



FOR IMMEDIATE RELEASE

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Cal Poly SLOcavore to Host 'Everything Olives' Workshop on Oct. 4

SAN LUIS OBISPO — Cal Poly SLOcavore's "Everything Olives" workshop, from 1 to 4 p.m. Saturday, Oct. 4, kicks off with a tour of Olea Farm in Paso Robles, led by owners Clotilde and Yves Julien.

Following the tour, participants will learn the step-by-step production of olive oil and see Olea Farm's state-of-the-art mobile olive press. Tours and instruction will conclude with a tasting of Olea Farm's award-winning oils and warm, homemade olive fries — fresh-cut potato fries cooked in olive oil.

Participants will also have an opportunity to sample Negranti Dairy's artisan sheep's milk ice cream and hear the story behind its unique local food business.

The cost is \$45. Early registration is encouraged, as space is limited. Participants can register online through the SLOcavore website at www.slocavore.calpoly.edu.

More information is available SLOcavore website and the SLOcavore Facebook page at www.facebook.com/calpolyslocavore.

About SLOcavore

Cal Poly SLOcavore allows people to experience the Central Coast through its foods, wines, lifestyle and stewardship of the land. SLOcavore's workshops, events and public engagements promote an insider's taste of the "SLO life." In keeping with the Cal Poly Learn by Doing tradition, offerings focus on experiential education that deepen the understanding of what people see, taste and explore. SLOcavore is a collaboration between Cal Poly Extended Education and the College of Agriculture, Food & Environmental Sciences' Center for Sustainability.

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