Collector hosts its first olive festival



Celebrate the Olive Festival at Fedra Olive Grove, Collector, next month and see how olives are harvested, enjoy a Mediterranean breakfast buffet, as well try a range of flavoured Fedra olive oils.

By NICOLA BELL

TITH this year's olive harvest underway, and predicted to be a bumper year, it seems only fitting 2011 marks the year of the inaugural Olive Festival.

The 2009 winner of the Australian Olive Grove of the Year award, Fedra Olive Grove, near Collector, on the Southern Tablelands, in conjunction with Grandma's Little Bakery - which is situated among the Fedra grove - will play host to the festival on Saturday and Sunday, June 4 and 5.

Running from 9am until 11.30am both days, the festival was initiated to celebrate the olive harvest and give consumers the chance to see for themselves how an olive grove operates.

A Mediterranean breakfast buffet, offering generous homemade delicacies, will be prepared by Grandma's Little Bakery, while the new range of flavoured olive oils produced by Fedra olive grove will be available for taste testing.

include some of the best food, both sweet and savoury, the bakery has to offer, with all products fresh and homemade.

Known for its home-style which concept, together flavours and loved recipes from all over the world, Grandma's Little Bakery works together with the olive grove to produce olive-based dishes, dips, breads and tapenades.

To give people the chance to explore the olive grove, there will be a guided tour of the boutique factory and grove which will showcase the production of the olives and olive oil.

As harvest got underway in early April – it is expected to continue until July – it was predicted to produce 17 million litres of extra virgin olive oil Australia-wide.

Owner of Grandma's Little Bakery and organiser of the festival, Dana Kvatinsky, said the concept came about for the festival because it was such a special time of year for the olive industry.

"The tour will give people The breakfast buffet will the opportunity to see behind-

the-scenes, which they wouldn't normally be able to," she

While Fedra Olive Grove produced award-winning extra virgin olive oil, the new range being launched at the festival would include those infused with fresh herbs and spices.

"The whole festival will showcase fresh ingredients, and where they come from, while enjoying a beautiful

Grandma's Little Bakery specialises in pasteries, especially cheese borekas, as well as cakes and delicious meals, and the supermarket section offers a range of produce including four types of olives produced at Fedra, olive oil, spices, jams, chutneys

Ms Kvatinsky said everything they used in the bakery was homemade and whatever they used they also sold.

Cost for the festival is \$35 per person, with children under four years free and those up to 12 half-price.

■ Bookings are essential, contact (02) 4848 0240.

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New look hoof and hook

THIS year's Hawkesbury Show heralded a new look hoof and hook competition, with the unled steers being judged on-grounds for the first time as a result of support from Farm Services NSW, who supplied yards for the competition.

We used to do the unled section of the hoof and hook competition off-site, but this year we had some yards loaned to us by Farm Services NSW so we could run that with the led steers as well," said ringmaster and vice president of the Hawkesbury Show Society, Colin Mitchell, Londonderry.

"We had a very good mixture of cattle; some of the best in the district were on display.'

Throughout the weekend, more than 150 cattle were also judged in the stud cattle classes by Barry Bright, O'Connell, and Krystelle

Ridley, Condobolin. A whopping

56 steers were entered this year, including 32 unled and 24 led, and coming from Black Springs Meadow Flat, Cargo, Central Coast and

 $C\,h\,a\,m\,p\,i\,o\,n$ Champion carcase was awarded to a Limousin steer on the steer exhibited by Stuart Moeck, Valley Creek, hoof went to a heavyweight Schofields, and sashed by the 2011 Hawkesbury Showgirl, Stephanie Fowler. Limousincross entry

Brisbane Waters from Secondary College, which went on to be the reserve champion carcase.

Champion carcase was awarded to Stuart Moeck, Schofields, with a heavyweight Limousin steer.

Event sponsors included

R.W. Langley Wholesale Meats, Hawkesbury Valley Meat Processors, University of Western Sydney, Adams Transport, International Animal Health and Manheim Pty Ltd.

Don Malcolm, Mulgrave.

- CARLA WIESE-SMITH

The steers were auctioned by

SALE ENDS 16th June 2011