

CENTERVILLE

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Fresh Flavor for Fall

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farm-to-table excellence

LOCAL GREEK ENTREPRENEUR SHARES CENTURIES-OLD OLIVE OIL TRADITION.



In the Greater Dayton area an exquisite farm-to-table experience awaits local food enthusiasts. Spiro Collias, a Greek entrepreneur with a rich history rooted in the "Xenia" - the ancient tradition of enthusiastic generosity, especially to strangers - has embarked on a journey to bring the essence of his family's ancestral olive groves to American tables. With his estate-grown, single-origin Greek premium extra virgin olive oil,

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Spiro is redefining culinary excellence.

Spiro's story is one of passion and commitment. The Agia Marina olive oil, pronounced as "ah-YEE-uh marina," is a testament to the legacy of the Collias family. With more than a century of heritage, the 350 olive trees on Spiro's farm have stood witness to generations. These trees, cultivated with expert care and genuine affection, yield olives that are transformed into liquid gold: premium extra virgin olive oil.

In 2019, Spiro introduced his exclusive line of olive oil. The journey from his family farm in Crete to Ohio has been marked by dedication and attention to detail. He takes pride in personally

overseeing every aspect of production, frequently traveling back and forth from his home in Springboro across the Atlantic to ensure that the quality of the olive oil remains unparalleled. The result is a product that encapsulates the flavors and aromas of the Mediterranean landscape.

Agia Marina olive oil strikes a beautiful balance between earthy and lively, making it a versatile companion to various culinary creations. Whether drizzled over a salad to enhance the freshness of the greens, paired with crusty bread for a rustic appetizer or used as a finishing touch to roasted vegetables, the oil elevates each dish with its depth and character.

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"This is pure, single-origin olive oil. Other companies mix olives from trees on different farms, harvested at different levels of ripeness. I oversee every step of the process, and you're not getting better oil than this," says Spiro. Tourists have the remarkable opportunity to see the process firsthand. From about November 15 to December 15, Collias Estates provides free hotel rooms in Chania, Crete in exchange for helping with the harvest. Guests just have to book in advance and provide their transportation to the island.

"This oil is unique to the land and the climate, and my specific grove. It sits on a hilltop overlooking the ocean in one of the most beautiful villages in all of Greece," says Spiro.

While olive oil is the flagship product of Collias Estate's samplings, their other offerings are worthy contenders. In keeping with the delicacy Spiro brings to his oil, he offers pure sea salt that can be crumbled between the fingers, aromatic Greek oregano dried on the vine and handmade olive-and-coconut oil soap gentle enough for the face and rich enough for the body.

With each bottle of Agia Marina olive oil, Spiro shares a connection, embracing the essence of kinship that resonates across oceans and time. The olive oil in each dish reflects 'Xenia' itself - imbuing each bite with a legacy of hospitality, and a tradition of sharing the best of what life has to offer. Collias Estates goods are available at Dot's Market at Cross Pointe and shipped throughout the United States from their online shop at AgiaMarinaOliveOil.com.

Spiro's Greek Salad

dressing ingredients: *directions:*

- ½ cup Collias Estates Premium Extra Virgin Olive Oil
- ¼ cup red wine vinegar
- 1 garlic clove, crushed
- ¼ teaspoon oregano
- ¼ teaspoon pepper
- 2 teaspoons, Collias Estates handpicked sea salt
- 1 teaspoon sugar (optional)

salad ingredients:

- 2 cups tomatoes, chopped
- 1 cup cucumber, sliced
- 1 small red onion, thinly sliced
- ½ cup Kalamata olives, pitted
- 1 medium green bell pepper, thinly sliced
- 1 block feta cheese
- Fresh herbs of choice for serving: parsley, thyme (optional)

1. Mix dressing ingredients together and set aside.
2. Prepare salad ingredients and place in a serving bowl.
3. Pour the dressing over the salad.
4. Serving Suggestion: Keep the block of feta whole. Place in the center, drizzle with olive oil and sprinkle with fresh herbs. Break it up with a fork and mix into the salad when ready to eat.



Agia Marina Mediterranean Roasted Potatoes

ingredients:

- 4 large Yukon Gold or yellow potatoes, cubed
- ½ cup Collias Estates Premium Extra Virgin Olive Oil
- 2 Tablespoons Collias Estates handpicked sea salt
- 2 teaspoons oregano
- 2 teaspoons dried rosemary

directions:

1. Preheat oven to 450°F.
2. Mix all ingredients in a bowl and let sit for five minutes.
3. Line the baking sheet with parchment paper and spread out the potatoes.
4. Bake for about 20 minutes or until golden brown.

