

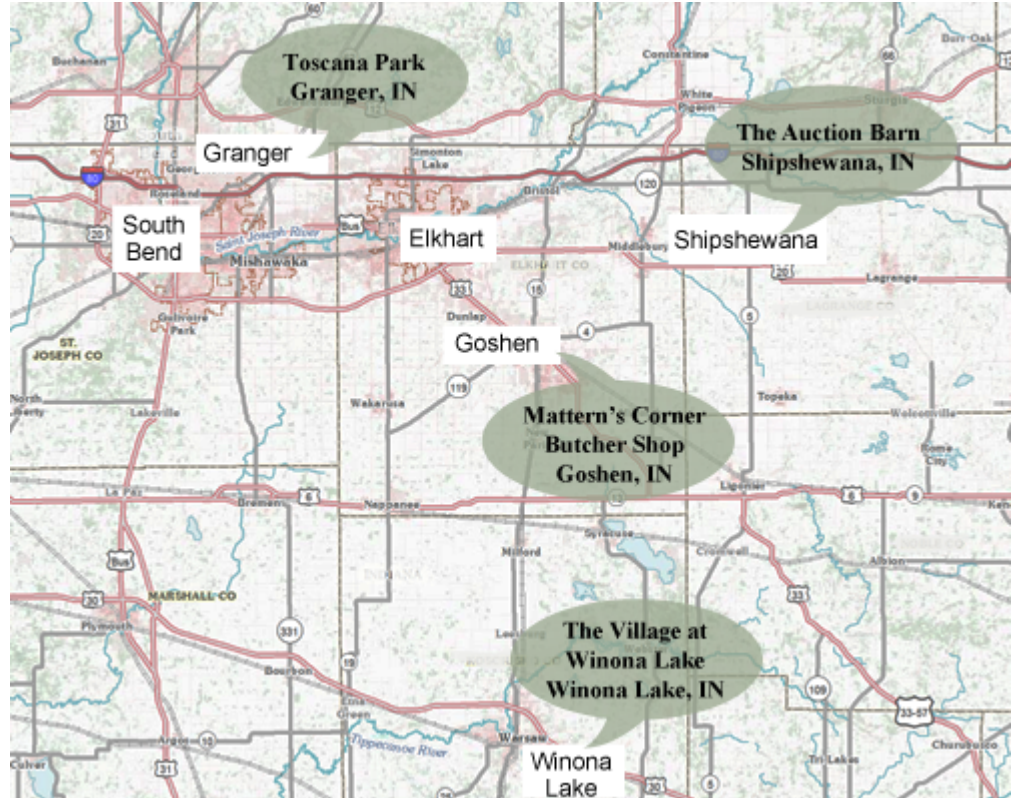
Visit

Visit The Olive Branch

CONVENIENT LOCATIONS ACROSS MICHIANA



The Olive Branch is now serving you at **Three Convenient Locations**



Toscana Park (Located inside Villa Macri's) directly behind the Martins Supermarket on highway 23
225 Toscana Blvd. Suite #2, Granger, IN 46530
(574) 855-1059

Monday – Saturday 11:00 AM – 7:00 PM
Sunday 12:00 Noon – 5:00 PM

Goshen
201 S. Main Street, Goshen, IN 46526
Monday – Friday 11:30 am – 5:30 pm,
Saturday 10:00 am – 3:00 pm

Shippshewana
Produce Aisle
Tuesday – Wednesday 8 am – 5 pm
May – September

The Village at Winona Lake

1003 E. Canal St.

Winona Lake, IN 46590

Phone: 574-267-0636

Monday – Saturday 10 am – 6 pm

(Open Sundays During community special events)

Free Daily Samplings

TRY ALL OUR FLAVORS OF EVOO AND BALSAMIC VINEGARS

The Olive Branch currently sells in three locations as well as at select festivals and shows. Wherever you visit The Olive Branch, you will be able to taste before you purchase. We encourage you to 'graze' on fresh bakery bread cubes as you sample from fustis or spouted bottles.



Many customers enjoy experimenting with combinations or 'pairings' of Extra Virgin Olive Oils and Balsamic Vinegars. When a customer comes up with an especially tasty pairing, we name it after them. For example, 'Anna's Blend' is the 18 Year Old Balsamic Vinegar with Garlic EVOO, which she likes on her salad. 'Nancy's Blend' is Roasted Sesame Seed Oil with the 18 Year Old Traditional Balsamic Vinegar. This is good on salads and a baste for beef. 'Chris' Blend' or 'Caribbean Delight', is equal parts of Persian Lime EVOO and Pineapple White Balsamic Vinegar plus a few drops of Coconut White Balsamic Vinegar. This makes a great marinade on shrimp kebobs, then drizzle a little on the grilled shrimp laying on a bed of long grain wild rice.

In addition to sampling our Extra Virgin Olive Oils and Balsamic Vinegars, The Olive Branch often samples cheeseballs and dips made with our numerous Wind & Willow products. Robert Rothschild sauces and dips are also sampled frequently.

Come and enjoy! Learn about simple and fast ways to enhance your cooking. Your friends and family will think Rachel Ray is in your kitchen! This is easy and we can show you how!