

Sylverleaf Press

www.sylverleaf.com

It's Official!

We at Sylverleaf Olive Oil are extremely proud to announce that our olive oil has won a **Gold Medal** at the Los Angeles County Fair's **Olive Oils of the World Competition**.

This competition is the largest in the United States, with 15 judges evaluating the **173 olive oils**, from all over the world, in a blind taste test. We had no grand aspirations for our oil. We knew it was **delicious**, but we wanted to know what the judges thought. We joked with one another about a Gold Medal, but never, in our wildest dreams did we really expect it. It is a **great honor** to receive this recognition! Our feet are slowly coming to the ground and the excitement is **propelling us** forward. We are grateful to all of those who have supported us thus far. It is **pure inspiration** for us to create an even better oil next year.



they came from and also to outline their growth and reproductive cycles in order to **organically control** them.

June 2003:

The work in our orchard is ongoing. We're pruning judiciously and removing the suckers, focusing the tree's energy on the fruit.

We are also very proud of a project that we have undertaken with Apollo Olive Oil. We intend to form a cooperative for the processing of **premium olive oil** in this area. We have submitted a grant proposal to the **USDA Center for Cooperatives**. The proposal was well received, so we are keeping our fingers crossed.

This grant is the **first step** to construct and operate a state of the art **olive press**. It is a very exciting project and we are hopeful that all goes well in the grant review.

Orchard Notes

May 2003:

Once again the **olive flowers** blanket the ground. This is the second year that we have had **snow in May!** The flowers have a very lovely green, delicate and sweet scent. The flowers also remind us that within a matter of months it will be time to pick the fruit again. And pick we will! We've rejuvenated nearly 100 trees this past year and those trees are loaded with blossoms.

We are involved in an olive fly **research project** with the University of California at Davis. We are monitoring baited traps for the olive fly (the **only pest** in our area). Every week, we wander through the orchard to pick out the male and female flies, placing them into vials and forwarding them to the University. UC Davis hopes to **map the genes** of the flies to determine where

Olive Our Best™



July 2003:

Lately, it's been about as hot as any month we've ever experienced. It's a full-time job just to try and keep **Sylverleaf green**.

On another front (we're busy!), we've joined forces with Apollo Olive Oil, California Olive Ranch, and Lodestar

Olive Oil in order to institute a system of appellations for olive oil. 14 of the 19 medal-winning olive oils at the LA Fair were grown within 20 miles of Loma Rica, even though some of them say they are from other regions. It is interesting how much we are learning in such a small period of time! And we are enjoying **Olive It!™**

Get it before it's GONE!

We are selling olive oil like there was **no tomorrow!** We now have less than 30 cases of this year's blend available. We would like to offer these last cases at a special rate so that we can focus our efforts on the upcoming harvest. We are offering these cases at a price of **\$165.00** (plus Shipping and Handling). That's **\$13.75 per bottle!**

