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Bariani: A liquid gold rush

By Cynthia Scanlon

PRESIDENT, ESIA

If there's gold at the end of a rainbow, it sure won't be any coin of the realm. What you'll find is a bottle of **Bariani Olive Oil**, and you'll be so much richer for that.

I had heard of Bariani from several of my friends who are serious cooks. They raved to me, a non-serious cook. "It's great," they all said. "Locally produced, 100-percent cold-pressed, extra virgin, unrefined oil. The real thing." All right. All right.

And so it was on one of those triple-digit days I headed

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Angelo Bariani with his original hand-built olive crusher.



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for the Bariani olive groves. Situated atop a hill on the outskirts of Sacramento, you pass through stone portals and into another place and time. There are acres of olive trees, their silvery leaves shimmering in the intense sunlight – **Mission and Manzanillo cultivars**, some over 100 years old. The day of my visit, 15 acres had just been planted with 2,000 new trees, stretching as far as the eye could see, further up the hill, disappearing into the horizon. It took