

# The Good Oil

September 2006

Newsletter of the Mudgee Olives Association

## Confirmed Events For 2006

**Oct 7** – Trophy Dinner Craigmoor (Poet's Corner) and Public Olive Products Tasting

**Oct 9-15** Caravan & Motorhome Club of Aust camped at AREC

**Nov 11** – AGM at the Stables 2pm

### 2007 Calendar

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

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

## From the Chair

Phew! what a month has just passed.

- Oil Show
- Public Tasting
- Product Show
- ROP Harvest Workshop
- Pruning Workshop

Firstly, I would like to acknowledge the judges input in the Shows.

11 Judges for the Oil Show

4 for Product Show

All volunteers, and in many cases not MOA members. Such is the community support for our industry.

Russell Holden (Chef and volunteer judge this year) has offered, next year, to co-ordinate a panel of chefs, both local and Sydney to conduct a Chef's Choice panel assessing the Gold, Silver and Bronze oils.

To that end, and simplify the administration, this session will be held on day 2 of the Oils Show, at the same time and place (but independently) while the trophy awards are being determined. (see 2007 suggested date schedule)

Following two fully subscribed Stan Kailis pickling workshops in past years, it has been decided to not repeat in 2007 and restart 2008.

The Rylstone Olive Press Harvest Workshop was a great success again drawing people from all over Australia, but alas very few MOA members. The back to back MOA pruning workshop was held the next day, at member Andrew Kearins Grove "Kanimbla", and presented by Stan Kailis. Attendance was a bit down, but pleasing to see some of our professional growers sending staff.

Stan summed up the most informative day with the following advice.

"To achieve healthy trees and good yields 3 things are needed:

- Correct pruning
- Water
- Nutrients"

Whilst all of these are needed, pruning in Stan's view is the most important, but most neglected.

There are a small numbers of the Pruning Manuals still available for those who were unable to attend. We will sell these for \$10.00.

Attached is a suggested Calendar for 2007, seeking endorsement at the next AGM.

Remember also, any item on the accreditation issue; please send in so as to be included on the agenda at the AGM.

Michael.

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**Events planned for 2007:**

"Fresh from the Press"	Venue TBA	June 10
Oil Show Judging	Venue TBA	Aug 25/26
Chef Panel Judging	Venue TBA	Aug 26
Product Show Judging	Venue TBA	Sept 1
Public Oil Tasting	Venue TBA`	Sept 8
ROP Harvest Workshop	ROP	Sept 13/14
Pruning Workshop	Venue TBA	Sept 15
Trophy Dinner	Craigmoor	Sept 29

**THE TROPHY DINNER 2006** at "Poet's Corner Restaurant" (Craigmoor, as locals remember it) is scheduled for October 7, 2006. Poet's Corner is kindly promoting the dinner through their widely distributed customer newsletter.

Trish Hennessy, of Katoomba Wines has accepted an invitation to be the occasional speaker, and to present the Trophies. Trish is a widely experienced "foodie", and has a passion for olive oil and olive products.

**Bookings: Ring Craigmoor on 6372 4320. Limited seating available.**

➤ **NEXT MEETING - AGM – 2pm - Sat 11th Nov – The Stables** ◀

## **Wanted: Minutes Secretary**

**Duties: Attend meetings & take minutes.**

**Skills needed: Writing ability: essential**

**Reading ability: optional**

## **ACCREDITATION STICKERS**

**Any MOA member whose grove is within the Mid Western Regional Council Area and who has won an award in the 2006 Olive Oil Show is entitled to display the accreditation stickers.**

Accreditation stickers are available from the Operations Manager, @ \$5:50 per sheet (96 on sheet) – contact Karl - 6373 7793 to discuss delivery.

*Gorgonzola Piccante Risotto with Chicken Stock, Broad Beans,  
Extra Virgin Olive Oil Ice Cube*  
*A wonderfully unique recipe by George Calombaris*

Serves 4

Ingredients:

100 gms Risotto (Arborio)  
20 gms Onion (brown)  
5 gms Garlic (crushed)  
to cook Chicken stock  
to taste Gorgonzola piccante  
to taste Butter (unsalted)  
100 gms Mudgee Extra Virgin Olive Oil  
50 ml White wine  
20 gms Broad beans

Method:

Fill ice cube tray with Mudgee Extra Virgin Olive Oil and freeze.

Pre-heat chicken stock in separate pot until gently bubbling.

Finely dice onion and crush garlic. In a pan sweat off with a dash of olive oil.

Once onions are translucent in colour add rice but do not stir, shake the pan so it does not stick.

Deglaze with white wine, then add chicken stock, keep shaking pan and adding chicken stock until rice is cooked.

Finish with crumbled gorgonzola and butter to make rice silky in texture. Fold broad beans through and season to taste.

To plate, place rice on plate and garnish with olive oil ice cube.

The key to a good risotto is not to stir pan.

You should be able to see each grain of rice.

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

For advertising space, call Karl on 6373 7793

**Books for sale: Limited supplies: Contact Karl**

**Olive Pruning by Stan Kailis \$10**

**Table Olive processing in Australia \$21**

**Olive Harvest Timing \$16**

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Sign in a non-smoking area: "If we see you smoking we will assume you are on fire and take appropriate action."

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**Reminder:** Opportunity for MOA members to participate in the Motorhome and Caravan Club in October – Info sent to all members in previous email.

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# **MUDGEE OLIVES ASSOCIATION DINNER**

**At Poets Corner Restaurant**

**Saturday 7<sup>th</sup> October 2006**

**Bread provided for olive oil tasting in Cellar Door on Arrival.**

## **Main**

**Seared Veal Tenderloin pocketed with locally grown kalamata olives, fetta and smoked tomatoes on soft polenta and braised red cabbage**

**Prosciutto Wrapped Chicken on a warm Cherry Tomato, Fennel and Bean Salad accompanied by a Roasted Garlic and Olive Oil Mayonnaise**

## **On the Table**

**Steamed Broccolini with an Almond Butter**

**Roasted Rosemary, Sea Salt and Olive Oil Kiflers**

**Bread Rolls**

## **Dessert**

**Ginger and Olive Oil Torte with Red Wine Poached Pears and Cardamon Syrup**

**Tea and Coffee**

**MUDGEES OLIVES ASSOCIATION**  
**CONTACT DETAILS**

**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](mailto:karl@greenmountainolives.com)

PRESIDENT: Michael Sweeney T: 6373 1248  
F: 6373 1248  
E: [organic@martinshillwines.com.au](mailto:organic@martinshillwines.com.au)

SECRETARY: Vacant

TREASURER: June Ritar T: 6373 7793  
F: 6373 7792  
E: [june@greenmountainolives.com](mailto:june@greenmountainolives.com)

**EXECUTIVE MEMBERS:**

	<u>Special Responsibility</u>
Robert Colquhoun T: (h) 9252 7502 (W) 9252 7477 E: <a href="mailto:colquhou@ozemail.com.au">colquhou@ozemail.com.au</a>	Oil Show
Cath Stevenson T: 6373 5490 E: <a href="mailto:edenvale@hwy.com.au">edenvale@hwy.com.au</a>	Oil Show
Iain Stevenson T: 6373 5490 E: <a href="mailto:edenvale@hwy.com.au">edenvale@hwy.com.au</a>	Web Page
Tony Robertson T: 0412 177 102 E: <a href="mailto:grovecottage@ridgegrove.com">grovecottage@ridgegrove.com</a>	Accreditation
Michael Sweeney T: 6373 1248 E: <a href="mailto:organic@martinshillwines.com.au">organic@martinshillwines.com.au</a>	President