



## Pickled & Pressed Autumn 2006

Here is the latest version of Pickled and Pressed. I have tried to do as much as possible to make it quick to download, instead of sending you huge files.

This is all a bit of an experiment and I may not have got everything right first time - so please do e-mail me with your feedback.

This is also the first time we have included advertisements in the Newsletter. They are here for you but GSOGA accepts no responsibility for the products or services offered. If you are interested in advertising in future editions for a nominal charge please let me know.

I look forward to hearing from you if there are any items you wish to hear about.

Irene Laing

Editor

e-mail: [irenelaing@mac.com](mailto:irenelaing@mac.com)

## President's Report



A friend loaned us some of his bees to help with pollination, they weren't interested in the olives but swarmed - so we have had a battle with hoppers and bees so far this year what's next?  
Irene Laing

The GSOGA seminar held last month was very informative and we have had positive feedback. I thank the committee for their enthusiasm and hard work. There are some notes regarding the seminar in this Newsletter for your information or recall. Do also check the calendar.

The costs involved with processing fruit for small growers (less than 3 tons) are too great to make the exercise viable. The committee are therefore looking at ways in which members can pool their fruit to achieve economies of scale. The main concern is quality assurance. Growers need to be satisfied that their own fruit as well as others meet all the QA requirements of the processor and the oil purchaser. An Approved Supplier Program, Olive Care or similar, is necessary. The committee are meeting with various processors to see if we can reduce costs but it is imperative that we have an **indication of the quantity of fruit** likely from members **and the usual/likely picking time**. If you haven't already done so, please send this information to me at [vroland@hotkey.net.au](mailto:vroland@hotkey.net.au). We cannot talk volumes if we do not know what they are.

Most members seem pleased with this year's crop. Personally, we have had a battle with grasshoppers. They have stripped many trees and also enjoyed the stalk of the fruit so that it then shrivels and dries like a sultana or else falls straight to the ground.

I wish you all a pleasant time watching the fruit grow and monitoring the moisture levels in the lead up to harvest.

Robyn Vroland

## Feedback and Contact Details

Please advise Kaye Ashton of any change of address or e-mail so that we can keep you informed of what's going on. Corresponding via e-mail is preferred.

Link to our website: [www.goulburnstrathbogieliv.es.com.au](http://www.goulburnstrathbogieliv.es.com.au)

### Contact Details for Committee members

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Pickled & Pressed Irene Laing 9397 3008 e-mail: [irenelaing@mac.com](mailto:irenelaing@mac.com)

Goulbourn & Strathbogiel Olive Grower's Association PO Box 377 Euroa, Victoria 3666

## GSOGA Harvesting & Processing Seminar – Gooram Hall – 18th February



The seminar was a great success; It attracted around 80 people – including a number from other olive associations who came to “see how it should be done”!

**Rod Hoare** who must take the credit for being the driving force behind the whole day welcomed the participants, introduced the speakers and reminded participants of the display of harvesting equipment to be seen outside the hall. The main presenters were:

### **Dr. Rod Mailer (Principal scientist, DPI Research Institute, Wagga Wagga)**

Rod opened the session and talked about the chemistry of olive oil and its influence on its stability during harvesting and storage. He focussed on:

- The influence of climate on quality. Australia produces oil that is often of a higher quality than that produced in Europe. However Australian oils sometimes do not comply with standard specifications that are set by reference to European experience.□
- The effects of olive ripeness, and the level of care given to handling olives during and after harvest, on the quality and stability of the final oil

Rod made these issues easily understandable by explaining, in simple language, the main components of olive oil, and how the proportions of those components are changed by climate, variety, the ripening process, the handling of the olives and the aging of the oil when it has been bottled.

**Rob Catherall (Vice-president of the Victorian Olive Council - VOC)** then talked about the AOA and VOC’s perspective on the international trading opportunities for Australian oil, and the AOA and VOC’s activity in both promoting that trade and helping Australian consumers to understand the quality of the Australian product. The AOA and VOC are making a major effort to make sure that it is responsive to all sections of the industry – and he urged all the seminar participants to complete the survey on the VOC website (<http://voc.mcorpconsulting.com.au/cgi-bin/survey.cgi>)

**Rod Hoare (GSOG committee member)** laid out the cost analysis for typical olive groves – showing how it is difficult for small groves (say 1000 trees) to compete against the prices set by larger groves (of say 30,000 trees) unless the small groves can combine to bring down the cash costs of the services they use, and in particular the costs of harvesting and processing.

**Phil Ward from Richglen** talked about the practical issues from the processor’s perspective – which arise from the need to keep a large processing plant running smoothly and consistently. In particular, he referred to the need for substantial batch sizes and good control over the moisture content of the olive flesh.

**Craig Childers from Modern Olives** described the service they can provide and again emphasised the need for good control of the moisture content to ensure efficient processing.

**Les Ridd** described the GSOGA Food Company approach for 2006 (covered in full on a separate page in this Newsletter)

**David Carmichael** presented the current position on Approved Supplier Programs (also on a separate page in this Newsletter)

The GSOGA Committee would like to thank the many people who supported and helped – including Rod Hoare, chief organiser, Kaye Ashton who found the projector and provided admin support, Allana and Iain Towers who organised the sausage sizzle lunch, Ron Turner for the sound system and Stuart Andrews who organised the parking.

Please return your evaluation forms to Iain Towers at: **Goulbourn & Strathbogrie Olive Grower's Association PO Box 377 Euroa, Victoria 3666 - The return rate so far has been disappointing. In order to assist you we need feedback**



## As a Grower you should know about - Food Safety. Approved Supplier Program



David Camichael  
Speaking about Approved  
Supplier Program at the  
Harvesting and Processing  
Seminar Day.

Each day, the world is becoming a more regulated, more “legal” place – concerned about controlling risk from any source, and particularly from food. We may not like it, but we have to find ways of living with it. Specifically, all sellers of olive products now have to implement a safety system to ensure full food safety. These requirements are reflected onto processors and onto us as growers.

The GOSGA Food Company, along with other olive product sellers, are defining requirements that growers have to meet as a condition of supplying olives or olive products to The Company. A program to meet these requirements is referred to as an “Approved Supplier Program” (ASP). Other olive food sellers, and processors, are likely to impose similar conditions.

### GSOGA Food Company Requirements

The Food Company intends to allow growers a period of two years between the 2006 harvest to a position in 2008 where each grower will have an ASP, and the ASP has been audited and validated by an on-farm inspection.

**2006 Harvest** Growers must supply the Company by the end of March 2006.

- A letter of declaration that an ASP, such as Olive Care or Fresh Care has been implemented.
- Copy of Internal Review Check List (section 8 of the Olive Care Work Book)
- Affidavit that no GMP (genetically modified) olives are present in their product.

**2007 Harvest** Growers must supply the Company by the end of March 2007.

- Confirmation from an Auditor that their ASP has passed a desktop verification.
- An Affidavit that they have no GMP olives in their product.

**2008 and later Harvests:** Growers must supply the Company by March 2008.

- On Farm verification and validation of their ASP by an Auditor during the previous twelve months.
- *If the property is being audited by an Organic Certification Body, a copy of that Body's On Farm verification and validation will normally be acceptable,*
- An Affidavit that they have no GMP olives in their product.

The cost of verification and validation is the responsibility of the Grower.

### Further Information

David Carmichael has been working with The Food Company, and with Processors, to understand their likely requirements. He will be circulating a longer note to members within the next month. This includes some practical advice on how to prepare for the 2006 Harvest – and some comfort that “this is new for every one.”

### No time left for the lifestyle you planned?

We can provide a comprehensive Olive Grove Maintenance Service to meet the needs of the smaller grower  
Garden maintenance also available



Rhonda & Simon McGinley  
Ph/fax: 57723159  
Mob: 0402030991  
e.mail: crystalcrknry@optusnet.com.au

## Recipe

### Olive oil and ice cream

We went to dinner with our son and his fiancée a couple of weeks ago and they gave us this - simple but delicious

A scoop or two of good quality Vanilla ice cream  
Drizzle with some of your Extra Virgin Olive Oil  
Sprinkle a little salt on top

## The GSOGA Food Company - a letter from the Directors



Time for a break at the Harvesting & Processing Seminar Held at Gooram Hall.

Dear Olive Producer

Congratulations to the organisers of the Harvesting and Processing Seminar, and thank you for the invitation to the Food Company to participate. This allowed us to present the Company's draft "Product and Handling Specifications" for the coming harvest.

Our business is committed to providing our customers with a product that is of the highest quality which complies with the requirements of the Food Standards Code – Food Standards Australia & New Zealand and State Legislation – Victorian Food Act 1984

GSOGA Food Company has implemented a food safety program that complies with the requirements. The program identifies potential food safety hazards and measures to control and correct them. Accompanying the specification document there is an "Olive Supplier and Approval Application" form. This document will give us details of your harvest and what measures have been taken to implement a Food Safety System. The food safety program requires all suppliers to demonstrate that their olives are produced with due care.

When supplying oil to GSOGA Food Company, details of the quality accreditation of processors used needs to be provided with the product. Should a GSOGA Food Co Pty Ltd approved processor be used then just the name of that processor will suffice.

The Company is seeking a clear and defined contract with processors for this harvest, the Directors will be visiting Modern Olives at Lara, Liverno Olives at Euroa and Rich Glen at Yarrawonga to achieve this goal.

The second container of oil has been despatched to the USA making a total of 40,700 – 500 ml bottles. This order ensures the Company's viability and it is expected that our business with the buyer will continue. We are still looking to establish new markets as the amount of available product increases. The final copy of the draft "Product and Handling Specifications", "Olive Supplier Approval Application" and the "Supply Agreement" will be mailed to you or your action after our visits to the processors.

Here's looking forward to a good and profitable harvest.

Directors

<http://www.oivolives.com.au/main.htm>

### 2006 GSOGA Food Co. Pty Ltd Upcoming Events & Festivals

12 March	Mansfield Harvest Festival
18 March	Yea Autumn Festival
August	Goulburn Valley Wine Expo, Alexandra
October(TBC)	Euroa Show and Shine
October(TBC)	Taste of Goulburn Seymour

If you are willing and able to help out on a stall then please get in contact with Denise Pavic: e-mail [pavic@netlink.net.au](mailto:pavic@netlink.net.au)

dine under the wisteria, admire the grove, discover beautiful things...



ghin  
ghin  
olive  
grove  
*farmstore & cafe*

a charming new england barn surrounded by a beautiful cottage garden, olive grove and rolling hills.

showcasing the olive oil and olives from the grove, the ghin ghin farm store & café features local produce and olive related gifts and homewares.

the farm store and café are converted stables with the nearby cottage the renovated family dairy located on the lawrance property, which has been in the family for generations.

enjoy our olive platters with a glass of wine indoors or al fresco under wisteria draped pergolas savouring the views.

we are open for lunch and dinner offering hearty simple food.  
saturday 10.00am to 10.00pm  
sunday 10.00 to 4.00pm

211 ghin ghin road, yea, victoria  
ph/fax +61 3 57972734

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ghin ghin olive grove farmstore & licensed cafe

## Around the Grove - Organic Corner - the view from the editor's grove



We need to get on top of the black scale issue and are trying several options. We bought from Bugs for Bugs, four punnets each containing about 40 *Cryptolaemus* beetles. They are a type of ladybird native to Australia that is claimed to be a very efficient natural enemy of mealy bugs and black and brown scale at the crawler stage. We put the beetles in the trees with the highest infestation of scale and sooty mould. We also bought a similar number of punnets of *Metaphycus* (tiny parasitic wasps) and released them into the trees. Significant control is supposed to be possible within about four weeks although high pest populations may take longer to control and may require 'booster' releases. As well as the biological approach we have marked infected trees with a white tape so we can identify them and also wiped a band of Vaseline around the trunk to stop the ants.



We put the *Metaphycus* in the trees at the end of November and the *Cryptolaemus* at the end of January. Last weekend we had to look very hard for any signs of black scale - in fact we only seem to have two trees with any significant infestation of crawlers. We left the crawlers alone as we want our 'Good Bugs' to have something to eat.

If you want to know more try: [www.bugsforbugs.com.au](http://www.bugsforbugs.com.au)

### Recipe Olive oil and ice cream

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A scoop or two of good quality Vanilla ice cream  
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## Seminar Day Photos

Here is a selection of photographs which Kaye Ashton took during the day.



Getting ready for the action



Rod Hoare (left) and Rod Mailer setting up



Allana Towers sausage sizzler supremo



Modern Olives



Olivium Pellnec rakes



More olive talk



Exhibitor



Exhibitor



Iain Towers asking for your evaluation forms