

OLIVES

gourmet grocer

February 2012



We Invite You... to Our New Website

Has it been a long time since you last visited our website - www.olivesgourmetgrocer.com? Well, stop on by and see all the changes we've made.

After countless hours and discussions, we think we have come up with a website that will fulfill your foodie needs and teach you all about what makes us Olives!

We've included new pages, like catering photos and class pictures and have added new vendor links and class information.

Give us your feedback, we'd love to know what you think or if there's anything we should add. Also, if you haven't already, make sure to "like us" on Facebook.



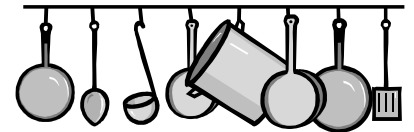
We've just rolled out our new pizza menu at Broadway and customers are loving the new pizzas!

The new menu features 12 different mouthwatering pizza combinations. They're all made from the freshest ingredients, hand-tossed dough and our signature Olives sauces.

Stop by Broadway and taste for yourself!

Add A Little Flavor Into Your Life

Upcoming Cooking Classes



Have you ever watched a cooking show on television and asked yourself, "Why can't I do that?". Olives offers different cooking classes throughout the year taught by Cordon Bleu trained chef, Elizabeth Whitt.

For only \$55, our cooking classes will teach you techniques and tips on preparing different foods and menus. Not only will you'll get to meet other foodies, but we also have a complimentary wine pairing for all our classes.

Class attendance is limited to 15 people and are held at our Broadway location on 3510 E. Broadway.

Valentine's Dinner & Chocolate Tasting - Wednesday, 2/8

Bring someone special to share in this romantically inspired class. The class will start with a dinner perfect for Valentine's Day - Steak au Poivre with herb roasted potatoes, mushrooms and asparagus, but the evening will end with a discussion and tasting of CHOCOLATE!

Risotto...3 Ways Delicious - Wednesday, 3/7

Risotto is an Italian rice dish cooked with broth and flavored with grated cheese and other ingredients. Such a simple definition for something so hearty, rich and delicious.

In this class, students will prepare 3 different risottos and will learn the tricks of making this daunting restaurant dish at home.

Stop by & sign up for a class today!

Recipe of the Month

Olives Brownies



3/4 lb	Chocolate Chips
5 oz	Semi-Sweet Chocolate
3/4 lb	Butter
5	Eggs
1 3/4 cup	Sugar
1tbsp & 1 tsp	Vanilla
1/2 tsp	Salt
1 cup	Flour
1 1/2 tsp	Baking Powder
6 oz	Chocolate Chips
2 cups	Walnuts (optional)

Instructions:

1. Pre-heat oven to 350° F. Butter & flour a 9"x13" baking dish.
 2. Melt butter, chocolate chips & chocolate together in a medium bowl over simmering water (a double boiler). Mix well & allow to cool slightly.
 3. In a large bowl, mix (do not beat) eggs, sugar & vanilla.
 4. Stir in the warm chocolate mixture & allow to cool to room temperature.
 5. In another bowl, sift together flour, baking powder & salt. Add to the chocolate mixture & stir well, but do not over mix.
 6. Toss chocolate chips & walnuts in 2tbsp flour & add to mix.
 7. Pour into baking pan & bake for 30 minutes. Bake until a toothpick inserted into the middle of the pan comes out clean.
- ♥ For Valentine's Day, cut cooled brownies into heart-shaped pieces.
 - ♥ You can also bake brownies in mini heart-shaped muffin pans. Adjust time if baking this way. Also be sure to butter & flour the pan well to ensure that the brownies come out easily.



Catering for Every Season & For Every Reason

Catering is not just for weddings and formal parties anymore. At Olives we strive to come up with interesting and mouthwatering menus for all of your get-together needs.

We have a *Valentine's day "Dinner for 2" menu* planned so you can have a romantic dinner at home.

The Academy Awards is Sunday, 2/26, so why not host your own Oscar party and serve something from our *Olives Oscar Menu*.

If you're attending the next *Long Beach Symphony POPS* on 2/25, don't forget that Olives is one of the approved caterers for this event. We have salads, entrees, sandwiches and more to choose from and we will deliver your meal to your table!

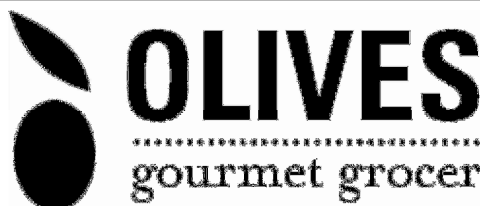
Ask an associate or check our website for all of your catering menus.

Upcoming Events

It's never too early to plan for these great events!

February 8th	Cooking Class - Valentine's Day & Chocolate Tasting
February 14th	Valentine's Day Dinner for 2
February 25th	Orchestra POPS! Concert - <i>we'll deliver your catered meals to your table to enjoy!</i>
February 26th	The Academy Awards is on tonight!
March 7th	Cooking Class - Risotto 3 Delicious Ways
March 17th	St. Patrick's Day
March 24th	Orchestra POPS! Concert - <i>we'll deliver your catered meals to your table to enjoy!</i>

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www.olivesgourmetgrocer.com

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