

From: Rotary Club of Essendon admin1.rce.org.au@clubrunner.email
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To: Peter CONDOS admin1@rce.org.au



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C O N T A C T

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President Dennis Kosnar
Editor: John Odgers

www.rce.org.au

AN EXCITING EVENING MEETIN

Valmai Burns and President Denis warmly welcomed Leanne and Ben Koutoudikis who would share their knowledge, enthusiasm and joy of olive all with us.

Quite a few other guests were welcomed by President Denis including Koula George, Rita and Sam Morello with Michael, Rebecka, Stephanie, Adam, Christina and Joseph Morello. President Denis also welcomed Sam Pennisi, Jan Thomas, Lisa Leask, Gaye Cariss, Maxine Kosnar, Jane Odgers, John Kouppas, Laurel Milner, Joe Temburro, Marguerite Portelli, Susan Condos.

The evening's topic clearly was a popular one!

PP Michael Portelli introduced guest Speakers Leanne and Ben Koutodikis, the founders of the Good Oil Club. This couple decided rather than retiring to found this company. They are part of a certified Australian olive oil blind tasting team that meets in Wagga Wagga





Each of the evening's participants seated across four tables were firstly given three canisters to blind test their smell. Some interesting and at times excited conversations are held. The enhancements to the olive oil for the first two were relatively easy to discern —tomatoes, and rosemary. The third was more challenging: artichokes.

Ben observed that Australia does produce good olive oil. The best oil produced in Australia is sourced from Heathcote up to the Murray River. Ben noted that bulk olive oil made in Australia is better than bulk oil made overseas.

To assess the quality of manufactured olive oil one needs to ascertain the harvest date and the origin of the processor. The further into the past the harvest date the more likely that oxidation has occurred.

When buying olive oil Ben advises that it is good practice to look for a bead at the top of the bottle as it will help in keeping the olive oil much longer and in a better state.

The tables were then given the chance to taste and rate five olive oils including a typical supermarket Extra Virgin Olive Oil (EVOO) and four others from different regions in Italy.

A range of interesting and interested questions followed Leanna and Ben's lively presentation. Several attendees purchased olive oil. One could join their Good Oil Club and get discounts.





A very productive fellowship meeting.

Now that we have your culinary attention would those that have not yet registered to attend our fabulous Curry Night please do so as seats are running out.

Upcoming Events

[Thai Curry Night](#)

Aug 14, 2026

6:00 pm – 9:00 pm

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