

OLIVES AND OLIVE OIL

Steward: Mrs. Carolyn REID, Mobile 0427 653 113

PAPER ENTRIES CLOSE 4pm THURSDAY 2nd NOVEMBER 2023

ONLINE ENTRIES CLOSE 4pm MONDAY 6th NOVEMBER 2023

www.dinninupshow.com.au

NO EXHIBITS ACCEPTED AFTER 9am

WILD OLIVES ARE ALLOWED VARIATIONS IN COLOUR

The following characteristics should be considered when entering table olives:

- Visually appealing to eat
- Acidity
- Saltiness
- Overall flavour balance
- Absence of blemishes
- Residual bitterness
- Good flesh texture
- Appealing colour
- Olive flavour
- Absence of off flavours

Olive Oil Definitions:

Boutique Grower: Classified as someone who produces between 25-199 litres of this particular oil and oil production for the entire Olive Grove is not more than 1000 litres.

Commercial Grower: Classified as someone who produces 200 litres and above.

FLAVOURED OIL (CLASS 658) CAN BE ENTERED BY EITHER
BOUTIQUE OR COMMERCIAL GROWERS.

Trophies:

Kilamarup Farms Trophy-Reid Family Trophy: Most Points, Classes 653-658

Kilamarup Farms Trophy-Reid Family Trophy: Runner-Up Most Points,
Classes 653-658

Class	Entry \$		1st \$	2nd \$
653	2.00	Table Olives, single colour (green, black or wild), plain, whole olives, in brine, 1 unbranded jar	5.00	3.00
654	2.00	Table Olives, colour medley, plain, whole olives, in brine, 1 unbranded jar	5.00	3.00
655	2.00	Table Olives, single or colour medley, flavoured and or spiced, flavour identified, 1unbranded jar	5.00	3.00
656	2.00	Extra Virgin Olive Oil, current year, single, varietal or blended, Boutique Grower, 1 unbranded bottle	5.00	3.00
657	2.00	Extra Virgin Olive Oil, current year, single, varietal or blended, Commercial Grower, 1 unbranded bottle	5.00	3.00
658	2.00	Flavoured Oil, olive oil base, current year, flavour identified, 1 unbranded bottle	5.00	3.00