



Create your own marinades...

For all you budding chefs out there, why don't you create your own marinade? We are passionate about experimenting with herbs, spices, chillies and we know we're not alone!

The majority of us have empty jars lying around the house. Why not fill these with some olives and unusual marinades? Impress friends and family with your unique olive flavours.

Visit our wholesale section and treat yourself to some plain olives. You can try with simple spanish olives or be adventurous and experiment with our Greek range.

www.theolivequeen.co.uk and click on wholesale.



Did you know your olives are being picked right now?

Olives are picked in the winter, from November through to March. The fruit turns purple, or in some cases black, indicating it is almost ripe and therefore at its perfect olive picking best! Fruit must be harvested before it becomes completely ripe. If left to long, your velvety delicious olive will deteriorate quite noticeably and the acidity will increase.

How are olives 'actually' collected I hear you ask?

Special nets are placed under the trees to collect the olives that drop from the trees. A traditional way is to use a long stick and hit the olives from the trees. This process is favoured by small farmers for local consumption. Another form is to comb the olives from their branches using a small handheld plastic comb. This method can only be used on very young trees. When it comes to large production then different methods are used altogether. Portable electric harvesters are used ensuring a fast harvest. I know it sounds terribly impersonal but the olives have to get to you somehow!

What about Olive Oil?

The harvested olives must be taken to the oil mills at the end of every day even if harvesting lasts several days. This ensures a reduction in oxidation which no olive farmer wants, as this means lower quality olive oil. The olives are fed into a bin feeding hopper attached to a moving belt and the leaves removed. The olives are then washed and crushed. This is how the olive oil is separated. Finally, the olive oil is delivered to the producer to be stored in either metal tanks or glass bottles.

Did you know?

Six kilos of olives will yield about one kilo of oil.

(With thanks to www.in2greece.com)

Editor's letter

Bright luminous lights, jingle bells, warmed mulled wine, fresh mince pies and of course the all important mistletoe....yes its Christmas time once again and we are all fired up for the festive season. The Olive Queen are proud to showcase some wonderful gift packs that are available in the special offers section of our website. These exclusive gift packs will remain available after December, making a great valentines or birthday gift.

Our 5th olive, wine and cheese tasting went down a storm at the end of November. Held in the local village pub, people travel from all over the county to visit this annual event. We showcased our brand new antipasti line which received a very encouraging thumbs up from the villagers. (Plus, the after event ale tasting is always a favourite with the team after all the hard work during the evening!!)

We are always looking for new recipes and marinades and welcome our customers to send in or email their recipe ideas. As always with The Olive Queen, the more daring or unusual, the better. If one of your special recipes makes it into our collection, then we'll make sure you get a mention on the jar! Promise!

And for the New Year....

The Olive Queen is launching an exciting new range of start-up packs for deli's, pub and restaurant owners – a first of its kind! More information on these terrific packages will be available on line at the end of December, ready for sale in January 2010.

Mint flavoured olives are back by popular demand! Keep your eyes trained on our jarred olive section as we launch the return of 'Mint Madness'. A fresh marinade of mint, rosemary, oregano and zesty lime. Blow-away those winter cobwebs!

All that's left is for all The Olive Queen team to wish you a very merry (hic!) festive season and lets keep our passion and enthusiasm for great tasting product alive in 2010!

The Olive Queens

'A passion and a belief'