

The Good Oil

March 2006

Newsletter of the Mudgee Olives Association

Confirmed Events For 2006

April 8 – Pickling Workshop with Stan Kailis

Queen's Birthday W/E Sunday 11th June **"Fresh from the Press"**

August 26/27 – Oil Show Judging (The Stables)

Sept 2 – Olive Products Show Judging (Rylstone Olive Press)

Sept 9 – Public EVOO Tasting Mudgee Railway Station

Sept 14-15 – Harvest Workshop Rylstone Olive Press

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

Throughout the year several tasting panel events, dates and place not yet set.

From the Chair

The members' meeting last month brought along a number of new faces, either in, or intending to be involved in our industry, and have joined the MOA. Welcome to all.

FIELD DAY

The issue of MOA's involvement with the Mudgee Field day was discussed, and the general consensus was that the MOA was not gaining benefit commensurate with the long hours put in by members and executive.

In light of this feeling, we will not be attending as MOA. However, any individual producer members wishing to take a commercial stand, will be given support and advice if needed.

It should be noted that some individual producers from the Hunter Region attend each year commercially. It would appear they do excellent business. (if not why do they keep coming back?)

TOURISM MATTERS

The Mudgee Region Tourism (MRT) has launched a prospectus for the new Visitors' Guide, which will be produced in a somewhat changed format, charges have been pegged.

Those members wishing to obtain a prospectus copy, phone 02 6372 1020. Remember to include the new "Branding"....**Mudgee Region in Every Sense Perfection**,... on your labels and display materials.

The issue of an event on the Queen's Birthday long weekend has now been resolved. Member Ray Whitfield of "Wombadah Guest House" has volunteered to form a working group to make it happen, as detailed separately. **Thank you Ray and group members.**

Furthermore, member Mary Lester of "Binnawee Olives" has taken on the task of approaching past and lapsed members, to entice them back. **Thank you Mary, a big job!**

THE TROPHY DINNER at "Poet's Corner Restaurant" (Craigmoor, as locals remember) 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.

PRUNING WORKSHOP

It has been decided to postpone this workshop, proposed for April 7, to another date to be fixed. Too much going on at this time to gain support needed.

Cheers, Michael

And a **final** reminder to all members that have not paid their subs that - **Subs were due on 31st December 2005.** Members whose subs are not in by the 30th of April will cease to be members of MOA and will regrettably not receive the benefits that financial members receive. Benefits such as newsletters: special rates at various functions: reduced olive oil testing costs: notification of MOA workshops, field days and many other events throughout the year.

So please get your subs (\$80) in NOW.

→ NEXT MEETING – Sat 13th May at the McDonalds Bakery Cafe ←
→ Market St Mudgee 2pm – Followed by nibbles, oils, wines and a chat! ←

BULK OILS TO LOCAL RESTAURANTS

Sadly there is little of our local product being used by local Chefs. Could producers provide Karl with a list of available oils and suggested price range/quantities etc. Your Association will then collate the information and send (Through MRT) to all restaurants and food providers.

The Mudgee Fine Food Group, (though mostly are members of MRT) will also receive this information. **This is a significant step to address the ever present problem of marketing.**

“Oils from the Mudgee Region – in every sense perfection”

ACCREDITATION STICKERS

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

DATES TO REMEMBER

OLIVE PICKLING WORKSHOP - Saturday 8 APRIL 2006 – Some places still available - see the attached registration form. Note – all observer places are filled

“FRESH FROM THE PRESS” - Queens Birthday weekend 11th June 2006 - 12 to 3.00pm
Among the Olive trees at DiLusso Estate – Eurunderee – Admission \$10pp

There will be presentations on the ‘Taste of Oil’ and the ‘History of the Olive’. Several Mudgee restaurants will supply finger foods that use olive oil as an essential ingredient. MOA member olive producers will have stands to display and sell their products. Interested growers to contact Ray Whitfield on **6373 3176.**

A mechanic was busy removing a cylinder head from the motor of a Harley Davidson motorcycle when a well known heart surgeon entered his shop. The surgeon was waiting for the service manager to take a look at his bike when the mechanic shouted across the garage, “Hey doc, can I ask you a question?”

The surgeon, a bit surprised, walked over. The mechanic straightened up, wiped his hands on a rag and asked, “Doc, look at this engine, I open its heart, take out the valves, fix em, put em back in and when I finish, it works like new. So why do I get such a small salary and you get the really big bucks, when you and I are doing basically the same work?” The surgeon smiled, leaned over and whispered to the mechanic, “Try doing it when the engine is running!”

GOOD TASTE: Olive Herb Bread Rolls

Supplied by Lakelands Olives to www.kmrgreatfoods.com/recipes/recipes_lakelands_olives.html. You can also visit the Lakelands Olives website at <http://www.lakelands-olives.com.au>

- 1-1/3 lb. flour
- 1 cube yeast
- a pinch of sugar
- 3/4 cup lukewarm milk
- 2 white onions
- 2 organic tomatoes
- 1 tsp oregano
- 1 tsp thyme
- 1 tsp salt
- 2 eggs
- 5 ounces black olives

5 tablespoons **Lakelands Olives Special Reserve Olive Oil**

Method- Pre-heat the oven to 400 degrees. Mix the flour, yeast, sugar and milk together, and leave covered for 15 minutes. Peel and chop the onions and finely simmer in 1 tablespoon of the olive oil. Pour hot water over the tomatoes, peel tomatoes, take the seeds out, chop them into cubes, and simmer them with the onions. Spice everything with salt, pepper, oregano and thyme and leave to cool. Add one tsp of salt, 2 eggs, and 4 tablespoons of the olive oil. Knead thoroughly and allow dough to rise for 20 minutes. Finely chop the olives, and mix them with the herb-tomato mix under the dough.

Put baking paper on the pan, form the mixture into 15 20 balls, and bake them on the middle rack of the oven for 25 minutes.

Best if eaten warm!

FOR SALE

- 2006 Season Olives: Corregiola, Manzanilla & Jumbo Kalamata – pick your own @ \$2 per kilo
- Young trees in ground 1-2 years, Frantoio (ring for further details)
- New 200 litre Variable Capacity Oil Tank with Pneumatic System Stainless Steel Storage Drum with tripod base - \$450.
- Fruit picking crates as new blue in colour \$25 ea.

Please contact Paul & Jenny Sherwood on 02 6373 1377 or 0414674543

For advertising space and rates, call Karl on 6373 7793

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

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

SECRETARY: Vacant

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

EXECUTIVE MEMBERS:

	<u>Special Responsibility</u>
Robert Colquhoun T: 9252 7477 E: colquhou@ozemail.com.au	Oil Show
Cath Stevenson T: 6373 5490 E: edenvale@hwy.com.au	Oil Show
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Tony Robertson T: 0412 177 102 E: grovecottage@ridgegrove.com	Accreditation
Michael Sweeney T: 6373 1248 E: organic@martinshillwines.com.au	President

**REGISTRATION - MOA OLIVE PICKLING WORKSHOP -
MUDGEE**

**VENUE: MUDGEE SHOWGROUND PAVILION
– NICHOLSON STREET, MUDGEE**

DATES: SATURDAY APRIL 8 2006

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

NAME: _____

ADDRESS: _____

PHONE: _____

EMAIL: _____

FULL PARTICIPATION: MOA Members \$145 Incl. GST _____

Non MOA members \$160 Incl. GST _____

OBSERVER : must be linked to a full participant: \$35 (No places avail)

This includes morning tea and lunch.

Tax invoice will be provided on the day

Pay by cheque with this form: Post to M.O.A.

C/- Martins Hill Wines, Castlereagh Hwy, Appletree Flat
Mudgee NSW 2850

OR FAX, PHONE TO 02 6373 1248 - to pay by Credit Card.

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

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 7, - 7:00 pm - "Mudgee Wineglass Bar and Grill", opposite corner to Post Office, Market Street - \$40 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 | <input checked="" type="checkbox"/> |
| 1 x small sharp knife | <input checked="" type="checkbox"/> |
| 1 x Kitchen mallet – to crack olives | <input type="checkbox"/> |
| 1 x 1 flexible plastic spatula | <input type="checkbox"/> |
| 2 x clean <u>old</u> tea towels | <input type="checkbox"/> |
| Full apron – mainly to protect clothing | <input type="checkbox"/> |
| Kitchen Board preferably plastic or laminate | <input type="checkbox"/> |
| Hand pitter if you have one | <input type="checkbox"/> |
| 6 x sterilized glass jars with lids | <input type="checkbox"/> |
| approx 300g (not bigger) | |
| 1 x small jar 100g for tapenade | <input type="checkbox"/> |
| Pens, and writing materials | <input type="checkbox"/> |

Bring along any of your olive products for evaluation.