

To celebrate the **Week of Italian Cuisine in the World**,
the **Dante Alighieri Society of BC in Vancouver**,
under the patronage of the **Consulate General of Italy**,
invites you to the web talk



The Green Gold: **Italian Extra Virgin Olive Oil** **Where it is produced. Where to buy it.** **How to choose it. What it's really worth**

Join us for a lively, fact-filled conversation on Italian extra virgin olive oil — its origins, unique properties, and rich history — with olive oil expert and cultural-heritage conservator **Tonio Creanza**

We shall also explore the symbolic and cultural significance of the olive tree: a living patrimony and universal emblem of peace whose mythical and sacred legacy has shaped lifestyles, culinary practices, and landscapes for countless generations.

**Sunday, 23 November 2025, 11.00 am-12.00 pm (PST), 2.00 pm (EST),
8.00 pm (Rome time)
On Zoom – In English**

Tonio Creanza is a Cultural Heritage Conservator and founder of Messors and the Fornello Sustainable Preservation Project in Puglia, Italy. A sixth-generation olive oil producer from Altamura, he brings a deep connection to the land to his approach to heritage.

Since 1995, he has led immersive Messors workshops in art restoration, archaeology, and food heritage, uniting fresco and canvas conservation with the traditional foodways of southern Italy. Through the Fornello Project in the Murgia landscape, he advances a community-based model of conservation rooted in sustainability and cultural renewal – <https://messors.com>



RSVP by email: [**info@dantesocietybc.ca**](mailto:info@dantesocietybc.ca) or **online**

The Dante Alighieri Society of Vancouver – www.dantesocietybca.ca