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Olives Et Al

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Bristol Deli owners harvest prize in Spain

David Greenman and Debbie Atherton, owners of the Arch House Deli in Clifton Village, Bristol have harvested their prize for winning Deli of the Year 2011.

David and Debbie set out with Giles Henschel of Dorset company Olives Et Al, on a journey to Extremadura, a rural area of Spain. As an award-winning producer and expert in the field of olives and olive oil, Olives Et Al has boundless enthusiasm for all things olivey and for sharing its knowledge and experience gained over 18 years of working with olive growers – and for David and Debbie this was an opportunity to learn from the experts and to bring this expertise and knowledge back to Bristol to their deli.

David commented; “The trip to Spain to learn all about the making of Olive Oil with Olives Et Al was a fantastic prize – our waistlines are still recovering! It is really rewarding to get this recognition for the work the team at Arch House Deli has been doing over the last 22 months in creating the type of deli we believe the people of Bristol want and deserve.”

The trip to pick olives in Spain and to experience the food culture of the area was part of the prize for winning Deli of the Year as Giles explains; “For several years we have organised a trip to pick olives and to learn more about the link between the landscape and the food culture of this particular area of Spain. It was a pleasure to take Debbie and David along and to have Brett Sutton with us on a trip which gave us all an opportunity to walk amongst the ancient olive trees in a farm which has been in the same family for generations. We had amazing weather; the sun shone as we picked olives and within an hour we tasted the bright green Extra Virgin Olive Oil which was the very first oil of this harvest. After 18 years of working with olives and olive oil, it still gives me an enormous thrill to see the pure olive oil pouring out of the fruit as it is pressed.”

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The group also included head chef Brett Sutton of The Eastbury Hotel in Sherborne, “Being asked on this trip was like a dream come true for me as it gave me an opportunity to visit an area which has amazing ham, cheese and of course olive oil. We ate with the family at El Hoyo, which was a beautiful farm surrounded by hills, and their hospitality was some of the most generous I have ever experienced. The area is famous for Pata Negra which is a specific kind of Spanish ham made from pigs that eat acorns, and we ate some of the finest examples of this I have every tried. We also ate Migas, which is basically a peasant food of crumbs fried in olive oil from the farm and it was wonderful to sit amongst the groves, eating the produce of those very trees. The experience will stay with me and influence my food for a very long time.”

Olives Et Al’s products are available in good food retailers, delis, farm shops, food halls and on line at www.olivesetal.co.uk

For more information call Olives Et Al, on 01258 474 300 or email: sales@olivesetal.co.uk

Or, for more press information, samples, photos etc please drop Joanne a line at Positive PR joanne@positivepr.co.uk or tel: 01935 389497

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Notes

For over 18 years, Olives Et Al has taken flavours from around the world and made them into products that consistently win awards. Delis, farm shops, great independent food stores and food halls choose Olives Et Al for authentic flavours, ethical sourcing and impeccable quality. Based in Sturminster Newton, Dorset, Olives Et Al plays an active part in supporting a vibrant local food culture within the County.