

The Good Oil

November 2008

Newsletter of the Olive Growers Mudgee

Events For 2009

Members' meetings:

February 7

May 9

August 8

November 7

2009 activities to be advised soon

From the Chair

The recent AGM has again honoured me with the position of chair, gracefully though perhaps other members could consider the position in future.

An expression of thanks goes to all outgoing and continuing members of the executive. Leaving are Robert Colquhoun and Jan Kenworthy, replaced by those shown in the full list.

June Ritar continues as our most prudent treasurer, and Operations Manager Karl has taken on another term. We are fortunate to have his skills and dedication as a stable base line for the OGM organization.

Seasonal matters. At time of writing groves of our region are showing prolific flowering hopefully the above average rain this month does not affect good fruit set.

Lacebug still deserves constant attention following the heavy attack of last season.

Our Queen's Birthday weekend event "fresh from the press" is to be revamped and expanded to be an educational taste and understanding promotion for any oils or products. To that end we seek a new name, so thinking caps on for any suggestions (see suggestion section).

The location will be St Mary's Catholic Church grounds in conjunction with, and a feature section of the Farmers Market Sat 6th June 2009. Agreement has been reached with the market manager for a large multiple site complete with customer amenity tables and chairs. A celebrity MC will be present as an added attraction, and participation will be at no cost to members.

The trophy dinner this year whilst down in numbers was expressed by many as "best ever". None the less we are considering for 2009 a luncheon format, professionally catered. To that end member Rob Fairall has kindly offered Di Lusso winery as a venue. Could we have a spread of opinions on this issue! (see suggestion section)

Marketing working group finally out of the too hard basket. An OGM group has begun exploring paths for selling both domestically and export. With so many of our members at or about to produce large quantities of oil, the group should be of special importance to some. Those wanting a piece of the move contact Karl.

Michael Sweeney

Contributions to “The Good Oil”

We need contributions from members to make the newsletter a valuable and interesting publication for all members.

If you have observed something in your grove that concerns you and you don't quite know what to do about it, maybe another member might just have the ideal solution.

Maybe you have a marketing idea that should be investigated, let me know.

No doubt you have a great recipe that uses olive products, tell me about it – don't keep it a secret.

Perhaps you feel something within the association can be changed for the better. Bring it to our attention. That's a way of improving your organisation so that you and everyone else benefits.

*There are numerous things that interest individuals and if they are shared, then we all benefit. **Just ring me or email me.***

Karl
Ops Mgr

The AGM once again decided to offer Early Bird discounts to members and prospective members who pay for their subs before the end of December.

Invoices have been sent out to all members so – SEND YOUR SUBS IN EARLY

➤ **NEXT MEETING - Sat 7th Feb 2009 – The Stables** ◀

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

For advertising space, call Karl on 6373 7793

May you all enjoy the Festive Season and have a great and prosperous 2009.



Allioli or Aioli Garlic Mayonnaise

Region: Spain, Catalonia



History: A unique use for garlic was as the base for emulsion condiments and sauces made by pounding the garlic and incorporating olive oil. The first apparent mention of anything resembling allioli is in the writings of Pliny the Elder (A.D. 23-79), who was a Roman procurator in Tarragona, on the Catalan coast, for a year and writes that when garlic is “beaten up in oil and vinegar it swells up in foam to a surprising size.” There is no doubt that mayonnaise was an evolutionary development from allioli.

This recipe gives a distinctively olive oil taste to your mayonnaise. Allioli is traditionally served with rice dishes or fish preparations, although many Catalans use it as a kind of ketchup for anything and everything.

Yield: Makes 1 1/2 cups

Preparation Time: 1:15 hours

5 large garlic cloves (about
1 1/2 ounces), peeled

1/2 teaspoon salt

1 large egg

1 cup Mudgee Extra Virgin
olive oil.

OLIVE GROWERS MUDGEE

PRINCIPAL POINT OF CONTACT

OPERATIONS MANAGER: Karl Ritar

T: 6373 7793

F: 6373 7792

E: karl@greenmountainolives.com

PRESIDENT: Michael Sweeney

T: 6373 1248

F: 6373 1248

E: organic@hwy.com.au

MINUTES SECRETARY: Prue Skye

TREASURER: June Ritar

T: 6373 7793

F: 6373 7792

E: june@greenmountainolives.com

VICE PRESIDENT: Graeme Elliott

T: 6374-4296

F: 6374-4262

E: graeme.elliott@bigpond.com

EXECUTIVE MEMBERS:

Tracey Barzilay

T: 6372-7301

F: 6372-6153

E: rbgats@bigpond.net.au

Caroline Elliott

T: 6374-4296

F: 6374-4262

E: graeme.elliott@bigpond.com

Greg Skye

T: 6379-7698

F: 6379-7698

E: gregsky@tpg.com.au