



AGRECO
ΟΙΚΟΣ ΕΛΛΗΝΙΚΩΝ ΑΓΑΘΩΝ

BEST ORGANIC Restaurant in the World
voted by **VANITY FAIR**

Weekly Program – 30th September to 05th October 2013

The Agreco Farm is **open daily from 11:00 – 22:00**. Enjoy the beautiful view, relax in natural surroundings and drink Greek coffee, raki or wine with Cretan meze at the Agreco **Kafeneio**.

The **Farm Tour** starts at **18:30** (50 min. duration) and is followed by a **Cretan Feast** in the award-winning Agreco Taverna.

Two **Sundays** each month, guests can enjoy a ‘hands on’ experience by helping with seasonal work on the farm – from shearing the sheep & goats, harvesting the wheat, treading the grapes, making raki, collecting the olives and making olive oil. The Cretan people, always looking for a reason to celebrate, organize **harvest festival lunches** on these days.

On **Wednesdays** visitors can play “**Farmer for the Day**” and learn just how it feels to make and eat home-made traditional Cretan food. Simply nowhere else in Greece can you ‘live life’ on an organic farm. Families enjoy the Farm Experience, visit the mini zoo, while **junior farmers** (aged 6-12) can enjoy fun-filled farm activities including making dough & baking, picking vegetables and preparing dishes for their own healthy Cretan lunch.

DATE	DAY	Time	EVENT
30/09/13	Monday	11:00 – 20:00	Kafeneio open TAVERNA CLOSED
01/10/13	Tuesday	11:00 – 20:00 18:30 – 22:00	Kafeneio open Private Function for Club Marine Palace
02/10/13	Wednesday	11:00 – 20:00 11:00 – 15:30	Kafeneio open FARMER FOR THE DAY & JUNIOR FARMERS
03/10/13	Thursday	11:00 – 20:00 18:30 – 22:00	Kafeneio open Lunch for Club Marine Palace Farm Tour & Taverna Dinner
04/10/13	Friday	11:00 – 20:00 18:30 – 22:00	Kafeneio open Farm Tour & Taverna Dinner
05/10/13	Saturday	11:00 – 20:00	Kafeneio open Private Function

*Our Kafeneio is open daily from 11:00 till 20:00 offering mezedakia, raki, wine, beer and soft drinks.
The Taverna is open from May to October. Please see the programme for details.
Bus transfers are available from the Grecotel hotels in Rethymnon.
Programs are subject to change.*

RESERVATIONS ARE REQUIRED

For reservations / information:

Tel: +30 28310 72761, Fax: +30 28310 72129, Mobile: 6947275807
e-mail: info@agreco.gr



A G R E C O

ΟΙΚΟΣ ΕΛΛΗΝΙΚΩΝ ΑΓΑΘΩΝ

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FARMER FOR A DAY

Simply nowhere else in Greece can you 'live life' on an organic farm. Play farmer for the day at the Agreco Farm and learn just how it feels to make and eat home-made traditional Cretan food.

First, you'll see how we make **stuffed vegetables** and even fill a few yourselves. Off we go to **baking bread**, but first we have to light the wood-burning oven. Roll up your sleeves, make the dough and design your own bread loaves to eat later.

By now we are all thirsty, so let's go to the **wine press** to taste some organic wines. You'll see the vat where we tread the grapes in the autumn and the raki still that produces Crete's famous *tsikoudia*. Every time you enter a local house, you are offered **raki and meze**. Enjoy our hospitality with *tsikoudia* and snacks!

Off we go to the vineyards where you pick your own vine leaves to make the famous Greek **dolmadakia**. The Agreco cook makes wrapping the leaves look so easy – so see if you are as good!

Time to **harvest the vegetables**. Visit the organic gardens and pick your own salad to enjoy later. We won't ask you to catch the hens, just **collect their eggs** to make village-style *sfougato* (scrambled eggs).

Back in the Farm square, you can visit the Chapel of St. Nicholas, the Farm Shop and watch our artist at work. Don't miss the chance to buy **Agreco organic products** at the **shop** to remind you of your day at the farm

Next, we **milk the goats** and participate in **sheep shearing!** Kyria Maria will make *myzithra cheese* and you can taste the fresh milk and warm cheese. When local villagers want a quick, tasty lunch, they make **sfougato**. See how this delicious dish is made with our free-range farm eggs.

It takes years of experience to make *Myzithropitakia*- **Cretan cheese pies**, but you will have a quick lesson how to make the filling, roll out the pastry, fill the pies and decorate them. Try it yourselves and taste the steaming hot morsels. The bread we made earlier is ready! Taste it the local way – baking hot, dipped in some virgin olive oil.

Relax under the shady pergola with views over the olive groves down to the sea and enjoy the fruits of your labour. **Farmhouse lunch** includes:

- *Sfougato*
- *Stuffed vegetables with Feta cheese*
- *Your hand-picked salad*
- *Myzithropitakia with honey*
- *Fresh seasonal fruits*
- *Greek coffee*
- *Red and white Organic Agreco wine*

KIDS EXPERIENCE – While you enjoy the Farm Experience, junior farmers can participate in fun-filled farm activities including making dough & baking, picking vegetables and preparing dishes for their own healthy Cretan lunch. Agreco Kids Experience is supervised by the Grecoland staff.

BOOK NOW! The Farm Experience only takes place ONCE each week (Wednesday) and places are limited to 40 adults plus children. Please contact your Guest Relations Department or Reception for reservations.

Greotel Hotel guests – 48€ per adult including bus transfers ♦ Children from 1-12 years old FREE
Non-Greotel guests - 43€ per adult ♦ Children from 1-5 FREE, 6-12 years old – 21.50€