Recently, I found myself in the company of three singers of the Declaration of Independence, (John Hancock, Samuel Adams, Robert Treat Pain), Paul Revere and many of his relatives, Ben Franklin's parents, (Ben himself is buried in Philadelphia), several Massachusetts governors and Mother Goose!! Thanks to the hospitality of Kathy Kottaridis, I can honestly say that on a recent beautiful evening, history came alive in the Granary Burial Ground of Boston!

Kathy is Boston’s Planner for Non-Traditional Open Spaces. She oversees the city’s Historic Burying Grounds Preservation Program which will receive national recognition this month in Baltimore, MD. The Dorothy Mullen Arts and Humanities Award will be awarded to this historic preservation initiative at the annual meeting of the National Recreation and Park Association.

For The Sake of Accuracy, I must now confess that Mother Goose is NOT buried in the Granary. Kathy Kottaridis explained that Boston's Mother Goose was Elizabeth Foster, the second wife of Isaac Goose, or Vergoose. Elizabeth raised and told stories to 20 children for Isaac — 10 of their own and 10 from his first wife, Mary — and may have had her children's stories published. Still, the evidence is shaky, and other rhyming "Mother Goose" contenders existed before her in France, and perhaps England as well. The gravemarker of Mary Goose, Isaac's first wife, remains today, and is often mistakenly noted as "Mother Goose's" own!!

A New Englander from Dover, NH, Kathy Kottaridis holds undergraduate and graduate degrees in History and Historic Preservation from the University of New Hampshire and Boston University. As we strolled along the newly installed paths in the Granary, between the headstones, peering at names and dates, recalling events, and as Kathy described the $6 million Burying Grounds Preservation Program, I knew that this personable young woman wasn't just talking about a "job" but of a professional involvement she truly appreciates and enjoys and to which she contributes greatly. Kathy calls Boston's burial grounds "open air museums" and with the knowledge and enthusiasm of the best "curator", she guided me through the Granary's 2,345 grave markers and 137 tombs, many decorated with cryptic verse, images of skulls, crossbones, winged cherubs and urns which provide a glimpse of early America's changing views of life, death and eternity.
The Granary, located in downtown Boston on Tremont Street, was established in 1660. It is the third burying ground to be established in Boston, utilizing land from the Boston Common. The name refers to an 18th-century town grain storage building which occupied gravestone site of the Park Street Church. Granary's oldest gravestone is dated 1667; burial ceased in 1879. The 2-acre site contains a particularly rich collection of carvings from the 17th and 18th centuries. Solomon Willard, architect of the Bunker Hill Monument, designed the Egyptian Revival style entrance gate and the granite obelisk memorializing Ben Franklin's parents.

Kathy Kottaridis' responsibilities at Boston's Parks & Recreation Department also include overseeing other non-traditional open spaces—conservation land, street trees, urban wilds, and community gardens. Soon, Kathy and I will be visiting these gardens which are creating new chapters, adding to the richness and depths of Boston's history. I hope to report from these gardens in the very near future.

Kathy, by the way, is the Chairman of the Diocese of Boston Young Adult League and an active member of the Annunciation Cathedral of Boston. Her love and respect for history and tradition extends to her own Greek Orthodox background.

Another recent pleasant experience relating to tradition, this time that of the gastronomic life, was my meeting with Rosemary Barron, author of the newly published tome FLAVORS OF GREECE (William Morrow). While enjoying tea at the Ritz in Boston on a crisp Sunday afternoon, Rosemary—who is unabashedly in love with Greece, its people and its food—told me that for her “Greek food is beautiful in its honesty, its healthy indifference to trends and its ability to promote a feeling of well-being in everyone at the table. Even the most sophisticated world-traveled Greek,” says Rosemary, “approaches a village table laden with foods such as wild greens, spit roasted lamb, and sweet cheese pies with relish and enthusiasm. At such a feast he instinctively feels in touch with generations of Greeks who have enjoyed these traditional aromas and tastes before him.”

Rosemary Barron is an English woman who, as an archeology student, visited Greece, fell in love with her, and went back again and again and again. In 1981 she established, first on Crete and then on Santorini KANDRA KITCHEN, a cooking school where she taught students from throughout Europe, not only through classes, but by visiting cultural...
Rosemarie Barron, the author of Flavors of Greece, has produced an interesting volume which integrates the cultural, historic and gastronomic life of Greece.

points of interest that put Greek cooking into the context of village life.

In Boston, thousands of miles away from the cradle of Western civilization, enjoying tea and scones traditional in the land of her birth, Rosemary Barron reminds me that the ancient Greeks regarded cooking as both an art and a science and that throughout the ancient world Greek chefs were accorded the status and reputation that French chefs now enjoy. She tells me that during the Turkish occupation, many Greek chefs took refuge in monasteries, both for their own safety and to safeguard centuries of culinary knowledge and practice. To distinguish them from the monks who wore the black hats still worn by the Greek Orthodox Clergy, the chefs wore tall white toques - the chef's hat now familiar throughout the world and an accepted professional symbol!

This month, Rosemary Barro will take time from her teaching assignment in England (she teaches geography) and from writing a volume on MEZEDES, to participate in the International Symposium on the Foods and Wines of Greece in Porto Carras. Undoubtedly, she will share with the participants what she told me in Boston, that when she opens a recipe book she often recalls that the first recorded collection of recipes dates from the days of ancient Greece; that Greeks established the first schools for chefs, and that a fastidious Greek gourmet invented the fork! And, adds Rosemary: "Each time I give a dinner party and my guests, well fed and relaxed, set about discussing the issues of the day, my mind is drawn back to the scholarly dinners of antiquity companions." Rosemary Barron hopes that her enthusiasm for Greek food and culinary history will inspire her readers to discover more about both.

I wondered, as I interviewed Chef John Pergantis, at the Sheraton Boston, if he knew that the chef's hat he was wearing had its origins with the Greek chefs in the monasteries. But, I was so impressed with the young pastry chef that I forgot to ask him! Instead, I concentrated on a tour of his juge kitchen at the Sheraton, and on the delicious pastries he prepares. And I was impressed, too, that this talented young man values his background and tradition and vows to continue it in the years ahead. When he talks of his grandmother, the late Mary Nichols, his voice shakes as he describes her as "my best friend and confidant." (John's mother died when he was young). Viaia Mary took him to the Annunciation Cathedral of Boston and often talked to him about her former priest, "Fr. Coucouzis, now Archbishop Iakovos." Chef John appropriately enough, met his wife Marilyn (Karvelas) while they were both working at a bakery in Brookline. Marilyn, a Texan from Houston, teaches in the Education Department at Boston University where she is also studying for her Ph.D. They have been married for two years.

Chef John Pergantis is a Brookline native where he and his wife still reside. He is a graduate of the Culinary Institute of New York. He has worked for the Hyatt Regency Hotel, the
THINK ABOUT IT — Too many people think they are thinking when all they are doing is rearranging their prejudices. (William James).

Meridian, the Marriott in Burlington and, as pastry chef of the Ritz in Boston. He joined the Sheraton last fall, too late for him to prepare something special for His Holiness Patriarch Dimitrios who stayed there during his visit to Boston last summer. But this summer, he prepared the delicious dessert enjoyed by the hundreds who attended the 5th annual Boston Diocesan Awards Dinner. And, he is looking forward to preparing a special, if not spectacular, dessert for the 1992 Awards Dinner on June 14!

Chef John's roots are on the beautiful island of Andros. His father George is the proprietor of the Groton Inn. John and his brothers Bill and Kosta are "tradition oriented". The talented chef hopes that soon, he will be able to delegate some of his responsibilities on Sunday mornings to his assistants so that he and his wife Marilyn can attend the Divine Liturgy. "That's one thing I miss very much working on Sunday mornings," he shares.

September was a big "Festival Month" for many communities throughout the Diocese of Boston. In all parts of New England, members of the Greek Orthodox Parishes worked hard to share their ethnic heritage with the community at large. Needless to say, along with hard work, enjoyment was derived from the good food, the Greek dancing, the colorful merchandise, and, most importantly the fellowship among parishioners, friends and guests. While festivals are integral parts of the Greek Orthodox communities in that they bring people together to celebrate an historic culture, it is the religious life which binds us and makes us members of the Greek-American Orthodox Family. I'll share two special events, among many, which are a cause of celebration and pride for the New England Greek Orthodox Community.

Last month, on September 28, the Annunciation Parish in Cranston, RI. — the oldest Orthodox Parish in Rhode Island and the third oldest Greek Orthodox Parish in New England — marked the completion of its new parish center with a special celebration ceremony attended by Bishop Methodios of Boston. Following months of dedicated and enthusiastic effort on the part of all parishioners, "yet another manifestation of the harmonious parish life," reported the Cranston Herald, the faithful can now enjoy an expanded school/library and office complex. The new addition room for the youth. The main floor will give the parish a new kitchen and an assembly hall for conferences, receptions and other gatherings. Father Andrew George, the spiritual leader of the committee chairman, heads a very long list of workers who, through prayer and effort, can now enjoy their expanded Greek Orthodox family home. Congratulations.

And this month, on October 20, the parishioners of another historic parish, this time in Somervile, MA will be blessed to witness the Consecration, Engainia, of their house of worship dedicated to the Dormition of the Virgin Mary. Archbishop Iakovos and Bishop Methodios will preside at this ancient service which literally means "renewal". To consecrate a church structure means to initiate the edifice into the service of God and to set it apart for the exclusive use as a house of worship. Sacred relics from the Ecumenical Patriarchate will be sealed in the Holy Altar Table. The Altar and the walls of the church will be cleansed (baptized) and anointed with Holy Chrism (chrismation) also sent by the Patriarchate. Thus, the Dormition of the Virgin Mary church structure, will be baptized, sanctified and consecrated for eternal use as an Orthodox Christian House of Worship. The parish was established in 1916, and will also mark its 75th anniversary. Heading the long list of those working towards this most meaningful and joyous event are: Fr. Kyriakos Saravelas, George Karageorge, Sophia Lembidakis, Mary Carafotes, Ellen Arvanites, Jim Pentikis, Afro­dite Tsourianis, John Psakiis, Andy Chiklakis, Alex Vasilopoulos, Jeanette Karafalos, Ann Spalaris, Athena Eleftherakis, Jim Patsios...