

# Sylverleaf Press

Volume 3 / Issue 1

## Thanks for 2004

Sylverleaf would like to thank everyone for a great year! Because of you, our devoted customers, we sold out of our olive oil again in 2004... And far too early. We're increasing production drastically over the next couple of years, so we hope to be able to offer your favorite Sylverleaf olive oil year round. We'd also like to thank all of the retailers who carry our olive oil. We appreciate your support!

## 2005 Products

There are quite a few additions to our catalog, including a new oil (Verde), a new blend (Foothills Blend), 250ml (8.4oz) bottles and barcodes for easier distribution. Here is the Sylverleaf product line for 2005, soak up some of the oil and enjoy!

### Verde (*Intense & Spicy*)

This is a very special treat for any olive oil lover! If you've ever wondered what a premium olive oil tastes like in its purest form, then this is what you're looking for. Verde is an assertive, peppery and green olive oil. You won't taste a fresher olive oil unless you are visiting an olive mill during the harvest season. This oil is available only from December 1 through January 15 of each year at a price of \$20 per 500ml bottle. We gladly accept pre-orders for this limited release product throughout the year.

We recommend that you use Verde as a condiment on your favorite foods. It works remarkably well on Mexican and Spanish foods, but is best used on hearty soups and stews.

### Estate (*Intense Flavor*)

This certified extra virgin olive oil has a wonderful nose, with overtones of fresh cut grass, green herbs, ripe fruit, and a trace of sweet flowers. This year's Sylverleaf Estate is a slight bit softer than last year, while maintaining all of the fruitiness, balance and character. We spread out the harvest dates this year, in order to give you an oil that speaks of the greener olive flavors right along with the smoother, more developed purple olives.

Use Sylverleaf Estate on salads, in soups, as a dip for bread, and in your everyday cooking. You'll be surprised how this oil will bring out the flavor of your favorite recipes.

Our signature olive oil, produced solely from olives grown in our orchards, is offered at \$18 per 500ml bottle or \$12 per 250ml bottle.



### Foothills Blend (*Medium Intensity*)

We created this late harvest certified extra virgin olive oil from select varieties that grow very well in the Sierra Foothills region of California. The flavor of this oil will vary slightly from one year to the next as we create a blend from the best oils of each harvest season. You can expect the Foothills Blend to be **fruity and complex**, with a softer flavor than our Estate Blend.

The Foothills Blend is a very versatile olive oil. Because of the fruitiness and the softer flavors, this oil lends itself to use in baking and in subtler dinner dishes. It would go very well with any Italian or French foods, and is a knockout when used in a fudge brownie recipe.

The Foothills Blend is available for \$15 per 500ml bottle, or \$10 per 250ml bottle.

## Where can you find Sylverleaf?

Check the website to locate fine retailers and restaurants who carry our olive oil:

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

Or contact us and we'll point you in the right direction. If you'd like to see Sylverleaf at your local market, please let us know and we'll contact them (we'll even bribe you for the information!).

Bronze, Purveyors of Fine Foods, Juno Beach, FL  
Marin County Certified Farmer's Market, Fairfax, CA (May-Oct)  
Ruthy's Bar & Oven, Yuba City, CA  
Two Bird Cafe, San Geronimo, CA  
Warren's Market, Yuba City, CA

In the next newsletter, we'll be announcing some dates that we'll be sampling our olive oils at some of these establishments.

## In the Orchard

Again, in the spring, we'll be undertaking another massive olive pruning to continue the rejuvenation of the 99 year old olive trees. Last year, we pruned 150 trees, but this year we're going to complete another 400. The smoke and smell of the olive wood prunings will fill our orchard (we really do look forward to this stuff!).

The success of 2004 has brought about the need for expansion at Sylverleaf. We are currently working toward owning a tractor, a storage building and a few bottling machines. We will keep you posted as things progress!



## Three Recipes

In honor of our third season, here are three super fast and easy appetizers that you can serve at your next get-together. You'll find a surprising difference in flavor when adding a quality olive oil to these familiar dishes.

For more recipe ideas, please visit our website:

<http://www.sylverleaf.com/recipes>

## Guacamole

Serves 4-6

5 ripe, medium avocados, peeled, seeded  
2 tablespoons red onion, finely chopped  
3 tablespoons fresh tomato, chopped  
2 medium cloves garlic, minced  
1/2 jalapeno, seeded and minced  
1/3 cup cilantro, chopped well  
3-4 tablespoons fresh lime juice  
3 tablespoons Sylverleaf olive oil

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Place avocado meat into serving bowl and mash to desired consistency. Add remaining ingredients and stir gently.

Serve on top of a salad, or with tortilla chips and your favorite Mexican dishes.

**Sylverleaf**<sup>™</sup>  
Olive Oil

PO Box 8091 LOMA RICA, CA 95901

## Olive the Best<sup>™</sup>

### Warm Brie with Olive Oil

Serves 4-6

1 wedge Brie cheese  
1 loaf crusty bread (Rosemary, Sun-Dried Tomato and Oregano  
Focaccia is amazing)  
Drizzling of Sylverleaf olive oil

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Preheat oven to 400°.  
Wrap bread in foil and place in the oven.  
Place cheese onto a heavy serving plate and then into the oven.  
Heat for 5 minutes, or until the edges are brown (the brie should not be overly melted).  
Remove the bread and brie from oven.  
Slice the bread, top with a piece of cheese, and drizzle with olive oil.

### Popcorn

Serves 2

3 tablespoons Sylverleaf olive oil  
1/3 cup white or yellow popcorn  
dash of salt

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Pour olive oil into pan and heat over medium-high.  
After 2 or 3 minutes, place a single popcorn kernel into the pan and cover.  
When the kernel pops, pour in the remaining popcorn.  
Shake the pan continuously, opening the lid frequently to release steam, until the popping slows down.  
Pour popcorn into a large bowl, sprinkle with a dash of salt and serve.