



Items of Interest

Dinner Event Showcasing Olive Oils

As part of our campaign to promote our olive industry, we have partnered with local chef Russell Blaikie who will host a dinner showcasing West Australian oils and olive products on Tuesday 12 June 2018. Russell is chef / co-owner at Must Winebar in Mt Lawley and is passionate about high quality local food.

The dinner event will be consumer-focussed and will feature olive oils and / or olive products throughout the meal. The event will provide attendees with a greater understanding of olive oils and products and how better to use them in cooking.

We are looking for growers who would like their products showcased at the event. You would need to be willing to donate / sell a litre or so of olive oil (or a kilo of olives). Exact quantities required will be confirmed by Russell once the menu has been decided.

Please email me if you are interested in showcasing your product at this dinner.

You can find more information on Russell and the Winebar at: <http://www.must.com.au/about-us/people.html>

EVOO Judges' Training

This coming weekend (24 March) we will hold the next judges' training, in preparation for the 2018 Perth Royal Olive Awards. The training will be run by our Chief Judge Isabelle Okis and will focus on bitterness and pungency. We will also be trying out our new blue tasting cups that we will be using for the Perth Royal Olive Award judging this year.

Farming Together

We have recently applied for a *Farming Together* farmer group project grant. *Farming Together* is a nation-wide resource for primary producers to help collaborate, value-add, build marketplace strength and boost returns. It aims to improve farm profitability (at farm gate and along the supply chain) and enable increased collaboration in Australian agriculture.

If we are successful in our bid we hope to be provided with assistance in 'building our business' which could include better strategic planning, branding and implementing Integrated Pest and Disease Management.

Farming Together has also funded a project by the Queensland Olive Council which will identify a provenance framework for Australia's olives. For more information on the project visit: <https://aqworks.com.au/olive-growers-hungry-oil-know/>

Changes to Constitution

At our Special General Meeting on 9 February 2018 the proposed changes to the Constitution were agreed to. Of greatest impact to members will be the move from financial year to calendar year reporting and the change of the membership year to calendar year also. To transition to the calendar year, it is proposed that when the 2018 member fees become due (in June), growers will be provided with the option of paying for either 6 months or 18 months to align with the calendar year cycle. We hope to send the renewal forms out in early June.

Country of Origin Food Labelling

From 1 July 2018 businesses must comply with the new Country of Origin Food Labelling Information Standard 2016. The two-year transition period is coming to an end, and food products hitting the shelves after 1 July 2018 need to clearly state if their product was made, grown, produced or packed in Australia or another country.

Under the new requirements, most Australian foods sold at retail will need to carry a label with a clearly defined box containing:

1. a kangaroo in a triangle logo to indicate that food was grown, produced or made in Australia
2. a bar chart to indicate the proportion of Australian ingredients in the food
3. a statement summarising the visual information

There is plenty of information contained on Australian Government websites including the Australian Competition and Consumer Commission (ACCC) website [ACCC Country of Origin Food Labelling](#) . Informative videos are also available on youtube, such as [Do I need to make a Country of Origin claim](#) .

There is also a Webinar Series run by the Department of Industry, Innovation and Science. Click on this link for more information, and to register [Webinar Series - Country of Origin Labelling - registration](#)

We will distribute some additional information specific to olive products over the coming weeks.

New Website

We are hoping to launch our new website in the next month! The site will be a big improvement on our old website as it will be much more user friendly and will be easy to update and add to as we develop more information and organise events.

As you know, we will provide a listing of our members and a link to their website or email address or phone number. If you do not wish to be listed please let me know. If you do wish to be listed but have not yet sent through your logo and brief summary (of who you are and what you sell) I will not be able to complete your listing. If you have not done so already, please provide any wording for your entry by the end of the month ie 31 March.

How is your season looking?

It seems to be a mixed bag regarding the season for olives this year. Some growers reported a strong flowering and fruit set while others seem to be experiencing the biennial reduced crop that is common in our industry. How does your crop look after the relatively dry summer? Your feedback will help plan our EVOO and table olive competitions as part of the Perth Royal Olive Awards.

For Sale

Just in time for harvest, one of our members has the following items surplus to requirements:



2 x Olistar Pneumatic Harvesters - \$500 ea

1 x Olistar Head – purchased new in 2017 - \$400

1 x Hose Reel - \$100

If you are interested please email chris@petraoliveoil.com.au