

OLEA NEWS

Issue No. 11 March 2023

UC DAVIS OLIVE CENTER INTRODUCTION TO OLIVE ORCHARD MANAGEMENT IN SPANISH

The UC Davis Olive Center is hosting a workshop on March 10th designed for Spanish speaking farm managers, farm workers, and field personnel. The workshop will cover the basic principles of plant growth and productivity, irrigation management, fertility and fertigation, pruning and olive quality considerations. For details on how to register, please access the flyer here.

2022 SEAL CERTIFICATION STILL OPEN

There is still time to submit olive oil to the 2022 Seal Certification Program. The COOC will be accepting olive oil submissions until March 31, 2023. Any member submissions before this date will have the opportunity to be tasted by the Modern Olives Taste Panel. To achieve certification of your oil, please refer to the 2022 Seal Certification Kit that can be found on our website. If you have any questions, feel free to contact our office at (559) 578-8074.

2023 COOC COMPETITION

There is still time to register for the annual COOC Competition! This competition is exclusively for extra virgin olive oils produced during the 2022 harvest season. If you are interested in submitting oils to be judged in the Competition, please email Elise Oliver at eoliver@calapple.org Submission cost is \$100 per olive oil, and oils must be received by March 17, 2023, to the Institute for Food and Agriculture. The COOC will be assessing a maximum of 100 oils this year. Please feel free to call our office at (559) 578-8074 if you have any questions.

2023 OLIVE OIL DAY

Register for CA Olive Oil Day today! Olive Oil Day is taking place on March 21, 2023 from 8:30 a.m.-1:00 p.m. at the Robert Cabral Agriculture Center in Stockton, CA. Featured topics include: Canopy, Water & Olive Knot Management, Analysis of 2021 Harvest Oil, Trends in California Ag Research & Outreach, and Sustainability & Regenerative Ag.

RSVP to the Olive Oil Commission of California at Anne@agamsi.com.



2023 CALIFORNIA STATEWIDE OLIVE SEMINAR

The 2023 California Statewide Olive Seminar is taking place on Thursday, March 30th from 8:00 a.m. to 1:00 p.m. on zoom! Topics include: Black Scale Control, Olive Fruit Fly, Canopy Management in Oil and Table Olives, Mitigating Alternate Bearing, among others. To register for the seminar, please use the link here">here.

COOC HOSTS CALIFORNIA COOKALONG EVENT IN SAN FRANCISCO, CA

The first California Cookalong event was held on February 9th at Civic Kitchen in San Francisco. The event was attended by 8 influencers local to the Bay Area. The influencers cooked alongside a professional chef using COOC Seal Certified EVOO. There were a total of eight COOC Seal Certified oils featured at the event: 100% California Select by Cobram Estate; 100% California Classic by Cobram Estate; Taggiasca by Olive Love; Organic EVOO by Clif Family Vineyards; Block X Super Blend by Olivaia's OLA; and Estate Sevillano by Olivaia's OLA. Oils were selected by reaching out to the producers whose 2022 oils had already been certified prior to the event. The COOC then worked with the event chef to determine which oils would be best suited to the event menu. In addition to posting content on their individual social media sites, influencers will also provide content from the event for the COOC to use on its social media channels. Final content reach and metrics are expected to be delivered to the COOC by the end of March. The next California Cookalong event is scheduled to take place at La Cuisine in Venice, CA on March 23rd. For more information on these events, please do not hesitate to contact the COOC office.





INITIAL 2023 WATER SUPPLY ALLOCATIONS FOR CENTRAL VALLEY PROJECT

The Bureau of Reclamation announced initial 2023 water supply allocations for Central Valley Project (CVP) water users. Water supply allocations are based on an estimate of water available for delivery to CVP water users and reflect current reservoir storage, precipitation, and snowpack in the Sierra Nevada. Please see below storage status broken down by reservoir. For additional detail on allocations, please see an update provided by the California Cotton Ginners and Growers Association here.

| Central Valley Reservoir Status (as of Feb 19) | | | |
|--|--------------------------------|---------------------------|--------------------------------|
| Reservoir | Storage Percent of Capacity | Storage (1,000 acre-feet) | Percent of 15- Year Average |
| Trinity | 32 | 792 | 56 |
| Shasta | 59 | 2,675 | 93 |
| Folsom | 54 | 525 | 111 |
| New Melones | 44 | 1,059 | 77 |
| Millerton | 51 | 266 | 101 |
| San Luis (federal sha | 64 | 618 | 95 |



California Olive Oil Council

2565 Alluvial Ave., #152 Clovis, CA 93611

PH: (559) 578-8074 FAX: (559) 456-9099 www.cooc.com







@californiaevoo

CALENDAR OF EVENTS CA OLIVE OIL DAY March 21, 2023 CA Cookalong Event March 23, 2023

CA Olive Seminar

March 30, 2023

COOC OFFICE CLOSED-Good Friday

office for more information

April 7, 2023

Some events are being held virtually. Please contact the COOC