

**2010 HUNTER VALLEY EXTRA VIRGIN OLIVE OIL
AND OLIVE PRODUCT SHOW**

Closing date for entries: Olive oil:	Friday 30th July, 2010.
Table fruit & tapenades:	Friday 13th August, 2010.
Soaps:	Friday 16th July, 2010.
Show judging date:	Saturday 21st August, 2010.
Awards presentation:	Thursday 16th September, 2010

Classes:

- 1 Mild Style Extra Virgin Olive Oil**
- 2 Medium Style Extra Virgin Olive Oil**
- 3 Robust Style Extra Virgin Olive Oil**
- 4 Infused Olive Oil – Citrus Flavours**
- 5 Infused Olive Oil – Other Flavours**
- 6 Green Table Olives**
- 7 Black Table Olives**
- 8 Spiced or Flavoured Green Table Olives**
- 9 Spiced or Flavoured Black Table Olives**
- 10 Spiced or Flavoured Table Olives other than Green or Black**
- 11 Olive Specials**
- 12 Olive Tapenade and Olive Spreads**
- 13 Castille Olive Oil Soaps**
- 14 Olive Oil Based Soaps**

Awards:

- Best Entry in Class - Classes 1 to 14**
- The Hunter Olive Centre Trophy - Best Commercial Oil of Show – Classes 1 to 3**
- The Commonwealth Bank Local Business Banking Trophy - Best Commercial Oil of Show from Hunter Valley Fruit – Classes 1 to 3**
- The Sebel Kirkton Park Trophy - Best Infused Oil of Show – Classes 4 & 5**
- The Olive Centre Trophy - Best Commercial Table Olive of Show – Classes 6 to 10**
- The Hunter Irrigation and Water Solutions Trophy - Best Commercial Table Olive of Show from Hunter Valley Fruit – Classes 6 to 10**
- The Clear Image Trophy - Best Olive Tapenade or Olive Spread of Show**
- Best Olive Oil Soap of Show**
- The Plasdene Glass – Pak Trophy - Most Successful Exhibitor of Show**
- The Ryan Publications Prize**

Definitions:

- Mild:** The oil must display a zero to low (overall combined) degree of bitterness and pungency. The oil may also display aromas and flavours that are soft, fresh and distinctive.
- Medium:** The oil must display a moderate (overall combined) degree of bitterness and pungency. The oil may also display fresh and complex aromas and flavours of moderate or better intensity.
- Robust:** The oil must display a high and distinct (overall combined) degree of bitterness and pungency. The oil may also display intense, fresh and complex aromas and flavours.
- Commercial:** Products intended for sale to the public or other commercial producers.
- Tapenade:** Traditional recipe of olive paste – green or black, capers, anchovies, garlic.
- Olive Spread:** Olive paste and any other ingredients; style eg pesto and flavour should be nominated.
- Castille Soap:** 100% olive oil.
- Olive Oil Based Soap:** Olive oil must be major source of fat; minimum 60 %.

Conditions of Entry:

- i) Entries must be 100% Australian origin if entered by an exhibitor resident in Australia
- ii) Entries received from a country other than Australia must be from fruit grown in that country.
- iii) There is a limit of five entries per exhibitor per class.
- iv) To qualify for an award, oil entries must have a Free Fatty Acid (FFA) < 0.8%.
- v) A sample of each commercial extra virgin olive oil entry will be sent away for FFA analysis to a NATA accredited laboratory unless the exhibit is accompanied by a certificate of FFA analysis from a NATA accredited laboratory
- vi) For olive oil entries two bottles of either 250ml, 375ml or 500ml capacity must be provided.
- vii) For table olive entries two jars of approximately 300ml must be provided.
- viii) For tapenade and olive spread entries two jars of any size can be provided.
- ix) In Classes 4 & 5 - Infused Oils, the flavour should be nominated.
- x) In Classes 6 and 7 - Plain Table Olives, the olives can be whole, pitted, sliced or cracked but must have no other ingredients other than the preserving brine or brine/vinegar solution.
- xi) In Classes 8, 9 and 10 – Spiced or Flavoured Table Olives, the olives can be whole, pitted and stuffed and flavoured with any appropriate ingredient. Spices or flavours to be nominated.
- xii) Class 11 is for olives that have had a preparation different to normal such as air dried, oven dried, dry salted or baked. Preparation method and any added flavours to be nominated.
- xiii) Olives in Classes 6 to 11 do not have to be only from the 2010 harvest. The olives can be from any year's harvest.
- xiv) Entries in Class 13 – Castille Soaps must be made from 100% olive oil; and entries in Class 14 - Olive Oil Based Soaps, must be made using at least 60% olive oil; the oil content should be specified. Four bars of each exhibit must be supplied.
- xv) Exhibits in all classes must be commercially packaged and labelled; and, either available for sale to the public or intended for release in the near future.
- xvi) Award winning entries will be publicised during the Feast of the Olive on 25th and 26th September 2010.
- xvii) Winners of Bronze, Silver and Gold Medals will be able to purchase round medal stick on labels from the Hunter Olive Association for \$0.11 each. Orders can be placed with the Show Steward.

Judging:

Oil judging will be carried out by panels of three experienced judges using the Australian Olive Association's 20 point judging system. The Best in Class and Best in Show awards will be based on these scores and further tasting if necessary. Other awards to be granted are:

Gold: 17.0+
Silver: 15.0 to <17.0
Bronze: 13.0 to <15.0

Judging of all other olive products will be carried out by two or three suitably qualified people using appropriate guidelines.

Announcement of Award Winners

Award winners will be announced at an Awards Presentation to be held on Thursday 16th September. Winners will be presented with their awards at this event

Display of Award Winning Exhibits

Award winning entries will be on display and available for public tasting at one of the venues for the Feast of the Olive over the weekend of the 25th and 26th September 2010. Winners of these awards will be required to supply to the Hunter Olive Association free of charge sufficient quantities of winning product for this display.

Hunter Olive Association^{Inc.}

Entry Fees:	Extra virgin olive oil entries accompanied by a certificate of FFA analysis:	\$33.00
	Extra virgin olive oil entries <u>not</u> accompanied by a certificate of FFA analysis:	\$66.00
	Infused olive oil entries (no FFA analysis required):	\$33.00
	Table olives, tapenades and soaps:	\$16.50

How to Enter:

Fill out the Entry Form; available from the HOA website: www.hunterolives.asn.au, or by contacting the Show Steward: Liane Heinke – phone: 0265747256

Email: heinke@hunterlink.net.au

Mark each entry with your own Exhibit Identification Code, different code for each entry.
Securely package the entries.

Include appropriate payment. Cheques should be made payable to the Hunter Olive Association Inc.
Packages can be sent by mail, courier or hand delivered to:

**The Steward
Hunter Valley Olive Show
312 Old North Road
Belford NSW 2335**

or

**Hunter Boutique Olive Growers
Adina Vineyard
492 Lovedale Road
Lovedale NSW 2321**

Hunter Olive Association Inc.

The Hunter Olive Association wishes to thank The Hunter Olive Centre, Plasdene Glass-Pak Pty Limited, The Olive Centre Pty Ltd, the Commonwealth Bank Local Business Banking, Hunter Irrigation and Water Solutions, The Sebel Kirkton Park, and Clear Image for their sponsorship of the 2010 Hunter Valley Extra Virgin Olive Oil and Olive Products Show. The Association would also like to thank Ryan Publications for their support for the Show.

Sponsorship funds supplement entry fees and help defray costs of trophies, judges' expenses, printing and other expenses associated with staging the Show.



