

2nd Notice

**Tuesday, January 15, 2008
For Immediate release
Kill Date: March 3, 2008**

OPA! Be Greek for a day! 12th Anniversary St. George Greek Festival

Special 12th Anniversary Celebration

Saturday and Sunday, March 1st & 2nd, 11:00 AM – 9 PM daily

St. George Greek Orthodox Church of the Desert

74-109 Larrea, Palm Desert, Ca 92260

For directions and information: (church office) 760.568.9901

Media Information: Ana Storton @ 760.832.2824 Photos Available

www.palmdesertgreekfest.org

**St. George Greek Orthodox Church of the desert is hosting the
12th Anniversary Big, Fat Greek Festival from 11AM – 9PM,
Saturday and Sunday, March 1st & 2nd.**

The festival is a celebration of Greek culture – from guided Church tours to Byzantine icons; live Greek music and traditional folk dancing; souvenirs, ethnic groceries, and religious items. But, the heart of our festival is the wonderful homemade Greek food and pastries created from generational family recipes. OPA!

The members of St. George prepare Greek style leg of lamb, marinated and roasted to perfection. NEW this year; Greek style Lamb Chops and their signature Greek fries with Mizithra cheese and Greek seasonings; as always that famous Chicken with lemon juice, olive oil and Greek oregano; piles of Gyros (thinly sliced lamb in a pita with a spicy Tzatziki yogurt sauce; feta cheese and Kalamata olives in Horiatiki-Greek Salad and bake a wide selection of pastries and deserts, including Baklava, Koulourakia (traditional Greek cookies), Kourabiethes (melt in your mouth butter cookies dusted in powdered sugar) and Galatobouriko (Greek custard wrapped in filo pastry). Pastitsio (seasoned ground beef and macaroni topped with a tasty Béchamel sauce); savory chicken and pork Souvlakia (skewered and grilled over an open flame); Loukaniko a delightfully spicy Greek sausage; Dolmades (marinated grape leaves stuffed with rice and seasoned with ground beef); Spanakopita (filo pastry with spinach and cheese filing); Loukoumathes (feather light golden puffs of pastry, smothered in honey and sprinkled with cinnamon and walnuts) also await festival guests and Diples (Rolled pastry dough, drenched in honey & sprinkled with cinnamon and walnuts). Greek specialty wines including Retsina, and beers are available at the Taverna, along with our famous Ouzo and Metaxa. Greek and American specialty coffees are also on hand to accompany the delicious pastries and deserts.

Highlights:

Live Greek music will be performed daily, by “Levenia” a traditional Greek Bouzouki Band from noon until festival closing, daily. Traditional dancers will present demonstrations of Greek folk dances at 2 pm, 4pm & 6pm both days. New this year, an expanded Kids Zone called Herculez Kidz Zone with bounce house, rock climber/slide, carnival games...an increased array of vendors with exotic A baking demonstration on how to make Baklava is scheduled for 1pm on Saturday. A demonstration on how to make Dolmathes is scheduled for 1 PM on Sunday. Complimentary, guided church tours will be available at 12:30, 2:30, 4:30, 6:30 PM both days, highlighting the Award-winning, Byzantine Mosaic Artwork and the history of Orthodox Christianity.

Media Advisory:

During the months of January & February leading up to the festival itself, members of the St. George Greek Orthodox Church work daily to prepare and create the heavenly, mouthwatering, Greek specialty foods and pastries for the Festival. Many weekdays members work from 9AM to 1 PM preparing foods. If you would like to schedule a photo session of the preparations, or if you wish to film on the premise, please contact Media Coordinator, Ana Storton at 760-832-2824 for immediate arrangements and information.

Festival attendance averages 15,000+ attendees to St. George Greek Orthodox Church. The annual Greek festival is a major source of support for the St. George Greek Orthodox church and the charitable organizations the Church supports.

Press is encouraged and welcomed at the Festival; please contact Ana Storton at 760.832.2824 or, consult new Website at <http://www..palmdesertgreekfest.org> for more information and scheduling.

Thank you, Come be Greek for a Day! OPA!

Ana M. Storton
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