

Olive Oils of the World

The palates of the international olive oil judges have thrilled us once again, awarding Sylverleaf with two medals. Our *Foothills Blend* (in its first year) took a **Gold Medal** and the *Estate* was awarded a **Silver Medal**. There were more than 360 extra virgin olive oils from all over the world entered in this contest, held at the Los Angeles County Fair. This is the **largest competition for extra virgin olive oils** in the world and we are honored to have been chosen to receive these medals.

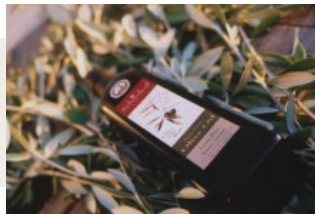


We would like to **congratulate Guy & Judy Davis, of Davis Family Vineyards**, on their **Silver Medal** at the competition. We created another fantastic blend with them for 2005 and would like to also thank them for their continued support.

Do you recycle your Sylverleaf bottles?

We'd like to offer a **free 500ml bottle** of our Gold Medal winning *Foothills Blend* to the person who has the most creative use of empty Sylverleaf olive oil bottles. Just **send us what you do** (send a picture if you've got it) and we'll pick a winner. Send your ideas to:

SYLVERLEAF OLIVE OIL
PO Box 8091
LOMA RICA, CA 95901
E-MAIL: contest@sylverleaf.com



We'll contact the winner on November 1st and post all of the creative uses on our website (with your permission, of course). If you don't reuse the bottles, please recycle them. **All of our product packaging is recyclable!**

Did you know that it takes about 5100 olives to make a single 500ml bottle of olive oil?

We were on TV (kinda)

You may have caught several glimpses of our olive oil in the July 6th episode of *30 Days, Straight Man in a Gay World*, on the FX network. The Mother's Day section of the episode was filmed at Tom & Pam Satchell's house, **right here in Loma Rica**. Being that they are big fans of our olive oil, they strategically placed, and used, our oil all over the house (next to the BBQ, in the kitchen, on the dining table)! **HUGE thanks** to our good friends for including us in a most memorable Mother's Day! The show will probably repeat, so check it out.

In the Orchard

Thanks to our perseverance, Sylverleaf's continued growth and **you, our amazing customers**, we have brought a new worker to our orchard. Born in 1974, as a Massey-Ferguson 165, this cherry red tractor is now our muscle in the dirt.



(Pauly) Massey-Ferguson

Never underestimate a grown man's tendency to become a kid again on a big toy.

Because of our new toy, the orchard has been worked for the first time in **more than 40 years**. The disc, donated by our good neighbors, was made in 1938! Thanks so much to all of the friends and neighbors who have helped us this season. Now that the orchard floor has been prepared, we get to finish up our **other major project**, the irrigation system. We have already finished laying nearly ¼ mile of pipe and 9000' of drip line. We will have 400 trees completely irrigated when we finish this project. Since we've been having such hot weather this year (more than 20 continuous days of 100°), the water will be much appreciated by our 99-year old trees.

Did you know that the oldest trees that are still being harvested are more than 2000 years old?

We are planning a century **birthday party** for our trees. In the spring of 2006, our noble olive trees will be **100 years old**. We'll keep you posted on dates and details as soon as we have them.

For the Locals

On **Saturday, October 8th**, we will be offering oil at the annual Hillbilly Chili Cookoff in Loma Rica. This event will be held at the Foothills Lion's Club, 5667 Fruitland Road, Loma Rica, CA. We won't be making chili (this year), but we would love to have you **try a little Sylverleaf olive oil on top of your chili!** Come out, it should be a fun time.

We have been invited to pour our olive oil at *An Elegant Soiree*, a **United Way** benefit. It will be held at St. Isidore's Church on **Saturday, October 15th**, from 6-10PM. St. Isidore's address is 222 Clark Avenue, Yuba City, CA. We are really excited to show our oil at this premier food & wine event.

Two New Recipes

Here are a couple of great recipes. A neighbor turned us on to the best grilled cheese sandwich you'll ever have, and Beth came up with the flavorful chicken dish. Enjoy!

For more recipe ideas, please visit our website:

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

Olive oil is a natural fruit juice, preserving the taste, aroma, vitamins and properties of the olive.

Have you thought about finding that perfect gift for a friend or loved one? A bottle of Sylverleaf olive oil makes a unique and memorable statement. Check out our gift tags at the end of this newsletter!

Grilled Cheese (GW Style)

Serves 1

2 slices of your favorite bread
1 tablespoon mayonnaise
2 ounces medium Cheddar cheese, sliced
1 ounce Swiss cheese, sliced
2 tablespoons Sylverleaf olive oil

Spread mayonnaise over one side of each piece of bread. Heat olive oil in a pan over medium heat. Place one slice of bread into a pan, mayonnaise side DOWN. Place cheese onto bread, arranging evenly. Top with the remaining bread, mayonnaise side UP, then cover. Cook for 2-3 minutes, until bread is nicely toasted. Flip the sandwich, cover and cook until bread is toasted, usually 1-2 minutes. Remove from heat, cover and let sit until cheese melts.

Ginger Mushroom Pasta

Serves 4

4 ¼ tablespoons Sylverleaf olive oil, divided
½ teaspoon salt, divided
3 cloves garlic, minced
1 shallot, minced
1 tablespoon fresh ginger, minced
3 cups mushrooms, sliced (oyster, brown or button)
3-4 boneless, skinless chicken breasts, cut into 2" pieces
½ cup chicken broth or white wine, divided
4 tablespoons fresh squeezed lemon juice, divided
¼ teaspoon fresh ground black pepper
1 ½ teaspoons butter, cut into 2 pats
2 tablespoons flour
1 package fresh angel hair pasta
1 (16oz) bag spinach

Start a large pot of water for pasta (add 1 teaspoon Sylverleaf olive oil and ¼ teaspoon salt to the water). Heat remaining oil in a deep skillet over medium-high heat. Add garlic, shallot and ginger then sauté 2 minutes, or until garlic just starts to brown. Cool mixture with ¼ cup broth/wine. Bring mixture back to simmer. Add mushrooms then sauté 3 minutes, or until mushrooms are tender (don't overcook). Add chicken pieces and chicken broth or white wine. Add 2 tablespoons lemon juice, salt and pepper. Cook uncovered for 2-3 minutes. Flip chicken and add 2 tablespoons lemon juice. Cook until chicken is done. Roll butter patty in flour and add to sauce in order to thicken the sauce. Cook pasta per package directions. Add spinach to the chicken, cover, reduce heat to low and cook for 2 minutes. Do not stir in spinach, let it steam on top of the other ingredients. Drain pasta and place in pasta bowls. Stir spinach into sauce. Serve over pasta.

Where can I find Sylverleaf Olive Oil?

Ruthy's (on table and in the kitchen)
Warren's Market, Yuba City, CA
Boudin Bakery, on the Wharf in San Francisco, CA
Harper's Ferry (Thank you for your support!), Yuba City, CA
Fairfax, CA Farmer's Market (Wednesday Nights, 4-8PM, May-October)
Two Bird Cafe, San Geronimo, CA
Sylverleaf's Online Store:

www.sylverleaf.com/oil.html

Olive oil is the only vegetable oil that can be consumed as is - freshly pressed from the fruit.

New & Upcoming

We have created some recipe cards for you, highlighting some of our favorite recipes. On one side of the card is the recipe, just like we cook it at home, and on the other is a photo of the diverse life at Sylverleaf. These will be offered on our website in the coming weeks.



We are experimenting with neck tags for our bottles, so that you can have a very nice **and healthy** gift to take to your next party or holiday gathering. Samples will be available on the website.