



AUSTRALIAN OLIVE ASSOCIATION
NATIONAL TABLE OLIVE COMPETITION
14 March, 2010

Presented by the Rotary Club of Bendigo South Inc in association with
the Australian Olive Association Ltd

INFORMATION FOR ENTRANTS

**Australian Olive Association National Table Olive Competition
Entrants Information**

The Bendigo Olive & Food Fiesta Committee wishes to sincerely thank the following sponsors for their donations.

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Australian Olive Association National Table Olive Competition
Entrants Information

1 KEY INFORMATION

Closing date for paper entry form	-	Friday 29 January, 2010
Closing date for receipt of exhibits	-	5.00pm Friday 26 February, 2010
Cost per entry	-	\$69
Address for entries		AOA National Table Olive Competition, Mr Rod Bowles, PO Box 1053, Bendigo, Vic 3552

2 INTRODUCTION

The inaugural Australian Olive Association National Tables Olive Competition is presented by the Rotary Club of Bendigo South Inc and the Australian Olive Association Inc. The competition will be held in conjunction with the Bendigo Olive & Food Fiesta. This annual event is in its third year and one of its objectives is to promote the olive industry.

3 SUBMISSION OF ENTRIES

- The paper entry form and entry fees must be received by Friday 29th January, 2010
- Entry forms by facsimile are strictly forbidden and will be destroyed.
- Exhibits either lodged in person to 61 High St, Eaglehawk or sent by post, must be in the Rotary Club of Bendigo South's possession by 5.00 pm 26 February, 2010.
- Postal entries post marked prior to closing date will be accepted.
- When submitting entry forms by post it is the exhibitor's responsibility to ensure adequate delivery time.
- **Late entries will be refused and late postal entries will be returned immediately.**
- If you require formal acknowledgement that your entry has been received, please include a stamped, self-addressed envelope with your entry.

4 PRIVACY

If you do not want your details to be made available to other parties, please tick the box on the entry form supplied. Your personal information will only be used by the Rotary Club of Bendigo South Inc to maintain contact with you and allow us to manage your entries. The Rotary Club of Bendigo South Inc reserves the right to inform prize sponsors the details of recipients to enable distribution of their voucher/ product prizes to the winner.

5 ENTRY FEE

Entry fee will be \$69. As the Rotary Club of Bendigo South Inc is not registered or required to be registered for GST no tax is charged.

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6 DELIVERY OF EXHIBITS

- Exhibits must be delivered to PO Box 1053, Bendigo 3552 by 5.00pm on Friday 26 February, 2010
- Samples must be clearly labelled.
- Deliveries will not be accepted before Monday, 12 February 2010.

7 EXHIBITS

The attention of exhibitors is drawn to the following general regulation: The Society will not under any circumstances hold itself responsible for any loss, damage to, or mis-delivery of any exhibit.

8 HOW TO ENTER

1. Complete the entry form and forward with cheque made payable to Rotary Club of Bendigo South Inc and sent to the address in point 4 below which is required to be received by Friday 29 January, 2010.
2. Clearly label each of the containers with Exhibit Name, Address, Class Number & Personal Code as on the entry form. This is important: failure to do so could result in your entries not being included in the judging. Exhibits must be received by 5.00 pm Friday 26 February, 2010
3. Post your entry together with your payment and exhibit samples to:
Australian Olive Association National Table Olive Competition,
Mr Rod Bowles,
Chief Steward,
PO Box 1053,
Bendigo,
Vic 3552

9 THE JUDGING

The judging will be conducted at the Bendigo with a venue to be organised.

10 AWARDS PRESENTATION

The results of the 2010 Australian Olive Association National Table Olive Competition will be announced by the President of the Australian Olive Association Ltd, during a specially created olive themed 3-course dinner, including tastings of the award winning olives at: Venue: All Seasons Quality Resort Bendigo, 171-183 McIvor Road, Bendigo

Date: Saturday, 13 March, 2010

Time: 6.30 pm for 7.00 pm start

Cost: TBA

Dress: Lounge Suit

Accommodation is available at this venue. Contact details of the venue are Ph. 03 54438166 and web address is www.allseasonsbendigo.com.au

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11 TRANSPORT

Bendigo is approximately 1 hour 45 minutes by car for the centre of Melbourne car and approximately 1 hour 20 minutes from Tullamarine Airport. Alternatively, there are frequent train services from Southern Cross Station to Bendigo. For train time tables to and from Bendigo visit [http://www.vline.com.au/index timetables](http://www.vline.com.au/index_timetables)

11 JUDGING PROCESS

11.1 BEFORE THE JUDGING

Entries submitted will be checked against the entry form as listed.

Categories may be amended depending on the range of entries received. Each entry will be randomly allocated an exhibit number. This information is highly confidential and will be known only to the Steward.

11.2 THE JUDGING

The table olives will be assessed on the following characteristics: absence of blemishes, appealing colour, good flesh texture, olive flavour, acidity, saltiness, residual bitterness, absence of off flavours and overall flavour balance.

SIZE: The olive's suitability for table consumption is a function of its size, which is important to presentation. Olives between 4g and 7g (140 to 250 olives per kg or PPK) are considered medium-sized. While those weighing over 7g (>140 PPK) are Queen sized.

PIT or STONE: The pit should come away easily from the flesh and a flesh to pit ratio of 5 to 1 is acceptable; the higher this ratio the better the commercial value of the olives.

SKIN: The skin of the fruit should be fine, yet elastic and resistant to blows and to the action of alkalis and brine.

FLESH: Should be firm but not woody. Green olives should have firm, crisp flesh, ripe or black olives will have softer flesh due to the fruit being at a more mature stage than green olives.

OIL CONTENT: Oil content should be as low as possible because in many cases it impairs the keeping properties and consistency of the processed fruit. Only in certain types of black olives is a medium to high oil content desirable.

COMPETITION QUANTITIES Production quantity to qualify for entry to this competition is 50kg drained weight of olives per entry.

11.3 AWARDS

Gold, Silver & Bronze awards will be presented for each of the classes.

BEST OF COMPETITION— Table Olives Judged from all commercial table olives entered. Except entries from Class 15.

Note that more than one award of each type (except Best of Competition) can be made within each class. Conversely no awards may be given in any class if the overall quality of the class is not sufficiently high.

All judges participating in the competition will select their choice of best table olive, and provide reasons. The Chairperson will, based, on his/her opinion and the

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opinions of the judges, select the Best Table Olive of Competition, his/her decision will be final.

The steward will then inform the Chair of the identity of all the exhibits, and will recommend to the President of The Australian Olive Association Ltd that the award winners be accepted.

11.4 CONDITION OF TABLE OLIVE ENTRIES

- Entries must be 100% Australian Origin.
- Entries must be sound and free from spoilage.
- Awards will be made after winning entries have been subjected to chemical and microbiological testing to ensure that they are suitable for human consumption. The judges reserve the right to disqualify any entry deemed not suitable for human consumption.
- Entries must comprise of at least 100 table olives in each of two adequately sealed containers.
- Exhibitors understand and agree to the publication of all Competition results and public tasting of their entries.

Recipients of awards agree that all:

- advertising/ promotion/labelling arising from the award must include details of the year of the Award; class number and the nature of the award.
- The Chair of the Bendigo Olive & Food Fiesta reserves the right to restructure the classes to accommodate the entries submitted and to not make awards in any particular class if deemed appropriate.
- Any remaining table olives remain the property of the Rotary Club of Bendigo South Inc.
- The exhibitor agrees to accede to any reasonable request by the organising committee to prove that any exhibit submitted by them is commercially available in Australia in the volume specified on the entry form.

11.5 COMPETITION RESULTS

The identity of the award winners will be embargoed until the official announcement/ presentation. After the official announcement, a Competition summary will be made available to all exhibitors outlining the quality score and chemical parameters if applicable and award winners. This summary will be available for downloading from the Bendigo Olive & Food Fiesta Website: www.bendigoolivefiesta.com.au

11.6 TABLE OLIVE COMPETITION ENQUIRIES

Please direct enquiries regarding the Table Olive Competition to Jim Smyth, Head Judge on Phone: (08) 85841497
Mobile: 0417 846 100 or [Email: jsmyth@adam.com.au](mailto:jsmyth@adam.com.au)

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11.7 CLASSES

Class 11–Green Olives, plain. Whole olives only

Class 12–Black Olives

All varieties except Kalamata and California Ripe processed. Plain, whole olives

Class 13–Kalamata Olives ,whole olives

Class 15–Spiced and specially treated olives

including pitted, sliced and stuffed. California Ripe excluded.

BEST OF COMPETITION

Selected from classes 11, 12, & 13

12 CONTACT DETAILS

For any general information, apart from matters relating to table olives competition, contact Greg Noonan 0419546739 or Terry Dalwood 54426212 or go to our web site www.bendigoolivefiesta.com.au