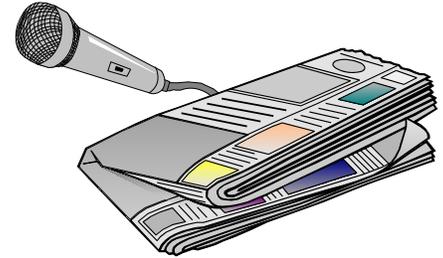




*Agriculture - Home Economics - 4-H*

# GLENN COUNTY COOPERATIVE EXTENSION NEWS FLASH



October 9, 2007

Contact: William Krueger, University of California Cooperative Extension Farm Advisor

## **NEW OLIVE CURING PUBLICATION AVAILABLE**

According to University of California Farm Advisor Bill Krueger, because of locally available fruit, home curing of olives is a popular hobby in this area. Many people have olive trees or know where the fruit can be obtained for the picking. The University of California has a new publication “Olives: Safe Methods for Home Pickling” with all the latest information available for the current olive season. It can be obtained as a free download at <http://anrcatalog.ucdavis.edu/InOrder/Shop/ItemDetails.asp?ItemNo=8267> or picked up at the Glenn County Cooperative Extension Office (821 E. South Street, Orland) at a cost of \$2.00 to cover printing. The publication covers olive selection, several methods for curing and preparing different styles of olives, and preserving or canning olives.

When are olives ready to be picked for home curing? With the exception of salt brined or dried Greek style, all other styles are made from green immature fruit. Ripe olives (black fruit) are soft and will not hold up to the common curing practices. Commercial olive harvest in this area generally begins about the middle of September and runs to about the beginning of November. Olives are considered ready for harvest when the olive has turned from green to pale green or “straw “ colored. Usually when olives are at the optimum stage for harvest, a small percentage of the olives have begun to “color” or turn black, usually in the tops of the trees. These black olives should be discarded before the olives are cured.

For more information, please call the Cooperative Extension Office at 865-1107.