



Learn all about Extra Virgin Olive Oil at Babylonstoren

Presented by
Linda Costa

Join us on the
22th of April 2015

Meet us at the Farm Shop at 10h00 for a walk to the Tea Garden where we will serve refreshments to start your day with us. At the Garden Lecture Room Linda will give an introduction to extra virgin olive oil, the extraction process and terms used, followed by a tasting of local and imported olive oils. Learn how to choose olive oils that will enhance the flavours of any food you prepare, and open up a whole new world of taste

Our lunch at 12h30 will be at the Green House

In the afternoon there will be a tasting of different kinds and flavours of preserved olives until 16h00

Cost R 450 per person

For our day visitors reserve your spot with Bronwynne & Deidre on
enquiries@babylonstoren.com or phone 021 8633852

Should you be one of our hotel guests, the events for the day are included in your stay - book with Cindy on reservations@babylonstoren.com

Only 20 'seats' available