



Welcome to Autumn

CAWLC Members!

"Together we can get through these challenging times."

Welcome to the 2020/2021 CAWLC calendar year. These have certainly been challenging times. Our fall meeting format reflects these times while providing a forum to share information and continue to learn. Join us for a short

Welcome Back Meeting

on

Monday, September 21st at 6:00pm.

Georgianna Anderson, President, will provide an update on our Chapter, 081, and discuss the upcoming elections.

Toni D'Onofrio and Emmy Creskey, Vice Presidents, will review the upcoming fall 2020 CAWLC calendar of meetings: topics and presenters.

We're looking forward to seeing you, and hearing your input on topics for future meetings. Your input will help the new 2021 board plan future events.



Monday, October 12, 2020 at 6:00pm

Virtual Olive Oil Tasting

The 30-minute session take place on Zoom and goes along with a personal tasting kit, which is mailed in advance. Designed to be a knowledge-building experience around freshness and flavor in olive oil.

Note: registration for this meeting must be completed by Sunday, September 27th to provide time to ship the olive oil samples.

Corto Olive Company

Founded by a multi-generational farming family in Lodi, CA, is passionate about crafting exceptionally fresh Extra Virgin Olive Oil at the peak of flavor. Corto's mission is to support and inspire independent restaurant chefs and restaurateurs to create even more flavorful dishes - and explore entirely new culinary possibilities - using premium fresh olive oil. For more information on Corto Olive Co., visit: www.corto-olive.com.

Our Presenter: Lisa Pollack

Lisa Pollack is an Olive Oil Specialist with over 7 years of experience working with olive oil producers throughout the world. Her background comes from the California Olive Oil Council where she oversaw the organization's commitment to quality and standards with the sensory taste panel and worked diligently to provide resources for discerning chefs, retailers and consumers. Lisa leads opportunities to taste and experience fresh olive oil as the Education Ambassador at Corto.



Monday, November 9, 2020 at 6:00pm

Virtual Tea Time and Tasting

Open Door Tea let's sip, taste, and learn about about tea. While steeping teas we discuss brewing techniques, health benefits, tips on storing, blending, and everything else surrounding the world of tea.



Open Door Tea

"Our teas are sourced from a variety of small farms in the world's best tea regions, and many of our proprietary blends can only be found here. Filter through over 100 varieties of tea, we're sure you'll find something you like."

<https://opendoorteat.com/>

Our Presenters:

The tea tasting is led by **Kasia Lindeberg**, owner of Open Door Tea, who has decades of experience in nutrition, health, and tea. She is assisted by **Jeannie Holst**, a long-time employee and tea aficionado. Kasia and Jeannie have led many workshops and classes on

a variety of aspects within the world of the tea.



**Monday, December 7, 2020
at 6:00pm**

**Panel Discussion: Change -
innovations during covid-19
and state of our industry**

Our Panelists

Maria Valente, Owner of Chocolations

Chris Devine, Executive Chef from Ace Endico

Chris Hettinger, Executive Chef of The Historic Thayer
Hotel at West Point

A moderated dialog with our panel regarding changes and pivots in the culinary and hospitality industry. Panelist will discuss past and ongoing best practices to gain and retain customers.

