SECTION M – OLIVES AND OLIVE OIL

Steward: Mrs. Carolyn REID, Mobile 0427 653 113

PAPER ENTRIES CLOSE 4pm THURSDAY 29th OCTOBER 2026
ONLINE ENTRIES CLOSE 4pm MONDAY 2nd NOVEMBER 2026
www.dinninupshow.com
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
- Absence of blemishes
- Residual bitterness
- Good flesh texture
- Appealing colour
- Olive flavour
- Absence of off flavours
- Overall flavour balance

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 560) can be entered by eith Boutique or Commercial Growers

FLAVOURED OIL (CLASS 595) CAN BE ENTERED BY EITHER BOUTIQUE OR COMMERCIAL GROWERS.

Trophies:

Kilamarup Farms Trophy-Reid Family Trophy: Most Points, Section M
Kilamarup Farms Trophy-Reid Family Trophy: R-Up Most Points Section M

Class	Entry $		1st $	2nd $
555	2.00	Table Olives, single colour, plain, whole olives, in brine, 1 unbranded jar, green, black or wild	5.00	3.00
556	2.00	Table Olives, colour medley, plain, whole olives, in brine, 1unbranded jar	5.00	3.00
557	2.00	Table Olives, single or colour medley, flavoured and or spiced, flavour identified, 1unbranded jar	5.00	3.00
558	2.00	Extra Virgin Olive Oil, current year, Boutique Grower, single, varietal or blended,1 unbranded bottle	5.00	3.00
559	2.00	Extra Virgin Olive Oil, current year, Commercial Grower, single, varietal or blended, 1 unbranded bottle	5.00	3.00
560	2.00	Flavoured Oil, olive oil base, current year, flavour identified, 1 unbranded bottle	5.00	3.00