

# Sylverleaf Press

Volume 2 / Issue 2

## Awards for 2004

This year marked the first year that Sylverleaf Olive Oil was **certified extra virgin** by the California Olive Oil Council. This means that our oil has no defects in smell or taste and that it has been chemically tested to verify that you're getting 100% pure extra virgin goodness. If you would like more information on what extra virgin **really means**, please take a look at the **Olive FAQs** on the COOC website:

<http://www.cooc.com>

In our second appearance at the *Olive Oils of the World* Competition, we were awarded a Bronze Medal for the 2004 Sylverleaf Estate Blend. There were nearly 100 more entries than last year and the judges combined several categories to make the competition more difficult. We were slightly disappointed after winning a Gold Medal last year, but we do consider it an honor to have received awards in consecutive years. Even better yet, we won a Silver Medal for the overall appearance of the the bottle, cork, and label. This packaging award is judged against all of the other entries, not just those within our own category. In case you don't know, we do all of the design and layout for our products, so we are especially happy with this recognition.



With this good news, we find ourselves with only a limited supply of olive oil. Last year, we didn't run out of oil until November, so be sure to order before it's too late!

## Christmas in August?

Last November and December, people wanted to buy our olive oil to give away as gifts for the Holidays. As many of you know, we sold out before Thanksgiving, forcing you to buy other presents! We don't want that to happen this year, so here's your warning:

We are down to fewer than **20 cases of olive oil remaining** in our store (that includes our own private stash). We'll then be out of olive oil until we release the **new oil** in February.

## Davis Family Vineyards

In March 2004, four friends gathered in San Francisco to create a custom blend of olive oils. Guy Davis, an award-winning winemaker from Healdsburg, his wife Judy and ourselves blended an incredibly flavorful and fruity olive oil from a selection of Sierra Foothills oils. It is very different from Sylverleaf's Estate oil, but a very nice complement. It is a softer oil, with strong smells and flavors of exotic fruits, such as peaches and mangos. Please visit the Davis Family Vineyards tasting room on the Russian River and give this oil a try. You'll find more information on the Davis Family Vineyards website:

<http://www.davisfamilyvineyards.com>

## In the Orchard

In early April of 2004, we hired a local crew to come over and prune 150 trees in the orchard. A radical rejuvenation like this sets the trees back a bit, so they don't produce much fruit for 2 years. The intoxicating smell of the burning olive limbs and the height of the flames (45 feet!) are two things that we'll never forget. The orchard looked like a war zone for nearly a month. We'll continue the harsh pruning over the next 5-7 years on the remaining parts of the orchard. All those "new" trees will produce a whole lot more olive oil. We're going to experiment with the wood for cooking, barbequeing, smoking, and wood carving.



## Recipe Two for Two

On the back side of this newsletter, we've got a Greek inspired dish for you to try. It is a great (and quick) meal for two hungry people. Use fresh tomatoes, if you can. Continued on reverse...

## Summer Shrimp

Serves 2-3

2 tablespoons Sylverleaf Extra Virgin Olive Oil, divided  
5 garlic cloves, minced  
14-18 shrimp, peeled and deveined  
2 28oz cans whole tomatoes, drained and chopped coarsely  
3/4 cup fresh parsley, chopped and divided  
6 oz feta cheese, crumbled  
2 1/2 tablespoons fresh lemon juice  
1/4 teaspoon freshly ground black pepper

Preheat oven to 400°.

Heat olive oil in a large non-stick skillet over medium heat.

Add garlic and saute for 30 seconds.

Add tomatoes and 1/2 cup of parsley.

Reduce heat and simmer, uncovered, for 10 minutes.

Add shrimp and cook for 5 minutes. Remove from heat.

Place the shrimp mixture to a 13x9-inch baking dish, then sprinkle with feta.

Bake uncovered at 400° for 10 minutes.

Finish with remaining parsley, lemon juice, pepper and 2 tablespoons of Sylverleaf olive oil. Serve with basmati rice or your favorite pasta.

For a delicious treat, slice some tomatoes and **fresh mozzarella** (if you can find it). Layer tomatoes, then mozzarella, then top each with a whole fresh basil leaf. Drizzle some Sylverleaf olive oil on that and you've got a summer salad extraordinaire!

SYLVERLEAF OLIVE OIL  
PO BOX 8091  
LOMA RICA, CA 95901

## Olive the Best™

### *New Products for 2005*

We'll offer two new products on our website in 2005; a *new oil* and a late harvest blend. These offerings will round out any olive oil afficianodos arsenal by providing a very green, fresh, intensive *new oil*, our award-winning Estate oil, and a late harvest blend that is softer, sweeter, and very approachable.

Our *new oil*, fresh from the olive mill, will be available in very limited quantities, from early February through mid-March. If you've never had a *new oil*, then **you've not even started living yet!** In Europe, it is considered a delicacy along the lines of caviar or foie gras. We'll be taking pre-orders for the *new oil* on our website in the very near future.

Our **late harvest** offering will be blended from Sylverleaf estate olives and with olives grown in nearby Sierra Foothills orchards. This oil is ideal for baking and for dishes with more delicate flavors. It is, of course, very good on a fresh loaf of bread too.

You'll find more information on these oils on our website:

<http://www.sylverleaf.com/oil.html>