



THE FRIENDS OF
MOODY GARDENS

Invite You to the Tenth Annual
Gulf Coast Herb Fair and Luncheon
A Taste of the Mediterranean

Wednesday, April 27, 2022

9:00 am - 2:00 pm

**The Moody Gardens Ballroom & Terrace
The Moody Gardens Hotel**



**Benefiting Galveston's children and seniors
by planting seeds of education.**

The Herb Fair will feature herb education, selected vendors showcasing their books, food items, and gifts available for sale, workshops with craftsmen and artists, and the Garden Blessing in the Rooftop Garden.

Featured Speaker

Peter Marules

Lakonia Imports

Importer of olives, olive oil, and special mixes of Greek spices

Luncheon - \$40 per person (open seating)

Walk-Ins and Non-Members - \$50

or Sponsor a Reserved Table for 6 - \$300

Vendors are Free to the Public

Blessing of the Garden: 10:30 am

Lunch: 12:00 Noon

Speaker: 12:45 pm

Workshops

Bromeliads on Driftwood workshop presented by JoAnne Woolsey
of Jimbo's Nursery - April 27, 2022 @ 3:00 pm - \$35 per person

Eternity Bracelets jewelry workshop presented by Martie Terry

April 26, 2022 @ 2:00 pm - \$35 per person

Includes all supplies, instruction and refreshments.

What programs are supported by this fundraiser?

All funds raised from this event will be used to bring local school children on field trips to the Aquarium and Rainforest Pyramids and to send outreach programs to seniors and preschools throughout the Galveston Area.

The Friends of Moody Gardens is a 501 (c) (3) Non-Profit organization

Peter Marules - Lakonia Imports



Herbs from the Mediterranean – that’s what Peter Marules knows about, and he also knows about olives and olive oil. He is the guest speaker this year at the Tenth Annual Friends of Moody Gardens Herb Fair.

Mark your calendar for Wednesday, April 27. The Herb Fair will feature Marules at the luncheon, but there will be dozens of local vendors selling a wide variety of wares.

But Marules, and his wife Janell, focus their attention on olive oil and olives. The oil and olives they sell are imported from his family’s homeland in Greece. That’s it: olive and olive oil. And honey, too. “We expanded our product line,” said Marules. “But everything is from our little city in Greece.”

Marules is a regular at farmer’s markets and festivals across the Gulf Coast area. In fact, that is the only way his company – Lakonia Imports – sells his products person-to-person. He also has an active website.

Marules and his cousin Kyriakos Maroulakos take great pride in their products. Another relative in Agios Nicolas, a tiny fishing hamlet in southern Greece on the Mediterranean Sea, has an olive grove of 4,000 trees, which he maintains and supplies products to Marules. Two different types of olives are grown – Koroneiki (a large green olive) and the award-winning Athenolia (a smaller green). These two olives, when pressed correctly, produce high-end olive oil, said Marules.

“Once you taste this, you know it is different than other olive oils. We differentiate ourselves with only the best oil,” he said, noting their products have won international awards in New York, London and Athens in olive competitions. Marules and Maroulakos (the original family name which Peter’s family shortened) set up their company in 2018. Besides selling locally, restaurants order his oil and olives for their customers.

“It is really a tremendous product,” said Larry Kriticos, owner of Kriticos Grill on the Seawall in Galveston. “We use the oil in our dressing, in our cooking and in the dips.”

Besides the oil, which is cold pressed within hours of the olives coming off the trees, they also sell a large jar of pitted olives: Halkidiki (green) and Kalamata (brown) which are also imported and bathed in a solution of the special oil with a selection of Greek herbs. He noted that after the olives are eaten, consumers still have a full quart of oil.

“This product represents my family’s village and my heritage. And there’s a lot of hard work for my family,” he said. “But it is worth it.”

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