

Bill & Coo / The Paperworks Summer 2015 Issue 01

the note

Welcome!

It's as if I've been expecting you for some time. Long before you made your reservation. In actual fact, this is why I created Bill & Coo, because I dreamed of sharing with you my love of the island, the magic and hidden beauty of Mykonos. And this is why the hotel was built, to express the spare yet enchanting architecture of the Cycladic landscape, the infinite blue and light of the Aegean, to encapsulate Mykonos' spontaneous hospitality, to bring you the flavours and aromas of this fascinating archipelago.

The entire team at Bill & Coo and I personally are here to offer you a memorable vacation experience combining comfort, quality services and luxury in such a way that you feel, at some point, that this magical place has revealed its heart and soul to you.

Theodosis

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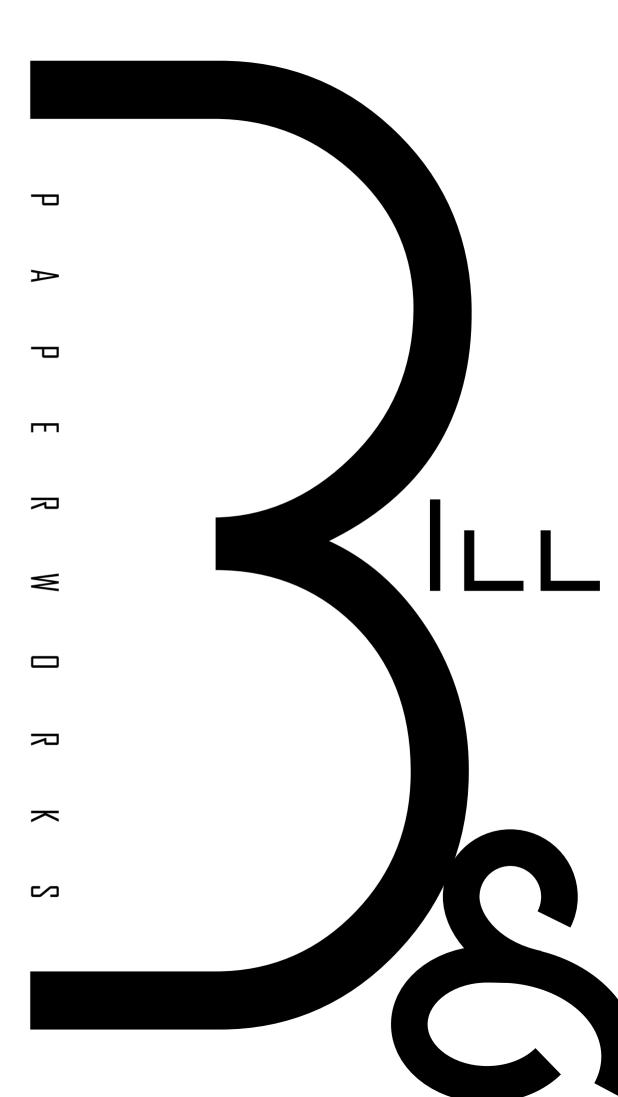












CUNTENTS

Bill & Coo / The Paperworks



Mykonos Wbite Party

Indulge in the annual glamorous event taking place in Zurich and meet its brilliant planners, Stelios and Sakis Sterkoudis.

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Delos

Every step on this sacred island is a reminder of the great past. You can almost hear voices of people from past eras carried through the breeze.

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The new alchemist

Have a hearty taste of the creative cuisine of Athinagoras Kostakos, the acclaimed executive chef at Bill & Coo Suites and Lounge, and follow him at his 24h culinary schedule.

PAGE 24



Mykonos Navigated

The updated and well informed guide to the Mykonos' hotspots and classic hangouts. Find out where to eat, drink, swim and shop (places to see and be seen included).

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La vie en suite

Imagine enjoying the comfort and privacy of home with warm service and 5-star hotel facilities. This is the definition of Bill & Coo's hospitality in its exquisite 24 suites.

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The pelican dynasty of Mykonos

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Selected items especially for you

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The alter-ego of star-studded sky

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Albert Camus on his Mykonos experience

The island of the winds by numbers

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Take a piece of Mykonos with you

Celebrating 50 years!

































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WOMEN 3.1 PHILLIP LIM | ALAÏA, ALICE ARCHER FOR BROWNS, AGNONA, ASHISH, AQUAZZURA, ATHENA PROCOPIOU | BALMAIN, BARBAJADA | CHRISTIAN LOUBOUTIN, CEDRIC CHARLIER, CUSHNIE ET OCHS | DODO BAR, DOSA, DURO OLOWU, DVF | ELLERY, EQUIPMENT | FAITH CONNEXION, FAUSTO PUGLISI DONNA | GIAMBATTISTA VALLI | HAIDER ACKERMANN, HALSTON HERITAGE, HAUTE HIPPIE, HERNO | IBO MARACA HATS, ISSA | J BRAND, JAMES PERSE, JAY AHR | KITON | LEMLEM, LES BENJAMINS, LISA MARIE FERNANDEZ | MARCHESA NOTTE, MARCO DE VINCENZO, MARNI, MARY KATRANTZOU, MSGM, MUGLER | NANCY GONZALEZ, NINA RICCI | OSCAR DE LA RENTA | PETER PILOTTO | RACHEL COMEY, RAQUEL ALLEGRA, ROCHAS, ROLAND MOURET | SALONI, SAMANTHA SUNG, SARA BATTAGLIA, SONIA RYKIEL, STEPHAN JANSON, SUPER DUPER HATS | TAMARA MELLON, TEMPERLEY, THE ROW, TOMAS MAIER | URANIA GAZELLI | VANESSA BRUNO, VINCE, VIONNET | ZAC POSEN MEN BALMAIN, CHRISTIAN LOUBOUTIN, JACOB COHEN, KITON, LES BENJAMINS, TOMAS MAIER

ATHENS

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MYKONOS

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THE BILL & COO GASTRONOMY PROJECT 2015

As host at a dinner of the highest gastronomic standards, Bill & Coo's acclaimed chef Athinagoras Kostakos has for the past 4 years been opening the doors of his kitchen to guest chefs from Greece and abroad, so that they can prepare dishes worthy of the culinary art at its most creative. In previous years, guests have included Alex Ciottini, Nikos Voutsis, Martin Nielsen and Mauro Porrezzini (more info on page 30). His plans for a gastronomic summit, which has been a tremendous success, providing enormous pleasure, continues this year with the participation of two distinguished French chefs, Eric Guerin and Jacques Pourcel.

Eric Guerin: will perform on June 14th and Jacques Pourcel on September 14th

MYKONOS BIENNALE

This year's theme is the Antidote, a crazy celebration of consciousness in order to make the first steps of the Great Awakening. The Mykonos Biennale will host a Kite festival at the beach of Ftelia, a treasure hunt in the island of Delos, art videos in the open air theatre Cine Manto and it will transform the town's walls into a living theatre of video graffiti.

2-6/7, mykonosbiennale.com

DELOS OF THE GODS

What does Delos mean to us today? Is it the marble ruins adorned with wild flowers, baking in the hot sun, or perhaps a pathway to hope and the dream of a modern humanity? Prompted by these questions, Alexandra Dimou and Dimitris Karavolas envisaged a celebration-event-exploration, dedicated to the Delos of the present and of the future. A documentary directed by Antonis Kioukas and narrated by Georges Corraface.

Premiere at Cine Manto 3/10 and Grypareio Cultural Centre 4/10

"TRADITIONAL WOMEN'S DRESS OF MYKONOS: A Study in Material Culture of the Aegean"

With the aim of recreating the women's dress of Mykonos in the 18th century, a project undertaken by acclaimed set and costume designer Yannis Metzikov, 18 female visual artists devised, created and will present their work, which is based on the study of Mykonian and Aegean culture but expressed through modern visual art forms.

To be scheduled in June

DIU HUKIA

Inspired by a book of the famous Greek architect Aris Konstantinidis entitled Dio Horia from Mykonos, meaning both 'two spaces', 'two villages', and founded in 2015 by Marina Vranopoulou, Dio Horia invites artists to stay at its residency and create an artwork out of his/her experience of the contradictory Mykonos. Striving to be at the forefront of cultural experimentation in Greece and abroad, it collaborates with the DESTE Foundation of Contemporary Art and Ommu Bookstore. dioboria.com

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STUDIO.7 MYKONOS

FLOWERS

GIFTS

EVENTS

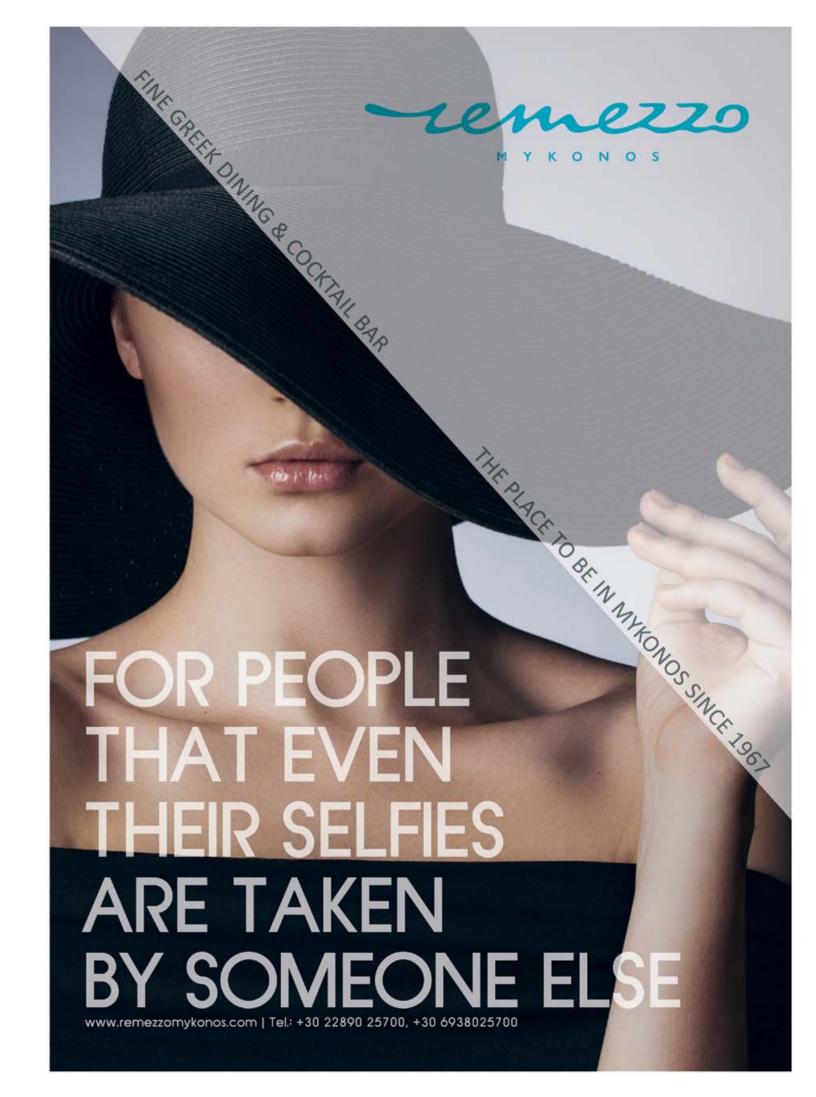
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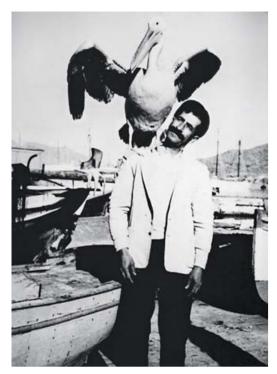
In an automn morning of 1955, Captain Antonis Charitopoulos was sailing his caïque in the northeastern part of Mykonos when he suddenly saw a burly bird struggling with the wind just in front of his eyes. This bird was to become Petros A', pelican of Mykonos, and that morning of October 16th, 1955 was about to make history.

Apart from Petros, Captain Antonis saw a second pelican, which was dead and probably the maid of the bird lying in his arms between life and death. Arriving in Mykonos, Petros was adopted on the spot by the whole island as well as by another sailor, Thodoris Kyrantonis, who, according testimonies of that period was particularly fond of animals and very patient with them. Thus the pelican was oddly habituated in Mykonos, ate his fill of fish and human cuddling and was named Petros in honour and remembrance of Petros Drakopoulos, a hero of

period and comrade-in-arms of Thodoris Kyrantonis. Hence, ever since Petros A'becomes the mascot of Tykonos, famous in Greece and abroad, beloved not only by the locals but by the island's visitors as well. He first got in with local fishermen who treated him to his breakfast every morning. This was the time when some people called him "Petros A' of Mykonos, Delos, Rineia and Prasonissia, Syros, Tinos etc". But, maybe he was feeling lonely, maybe because he wanted to live new adventures, one day Petros, before completing one year of presence in the island, decided to pay a visit to Tinos where another pelican was accidentally passing by. People in Tinos were more than happy with this visit and they didn't want to give him back. They referred to freedom of birds. They thought they managed to do the dirty on Mykoneans. Hence the Mayor and the Police Officer of Mykonos went immediately and managed, after a small informal public opinion forum, to get their pelican back. Petros never again expressed this kind of unrest but his need for companionship touched the wife of the American President at that time, Jackie Kennedy, who sent a pair of white pelicans to Mykonos to keep him company. Their names were Alfonso and Omega and they arrived on the island in March, 1963. Unfortunately though, the "Yankees", maybe because they never managed to get used to Greece or because Petros gave them the cold shoulder, they left the island quite early. They were successfully replaced by a French female pelican, Irini, who was brought to Mykonos by a famous film company that arrived on the island to shoot a documentary on Petros. Friendly sentiments developed between the two birds and they used to



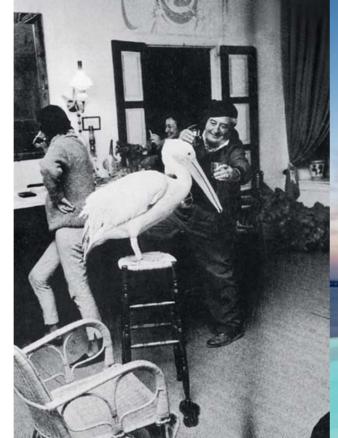
local knowledge











spend hours together under the blinding flashes of the photo-reporters that didn't seem to bother them. Later on, people's interest in the pelican went beyond the narrow Greek boundaries to reach -along with Petros himself- America in the winter of 1972. So, Petros with the Mayor, Kostas Zouganelis, travelled to the New World, invited by the American Explorers Club. They visited Joliet where thriving Mykoneans live. Needless to say that they were welcomed with zest, exhilaration and merrymaking. Ever since Petros became a kind of Mykonean Ambassador as well as the famous mascot of the island. Along with each Mayor, he welcomed all famous internationally-known stars such as Begoum, Kennedy, Taylor as well as Soraya.

Petros' end came suddenly one morning in 1985. While he was playing with fishermen, he hid next to the wheels of Stavros Koukas' car. Stavros didn't realize that he was there and by accident dragged him when he started his car's engine (even though some malign rumors say that he was raped by a drunken tourist). As soon as people realized what happened they chartered a helicopter to carry him -escorted by an excellent friend and protector, Tassos Zoulias- to a bird hospital in Thessalonica. Unfortunately though, Petros didn't make it and came back to the island embalmmed causing much pain to all of his friends.

Next year though the island's friends and, especially the Mykonian Charalambos Pantazopoulos, brought a three-year old male pelican from Germany who was "baptized" by the islanders Petros II'. Nowdays Petros III rules along with Georgia, his mate, on the island and if you ask some Mykonean what's that whole thing with pelicans, he'll say to you: "Mykonos will thrive as long as Petros, the pelican, is here".

tbrive as long as Petros, the pelican, is bere, as the locals say

Mykonos will















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MYKONOS WHITE PARTY

Feel the beat Kaufleuten Klub, Zuricb, 30/5/2015

lifestyle out of Mykonos, but you can't take Mykonos out of lifestyle, even though this does happen once a year, 2,700 kilometres away. The Mykonos White Party, conceived and created (for more than 10 years) by the brothers and second generation Greeks Stelios and Sakis Sterkoudis is THE event of every summer in Zurich. Over 3,000 Swiss dress in all white and converge on the six different stages of the Kaufleuten club to pay homage to Greek know-how in the domain of quality partying, to the sounds of disco and house. Top models, bankers, Olympic medallists and regular folk from Zurich again this year made their – white – presence felt under the gigantic installation representing the windmills, the Aegean and – like cubes of white sugar – Mykonian

BILL & COO AND Mykonos White Party

Like the two past years, the highlight of Mykonos White Party is the restaurant team from Bill & Coo Suites & Lounge which, under Chef Athinagoras Kostakos, undertakes the culinary "re-enactment" of a big fat Greek meal. The dishes (ranging from Santorini fava and stuffed vegetables to the chef's signature doner and seabream with greens and egg-lemon sauce) are being prepared in the club's cavernous kitchens by a 70-strong team over a period of three days. Six different buffets are set up in three rooms and yes (sorry Mum!) they are better than any home cooked Greek food we have ever eaten.



BE THEIR GUEST

Stelios and Sakis Sterkoudis, the planners of Mykonos White Party in Zurich, go mad about the island and Bill & Coo.

Time for introductions. What's your relationship with Mykonos?

We are brothers, and we're in the fashion industry. We're originally from Evros, Greece, but we were born and bred Swiss, and live permanently in Zurich. Our parents have been coming to Mykonos since 1976, and we've been visiting the island for 33 years now. I (Stelios) was even married at the Ai-Yiannis chapel and also christened my daughter on the island

Your Mykonos-themed party has become something of an institution in Zurich. How did you come up with the idea for this event?

We had invited many people to the wedding on Mykonos. Many couldn't make it. And so, for them, but also to thank all those who did come, we organised a Greek night at a Zurich club. We agreed to all dress in white to stand out from others. My parents cooked Greek food for the event, which took place in September, two months after the June wedding. The party was so successful that everybody kept asking

They came to Bill & Coo 7 years ago for a cocktail. Since then, they haven't missed a single year!

when we would throw another one. That's how the Mykonos Party began. Later on, we decided to move it from the club because we wanted something more summery, more open. Obviously, there's no sea in Switzerland, but we have the most beautiful lakes. So we decided to hold it there, with an all-white dress code and without a guest list. We decided to charge an entry fee to see how many people really meant all those nice things they said about the party.

It's one of the most popular parties in Switzerland and beyond. What does it owe its success to?

There are 3,000 Greeks in Zurich. We are among the most popular. We are loved because we are unassuming and treat everyone the same, and the others give us credit for this. We have been in the field a long time. We also run a bar and club on the mountain, and we like what we do. We split the space in two: the Greek floor with Greek music and the floor with house music. Each year we produce a CD with music from the party, and any profits go to charity. We don't advertise this too much -things like that are nice to do but not brag about. We are a bit quirky as well: like, we always bring in a priest for a blessing before the party.

The biggest strength, the island's strongest card? Besides its beauty, its strength lies in its nightlife. Despite the slightly pretentious and overdressed tendencies of the Greeks, it's the island's strong point. However, things could be even better. I remember a time when shop owners at Matoyianni were at daggers with one another and lawsuits were flying left, right and centre. The customer feels that, he senses that, people here are arguing instead of combining forces, and that is not comfortable.

What should everyone know about Mykonos? As I already mentioned, a tourist who comes to Mykonos, to Greece in general, comes here to have fun, to experience the vibrant nightlife. He leaves his office, aiming to have a week of fun and relaxation. That's what we need to give him: the vibrant nightlife. You can't kick people out at two, to turn down the volume because it disturbs the neighbours. I'm not saying you should pump 130 decibels all night, but this is a three-month season we are talking about. The customer comes for clubbing. We can't be kicking people out so early, shaming the island which is famous for its wild parties. People should know that this is "The Place" to have fun.

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Play it chic

SWEET MOMENTS, IRRESPECTIVE OF AGE, CAN NOW BE HELD IN THE HAND. LIKE A JEWEL.

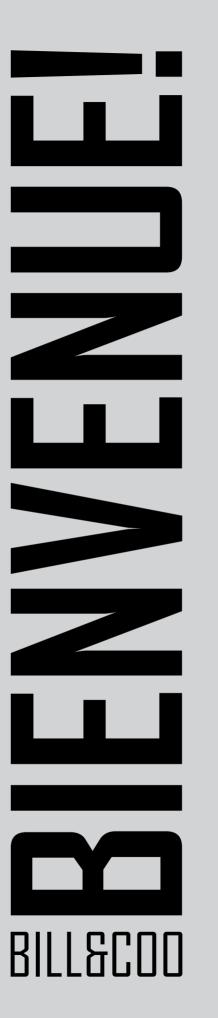
Some people never want to grow up. Others may grow up but still conceal a child inside, which is released whenever unexpected stimuli trigger memories. Especially sweet memories, like a cone topped with a large dollop of ice cream and the aroma from homemade cake gently wafting through every corner of the house. Or certain candies, such as Tic Tacs, in their characteristic small transparent plastic boxes, which have now been metamorphosed by designer Urania Gazelli into an eye-catching bag crafted from bright orange Plexiglas. Don't forget to put your candies in!

ENNY DI MONACO: Tria Pigadia, Chora +30 22890 77100, www.ennydimonaco.gr

TIK TAK Plexiglas bag with silver chain by Urania Gazelli in orange



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ion is possible: to lead you into ven of Bill& Goo.

Top right to left: Aggelos Roupotias, Terry Petropoulos, Alexandros Argiris, Fania Falari, Giannis Tsiouvelis, Theodore Aliferis, Panagiotis Zoitos, Ilona Damianidou, Dimitris Tsatsaridis Middle right to left: Virginia Michailidou, Alexandros Stefou, Fotis Koutsovaggelis, Himat Rai, Eni Spaho, Anggela Simou, Arfan, Michalis Kikis, Dimitra Maniou, Panagiotis Sopiadis, Elena Miniadi, Athinagoras Kostakos, Roudina Nika, Georgia Lesioti, Maria Papadouli, Alexandros Roubidis, Gerasimos Kouloumbis, Giorgos Christodoulakis, Dimitris Giourkis, Pavlos Gotsis, Dimitris Bellis, Qamile Durbaku Bottom right to left: Aman Sinhi, Konstadina Risvani, Alexandros Momvilas, Alexandros Grigoriadis, Iakovos Xidakis, Panagiotis Dimou, Giota Mitousi, Georgana Georgieva, Antigoni Patsili, Mimoza Subashi, Konstadina Botsi







YES WE CAN!

And yet this summer our mission is possible: to lead you into the stunning, paradisiacal beaven of Bill& Coo.

They say that the best is often the enemy of the good. Often perhaps... but not always. Take the team at Bill & Coo for example. We are certainly realists, but this does not stop us from offering you what to others seems impossible. Not just accommodation, but a memorable experience. Not just holidays, but sheer magic. Not just good food, but culinary apotheosis. Not just an island, but Mykonos!

Top right to left: Aggelos Roupotias, Terry Petropoulos, Alexandros Argiris, Fania Falari, Giannis Tsiouvelis, Theodore Aliferis, Panagiotis Zoitos, Ilona Damianidou, Dimitris Tsatsaridis Middle right to left: Virginia Michailidou, Alexandros Stefou, Fotis Koutsovaggelis, Himat Rai, Eni Spaho, Anggela Simou, Arfan, Michalis Kikis, Dimitra Maniou, Panagiotis Sopiadis, Elena Miniadi, Athinagoras Kostakos, Roudina Nika, Georgia Lesioti, Maria Papadouli, Alexandros Roubidis, Gerasimos Kouloumbis, Giorgos Christodoulakis, Dimitris Giourkis, Pavlos Gotsis, Dimitris Bellis, Qamile Durbaku Bottom right to left: Aman Sinhi, Konstadina Risvani, Alexandros Momvilas, Alexandros Grigoriadis, Iakovos Xidakis, Panagiotis Dimou, Giota Mitousi, Georgana Georgieva, Antigoni Patsili, Mimoza Subashi, Konstadina Botsi

touch

Precious

BVLGARI MVSA bracelet in pink gold with

objects of desire

DIAMONDS AND GOLD IN A SPIRAL VISION OF BEAUTY. WHO SAID DESIRE HAS NO NAME?

Chilean writer Isabel Allende once said: "For women... the G-spot is in the ears. He who looks for it below there is wasting his time." And then a story will be written whose material is white gold, crafted with the imagination and mastery of the legendary luxury jeweler De Grisogono. It is also said that a woman's wrist reveals much about her. And this is where people's gaze will become transfixed when she makes her entrance, because her wrist is adorned with a very valuable "credential", an exquisite bracelet by Bulgari. Gold, diamonds, a real treasure. A precious moment that will seem like... an eternity!

KESSARIS Mykonos: 58 Mat. Andronikou Str., +30 22890 22880, www.kessaris.gr



ATHINAGORAS KOSTAKOS THE NEW ALCHEMIST



MULTI-AWARDED, MULTI-TALENTED,
THE HOTEL'S EXECUTIVE CHEF, JOINED
THE TEAM AT BILL & COO 7 YEARS AGO.
THROUGH THE COMPANY ZEATERS, HE
NOW ALSO PROVIDES FOOD CONSULTING
SERVICES TO SCORPIOS, ZINO'S AND
JACKIE O', AS WELL AS TO THE HOTELS
SAN GIORGIO ON MYKONOS AND AQUA
BLU ON KOS. HIS PHILOSOPHY FOCUSES
ON CREATIVE MEDITERRANEAN CUISINE,
BASED ON THE FRESHEST INGREDIENTS
AND FINEST ORGANIC PRODUCE AVAILABLE
ON MYKONOS. THIS IS HOW HE IS ABLE
TO OFFER A VERITABLE EXPLOSION OF
SENSATIONS FOR THE PALATE

soul kitchen

Top from the left: My version of Mykonian style Pork Crispy, slow cooked pork belly, braised pork saddle louza (smoked)

Mykonian style
Pork Crispy, slowcooked pork belly,
braised pork saddle,
louza (smoked)
"snow", baked
onions, rocket salad
cream, turnip cream
and wasabi.
Cycladian style
ceviche ScallopVenus clamsshrimps, chili pepper,
coriander, lime
foam and seaweed

tempura.
Middle: Squab
(young pigeon) in
Mykonos sea of 60's
Squab breast sautéed
with virtual cherry
pate and mushrooms.
Squab thighs confit,
red wine sauce made
of GURU local wine
and parsley root
puree.
Cod fish in egg-

Cod fish in egglemon sauce
Cod fish cooked
sous-vide, crayfish,
mussels, squid, black
rice, seaweed lettuce,
egg and lemon sauce
with bonito.
Battom:

Countryside
Strawberries with
lemongrass cream,
almond meringues,
lime and vanilla











He is considered the great talent of Greek gastronomy who, on account of his young age, still has a great deal to offer



THE MILESTONE

A DIFFICULT MOMENT, A GREAT CHANGE, MANY AWARDS, ONE MENTOR AND THE CONSTANT RELATIONSHIP WITH BILL & COD, WHICH HE REFERS TO AS HIS "FAMILY". SIX YEARS, SIX MILESTONES IN THE CAREER OF ATHINAGORAS KOSTAKOS.



A difficult moment knocks him off course. A motorcycle accident means he is unable to compete at the top level But every cloud has a silver lining, for it was then that he discovered cooking.

Set off for new challenges! This year finds Athinagoras in Paris where he initiated into the secrets of haute cuisine. In the City of Light he works at the L'Espadon restaurant in the famous Ritz hotel.

The time has come for another very special year that marked his career as a chef. For the first time he works alongside with the master chef Rémy Bidron, whom he considers his mentor, at the Sofitel hotel in Athens

This was the year that In this year Athinagoras Athinagoras enters the media world. He is the takes the helm of the kitchen at Bill & Coo, which marks the winner of the TV series "Top Chef" on ANT1, beginning of a constantly evolving relationship which was an enormous that has yielded wonderful results in the Athinagoras Kostakos a culinary field. familiar face in Greece.

success and made

He wins his second Golden Chef's Hat. Yet another award to add to those -4 Greek Cuisine Awards, 2 Conde Nast Traveller Readers Awards, 1 Tourism Award- he has won in recognition of his talent.





garden, with the aroma of grandma's finest. It is the EAT' IS CORRECT, THEN treasure hunt when we searched for sea urchins clinging IN THE CASE OF to the rocks, like some 'black gold' of the marine world. So ATHINAGORAS' simple and so retro? Not so simple and not so retro. Because CUISINE, IT'S Athinagoras' proposal at Bill & Coo (a HotelBrain managed hotel) **EVERYTHING** is all of this and much more. To put it simply, this cuisine defies THAT MADE description. To understand it, you must follow the entire food chain. US WHAT WE For what ends up on the plates of art, such as the 'icy sea', 'cherry tomatoes with a hint of thyme', 'stuffed vegetables - deconstructed',

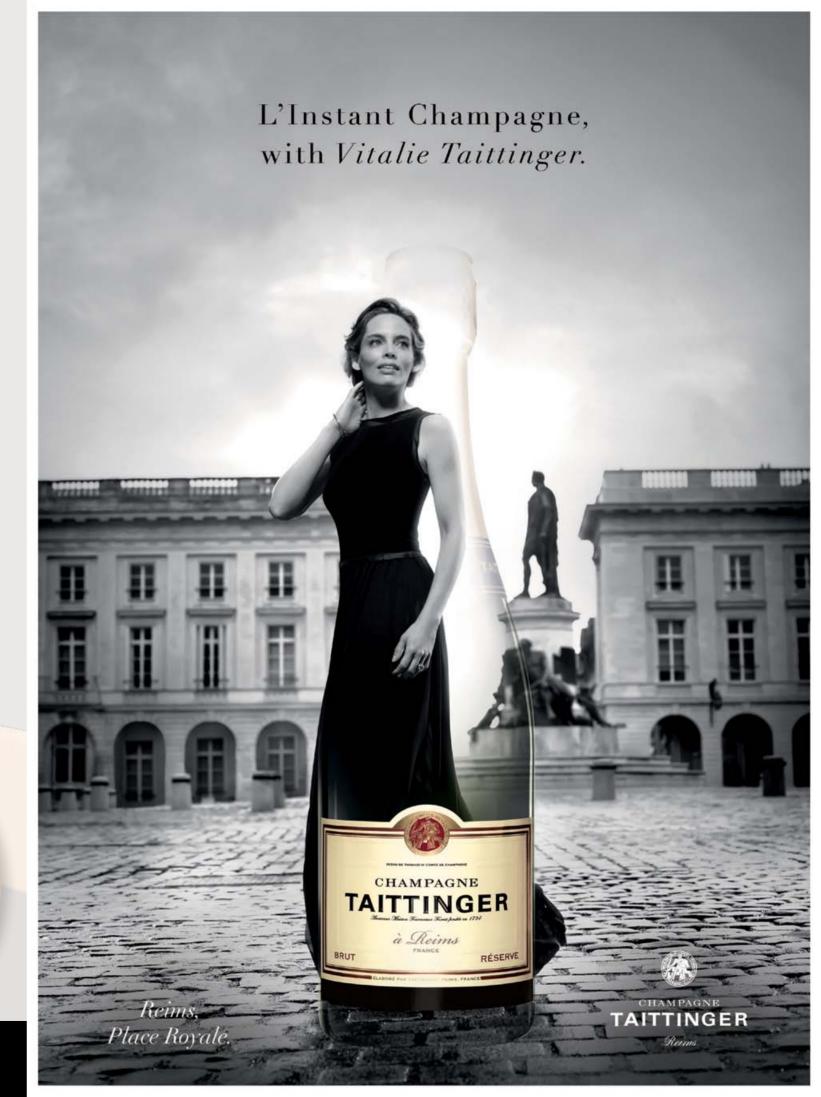
like this: at Bill & Coo's own vegetable garden, where Athinagoras spends time among the roots, so that he can stand firm before gradually gathering speed and taking off into the future or in the sea, when he dives to collect sea urchins.

or the 'sea bass with squid sushi', actually starts out something

into supreme flavour and transformed into a phantasmagoric spectacle of epic proportions, the culinary equivalent of the MTV Music Awards Show. Food is prepared and served with the unconventional and unexpected vivacity of a Robbie Williams performance. Against the imposing backdrop of the fibre optic illuminated pool and the theatrical lighting along the sides of the restaurant, the ouzo arrives, served with an eau de parfum concept, the sorbet comes in a lipstick dispenser, the paper is edible and the live sea urchins take on a support role on plates reminiscent of carved rock. Passion? Imagination?

> Romanticism? Uniqueness? Diversity? Authenticity? Soul? Yes, all these are among the offerings at Bill & Coo restaurant. And yes, all this is what we are eager to savour. Our Greek self - in its best and most gourmet

version!



BILLECON GASTRONO MY PROJECT 2015

The successful gastronomic event continues. This year's guests are two leading French chefs who – together with Bill & Coo's executive chef, Athinagoras Kostakos, will be doing what they do best on two very special evenings.

JACQUES POURCEL

Based in Montpeller, in the Languedoc, in the space of just a few years the Pourcel brothers have become two of the very best ambassadors of French fine food. In 2010 they were selected to represent the French gastronomy, which now appears on the Unesco World Intangible Heritage List in the French Pavilion at Shanghai World Expo, with their 6 Sens restaurant. A restaurant concept that met great success.

Jacques & Laurent Pourcel, twin sons of a local wine grower, grew up by the Mediterranean Sea. They are passionate about their profession. Back in 1988, along with their associate Olivier Chateau, they created Le Jardin des Sens in Montpellier, a Michelin Star gastronomic restaurant known for its Mediterranean creative, contemporary and refined cuisine.

Their gastronomic footprint is found in Paris, Shanghai, Bangkok, Tokyo, Marrakesh, Algiers, Beirut and many other places in the world. Has been more than 10 years now that "Le Jardin des Sens" has become a catering group that nowadays manages approximately twenty units with 600 employees in the world.

However, the Pourcel brothers and their associate are willing to carry their successful path...

BILL 8 COO RESTAURANT WELCOMES CHEF

JACQUES POURCEL AT ITS PREMISES FOR ONE
NIGHT, MONDAY SEPTEMBER 14TH, 2015.







VIDEOS: TODAYDINLINE, DANS LA CUISINE DE JBL POURCEL, MUSIC: ANDREA BAR









ERIC GUERIN

Adventurer and freedom-loving, Eric Guerin found his kingdom in the "Marais de la Grande Brière" Regional Natural Park, where land and sea are reconciled.

The story of Eric Guérin begins in Toulouse, his hometown. From the age of sixteen he is awaken by tastes and smells of culinary flavors at home. Very quickly he becomes an excellent student at BTH Mederic and at the age of 20 he was for several years the imaginative private chef of Pierre Joxe, the Minister of Defense. Then, he proves himself in the most famous Paris houses Taillevent, La Tour d'Argent At the age of 23 he is the main chef of Alain Reix, his mentor.

After his adventures in Paris, where he is an artist of total acceptance, he loses his desire. He wants to become stronger and "climb" higher in order to be even more creative. He finally finds "extraordinary garden" and his "happiness" in Grande Briere. In 1995, he takes into responsibility l'Hotel du Parc that becomes "La Mare aux oiseaux" in Saint Joachim. The beginning was difficult. He wins his 1st Michelin star in 2000 and then in 2008 and every consecutive year after that.

His cuisine is artistic and this chef is a rock star. He wants to express his enormous talent and introduce us to his delicious universe. In fact his crown is the opening of the new hotel-restaurant in Giverny: Le Jardin des Plumes.

BILL & COO RESTAURANT WELCOMES CHEF

ERIC GUERIN AT ITS PREMISES FOR ONE NIGHT,
SUNDAY JUNE 14TH 2015.



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CONTENT!



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Imagine enjoying the comfort and privacy of bome with warm service and 5-star botel facilities. This is the definition of Bill & Coo's bospitality: the pleasure of a serene retreat in pure luxury.

Offering sea-view serenity and contemporary coastal atmosphere, the 30 luxury suites of our beachside boutique hotel create the idyllic scenery for jet-set romantics; as intimate and refreshingly hip as an island's oasis should be. Boasting unique modern decoration and sociable incrowd ambience, Bill & Coo's suites capture the Greek island spirit with white washed walls, wooden beam ceilings and hints of pop colors;

while the private verandas of the panoramic sea view suites looking out on to placid vistas of the Megali Ammos bay add an exotic touch. Along with the latest tech facilities, they are the designer destination of choice for those who desire nothing less that to treat themselves to the luxury of simplicity as they unwind in the cozy and elegant environment of the Bachelor Suites, the outdoor Jacuzzi of the Deluxe Suites,

the supremely comfortable Superior Suites, the unique Executive Suite and the astonishing comfort, the suites are designed to soothe and Cycladic architecture and dazzling minimal design against the startling backdrop of the Aegean Sea.

iPad station

newly renovated Bill & Coo Suites with private infinity pools. A true haven of privacy, luxury and spoil their guests with their fusion of traditional

En-suite batbroom

Luxury Toiletries

Gourmet delights

POUL-ICIUS!

Sometimes, the pathway to the stars is shorter than you might think. This must have been in the mind of Bill & Coo's owner, Theodosis Kakoutis, in early 2005 when he envisioned what would soon become the hotel's most iconic feature. For where others would have seen yet another infinity pool, he saw the reflection of the stars in the water. The idea then began to take shape: in the form of the first swimming pool with fiber optic lighting, created under the supervision of the hotel's architect at the time, Pavlos Ninios. And the result is indeed magical. A pool full of stars, just like the island's clear night sky. A phantasmagoric spectacle which has been featured in the most influential media, a meeting point for the cosmopolitan jet setters and the centerpiece upon which the whole concept of Bill & Coo has been developed. One of the most photographed pools, many times featured in the most popular media wordwide, it unfolds as day turns to night and the bright lights twinkle in the thousand words.

It could be the alter ego of the star-studded Mykonos sky on earth. With the only difference that you can dive into this pool.



Seize the night (and the day if you feel up to it) with this collectible champagne and vintage wine, served only at Bill & Coo.



DELICATE ROSE

It will come as no surprise that a bottle of the Taittinger Brut Prestige Rose champagne can be the star of a ceremony or an important event or reception and yet add a dreamy feeling in your luxury vacations as a bon vivant guest at the unique Bill & Coo experience. It is all about its salmon pink colour, its wild strawberries aroma with a hint of spice and its persistent flavours of crushed wild raspberry, cherry and blackcurrant. This perfect summer aperitif which also goes well with fruit based desserts and selected cheeses, loves attention and that is exactly what Bill & Coo reassures: its exclusive place in its well informed cellar.



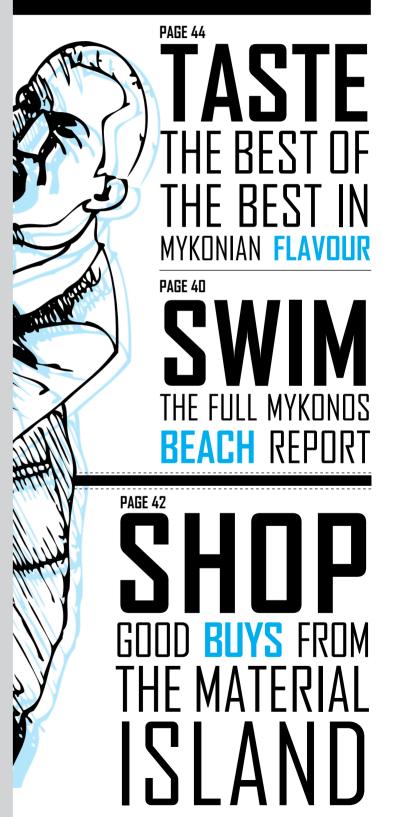
SPICY SENSATIONS

It is not only its vintage character, nor its initial blend of 80% Cabernet Sauvignon and 20% Cabernet Franc that made it a great wine from Tuscany. It is the beauty that unveils in the glass when you taste this well balanced Marchesi Antinori Solaia with a hint of crisp -its refreshing acidity showing more finesse and aroma than power and concentration, more fragrance than fullness on the palate. It is only produced in superior vintages, faithful to its goal to achieve a wine which is both elegant and, to a certain extent, austere. A wine intended to age and develop over time preserving its sophisticated style which you can taste only in Bill & Coo.



BILL&COO

sland





NAVIGATED



mykonos navigated

PANTRMOS

The beach bas a wild beauty, without sunbeds, while its horse-shoe shape is unique, with its colours changing throughout the day. This ex hippy and nudist haunt is reminiscent of old Mykonos. Don't miss the August full moon party here; an unforgettable experience.





A small bay with deep crystal waters protected from the strong northerly winds which is ideal for snorkelling. This is the alternative preferred by celebrities who arrive by boat. For a more secluded experience walk over the rocks to reach the neighboring Tigani beach.





AGHIOS SOSTIS

No make-up, bars, shops, tourist enterprises or sunbeds. With wonderful deep blue water it favours snorkeling fans. Here you will see celebrity and anonymous nudists, as well as locals. Best from May to mid-July and then in September; avoid the August meltemi winds which make conditions unwelcoming.











PARAGA

It is the first to open and the last to close, since its favourable orientation guarantees warm days from May to October. There is easy parking at both entrances: from Agia Anna andjust before Paradise. Diving from the rock located in the middle of the sea is essential.



MAKE THE MOST OF THE ISLAND'S BEACH HOPPING. FROM THE MOST FAMOUS TO THE MOST ROMANTIC COASTS, MAKE SURE YOU EXPERIENCE THEM ALL AND BE AT THE "RIGHT WATERS" WHEN THE BEATS LIVEN UP.









KALO LIVADI

One of the island's best organized beaches with a strong cosmopolitan feel. It covers every entertainment and taste expectation on a long blonde sandy beach with green-blue clear water, abundant umbrellas, sunbeds and watersports. We suggest you arrive before 12 noon.



FOKOS

Even though buses don't reach this beach, it still attracts quite a crowd. Picturesque and calm with the island's coldest waters, it still remains one of Mykonos' untouched treasures. The beach is quite seriously affected by the north winds, thus a surfers' meeting point. **P P**









SUPER PARADISE

With a magical sandy beach giving the sense of a tropical lagoon, it is constantly crowded by hordes of party people. A landmark holiday destination for every teenager, "Super" has nurtured generations with frenzied parties and never-ending fun. Access by car is good, while the last incline before the parking is difficult.



PSAROU

It has been experiencing glory days since the 1980s, setting the summer's trends and defining the concept of luxury living on Mykonos. It boasts warm waters even from the early spring. The road is quite narrow with sharp turns and requires attention. o 🕞 (



The sunbeds are laid out comfortably and there is a more private section for gays and nudists. There is a spacion parking, a lifeguard and water-sports school that offers water-sports school that offers a lot of choice for more active beachgoers. It is better to visit if on days with a north wind for 😘 😭 🕞 🕑 😂 💋











Crowded











ENNY DI MONACO

How could you not visit the Enny Monaco store in Mykonos and not update your wardrobe with summer creations by select designers such as Peter Pilotto, Nina Ricci, Paco Rabanne, Roland Mouret and Mary Katrantzou? Where else would you be able to admire the latest collections of fashion greats, including Balmain, Christian Louboutin, Alaïa, Versace and Zac Posen? At Enny Monaco, style never goes on vacation.

Tria Pigadia, tel.: +30 22890 77100

KESSARIS – ORA KESSARIS MYKONOS

A renovating breeze is blowing through the emblematic store, proof that KESSARIS remains a priceless diamond in the island's shopping atlas. The specially-trained staff guides us through the store's impressive design collections and various exclusive corners showcase pieces by leaders in international haute horlogerie. Enter the world that features watches by BVLGARI, De Grisogono, Loree Rodkin, Aaron Basha, Pippo Perez, Roberto Demeglio, Staurino, Rolex, A. Lange&Sohne, Harry Winston, Richard Mille, Panerai, IWC, Jaeger-LeCoultre, Zenith, JaquetDroz, Tudor, Longines, Bomberg, Tissot, Tag Heuer, U-Boat, GaGa Milano, OMEGA and Wintex, as well as the finest office supplies and watch accessories.

LOUIS VUITTON BOUTIQUE

The Louis Vuitton pop-up store in Mykonos is about to become an institution of style on the cosmopolitan island. In this elegant architectural design, the colourful Resort collection is available once again, as well as a great selection of luxury goods such as Exotic bags, swimsuits and shoes, along with this year's extended travel bags and accessories series. Do not miss out on the selection of men's clothing and accessories that are compatible with the relaxed holiday spirit and Mykonian lifestyle, and discover the fashion shows and Pre-Fall collection already on display. Tip: Move fast to get your hands on the new versatile Cabas Resort Mykonos bag, exclusively available here. It can be transformed from a loose tote to an elegant bag simply by pulling on the leather strings. *En. Dinameon, Tria Pigadia, tel:* +30 22890 78850

MELIVI

How could we forget the sophisticated Melivia boutique, which stocks one of the largest beachwear collections on the island? A classic shopping destination for timeless elegance, look out for haute couture swimwear and kaftans by Marisa Padovan, youthful Flavia Padovan,

the latest creations by Eres ,Kristina Ti, Chloé Mare, Roberto Collina and Stefano Mortari, as well as lace dresses and tunics by Ermanno Scervino, sandals by Emanuela Caruso, impressive hats by US-based Eugenia Kim and jewellery by Aparté and Manassei Gioielli. Just one visit, and a host of stylish surprises await! 26 Kalogera St., Chora, tel:+30 22890 27827

ZANIM

You have heard the acclaimed Greek designer's name as the creator of the beautiful custom-made showcase at Jackie O'Beach Club. And yet you cannot help but visit his main jewellery outlet in Chora to admire his sophisticated pieces of art. For the last 30 years, his valuable collections are the epitome of timeless elegance and minimalist style, exuding a perfect harmony with wonderful shapes that hug the body, including the Dorian-style bracelets and rings in gold and silver, the Arion star and wings bracelets, the girl from Rio or the Gemini pendant. In addition, you will also find furniture, charming items for the home and design objects, such as the exceptional custom-made silver and ebony chopsticks.

Ag. Kyriakis Sq., Chora, tel: +30 22890 27320

D.S. GOLD JEWELLERY

For over a decade the family based business located at the entrance of Aghia Anna creates selected jewels of high quality, inspired by the ancient Greek and Byzantine history. The family's knowledge and expertise provide the extra edge in making sure that its exquisite collection of jewels are perfect to the last detail.

Aghia Anna, Chora, tel.: +30 22890 25251

Track down tbrilled stores and fashion boutiques

It's raining sunbeds (ballelujab) THE PRICE FOR A PLACE UNDER THE SUN €50 Where to go to get dressed LOUIS VUITTON FOR HIGH FASHION - MELIVIA FOR SWIMWEAR KAMPANAS FOR SANDALS
 KESSARIS FOR BLING BLING Where to go to get naked AGRARI BEACH = ELIA BEACH - KAPARI BEACH = SUPER PARADISE BEACH Prices refer to 2014 and are subjected to changes

mykonos navigated

CATARI

Its retro patio has become a reference point for all fans of authentic, Neapolitan pizza, the one with the extremely thin crust. Groups of friends gather at this old town house that boasts impressive retro tiles, home to the only "Authentic Italian Restaurant" on Mykonos, as certified by the Italian Ministry of Foreign Affairs. Are you ready to practice your Italian? Start with a sciachiatta with Parma ham, caprese salad with buffalo mozzarella, vitello tonato (cold sliced veal served with tuna-flavoured sauce), beef tagliata, pizza with bresaola, ricotta cheese and walnuts to share, plus an affogato al caffé to finish. Agbia Anna, Chora, tel.: +30 22890 78571

FTELIA

Taking a break from surfing or bringing a lazy day by the beach to a wonderful close becomes the highlight of your day; choose between creative flavours such as salmon tartar with fennel, ginger, mango and tomato, lentils with tuna, orange, tomato and herbs, and spaghetti with mussels, as well as the burger with tomato confit, basil pesto and asiago cheese and the fresh tartufo cotto pizza with smoked cheese, ham, grilled pumpkin and truffle cream. The chilled atmosphere, impeccable service and relaxing music guarantee that you will soon be back for more.

Ftelia, tel.:+30 22890 72466

KALITA

This is not just an unexpected oasis in the heart of Chora, with tall palm trees overlooking the restaurant patio; an experience of Greek flavours with a taste of the Cyclades and prepared by chef Vaios Doutsias awaits. With the enchanting patio as your backdrop, begin this unforgettable dining experience with an imaginative cocktail at the bar before you tuck in to the hearty salads and creative dishes. Taste the chicken bifteki served with spinach and graviera cheese, octopus carpaccio with Kalamata olives and fresh oregano, marzipan and meringue ice cream flambé, as well as the gourmet versions of classics such as dolmades and souvlaki. 31 Kalogera Str., tel.: +30 22890 22704, & 22890 27102

KOURSAROS

In a wonderful setting which reminds you of a Corsair's ship, in the heart of Mykonos and only a breath away from Little Venice, Kousaros restaurant in it's beautiful spacious garden promises an unforgettable dining experience with many authentic flavours of Greek and Mediterranean cuisine and it's main focus always being on fresh fish and seafood. The experience of the Koursaros restaurant's 20 year presence in the northern suburbs of Athens, guarantees the quality of seafood and in combination with the Mykonian Koursaros team perfect "Greek hospitality"

and Gastronomic simplicity". With a menu capable of satisfying the most demanding palates, beautiful surroundings, a relaxing atmosphere and excellent customer service, Koursaros cater for all its customers needs from a romantic dinner for two, a family outing, a business meeting or to any other social event.

Meletopoulou Square, Limni, tel.: +30 228 90 78 140

MA'EREIC

Those who have visited Dimitri and Sideri's taverna in the past will undoubtedly wax lyrical about Asimina's incredible homemade meatballs and the hand cut chips, delicious louvia (green beans), chick pea fritters and pork tenderloin in wine, as well as Amalia's exquisite chicken with xynotyro cheese and leek. After you visit this year, you can return the favour and tell them about the shrimp saganaki and the courgettes stuffed with mincemeat or tuna sourced directly from the family garden each morning.

Chora, +30 22890 28825

O.TI APOMEINE

Directly associated – and for good reason –with servings of divinely roasted piglet that is tender and juicy on the inside while also being crispy and crunchy on the outside. Not that the extra large steak will ever disappoint; besides, it is the quality of the meats and the skillful grilling techniques that have contributed to making this restaurant a meeting point in Ano Mera. For starters, ask Christo to bring you a slice of aubergine pie or fennel pie, followed by meat cubes in wine and handmade gyro.

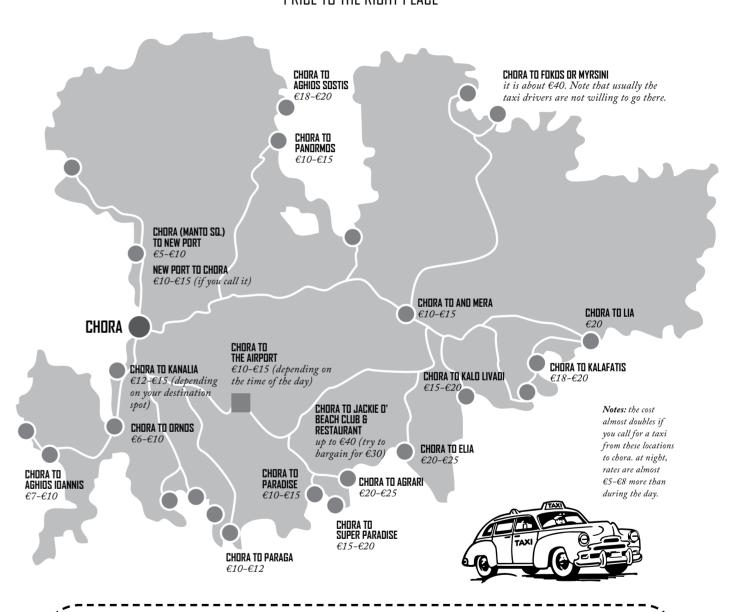
Ano Mera, +30 22890 71534 & 6944940309, otiapomeine-mykonos.gr

International fusion and Mediterranean creations influenced by local disbes

S ARE REPRESENTED IN ALPHABETICAL DRDER

Hey, taxi!

HOW MUCH IS THE DRIVE FROM CHORA TO THE AIRPORT? FIND THE RIGHT PRICE TO THE RIGHT PLACE



AROUND THE WORLD WITH €30

Indian at Jaipur Palace (chicken mandras, keema nan & pulao rice)

Mexican at Apaloosa (grande chicken burrito & Mexicana tostada salad)

Italian at Familia (tagliatelle with porcini & caprese salad)

Susbi at sushi Med Mykonos (sushi special with 28 mixed pieces)

Chinese at Noodle Mykonos (sweet & sour duck with noodles, fried rice & spring rolls)

ASTRA

Astra tells the bohemian story of the island right in the heart of Chora. The secret of its success lies in the bar's consistent characteristics preserved intact by Babis and Omiros from 1987 to the present day, and in its famous guests, such as the rock legend Keith Richards and Monaco's young royalty Andrea Casiraghi. The music is always hip – the latest and the best house in town – but also features rock influences with special events and fashion evenings that will make you come back again and again. Among its patrons you'll find Greek and foreign showbiz personalities, so keep your eyes peeled. tel: +30 22890 24767

CAPRICE

Located in Little Venice and always full to overflowing with partygoers, this is perhaps the only nightlife hot spot in the world that has its bar on a lower level than its patrons; but that does not deter the island's liveliest crowd from dancing the nights away. Its mixologists keep up with colourful cocktails and intriguing shots chilled just right, while behind the decks the music repertoire offers it allcand drives the crowds crazy. From 1970s tunes and latin sounds to the lastest pop hits and Greek rock, all mixed from the talented DJ Kimon, if you don't go to Caprice it's as if you've never been to Mykonos

CAVO PARADISO

The DJ booth is set lower this year, so you are only half a meter away from your favourite music mixologist. World famous for its parties, the most celebrated club in Greece attracts thousands of people to the island every summer, who will come to enjoy some of the greatest DJ sets in the music industry. Dancing non-stop until the next day at one of its organised international events is considered to be a nightlife experience, while all party fans wait impatiently for its full moon party in August. tel: day phone +30 22890 27205, club phone +30 22890 27205, reservations of the day +30 6948 504989

JACKIE D'

A stone's throw away from Paraportiani church, Jackie O'writes a new success story on Mykonos year after year. No one can resist passing through this much-talked about spot, which the gay community pays homage to every afternoon. The entire setting features 1960s décor references making it the perfect scene for its renowned performances, including the 6th Jackie O'birthday party

coming up on July 28, and the impressive drag shows that take place at 2am every night. Your experience here travels with the Around the World Menu for famous drinks, such as Jackie Onassis' favourite from Cambodia and the renowned Planet Bar's cocktail from Cape Town. The DJ set starts with classical music to continue with jazz, disco and house – a successful recipe that always results in a dancing frenzy.

tel: +30 22890 79168

REMEZZO

"Partying till dawn" has always been the spirit of Mykonos and Remezzo has been its longtime representative since 1967. Boasting the coolest buzz,

desires. The party must go on!

since 1967. Boasting the coolest buzz, it has been one of the hottest places to be for lively, unforgettable nights. Located in a magnificent location with stunning views, Remezzo once again welcomes its fervent followers and invites gourmet lovers to indulge in fine cuisine, before dancing until the sunrise with special guest DJ sets. At the same time, guests can enjoy cocktails prepared by expert bartenders at Remezzaki,

Kaminaki, Chora, tel.: +30 22890 25700, +30 6938025700.

who are ready to fulfill their most extravagant cocktail

The bars and nightclubs write the island's party manifesto again, this year

The dry martini index COMPARE THE PRICE OF THE ALL TIME CLASSIC COCKTAIL IN MYKONOS BY INGREDIENT BY LOCATION €12 €12 most of the beach bars with regular (KONSTANTIS, APERANTO GALAZIO, ETC) gin €15 €15 THE FACT Little Venice with Tanqueray Best dry (SCARPA, GALLERAKI, ETC) gin martini is served at Bill & Coo €18+ BUT WAIT, THERE ARE MORE! TRY THE NEW SIGNATURE COCKTAILS LIKE CUCUMBER GIMLET, BETTER BITTER AND THE SEASON'S HIT, THE DISCO DROP €18+ clubs & bigb-end bars with Grey Goose vodka (BILL & COO LOUNGE BAR, JACKIE O', ETC) Where to go Where to go to be a saint to be a sinner PARAPORTIANI JACKIE D' BAR CAVO PARADISO PANACHRA REMEZZO MONASTERY EVERYWHERE AFTER 3A.M . OF PALAIOKASTRO

Prices refer to 2014 and are subjected to changes

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12 THINGS YOU HAVE TO KNOW ABOUT MYKONEANS

1. About origins... Most Mykoneans have their origins - we believe - from the Prince Hospodar of Walachia Nikolaos Mayrogenis and of course the various branches of his intriguing and heroic dynasty. 2. Because... The sovereign's little brother, Dimitrios Mavrogenis, was setlled on Mykonos after spending the first years of his childhood on Paros where he was possibly born. Later on he gained the title of Voivod of Mykonos meaning commander of the whole island, one of the highest for pre-revolutionary distinctions. 3. The reality... When Dmitrios Mavrogenis realized that maritime commerce is future was promising, but because there were few sailors on the island, he decided to attract people from neighboring islands. 4. The "workers"... The people who welcomed Mavrogenis' call were unemployed people with a heavy past- e.g. prison "graduates" etc- who, honourably, worked hard as mariners and farmers. According to Theodoros Blancard in his book "O Oikos ton Mavrogeni" (published by Estia), the descendants of these settlers are still on the island up to this day and they're identified by their names. Meaning that there's a

5. Marriage - coalition... The second marriage of Dimitrios Mavrogenis was to Irini Kalogera, a rich noblewoman of Mykonos originating from the Gyzis dynasty who used to be dukes of Mykonos and Tinos. 6. The "beautiful Greek woman"... as they used to call her abroad or otherwise - as we use to call her in Greece - Manto Mavrogenous, daughter of the spatharios Nikolaos, son of the nobleman Dimitrios Mavrogenis. 7. The first mayor... of the island was a Mavrogenis as well. His name was Petros Mavrogenis-Tselebis and gained this title right after the foundation of the municipalities by the Kingdom of Greece. During Kapodistrias' government, he was appointed Member of Parliament and stayed in this post from 1827 till 1833. 8. A small gossip of that period... According to an article in the Athens newspaper O Aion (during the commandment of Petros Mavrogenis - Tselebis), the Mavrogenis family from Paros - who created in fact the dynasty on Mykonos - didn't originate from the original Mavrogenis family - meaning from the sovereign of Walachia - but Prince Nikolaos had just allowed them to use his name. Nobody knows why.

9. The celebrities story... Before 1900, when the first

identity cards and municipality registers made their appearance, nicknames were the trademark of the Mykoneans because they used to help them tell who was who and from which part of the country he came. For example lots of foreign people used to cross by and stay in Mykonos, a commercial and cultural crossroad. To tell them apart, locals used the place of origin as a nicknameforgetting the last name. Meaning, someone that had come from Naxos was nicknamed Axiotis, from Syros was called Syrianos, from Leros was called Lerios and so on so forth.

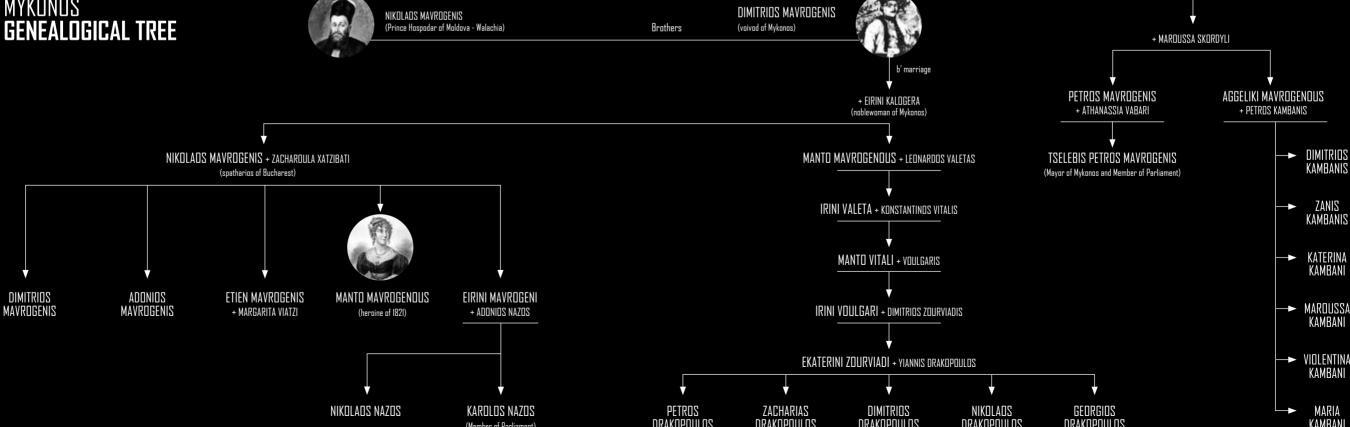
10. The nicknames of the locals... And people originating from Mykonos started to become famous - approximately at that period of time - from their nicknames. For example the last name Skagias, originating since 1840 is a nickname - the last name of one of the first Mykonean families. The Skagias family in 1800-1840 had taken over the island's defense against pirates and they used to work gunpowder, making cartridge-shots, and that's how the name was created. A second example is from the Koukas family; apparently some ancestor had been caught stealing from a broad bean plant. But also the last name Kousathanas refers to lame Thanassis, a disability resulting from a fight between two brothers.

11. The contemporary Mykonos... In a strange way, Mykoneans have the hardiness to resist any kind of misadventure that has - historically - happened to them. Thus, after the war (World War II) they fought against poverty and managed to make their island famous all over the world. For example, Kostakis Kabanis, originating from the famous Mykonean family, brought a European allure to the post-war Mykonos, attracting names like Bezar and Nureyev to the island. But also Andreas Fiorentinos, president of the hotels of Mykonos, has created a new chapter in tourism. Finally Sophia Thanopoulou (Maroulina) - thanks to her jewellery items and her brilliant personality - has managed to conquer the world's most significant necks.

12. New generation... Even though Mykonos may have identified her name with eternal tourism, the island still disposes of a cultural background pillar of which was - among others - Vassilis Kyriazopoulos, donator of the Folklore Museum of Mykonos which the new generation is now promoting. For example, there is also the author Panagiotis Kousathanas, the author and journalist Dimitris Rousounelos, the editor of the newspaper "I Mykoniatiki" Nikos Xydakis and Despoina Nazou, Dr of Anthropological Studies.



miniature Australia!



MARIA Kambani DRAKOPOULOS DRAKOPOULOS (Member of Parliament)

scripta

6.7.8 MAY 1955

The small yellow islands like bundles of wheat on the blue sea. We navigate through these remote islands on a bright, shiny, softly wrinkling sea. We sail along the coast of Syros for a long time until Mykonos comes into view. As the day advances, the island's figure looms better in the distance with its snake-like head stretching all the way to Delos, still unseen behind Rhenia. The sun sets while we are found almost in the centre of a circle of islands whose colours are beginning to change. Dull gold, cyclamen pink, green violet. Then the colours darken and the island masses on the shiny sea become dark blue. A strange and vast appearement descends onto the water. Happiness finally, a happiness that brings tears to my eyes. Because I would like to hold and embrace this unspeakable joy, which I know will disappear. Although it has been hidden inside me for so many days, today it grabs my heart so frankly that I believe it will remain faithful to me each time I wish it to be.

The night has fallen by the time we get off at Mykonos. Many churches and houses. All white. We wander in the small streets with the colourful shops. In the completely dark streets, we breathe in the scent of honeysuckle. The moon shines weakly over the white terraces. We get back on board and I lie down so happy that I don't even feel how tired I am.

In the morning, a divine light falls onto the bleached white Mykonos houses. We set sail for Delos. The sea is beautiful, transparent and pure over the clear sea bottom. As we approach Delos, we spot huge clusters of poppies on the first slopes of the island.

Delos. The island of lions and bulls whose depictions cover the whole island of animals, because we must not forget the snakes, [...] the large dark lizards with their light green tails and heads, as well as the dolphins represented on mosaic walls. The marble with which the lions are made has been eroded by hail and corrosion, making them look as if they were made of rock salt, a little bit ghostly, creating the impression that they will be dissolved by the first rain. But this island of lions and bulls is also covered by brown and brittle ruins resembling bones. Underneath these bones, wonderful and fresh discoveries come suddenly to light (mosaics of Dionysus at rest).

The island of ruins and flowers (poppies, morning glories, gillyflowers, daisies). The island of mutilated museum gods (the small kouros). At noon we visit the top of Cynthus and we look at the surrounding bays, the light, the red and white; the circle of the Cyclades

revolves slowly around Delos, on the stunning sea, in one movement, like a still dance. This confined and at the same time infinite world of islands appears to be the heart of the universe. And in the centre of this heart stands Delos and the mountain top where I am, and from where I can look underneath the straight and pure light of the world at the perfect circle defined by my Kingdom. [...] Back to Mykonos for shopping. I prefer the city in the night. Then we slowly put out to sea. A strange sadness so similar to erotic sorrow when I see Delos and Cynthus disappear little by little behind Rhenia. For the first time I see a land that I love vanish with a painful feeling that perhaps I will not see it again before I die. My heart is clenched. Colours change again on the sea and the islands, [...] the sails slam half-heartedly on a light wind. Just as we start to enjoy the peace rising from the sea to the dimming sky over a rocky islet, the moon starts to fizzle. It rises quickly to the sky, illuminating the water. I stare at it until midnight, I listen to the sound of the sails and my heartbeat accompanies the movement of the water on the sides of the ship. Free life of the sea and happiness of these days. All is forgotten and redone here. I had such wonderful days flying over water, among islands covered with flowers and columns, in a tireless light, I hold their taste in my mouth, in my heart, a second revelation, a rebirth...

10 MAY 1955

The morning is grey [...] Amazed by the diversity of landscapes. All that Greece attempts in landscapes, it succeeds in and perfects it.

With the people of the village and their gentle familiarity. Free will and movement, although there is no political freedom here [...]

Light evening rain. I go up the hill through swathes of fragrant flowers. The small village of Thronia. Miserable houses. Children dressed in rags, though they appear healthy. [...]



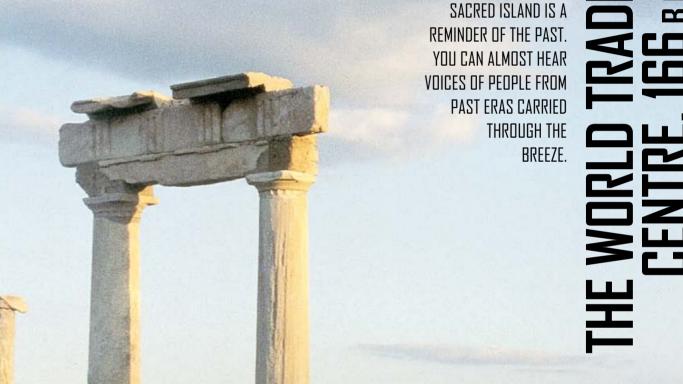
WHO IS WHI

Albert Camus (1913-1960) was a French novelist, playwright and essay writer. He was awarded the Nobel Prize in 1957. Born in Montovi, Algeria, he was killed in an automobile accident in Sens, France, together with his publisher, Michel Gallimard. Founder of the "Theatre du Travail" (1935), where he worked as a director, adapter, actor and theoretician, he is also famous for his novels, "The Stranger", "The Plague", his plays "Caligula", "The Just Assassins", as well as his philosophical essays, "The Myth of Sisyphus", "The Rebel".

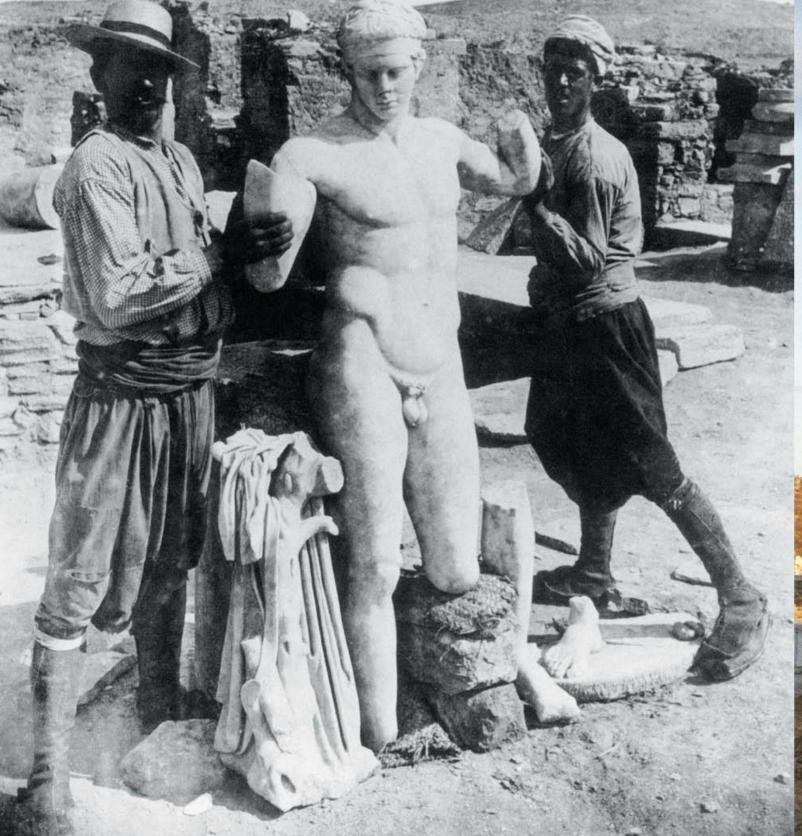


Delos

EVERY STEP ON THIS SACRED ISLAND IS A REMINDER OF THE PAST. YOU CAN ALMOST HEAR **VOICES OF PEOPLE FROM PAST ERAS CARRIED** THROUGH THE BREEZE.







cultured

The first thing that comes to mind when you think of Delos is the light: that primordial, dazzling source of life that has been celebrated by ancient and contemporary writers. It is no accident that the ancient Greeks considered Delos to be the land of Apollo and Artemis, the god and goddess of the sun and the moon. Even today Delos is believed by some to have metaphysical properties. Anyone who visits it might one day forget the monuments, the altars and ancient ruins, but never the astounding light and the way it dances over the land. Stepping off the small boat that runs daily between Mykonos and Delos, you cannot help but reflect that the history of Delos, in myth at least, begins with an adventure. You can see in your mind's eye Leto, pregnant by the fickle Zeus and pursued by the furious Hera, who left Thrace and ended up, after great hardship and misfortune, on a small floating island, a dot in the Aegean. According to tradition, it was either Poseidon or Zeus who anchored the island to the seabed so Leto had a place to give birth. She was visited by the goddess of childbirth, Eileithyia, who helped her not out of kindness, but because she was promised a nine-yard necklace of gold and amber. Artemis was born first and then Apollo, who filled the world with golden rays. It is a unique light, as science has proved Delos to be one of the brightest places on earth.

It was in the third millennium BC that mankind first discovered the sacred island. Legend has it that the Minoans stopped on the island at some point, although there are no findings to confirm this. It is certain, though, that the small valley next to the sea which I now survey was settled around late 15th century BC by the Mycenaeans. The mythical king of the island Anius, the son of Apollo and descendant of Dionysus, was himself from Mycenae. It was his skill in keeping Delos's neutral during the Trojan War that meant the island's only loss was his own three daughters, who were kidnapped by the Greeks because they had the ability -bestowed on them by Dionysus- to make the earth bear fruit without cultivation.

As you move along the island's western shore, traces of the sanctuary gradually created there –and with which the history of Delos is essentially associated– come into view. Mythical heroes who have passed this way include Theseus, on his return from Crete. At the same time, every year on the seventh day of the month of Ieros (February or March) the Greek city-states sent representatives with gifts to mark the birthday of the god. You can imagine celebrations including sacrifices, athletic games, concerts, a boys' dance, a dance by Delian maidens and various other spectacles, and you can almost hear the ritual melodies being played.

As you make your way towards the Stoa and then the Terrace, with its famous and remarkable lions- dedicated by the Naxians-your eyes confirm what I have read and imagined, that the great flourishing of Delos had provoked, as was natural and as is the way of things, the envy of its neighbours. First Naxos and then Paros

tried to exploit the sanctuary, but in the end they simply adorned Delos with even more dedications. But where Naxos and Paros failed, Athens succeeded. It was Peisistratus (540-528BC), with the blessing of the Delphic Oracle, who brought Delos under Athenian control, carrying out the first purification of the island with the removal of graves from around the Sanctuary. After the Persian Wars -which Delos survived intact, thanks to the regard it held by the Persians- the famous Delian League was formed (478BC). Athens quickly took the reins of the League, using Delos's wealth to supplement its coffers, and in 454BC transferred the island's Treasury to the Acropolis, on the pretext that it was safer there.

The awful realisation comes upon that the greatest blow suffered by Delos was not the removal of its riches, but a terrible decision made by the Athenians during the Peloponnesian Wars. They decided that because Delos was the island of Apollo and of light, no one should be born or die there. Women ready to give birth and the seriously ill were taken to the neighbouring island of Rhenia, gradually making the Delians stateless. But as if that were not enough, the Athenians opened all the graves on the island, even the newest ones, and transferred the bones and offerings to Rhenia, where they buried them in a mass grave known as the "purification pit", which was discovered and excavated by Dimitrios

Right page: View of the Holy "hair-like" Lake.

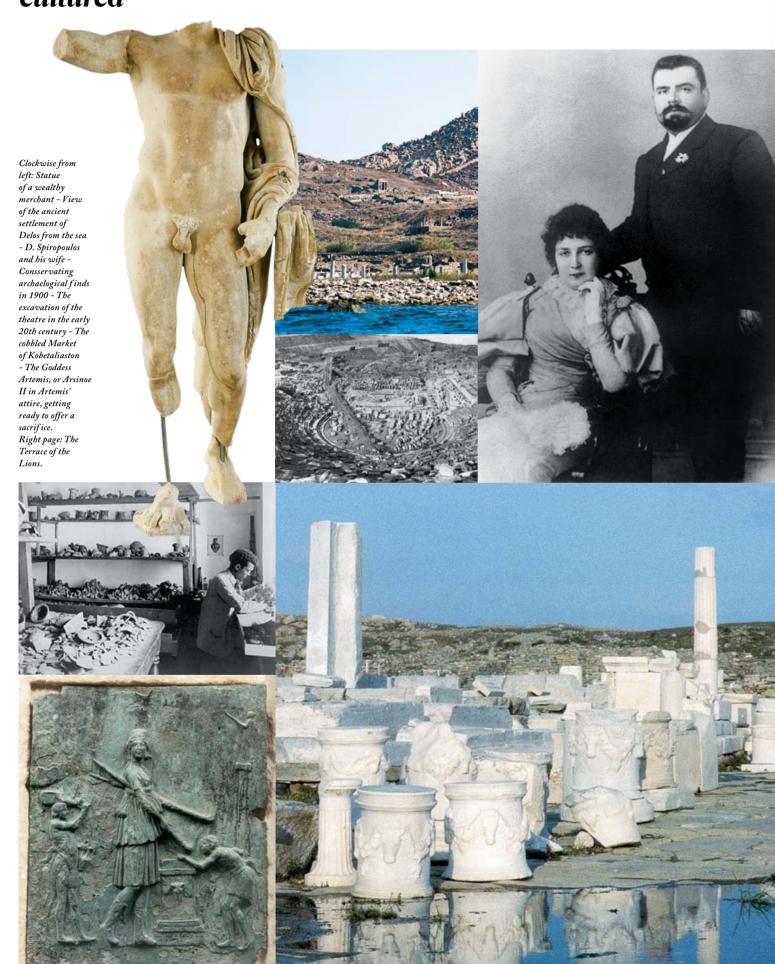
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At its peak, Delos's port received 75,000 sbips a year carrying 750,000 tonnes of cargo and 25,000 slaves



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Stavropoulos, the first ephor of antiquities of Delos, between 1898 and 1900.

After the storm there usually comes a period of calm, so with the end of the Peloponnesian Wars, Delos enjoyed a period of peace and prosperity, thanks to the moderate Nicias as well as the Macedonian leaders and kings. However, with Macedonia's defeat by the Romans at Pydna in 168BC, Delos's independence came to an end. The long-suffering island entered a new era that gave rise to the greatest economic centre of ancient times. In 166BC, the Romans ceded Delos back to the Athenians, who exiled the Delians for good and settled Athenian colonists there. At the same time, the Romans declared Delos a free port (in order to damage

Rhodes economically) and granted it privileges such as tax exemptions. Delos soon became the largest trading centre in the world and a commercial crossroads of cultures and populations. The natural consequence was a sharp rise in the population and in building activities. It is almost impossible to imagine how it could ever have been possible for such a tiny island to accommodate such a multitude of people of different religions and races. The city grew, new neighbourhoods were created, and a host of public and private buildings were erected. It also had, for its time, a ground-breaking sewage system (with drains running from houses to a main pipeline that carried the waste to the sea). The final stop is the ancient port on the northeastern coast of the island. From a distance it looks -and indeed was- too small to deal with the increase in trade. For that reason, new port facilities were gradually created on the west coast. At its peak, Delos could handle the arrival of 75,000 ships a year carrying an estimated 750,000 tonnes of cargo and 25,000 slaves. Whereas in previous centuries the city had been an adjunct to the Sanctuary, now both the Sanctuary and the city were subordinate to the port. Leaving Delos, you would reflect on this day trip to a tiny Aegean island which took you on a journey back in time to a history that you hesitate to say can never be repeated, because there are some places on earth that determine their own fate and write their own epilogue.

This article was based on information in "Delos" by P. Hatzidakis (Olkos).

MYKONOS BY NUMBERS

Apart from subjective appreciations and opinions there is also the objectiveness of stony Arabic digits.

17°C is the average annual temperature, 70% the average annual humidity and 371,7 mm the average annual rain level.

x2: summer houses have doubled (increase by 98,2%) from 2,289 in 1991 to 4.535 in 2001.

12 films include locations of Mykonos

more than 400 tourist business (restaurants, cafes, stores, bars) are in full operation every summer in the island.

372m and 341m respectively are the height of the two highest hilltops

800 churches (and chapels) exist and are being currently preserved whereas 60 years ago only half of them,

Approximately 1/10 of the

country's annual tourism from

abroad is lodged on Mykonos.

4 m. m3 of overall capacity and two artificial conservation reservoirs assure water sufficiency.

441 cruise ships entered Mykonos port in 2014 with 610.207 passengers in total.

> 18 are the beautiful and sandy major beaches on the island

91 in number are the jewelry shops located in the island.

Only 9.5% of the overall houses on Mykonos were built (or preserved) the souvenir



THE DESIGN

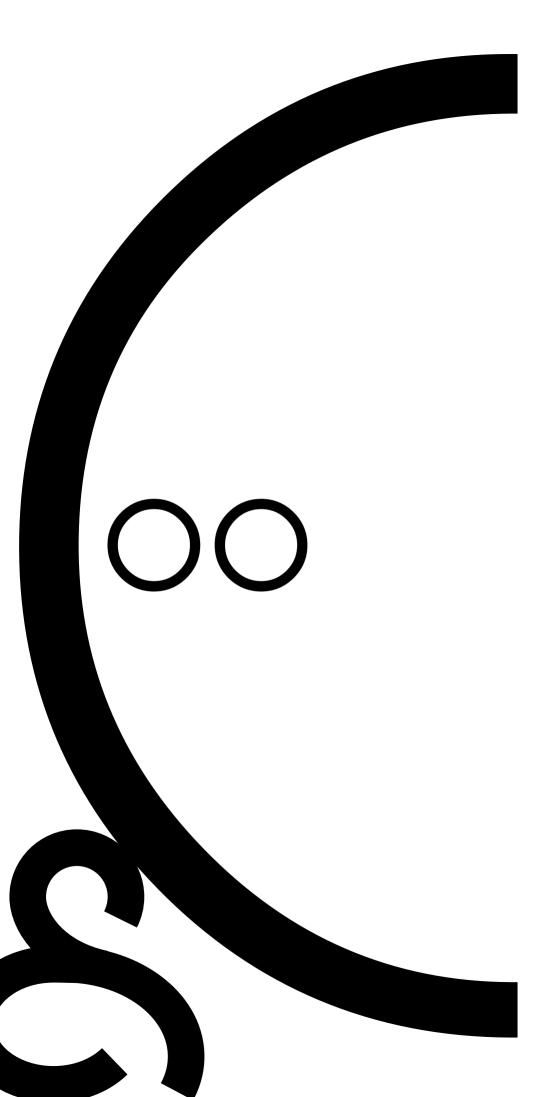
The Jolly Roger pendant was created by Minas in 2010. It is made by oxidized silver with a gold part featuring the pirate's earring and it boasts a black cord. The absolute island piece of jewellery and a unique Mykonos' memento.

The Jack Sparrow of the Aegean

TAKE MYKONOS WITH YOU! TAKE THIS INSPIRED PIECE OF ART SIGNED BY MINAS, AN EXCEPTIONAL ARTIST AND MYKONOS DEVOTEE.

When Picasso sculpted a bronze skull in 1943, he created yet another fabulous work of art. In the late 1970s, Keith Richards wore the famous skull ring that attained iconic status in rock culture. And when Minas created his own medallion featuring that impudent skull in silver (he designed it to have moving parts and a gold earring!), the "pirate" became a symbol of Mykonos, an island that was once the lair of the notorious 19th century sea rover Mermelechas. Minas christened his creation "Jolly Roger" after the familiar flag flown by pirate ships. The "pirate" has since become one of the most recognizable pieces of the outstanding artist, who has identified his life with Mykonos. And because art is timeless, the "Jolly Roger" will stand the test of time, for as Minas himself points out: "it is not overly ornate; it does not bow to trends."

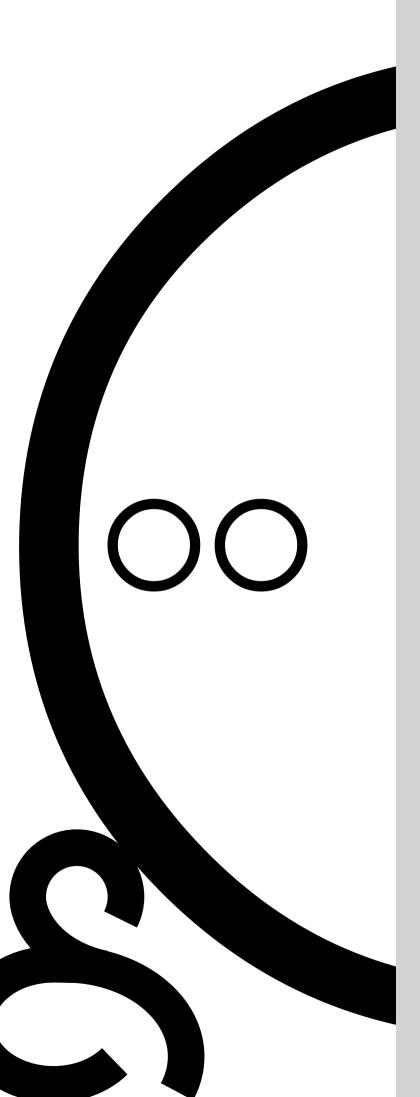
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