

HOLY TRINITY GREEK ORTHODOX CATHEDRAL

1000 Yverdon Drive, Camp Hill, PA 717.763.7441

www.PAGreekFest.com

FOR IMMEDIATE RELEASE

March 5th, 2018

CONTACT:

Dimitri Zozos 717.648.6720

EAT, DRINK & GO GREEK! OPA!

Join the Celebration at the 46th Annual Capital Region Greek Festival

May 18-20, 2018

CAMP HILL, PA – Experience the sights, sounds and sweet aromas of Greece at the Holy Trinity Greek Orthodox Cathedral’s “**GREEK FEST 2018**” on May 18th, 19th and 20th, at 1000 Yverdon Drive, Camp Hill. The Festival runs from 11am to 8pm on Friday & Saturday and 11am to 4pm on Sunday. **Admission is free.**

This spectacular three day Greek Festival is a wonderful family event that draws tens of thousands of visitors each year. Guests can plan to enjoy mouthwatering, **homemade** Greek cuisine and succulent, **homemade** pastries, tours of our ornate Cathedral, traditional Greek dancing, arts, crafts, a marketplace and much more.

“We want to welcome everyone – not just to the Festival, but also into our beautiful Cathedral during their visit,” encourages Rev. Fr. Michael Varvarelis. “Our Cathedral tours will inspire you, the Orthodox Christian bookstore will educate you, the food and drink will entice you and the hospitality will overwhelm you.”

“The Greeks have a word for it – ‘Kali Orexi’. It can best be translated as ‘good appetite’, but we favor the more colloquial saying ‘eat heartily’. With this in mind, we have compiled many favorite foods from Greece,” says George Spanos, parish council president. “Good food nurtures your body. Greek food nurtures your soul. Come with a big appetite and leave the cooking to us,” adds Nick Mallios.

Delectable dinners and entrees on the menu include roasted lamb shank that melts in your mouth, zesty chicken oreganato, comfort foods of moussaka and pastitsio – a la carte choices of spanakopita, tiropita, stuffed grape leaves, juicy meatballs and fresh Greek salads. Outside are the crowd favorites – the Gyro & Souvlaki stand and the Saganaki & Calamari stand featuring Kefalotiri cheese sautéed & flambéed in brandy. **OPA, OPA, SAGANAKI!**

Guests can top off their meals with homemade Greek pastries at the always-popular dessert stations. Baked by the ladies of our community using time-honored recipes, the creations include our signature pastry – baklava – along with loukoumades, kourambiedes, galaktobouriko, creamy rice pudding and a new favorite – baklava ice cream sundaes. Pastries are sold individually or packaged in three different assortment boxes.

“All of the food and pastries are available for take-out. The Greek grocery store has frozen pans of moussaka, pastitsio, spanakopita and tiropita for re-creating one’s own Greek Fest at home,” adds Dimitri Zozos.

Dance and music are integral parts of Greek culture. Performances by the Olympic Flames Dance Troupe showcase the colorful costumes, music and traditional dances. The dances bring a great energy to the Festival.

A portion of the Festival’s proceeds is donated to worthy endeavors in the Capital Region. “We use the money to give back to the community through the Philoptochos (Friends of the Poor) which is the philanthropic arm of the Archdiocese of the Greek Orthodox Church in America,” says current Philoptochos President Thana Ward.

Parking is available on-street as well as on the church’s property. Please be mindful of our gracious neighbors. **For more information (i.e. directions, menu, event schedule, prior festival photos, etc.), please visit/follow us at:**

www.PAGreekFest.com or www.facebook.com/PAGreekFest or Twitter @PAGreekFest

Yassou!!! (Greek for Good Health!)

#BeGreek2Day