FOR IMMEDIATE RELEASE

The National Hellenic Museum announces its lineup of Chicagoland chefs for KOUZINA 2017

CHICAGO (Oct. 13, 2017) – KOUZINA 2017, the annual culinary evening hosted by and benefiting the National Hellenic Museum (NHM), is releasing its list of participating Chicago-area chefs and restaurants. The Nov. 2 event challenges local chefs to create a recipe with a Greek twist, invites the community to taste and enjoy, and raises funds for the Museum.

Amongst those adding a Greek twist to their recipes are Avli Restaurant Chef Louis Alexis, Che Figata Chef Mark Grimes, Sinha Elegant Cuisine Chef Jorgina Pereira, CityGate Grille Chef Adam Tanner, Inspired Catering Chef Elizabeth Tokarczyk, and Tavern on Rush Chef John Gatsos. Signature twists on popular Greek favorites also will be presented by Chef Peter Kappos of Greek Islands, Chef Thomas Leo of Grecian Delight, Chef George Bournas of Psistaria, and David Schneider of Taxim Restaurant. The Dessert Lounge returns featuring Chef Athena Manolakos of PanHellenic Pastry Shop, Danielle Papakanelou from Le Café, and Donna’s Carrot Cake Shop.

Great tastes are always complimented by the right wine. Sommelier Jody Ames of Diamond Wine Importers will be on hand to look at pairing your favorite bites with the correct vintage. Distinctive Importers, Eklektikon, Fantis, and Fotis & Sons will be highlighting wine varietals of Greece. Heritage Wine Cellars will present tastings of Greek wines, sodas, and liquors. Ship to Shore Merchants’ Metaxa hot toddies will pair nicely with the Chicago skyline on NHM’s heated rooftop.
“What I love about KOUZINA is that upstairs the varieties of tastes and styles of many regions of Greece are showcased through wines and liquors,” says NHM President Laura Calamos, Ph.D. “While downstairs, the talented chefs reveal a fusion of flavors that represent the influence of Greece on many American kitchens.”

Food plays a big part in teaching and learning about culture and history at the Museum. “Among the more than 20,000 artifacts, recorded histories, photos and historic newspapers preserved and stored by the NHM, several thousand trace back to or include food as a reflection of culture,” she says. “Meals are a time for gathering and building community, and recipes reflect ancestral geographies.”

“Like all programs at NHM, guests leave with a great experience and a bit of useful knowledge of Greece and Greek culture.” Said Dr. Calamos. “You don’t have to be Greek to appreciate all that the Hellenic Legacy has to offer our world today. All are welcome to attend and bring friends to this popular annual evening to benefit the National Hellenic Museum.”

KOUZINA 2017 is 6:30 p.m. to 10 p.m. Thursday, Nov. 2, at the National Hellenic Museum, 333 S. Halsted, Chicago. For information and tickets visit www.nationalhellenicmuseum.org/Kouzina.

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**About the National Hellenic Museum**

The [National Hellenic Museum](http://www.nationalhellenicmuseum.org) (NHM) collects, preserves, and shares Greek American heritage and the Hellenic legacy. With a growing and rich depository of over 20,000 artifacts, the
Museum highlights the contributions of Greeks and Greek-Americans to the American mosaic and inspires curiosity about visitors’ own family journeys though cultural expression, oral history and experiential education. Located in Chicago’s Greektown, the Museum provides lifelong learning for the whole community through classes, exhibitions and programs that spark inquiry and discussion about the broader issues in our lives.

For more information, visit http://www.nationalhellenicmuseum.org or call 312-655-1234.

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