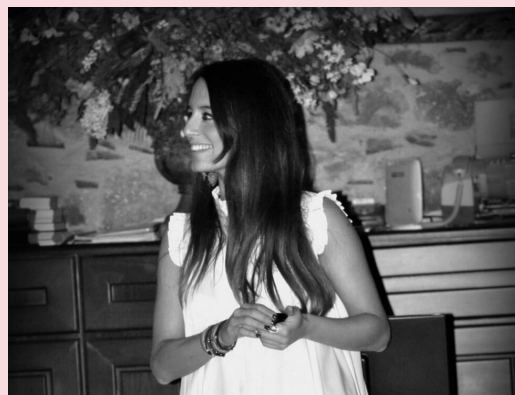


# The Palea Poli Post

JULY 2020 · ISSUE NO2 · 1ΔPX

## BEYOND ACROPOLIS, MYKONOS & SANTORINI

Greece's mainland is full of treasures yet to be discovered and its tradition, history and culture goes beyond Acropolis. Fascinating mountain trails, picnics next to a river, divine wine experiences, local gastronomy and so many more. Naoussa is one of these little heavens, nested on the footsteps of mount Vermio, in central Macedonia, Greece and is inviting you to authentic experiences based on local traditions and natural beauties. Explore the wonderful Vermio through various trails and activities, taste its divine, elite wine and learn why Naoussa is perceived the Bordeaux of Greece or visit Aristotle's school, Mieza and Vergina to reveal the history of the Macedonian Empire and how it all started for Alexander the Great to become a legend. Deluxe Boutique hotel Palea Poli is located just in the heart of Naoussa, the perfect crossing point to all of your excursions. Its warm and friendly ambience will ensure you start and end your day with the energy and relaxation you need to take the most of your visit!



### LETTER FROM THE EDITOR Luxury is Time"

"Greek summer is a state of mind". This is the Greek motto of the season and not only we embrace it, but we feel that it summarises everything that Greek hospitality stands for. Customers are more and more looking for quality in travel, redefining the meaning of time and its value. Considering this, we have identified three dimensions - the three P's - which we believe will be the focus, consciously or not, when people look for quality in time: places, people, personalisation.

Places: The fear of planes will lead to a rise in domestic travel, hence road trips bringing back

the vintage romance to the meaning of travel.

It would be very interesting to see Greeks rediscovering Greece and exploring new destinations and authentic experiences. People: Those that you randomly meet, locals you ask directions or hotel staff you converse with. What gives soul to the items and everything you do, depends heavily on people that surround you.

Personalization: Is the key in building a strong foundation to the experiences created for the guests. Lunches, Greek coffee and desserts, before the afternoon bath. Ultimately, people want to relate to what you are offering and this is what defines emotional drive in travel. To connect with the marvellous, rich past and experience the treasures of Greece. Meaningful travel, quality driven, filled with authenticity and effortless love to what we are doing. Greece is indeed a state of mind in every season, because we offer emotions.

Emotions create strong moments in the time we spend and this is what we perceive to be the ultimate luxury.



### MEET THE WINE

#### A name, full of stories.

Through the years, Samaropetra has moved from your ordinary weeknight wine and became a headfirst dive to the white wine culture of the moody north. The final verdict: the nose is dominated by aromas of kiwi, passionfruit, and citrus, typical of a green Sauvignon Blanc with a refreshing character. Long last taste with crispness, supporting the intense flavors and leading to a lingering, lip-smacking aftertaste. Pair it with our signature zucchini fritters and begin a memorable journey on Naoussa wine trails

### ON THIS DAY

#### 31 July

**1995** - The Walt Disney Company agreed to acquire Capital Cities/ABC in a \$19 billion deal. Disney movies, music and books

**1989** - The Game Boy handheld video game device was released in the U.S.

**1932** - Enzo Ferrari retired from racing. In 1950 he launched a series of cars under his name.

### QUOTE OF THE MONTH

“ Gardening is cheaper than therapy.  
And you get tomatoes. ”

### MOVIE OF THE MONTH

Greyhound

### LET'S EAT

Ode to summer and its tasteful zucchinis. Enjoy Palea Poli's famous zucchini fritters with Manouri cheese, cardamon and tzatziki with black garlic!!!

#### For the zucchini fritters:

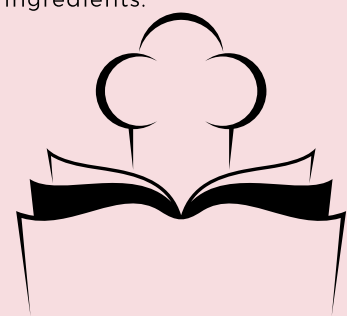
- 500g grated zucchini
- a pinch of salt
- 70g scallions a bunch of basil
- 3 cloves garlic
- 70g self-raising flour
- 2 eggs
- a pinch of cardamon
- a pinch of coriander
- a pinch of spearmint

#### For the black tzatziki:

- 100g grated cucumber
- a pinch of salt
- 2 cloves black garlic
- 200g yogurt
- 50ml milk
- olive oil
- a pinch of spearmint
- salt to taste
- pepper to taste

### METHOD

For the fritters, grate the zucchinis and salt them. Leave for an hour to marinate and drain. Finely chop the garlic and onion. Mix them with all of the rest ingredients. Shape into balls, lightly floured. Heat enough sunflower oil in a non-stick pan and put the zucchini fritters in a medium heat. Fry for 2-3 minutes on each side. For the tzatziki, grate the cucumber and salt them. Same way, leave them a bit to drain. Put the garlic with the oil in a mixer and finely chop. Then combine with the rest of the ingredients.



# The Palea Poli Post

JULY 2020 · ISSUE NO2 · 1ΔPX

## BEYOND ACROPOLIS, MYKONOS & SANTORINI

Greece's mainland is full of treasures yet to be discovered and its tradition, history and culture goes beyond Acropolis. Fascinating mountain trails, picnics next to a river, divine wine experiences, local gastronomy and so many more. Naoussa is one of these little heavens, nested on the footsteps of mount Vermio, in central Macedonia, Greece and is inviting you to authentic experiences based on local traditions and natural beauties. Explore the wonderful Vermio through various trails and activities, taste its divine, elite wine and learn why Naoussa is perceived the Bordeaux of Greece or visit Aristotle's school, Mieza and Vergina to reveal the history of the Macedonian Empire and how it all started for Alexander the Great to become a legend. Deluxe Boutique hotel Palea Poli is located just in the heart of Naoussa, the perfect crossing point to all of your excursions. Its warm and friendly ambience will ensure you start and end your day with the energy and relaxation you need to take the most of your visit!



### LETTER FROM THE EDITOR "Luxury is Time"

"Greek summer is a state of mind". This is the Greek motto of the season and not only we embrace it, but we feel that it summarises everything that Greek hospitality stands for. Customers are more and more looking for quality in travel, redefining the meaning of time and its value. Considering this, we have identified three dimensions - the three P's - which we believe will be the focus, consciously or not, when people look for quality in time: places, people, personalisation.

Places: The fear of planes will lead to a rise in domestic travel, hence road trips bringing back

the vintage romance to the meaning of travel.

It would be very interesting to see Greeks rediscovering Greece and exploring new destinations and authentic experiences. People: Those that you randomly meet, locals you ask directions or hotel staff you converse with. What gives soul to the items and everything you do, depends heavily on people that surround you.

Personalization: Is the key in building a strong foundation to the experiences created for the guests. Lunches, Greek coffee and desserts, before the afternoon bath. Ultimately, people want to relate to what you are offering and this is what defines emotional drive in travel. To connect with the marvellous, rich past and experience the treasures of Greece. Meaningful travel, quality driven, filled with authenticity and effortless love to what we are doing. Greece is indeed a state of mind in every season, because we offer emotions.

Emotions create strong moments in the time we spend and this is what we perceive to be the ultimate luxury.



### MEET THE WINE

#### A name, full of stories.

Through the years, Samaropetra has moved from your ordinary weeknight wine and became a headfirst dive to the white wine culture of the moody north. The final verdict: the nose is dominated by aromas of kiwi, passionfruit, and citrus, typical of a green Sauvignon Blanc with a refreshing character. Long last taste with crispness, supporting the intense flavors and leading to a lingering, lip-smacking aftertaste. Pair it with our signature zucchini fritters and begin a memorable journey on Naoussa wine trails

### ON THIS DAY

#### 31 July

**1995** - The Walt Disney Company agreed to acquire Capital Cities/ABC in a \$19 billion deal. Disney movies, music and books

**1989** - The Game Boy handheld video game device was released in the U.S.

**1932** - Enzo Ferrari retired from racing. In 1950 he launched a series of cars under his name.

### QUOTE OF THE MONTH

“ Gardening is cheaper than therapy.  
And you get tomatoes. ”

### MOVIE OF THE MONTH

Greyhound

### LET'S EAT

Ode to summer and its tasteful zucchinis. Enjoy Palea Poli's famous zucchini fritters with Manouri cheese, cardamon and tzatziki with black garlic!!!

#### For the zucchini fritters:

- 500g grated zucchini
- a pinch of salt
- 70g scallions a bunch of basil
- 3 cloves garlic
- 70g self-raising flour
- 2 eggs
- a pinch of cardamon
- a pinch of coriander
- a pinch of spearmint

#### For the black tzatziki:

- 100g grated cucumber
- a pinch of salt
- 2 cloves black garlic
- 200g yogurt
- 50ml milk
- olive oil
- a pinch of spearmint
- salt to taste
- pepper to taste

### METHOD

For the fritters, grate the zucchinis and salt them. Leave for an hour to marinate and drain. Finely chop the garlic and onion. Mix them with all of the rest ingredients. Shape into balls, lightly floured. Heat enough sunflower oil in a non-stick pan and put the zucchini fritters in a medium heat. Fry for 2-3 minutes on each side. For the tzatziki, grate the cucumber and salt them. Same way, leave them a bit to drain. Put the garlic with the oil in a mixer and finely chop. Then combine with the rest of the ingredients.

