

WorldDenver Presents:

STAYCATIONS

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UNWINDING IN UMBRIA

Autumn in the United States brings a bounty of pumpkin and apple festivals, with wine pours and apple butter frolics, and, of course, Thanksgiving. However, harvest festivals are not a uniquely American entity; they are as abundant and varied as autumn leaves are colorful, and are celebrated throughout the calendar year in accordance with local seasonal changes. Ghana and Nigeria celebrate the end of the rainy season with a yam festival, while Hindus celebrate their harvest by flying kites and enjoying sesame seed treats. China's widely celebrated Mid Autumn Festival gathers the family for a large feast, celebrated with mooncakes in honor of a lunar deity known in Chinese culture as the Goddess of Immortality. Sukkot marks the end of harvest time, commemorating the 40 years spent wandering the desert and the Jewish people's reliance on God to provide sustenance. The Chuseok festival in Korea pays homage to the agricultural cycle by ushering in the end of summer and the full harvest moon, and is notorious for the massive traffic jams caused on Korean roads as millions migrate out of Seoul to return to their ancestral homes to spend time with family for the holiday. However you choose to celebrate, the Staff at WorldDenver know that this year's festivities will be different for many of us. We encourage you to holiday responsibly and safely. [Zoom](#) is even offering unlimited access to everyone for free on November 26th!

CULTURE

At the Olivagando Oil and Autumn Festival, the olive is king. This two-day festival, held in Magione, Italy, is celebrated in concert with the feast of St. Clement, patron saint of metalworkers and blacksmiths. The high point of the festival is the sought-after olive oil made from la dolce agogia. Along with the oils, attendees enjoy wines, fresh walnuts and chestnuts, hand-made cheeses, cured meats, and truffles. There are also oil tastings, workshops, art contests, antiques markets, and horseback tours. And if that's not enough, the Magione Theatrical Company provides entertainment in the form of singing, dancing, and storytelling! Click [here](#) to see how Olive Oil is made in Magione and click [here](#) to take a short virtual tour through the surrounding county of Umbria, also known as "Green Heart of Italy!"

CUISINE

A staple in Italian kitchens, this light and barely sweet olive oil cake is perfect for an afternoon snack or late morning tea. A final brush of olive oil just before serving brings the fruity flavor to the front of your palate as soon as you take a bite. Baked in a round cake pan, it can be served warm from the oven as a sweet way to end a family dinner, but it's just as good in the morning with a cup of coffee or in the afternoon with a cup of tea. You can ice it, frost it or glaze it. You can dust it with confectioners sugar or sprinkle it with chopped nuts. It's lovely with lemon curd or candied lime slices. Click [here](#) to capture the taste of Italy on a summer afternoon, garnish with a few sprigs of fresh rosemary!

BEVERAGE

Massimo Bottura is considered by some to be the best chef in Italy. His restaurant Osteria Francescana has three Michelin stars and has been twice ranked number one on the World's 50 Best Restaurants list. In 2020, Bottura was appointed a UN Goodwill Ambassador for his humanitarian work with the non-profit he set up with his wife Lara Gilmore, Food for Soul. The organization converts food waste into high-quality food to feed the most vulnerable in cities around the world. Try [this](#) new take on a dirty Martini, inspired by and named after Bottura and James Bond, the iconic Martini lover, for your holiday sipping.