

The Good Oil

December 2006

Newsletter of the Mudgee Olives Association

Events For 2007

2007 Calendar

Members meetings – ALL 2PM at
“Stables” on following dates:

- Saturday Feb 10
- Saturday May 12
- Saturday Aug 11
- Saturday Nov 10 (AGM)

Early Feb Integrated Pest Management
Field Day (IPM)

June 10	“Fresh from the Press”
Aug 11	Product Show Judging
Aug 18/19	Oil Show Judging
Aug 18	Chef Panel Judging
Aug 24	Trophy Dinner
Sept 13/14	ROP Harvest Workshop
Sept 15	Pruning Workshop
TBA	Public Oil Tasting

(No Pickling Workshop 2007)

From the Chair

Firstly, a warm welcome to our new executive! Already fresh ideas to improve activities and services for MOA members are beginning to flow.

As the blue skies persist, we hope in unison for change. Meanwhile keep the water up to your trees as the embryonic fruit set is prone to dehydration and drop off

The Olive trees first defence against water stress is to drop leaves and immature fruit.

On the brighter side, the events calendar for 2007 was endorsed at the AGM (see separate list) and with new blood conducting both our Oil and Products shows they will no doubt be better and brighter than ever.

Further to the events list here is a social day planned hosted by Michael and Deidre Hewitt at Putta Bucca House and gardens. Full details soon.

In response to some serious Scale problems emerging in the Region, we are organizing a “pest and disease” workshop to be presented by Professor Bob Spooner-Hart UWS, a foremost expert on IPM (integrated pest management) in the Olive industry.

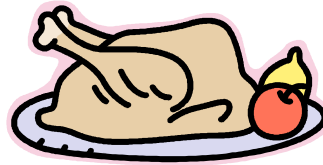
The likely time for this workshop will be early Feb. Full details soon.

FRESH FROM THE PRESS

Again the date has been set for Queens Birthday weekend. The concept of presenting fresh oils to the public in an educational/social form can only gain in popularity.

As yet there have been no hands up to design and run this event, so should any member(s) wish to contribute please advise Karl . Remember there are **NO** major events in Mudgee that weekend, yet the region is full of visitors.

Meanwhile Seasons best wishes to all. And a good fruit set.



Disappearing Chicken

We call this 'Disappearing Chicken' because there's never any left. Easy, quick, and incredibly good. It works with any kind of poultry; simply adjust the cooking time.

This is best done on a Weber-style grill, using the indirect cooking method in which you place the fire on both sides of the bottom, and put the chicken in the middle of the grill. But it can also be done in a *hot* oven (450).

1 medium (4 lb) chicken
1 head garlic, coarsely chopped
medium yellow onion, quartered
2 3-inch sprigs of fresh rosemary
coarse Kosher salt
fresh-ground pepper
Mudgee local extra virgin Olive Oil
½ juicy lemon
'V'-shaped wire roasting rack

Start the fire, or pre-heat the oven.

Wash and dry the chicken inside and out. Mix a fistful of salt together with about a tablespoon of pepper, and sprinkle about a third of it inside the cavity. Stuff the garlic, onion, and rosemary into the cavity. Rub the skin with olive oil and squeeze lemon all over, then rub the rest of the salt/pepper mixture into the skin. [Note: You can add some finely-chopped rosemary to the rub for more flavor.]

Put the chicken breast down in the rack and place it in the middle of the grill/oven. If using a grill, close the cover, but be sure to leave the vents open. If using the oven, put the rack in a roasting pan.

After 45 minutes, simply turn the rack upside down, 'dumping' the bird either onto the grill (on the Weber), or into the roasting pan (in the oven). After 30 minutes more, or when the drumsticks wiggle easily and the juices run clear, take the bird off the heat and let it rest for 15 minutes.

Best to separate the legs and wings, cut the breast meat into quarters, drizzle lemon juice & Mudgee local extra virgin olive oil over it, and stand back!

Serves 2-4 people. Roasted new potatoes make a great side dish.

For Sale: OMC Catchall III



Contact owner Rob, for further details

phone: 0263 621336

mobile: 0407065827

email : cfw@netwit.net.au

Remember, you can advertise in the newsletter for just \$25 per issue

For advertising space, call Karl on 6373 7793

New Harvesting Contractor For next season

Local Olive Harvesting Services will be available for the next harvest season in the Mudgee area by Pro Harvesting Pty Ltd. Pro Harvesting Pty Ltd is a new local company from the Cudgegong Valley. We have on order the new Speedy Olive Harvester Mark 2 with 6.0m umbrella. We expect the new machine to arrive in Mudgee early February so it will be well in time for our harvest season. We are hoping to have time to promote the machine and to have a display day prior to harvest. For booking and enquiries contact RB Irrigation Technology on 02 6372 2888 or Rahn Barzilay on 0417 206347. The February issue of the newsletter will include more information and new contact numbers for bookings.

I'm dreaming of a White Christmas..



But if the white runs out
I'll drink the red

*Don't forget to get your subs in before
the 31st Dec 2006-12-21 Membership
renewals go up to \$120 from 1st Jan
2006-12-21. So get your subs in
NOW*

MUDGEES OLIVES ASSOCIATION

EXECUTIVE MEMBERS:

PRESIDENT: Michael Sweeney T: 6373 1248
F: 6373 1248
E: organic@martinhillwines.com.au

MINUTES SECRETARY: Jan Kenworthy T: 6373 1248
F: 6373 1248
E: organic@martinhillwines.com.au

TREASURER: June Ritar T: 6373 7793
F: 6373 7792
E: june@greenmountainolives.com

Principal Point of Contact

MOA OPERATIONS MANAGER
KARL RITAR - Postal Address:

“Kirwin”
1466 Campbells Creek Road, Mudgee 2850
T: 6373 7793
F: 6373 7792
E: karl@greenmountainolives.com

Special Responsibility

Sue Clubb
T: 6373 3119
E: info@ridgebackpark.cc

Oil Show Moderator

Cath Stevenson
T: 6373 5490
E: edenvale@hwy.com.au

Oil Show Co-ordinator

Michael Hewitt
T: 63726510
E: karilla@winsoft.net.au

Product Show Co-ordinator