



We are Delighted to Announce Sister Julie's 2009 Extra Virgin Olive Oil is Ready for Your Table

The 2008-2009 winter harvest oil is ready to bottle, and it is wonderful. It has received a gold medal from the Los Angeles olive oil competition, the largest in the country, and silver medals from the California Olive Oil Council and the Sonoma County Harvest Fair. Our blend of Tuscan varietals grown naturally and without harmful products on the peaceful Starcross hillsides is delicious. If you are looking for a premium oil that is rich and fruity and pungent with a long, full finish — you will love this oil. It complements any meal.

Drizzle over salad greens or lightly steamed vegetables. Create an unforgettable pesto pasta. And wait until you taste Sister Julie's

Olive Oil sprinkled over a plate of fresh sliced tomatoes. We think you will love it as much as we do.

Ingredients: 100% Certified Extra Virgin Olive Oil. Hand picked and cold pressed within hours. Our special blend of sustainably farmed varietals is: Frantoio 28%, Leccino 26%, Moraiolo 13%, Taggiasca 11%, Maurino 8%, Canino 7%, Pendolino 7%.

Proceeds help wholesomely conserve and sustain the land for the future, while providing a future for some youth with special challenges.

To order fill out this form, or order on-line at www.starcross.org, or call 1-800-960-1500 or fax to 707-886-1921

Please send me ___ 375 ml bottles of *Sister Julie's Olive Oil* @ \$22.50 each \$ _____
Shipping @ \$8 per bottle, \$10-2 bottles, \$11-3bottles, \$12-4 bottles _____

Total \$ _____

Name _____

Address _____

City _____ State _____ Zip _____ Phone _____

- I enclose a check
- Charge my Visa or MasterCard # _____

Expiration _____ Signature _____

Thank You! We appreciate your support.