



## The Italian Chamber of Commerce & Industry Qld

In collaboration with the

### Region of Sicily

*cordially invites you and your colleagues to*

## *“Sensational Sicily” Free Olive Oil Workshop*

*exclusive invitation for...*

**OLIVE GROWERS, OLIVE OIL AND TABLE OLIVE PROCESSORS**

*direct from Sicily...*

The renowned Prof. Paolo Inglese from the Italian National Academy of Olives and Olive Oil, and Ing. Maurizio Agnese from the Institute of Olive Oil will be joined by AUSTRALIAN expert Gino Russo, Director OliveCare Australia & NOAH to present:

**“The Olive Culture in Sicily: the excellence of varieties  
and their extra-virgin oil”**

Come and discover the diverse wonders of olive oil with Gino, Paolo and Maurizio who will guide you through the latest innovations of oil processing in Sicily.

And to get you into the mood, tantalize your taste buds with some tasty Sicilian delicacies that have especially been flown in for this evening.



*venue...*


**FRIDAY 3 AUGUST 2007**

**QUEEN ADELAIDE ROOM 2, MARRIOT HOTEL,  
515 Queen Street, BRISBANE**

**TIME: 10.00am to 12.00pm**

**RSVP: MONDAY 30 JULY 2007**

**SPACES ARE VERY LIMITED AND WILL BE ALLOCATED  
ON A FIRST IN, FIRST SERVED BASIS**



To register, fill in the attached Registration Form and send to: ITALIAN CHAMBER OF COMMERCE AND INDUSTRY, PO Box 2216, Fortitude Valley BC Qld 4006  
Or fax to: 07 3392 1022 Email: [info@icci.com.au](mailto:info@icci.com.au)



For more events and information, visit [www.sensationalsicily.com](http://www.sensationalsicily.com)