



Olive Notes

Serving Solano & Yolo Counties!

November 2008 - Issue 2



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Are Olive Fruit Flies Becoming Tolerant to GF-120?

California growers have very few options for controlling Olive Fruit Fly. The only insecticides registered for control and available in California are GF-120 Bait (active ingredient – spinosad), and Surround (active ingredient – kaolin clay). Of these, GF-120 is the more widely used. When growers have limited options and must rely on the same chemical for control, there is always a chance that selection will occur and that the target insect population will become more tolerant of the chemical. Eventually, with repeated use over years, it might be expected that the population will become resistant and that the insecticide will no longer control the pest.

Although GF-120 appears to be working well in controlling olive fruit fly, a preliminary study we conducted at 3 sites around California last year indicated that these local populations have become more tolerant such that a higher dose of spinosad (3 to 5 times more) is required to kill 50 percent of the population than is required to control 50 percent of previously untreated populations from Europe, where GF-120 is still not widely used.

In order for us to expand our study to Solano and Yolo Counties, we need to obtain at least 30 to 50 infested olives from trees that have been treated with GF-120 either earlier this season (2008) or throughout the last season (2007). We allow the flies to emerge and expose them to different doses of the GF-120 Bait, then determine what proportion of the population are killed.

If you have trees that have been treated with GF-120 in 2007 and/or 2008, and have infested olive fruit on those trees (or infested olives that have fallen from those trees), we would like to obtain 30 to 50 of the olive fruit fly infested fruit for our study. We are doing the study at this time, and would like to obtain the fruit in November or December.

If your trees meet these criteria and you would like to participate in our study, please contact Dr. Frank Zalom, Dept. of Entomology, University of California, Davis by phone (530-752-3687) or email (fzalom@ucdavis.edu). Or Email Carolyn at cjdebuse@ucdavis.edu

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Update on the Olive Mill Feasibility Study for Solano and Yolo Counties

*Luis Sierra, CA Center for Cooperative Development
Carolyn DeBuse, UCCE Farm advisor, Solano/Yolo*

On Aug. 29 Interested growers first met at Mike Madison's farm for a "meet and greet" and again on Sept 25, to hear about an opportunity provided by CA Center for Cooperative Development to complete a feasibility study for a cooperatively owned mill serving the region. The CA Center for Cooperative Development was awarded funds by USDA Rural Cooperatives Development program to complete this study and is coordinating the effort. A steering committee, made up of growers, has been formed to guide the study and work with the hired consultants.

The reason that this study is so timely is that there is a budding olive oil industry in the two counties with more trees being planted every month. In the next few years, there will be first harvests and first presses all across the county with the currently available mills being miles away. This study will look at the possibility of having a mill built here in the our own counties and available to all that are in need of this service.

The initial steering committee meeting revealed that we share a number of common goals and concerns. For openers, a strong commitment to quality was unanimous. And although this feasibility study focuses on an olive oil mill, the notion of a marketing component also resonated with the group. Some of the ideas proposed included milling for independent labels and creating regional brands of pooled oil from members. The discussion covered other services that could be collectively achieved in the short run, such as buying supplies like bottles in bulk and accessing/sharing harvest equipment.

The feasibility study is a first step. If it is a success then a business plan will follow early next year and finally a working mill by 2010. Your participation in examining options with us is invited. Please let us know if you are interested in participating in the steering committee or in some other specific aspect of this study. Contact: Luis Sierra at lsierra@cccd.coop

A survey will be coming to you that will address the needs of the olive oil community. Please fill this out as best you can so that the study will have the most current and accurate information to plan for the industries future.



Olive Oil

Renaissance, Renewal, Revelation

First in a series of tasting events presented by the Robert Mondavi Institute for Wine and Food Science. In this afternoon event you will learn how to:

- Taste several different styles of olive oil including fresh oil hours from the mill.
- Experience olive oil's positive sensory qualities - fruitiness, bitterness and pungency, and also learn about its history and health attributes.
- Enjoy appetizers, wine and beer in the atrium of the Sensory Building.



Where: Robert Mondavi Institute for Wine and Food Science, Silverado Vineyards Sensory Theater (parking available in the garage east of the RMI)

When: Saturday, December 6, 1-5 p.m. (registration begins at 12:30 p.m.)

Who: **Alexandra Devarenne**, Olive oil consultant, educator and sensory expert: "Olive oil - tasting technique, influences on style & quality, and culinary uses"

Dr. Clare Hasler, Executive Director, Robert Mondavi Institute for Wine and Food Science: "Olive oil as a functional food"

Dan Flynn, Executive Director, UC Davis Olive Center: "The olive oil renaissance in California"

Price: \$75, with proceeds benefiting the UC Davis Olive Center

RSVP: Patricia Glass, pglass@ucdavis.edu; 530-754-6349 Please RSVP by December 1.

Tickets: Reserve now, seating is limited. Send a check payable to "UC Regents" to:

Patricia Glass
Robert Mondavi Institute for Wine and Food Science
392 Old Davis Road - Sensory Lab
University of California
Davis, CA 95616


RMI
Robert Mondavi Institute
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Olive Notes



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