



Your Invited to a very special evening

Olive Oil Tasting and Dinner



With Beatrice Karp of Bea Olive Oil

September 19th 2025

The Morristown Club

Special Event

September 19th 2025 at 5:00 pm

RSVP Please to:

973-539-0116

info@morristownclub.net

From Beach Point Sea Star to Olive Picker: An Evening Tasting Fresh Italian Olive Oil with Beatrice Karp

Followed by a Special Dinner Featuring Bea Olive Oils

PROGRAMME

5:00 pm Welcome Cocktail

5:15 pm Beatrice Karp Olive Oil Tasting

6:00 pm Special Dinner Menu featuring Bea Olive Oil



The Story of Bea Olive Oil

Beatrice Karp Bio

After graduating from Penn (C'22) and before starting her corporate cybersecurity role, Beatrice Karp spent a year as an olive picker in Tuscany. There, she met farmers producing exceptional olive oil—often in surplus, yet with no resources to sell beyond their villages. She also witnessed widespread counterfeiting in the industry and learned how farming methods, biodiversity, pressing techniques, and equipment directly impact quality. Beatrice's hands-on approach with her venture, Bea Olive Oil, ensures authenticity at every step—from picking and pressing to navigating FDA approvals—so that the oil reaches the U.S. exactly as promised.

@beaoliveoil

www.beaoliveoil.com

Quality above all else; the work of my hands and my heart.

I can't wait to meet you and share my wonderful olive oils with all of you.

- Beatrice



We can't wait to see you at this very special event

