

**ST. JOHN'S YOUTH 2012 NEW ORLEANS MISSION TRIP FUNDRAISER
GOURMET EXTRA VIRGIN OLIVE OIL & BALSAMIC VINEGAR**

Pairing number 1

Garlic Extra Virgin Olive Oil
Kosher & Certified Organic

18 Year Barrel-Aged
Blackberry Ginger Balsamic
Vinegar

Pairing number 2

Persian Lime Extra Virgin
Olive Oil
Kosher & Certified Organic

18 Year Barrel-Aged
Pomegranate Balsamic
Vinegar

For the purists

Extra Virgin Olive Oil *Kosher*

18 Year Barrel-Aged
Traditional Balsamic Vinegar

PRICING

- **\$12 per bottle** or **\$132 per case** of 12 bottles (any variety) – save \$12!!
- Please make checks payable to *St. John's Episcopal Church*, with *Olive Oil Sales* in the memo

ABOUT VERONICA FOODS/DELIZIA OLIVE OIL COMPANY

Established in 1924, Veronica Foods/Delizia Olive Oil Company is the oldest, continuously operating olive oil company in the United States. Each year, they import over one million gallons of the freshest extra virgin olive oil from countries including Greece, Spain, Tunisia, Italy, Chile, Argentina and Australia, as well as oil produced here in California. They offer more than 33 distinctly different varieties of olive oil, and supply manufacturing companies such as Gerber, Heinz and Amy's Naturals, the US government for shipment overseas to Iraq and Afghanistan, and over 90 "stand alone olive oil and vinegar stores" all across the US. Their own flagship store and tasting bar, Amphora, recently opened in Berkeley (<http://www.yelp.com/biz/amphora-nueva-berkeley>).

ABOUT EXTRA VIRGIN OLIVE OIL

The main reasons for consuming extra virgin olive oil are for flavor and for health benefits. Extra virgin olive oil decreases in flavor and health benefits over time. Delizia Extra Virgin Olive Oil is among the freshest product available.

Extra virgin olive oil contains Polyphenol and Oleic Acid, both of which have been proven to be very powerful antioxidants. Polyphenol intake is associated with lower incidence of cancer and coronary heart disease. Oleic Acid can cut a women's risk of developing breast cancer by 46%. Delizia Olive Oils are among the freshest oils available, and contain significantly higher levels of Polyphenol and Oleic Acid than international standards.

ABOUT DELIZIA'S BALSAMIC CONDIMENTO

Referred to as "Traditional Style Condimento," Delizia's dark balsamic is of the highest quality, made in Modena, Italy from cooked, caramelized grape must from Tribbiano and Lambrusco grapes. The high quality grapes are cooked over an open wood fire, then aged for up to 18 years in a succession of different types of very old, fired wood barrels, which add character to the product. As a result of the natural aging and no added products to speed up the process, it has a very low acidity of 4%.

