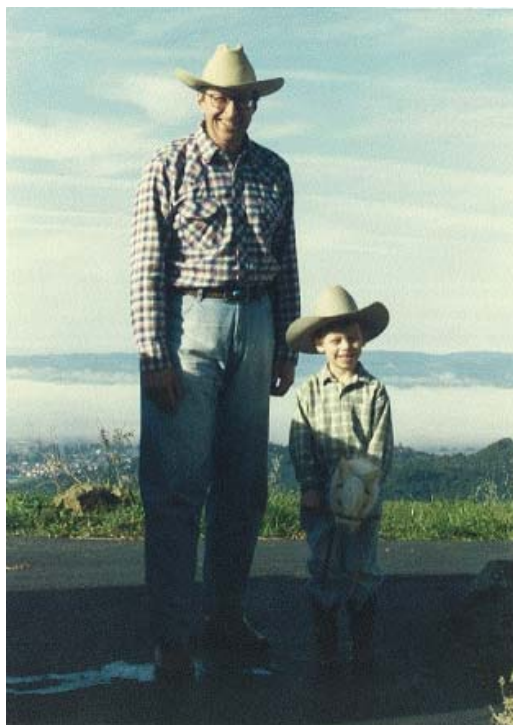


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EXTRA VIRGIN OLIVE OIL



It takes six or seven years for olive trees to produce their first olives and a total of fifteen years before they reach maturity. There is an old Italian saying that, "you plant olive trees for your grandchildren." The photo above was taken of my grandson, Jake and I when we first planted the olive trees. He was around 4 years old at that time. The picture below is also of Jake, now 19, helping with this year's harvest. We have enjoyed watching both our grandson and olive trees mature over the last fifteen years

WE FINISHED THE HARVEST AND WE ARE VERY EXCITED

Dear Family and Friends

We finished our harvest on November 3. We are excited because the olives look better than any crop we have produced. We work really hard at improving every year and this year we are able to see the rewards of our efforts.

As I previously mentioned, we do everything by hand. As we were running up and down the steep and rocky hillside picking olives we began to doubt the wisdom of doing it the old fashioned way but when we saw the olives in the harvest bins we regained our perspective.

If everything goes smoothly we hope to start shipping our fresh olive oil within the next 10 days. Although we produce very limited quantities, our crop this year is larger than last year so we can fill all of your orders which we received during the past week.

Olive oil is at its flavor peak when it is fresh ("*Olio nuovo*") Our *olio nuovo* has a bright grassy flavor and slightly peppery finish, perfect for dipping, drizzling over grilled vegetables and

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and hope that harvest will continue to be a time when family gathers together.



finishing *nuovo*. It is great in salad dressings and complements poultry and fish. In Italy *olio nuovo* is used to celebrate yearend holidays . *Olio nuovo* is considered a delicacy and a prized gift.

We pressed our olives within one hour after we finished the harvest and because our *olio nuovo* is unfiltered all the natural good stuff which gives fresh olive oil its unique taste and character is in the bottle. Unfiltered fresh oil appears cloudy and slowly sediment will form on the bottom of the bottle; this does not in any way affect the oil. The initial boldness will soften during the course of the year as the sediment forms.

We are getting ready to bottle our *olio nuovo* based on orders that we have received. If you have not sent us an order and wish to receive some of this year's crop please send us an email so that we can include you in the *olio nuovo* bottling.

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