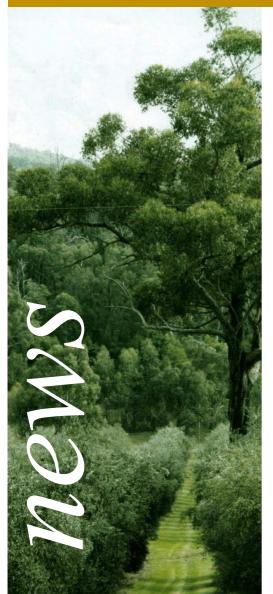


La Grue OLIVES

NEWSLETTER - OCTOBER 2018



La Grue olives are pressed shortly after harvest to retain the freshness and full flavour of the fruit.

Pruning

Olive trees are capable of growing to a great height and their longevity is legendary. People still harvest from trees that have been alive for hundreds of years. But this contrasts dramatically with some modern practices where the trees are kept low and bushy with double density plantings. These trees are harvested with a straddle harvester that traverses the rows with wheels on both sides of the row. Some really big machines are used that can't operate economically at small olive groves. Look up Colossus if you are interested.

At La Grue Olives we have trees planted at traditional spacings and some of them have grown too big, but we are determined to keep the trees like lollypops in future. We have some problems with the older trees "going up to heaven" because we have such good soil and a slack owner/worker who did not prune while the threes were young.

But all is not lost with these hardy plants. We will progressively set the trees to rights by pruning. If we prune vigorously on the bigger trees we will get no fruit for a year off them. This is because fruit grows on the second year spurs that grow after pruning off a branch or main shoot. However, in the end the trees will produce more fruit when they "fight back" which is what we want after all!





Quality Assurance

Despite being reassured by winning a gold medal at our first industry competition in 2010, La Grue Olives is continuing to verify that we make and sell top quality EVOO (Extra Virgin Olive Oil). Customers deserve to be confident in the claims we make for our beautiful and distinctive food product.

So we decided to invest annually in employing a laboratory to test our oil. The latest report (see right) is published on our website, please see the full report via this link www.lagrueolives.com.au/laboratory report 2018.pdf

We have chosen one of the world's leading laboratories located at Wagga Wagga in NSW. In addition to the chemical analysis (good luck understanding those numbers) we ask the lab to "taste test" our oil. A panel of experienced people in Wagga then declares whether our oil is actually EVOO. It is!

La Grue Library Tastings and Talks

Healesville Library and Casey Library have signed-up Peter Jeffery to talk to people at their premises complete with tasting opportunities. Someone asked whether Peter needed a microphone so some older people can hear what he has to say. Old teachers learn how to project their voices and speak clearly so – "No microphone will be necessary!"

For dates of talks please contact Ruth on 0359649296 or email ruth@lagrueolives.com.au



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