

Brothers Bob and Joe McClure grew up in the Detroit area making spicy dills alongside their parents and grandparents and just last year, decided to turn the hobby into a business. Joe handles the Detroit production, hand-picking his cukes, peppers and garlic at Eastern Market, while Bob does the same in Brooklyn.

Oliver T's is one of only a few stores in Michigan--and the Midwest--lucky enough to have what we think is the crispiest pickle on earth! Famous food writer Florence Fabricant described the pickles in a New York Times article as "cucumber spears interleaved with slender, lethal-looking red chillies and anchored with fat cloves of garlic....these are pickup truck, not designer S.U.V. pickles, and they are extremely good..." We think you'll find the salt-garlic-heat combination deliciously addictive!

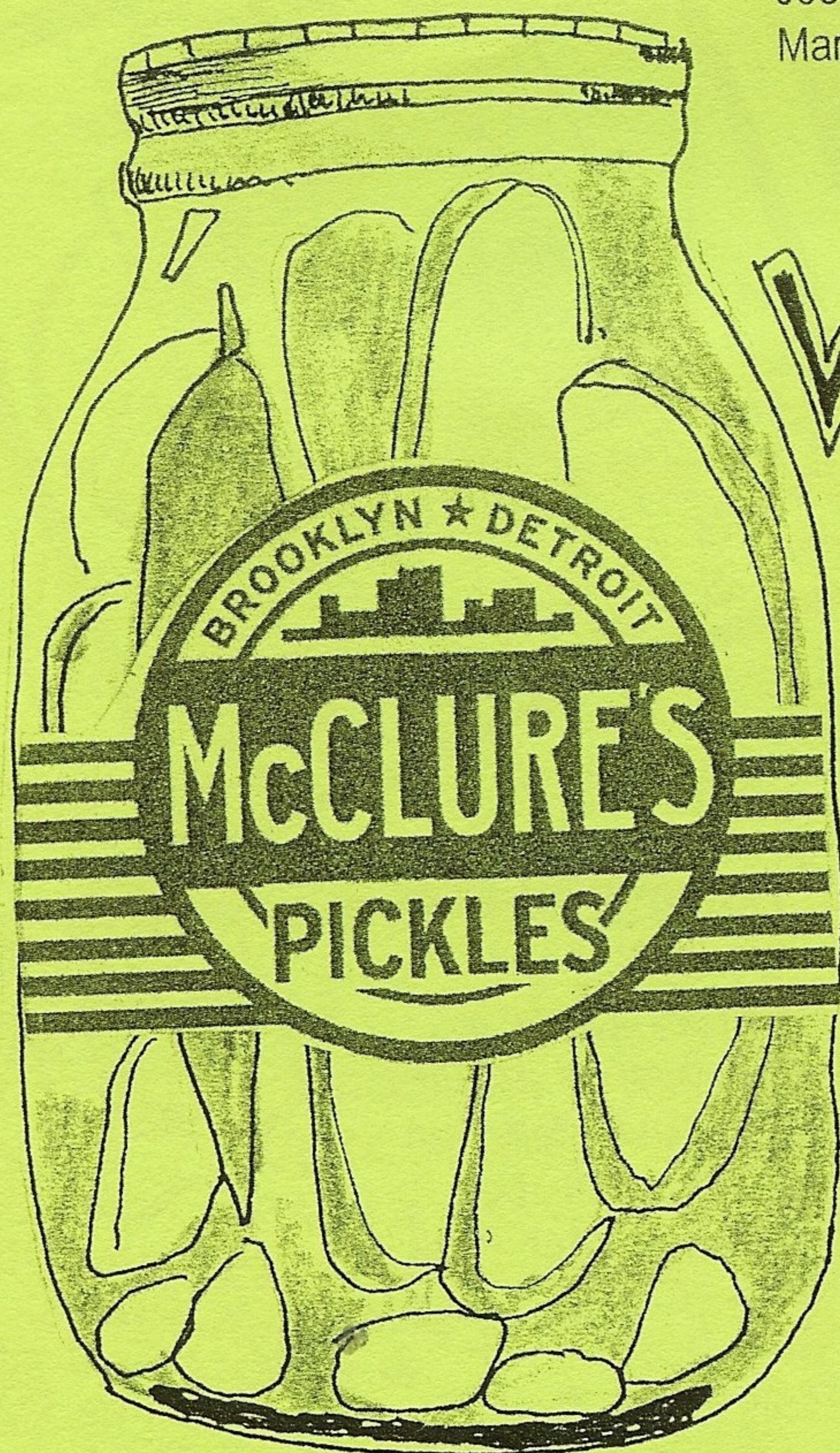
The hefty 1-quart jars are available two ways:

Garlic (pickle spears with lots of whole garlic cloves & Fresh dill) and Spicy (pickle spears with long red peppers, garlic & fresh dill).

The brothers recommend using everything in the jar--from chopping up the peppers and garlic, to using the brine for seasoning bloody Mary's!

The jars have cool labels made on recycled paper and the whole package is pretty enough for gift-giving.

But treat yourself first!!!



We  
Love  
These

PICKLES!

