

Fabulous FOODS

Delightful Dried Olives

(NAPSA)—Who says wrinkles aren't beautiful? In some foods, the more wrinkles the better. That's because the more wrinkles there are, the more intense the flavor.

Dried olives are a taste treat that can make wrinkles seem very



Flavor—like beauty—is more than skin deep. That's especially true when said about dried olives.

desirable. Unlike olives preserved in brine, Sonoma Dried Olives are dry cured, so there's less water content and more concentrated olive taste to savor.

The tree-ripened black Mission olives are harvested, then aged gracefully for six weeks in rock salt. Afterwards they are washed, dried in the sun, and rubbed with olive oil to give them a nice shine.

These dried olives are delicious as a light snack with beverages, flavorful in pastas and salads and can be used to garnish many entrées. Better yet, they don't need refrigeration after opening, and are easy to use because there's no liquid to drain off or clean up after.

For more information about where to find this tasty product, call Timber Crest Farms at 888-374-9325 or visit www.timbercrest.com.