



LEARN ALL ABOUT OLIVES
at Babylonstoren

Presented by
Linda Costa, doyenne of the olive industry in South Africa

Date:
22 of April 2015

Time:
10h00 – 16h00 (Please meet us at the Farm Shop)

We start with a walk through the garden as Linda explains how to grow, maintain and harvest your own olives. Then the man in charge of our olive production, winemaker Klaas Stoffberg, will take you on a tour of our brand new olive oil production plant.

Once settled in the garden lecture room, we move on from olive trees to olive oil, discussing the production process, selection of olive oils for cooking, as well as a tasting of this season's olive oils. If you're interested in preserving your own olives, not to worry, Linda will also share her tried and tested methods with you.

To showcase the versatility of olives a member from our garden team joins you in the afternoon to demonstrate the making of olive oil soap.

Lunch will be enjoyed at the Greenhouse restaurant.

Cost R 450 per person

For our day visitors reserve your spot with Bronwynne or Leandra at enquiries@babylonstoren.com or phone 084 275 1243

For our hotel guests, the events for the day are included in your stay - book with Cindy on reservations@babylonstoren.com

Only 20 'seats' available