



## OLIVE OIL AND VINEGAR A GUIDED TOUR

Take a guided tasting tour of 12 different Extra Virgin Olive Oils such as "Tuscan Herb" and "Roasted Walnut" and vinegars such as an "18 year old" balsamic and "Cinnamon Pear" balsamic. Experience the pure taste of these oils from around the world and vinegars from Modena, Italy. Sample them on salads and as a dipping sauce with bread.

We will explore how oils and vinegars are made, dispel common olive oil myths, discuss truth in labeling and learn how to select "great" olive oils and vinegars without spending a fortune. The nutritional and health benefits of olive oils and the importance of freshness will also be discussed.

This class will be led by Josh Saiia, olive oil expert and owner of Oro di Oliva, Wauwatosa. Josh has trained at UC Davis (University of California) with members of the tasting panel of the World Olive Oil Competition.

If you are accustomed to buying "grocery store olive oil" you will be amazed by the flavors and aromas of these products.

Join us for an adventure which most people have never experienced.

**Sunday, September 27, 2009**

**2 p.m. - 4 p.m.**

**Café Manna**

**3815 North Brookfield Road**

**Brookfield, WI**

**\$35**

**To make your reservation call**

**Café Manna at 262-790-2340**