

SECTION M – OLIVES AND OLIVE OIL

Steward: Mrs. Carolyn REID, Mobile 0427 653 113

PAPER ENTRIES CLOSE 4pm THURSDAY 31st OCTOBER 2024
ONLINE ENTRIES CLOSE 4pm MONDAY 4th NOVEMBER 2024
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
- Absence of blemishes
- Appealing colour
- Acidity
- Residual bitterness
- Olive flavour
- Saltiness
- Good flesh texture
- 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 595) CAN BE ENTERED BY EITHER BOUTIQUE OR COMMERCIAL GROWERS.

Trophies:

Kilamarup Farms Trophy-Reid Family Trophy: Most Points, Classes 590-595

Kilamarup Farms Trophy-Reid Family Trophy: Runner-Up Most Points, Classes 590-595

Class	Entry \$		1st \$	2nd \$
590	2.00	Table Olives, single colour (green, black or wild), plain, whole olives, in brine, 1 unbranded jar.	5.00	3.00
591	2.00	Table Olives, colour medley, plain, whole olives, in brine, 1 unbranded jar	5.00	3.00
592	2.00	Table Olives, single or colour medley, flavoured and or spiced, flavour identified, 1 unbranded jar.	5.00	3.00
593	2.00	Extra Virgin Olive Oil, current year, single, varietal or blended, Boutique Grower, 1 unbranded bottle.	5.00	3.00
594	2.00	Extra Virgin Olive Oil, current year, single, varietal or blended, Commercial Grower, 1 unbranded bottle.	5.00	3.00
595	2.00	Flavoured Oil, olive oil base, current year, flavour identified, 1 unbranded bottle.	5.00	3.00