

EXHIBIT G

Locations
Annapolis, MD
Bethlehem, PA
Lancaster, PA
Morristown, NJ

Annapolis, MD



Seasons Annapolis is located in the heart of Downtown Historic Annapolis — the perfect spot for a walk near the water and evening dinner at any of downtown's renowned restaurants.

Try our oils at local restaurants Osteria 177 or Joss Sushi — our premier restaurant partners — where you'll enjoy authentic local cuisine paired with our exceptional products. Make sure to visit our friends at Mills Wines, L'Etac Bijoux, Belle Cezzane Jewelers, Annapolis Creamery, and Alpaca International.

Seasons Olive Oil & Vinegar Taproom
180 Main Street
Annapolis, MD 21401
T. (410) 280-1505
annapolis@seasonstaproom.com



Winter Hours:

Monday – Thursday 10 am – 7 pm
Friday-Saturday 10 am-8 pm
Sunday 11 am – 6 pm

Stay in Touch with our Annapolis store. Be the first to find out about our events, in-store specials, and more.

your email address



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You're invited to our autumn event. Apples, pumpkin, cinnamon... what flavors make you think of fall? For storyteller, cook, and television personality Jonathan Bardzik, a good drizzle of sweet balsamic

Featured Recipe



HANDMADE WILD MUSHROOM TORTELLINI WITH CHICKEN SAUSAGE, CRISPY MAITAKES, SWISS CHARD, MADURAT, AND SAGE

Upcoming Events

SPECIAL OLIVE OIL 101 & TASTING EVENT

SEASONS

SPECIAL OLIVE OIL 101 & TASTING EVENT

Learn from World-Renowned Olive Oil Expert & Tasting Panel Leader Paul Vossen, Founder of UC Davis Olive Center

WEDNESDAY, MAY 15, 2016 5 pm – 7 pm
SEASONS OLIVE OIL, 180 MAIN STREET ANNAPOLIS, MD, 21401

CLASS OVERVIEW

- Introduction to Olive Oil
- Sensorial Analysis 101
- Health Benefits
- Olive Oil Fraud
- Pairing EVOO With Food
- Open Question Forum

ABOUT PAUL

Paul Vossen has been a University of California Cooperative Extension - Olive Advisor in Sonoma and Marin Counties since 1989. Paul was one of the founders of the Sonoma County No. 1 Marketing Program (1989), and the California Olive Oil Council (1990).

Paul has developed statewide and international reputation in areas of production, processing, and sensory evaluation... including management of the first olive oil taste panel in the USA to become recognized by the International Olive Oil Council (IOOC). Paul has authored two UC materials on organic production for olive cultivation and processing. Paul lives in Santa Rosa, CA, is currently consulting with leading olive growers in the world and judges major international olive oil competitions in California, Italy, Spain, Argentina, and New York.

EVENT PRICE: \$35 PER PERSON

APPOINTMENT: SERVED BY GUSTAVIA 177
INCLUDES COMPLIMENTARY GLASS OF WINE

REGISTER IN STORE OR CALL 410-280-1505 TO RESERVE YOUR SPOT
SPACE IS LIMITED TO PREVENT THOUSANDS OF PEOPLE FROM SHOWING UP.

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- Locations**
 Annapolis, MD
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Bethlehem, PA



Seasons Bethlehem, our first retail storefront, opened in the Spring of 2010 in Historic Bethlehem, Pennsylvania. The store features the largest selection of fresh, premium extra virgin olive oils and premium balsamic condimento vinegar. Sample our lineup of high-quality spices, artisan salts, in addition to local and imported food gifts.

Walk our downtown and discover the various restaurants and shops that make Bethlehem such a unique destination. Our goal at Seasons is exceptional customer service, product education and the advancement of premium foodstuffs at a fair price.

We love our customers and hope to see you soon!

Seasons Olive Oil & Vinegar Taproom
508 Main Street
Bethlehem, PA 18018-5801
T. (610) 866-2615
info@seasonstaproom.com

Winter Hours:

Monday- Wednesday: 10 am-6 pm
Thursday-Saturday: 10 am – 7 pm
Sunday: 11 am – 5 pm

We accept VISA, MasterCard, Discover, and American Express.

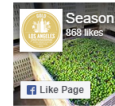
We look forward to seeing you in Bethlehem! Can't make it to our store? Shop Online!

Free parking every Sunday!



Stay in Touch with our Bethlehem store. Be the first to find out about our events, in-store specials, and more.

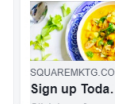
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Heart-Healthy Eating Fall Essentials
Sunday, October 6
... See More



Featured Recipe



Spicy Grilled Clams & Corn on Zucchini Noodles

Upcoming Events

SPECIAL OLIVE OIL 101 & TASTING EVENT

SEASONS
SPECIAL OLIVE OIL 101 & TASTING EVENT
 Learn from World-Renowned Olive Oil Expert & Tasting Panel Leader Paul Vossen, Founder of UC Davis Olive Center
TUESDAY, MAY 14, 2019 5 pm - 7 pm
 SEASONS OLIVE OIL, 508 MAIN ST. BETHLEHEM, PA, 18018

CLASS OVERVIEW
 Introduction to Olive Oil
 Sensorial Analysis 101
 Health Benefits
 Olive Oil Fraud
 Pairing EVOO With Food
 Open Question Forum

ABOUT PAUL
 Paul Vossen has been a University of California Cooperative Extension - Santa Barbara in Extension and Retail Operations since 1980. Paul was one of the founders of the Santa County Ag Marketing Program (1986), and the California Olive Oil Council (1990).
 Paul has developed statewide and international expertise in olive oil production, processing, and sensory evaluation including management of the first olive oil taste panel in the USA to become recognized by the International Olive Oil Council (IOOC). Paul has authored two UC newsletters on organic production for olive orchards and processors. Paul lives in Santa Rosa, CA is currently consulting with leading olive growers the world and design major international olive oil competition in California, Italy, Spain, Argentina, and New York.

EVENT PRICE: \$35 PER PERSON
APPETIZERS SERVED BY APOLLO GRILL
INCLUDES COMPLIMENTARY GLASS OF WINE

REGISTER IN STORE OR CALL 610-866-2615 TO RESERVE YOUR SPOT
SEAT LIMITED TO 250. PRICES SUBJECT TO CHANGE.

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Locations
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Lancaster, PA



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your email address:

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Featured Recipe



Oyster Sliders with Lime Slaw & Smoked Paprika Mayo

Seasons Lancaster opened to serve the local Lancaster County market in November of 2012. Our storefront is in the heart of Downtown Lancaster, conveniently located across the street from Central Market, and is adjacent to The Pressroom and Aussie & The Fox restaurants. Our staff is pleased to serve, educate and inspire locals and visitors who want to learn more about excellent quality extra virgin olive oils and vinegar.

We are thrilled to be so close to such a quality farmer's market — the oldest in the country — to find inspiration at the various stands, from local fresh produce, pasture-raised meat and poultry, and local cheese artisans purveying the latest chèvre.

We are honored to have become part of the Lancaster community!

Seasons Olive Oil & Vinegar Taproom
36 West King Street
Lancaster, PA 17603
T. (717) 396-1380
lancaster@seasonstaproom.com



Store Hours:

- Sunday: 11 am-4 pm
- Monday: Closed
- Tuesday & Fridays: 9 am-6 pm
- Wednesday-Thursday: 10 am-6pm
- Saturday 9 am-6 pm
- First Friday of every month: 9 am to 9 pm

Upcoming Events

SPECIAL OLIVE OIL 101 & TASTING EVENT

SEASONS

SPECIAL OLIVE OIL 101 & TASTING EVENT

Learn from World-Renowned
Olive Oil Expert & Tasting Panel Leader
Paul Vossen, Founder of UC Davis Olive Center

FRIDAY, MAY 17, 2019 4 pm - 6 pm
SEASONS OLIVE OIL, 36 W. KING STREET, LANCASTER, PA 17603

CLASS OVERVIEW

- Introduction to Olive Oil
- Sensorial Analysis 101
- Health Benefits
- Olive Oil Fraud
- Pairing EVOO With Food
- Open Question Forum

ABOUT PAUL

Paul Vossen has been a University of California Cooperative Extension - Olive Advisor in California and France (October 1989). He was one of the founders of the American Olive Oil Council (2003). Paul has authored two UC manuals on organic production for olive cultivation and processing. Paul lives in Santa Rosa, CA, is currently consulting with leading olive growers in the world and judges olive competitions in California, Italy, Spain, Argentina, and New York.

EVENT PRICE: \$30 PER PERSON

APFEE: SERVED BY LUCA RESTAURANT INCLUDES COMPLEMENTARY GLASS OF WINE

REGISTER IN STORE OR CALL 717-396-1380 TO RESERVE YOUR SPOT
SPACE IS LIMITED TO FIRST THIRTY PEOPLE WHO SIGN UP.

French Cooking with Sylvie

French Cooking with Sylvie
Thursday, April 25, 2019, at 6 pm – 7 pm

Join us for a fun and relaxed informational class on French cuisine. We are thrilled to have Sylvie Bonin, a native Parisian, take us on a journey to France through her recipes. Cooking has always been Sylvie's passion, and out of this passion, Sylvie's Recipes was born. Through Sylvie's Recipes, Sylvie offers hands-on French cooking lessons. Sylvie will demonstrate amazing dishes that can be created with simple ingredients and basic

techniques.
Participants will have the opportunity to sample each recipe and will receive copies of the recipes to take home.
Complimentary beverages and appetizers will be offered
Cost: \$15 per person
Call or visit the store to sign up, space is limited.
Tel: (717)-396-1380

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Morristown, NJ



Experience the world's finest olive oil and balsamic vinegar at our newest Seasons location. Located in the heart of Morristown, the store is situated downtown between The Green and the Performing Arts Center. We welcome you to experience our newest location!

Seasons Olive Oil & Vinegar Taproom
43 South Street
Morristown, NJ 07960
T. (973) 630-7965
info@seasonstaproom.com

Hours:
Monday-Thursday 10 am-6 pm
Friday & Saturday: 10 am - 7 pm
Sunday: 11 am - 6 pm

We accept Visa, MasterCard, Discover, and American Express.

Stay in Touch with our Morristown store. Be the first to find out about our events, in-store specials, and more.

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Featured Recipe



Orange Olive Oil
Chocolate Cake with
Black Cherry Balsamic
Reduction

Upcoming Events

SPECIAL OLIVE OIL 101 & TASTING EVENT

SEASONS
olive oil & vinegar taproom

SPECIAL OLIVE OIL 101 & TASTING EVENT
Learn from World-Renowned
Olive Oil Expert & Tasting Panel Leader
Paul Vossen, Founder of UC Davis Olive Center

THURSDAY MAY 16, 2019 5 pm - 7 pm
SEASONS OLIVE OIL, 43 SOUTH STREET, MORRISTOWN, NJ 07960

<p>CLASS OVERVIEW</p> <p>Introduction to Olive Oil Sensorial Analysis 101 Health Benefits Olive Oil Fraud Pairing EVOO With Food Open Question Forum</p> <p>EVENT PRICE: \$35 PER PERSON APPETIZERS SERVED BY SOUTH & FREE INCLUDES COMPLIMENTARY GLASS OF WINE</p> <p><i>South & Pine</i></p> <p style="font-size: small;">REGISTER IN STORE OR CALL 973-630-7965 TO RESERVE YOUR SPOT *SPACE IS LIMITED TO FIRST TWENTY PEOPLE WHO SIGN UP**</p>	<p>ABOUT PAUL</p> <p style="font-size: x-small;">Paul Vossen is a world authority on California olive oil. He has been a leader in the industry of California olive oil production, processing, and sensory evaluation. Including management of the first olive oil taste panel in the USA to become recognized by the International Olive Oil Council (IOOC). Paul has authored two UC manuals on organic production for olive cultivation and processing. Paul lives in Santa Rosa, CA. He currently consults with leading olive growers on the world's largest olive growing operations and oil competition in California, Italy, Spain, Argentina, and New York.</p>
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