

Belly on Up to the Oilerie® Olive Oil Bar® Store

Just in time for holiday gift-giving and entertaining, The Oilerie® Maple Grove has opened its doors. The quaint shop, owned by Minnesota native, Terri Chaffer, offers more than 20 extra virgin olive oils, nut oils and nine aged balsamic vinegars – including a 25-year balsamic on tap. Open daily from 10 a.m. to 7 p.m., the Oilerie® olive oil bar® store is located at 13551, Grove Drive, Maple Grove, Minn., (just a couple blocks off Interstate 94 by Weaver Lake Road.)

The Oilerie® store sells its oils and vinegars in a fashion developed by the Wisconsin-based founders, Amy Jo and Curt Campbell, who created and run the original olive oil bar® in Door County. The store's oils and vinegars are arranged in a “bar” consisting of rows of gleaming stainless steel tanks (see attached photo). The careful storage in stainless steel tanks protects the products from light, heat and air – the enemies of olive oil. In addition, the Oilerie's oils and vinegars come directly from the producers in Italy ensuring they're fresher and more flavorful than what is typically found in a supermarket.

Purchasing direct also allows The Oilerie® to offer more than competitive prices for comparable quality olive oils and vinegars. Prices for a 12.7 oz bottle range from \$14.50 for Oilerie® Greek Extra Virgin Olive Oil to \$18.50 for Oilerie® 25-year Balsamic Vinegar.

The Olive Oil Bar®

All the Oilerie's oils and vinegars are “on tap” and available for tasting prior to purchase – and tasting is highly encouraged. When customers find something they like, their selection is then hand bottled, corked, sealed and dated. Each oil or vinegar also comes with an Owner's Manual complete with ideas and suggestions for using the new product.

Chaffer also stocks a variety of specialty and gourmet items, including 21 varieties of Oilerie® stuffed olives, eight different flavored Oilerie® pastas a complete line of Oilerie® sea salts, lentils, beans, dried mushrooms, and more than 200 certified organic, all-natural spices. An Italian Olive Salad, bruschetta toppings, pastes, pesto and Oilerie® balsamic fruit sauces are just a few of the other items available. Chaffer is also happy to create custom gift boxes and baskets for any occasion.

A Minnesota-native, Chaffer came across the original Oilerie® olive oil bar® store while on vacation with her husband in Door County, Wisc., and knew immediately this was something she wanted to bring to Minnesota.

“I fell in love with the concept immediately and when we walked out of the shop I told Ron (her husband) that this is what I wanted to do” said Chaffer. “I literally called Curt the next day to see about opening my own shop.”

Chaffer notes that the most popular olive oil is garlic, but the star of the shop may be the 25-year aged balsamic vinegar, a dark, rich, incredibly flavorful selection. Chaffer’s other offerings include: Lemon, Truffle, Sun-Dried Tomato, Rosemary, Basil and five distinctively different natural olive oils, such as the very hard to find Fior Fiore, a naturally very buttery olive oil. Plus, a selection of seed and nut oils including Toasted Sesame, Roasted Walnut and Hazelnut. The aged balsamic vinegar line-up includes Raspberry, Pear, Fig, Cherry, Blackberry, Apple and two white balsamics – one plain and one flavored with oregano.

The Oilerie Maple Grove is open daily from 10 a.m. to 7 p.m. The shop is located at 13551 Grove Drive, Maple Grove, Minn. 55369. For more information call 763.657.0857 or visit: www.oilerie.com.