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## **NATIONAL HELLENIC MUSEUM CELEBRATES GREEK FLAVORS AND HISTORY AT ANNUAL EPICUREAN CULINARY EVENT KOUZINA**

**CHICAGO** (November 2018) – NHM Kouzina 2018, the National Hellenic Museum’s longstanding fundraiser, continued its success with a crowd of hundreds of food lovers, representatives of the food and hospitality industries, and more on Thursday, November 1. NHM Kouzina 2018, “A Twist on the Classics,” was held at the National Hellenic Museum at 333 S. Halsted Street from 6:30 – 10 p.m. The Museum raised funds in support of its educational and cultural programming during the night of mingling, drinking and dining with Chicago’s culinary elite. One of Chicago’s most exciting, “hidden gem” culinary events, Kouzina introduced guests to both classic and innovative Mediterranean flavors offering the chance to taste their way through bites from several of the city’s best chefs.

The event highlighted the mastery of Chefs Louie Alexakis, Avli Taverna; George Bournas, Psistaria; Sophie Evanoff, Vanille Patisserie; Larry Feldmeier, The Albert; John Gatsos, Tavern on Rush; Mark Grimes, Che Figata; Nate Henssler, Portsmouth; Peter Kappos, Greek Islands; Tom Leo, Grecian Delight Foods; Jorgina Pereira, Sinha Elegant Cuisine; Alain Roby, All Chocolate Kitchen; David Schneider, Taxim; Adam Tanner, CityGate Grille; and Elizabeth J. Tokarczyk, Inspired Catering and Events. Each renowned chef presented tastes of their finest dishes inspired by Greek flavors for guests to taste and pair with several wines and beers available throughout the night.

“This was a delightful evening with many different people and cultures attending and enjoying a very high-end variety of Greek cuisine alongside some fabulous art exhibits and History of Wine presentations, said National Hellenic Museum Trustee Georgia Stathis. I’ve been trying to get to Kouzina for three years and am so glad that I came this year and look forward to many more.”

A highlight of the evening for many attendees was the sommelier and historian Dr. Katherine Kelaidis who dazzled guests with a historical approach to Greek wines and varietals. Several attendees stayed to partake in all three of her presentations that paired wines to subject matter. Downstairs, Greek wines and tastings were enjoyed thanks to Distinctive Imports, Woinos Imports, and Eklektikon alongside an olive oil tasting by MesoGeo.

During Kouzina, attendees were invited to enjoy drinks atop the NHM's Rooftop Terrace featuring remarkable panoramic views of downtown Chicago and also mingle throughout the Museum. Shortly before Kouzina, the NHM opened a new exhibition, *George Kokines: Layers Revealed*, which traces Kokines' artistic development and accomplishments in Abstract Expressionism as well as his journey to embrace his Greek American identity through some of his most well-known art pieces. Guests explored the amazing spaces at the National Hellenic Museum while tasting new flavors, making new friends and seeing the influence 3,000 years of Greek history and culture have to inspire the senses.

"With Chicago's dining scene being home to some of the best chefs in the world, we are thrilled by the incredible support and turn out we received for this year's Kouzina," said National Hellenic Museum President Dr. Laura Calamos.

Proceeds from Kouzina will benefit the NHM and allow the museum to expand educational offerings for the community and continue the preservation of Greek history, art and culture. The NHM thanks their 2018 sponsors, including Platinum Sponsors, The Calamos Family and The Koudounis Family and Gold Sponsors, John and Martha Cannis, Grecian Delight Foods and the Parthenis Families, and Devanco Foods.

For more information, visit [www.nationalhellenicmuseum.org](http://www.nationalhellenicmuseum.org).

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### **About the National Hellenic Museum**

The National Hellenic Museum (NHM) portrays and celebrates Greek heritage and the Hellenic legacy through educational classes, exhibitions and programs. With a growing repository of over 20,000 artifacts, the Museum catalogs and highlights the contributions of Greeks and Greek Americans to the American mosaic and inspires curiosity about visitors' own family journeys through cultural expression, oral history and experiential education. Located in Chicago's Greektown, the NHM provides lifelong learning for the whole community using artifacts and stories to 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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All Kouzina 2018 participating Chefs: Louie Alexakis, Avli Taverna; George Bournas, Psistaria; Sophie Evanoff, Vanille Patisserie; Larry Feldmeier, The Albert; John Gatsos, Tavern on Rush; Mark Grimes, Che Figata; Nate Henssler, Portsmouth; Peter Kappos, Greek Islands; Tom Leo, Grecian Delight Foods; Jorgina Pereira, Sinha Elegant Cuisine; Alain Roby, All Chocolate Kitchen; David Schneider, Taxim; Adam Tanner, CityGate Grille; and Elizabeth J. Tokarczyk, Inspired Catering and Events.



Guests enjoying NHM Kouzina 2018.



Sharon Meyer and Kevin Yost attend a lecture by Sommelier Dr. Katherine Kelaidis (not pictured)



Angelo Kleronomos, John P. Calamos, Sr., Chairman of NHM Board of Trustees, John Koudounis, NHM Trustee, and William Read



Themistocles Frangos, Leah Danos, Nick Georgopoulos and Penelope Danos