

The Good Oil

March 2008

Newsletter of the Olive Growers Mudgee

Events For 2008

Members' meetings:

March 29 at "Rossdhu"
May 10 at "The Stables"
August 9 at "The Stables"
November 8 AGM

March 29 – IPM Workshop, pruning
for harvest demo & meeting
April 12 – Pickling Workshop
June 7 – Fresh from the Press
July 18/19 – Field days
Aug – Marketing workshop
Aug 2/3 – Oil & Product judging
Aug 8 – Harvest Dinner & Awards

From the Chair

As you would have noticed, we now have a new name..... "OLIVE GROWERS MUDGEE inc"

This change was brought about due to the process of incorporation (now complete) where a number of "available" names were considered.

So, along with our new name comes broader direction in keeping with a mature organization. For almost a decade this evolution from where activities centred on the annual Oil Show, and more latterly a Product show we now look forward to field days, pickling workshop, "Fresh from the Press", an excellent window opportunity (Bill Cox Square Queens Birthday weekend), a marketing workshop with Jayne Adams (Aug) an Olive industry/recreational tour to Europe October 2009, was planned for 2008 but Stan Kailis has indicated that if held in 2009 he could be involved.

To the season. Groves in the region are reporting a wide variety of crop levels and condition, from zero to very heavy. No doubt attributed to extremely heavy, narrow and patchy storm rains during Nov/Dec, those unlucky enough to be under such deluge at flowering would have had every grain of pollen washed to the ground, and further more some growers have had early fruit set stripped by hail. Alternate bearing characteristics also had an influence. That's agriculture!

Incorporation The Association is finally incorporated and members and executive now get the benefits that incorporation provides. The new association title, decided on by the executive, will be **Olive Growers Mudgee Inc.** The new registered business name will be **Olive Growers Mudgee** and will appear on all correspondence, website, emails etc.

Integrated Pest Management Workshop. This will be our first major event for the year.

Details: 29th March 11 am start. At "Rossdhu" Lower Piambong Road.

Presented by Professor Robert Spooner-Hart

BBQ lunch at 12.30 pm followed by demonstration of "Pruning for Harvest"

Discussion on how to prune for mechanical harvesting – by Graeme Elliott

Finishing with a regular meeting of Olive Growers Mudgee members.

Pickling & Processing Workshop. Professor Stan Kailis has once again agreed to conduct this very popular workshop. The workshop will be open to OGM members and the public.

**OLIVE PICKLING & PROCESSING WORKSHOP
PRESENTED BY OLIVE GROWERS MUDGE
DELIVERY - PROF. STAN KAILIS**

DATE: SAT 12TH APRIL 2008

TIME: 8:30AM SHARP – 4:30PM

VENUE: MUDGE SHOWGROUND PAVILION – NICHOLSON STREET

**COST: \$180 NON OGM MEMBERS - \$150 OGM MEMBERS
(includes light lunch) Limited to 25 places
\$35 FOR OBSERVER PARTNERS max 5 observers (*no practical participation*)**

PARTICIPANTS MUST PROVIDE THE FOLLOWING:

1. A STURDY CARDBOARD BOX
2. SHARP KNIFE FOR SLITTING OLIVES
3. KITCHEN Mallet – METAL OR WOODEN
4. CUTTING BOARD – MEDIUM TO LARGE
5. FLEXIBLE PLASTIC KITCHEN SPATULA
6. LABELS TO STICK
7. MARKING PEN FOR LABELS
7. TWO CLEAN OLD TEA TOWELS
8. FULL APRON TO PROTECT CLOTHES
9. PENS AND NOTE PAD

JARS, AND ALL INGREDIENTS WILL BE PROVIDED

***ALL THOSE ATTENDING ARE INVITED TO AN OPTIONAL PRE WORKSHOP
DINNER (3 COURSES) WITH STAN. STAN WILL BE HAPPY TO DO Q & A FOR
THOSE WHO HAVE COMPLETED PREVIOUS WORKSHOPS***

**THE “CAFÉ 1884”
MUDGE RAILWAY STATION .
6:30 PM FRIDAY 11TH APRIL**

Any further queries please contact Michael or Jan on 02 6373 1248

REGISTRATION - OGM OLIVE PICKLING WORKSHOP

VENUE: MUDGEES SHOWGROUND PAVILION
NICHOLSON STREET, MUDGEES

DATES: SATURDAY APRIL 12 2008

TIMES: 8:30 (SHARP) - 4:30

NAME: _____

ADDRESS: _____

PHONE: _____

EMAIL: _____

FULL PARTICIPATION: OGM Members \$150 Incl. GST _____

Non OGM members \$180 Incl. GST _____

OBSERVER: must be linked to a full participant: \$35 _____

This includes morning tea, lunch, olives and jars for your products to take home
Tax invoice will be provided on the day

Pay by cheque with this form: Post to Olive Growers Mudgee

Attn: Karl Ritar, Campbells Creek Road Mudgee NSW 2850 Or FAX - 02 6373 7792

Credit cards Accepted Visa/Master Card/Bankcard/American Express

Card No: _____

Expiry Date _____

Signature: _____

NUMBERS ARE LIMITED TO 25 PARTICIPANTS.

Plus 5 Observers

Some members have pre booked and are on the list of participants, but a confirmed place will not be made until registration form is received, with full payment.

Any queries please contact Michael or Jan on 02 6373 1248

An ***optional*** Dinner, with Stan Kailis on Friday, April 11, 7:00 pm - "Café 1884"
Mudgee Railway Station - \$50 pp, ***please pay with registration to finalise numbers.***

_____ Number of Persons attending - \$ _____

TABLE OLIVE WORKSHOP REQUIREMENTS

Participants need to bring the following:

1 x cardboard box – strong enough to hold bottles of olives

1 x small sharp knife

1 x Kitchen mallet – to crack olives

1 x 1 flexible plastic spatula

2 x clean old tea towels

Full apron – mainly to protect clothing

Kitchen Board preferably plastic or laminate

Hand pitter if you have one

Jars, olives and other ingredients will be provided plus the workshop manual

Bring along any of your olive products for evaluation.

Fresh from the Press. Last year's effort was washed out. An opportunity exists for members to showcase their oils and olive products at the busiest spot in town on, arguably, the busiest weekend of the year. There is no cost to members and OGM supplies the tables, banner, etc. Bring your own display & promo material

Details: Saturday 7th June 10am to 1pm

Bill Cox Square at the pedestrian crossing on the newsagent side of Market St.

Interested?? Ring Karl on 6373 7793

Mudgee Small Farm Field Days. 18/19 July

Putting the "OH" into olives.

OGM has agreed to provide a 1 hour lecture/Q&A/presentation on Friday and Saturday of the Field Days from 11am to 2pm. We are seeking two competent presenters at each session and this will be done in cooperation with the Dep. Primary Industry.

Subjects to be covered include:

Pruning, tree varieties, water, maintenance, pests/diseases, soils, climatic conditions, harvesting or any other questions for those interested in home or commercial olive growing.



Its Easter again

Olive Growers Mudgee – Olive Oil Awards – 2008
Extra Virgin Olive Oils
Prospectus

CHIEF JUDGE Robert Colquhoun
CHIEF STEWARD Jan Kenworthy
OPERATIONS MANAGER Karl Ritar
“Green Mountain Olives”
Campbells Creek Road, Mudgee NSW 2850
E: karl@greenmountainolives.com
P: 02 6373 7793 F: 02 6373 7792

The judging of the oils has two major components:

Chemical testing:

All oils to be tested by an accredited laboratory, DPI have available, a kit to be sent for oils to be tested. Oils must have Free Fatty Acid level of 0.8% or less Peroxide level of less than 20.

All entrants are responsible for the testing of their oils.

Organoleptic Assessment:

A number of judging panels (minimum 3 persons) are established, and supervised by the Chief Judge. Scoring by the panels is out of 100 and is based on the olfactory and gustatory sensations as well as on the complexity and persistence of the aromas and flavours found in the oil.

Organoleptic Assessment (Smell) - Takes into account olive fruitiness, and other positive sensations. Above all, judges will be looking for harmony, which increases when the attributes are balanced.

Gustatory retronasal sensations (Taste) - Takes into account olive fruitiness, sweet, bitter, pungent and other positive sensations. Again, above all, the judges are looking for harmony, which increases when the attributes are balanced.

Complexity and persistence - complexity increases with the number and intensity of aromas and flavours.

How the Awards are Made

The Awards will be made on the basis of the final point scores.

Gold Award **85 +** Silver Award **75 to 84** Bronze Award **65 to 74**

The ‘Best of 2008’ Award will be judged by a taste-off of all the Gold Award winners.

Conditions of Entry:

1. **One sample (minimum of 375ml), of each oil must accompany the entry form.**
Each sample of oil must be clearly marked with a code of the entrants choosing and which is listed on the entry form.
2. Entrants must accompany their entry form with the appropriate fee/s for each entry
OR indicate alternate method of payment.
3. The Chief Judge has the right to restructure the Classes to accommodate the entries received.
4. The judging panel reserves the right not to make an Award in any Class.
5. No oil may be entered into more than one Class or category

ALL OILS MUST BE MADE FROM THE 2008 HARVEST
IN THE EVENT OF AN OIL BEING ENTERED FROM OUTSIDE AUSTRALIA,
THEN THE OIL MUST BE FROM THE MOST RECENT HARVEST

Entries

Entries are open to all growers. Entrants are asked to state the area of origin of the olives making up the oil. An individual oil will be entered under one of three categories:

1 - **Single varietal oils** - made from a single variety of olives

2 - **Blended oils** - made from two or more varieties of olives

3 – **Non Commercial or Experimental oils** – *This category is only open to financial members of Olive Growers Mudgee* It is for oils not for commercial sale (less than 50 Litres). Entries in this Category will undergo organoleptic assessment ONLY. No chemical testing is necessary. Oils in this Class will be given a score only and will NOT be eligible for an award.

Subdivisions

Entrants are asked to nominate whether they consider their oil to be either
Robust **OR** Medium **OR** Delicate in flavour

How to Enter

- Entrants must complete the entry form, together with the required fee/s to Operations Manager, Karl Ritar as above
- Oils to be posted or delivered to “RB Irrigation” Sydney Road, Mudgee 2850 CLEARLY LABELLED OLIVE GROWERS MUDGEE - OIL SHOW

The Entry Fee for each oil entered, is:

- **\$40 for Members of OGM**
 - **\$60 for Non Members of OGM**
- For entries to the category for Experimental (non-commercial) oils \$20**

Entries open on issue of prospectus and close at Close of business 28th July

Organoleptic Judging :

Will take place on the mornings of Saturday and Sunday, **2nd & 3rd August 2008**

Announcement of the Award Winners and Presentation of the Awards:

Awards will be announced at the Annual Harvest Dinner **on Friday 8th August 2008**, at Café 1884, Mudgee Railway Station.

Bookings for the Dinner can be made by contacting the restaurant on (02) 6372 0177

Awards: Certificates will be presented to those oils meeting the Gold, Silver and Bronze Award standards. A special Award will also be made for the Best Oil of 2008, chosen by a taste-off of all the Gold Award winners.

Report to Entrants: These will be posted to all entrants after the presentation of the Awards at the Annual Harvest Dinner.

Award Labels: One sheet (70 stickers) of Award labels will be presented to each Award winner with their certificate. Any further stickers must be negotiated directly with the Association's printer - CTP Graphics Mudgee.

Olive Growers Mudgee – Olive Oil Awards – 2008
For Extra Virgin Olive Oils

Entry Form

Trading Name or Grove Name.....

Location of Grove

Contact Person.....

Postal Address

Email:

Phone Fax

Exhibit Code *	Enter in Category 1, or 2, or 3	Oil Variety or Varieties (if blend)	Sub division R = Robust M = Medium D = Delicate	Tasting Number (Office use)

* Exhibit code should be a combination of three letters.

** For descriptions of the sub-divisions see Conditions of Entry.

Payment Options

Cheque to Ops Mgr made payable to Olive Growers Mudgee

EFT/Credit Card(deductions will show as Martins Hill Wines) or cheque

Number of Oils classes 1 & 2..... @ \$..... Total.....

Number of Oils class 3 @ \$20 Total.....

Grand Total.....

OLIVE GROWERS MUDGEE OLIVE PRODUCTS AWARDS - 2008 Entry Form

NAME.....

BUSINESS NAME.....

POSTAL ADDRESS.....

..... Email.....

Ph.....Fax.....

EXHIBITORS NUMBER	CLASS	BRIEF DESCRIPTION	OFFICIAL USE NUMBER

FIRST ENTRY \$..... OGM MEMBERS \$20 - NON MEMBERS \$35

SUBSEQUENT ENTRIES \$.....(\$5) CLASS 10 \$..... (refer to prospectus)

TOTAL \$.....

Cheque to Ops Mgr made payable to Olive Growers Mudgee

OR

Credit Card MasterCard Visa (Your statement will show Martins Hill Wines)

Card No. _____ Expiry: __ / __

Signature

OLIVE GROWERS MUDGE

FOURTH ANNUAL PRODUCTS AWARDS - 2008

Prospectus

The OGM will once again hold an Olive Products Awards event in 2008. There will be nine classes of products. An optional class for presentation and packaging is available to all entries.

THE CLASSES

1. Green whole pickled
2. Black/coloured whole pickled
3. Flavoured, stuffed or macerated olives, any kind
4. Salt or sun-dried olives
5. Tapenades (must contain capers/anchovies)
6. Other olive products, e.g. paste
7. Infused Extra Virgin Olive Oil
8. Experimental class not fitting classes 1 – 7 (e.g. chocolate coated)
9. Olive oil based soaps, shampoos, massage oils or supplementary medicinal products
10. Optional class for packaging and presentation.

JUDGING AND AWARDS

The Awards will be Gold / Silver / Bronze or no award.
Trophies will be awarded for “Best Products for 2008” and separately for “Best Packaging and Presentation”.

CONDITIONS OF ENTRY

1. Entries must be covered by appropriate entry fee
2. Late entries will not be accepted (see time schedule)
3. Entries remain the property of OGM
4. Entries must be clearly labelled showing
 - Name and contact details of entrant
 - Entrants own identification mark – 1, 2, 3 etc
 - Class entered
 - BRIEF description of product

ENTRY FEES

First entry OGM members \$20

Non members \$35

All subsequent entries for members or non members \$5

*** Class 10 no charge if the olive product is entered into another class otherwise**

\$10 members \$15 non- members each entry.

HOW TO ENTER

1. **POST or FAX your entry form** and payment details to:

Karl Ritar OGM Operations Manager
1466 Campbells Creek Road, Mudgee NSW 2850
Fax: 02 6373 7792

All entry forms must be received prior to close of business on 28th July 2008.

2. **POST or DELIVER your products** (with copy of entry form) to:

OGM Product Awards Entries
RB Irrigation
36a Sydney Rd., Mudgee 2850

All products must be received prior to close of business on 28th July 2008.

For more information contact Karl on 02 6373 7793 or email karl@greenmountainolives.com

TIME LINE

Entries open on issue of prospectus and close 28th July 2008

Judging on the mornings of Saturday and Sunday, **2nd & 3rd August 2008**

Public Tasting at Annual Harvest Dinner **on Friday 8th August 2008**, at Café 1884,
Mudgee Railway Station.

Andalusian Salad

Ingredients:

1 Endive, washed & finely chopped
500g green olives, pitted
1 small onion, peeled & chopped
1 garlic clove, minced
1 tomato, chopped
salt

1 tsp fresh tarragon finely chopped
1 egg, hard boiled
3 tbsp Mudgee extra virgin olive oil
2 tbsp white wine vinegar
110g can tuna fish in oil, flaked

Place the chopped endive in a salad bowl together with the olives, onion, garlic, tomato and tarragon. Salt lightly. Pound the egg yolk in a mortar, reserving the white. Slowly pour in the oil and vinegar, stirring constantly with the pestle. Pour dressing over the salad.

Chop up the egg white, sprinkle over the salad together with the flaked tuna fish. Season with a little salt.

Serves 4

Enjoy

➤ **NEXT MEETING - Sat 10th May 2008 – The Stables** ◀

Remember, you can advertise in the "Good Oil" for just \$25 per issue

For advertising space, call Karl on 6373 7793

OLIVE GROWERS MUDGEE

PRINCIPAL POINT OF CONTACT
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