

Ο ΜΙΚΡΟΣ ΚΟΣΜΟΣ

Hotel Resort Adults Only

News and Stories

ΚΑΛΩΣ ΗΡΘΑΤΕ - Welcome!

„O Mikros Kosmos" has now existed for a full calendar year!
We are delighted that we have been able to welcome guests from as many as 28 countries here in the south of Crete in this first year.



We are glad that our guests felt at home at the Hotel Resort "O Mikros Kosmos" and we are grateful that they showed us that. It was a great pleasure to host you in this, our first year. Thanks to everyone! - Now we hope to welcome many of our guests back this year and get to know new guests!

With "O Mikros Kosmos", we want to further develop a place of encounter, enjoyment, relaxation and experience: We hope that this newsletter will get you in the mood, arouse your curiosity - and encourage you to look forward to a stay here at our hotel resort!

„Cooking is Love“



What is blooming here



News



„Cooking is Love“ Elizavet is the new chef in "O Mikros Kosmos"

Introducing: Elizavet has been cooking in the evenings at "O Mikros Kosmos" since March. We are delighted that she is sharing her enthusiasm for Cretan dishes with our guests. Naturally, we wanted to find out more about Elizavet's cooking. Madeleine recorded the conversation.



"Cooking is part of our family: my father was a chef on an Italian freighter when he was young. When he returned after years away from his Cretan Homeland, he taught the Women in the Village how to make a good Mousaka and an particularly good Pastitsio: With this very special béchamel sauce - I still make the béchamel in exactly the same way today. I got into cooking because I fell in love with it: I got married very young. I come from Mitropoli and still live there. My husband came to live with me in my village. We started with very little and worked a lot.

I then started cooking for my husband and later for my whole family. I love him so much, and I just wanted to make it as nice as possible for us.

Yes, I cooked out of love and filled with love.

I didn't know anything at the beginning and the first potatoes were burnt. But of course I wanted to do better. So I thought about it, tried a lot and learned a lot. I also learned a lot from my mother-in-law. And later I learned "from scratch" in taverns. I really enjoy learning. I still attend courses run by top chefs



today. What interests me about gourmet cuisine is how the dishes are beautifully presented. But apart from that, I'm passionate about traditional Cretan cuisine. I'm interested in cooking with what the Cretan soil in the Messara plain has to offer: Cooking with herbs, wild vegetables and the fruits that grow here from this earth.



This is nature, this is earth, this is life. You can smell and taste it.

This is also my nature and my earth, this is my soul.

What I cook comes from this earth, it comes from my soul. The cooking, that is me. Αυτό. Κατάλαβες;

My cousin is the head chef in a renowned restaurant. She would like me to join her kitchen crew. But I don't want to leave here. I'm rooted here, this is where I belong".

Elizavet had her own restaurant in Agii Deka and worked as head chef in a now renowned tavern in the Messara plain after the Covid lockdown. She came to "Kleine Welt" because she can cook on a smaller scale, have direct contact with guests - and have time for herself and her family despite all the work. And: because she can also experiment with Cretan recipes and try out new things. She is looking forward to that.



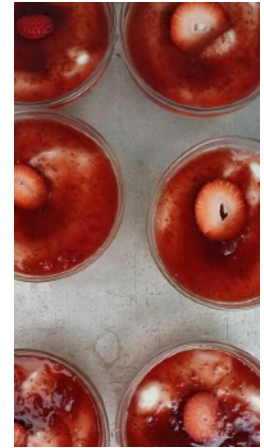
"My husband says I make up my recipes in my dreams. I would talk in my sleep about how to prepare the lamb and how to make starters. In fact, the ideas for my own recipes simply arise in my head. And I find inspiration in everything that grows and thrives here. It is often very simple things, vegetables, herbs, which in a certain combination develop irresistible fragrances. There are vegetables, herbs and fruit



that you won't find anywhere else. Only here on Crete, our island. I live for cooking and for making sure that people have a good time with what I cook. And when I come here to "O Mikros Kosmos" and am

happy because it's so beautiful here and the people here are so cheerful and kind and radiant, then I can cook well. Then I sing quietly to myself while I cook.

My favorite food? It's all these beautiful, simple, typically Cretan, traditional dishes that I particularly like so much. Bamies for example. Soups. Salads. A beautiful piece of meat. Lamb with wild cretan vegetables. I just have it in me, this love of cooking. It really is love. I've always had them.



News from „O Mikros Kosmos“



More Pool

Rhea, Apostolis, Dhara and Manoklis have already ventured into the pool despite the wintry temperatures - admittedly, there was no water in it yet, because of course the pool floor and walls also had to be thoroughly cleaned. But the pool has long since been filled again - with slightly salted water, of course, but the bathing water has hardly any chlorine and even smells a little like the Libyan Sea... If the pool water is too cold for you, you can relax on the sun loungers. There is even a new service bell to try out...



More Spots

We did some measuring: The total length of all our paths and trails on the "Kleine Welt" property was exactly 994 meters. Of course, we wanted to exceed one kilometer. There were still a few ideas for new places and, above all, paths: now, after measuring, there are 1189 meters of paths available to all our guests for walking in "O Mikro's Cosmos" at all times of the day and night. - Not to be measured: The view.

More paths



More Blue (Turquoise)

The spa house now has cosy seating and lounging furniture that you can customize to suit your own personality, so to speak. In pool colors, of course. And suitable for reading, resting, thinking, relaxing and doing nothing at all times of the year.

What is blooming and growing in ο μικρός κόσμος?



Who...? What...? How...?

Who works there...?

For example: Dhara. Dhara was born in Brazil, but has lived on Crete for many years. Dhara loves company and communication.



In her previous job, looking after the summer houses of absent guests, she didn't see that many people. Not good for Dhara. It's better in the "small world", where Dhara always meets nice guests. Guests who also enjoy being here. Just like Dhara does.

It's also better for us with Dhara, who now looks after bungalows that are inhabited by real people.



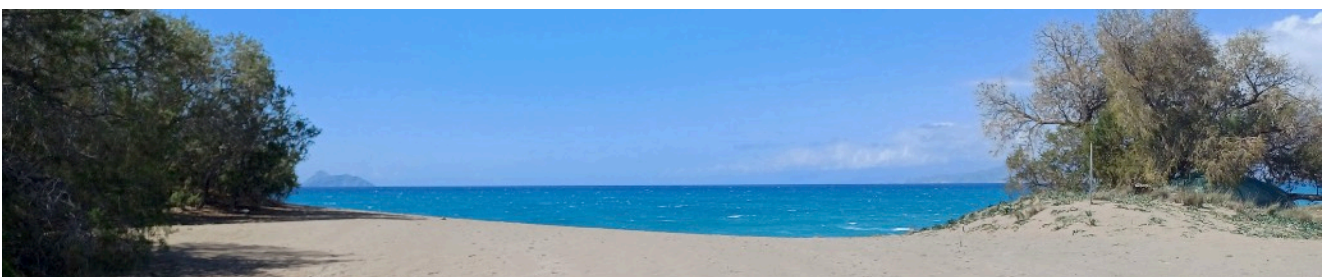
What happened to the olive harvest...?

Headlines in Europe: far fewer olives were harvested in winter, including in the Messara plain. Here too. But 300 liters is what we ended up with: Good oil, we think.

How was the weather...?

We have been spared severe weather this winter. It rained quite a lot in the fall, mostly at night - and in reasonable quantities. The temperatures around Christmas were the usual 20 degrees. This also pleased our New Year guests.

It was relatively dry in January and February this year: there is only a little snow on Psiloritis - the mountain is supposed to serve as a water reservoir for the whole year. At the beginning of March there were occasional small rain showers, which pleased the flowers, trees - and us. And we are now delighted that the beach at Komos is inviting us to go swimming again when the weather is nice.



New (and old) in Siva and the surrounding area

After many years of vacancy, the Messara Archaeological Museum has finally been inaugurated. And it is well worth a visit, even if (or perhaps because) the museum is not very large: Minoan and Roman finds from Gortyna and the surrounding area are presented in the best possible light and the cultures are clearly explained.

Right next door, you should take a look at what's just standing around in the olive grove. Perhaps the Cretans think that Roman culture is none of their business when there is already so much Minoan stuff in the area. There is a fence now, but not much else is being done to protect the "Forum Romanum of Gortyna".



Whether the cycle path along the coast will ever be finished is yet to be seen: From Agia Galini it now leads almost as far as Kokkinos Pirgos.

The tennis court for public use has been reopened in Mires. Anyone and everyone who likes can play tennis there.

Sivas has a pharmacy! It is located in the center of town next to the Votiris café - and has a friendly owner, Maria Papadaki, who is happy to give good advice.