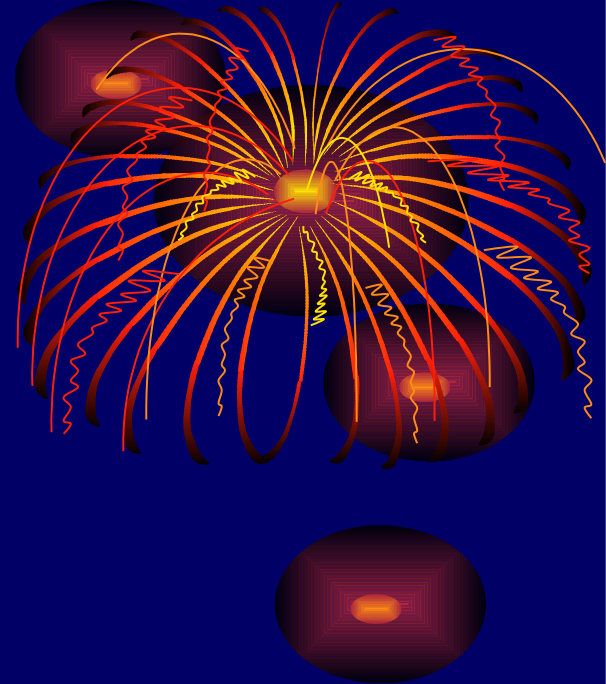


Chris Verikios

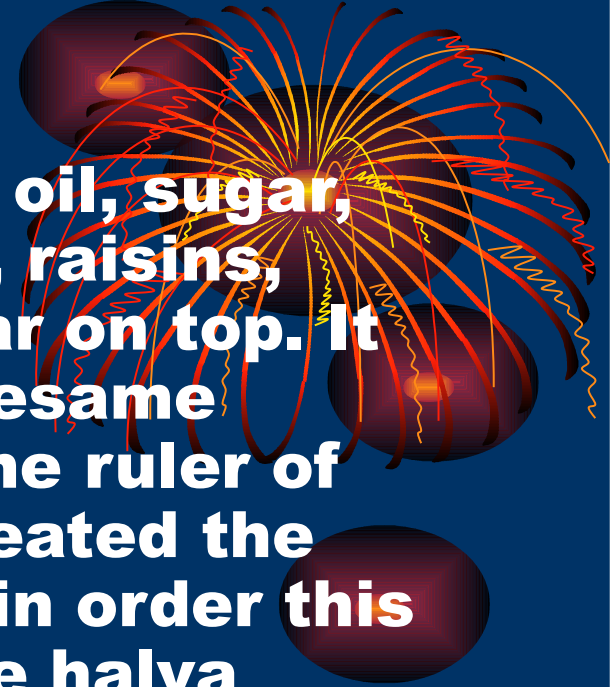
- The Greek salad has special qualities.
- A Greek salad consists of tomatoes, cucumber, olives and cheese which is called feta. We pour olive oil and oregano on it.
- We also have another special Greek dish which is called tzatziki. It is made with yoghurt, cucumber and garlic.



Philip Vlachos



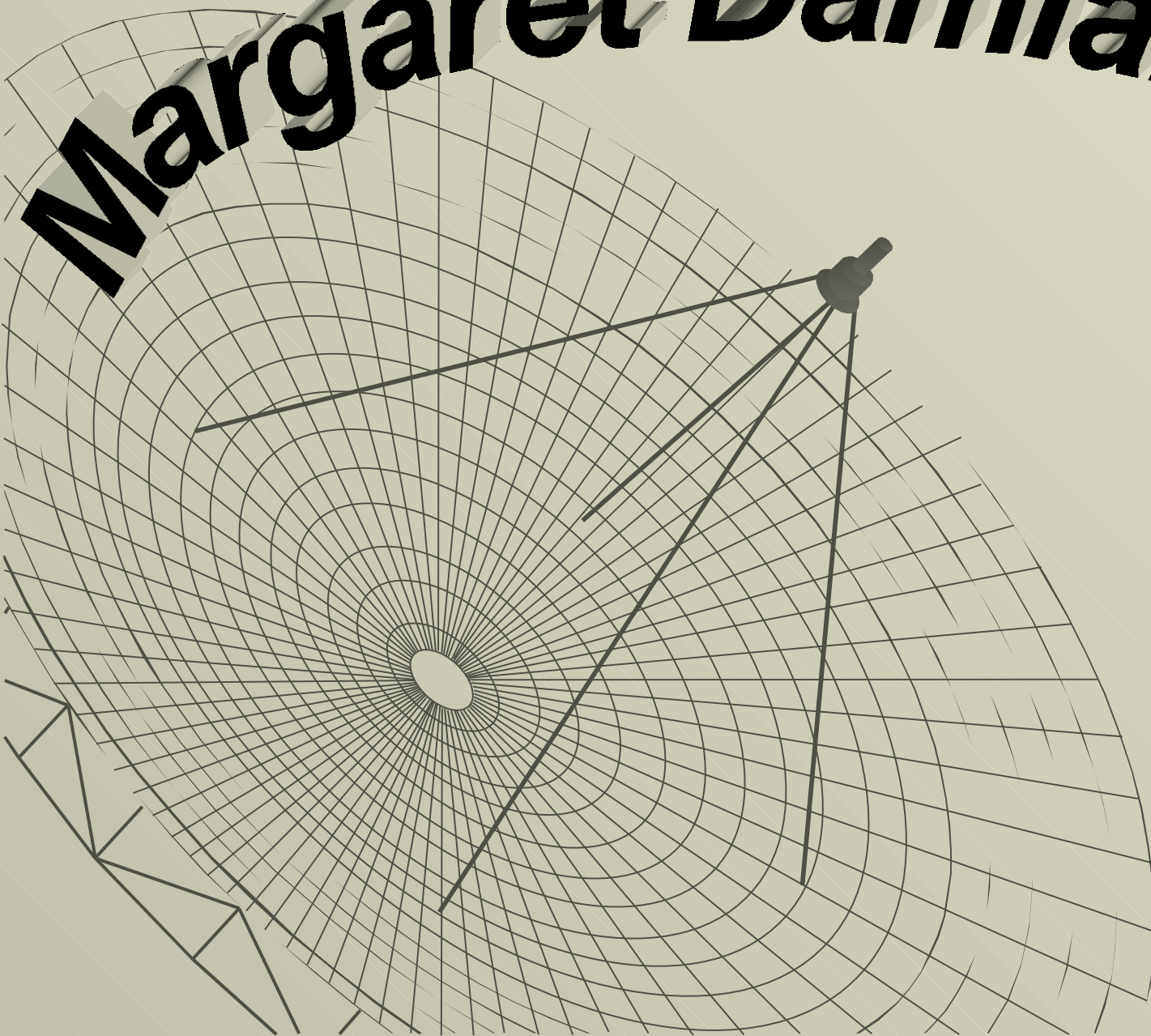
- **HALVA:** It is made of semolina, oil, sugar, honey water walnuts, pea nuts, raisins, cinnamon, lemon peel and sugar on top. It is a candy made from ground sesame seeds. It is an oriental wept. The ruler of Multan caregion in Pakistan created the first halva in the 18th century, in order **this** be a royal desert. Very soon the halva making passed to Persians, to Turks and later during the Turking occupation to Greeks.



Daphnee Damlanidou

- The sweets are national tradition for Greece and they are always found in any house. In order to welcome our guests we always offer a spoonful of this sweet and a glass of icy water.
- Every fruit can become sweet if you add sugar in correct quantity. We put this sweet in clean glass vases and we keep them in the cupboard.
- I wish you could taste this traditional Greek sweet.

Margaret Damianidou



- ◆ There are a lot of traditional drinks in Greece. Raki is an alcoholic drink, which is made from alcohol and aromatic substances. Tsipouro is an alcoholic drink made from grapes, water and walnut leaves. Ouzo is an alcoholic drink made from grapes, aromatic substances and water.



George Dimos

Greek pies

- Herb-pie
- Herb-pie is a pie which people here eat every spring and winter at Sterea Ellada, Thessalia and Epirus. It is made of crust, herbs like spinach and cheese.
- Cheese Pie
- Cheese pie is the pie which people here eat almost every day. It consists of crust filled with white cheese called 'feta'.
- Milk Pie
- Milk pie is a pie which people eat every spring at Sterea Ellada and Epirus. It is made of crust, cream and milk.

Nikos Katsikis

Bougatsa

- One of the most popular sweet here in Greece, is «bougatsa ». Thessaloniki is the most popular with people for its bougatses. There people make bougatses with cheese, winced meat, vegetables and other, things. Here in Athens it consists of cream and sugar. Other sweets in Greece are triangles and Galaktombourekos, which is full of cream and a crust all around.

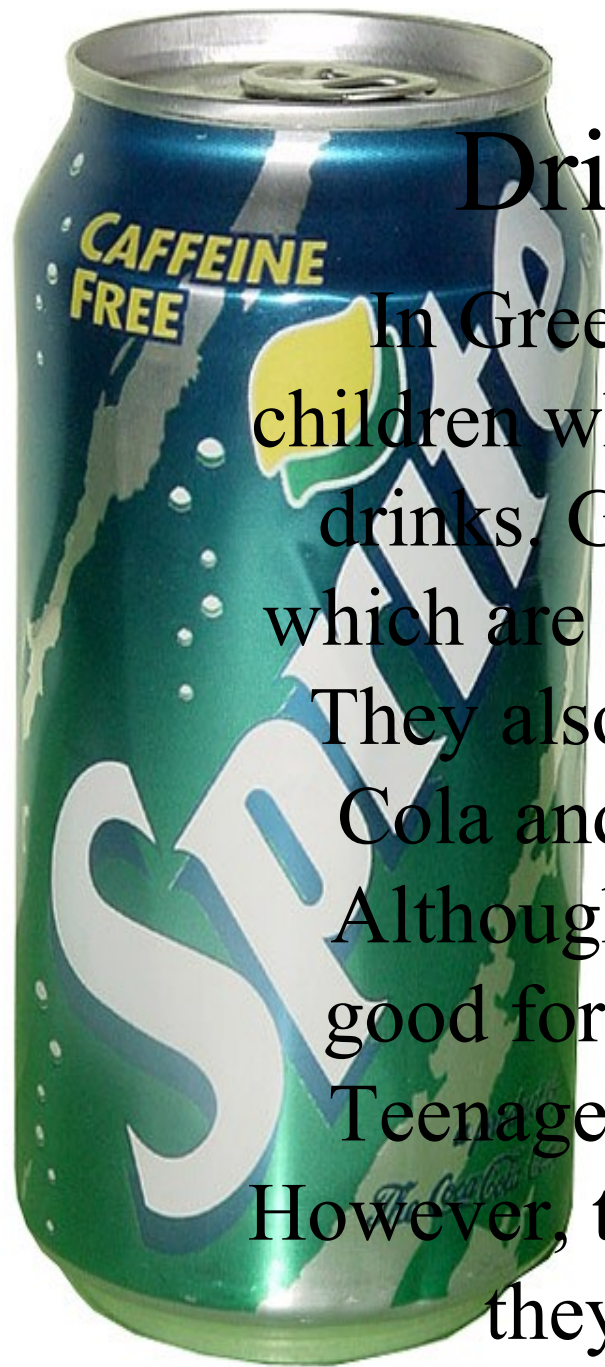


Vagge's Kontonikoladu

- In Greece, we produce many different foods and drinks that are not produced in other countries like cheese. We have cheese from goat, cow or sheep milk. We produce kefalotiri or graviera in different areas in Greece such as Naxos, Tinos or Crete. Other cheese products are mizithra, which is very spicy or petroma, which is hard and salty. All these types of cheese are produced in Greece and are accompaniment to salads, sausages and olives.

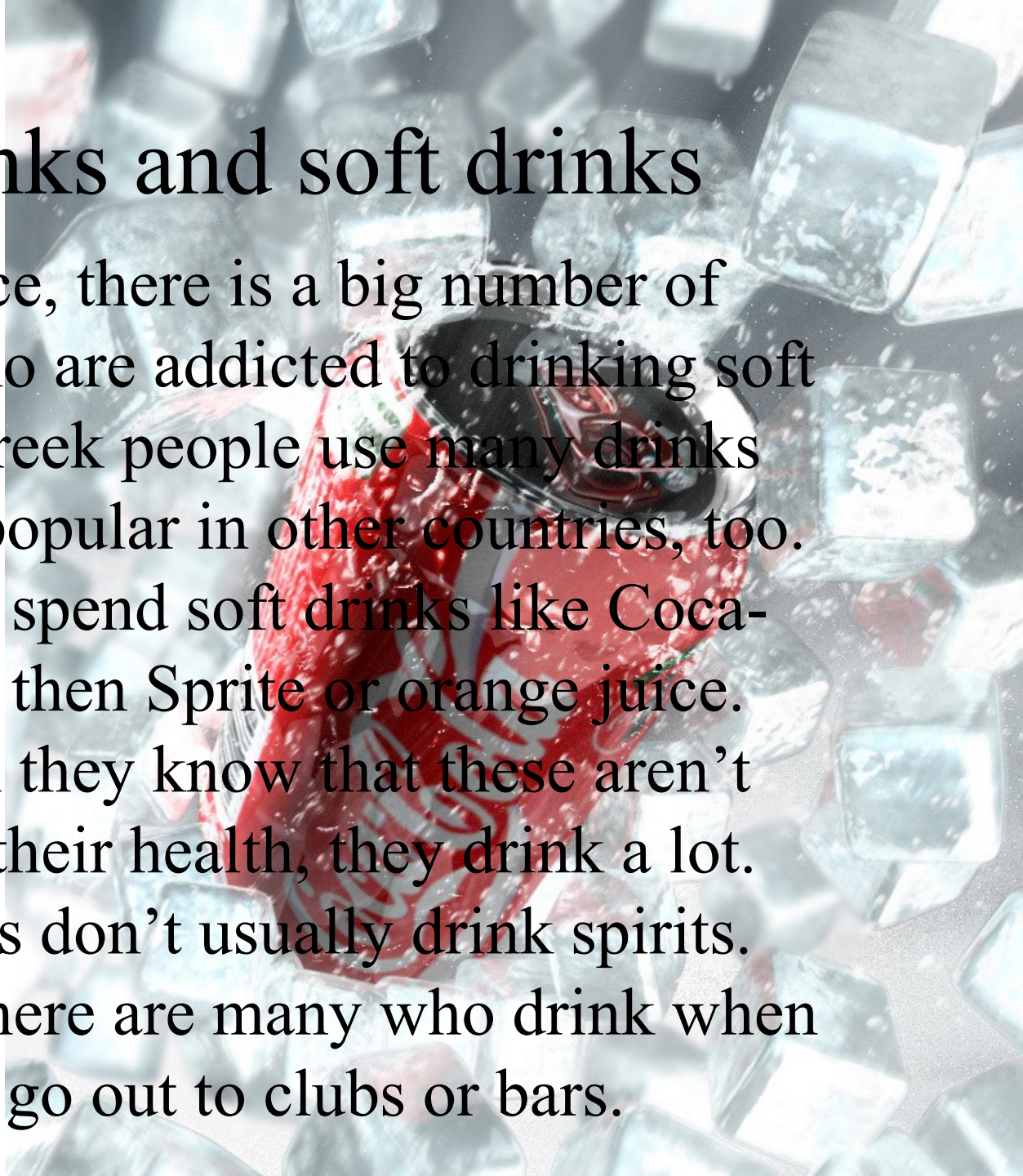


Eugene Makridi



Drinks and soft drinks

In Greece, there is a big number of children who are addicted to drinking soft drinks. Greek people use many drinks which are popular in other countries, too. They also spend soft drinks like Coca-Cola and then Sprite or orange juice. Although they know that these aren't good for their health, they drink a lot. Teenagers don't usually drink spirits. However, there are many who drink when they go out to clubs or bars.



George Markomichelakis



- **Fasolada** (bean soup) is made of beans with the addition of parsley, tomato juice and carrots. It is one of the traditional dishes of my country and is very popular in the winter.

Konstantinos Brakoulas

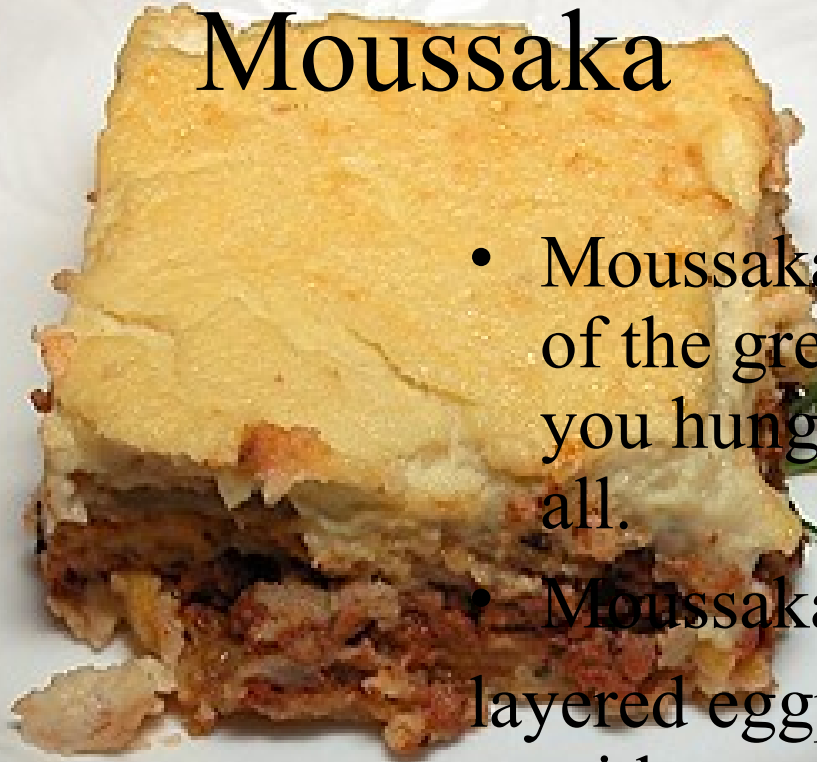


Pastitsio

- Pastitsio is one of the greatest foods in Greece.
- Pastitsio is:
layers of macaroni and
seasoned beef with a
béchamel topping

Moussaka

- Moussaka is also one of the greatest foods if you hungry you can it all.
- Moussaka is:
layered eggplant baked with seasoned ground beef and topped with a béchamel sauce



A whole eggplant and a green pepper are shown on a light-colored, patterned tablecloth. The eggplant is dark purple and elongated, while the pepper is green and has a characteristic shape. A red rectangular box is drawn around the text area.

Papoutsakia (little eggplant shoes)

- Papoutsakia is something different. It has a unique taste. You should really try it before you judge.
- Papoutsakia is: layered eggplant baked with potatoes and béchamel sauce

John

Petrakis

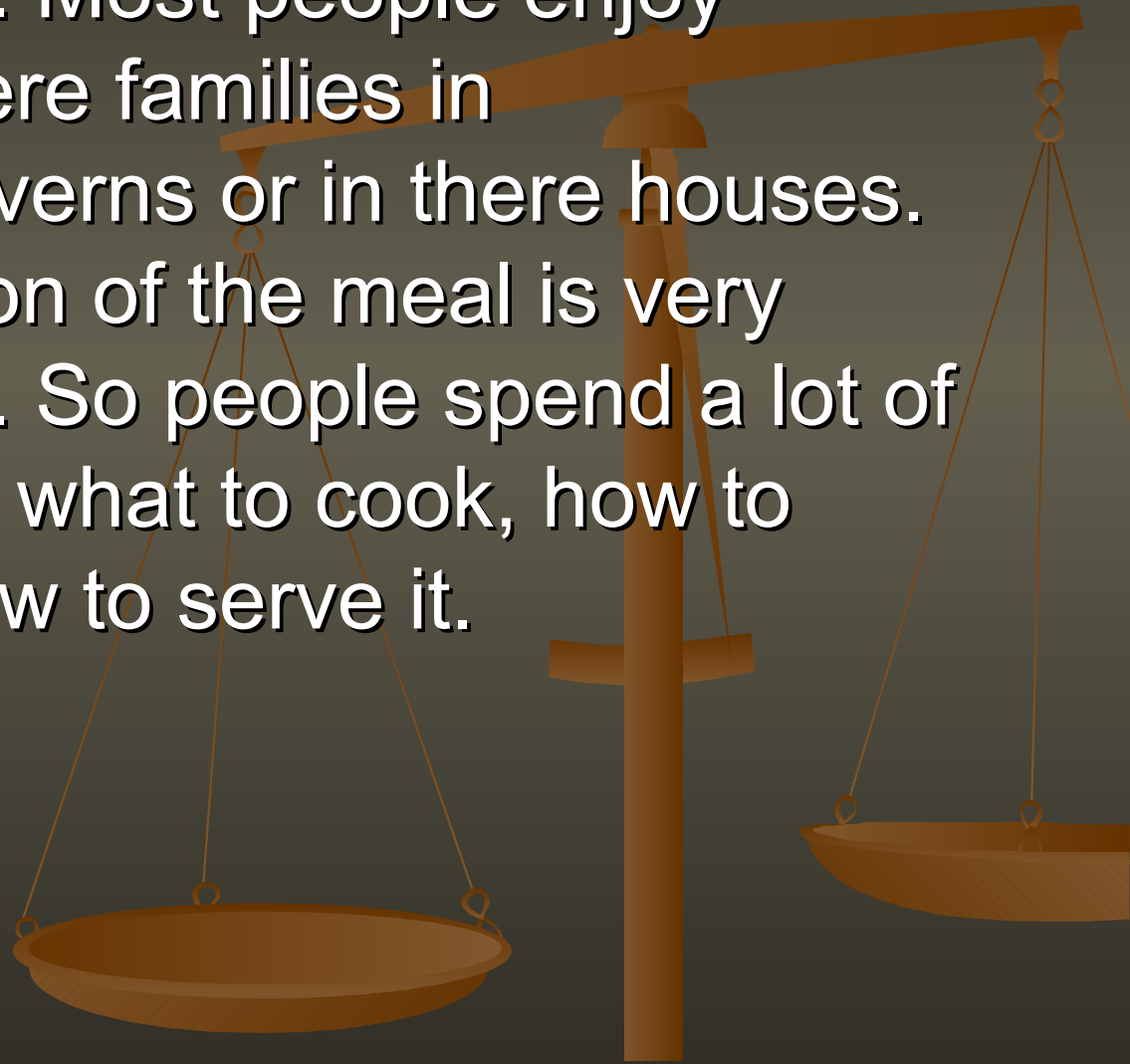
- Kokoretsi is one of the best food in Greece. It is made of lamb, liver and intestines. It may sound disgusting but is very delicious.



Steven Revinthis



- For the Greeks, eating plays a very important role. Most people enjoy eating with their families in restaurants/taverns or in their houses. The preparation of the meal is very important, too. So people spend a lot of time choosing what to cook, how to cook it and how to serve it.



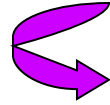
Catherine Tsamouri

SWEETS!!!

In Greece we have a lot of delicious sweets such as: kadaifi, mpaklabas and galaktompourekko. All of them are made from sirope and are very popular here, in Greece.

THERE ARE ALL THE SWEETS

KATAIFI



GALAKTOMPOUREKO!!!



MPAKLAVAS



Aida Christopherou

TSOUREKI (sweet bread)



The name tsoureki (sweet bread) emanates from the Turkish word “ corek ” . There are many types of “ corek ” , as salty and also sweet. They could be made in many shapes and sizes depending on the region. The Armenians, as well as the people in Azerbaijan, make the sweet bread that is a round level bread with sesame. The name “ tsoureki ” was rather adopted by the Greeks at the period of Turkish possession, and since then they began to make their own version of sweet bread made with milk, butter and eggs. Of course, today in Greece the “ tsoureki ” is consumed all year, however has a unique importance at Easter period.