



...Olive Oil Timeline...

- 6000 B.C. The olive tree is first cultivated in Syria.
- 3000 B.C. Traders from the Middle East bring the tree and knowledge of its cultivation to Asia Minor, Cyprus, Greece and North Africa.
- 2000 B.C. Ancient Israelites set aside olive oil as a tithe to God, and use the oil for lighting consecrated lamps in the temples and in preparing anointing oil.
- 1700 B.C. The olive tree is introduced to Egypt by traders from the Middle East. Tutankhamen wears a garland of olive branches as a mark of honor.
- 1500 B.C. Olive oil becomes a major commodity in the trade of Crete.
- 1000 B.C. For the Greeks, olives and olive oil are not only important foods but also symbols of holiness, courage and life.
- 400 B.C. The Greeks are major exporters of olive oil to western Mediterranean countries including Italy, France and Spain.
- 100 A.D. Romans are expert producers of cured olives and olive oil, developing several different types of oil for cooking.
- 325 A.D. Constantine the Great establishes the Byzantine Empire, and the religious, culinary and economic importance of olive oil flourishes.
- 1300 A.D. Olive oil is a food staple among the cultures throughout the Mediterranean world.
- 1503 A.D. Spanish explorers bring olive tree plants to the Americas.
- 1600 A.D. Olive trees are grown in Peru, the West Indies, Chile, Argentina and Mexico.
- 1785 A.D. Franciscan missionaries bring the olive tree to Alta California, Mexico (present-day California, United States).
- 1920 A.D. European immigrants to the U.S. incorporate olive oil in American cooking.
- 2004 AD. The US-Food and Drug Administration announced the incredible health benefits of using quality extra virgin olive oil in ones daily diet.
- 2004 AD. The first ever Olive Oil Cooperative is founded in New York City by artist-entrepreneur micheal CASTALDO. A niche was created for an ever growing number of EVOO connoisseurs' desire to have a high quality, first pressing, fresh, pure and unblended olive oil at an affordable price. Thus the void was fulfilled with the bulk importation of his relatives' estate grown organic quality gourmet EVOO direct from Southern Italy.