

Co-sponsored by  
Lafayette Library and Learning Center Foundation  
Mervyn L. Brenner Foundation, and the California Section, American Chemical Society

## Tuesday, June 2, 2015

7:00pm to 9:00pm

Lafayette Library, Community Hall

Reserve at: [tinyurl.com/SciencecafeOliveoil](http://tinyurl.com/SciencecafeOliveoil)

Cost \$5.00 at the door



***What elements make a healthy olive oil? Do you know how to taste the difference?*** Find out from two industry experts while sampling olive oil courtesy of **Amphora Nueva, Lafayette**. Polyphenols, peroxide value, free fatty acid and oleic acid all impact the health benefits, taste and quality of ultra premium extra virgin olive oil.

**GUEST SPEAKERS:** **Michael Bradley**, a recognized expert in the olive oil industry with 40 years experience and an “encyclopedic” knowledge of olive oil, and **Leah Bradley**, a member of the American Oil Chemists’ Society (AOCS) and the “resident chemist” with Delizia Olive Oil Co. will lead an exploration of the chemical elements of olive oil that influence health benefits and taste.



Boxed meals available at [bookmarkcafe.com/events](http://bookmarkcafe.com/events) - To order call (925)283-9999

Lafayette Library and Learning Center Foundation  
3491 Mt. Diablo Blvd., Lafayette, CA 94549 | 925-283-6513 x 102 | [www.lllcf.org](http://www.lllcf.org)