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An Oil for That Final Finish

The inspiration for Ulli's Oil Mill may be Austrian, but these plant-seed oils are made in Long Island City, Queens.



Sonny Figueroa/The New York Times

 **By Florence Fabricant**

July 9, 2018

For Ulrike Sitter, pressing plant seeds for oil is a tradition she has imported from her native Austria, where toasted pumpkinseed oil is a culinary staple. Ms. Sitter does her work at the [Entrepreneur Space](#) in Long Island City, Queens, making hempseed, rapeseed, sunflower-based chile and camelina seed (tea seed) oils from crops grown upstate. For now, she produces her pumpkinseed oil from Austrian seeds, but she expects to have New York-grown pumpkin seeds soon. Each oil is best used as a finishing oil to season food, though camelina oil — earthy and with a high smoke point — is effective for cooking.

Ulli's Oil Mill organic oils, each 3.4 ounces, camelina, \$18; raps (rapeseed), \$15; hemp, \$20; chile oil, \$20; Austrian pumpkinseed, \$20, [ullisoilmill.com](#).

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Florence Fabricant is a food and wine writer. She writes the weekly [Front Burner](#) and [Off the Menu](#) columns, as well as the Pairings column, which appears alongside the monthly wine reviews. She has also written 12 cookbooks.

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