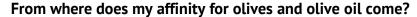
### vinvinowein

## 17 Wahrheiten, Ansichten und Tipps zum Olivenöl





The photo is a contemporary witness from the year 1960. I am with my family at the Marmara Sea in a fishing village called Çınarcık. Apart from the village population there are hardly any people here - we are almost the only tourists. The people from the village live from olive trees, fish from the sea and the wood of the forests. There are two tea gardens in the village. There is only tea, coffee and Belediye gazozu, a kind of clear lemonade. You can also play backgammon (tavla) there. My father plays with the village men. Several players take part in the game: ten people on five backgammon boards. The two players at the beginning of the table roll the dice and the whole row of five men on one side play according to the number rolled. Then the other side throws the dice and the other five men make their move. Those who have mastered backgammon can win even if the throws are bad, and those who have won the game have the honour of paying the losers their tea. In the village there is no restaurant, no hotel, no lodging house. Only the villagers and us. We rent a house with garden from June to mid September. This also means that all vegetables growing in the garden can be harvested and eaten by us. The rent for three and a half months is about 150



€. My mother makes soap from olive oil. This is where my love for olives, olive trees and olive oil began. In the photo we are sitting 20 metres from the sea in an olive grove and having a picnic.

I am now jumping forward 30 years into the year 1990, I am engaged and stay with my future mother-in-law Mefharet Anne. For breakfast there are also olives on the table. At a Turkish breakfast there are always sheep's cheese (Beyaz peynir), olives, bread and tea. This is the basic breakfast. I eat the whole bowl of olives, probably over 50 pieces. Mefharet Anne sends the household helper to buy olives. After that time there were always plenty of olives at the breakfast table.

### CONCLUSION

For me, olives, olive oil, lemon and bread represent a complete meal.

From the continuous enjoyment of olives, I have developed a strong affinity for everything related to olives. From my permanent preoccupation with the subject, from my reading, learning and experimenting, an invention has been developed, for which I applied for a patent on 6 August 2019 at the German Patent and Trademark Office, concerning a process for the production of unfiltered olive oil with a high durability.

Wine and olive oil are my vocation.

It has taken 66 years to follow my vocation.

Let us say: "The way is the goal".

Let's get started!

We are the makers!

We want to touch your heart and reach your palate with what we do

## vinvinowein

## DIE MACHER



www.vinvinowein.de

### **SUMMARY**

- 1. do not buy olive oil at a price of less than € 9 per 0.5 litre
- 2. buy olive oil from the farm or from specialist shops.
- 3. you can use olive oil for almost any dish.
- 4 Replace animal fats with olive oil.
- 5. olive oil is HEALTHY.
- 6. live according to the traditional Mediterranean diet and lifestyle to promote a long and healthy life.

### 7. LIVE IN THE PRESENT!

# DO YOU HAVE ANY QUESTIONS, SUGGESTIONS, ADVICE, MESSAGES, PROPOSALS? PLEASE CONTACT US.

**Your Ergin Family** 

ergin@vinvinowein.de & n.ergin@vinvinowein.de