

SONOMA COUNTY OLIVE OIL 2009 SEMINAR SERIES

1. August 12, Introduction to olive oil production, Sonoma Co. Farm Advisor's Office
2. September 9, Medium density, small-scale farming; olive oil tasting in Sebastopol
3. October 7, Super high-density planting; oil tasting at the SRJC Shone Farm
4. November 4, Milling and an olive oil tasting, at The Olive Press in Sonoma

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MILLING OLIVES

Location: The Olive Press, 24724 Hwy 121
(Arnold Dr.), Sonoma, CA 95476

November 4 Agenda

- 8:45-9:00 Registration
\$10 at door, check or cash please
- 9:00-10:30 **Processing Olives into Oil, Effects on Quality and Flavor—*Washing, crushing, separation, cleaning, storage, and bottling; olive oil tasting.***
Paul Vossen, U.C. Cooperative Extension Farm Advisor, Sonoma County
- 10:30-11:00 Break
- 11:00-1:00 **Observation of Milling—*Watch a specific batch of olives move through the mill and taste the oil as it is being made.***
Deborah Rogers, The Olive Press, Sonoma



Register for one or more seminars:

RSVP by email or phone to Lisa Bell: lkbell@ucdavis.edu; or 707-565-2050. Provide your name, what seminars you will attend, and a way to contact you. Cost of each seminar is \$10 at door. Cash or check only, no credit cards.

