

This month, the East Sacramento News is dedicated to nostalgia. This special "March Memories" edition includes fond memories of Sacramento's past that were contributed by some of our readers. We wish to thank the many residents who shared their stories and photos and we hope you will enjoy reading about East Sacramento in the good ol' days, Alhambra Theatre, CSUS, East Lawn Memorial Park, and other landmarks of bygone days.

EAST SACRAMENTO *news*

"March Memories"

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SERVING THE EAST SACRAMENTO COMMUNITY FOR EIGHT YEARS

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It's our neighborhood

By Cynthia Scanlon

EAST SACRAMENTO NEWS

Sacramento's very own premier **Bariani Olive Oil** was first featured in this paper, September 3, 1998. We did a story on the company, the process from olive to oil, the family, their Italian roots, and the best olive oil that you can buy anywhere. Now **Martha Stewart** has discovered them, and her coverage is a bit broader—like world-wide. Many of you readers called to

say you'd seen the Barianis on her show. It was a lengthy segment and, as only Martha can do, quite wonderful. I asked **Enrico Bariani** how all of this happened.

It seems that Martha was looking to do something special on olive oil. But what? Her Bay Area film scouts fanned out and found the **Bariani olive estate** right here in Sacramento. They linked what they found and sent their

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recommendation to Martha, along with samples of the olive oil, olives, and the fascinating background on this remarkable family. Martha liked what she sampled and, in very short order, her film crew descended on the Bariani operation. According to Enrico, it took about 12 hours to film what resulted in 7 minutes of air time.

Not ones to sit on their laurels, the Barianis are now poised for additional world-wide recognition. At the end of May, Enrico will be heading to **Imperia, Italy**, in the Ligouria region. There, he will attend a week-long seminar to pass an examination. The "diploma" is that Bariani Olive Oil will be registered on the **prestigious Italian national list of authorized producers of authentic olive oil**. The criteria for this listing are stringent, and it is a distinction to be added.

Locally, you can find Bariani at **David Berkeley Fine Foods**, **Corti Brothers**, **Italian Mercato**, the **Italian Import Company**, and the **Natural Food Co-op**, as well as at numerous certified farmers' markets throughout the area. Through a friend, **Kathi Van Boven**, I also found a new source for Bariani in **San Francisco**—at **Vivandi**, an authentic Italian restaurant/deli with two locations: one near the San Francisco Opera House and the other at Filmore and Sacramento Streets. The good news spreads...