

The Good Oil

May 2006

Newsletter of the Mudjee Olives Association

Confirmed Events For 2006

Queen's Birthday W/E Sunday 11th
June "Fresh from the Press" at Di
Lusso Wines

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

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

Sept 9 – Public EVOO Tasting
Mudjee Railway Station

Sept 14-15 – Harvest Workshop
Rylstone Olive Press

Sept 16 – Pruning Workshop
Wine and Olive Dinner at 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

It is that time of year again, wishing all growers a good harvest and subsequent high quality oil and products!

Stan Kailis has again presented the Pickling Workshop which was almost fully subscribed. More than half the registrations were from other areas, far and wide, Neutral Bay to Neilrex, Bowral to Baradine.

All participants were keen to know what and when "we" would be running more events.

Speaking of which, the next event will be "Fresh from the Press" at Di Lusso Winery (details further on).

The postponed pruning workshop has now been scheduled for Saturday September 16 and will be a long half day in the field followed by lunch. Details soon. The principal presenter will be Stan Kailis. This date was chosen to be back to back with Jayne's (Rylstone Olive Press) highly successful Harvest Workshop 14th & 15th September.

The MOA Events Calendar, whilst rather full has room for more promotions/events to be included.

Such happenings can be either under the MOA banner – e.g. OIL Show or wholly member conducted such as the R.O.P. Harvest Workshop.

So, whatever you may be conducting, "flick" it on to Karl for inclusion on the website, newsletter and links to the Mudjee Tourism site.

High critical mass in the events calendar benefits members and our association as a whole.

Best wishes for the Harvest. Michael.

MUDGEES OLIVES ASSOCIATION

"FRESH FROM THE PRESS"

SUNDAY 11 JUNE, 2006 12.00 Noon until 3.00pm

At di Lusso Winery Eurunderree Lane Mudgee

Come and learn about the history of olive oil and the health benefits of extra virgin olive oil.

Taste the new 2006 Extra Virgin Olive Oils from the Mudgee region.

Taste the wonderful foods prepared by a number of Mudgee restaurants using premium locally grown extra virgin olive oil.

Find out how you can improve your cooking using premium Olive Oil and Olive products from the Mudgee region.

Also take advantage of tasting some of the region's varietal Italian wines that will compliment the food that you will taste on the day.

All this and more for a small fee of \$10.00

Contact di Lusso on 63733125 or just drop in for a whole new experience.

MOA grower members wishing to set up a stall at the "Fresh from the Press" function to sell their olive products should contact the co-ordinator, Ray Whitfield on 6373 3176 or email him on ray@wombadah.com.au . MOA members wishing to donate a bottle or two of their oil for the event, will have their donation publicly acknowledged. Please contact Ray.

THE TROPHY DINNER 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.

PRUNING WORKSHOP

The pruning workshop will be held on September 16 and will be feature Stan Kailis from the University of WA. More details later.

→ NEXT MEETING – 2pm - Sat 13th May at the McDonalds Bakery Cafe ←
→ 28 Market St Mudgee ←

ACCREDITATION STICKERS

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

OLIVE PATÉ:

INGREDIENTS:

8 cloves of garlic, not peeled
500g ripe Brie or Fontina cheese, cut in 2.5cm cubes
1 cup oil-cured Mediterranean or Greek black olives, pitted
¼ cup olive oil (do not substitute)
Italian bread or raw zucchini slices

PREPARATION:

Pre-heat oven to 350°F. Wrap unpeeled garlic cloves tightly in aluminium foil. Bake for 30 minutes. Remove from oven, open foil and let garlic cloves rest for about 10 minutes until cool enough to handle.

When cool, pinch each clove from the root end and squeeze the garlic pulp into a small bowl. Using a food processor or heavy duty blender, puree olives, garlic and olive oil for about 15 seconds. Add melted cheese and pulse about 10 more seconds until combined.

Remove to serving dish and cover with plastic wrap touching the top of the spread. Refrigerate for at least 2 hours. Before serving, let pate' rest for 30 minutes at room temperature.

Serve as a spread with Italian bread, zucchini rounds, crackers or other fresh vegetables

Remember, you can advertise in the newsletter

For advertising space and rates, call Karl on 6373 7793

Included with this newsletter are the prospectuses and entry forms for the 2006 MOA Olive Oil Show and the 2006 MOA Olive Products Show.

Mexican drinks his beer....

A Mexican drinks his beer and suddenly throws his glass in the air, pulls out his pistol and shoots the glass to pieces.

He says, "In Mexico our glasses so cheap we don't need to drink from the same glass twice."

An Iraqi, obviously impressed by this, drinks his beer, throws his glass into the air, pulls out his AK-47 and shoots the glass to pieces.

He says, "In Iraq we have so much sand to make glasses that we don't need to drink out of the same glass twice either.

The Texas boy, cool as a cucumber, picks up his beer and drinks it, throws his glass into the air, pulls out his gun and shoots the Mexican and the Iraqi, and catches his glass.

He says, "In America we have so many Mexicans and Arabs that we don't have to drink with the same ones twice.

"GOD BLESS TEXAS"

STOP PRESS

Pb Ag advises that they have a **PELLENC OLIVUM** olive picker in the Mudgee area next week (from 1 April onward) for olive growers to trial. Very late notice given to us on the 29th April.

Anyone interested, contact Thea Ridley on 6372 0377 **OR** her mobile on 0429 404 109

MUDGEE 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
F: 6373 7792
E: june@greenmountainolives.com

EXECUTIVE MEMBERS:

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

2006 Mudgee Olive Oil Show

2006 is the fourth year of the Mudgee Olives Association Olive Oil Awards. Each year we have tried to improve the format of the Show to provide the best competition for local oils because the Association is aware that the success of the olive industry in this district is the quality of its oils.

The success of local oils in this and other oil shows is promoting the reputation of the Mudgee growers. The introduction of the Olive Products Show in 2005 will go further to promoting Mudgee's Olive Industry. All growers are encouraged to participate in both Shows.

This year's Oil Show will again have three classes: Classes 1 & 2 are open to all growers not only from Mudgee but also from all parts of Australia and overseas.

For those who wish to have their oils chemically tested at the Primary Industry laboratories in Wagga Wagga, the Association has again managed to secure a special rate. To take advantage of this rate entries close on Wednesday 26 July. It normally takes two weeks for the results to be available. Anyone wishing to have a copy of the chemical analysis for entry to other oil shows can have them on request.

For those of you who organise their own testing, or through their olive processor, a copy of the chemical analysis must be submitted with the entry form. The closing date for entries is Friday 17 August.

Class 3 entries are again restricted to growers who are financial Members of the Mudgee Olives Association and is also restricted to those with non commercial quantities of oil. This may be a new producer or an existing commercial producer with a new variety and seeking feedback on the quality of the oil. The organoleptic testing will take place at the same time and in the same manner as Classes 1 & 2. Only one bottle of oil needs to be entered in Class 3 whereas Classes 1 & 2 require 2 bottles. The minimum volume per bottle is 250mls.

The entry conditions for both the Olive Oil Awards and the Olive Products Show can be found on the Association website: www.mudgeeolives.com.au Entry forms can also be downloaded from the website.

SUPPORT YOUR LOCAL OLIVE OIL AND OLIVE PRODUCT SHOWS

Yours

Cath Stevenson
Co-ordinator, Mudgee Olives Association Olive Oil Awards.

2006 - 4th Mudgee Olive Oil Show

Prospectus and Entry Form

Co-ordinator:
Cath Stevenson
Tel 02 6373 5490
Email: edenvale@hwy.com.au
PO Box 566, Mudgee NSW 2850

Moderator
Robert Colquhoun
02 6372 2610

The Mudgee Olives Association Olive Oil Awards began in 2002 and has developed over the years to an oil show of national significance. Numerous Award winners have also taken out medals at other regional oil shows as well as at the National oil show, and a number of oils have also gained recognition overseas.

The judging of the oils has two major components:

1. Chemical testing

All oils must undergo chemical testing by an accredited laboratory.

to proceed towards gaining an Award oils must have

- Free fatty acid level of 0.5% or less
- A peroxide level of less than 20
- A polyphenol level of more than 99 parts per million

The Mudgee Olives Association has made special arrangements for oils to be tested by the NSW Department of Primary Industry, Testing Laboratory at Wagga Wagga. Entrants may, if they wish, arrange their own testing at an accredited laboratory.

The cost of testing will be borne by the entrant.

2. Organoleptic Assessment

A number of judging panels (minimum 3 persons) are established by the Moderator, who oversees the judging process and who will arbitrate in the event of a disagreement within a panel. The number of panels used will depend on the number of entrants.

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 retro nasal sensations

Taste - Takes into account olive fruitiness, sweet, bitter, pungent, 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 Show' Award will be judged by a taste off of all the Gold Award winners.

Ethical Issues

The Co-ordinator cannot be an entrant in the Show. The Co-ordinator will take receipt of the entries and will be responsible for their safety. The Co-ordinator will present the oils for judging as numbered samples in such a way

that the judges will not be aware of the source of the oil. Each judge will make his/her score independently, then the judges will come together to consult and the final scores for each oil be agreed. The judges may seek the advice of the Moderator in event of any differences of opinion. The Co-ordinator will record the results and maintain the confidentiality of the those results and entrants until the announcement of the results when only the names of the Award winning oils will be released.

Conditions of Entry:

1. - Entrants must complete an **entry form** - which will be submitted with **Two samples of each oil** they wish to enter. Each sample of oil must be clearly marked with a code of the entrants choosing and which is listed on the entry form. Each sample must contain a minimum of 250 ml of oil.
2. - Entrants must accompany their entry form with the appropriate fee/s for each entry.
3. - To qualify for an Award entries must meet the chemical standards for the Award. If an entry fails to meet the entry standards, the entry fee will not be refunded.
 - A free fatty acid level of no more than 0.5%
 - A peroxide value of no more than 20
4. - Entrants shall agree to the publication of the identity of Award winners.
5. - Recipients of Awards shall agree that all in advertising, promotion or labelling, of winning oils they will act in an ethical manner when including details of the year and nature of the Award.
- 6 - The Moderator has the right to restructure the Classes to accommodate the entries received.
- 7 - The judging panel reserves the right not to make an Award in any Class.
- 8 - No oil may be entered into more than one Class or category

ALL OILS MUST BE MADE FROM THE 2006 HARVEST
IN THE EVENT OF AN OIL BEING ENTERED FROM OUTSIDE AUSTRALIA,
THEN THE OIL MUST BE FROM THE MOST RECENT HARVEST

Classes

Awards will be made under three Classes

Class One: Single varietal oils

This class is open to all growers and producers.

Class Two: Blended oils

This class is open to all growers and producers

Class Three: Non commercial

This class is restricted to Members of the Mudgee Olives Association for oils with a total volume not viable for commercial sale (e.g. 50 Litres). Entries to this Class 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 a Bronze, Silver or Gold Award.

Depending on the number of entries in Class 1, the Co-ordinator and Moderator may create a new Class for oils of the same variety (e.g. Class 1 Frantoio).

Subdivisions

Each Class will be divided into three sub-divisions:

- A Robust
- B Medium
- C Delicate

The sub-division will be based on the nomination of the Entrant but may be changed if the polyphenol level of the oil indicate otherwise.

The Moderator and the judges have the right to move an oil from the sub-division nominated by the Entrant.

How to Enter

- Entrants must complete the entry form (attached) and submit this with the olive oil samples, and the required fee/s at the place/s nominated by the due closing date.
- Entrants must pay the required **fee** for each entry. This fee will cover the costs of chemical as well as organoleptic testing but provision has been made for those who have arranged their own chemical testing from an accredited laboratory.

- **The Entry Fee for each oil entered is.**
- **\$130 (Financial members of the MOA)**
- **or \$150 for other entrants**

- **For entries with own chemical analysis**
- **\$30 for Members of MOA,**
- **\$50 for Non Members of MOA**

- **For entries to Class 3**
- **\$10**

* Entries open	Saturday 15 July
* Last day for submission of oils for chemical analysis	Wednesday 26 July
* Last day for submission of oils with own chemical certificate	Friday 17 August

Entrants should contact the Co-ordinator, Cath Stevenson on (02)6373 5490 to make appropriate arrangements for the receipt of their oil, **OR** if submitting your entry by mail:

Address to: Cath Stevenson, PO Box 566, Mudgee 2850.

Organoleptic Judging

Will take place on the mornings of Saturday and Sunday, **26 & 27 August 2006,**

Entrants are welcome to come and view the judges at work at The Stables, Market Street, Mudgee

Announcement of the Award Winners

The winners of the MOA Olive Oil Awards will be announced at a Public Tasting event to be held **on 9th September 2006.** Details of this event will be available at a later date.

Presentation of the Awards

Awards will be presented at the Annual Harvest Dinner which will take place **on Saturday 7th October 2006,** at Poet's Corner, Craigmoor Restaurant, Craigmoor Road, Mudgee.

Bookings for the Dinner can be made by contacting the restaurant on (02) 6372 4320.

Awards

As well as the Gold, Silver and Bronze Awards, special Awards will also be made for the Best Oil of Show, chosen by a taste off of all the Gold Award winners and the Best Oil of the Mudgee District (if different from the Best Oil of Show)

Report to Entrants

These will be posted to all entrants after the presentation of the Awards at the Annual Harvest Dinner. The chemical reports will be available earlier on request by contacting the Co-ordinator.

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.

Entry Form

Name of Exhibitor

Trading Name or Grove Name

Location of Grove

Postal Address

Email

Phone _____ Fax _____

Exhibit Code	Enter in Class 1, or 2, or 3	Oil Variety or Varieties (if blend)	Sub division R = Robust M = Medium D = Delicate	Commercial Name of Oil

* Exhibit code should be a combination of letters or numbers of letters and numbers.

(try to make the code simple without making the origin of the entry too obvious)

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

Payment

Number of oils submitted = _____ (Members) @ \$130 / oil entry = \$
 (closing date 26 July 2006) _____ (Non Members) @ \$150 / oil entry = \$

Number of oils with own chemical certificate (closing date 17 August 2006)

MOA Member = _____ @ \$30 / entry = \$

Non Member = _____ @ \$50/ entry = \$

Number of oils entered in Class 3 = _____
 (restricted to MOA Members only) @ \$10 / entry = \$

payment by cheque OR credit card, Mastercard, Visa or Amex

C/C No. MC - V - Amex _____ Exp date __ / __
 cheque payable to the Mudgee Olives Association

2006 – 2nd Mudgee Olive Product Show Prospectus and entry form

Preamble.

The MOA conducted its first products show in 2005, with only three classes offered. An unexpected high number of entries, and some products not well matched to the classes offered led us to create a 4th class.

So this year we have opened entries to nine classes of products. *An optional class for presentation and packaging is available to all entries. This class will be separately judged, as the products are of course all blind tasted.*

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, eg paste
 7. Infused EVOO
 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 of Show” and separately for “Best Packaging and Presentation”.

CONDITIONS OF ENTRY

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

ENTRIES FEES

First entry MOA members	\$10
Non members	\$25
All subsequent entries for members and non members	\$5
* <i>Class 10 no charge if product is included in package</i>	
<i>Else \$15 non- members.....\$10 members each entry</i>	

HOW TO ENTER

POST or FAX entry form to:

MOA Operational Manager
Karl Ritar, "Kirwin"
1466 Campbells Creek Road, Mudgee NSW 2850
P: 02 6373 7793
F: 02 6373 7792
E: karl@greenmountainolives.com

Payment must be included

Delivery of entries made by person, or post to

RB IRRIGATION
36 a SYDNEY RD., MUDGEE 2850

Clearly marked MOA Product Show Entries

before close of business August 25 2006

TIME LINE

Entries OPEN August 1 2006

Entries CLOSE August 25 2006

Judging September 2 2006

Results issued (except trophies) September 5 2006 (released to entrants where email addresses available)

Public Tasting at MOA Trophy Dinner October 7 2006

