



The Olive Mill Press

THE OLIVE MILL OPENS NEW STORE IN NAPERVILLE!

Deb and Ed O'Connell are pleased to announce the opening of the newest THE OLIVE MILL in Naperville, Illinois. Located in the English Rows Towne Center, THE OLIVE MILL in Naperville is excited to be in an up and coming retail and residential zone just south of 103rd Street on Route 59.

The doors to the third THE OLIVE MILL opened early in May, featuring the same fine artisan Olive Oils and traditionally crafted Balsamic Vinegars found in the Geneva, Illinois and Saugatuck, Michigan shops. Stocking the freshest oils from the finest olive oil producers around the world, THE OLIVE MILL

features Olive Oils and Balsamic Vinegars in Stainless Steel tanks, offering customers the chance to taste before they buy. Naturally produced flavored Olive Oils including Garlic, Basil, Blood Orange and Meyer Lemon

can be sampled, then bottled in the store. The customer is guaranteed a bottle of fresh and flavorful oil that is sure to please their palate.

The rich flavor of THE OLIVE MILL Traditional 18 Year Balsamic Vinegar as well as flavors including Fig, Pomegranate,

Strawberry, Red Apple and Tangerine are guaranteed to tease your taste buds. **Stop in for a taste test soon!**



VISIT OUR NEWEST LOCATION IN
THE ENGLISH ROWS TOWNE CENTER
1 BLOCK SOUTH OF 103RD STREET
ON ROUTE 59 IN NAPERVILLE

PARSLEY, SAGE, ROSEMARY AND LIME

New Olive Oils with fabulous new tastes are now available at all locations of THE OLIVE MILL. Come in soon to taste the exciting citrus twist of Persian Lime Olive Oil or the smooth and subtle natural herb flavor of Rosemary Olive Oil.

Persian Lime Olive Oil is a fruity, tangy oil made from fresh Persian Limes, also known as Tahiti Limes.



Persian Lime Olive Oil is superb drizzled on grilled seafood, fish or chicken and adds a great citrus kick to corn on the cob. **The perfect partner for Thai and Mexican cuisine!**

Rosemary Olive Oil is a savory oil produced in California using hand harvested rosemary branches from the Napa Valley. A truly special oil! **Taste it and imagine the possibilities.**

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VISIT US SOON!

The Olive Mill in Geneva, Illinois

315 James Street 630-262-0210

The Olive Mill in Naperville, Illinois

3027 English Rows Avenue 630-428-2560

The Olive Mill in Saugatuck, Michigan

220 Culver Street 269-857-5900

NOW WE'RE COOKING!

Summer is here, bringing bumper crops of farm grown produce. The best of the season's fruits and vegetables abound at farmers' markets, making this the time to take full advantage of this bounty when planning your next excursion in the kitchen.

THE OLIVE MILL Cold Pressed Extra Virgin Olive Oils are the healthful way to add flavor and richness to your favorite summertime recipes. THE OLIVE MILL Olive Oils pair perfectly with Traditional Balsamic Vinegars to make magnificent marinades to complement fish, seafood, beef,

CELEBRATE SUMMER FRUITS & VEGETABLES !



and chicken. *Make your grilled meats a masterpiece!* Light and

flavorful salad dressings for crisp summer creations are only a whisk away when you have THE OLIVE MILL Olive Oils and Balsamic Vinegars in your pantry. **Be Creative—Experiment with your favorite flavors!**

Take a bottle of THE OLIVE MILL Garlic Olive Oil and throw in some fresh garden herbs to create an incomparable finishing oil for grilled vegetables or a savory dipping oil for freshly baked breads. Drizzle THE OLIVE MILL Traditional Balsamic over fresh strawberries and ice cream for a simple dessert worth celebrating.

PANZANELLA – TUSCAN BREAD & TOMATO SALAD

4 Cups slightly dried out Country Bread, cubed

1 1/2 Pounds Ripe Tomatoes, cored and chopped

1 Red Onion, thinly sliced

1 small Cucumber, peeled and cubed

2 ribs Celery Hearts, cut into small cubes

1/2 Cup Fresh Basil Leaves, chopped



3 Garlic Cloves, minced

1 Cup Green Olives, pitted and halved crosswise

2 TBLS. THE OLIVE MILL Red Wine Vinegar

Sea Salt, to taste

4 TBLS. THE OLIVE MILL Picudo Spanish Olive Oil

Freshly Ground Black Pepper, to taste



Place the Bread in a large bowl. Add the Tomatoes, Onion, Cucumber, Celery and Basil and toss gently. Add the Garlic and Olives.

Sprinkle with the Vinegar and Salt, toss gently to blend. Spoon the Olive Oil over the salad, sprinkle with freshly ground Black Pepper, and toss once more.

Set aside for 30 minutes or longer to allow the bread to absorb the dressing and the flavors to blend.

SAUTÉED BRUSSELS SPROUTS WITH OLIVES

1 Pound Brussels Sprouts, trimmed, cleaned and sliced in half through core (top to bottom)

2 TBLS. THE OLIVE MILL Nocellara Italian Olive Oil

1/2 Cup Oil Packed Sun Dried Tomatoes, cut in strips

10 THE OLIVE MILL Kalamata Olives, chopped

Salt and Freshly Ground Pepper



Heat Olive Oil in large heavy skillet. Add Sprouts and stir to coat with Oil. Grind Pepper to taste over Sprouts. Do not add Salt at this point, the Olives will add saltiness to the dish.

Sauté, stirring frequently, until the Sprouts are barely tender, 4 to 6 minutes, being careful not to overcook.

Quickly stir in Olives and Sun Dried Tomatoes. Add salt, if desired.

GRILLED VEGETABLE SALAD

1/2 Bunch Asparagus, trimmed and cut into bite-size pieces

1 Pint Cherry Tomatoes

1 medium Red Onion, cut into 1/2 inch thick rings

1 Yellow Bell Pepper, quartered, seeds and ribs removed

1 Red Bell Pepper, quartered, seeds and ribs removed

1/4 Cup THE OLIVE MILL Garlic Olive Oil

Salt & Freshly Ground Pepper, to taste

1/4 Cup Fresh Basil Leaves, chopped

1/4 Pound Feta Cheese, crumbled

DRESSING -

1 medium Clove Garlic, minced

1 TBLS. THE OLIVE MILL Traditional Balsamic

3 TBLS. THE OLIVE MILL Basil Olive Oil

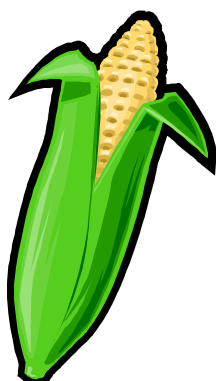
Salt & Freshly Ground Pepper, to taste

Preheat grill to medium heat. In a large bowl, toss the Vegetables with the Olive Oil and season with Salt and Pepper. Grill the Vegetables, turning occasionally, until charred and tender, about 5 to 7 minutes. Remove to a platter and sprinkle with the Basil and Feta Cheese.

In a small bowl, whisk together the Garlic, Balsamic and Olive Oil. Season with Salt and Pepper and drizzle over the Grilled Vegetables.

SUMMER VEGETABLES ARE
GRILLED TO PERFECTION WITH THE FABULOUS FLAVOR
OF *The Olive Mill* ARTISAN OLIVE OIL !

ROASTED SWEET CORN WITH CHILI LIME OIL



6 Ears Fresh Sweet Corn, cleaned but not husked

1/2 Cup THE OLIVE MILL Persian Lime Olive Oil

1 to 2 TSP. Chili Powder, to taste

1 Lime, zested

1 Lime, cut in quarters

Preheat oven to 350 degrees. Place the Corn in the husk directly on the oven rack and roast until the Corn is soft when you press on it, 30 to 40 minutes.

While the Corn is roasting, combine the Persian Lime Oil, Chili Powder and Lime Zest. Peel down the husks and tie in a knot to use as a handle when eating. Brush the Corn with the Chili Lime Olive Oil and garnish with a Lime Wedge.



HERB GARDEN GARLIC SPREAD

8 TBLS. Butter, softened

4 TBLS. THE OLIVE MILL Rosemary Olive Oil

4 TBLS. THE OLIVE MILL Garlic Olive Oil

1 large Clove Garlic, minced

2 TSP. Fresh Thyme Leaves

2 TSP. Fresh Basil, minced

2 TSP. Fresh Parsley, minced



ADD A BLAST OF FLAVOR
WITH *The Olive Mill*
GARLIC OLIVE OIL

Mix Butter with Rosemary Olive Oil and Garlic Olive Oil until smooth. Add Garlic and Herbs and stir until well blended.

Use as a Spread for Freshly Baked French or Italian Bread. Bake until Butter is Melted and Bread is Golden Brown.

Top Steaks "Hot Off the Grill" with a Dollop of Garlic Spread for a Fabulous Finish!

THE PROBLEM WITH SUPERMARKET OLIVE OILS

When you set out to buy superior extra-virgin olive oil at the supermarket, good luck.

Rows of bottles fill the shelves, with even the most ordinary of grocery stores offering more than a dozen choices. It's a booming business: The United States imported 261,000 metric tons of extra-virgin olive oil last year, up from 163,000 metric tons a decade ago. But given the cost—an average of \$18.99 per liter for the oils in our lineup—should you just grab the cheapest or try for something better from a gourmet shop or online seller.

To find out if there were any extra-virgin olive oils worth bringing home from the supermarket, Cook's Illustrated Kitchens chose 10 of the top-selling brands and conducted a blind tasting—first plain, and then warmed and tossed with pasta.

Here's the not-so-great news: Our highest average scores barely reached 5 out of a possible 10 points. While a few supermarket oils passed muster, most ranged from plain Jane to distinctly unpleasant, even tasting a bit old, though all were purchased only a few days before we tasted them.

Extra-virgin is the highest grade of olive oil. At its best, it's simply

fresh olive juice, extracted from any of hundreds of olive varieties that were picked at the grower's desired level of ripeness and pressed as soon as possible.

(In general, an earlier harvest yields greener, more peppery oil; oil from a later harvest is more golden and mild.)

Having read reports of the fraudulent adulteration of mass-market olive oils with cheaper oils such as soybean or hazelnut, we

sent our samples to an independent laboratory for analysis. All were confirmed to be made only from olives. But in the absence of any regulatory standards in the U.S., that's all we were able to confirm. Companies importing olive oil are free to label their products "extra-virgin"—even if the same oils wouldn't qualify for that appellation in Europe.

Flavor defects our tasters identified included soapy, metallic or chemical notes; dirty, rotten or medicinal aspects; even "kitty litter" smells. Many of these flaws are due to delays between



harvesting and pressing olives. In addition, the oil can sometimes be a victim of poor storage.

Olive oil has a shelf life of 12 to 18 months, but supermarkets frequently do not rotate their supply of olive oil accordingly.

Oils that are beginning to break down have a "greasy" rather than rich texture—a flaw our tasters noted several times.

Despite all we didn't like about most of the olive oils in our tasting, we did find two acceptable products. Our top picks were the two most expensive oils. In fact, our favorite cost almost \$40 per liter, as much as many high-end olive oils from gourmet stores.

But in the end, while two oils stood out among the supermarket sampling, they were easily bested in a second blind tasting that included our favorite premium extra-virgin olive oil, which is made with a blend of Picual, Hojiblanca, Arbequina and Ocal olives grown in Spain.

This raises the question: Is the supermarket the best place to buy your extra-virgin olive oil? We'd have to say no.

From COOK'S ILLUSTRATED Number 93

VISIT **The Olive Mill** ONLINE AT WWW.OLIVEMILLGENEVA.COM

Visit **THE OLIVE MILL** in
Geneva, Illinois



Monday 10am until 6pm
Tuesday 10am until 6pm
Wednesday 10am until 6pm
Thursday 10am until 8pm
Friday 10am until 6pm
Saturday 10am until 5:30pm
Sunday Noon until 4pm

Visit **THE OLIVE MILL** in
Naperville, Illinois



Monday 11am until 6pm
Tuesday 11am until 6pm
Wednesday 11am until 6pm
Thursday 11am until 6pm
Friday 11am until 6pm
Saturday 11am until 6pm
Sunday Noon until 4pm

Visit **THE OLIVE MILL** in
Saugatuck, Michigan



Monday 10am until 9pm
Tuesday 10am until 9pm
Wednesday 10am until 9pm
Thursday 10am until 9pm
Friday 10am until 9pm
Saturday 10am until 9pm
Sunday 10am until 5pm