



Stian Bromark

My Greek Olive Garden. A Story about Life, Culture and Food



It is November in the olive grove in Neo Chorio on Crete, and the harvest is a struggle from morning to night. Author Stian Bromark was so fascinated by olive trees and the process of making oil that he bought his own grove. But this year's harvest was the worst in many years – what was the reason?

Olives and olive oil have been a driving force in the development of civilization and culture for many thousands of years, and have been used for food, heating, light and perfume. A full 80 percent of the production of table olives and oil in the world takes place around the Mediterranean. The very best oil is considered by many to be almost a medical supplement, and the Mediterranean diet has been voted the healthiest in the world.

But now climate change threatens, and Bromark meets farmers and producers who say that this is affecting how food is produced and consumed. He himself buys more trees to have enough olives to make oil. The book is a personal narrative that brilliantly combines history and geography, food and health, politics and climate – in a vivid reportage from Europe's food plate.

Stian Bromark

Stian Bromark (b. 1972) is a publisher and editor and has published a number of non-fiction books. He wrote his first three books together with Dag Herbjørnsrud, one nominated for the Brageprisen in 2003. The book about July 22, 2011, *Selv om sola ikke skinner* (*Even if the sun doesn't shine*) (2012), has been translated into English. His latest publication is the book *Tyrkia. Landet mellom to verdener* (*Turkey. The Country Between Two Worlds*) (2024).



RES PUBLICA

Res Publica

www.respublica.no