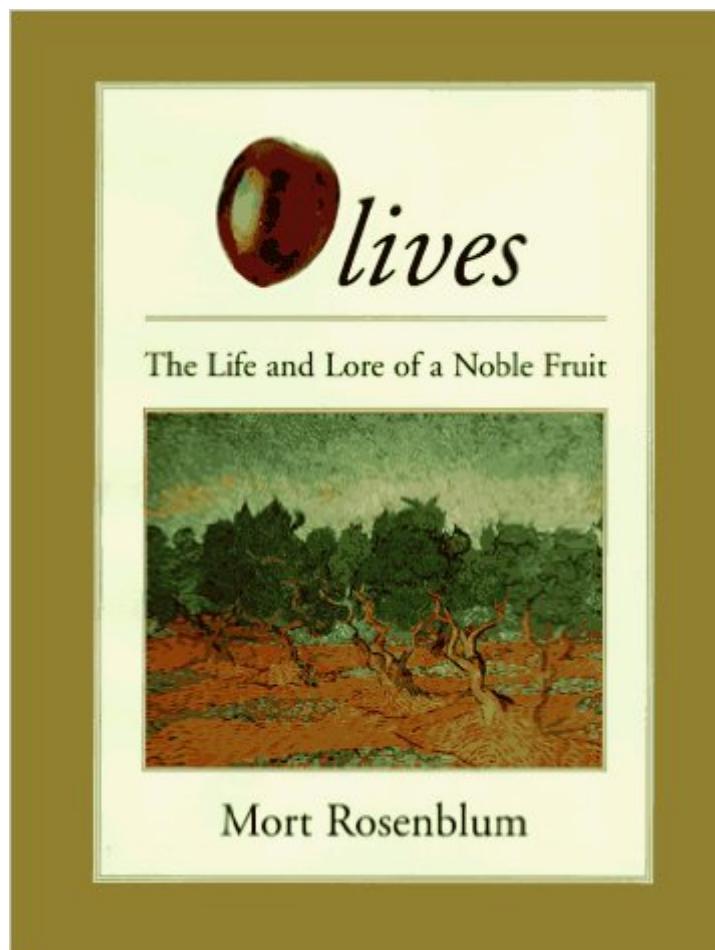


The book was found

Olives: The Life And Lore Of A Noble Fruit



Synopsis

Winner of the James Beard AwardUntil one stops to notice, an olive is only a lowly lump at the bottom of a martini. But not only does a history of olives traverse climates and cultures, it also reveals fascinating differences in processing, production, and personalities. Aficionados of the noble little fruit expect miracles from it as a matter of course. In 1986, Mort Rosenblum bought a small farm in Provence and acquired 150 neglected olive trees that were old when the Sun King ruled France. He brought them back to life and became obsessed with olives, their cultivation, and their role in international commerce.

Book Information

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Average Customer Review: 4.8 out of 5 starsÂ [See all reviewsÂ \(31 customer reviews\)](#)

Best Sellers Rank: #639,780 in Books (See Top 100 in Books) #174 inÂ Books > Crafts, Hobbies & Home > Gardening & Landscape Design > Fruit #240 inÂ Books > Cookbooks, Food & Wine > Cooking by Ingredient > Fruits #391 inÂ Books > Science & Math > Biological Sciences > Plants > Trees

Customer Reviews

Olives by Mort Rosenblum is a well-written, witty, and engaging book on all things olive, thorough in its coverage. Rosenblum became an olive aficionado after acquiring five acres of land in the Provence region of France, site of an abandoned farmhouse and two hundred half-dead and heavily overgrown century-plus olive trees, long neglected. From that point on he became not only committed to bringing his trees back to life but on becoming an expert on olives in general, traveling throughout France, Israel, Palestine, Spain, Italy, Tunisia, Morocco, Greece, the former Yugoslavia, California, and Mexico to speak to olive growers, those who press olives for their oil, government regulators, those involved in marketing table olives and olive oil, chefs, and nutritional experts. Though not a cookbook, Olives even includes cooking, buying, and storage tips as well as recipes for such fare as eliopitta (a Cypriot olive bread) and imam bayaldi (the name meaning "the

imam fainted," supposedly reference to a long-ago reaction to this eggplant and olive oil dish). The origins of the domestication of *Olea europaea* are lost in the mists of prehistory. The olive, a close relation to the lilac and jasmine, was maintained in groves in Asia Minor as early as 6000 B.C. Greeks, Phoenicians, and Romans spread olives to Sicily, the Italian mainland, France, Spain, and North Africa. Spanish missionaries in the 1500s brought the olive to California and Mexico. Today there are 800 million olive trees in the world. Though found on six continents, 90% of them are found in the Mediterranean (Spain has the most). Olives have long been an important fixture in Mediterranean history and religion. Golden carvings of olives decorated ancient Egyptian tombs.

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