

# press

Olives Et Al  
eat more and live very happily



## **THICK&THINS – Born and raised in Dorset**

A brand new savoury biscuit with Dorset stamped right through it has been created by a collaboration of four Dorset producers led by creators and innovators Olives Et Al.

The new Dorset **THICK&THINS**, which are made with just four ingredients, are in fact two different savoury biscuits in one packet. One thick and rich biscuit which is short, crunchy and full of whole wheat is made to eat with dips before dinner; and one thin, delicate cracker to eat with cheese afterwards! Both are rustic in texture, with pieces of natural Kalamata Olive and the rich taste of Dorset Blue Vinny Cheese.

**Dorset THICK&THINS** are the result of a collaboration of the best kind. Inspired by Olives Et Al and made by Moores Biscuits of Bridport in Dorset, the savoury biscuits use just 4 great Dorset ingredients;

- Robigus Whole Wheat grown by Edward Gallia, Nether Cerne Farm, Cerne Abbas, Dorset
- Kalamata Olives cured and prepared by Olives Et Al, Rolls Mill, Sturminster Newton Dorset
- Dorset Blue Vinny Cheese made by Mike Davies, Woodbridge Farm, Stock Gaylard, Dorset
- Rapeseed oil made by The Seed Company, Rosedown Farm, Sherborne, Dorset
- All baked and stamped by Moores Biscuits of Dorset

“This has been a great project to work on with our friends in Dorset and it shows that Dorset has some of **the** best ingredients and food expertise in the country. **THICK&THINS** have a real story to tell. We’re known for using artisan methods to cure and prepare not just olives in Dorset but a huge range of foods and I’m really proud that we’ve been able to use our Dorset Kalamata Olives in such an innovative way with the other great Dorset ingredients we’ve chosen to work with. Robigus wheat: grown and milled in Dorset as part of a conservation project; single variety rapeseed oil: grown and crushed in Dorset and Dorset Blue Vinny Cheese with its wonderful heritage. We then chose to work with Moores, one of the most well-respected bakery companies in the UK, to bring it all together to create this Perfect Dorset Marriage,” explained Giles Henschel, Co Founder of Olives Et Al.

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A photo of the producers and growers behind the new savoury biscuits is clearly shown on each box of **THICK**&THINS, and each biscuit is also stamped with the words Thick or Thin.

As well as being great with dips, Dorset Thicks are delicious with smoked trout pate, with soup or with all kinds of savoury flavours. Dorset Thins are light, crispy and delicate – but still full of flavour and texture. After dinner with cheese, at supper with a glass of milk, with quince jam, at the desk or in the car – nibbling a Dorset Thin is addictive, innovative and Dorset thick and thin.

Dorset **THICK**&THINS are available from delis, farm shops, good food stores and by mouse from [www.olivesetal.co.uk](http://www.olivesetal.co.uk)

**For further information about Olives Et Al please call Jane Read at Olives Et Al,  
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