

>> **FRIDAY MARCH 5<sup>th</sup> 2010**

**PAV. E pt - TASTINGS ROOM**

**COOKERY SCHOOL:**

- 11am - 12am **Regional Products** Presentation by Ersa Friuli Venezia Giulia "San Daniele ham"
- 12am - 1pm **Lady chef** with Samanta Pellacani: "Tuscan Ribollita"
- 1pm - 2pm **Politicians perform in the Kitchen**  
with the President of the Regional Council Edouard Ballaman (chef Mattia Sandrin), Massimiliano Fedriga  
mp (chef Walter Claric), Vice President of Trieste Province Walter Godina (chef Stefano Amorosi), Regional  
Councillor Sergio Lupieri (chef Ezio Zanon), Trieste Economic Development Councillor Paolo Rovis (Chef  
Luca Gioiello)
- 2pm - 2.40pm Roberto Gruden, Caffè Rossetti, "Il gioco dei 3"
- 2.40pm - 3.10pm Sergio Mian, "Maestri di Cucina" Secretary "Crispy Sardines"
- 3.10pm - 3.40pm Lilli Bontempo, "Trattoria Bontempo" Muggia: Red chicory "tardivo" and calamary
- 3.40pm - 4.10pm Anna and Marco Morgan - Buje Croatia: Morgan "Cacciatore" soup
- 4.10pm - 4.40pm Table olives tastings Geolive, Castelvetro (TP)
- 4.40pm - 5.10 pm Gunther - Vailja Restaurant: "Gnocchi with olives and shrimps"
- 5.10pm - 5.40pm Giuliano Relja "Accademia Italiana della Cucina", Trieste: chef Luca Morgan, Chimera di Bacco Restaurant:  
"La Calandracca"
- 5.40pm - 6.20pm Vesna Gustin, expert: "Mlinzi" and "Frittelle con l'anima - Sort of pancake"
- 6.20pm - 7pm Typical products from Trieste Province

**PAV. E pt - TASTING-MEETINGS ROOM**

- 11 am Inauguration
- 3pm/5pm Seminar "**Is olive-growing for income a sustainable culture?**" - Energy input, economic results and  
environmental impact, in collaboration with Teatro Naturale
- 5.30pm/7pm 4th Olio Capitale Competition: **GUIDED TASTING SESSIONS** - free registration at Reception (until all  
places filled) to take part in the Public Panel for the selection of the winning olive oil - in addition to the two  
professional Panels. By ASCOE and Teatro Naturale

**PAV. E 1st floor - OIL BAR**

- 10am - 10.30am "**Introduction to tasting**" for **buyers and journalists**, hosted by ASCOE
- 10.30am - 7pm Tastings - Learning to taste (tasting and comparison, hosted by Teatro Naturale and ASCOE)

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**CHAMBER OF COMMERCE - Sala Maggiore**

- 10 am - 1pm Study meeting of the "Società Italiana per lo Studio delle Sostanze Grasse" - hosted by the "SISSG-Soc.  
Ital. Studio Sostanze Grasse", University of Udine, Teatro Naturale

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**MEETING ROOM PAL. UFFICI (Office block)**

- 5 pm Meeting of the Council of Associazione Città dell'Olio

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**EVENTS at the booth:**

- *Andria Municipality, Pav H booth 17: 10am - 7pm - Each €30 spent at this booth you will be entitled to get 1 card to take part to the Andria competition (prizes: Weekend at Andria, olive oil)*
- *Campobasso Province, Pav E booth 27-29-31-33: 12am - 1pm e 4pm - 5pm  
Mini tasting-classes with olive oils from Molise Region (bookings at the Campobasso booth).*

## >> SATURDAY MARCH 6TH 2010

### PAV. E pt - TASTINGS ROOM

#### COOKERY SCHOOL

- 10am - 11am Regional Products Presentation by ERSA Friuli Venezia Giulia: "Tagliata di pezzata rossa con scaglie di montasio e figomoro"
- 11am - 11.30am Typical products from Trieste Province
- 11.30 - 12.30pm Competition Awards "The Olio Capitale schools"
- 12.30pm - 1pm Lady chef: "Jota in bicer"
- 1pm - 2pm Olive oils from Sicily - "Nocellara Etnea: a table olive, an olive oil... a territory!" guided tastings
- 2pm - 2.30pm Anna Fast - Cordon Bleu, presents: Michele Grandi, Pepe Nero e Pepe Bianco Restaurant "Tagliolini di seppia with asparagus salad"
- 2.30pm - 3pm Table olives: tastings Azienda Agroali, Cassano Murge (BA)
- 3pm - 4.20pm Ancient tastes: Emilinao Porcile, Pettiroso Restaurant, "Baroque" fried squids - Elvis Gustin, Krizman Restaurant "Guanciaie with polenta and savoy cabbage" - Ilonka Krizman, Daneu Restaurant Chicken "sguazzetto" and potatoes "in tecia"
- 4.20pm - 5pm Martin Mahorcic, Gostilna Mahorcic, Roditi/Slovenia "Ravioli stuffed with jamar in winter red chicory sauce"
- 5pm - 7 pm 4th Olio Capitale Competition: GUIDED TASTING SESSIONS free registration at Reception (until all places filled) to take part in the Public Panel for the selection of the winning olive oil - in addition to the two professional Panels. By ASCOE and Teatro Naturale

### PAV. E pt - TASTING-MEETINGS ROOM

- 10.30 am "A tavola e in cucina con le olive" book written by Luigi Caricato, presented by "Città dell'Olio" President Enrico Lupi
- 10.45 am - 1 pm Conference "Discovering table olives: different types of table olives, olive packaging, technologies, productions, consumption customs and habits", hosted by Associazione Nazionale Città dell'Olio
- 3.30 pm - 5.30pm Talk Show "Fraud and adulteration of oils. Can we defend ourselves?", in collaboration with Teatro Naturale
- 5.30 pm - 6.30pm Conference "Molise: the land of hospitality and delicate oils"

### PAV. E 1st floor - OIL BAR

- 10am - 10.30am "Introduction to tasting" for buyers and journalists, hosted by ASCOE
- 10.30am - 7pm Tastings - Learning to taste (tasting and comparison, hosted by Teatro Naturale and ASCOE)

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#### MEETING ROOM PAL. UFFICI (Office block)

- 10am - 12am 4th Olio Capitale Competition: meeting of the Professional Users Panel, hosted by Teatro Naturale
- 3pm - 5pm Certified tasting sessions, by Olea FVG
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#### EVENTS at the booth:

- *Andria Municipality, Pav H booth 17 - 10am - 7pm: Each €30 spent at this booth you will be entitled to get 1 card to take part to the Andria competition (prizes: Weekend at Andria, olive oil)*
- *Campobasso Province, Pav E booth 27-29-31-33 - 12am - 1pm and 4pm - 5pm: Mini tasting-classes with olive oils from Molise Region (bookings at the Campobasso booth).*
- *Campobasso Province, Pav E booth 27-29-31-33 - 4pm - 5.30 pm: Extra virgin olive oils and gastronomic specialties from Molise Provinces (Campobasso e Isernia)*
- *Catania Chamber of Commerce, Pav F booth 15 - 11am - 12am and 6pm - 7pm: Nocellara Etnea guided tasting sessions*

## >> SUNDAY MARCH 7TH 2010

### PAV. E pt - TASTINGS ROOM

#### COOKERY SCHOOL

10.45am - 11.30am	Trieste Province: typical products
11.30am - 12.00am	Regional products presentation by Ersu Friuli Venezia Giulia "Rice from plava di Mortegliano with sausage and figomoro sause"
12pm - 1pm	Lady chef: "Beans & barley"
1pm - 1.30pm	70s revolution in the kitchen, Arturo Rimini presents: "Stockfish and polenta gnocchi"
1.30pm - 2pm	Lady chef Laila Adamoli "Sardoni in savor and polenta"
2pm - 2.30pm	Trieste Province: typical products
2.30pm - 3pm	Chocolate and Cookies: Antonella Varotto, maitre chocolatier and Sandro Giudici, "Pasticceria Giudici"
3pm - 3.30pm	Expomittelschool with Fabio De Visentini "Risotto with Artichoke and red mullets"
3.30pm - 4pm	Walter Claric, "La Foresta di Sherwood" Restaurant: "Caribou Fillet flavoured with citrus and Madera"
4pm - 4.30pm	Table olives Tastings Frantoio Oleario Scaringella, Corato (BA)
4.30pm - 5pm	Stefano Amorosi "Gazpacho"
5pm - 7pm	Youngsters in the Kitchen in cooperation with Hotel Management Schools: Stringher, Udine - I.P.S.I.A.N., Monfalcone - Ad Formandum and IAL, Trieste

### PAV. E pt - TASTING-MEETINGS ROOM

10.30am - 12.00pm	Convention "Amici Città dell'Olio"
12.30 pm	Assignment of the "Associazione Nazionale Città dell'Olio Flag" to the Mayors of Trieste, Muggia, Manzano
4.30 pm	Book presentation "L'amore per una manciata di terra - - Srce v prgišču zemlje" by Boris Pangerc
5.30 pm - 7 pm	4th Olio Capitale Competition: GUIDED TASTING SESSIONS free registration at Reception (until all places filled) to take part in the Public Panel for the selection of the winning olive oil - in addition to the two professional Panels. By ASCOE and Teatro Naturale

### PAV. E 1st floor - OIL BAR

10 am - 10.30 am	"Introduction to tasting" for buyers and journalists, hosted by ASCOE
10.30am - 7 pm	Tastings - Learning to taste (tasting and comparison, hosted by Teatro Naturale and ASCOE)

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### MEETING ROOM PAL. UFFICI (Office block)

10 am	4th Olio Capitale Competition: Professional Tasters Panel meeting
2.30pm - 6.30pm	OLEO-CATA olive oil tasters competition. By Oleo-Cata and Teatro Naturale

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#### EVENTS at the booth:

- Andria Municipality, Pav H booth 17 - 10am - 7pm: Each €30 spent at this booth you will be entitled to get 1 card to take part to the Andria competition (prizes: Weekend at Andria, olive oil)
- Catania Chamber of Commerce - Pav F booth 15 - 10am - 11am and 12pm - 1pm: Nocellara Etnea guided tasting sessions
- Trapani Province - Pav F booth 19-21 - 1pm: Olive Oils and Table Olives from Trapani Province: tastings

## >> **MONDAY MARCH 8TH 2010**

### **PAV. E pt - TASTINGS ROOM**

10am - 2pm From the Karst to the sea from chef to chef: lectures and demonstrations on Electrolux technical and practical material (Paolo Tessandoli agency). Chef Walter Coan

### **PAV. E pt - TASTING-MEETINGS ROOM**

10am - 1pm Conference "Discovering the Costone Carsico (Carso crest)", hosted by the Trieste Chamber of Commerce in cooperation with Kmecka Zveza - Trieste Agricultural Association

1pm - 2pm Announcement of the 4th Olio Capitale Competition winners

### **PAV. E 1st floor - OIL BAR**

10am - 10.30am "Introduction to tasting" for buyers and journalists, hosted by ASCOE 10.30 am - 12 am

Tastings - Learning to taste (tasting and comparison, hosted by Teatro Naturale and ASCOE)

12.30pm - 2pm Tastings - Learning to taste (tasting and comparison, hosted by Teatro Naturale and ASCOE)

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#### **EVENTS at the booth:**

Andria Municipality - Pav H booth 17 - 10 am: "Andria Municipality Competition": Prize draw and awards

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#### **AFTERSHOW:**

##### **TUESDAY MARCH 9**

- Expo Mittelschool - Via S. Nicolò 5, Trieste - 7.30 pm - Twinning Sicily – Croatia  
Starred chefs from Istria (Croatia) and Sicily friendly compete using top quality extra-virgin olive oils for the preparation of their dishes served with top quality wines.