

Hunter Olive Association Inc.

2009 HUNTER VALLEY EXTRA VIRGIN OLIVE OIL AND OLIVE PRODUCT SHOW

Closing date for entries:	Olive oil:	Friday 14 th August, 2009.
	Table fruit:	Friday 28 th August, 2009.
	Soaps:	Friday 6 th August, 2009.
	Judging date:	Saturday 12 th September, 2009.
	Awards presentation:	Sunday 20 th September, 2009.

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 Non-Commercial Olive Oil
- 7 Green Table Olives
- 8 Black Table Olives
- 9 Spiced or Flavoured Green Table Olives
- 10 Spiced or Flavoured Black Table Olives
- 11 Spiced or Flavoured Table Olives other than Green or Black
- 12 Olive Specials
- 13 Olive Tapenade and Olive Spreads
- 14 Castille Olive Oil Soaps
- 15 Olive Oil Based Soaps
- 16 Non-Commercial Table Olives

Awards:

- The Hunter Olive Association Best Entry in Class - Classes 1 to 16
- 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 7 to 12
- The Hunter Irrigation and Water Solutions Trophy - Best Commercial Table Olive of Show from Hunter Valley Fruit - Classes 7 to 12
- The Clear Image Trophy - Best Olive Tapenade or Olive Spread of Show
- The Hunter Olive Association - Best Olive Oil Soap of Show
- The Plasdene Glass - Pak Trophy - Most Successful Exhibitor of Show
- The Ryan Publications Prize



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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.
Non-Commercial:	Products not intended for sale made by non-commercial exhibitors.
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:

1. Entries must be 100% Australian origin if entered by an exhibitor resident in Australia
2. There is a limit of five entries per exhibitor per class.
3. To qualify for an award, oil entries must have a Free Fatty Acid (FFA) < 0.8%.
4. 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.
5. For olive oil entries two bottles of either 250ml, 375ml or 500ml capacity must be provided.
6. For table olive entries two jars of approximately 300ml must be provided.
7. For tapenade and olive spread entries two jars of any size can be provided.
8. In Classes 4 & 5 - Infused Oils, the flavour should be nominated.
9. Olives in Classes 7 and 8 can be whole, pitted, sliced or cracked but must have no other ingredients other than the preserving brine or brine/vinegar solution.
10. Olives in Classes 9, 10 and 11 can be whole, pitted and stuffed and flavoured with any appropriate ingredient (flavour should be nominated).
11. Class 12 is for olives that have had a preparation different to normal such as air dried, oven dried, dry salted or baked.
12. Olives in Classes 7 to 12 do not have to be only from the 2009 harvest. The olives can be from any year's harvest.
13. Entries in Class 14 – Castille Soaps must be made from 100% olive oil; and entries in Class 15 - 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.
14. Exhibits in all classes, except the Non-Commercial Classes 6 and 16, must be commercially packaged and labelled; and, either available in the Australian marketplace or intended for release in the near future.
15. Award winning entries will be publicised during the Feast of the Olive on 26th and 27th September 2009.
16. 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.



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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 Sunday 20th 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 26th and 27th September. 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.

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
	Non-commercial olive oils (no FFA required):	\$22.00
	Olive products entries including soaps: (commercial & non-commercial)	\$16.50

How to Enter:

1. Fill out the Entry Form available from the HOA website: www.hunterolives.asn.au, or by contacting the Show Steward: Stephen Mitchell – Ph: 0265776004 Email: stephen@lisbornepark.com
2. Mark each entry with your own Exhibit Identification Code, different code for each entry.
3. Securely package the entries.
4. Include appropriate payment. Cheques should be made payable to the Hunter Olive Association Inc.
5. Packages can be sent by mail, courier or hand delivered to:

The Steward
Hunter Valley Olive Show
562 Glendonbrook Road
Glendonbrook NSW 2330

or

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

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The Hunter Olive Association wishes to thank The Hunter Olive Centre, Plasdene Glass-Pak Pty Limited, The Olive Centre Pty Ltd, Commonwealth Bank Local Business Banking, Hunter Irrigation and Water Solutions, The Sebel Kirkton Park, and Clear Image for their sponsorship of the 2009 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.





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2009 Hunter Valley Extra Virgin Olive Oil and Olive Product Show Entry Form

Payment Details

No. of oils entered with FFA analysis		@ \$33.00/entry	=	\$
No. of oils entered without FFA analysis		@ \$66.00/entry	=	\$
No. of infused olive oils entered (no FFA analysis required)		@ \$33.00/entry	=	\$
No. of non-commercial oils (no FFA required)		@ \$22.00/entry	=	\$
No. of olive product and soap entries		@ \$16.50/entry	=	\$
Total Payment including GST				\$

Payment can be made by:

1. Cheque payable to Hunter Olive Association Inc,
2. Direct Deposit to: Hunter Olive Association Inc, BSB 062818 Account No: 10129133
Please note the Hunter Olive Association can no longer accept credit card payments.

Mark each entry with your Exhibit Identification Code, securely package the entries, enclose entry fee

Send or deliver to:

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OR Hunter Boutique Olive Growers
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