



June 2010

Forthcoming events:

Summer Fancy Food New York 27 – 29 June
...mail us for an appointment during the event.

News from the farm

In the last weeks more than 250 000 tomato plants have been sown and the watering system has been set up; some time before this the sunflower seed were put in the ground and the little plants are now beginning to grow....while the wheat is maturing nicely in the sun ready for harvest before the end of June.



Olive groves



After all the cold wet weather the olive trees are now in bud and if the sunshine continues the flowers will soon be in full bloom.

Prizes

We have recently received two awards: the monovarietal “Peranzana” extra virgin olive oil has again been given the Slow Food "Three Olives" published in the “Guida agli Extravergini 2010”. The Italian olive oil producers' Consortium Unaprol has given Marina Colonna the “I.O.O.% Italian Quality” award for “her efforts to promote

the quality of real Italian extra virgin olive oil”. The bottles of extra virgin olive oil have a small sticker giving an added guarantee to the consumer on the origin and quality of the oil they are about to buy. Last but not least, the German magazine Feinschmecker classified Colonna DOP Molise among the top 50 extra virgin olive oils worldwide.



**OLIO EXTRAVERGINE DI OLIVA
MONOVARIALE PERANZANA COLONNA**



Marina Colonna • San Martino in Pensilis (Cb)



Slow Food Editore





Recipes of the month

Aubergines with mint

4 round aubergines cut into 2mm slices; 100 ml Spice (ginger) oil; 5 spoonfuls of vinegar; 1 small bunch of parsley (chopped); 1 tuft of mint (chopped); 1 clove of garlic; salt; pepper; bread to toast

Grill the slices of aubergine on both sides; layer the slices in a deep bowl and season every layer with salt, pepper, mint and parsley, garlic, Spice oil and vinegar. Leave to marinate for a few hours before serving on toasted bread.

Citrus pesto

Ingredients for 400 g of spaghetti

Blend 2 peeled oranges, 100 g almonds, a bunch of basil leaves, 2 spoons of capers, 4 dried tomatoes, ½ glass of Arancio oil, salt and pepper. Cook the spaghetti in plenty of salted water, drain without overcooking and serve with the pesto that has been diluted with a few spoons of the cooking water.

A new gift box: 3 mignon bottles of your choice!

