

Trust Your Source

Henry's Olives



Cured Olives:



Lemon Garlic Manzillos

Cumin Coriander Manzillos

Mediterranean Mix

Garlic Oregano Sevillanos

Red Pepper Sevillanos

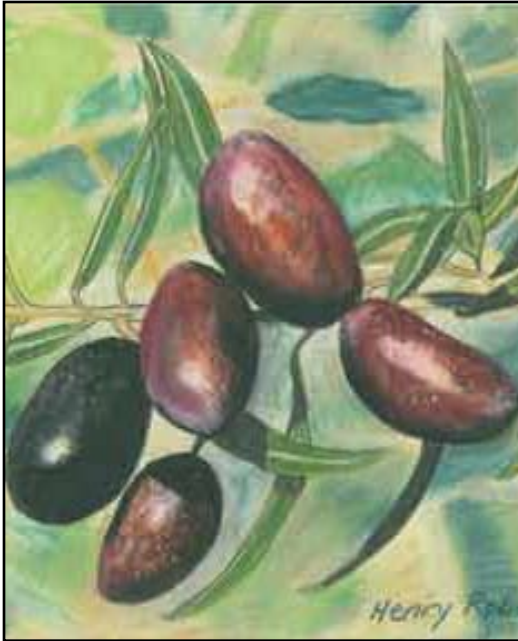
Cyan Garlic Sevillanos

Spanish Style Sevillanos

Spanish Style Re Pepper Sevillanos

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Grown:

Orland

(202 miles from production facility)

Produced:

Arcata

Miles Transported:

To Arcata: 2

To Eureka: 9



Sustainable Practices:

Henry's Olives are made using certified organic olives grown in Orland, Calif. They are cured in artisan, small batches without the use of synthetic preservatives.

The olives are fresh packed in jars and kept under constant refrigeration to maintain great freshness.

Vats are re-used to hold water supplies during winter and the olive pits are composted.

Owned By:

Henry Robertson began his olive making at the Co-op in the 90s when the Co-op carried raw, uncured olives in bulk. Henry bought a flat and cured them.

"They were so good we flipped out," said Henry. "We bought another flat and cured those too. It wasn't a lot, but enough to get us hooked and over a few years it became a viable business."

Henry began selling his olives at the Co-op around 1997 after converting his wood shop into a food processing facility.

Ingredients:

Certified Organic Olives	Orland, Ca
Garlic	Gilroy, Calif.
Lemon	Southern Calif.
Vinegar	Mid West
Salt	San Fransisco
Olive Oil	Italy
Coriander	McCormic
Cyan	McCormic
Red Pepper	McCormic
Black Pepper	McCormic
Cumin	McCormic
Paprika	McCormic