



WORLD #1 SELLER



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A TASTY MESSAGE FROM EUROPE

HAVE AN OLIVE DAY
WITH OLIVES FROM SPAIN

The European Union and Interaceituna bring a classic Mediterranean
Symbol to the US

Olives from Spain invites us to discover tapas

To talk about Spanish cuisine is to talk about tapas, or gastronomy in small bites. Tapas are an informal and fun way to enjoy food, with friends or family, which has recently gained more and more followers around the world. Have an Olive Day makes the tapas tradition available to the American consumer with new ways to enjoy the par excellence tapa: olives.

(Oct 2017) Spain is the country with more bars per inhabitant in the world, making going out a founding element of Spanish culture. Historically, social relations have been built around bars. Whether between its walls or on its terraces lies the unmistakable gastronomy of tapas. To say Spanish tradition is to say tapas. And to say tapas is to say **olives**.

Olives have always been known as the **Queen of the Tapas**. There are plenty of reasons for this reign. Being a preserved food, they are always at their best moment of consumption. With a simple drain and serve, the waiter has the ideal appetizer ready. Having in its flavor notes of the four basic flavors; sweet, salty, bitter and sour, they go well with any type of beverage, well beyond its classic introduction in a dry martini.

A classic in constant evolution

Tapas have undergone an authentic revolution, and are now placed at the top of the gastronomy list without it's simplicity. With such a growth in popularity, it's possible today to find tapas bar coast to coast in North America.

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Olives are one of the pillars of this transformation. They are still an icon of the bars in their original format, but they are also the protagonists of the new trend that bets on tapas as the new gastronomy. Simple but with incredible presentations to make tapas a must for the 21st century.

www.haveanoliveday.eu makes it available to the foodies of North America the keys to enjoying the tapas of yesterday and today:

- **Gildas**

<http://www.haveanoliveday.eu/index.php/videorecipes/tapas/104-gildas>

- **Spanish tortilla with pimiento stuffed olives**

<http://www.haveanoliveday.eu/index.php/videorecipes/mediterranean-food/108-spanish-tortilla-with-olives>

- **"Field and Mountain" brochette**

<http://www.haveanoliveday.eu/index.php/videorecipes/tapas/98-field-and-mountain-brochette>

Have a Tapas Day... Have an Olive Day.

About INTERACEITUNA and Olives from Spain

INTERACEITUNA is the Inter-Professional Table Olive Organization recognized by the Spanish Ministry of Agriculture, Fisheries, Food and Environment that represents the entire producing sector, processing and marketing sector of table olives. Created to implement different general interest programs and activities, INTERACEITUNA promotes knowledge of the Spanish table olive and conducts research and development related to the product and production techniques. INTERACEITUNA and the European Union have partnered to promote this product.

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IT'S FROM
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HAVE AN OLIVE DAY
WITH OLIVES FROM SPAIN

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