



GOULBURN STRATHBOGIE
OLIVE GROWERS ASSOCIATION INC.

Pickled & Pressed

Goulburn Strathbogie Olive Grower's Association Newsletter Winter Edition 2003

Presidents Report

Welcome to the Winter Edition of Pickled & Pressed. We have a new format for the newsletter thanks to Scott Lawrence. The picking season has been an exciting one this year with the arrival of Les Ridd's shaker. Many growers were not at the stage of enough volume this year to employ the use of the shaker. There have been many growers pick and press their olives for the first time this year and the GSOGA Food Company has been the recipient of some offers of oil which will be bottled under the 2003 label. I hope you are able to attend the Assn AGM and then stay on for the GSOGA Food Company AGM, as there are some very exciting initiatives and activities happening for the Company.

Olive & Wine Producers Weekend 8-9th November

The Olive Producers North East (Vic) and The Winemakers of Rutherglen will combine two major events this year. The Annual Golden Olive Awards will be announced at a Festival Dinner on the 8th November and a Growers forum being held earlier in the day. If you are interested in submitting your oil for the Awards or attending the activities contact Ian Fraser 02 6032 8442.

Taste of Success Workshop

This was held at Hayguns in Euroa on the 20th July. Marg Kirkby from Gwydir Grove and also an accredited IOOC oil taster spent the day teaching members how to taste oils and identify the different characteristics and then some initial work in blending. It was a great experience and we had 20 members attend the Workshop.

GSOGA Food Company AGM

11.00am Molesworth Hall,
Molesworth 21st September
2003. All association members
welcome to attend. Newsletter
attached from Company

Australian Olive Association

Included is an application form to join the Australian Olive Assn. The cost to join is \$110.00 per annum as GSOGA is an affiliate member. The AOA is considered the peak body for olive growers has 4 industry magazines per year and organises the annual conference. This year's conference is being held early October in Brisbane and is well worth considering attending. The AOA has also put its strategic plan on their website and welcomes comment from the olive industry. Please check the website www.australianolives.com.au for industry information.

Association Annual General Meeting

Will be held on the 21st September starting at 10.00am at the Molesworth Hall, Molesworth. If you are interested in joining the committee for the coming year please contact any of the current committee to discuss it, as all positions will be declared vacant and it is important to keep the Assn vibrant by the regular changeover of Committee members.

Olive Care Approved Suppliers Training

One day courses are being held in Bendigo on both the 8th or 9th August 2003 starting at 8.15am. The cost is \$319 for the first grove participant and \$49.50 for the 2nd however the program is Farmbiz subsidised at 75% for those who are eligible for the subsidy. For further information contact Gwynedd Hunter Payne mb 0418 558 294.

GSOGA Food Company Outlets

There have been requests for where GSOGA Food Company has outlets selling the Oi label, these are the current outlets.

Albert Park Deli
Prahan Cheese Shop
Stonelea Country Resort – Alexandra
Fruits & Fair – Benalla
Camberwell deli
Flashengieft – Chadstone
Billabong Café _ Eildon
Taste of
Eildon – Eildon
The Jolly Jumbuck – Euroa
Hayguns Restaurant – Euroa
In House Styling – Euroa
The Smoko Shed – Harrierville
Daintons Deli – Hawksburn
Leo's Fine Food & Wine – Kew
John Gaffney – Kilmore
Maygars Winery – Longwood
The Cheese Factory – Milawa
The Olive Shop – Milawa
Mitchelton Winery – Nagambie
Franks Foodworks – Myrtleford
Eurpoa Deli – Shepparton
Pick A deli – South Melbourne
Yarra Valley Dairy Yarra Glen
Yarra Glen Winery – Yarra Glen
Regional Fair – Yarra Glen
Elmer's of Yea
Foodworks - Yea
Reece Miller Estate - Yea

Olive Waste

Symex Holdings is a oleochemical producer located in Port Melbourne. Whilst their primary raw material is animal fat, they are also able to purchase large quantities of vegetable oil. They are interested to purchase any material that olive oil processors may have that is not suitable for normal sale and therefore may be a disposal problem for them. For more information on this subject please feel free to call Matt Ellis on (03) 9251 2381.

For more information on the company please visit the website at www.symex.com.au

Calendar of Events

21st August Victorian Olive Council AGM
5pm 766 Elizabeth Street, Melbourne

21st September GSOGA Assn AGM
10.00am Molesworth Hall, Goulburn
Highway Molesworth

21st September GSOGA Food Co AGM
11.00am Molesworth Hall Goulburn
Highway Molesworth

1-4 October Australian Olive Assn Annual
Conference Brisbane, for details check
website www.australianolives.com.uau

Chemical Permit Update from AOA

The AOA has now received chemical permits for the original 5 chemicals that needed field residue data. These are Alpha-cypermethrin; Chlorpyrifos; Dimethoate; Fenthion; and Methidathion. All permits have been extended to 31 December 2005, except for fenthion which is to 30 June 2005, pending further data. Permits for Buprofezin and Carbaryl are still outstanding. Of the 8 chemicals that did not need residue data, a permit for Copper Oxychloride has been received. This is for the period 27 June 2003 to 26 June 2005.

OLIVE BUD MITE

The Olive Bud Mite is one of the most harmful species of mites attacking Olives. Earlier this year there was a confirmed detection in the North East region of Victoria. The Olive Bud Mite is an eriophyid mite and is difficult to see without magnification. The mite is yellowish to dark tan, slow moving, and pyriform in shape, typical of many eriophyid species.

Generally over wintering females are found on the upper surfaces of leaves. With the onset of spring, females move to buds and new leaflets where they reproduce rapidly, and in a short space of time all life stages are found. Throughout the flowering stage, individuals migrate to the developing buds, calyx and ovaries. Heavy infestations can cause premature fall of flowers, spotting and distortion of leaves. In nurseries and young plantations, spring and autumn infestations of buds can lead to serious disorders in growth and even block the development of young plants.

The primary method of population spread is by wind. Growers should be on the lookout for this pest, contact Plant Standards on 03 9210 9390 for further information

To Small Growers and other interested individual olive producers

The AOA Board wishes to make available the following Promotional opportunity. The Board also advises that the AOA is also prepared to pursue all appropriate opportunities (subject to resources) in this regard, as this is part of our policy in the Strategic Plan re niche markets and low volume producers.

New Strategy

Marketing and promotional strategies was a major area identified by most of the small growers in the small grower survey sent to the industry a few months ago. Since then I have been in contact with Mauro Martelossi, the Australian Delegate for the Corporation of Mastro Oleari (Oil Masters Guild) and ISOM - International School of Oil Masters, Italy.

Mauro proposes a promotional strategy for small growers and individual olive producers. This proposal is to increase the consumer awareness of Australian Olive Oil for the Domestic Market initially, and is intended as a long-term promotion particularly for future International Markets.

It is hoped that this will favour the small producers by opening the door for commercial opportunities in areas and regions in which they would not normally operate and create a positive interaction between small and individual producers Australia wide. For this to occur there must be a total commitment from all participants and a genuine collaboration of all the relevant participating groups or Associations that wish to be involved in this long term Industry goal.

If you wish to be involved in this new Industry Promotion please notify me at, benti@hwy.com.au

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