



Pickled & Pressed Winter 2006

Here's the latest news from around our groves. We all certainly seem to have been having a busy time, harvesting, winning awards, keeping the birds off, fighting the pests and diseases, making cakes while working away at improving yields and hopefully our income!

In this edition you can read about our Improving your Yields Seminar, about more awards given to Ron Turner and an article about Ern & Margaret Hunt. You can find out how Iain Towers and Les Ridd got on this year with their crop, take advantage of an offer from SWEF, read a book review and in your spare time there's also a cake recipe - tried and tested and definitely approved of at the Seminar.

I have approached some of you for articles but you seem shy or think that what you have been up to is not interesting or worth writing down. Don't you believe it - every time we go up to our place something happens that we photograph and write back to our children in the UK about. The cows breaking into the grove one week the kangaroos eating the tops of our new plantings, the hoppers and the wombats having a punch up with our tree guards.

Don't be backward in coming forward with what you are up to - it's what being a member of GSOGA is all about.

Do join us for 'What's Hot, What's Not' and our 'What we're doing right and wrong with our Manzanillo' evening on 14th July at Goomam Hall and get in quick for the dinner on 5th August at Terip, Terip.

Irene Laing
Editor
Tel: 03 9397 3008
e-mail: irenelaing@mac.com

President's Report

The Seminar on Saturday 24 June provided plenty of information with a balance of inputs from the three speakers - Dr Ted Mikhail (SWEF Laboratories) spoke on soil balance and plant nutrition; Assoc. Professor Tan Nair (University of Western Sydney) on insect and pest control; and Dr Greg O'Sullivan (Australis Plants) on pollination, floral induction, how to improve fruit set and grafting. We have been given many ideas for improving yields and it was fun to chat with other growers and enjoy the sausage sizzle with tapenade and a yummy olive oil cake. Thank you to all who contributed to make it such a successful day.

By now harvesting is completed, the oil has been pressed or the fruit is being pickled and you are sitting with your feet up. (You wish). We believe the oil quality is again of a very high standard. With the dry weather at least rain did not undermine the turning off of sprinklers for the six weeks before picking; but that is about the only positive of the dry



Don't forget to remove the fruit from those trees that you didn't think worth picking at harvest time as it will hinder the development of next year's fruit.

To try out members new oils and maybe some table fruit join us for the Terrip Harvest Dinner on Saturday 5 August (see details this issue).

During the harvest and throughout the year you will have identified problems and you may or may not have found solutions. You may have fine-tuned or scrapped systems. Are you frustrated or delighted with weed control, good bugs, bad bugs, sprays and spraying equipment, pruning and pruning equipment, ties, stakes, birds, your body, your hat, your boots... ? The list is endless but there is a fun way to help and be helped.

Do come and join in our "What's Hot and What's Not" evening on 14th July at Gooram CFA Hall, when you can pick up ideas from others, pass on some helpful hints and have a lot of fun. (See details this issue).

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 by e-mail is preferred. Kaye Ashton: sweetlan@mcmmedia.com.au
Pickled & Pressed: Irene Laing 9397 3008 e-mail: irenelaing@mac.com
Link to our website: <http://www.goulburnstrathboogieolives.com.au>

Harvest 2006 - The Good, The Bad and The Ugly by Iain Towers

It appears this year has been fairly patchy with some growers achieving good crops while others have had a poor harvest. , Oil yields have also so been up and down this season as the weather conditions were all over the place. Fruit had high levels of moisture during May and early June, in many areas it is just starting to dry out now.

Hoppers and bird life made a big impact on many groves this year. Parrots and cockies were the most destructive, stripping significant amounts of fruit and just chewing up trees all over the place. Most of the parrots have dispersed as the fruit has been harvested, the cockies are still around in our grove and making their presence felt.

This is the second year we mechanically harvested our trees with reasonably good results. We shook around 6.2 tons from 500 trees and hand picked 1.5 tons from the remaining 150 trees, averaging around 12 kg per tree which we were quite happy with, it was all picked in two days and sent off to the processor.

People usually ask how much fruit is left on the trees after shaking, this year we probably had around a ton left on the trees all up. To some this seems a lot, but you have to consider it would take Alana and me the best part of a week to harvest this remaining fruit from the 500 trees. We did not feel the return is cost effective and doesn't warrant the time and effort required to pick this fruit.

As tonnages increase it's surprising how our attitude has changed about fruit left on trees. Expenditure / return are all a compromise which everyone has to assess for themselves.

The oils I have tasted so far this year are looking good with some very interesting Frantoio and Leccino oils being produced.

I look forward to tasting a few more at our Harvest Dinner on the 5th Aug

Another award for Ron Turner

Ron Turner has won another award, this time it was a Bronze Award in Western Australia for his pickled Kalamata. The award was presented by Mike Baker, Western Australian Olive Council Chairman and Ian Rowe, a past AOA President and current President of the WAOC. Ron and one entrant from South Africa were the only people outside WA who received awards.

Silver was the highest award given on the night. Participants had to get between 15 and 17 points for a silver award and 18 - 20 for gold. and organic production.



Silver was the highest award given on the night. Participants had to get between 15 and 17 points for a silver award and 18 - 20 for gold. Ron scored 14.6 out of a possible 20 so he was very close to the top award of the show which he was extremely pleased about considering the chief judge was Prof. Stan Kailiss who is quoted as the most informed person in Australia for pickled olives and organic production. Ron and his wife Joan took time off to indulge themselves. They flew over to Perth on a Wednesday night, stayed at the Hyatt. They attended the awards dinner on the Friday night, met up with a couple of friends who were caravanning around WA and flew home on the Saturday afternoon having had a marvelous time.

Hot off the Press

He's done it again!

I have just had a phone call from Ron telling me he has won yet another award!

Ron and Stuart Andrew entered a blend of Stuart's oils with Ron's Corregiola under the Strathaven Olives label, in the Western Australian York Olive Festival on 24/25th June.

They have just been advised that they have received a Bronze award for their oil having a Free Fatty Acid of .12 and total Polyphenol content of 233.

Their total score was 14, one point off a Silver award. One Gold award presented. Ron and Stuart were one of two Victorian submissions to receive awards, all other awards were to entrants from WA.

Shows for Olive Products

Perhaps more GSOGA growers should be presenting their oils, table olives and olive products at the local and national level and picking up more awards.

We know oil / olives from our region are very good but the rest of the country doesn't. It's a great opportunity to develop better recognition of our region and showcase the range of high quality olive products we produce in this part of the country. A few gongs on our labels indicating our success won't do your sales any harm either.

As I see it by Les Ridd

This year's harvest has been more difficult due to the birds stripping the trees as soon as there is any sign of the fruit ripening. Cockatoos were more prevalent in the Goulburn area and parrots in the Euroa, Strathbogie area, but there were variations from this rule depending upon farming activities. Where sheep were grain fed this seemed to encourage flocks of thousands of cockatoos. Absentee growers were horrified to see their fruit and leaves stripped when visiting their groves at the weekends.

The next challenge was to beat the earlier than usual frosts. We all have to be vigilant on this because if frost affected fruit is stored in the vats with other growers oil, then the whole lot can be turned rancid and unsaleable as extra virgin oil. I am happy to say that in the GSOGA area we were able to harvest before the really heavy frosts started. This was not the case in the North and North West where many thousands of trees had fruit removed for the sake of the grove health and fruiting for next season.

It seems difficult to average more than 15 kg of fruit per tree due to the nature of the "beast". When looking at a grove to give an estimate of the fruit yield, it is more important to count the number of trees that have less than average or no fruit at all. Most groves that we harvested averaged around the 12 kg mark with a 95% removal rate, even though many trees had in excess of 20 kg on them. It is the poor producing trees that pull back the average.

Both of our main processors in the Cobram / Yarrawonga area averaged similar yields - around the 20% mark. It is interesting to note that some processors achieve higher yields by increasing the Malaxing temperature. This has the effect of reducing oil quality. An average of 20% is more desirable if we are to successfully compete for sales in the big world.

Our next challenge is pruning, and if this is not done correctly this year, you have missed the boat to have a high percentage of fruit removal with a vibrating harvester. Most of our groves have trees that are six or seven years old and by now must have a clear trunk of at least 900 mm. Above the trunk there should be 3 or 4 strong branches in a vase shape. Small branches that hang below the main frame should be taken off ensuring that the fruit set is on the outer strong branches. This allows the vibrations to travel up the strong branches and remove the fruit. Also if this is done correctly, green fruit will be removed at the same rate as black fruit. In this way we can harvest earlier to beat the frosts and still get a 90 – 95 % fruit removal.

This is how I see it. I do not propose to be better informed than anyone else, but what I have written is from practical experience.

Book recommendation from Peter Hill

"Pruning & Training Systems for Modern Olive Growing", by Gucci & Cantini. ISBN: 0 643 06443 5. Available from CSIRO Publishing. The web page is www.publish.csiro.au/pid/2266.htm.

The book is also available from Olive Grower & Processor magazine. Their web page is www.olivegrower.com.au/olivebooks8.htm.

I've found it very useful, as it answers many of the day-to-day questions mug amateurs like me have about this black art.

There are never enough pruning days. Trouble is, no one has THE WAY TO DO IT well defined. We had a De Masi very successfully harvest our fruit this year, What I'd like to see is someone talking/demonstrating on "pruning for machine harvesting".

The blurb on the back of the book says:

'Pruning olive trees is quite different from pruning other fruit trees of the temperate zone. Errors in pruning may result in yield losses or higher cultivation costs. The type of pruning and training system are two of the major factors for successful tree performance and orchard profitability'.

What it doesn't say is that it may also save your marriage - Andrew and I are always arguing about pruning!! Irene Laing

Here's the recipe for the cake Sarah Thomson made for us at the Improving your Yields Seminar - scrumptious

Orange Juice and Olive Oil Cake

4	eggs, separated
1 tsp	vanilla extract
250gms	(9 oz) caster sugar
50gms	(1 3/4 oz) Light Brown sugar
200ml	(7 fl oz) Olive Oil
400gms	(14 oz/ 3 1/3 cups) Plain Flour
1 tsp	Baking Powder (heaped)
1	Finely grated rind of an Orange
250ml	(9 Fl oz/ 1 cup) Freshly squeezed Orange Juice
40gms	Pine Nuts

Preheat the oven to 180 C (350 F). Brush two 22 cm (8 1/2 inch) spring-form tins with olive oil and dust with flour. Whip the yolks with the vanilla until they bulk up and become foamy. Whisk in the caster and brown sugars, then add the olive oil bit by bit, mixing well after each addition. Add the flour, baking powder, orange rind and juice and beat well until you have a smooth batter. Whip the egg whites in a large bowl until they are firm and snowy white. Gently fold in the egg whites.

Scrape out half the batter into each tin and sprinkle each cake with pine nuts. Bake for about 40 mins, or until the tops are golden and crusty and a skewer poked in the middle comes out clean. Leave to cool before serving. This will keep well in a tin for 4 to 5 days.

Bon Appetit

Improving Yields in the Grove Seminar

The seminar – in the Gooram CFA Hall on the 24th June – was very successful, with about 40 members attending in spite of cold and foggy conditions.

There were three speakers to provide advice on improving yields:

Dr. Ted Mikhail – SWEP
Professor Tan Nair – University of Western Sydney
Dr. Greg O'Sullivan – Australia Plants

All three had a consistent message – that improving yields is about solving the problems which prevent trees reaching their full potential – and that real success comes from understanding the mechanisms, and attacking the root causes, rather than just curing the symptoms.

Dr Ted Mikhail – Soil Analysis

Ted has spent all of his professional life working on soil analysis – and in devising the “Mikhail System”. He believes that success depends on soil being balanced in three ways:

1. Cation Balance: To ensure that the basic structure of the soil is healthy
2. Soil Nutrient Balance: To provide ideal nutrient levels for the crop
3. Microbe Balance: To ensure balanced microbe populations in the soil

A standard analysis of a soil sample provides the basis for specific recommendations on the quantities of lime, gypsum or dolomite and trace elements to be applied – and information on the requirements for other major elements to bring the soil into balance and provide nutrients for the chosen crop.

The analysis takes account of organic matter in the soil, which contributes to the apparent acidity but which does not need to be neutralised – so the recommended level of lime or dolomite is not necessarily a simple reflection of the measured pH of the sample. It also distinguishes between the total available cation (calcium, magnesium etc) levels – available as soil nutrients for crops – and the lower “exchangeable” levels. These are significant for the cation balance which is associated with the activity around small soil particles and which influences soil structure.

A complete soil analysis also reports on the balance of the main microbe groups and recommends actions to maintain good microbe balance.

The recommended sampling depth for the soil in an olive grove is from 0 to 150 mm and the sample should be taken with a stainless steel core sampler to avoid contamination.

More background at: <http://www.swep.com.au/faqs.htm>

Assoc. Professor Tan Nair: Pest and Disease Control

Tan has been working on peacock spot and the management and use of waste from olive processing.

He opened the discussion by talking about two important general principles in the control of pests and diseases:

1. An integrated approach which makes active use of grove management practices and “friendly” organisms as well as chemical sprays: Ideally this approach should also be based on a pro-active attitude to preventing significant attacks – rather than waiting for them to occur and then reacting
2. The importance of understanding the life cycle of the pests and diseases: - so that we are aware of when they are susceptible to control by chemical sprays – and when changes in environmental conditions may favour or weaken them.

Tan then went on to talk about specific examples - including:

Black Scale – where chemical control depends on “catching” the insects at the young crawler stage.
Grasshoppers – which are normally restrained by natural infections; but these infections lose effect in sustained dry conditions
Peacock Spot – a cool weather infection where physical removal of the fallen leaves can reduce re-infection.

More background at: <http://www.uws.edu.au/research/researchcentres/chaps/staff/researchers/tnair>

Greg O'Sullivan – Fruit Set – Reworking-grafting

Greg started by talking through the basic mechanisms of fruit-set – requiring wind-blown transfer of pollen – and a number of background facts:

- Olives produce very large numbers of flowers and a good crop will result from fruit set on only a small percentage of the flowers□
- But stressed trees can produce large proportions of imperfect flowers□
- While olives can be self-fertile, cross-pollination is likely to improve yields significantly□
- Water or disease stress during late autumn/winter/spring can reduce flower development.

More background at:

<http://www.australisplants.com.au/olives/data/olivegrowing/factorsinfluencingpollinationandfruitset.pdf>

Greg went on to discuss reworking of trees by grafting as an option for growers with trees which are healthy but not producing saleable fruit. In summary:

- The technique can be used on the cross-cut trunk of a tree or on a substantial lateral; probably easier on a large trunk
- Best done during the cooler months – to avoid rapid moisture loss
- Uses pencil diameter scions, with shallow taper cut on one side
- Bark of trunk is cut vertically with two cuts – pencil diameter apart – allowing bark strip to be pulled away
- Scion is inserted behind bark strip with taper in contact with trunk surface
- Several scions can be grafted onto a single trunk
- All cut surfaces are protected with tape or paint – including cut surface of trunk
- 80% success rate

=====

Controlling our: Cockies, Rosellas, Currawongs, Galahs and Emus

It seems many of us are having problems with birds and it's getting worse. Time for some drastic action!! There wasn't time at the seminar to talk about ways to solve the problems they are causing, nor does there seem a simple solution. However as a starter have a look at Olive Grower & Processor - Jan/Feb 2006 edition (No. 47) Pages 30 - 33 as there are lots of ideas there. The message seems to be vigilance and the need to keep changing tactics.

We have tried holographic tape, hawks, Bird Bane from Hybrid Ag., and Coke cans hung in the tree. We heard about killing feral goats and leaving them in the grove for the eagles to eat as that deters other birds, another story was to feed them black sunflower seeds. Susie Moscovitch had been successful with an electronic intermittent noise bird control system from Shaun McCarthy - Tel: Shaun 5873 2506 if you want to know more.

If any of you have found anything that works, even if its only for a time, then please let us know. Irene Laing: irenelaing@mac.com

Cultivar Discussion & What's Hot and What's Not Night
Friday 14th July - 7.30 p.m.
Gooram CFA Hall

GSOGA Members have approximately 11,000 Manzanilla trees in the ground.

Some of them are doing well with good crops and but many are not doing so well at all - in fact so badly that there have been mutterings about cutting them off at the top of their trunks and grafting, especially after Greg O'Sullivan's presentation at the Seminar, or just pulling them all out or abandoning them as a dead loss.

There is a lot of Manzanilla experience among members and the Committee feel it would be a good idea to have the opportunity to get our heads together and devote part of an evening to how we can all improve our Manzanilla yields.

Come and join in on a discussion, contribute and share your experiences about what has been successful / unsuccessful, what you are doing and what you could or need to do.

To finish off the night we will have a 'What's Hot and What's Not' session so members can pass on any useful olive related discoveries and tips. We've put orange nets over our saplings to deter the kangaroos - what have you been doing - come and Show and Tell us.

Let Kaye Ashton know if you are coming: sweetlan@mcmedia.com.au

=====
Harvest Dinner
Saturday 5th August - 7.00 p.m.
Terip Terip Hall

Another chance to get together to talk about this year's harvest and taste some of our oils. Last year this event was very popular and we had more people than places. Numbers this year will be limited to 60 and on a first come first served.

There will be the quick and the hungry so make sure you:

RSVP to Kaye Ashton (sweetlan@mcmedia.com.au)

=====
Food Company - Events & Festivals

The next event to be attended by the GSOGA Food Co Pty Ltd is the Upper Goulburn Wine & Food Expo at Alexandra Shire Hall, Grant Street between 10.30-4.30pm on Saturday 12th August. The "oi product range" will be available for tasting and sales.

1st October - Euroa Show and Shine

Visit: GSOGA Food Co. Pty Ltd's updated web page at www.oilives.com.au

All the best to Ern & Margaret Hunt by Ron Turner

Ern and Margaret have sold their property in Molesworth and have moved to Alexander to start a new and easier lifestyle.

I met Ernie in 1999 at a GSOGA formation meeting at Robin Gamsworthy's property. Thirteen people attended that day, all of us keen to set something up to service the industry we were becoming involved in. Ernie was one of the first to volunteer for the general committee. Seven of us regularly got together to get the show on the road. During this time I got to know Ernie fairly well.



Ernie and Margaret operated a very successful cabinet making business in Carnegie between 1969 and 1983. The business employed up to twelve tradesmen. Ernie trained four apprentices during this time. They purchased the land at Molesworth in 1978 initially as a 'weekender' where they first built a shed then the house. Ernie spent two years at Molesworth establishing their new business Yea Laminates while Margaret remained in Melbourne looking after their two children who were still at school. I suspect Ernie's father had a big influence on the selection of a property at Molesworth because Ern could entertain you for hours about tales of his fishing trip experiences as a small boy then as a young man with his father on the Goulburn river at Molesworth.

Yea Laminates was very successful and was recognized in the area as a supplier of quality products in high demand. It operated on a smaller scale than the business in Carnegie. Ernie again successfully trained two apprentices one of whom eventually took the business over.

For ten years he had this thing about olives. He spoke with several people about the potential of olives. One day when installing a kitchen at Ron Baker's new home he noticed the planting of olive trees - an in depth conversation followed - all of Ernie's premonitions, dreams and anticipations were answered.

In 1999 he planted around 350 trees of including Manzanilla, Nevadillo Blanco, Kalamata and Frantoio. He immediately adopted organic procedures. After three years he received NASAA accreditation as an organic producer.

All of his produce, both oil and table fruit has been sold each year. Final sales in 2005 totally redeemed his initial establishment costs and operating expenses for the period since establishment.

Ern is a reliable source and authority on organic production. His presentations at Field days and Association meetings were always well received and some members are following organic principals or going for full NASAA accreditation.

Pruning also became a subject he gained expertise in, initially taking particular care and consideration for every limb of the tree. Today, after due consideration he insists one should concentrate on the shape desired. Having achieved this, for all following years, chop the top and sides as the professionals do.

Ernie took a particular interest in the processing of olives, both oil and table fruit. Umberto Fratalli installed a 350 kg. processor at his property in Yea. Ernie and Gianni Grigoletto were the operators. Gianni soon moved on leaving Ernie to become the main operator, applying his own ideas to achieve higher yields and a quality product.

In the meantime the Association decided to form a special committee to research a table fruit pickling facility for the benefit of Association members. I chaired the committee. Ernie, Les Ridd, Rob Morphet and myself with some initial input from Otto Gieselhart researched both commercial and traditional procedures. Rob Morphet developed a procedure using Caustic Soda (Lye method) and Ernie the traditional method of washing the fruit until satisfied with the degree of bitterness then tipping the olives into a fermentation or brine process. Ernie went on to successfully pickle Olives, traditionally and in accordance with organic procedures.

There was nobody more proud than Ernie when we received Silver and Bronze medallions for my fruit at the Victorian and Western Australia State/National Awards.

He has been exceptionally busy with his olive involvement, and completed approximately six years on the GSOGA committee, attending meetings, producing display stands, organising field days, working on stands at functions for both the Association and The Food Company, and all the time he's been a great bloke to work with.

Margaret, not to be forgotten, has backed him in all his activities. It was Margaret who stepped in and handled the Secretary's job for the Association until her recent retirement.

We are not to lose the contact or the membership of Ern and Margaret, they now have a commercial interest in a local grove in Yea.

It has been a pleasure to work with Ernie and Margaret and we have had lots of fun and achievements. I trust everybody will join with me in saying CONGRATULATIONS and THANK YOU to Ern and Margaret for a job extremely well done.

Have a happy and healthy retirement with plenty of golf (specially for Margaret), wood turning, fishing and an occasional bottle of medicinal Red.

ALL THE VERY BEST

ADVERTISEMENTS



Grove establishment is easy

...when you plant proven nursery stock of the highest quality

australis PLANTS

Qualified Horticultural Advice

Greg O'Sullivan
MappSci Home (Hort Tech)

- Australia's largest range of olive varieties and tree sizes
- Grown under the highest standards of nursery hygiene
- Reliable freight network delivers to all areas throughout Australia

Tubestock Grove Size Trees Advanced Trees — Many varieties available - call us for a price list!

Phone Australis Plants: (07) 4696 8792

Fax: (07) 4696 8712
Email: sales@australisplants.com
www.australisplants.com

Postal address: 7 De Gruchy Court, Highfields Q 4352
Nursery address: 252 Postmans Ridge Rd, Withcott Q

SWEP LABORATORIES

SWEP is offering GSOGA members 10% off any soil samples that are sent in for testing over the next 2 months. As mentioned, (along with the discount) GSOGA will also be reimbursed \$10 per sample if SWEP receives 20 samples during this period. So if you are interested send your samples clearly marked GSOGA to receive the discount. I have some test kits left over from the seminar so let me know if you want one and I post it to you. (irenelaing@mac.com)

(See information below re soil samplers).

Soil Samplers now available

1. SWEP soil sampler:

Stainless steel probe with side cut out (21cm, 1" Diameter)

Mild Steel stem and handle.

Cost \$110 + GST (Including Postage and handling) = \$121.00



If you would like to order a sampler contact SWEP on 03 9701 6007, Fax 03 9701 6007, or Email services@swep.com.au

2. Stainless steel probe (18cm) stem and handle.

This sampler does not have a side cut out. It is designed for sandy soils.

This sampler is ordered direct from the engineers. Please contact

Craig Sutton Ph: 03 9798 6091 Fax: 03 9798 6066

C & L Sutton Engineering

* Please note, both samplers are the same height and based on the same design.

Table fruit grader & Pneumatic Loppers

Fresh table fruit for sales to markets, retail outlets and the general public always requires the fruit to be graded. The Melbourne fresh fruit market lists the various sizes required. If the fruit is not graded the selling price is always de-rated to the smallest fruit size in the container. From this experience over the last three years we have had to provide for accurate fruit grading.

We have recently produced a new machine. The machine features a revolving belts principle. The belts are driven directly through a .75 Kw, 3 phase motor controlled through a 240 Volt single phase input having a 3 phase infinitely variable speed output.



The machine grades the Olives into small, medium, large and extra large. After grading the olives fall through the varying size gaps between the belts then either down shutes or in the case of the extra large over the end and into crates.

The sorting table at the very start of the machine is to pour the olives on to for operators to work either side to manually remove twigs, leaves, foreign matter and separate any joined fruit before the olives move on to the moving belts.

The machine is 3 metres long and will operate from a standard three pin 240 Volt 10 amp. power point.

If you want to know more contact Ron Turner at Strathaven Olives: 57905217 or mobile 0412 763752

NEW AIR PRODUCTS

HEAVY DUTY PNEUMATIC LOPPERS



New B/A Pneumatic Loppers.
Manufactured to prune 50mm diameter branches with ease. The heavy duty push rod, finely polished blade and new efficient air usage technology makes the B/A ideal for large diameter pruning.

LISAM PRUNING AND HARVESTING KIT



Italian Lisam Compressor and Tools Set

Italian Petrol Driven Honda Compressor

Complete with:
Flash Picker Rake with 1.5 meter
Extension Pole.
Lisam SLY Pneumatic Shears
10 meter 6 x 8mm TPU Coil Hose

LISAM TELESCOPIC EXTENSION POLES

Lisam Telescopic Extension Poles

GT403 1.10 to 2.00 meter TELESCOPIC POLE

GT404 1.85 to 3.10 meter TELESCOPIC POLE



STRATHAVEN OLIVES **RON TURNER 0412 763 752**