

What makes a Great Martini? Check out the inside front cover of the [BARTENDER® Magazine Cocktail Calendar 2014](#)

2013 Harvest: excellent quality fruit, 2014 olive products to have strong flavor and taste - Every autumn, our Olinda® Brand olives are hand-picked "green" at our orchard in Corning, CA and then transported to our processing plant in Orland, CA where the newly harvested fruit rests in a brine-bath for 10-to-12 months before being processed in the natural Sicilian way. From farm to market we treat the olives with special care, and invite you to view our 2013 traditional harvest activity.

Olinda® Brand olives are Sevillano (Seh-vee-yah-noh), one of the largest green specialty varieties sometimes called the "Spanish Queen," and must be hand-picked to protect them from damage such as bruising. Approximately 40 agricultural workers harvested West Coast Products' 88-acre orchard's 7,000 trees in three weeks during the 2013 harvest taking in 200 tons from our fields, and another 800 tons from smaller growers across Northern California for processing. With Sevillano olives the bigger fruit bears a stronger flavor and taste. Olinda® Brand customers can look forward to enjoying our 2014 olive products since this season's harvest included the best of the top sizes – super colossal, colossal, and jumbo.