



GOULBURN STRATHBOGIE
OLIVE GROWERS ASSOCIATION INC.

Pickled & Pressed

Goulburn Strathbogie Olive Grower's Association Newsletter Autumn Edition 2004

Presidents Report

By now you will know what fruit you have and no doubt some varieties may be sparse and others abundant. Why? These sorts' questions can be shared with other members and maybe some insight gained from one of our Information Evenings. So do join us.

The committee have planned a selection of events for the year including grove walks, information evenings, workshops and participation at food and wine festivals. Thanks to the volunteers who have manned the stalls.

A growing Calendar of Events is included below and I'm sure there'll be plenty to interest you. We would appreciate an indication of when you can assist at any of the events marked "Help Wanted". Please email Les Ridd on lesridd@mcmmedia.com.au. Grove Walks on 18 April are at the Andrew's at Strathbogie and the Towers' just a short drive down off the plateau at Euroa. We have visited the Towers before and it should be interesting to see the changes.

The first Information Evening on Friday 20 February was a great night. It commenced with agronomist, Carl Reeve, giving valuable information on ways to improve the soil and also general grove management tips. Members' experiences of "What's Hot and What's Not" followed and prompted much laughter. Amongst other things, it included a dramatised portrayal of the frustrations of picking with a useless type of rake, how to modify a ground spray unit to spray foliage, and a simple tin can to keep you dry when working in the grove whilst irrigating.

If you have any suggestions for future Information Evenings (know of good speakers, want to know about a particular aspect of olive production or would like to address the group yourself - and we hope you're witty) please send them in.. We hope to see you on 18 April at the Grove Walks and at many of the other events this year.

Robyn Vroland Contact ph nos: 5790 5150 or 9836 0473

Major Catchers

Ron Turner has secured the agency for the Major Catcher line, these are an invaluable aide in the grove, the models available include the 2.4, 3.0, 4.0 and 5.0 metre models. The prices for Assn members are follows.

| | | |
|-------------------|--------------|-------------------|
| 2.4 Major Catcher | GSOGA Member | \$825.00 inc GST. |
| 3.0 Major Catcher | GSOGA Member | \$858.00 inc GST. |
| 4.0 Major Catcher | GSOGA Member | \$1243.00 inc GST |
| 5.0 Major Catcher | GSOGA Member | \$1463.00 inc GST |

Freight costs from Queensland One unit \$ 102.30, Two units \$ 51.15

Pick up can be organised from Melbourne or Strathbogie for further information ring Ron on 9459 0896 Fax 9 457 6149 or Mobile 0412 763 752.

Barrels for Storing Olives

Reba Barrels in Shepparton have a range of barrel sizes for the storage of your olives during the pickling process. They are open Monday, Wednesday, Friday and Saturday morning for short hours. Contact them on 5821 7916 or mb 0429 164 100

Waste Project

The Assn has been funded to develop a strategy for processors of olives regarding waste matter. Bob Forster is leading this project with Company reps and Shire of Murrindindi and Strathbogie



Grove Walk About

Don't forget this is being held this Sunday 18th April starting:

10.30am at Stuart Andrews property in Strathbogie.

12md BYO lunch and chair and met at Ilian Towers property 433 Forlonge Rd 1.30pm tour of the Towers grove.

Take the opportunity to come along meet other growers, have some fun and learn something new. Ian Dwyer from Clearstream Olives will provide the technical expertise of the day.

Australian Olive Association

It is important to support the Australian Olive industry by joining the National Olive Assn. As a member of GSOGA you are entitled to a reduced yearly membership fee of \$110. including GST, so join up!!!!

Bottling Oil

After the excitement of pressing oil this year you might wonder what you are going to do with it. Rob Morphett of Euroa Fine Foods is available for filtering, and bottling your oil. He also has jars and bottles for sale for your olive products. Rob can be contacted on 5795 1175

Did you know that Liverno Olives is planning to relocate their press to Euroa before the beginning of this pressing season

For Sale through the Association Olive Crates, for prices contact Ilian Towers on 5790 3323

Following feedback from the consultative meetings held so far, the National Levy Committee has decided to prepare and publish a draft levy proposal, extend the consultative period and revise the voting dates. The new timeframes are shown below:

| Date | Activity |
|------------------------|---|
| 9 th April | Voter registration deadline extended to 31 st May |
| 15 th April | Draft levy proposal posted on website and emailed to all associations. Open for comment until 18 th June |
| 31 st May | Voter Registration closes (extended from 9 th April) |
| 18 th June | Closing date for comments on draft proposal |
| 1 st July | Voting opens, growers receive final proposal and ballot papers |
| 31 st July | Voting closes |
| 9 th August | Results posted on AOA website and emailed to all Associations. Also published in Weekend Australian 14 th August |

Calendar of Events

Plans are currently underway to bring back Margaret Kirkby for a workshop on Olive Oil tasting and blending later in the year. Due to the intensity of the day Margaret can only manage approx 20 participants so if you are interested in going please let Robyn Vroland know. Depending on the numbers we may be able to offer an additional day. It is planned to heavily subsidise this event again this year.

We are also hoping to have Ben Lazzarotto spend time with us again this year on pruning. Ben's sessions were very popular last year with great feedback regarding the value of the

GSOGA FOOD COMPANY
Congratulations to the Food Co on their successful submission for funding for a part time position to work for the company on developing the sales and marketing program.