



**CALIFORNIA  
OLIVE OIL COUNCIL**  
EST. 1992

# OLEA NEWS

Issue No. 10

February 2023



## 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.

## COOC TOWN HALL

Please join the COOC Board of Directors and COOC Staff for our next Town Hall on **February 17th at 10:00 a.m.**

See below for zoom/dial-in information:

Join Zoom Meeting:

<https://us02web.zoom.us/j/88999257467>

Meeting ID: 889 9925 7467

Dial by your location:

+1 669 900 6833 US (San Jose)

Meeting ID: 889 9925 7467

### CALENDAR OF EVENTS

- o **COOC Town Hall**
  - **Date: February 17th**
- o **COOC OFFICE CLOSED-**
  - **Date: February 20th-President's Day**

Some events are being held virtually. Please contact the COOC office for more information.



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**California Olive Oil Council**

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Find us on social media!



@CaliforniaOlive  
OilCouncil



@californiaevoo

## REGISTER FOR UPCOMING COMPETITIONS

Looking to register your EVOO in Competitions? Please access a list of upcoming competitions [here](#) to determine which competition is right for you! Details regarding the upcoming COOC competition will be sent to members in the coming weeks, so please stay tuned.



## SAVE THE DATE-OLIVE DAY

Mark your calendars for Olive Day, hosted by the Olive Oil Commission of California. Olive Day is happening **March 21, 2023**. COOC staff will provide members with registration details when released!

### Recipe Spotlight:

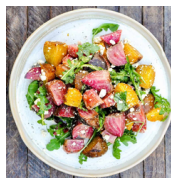
### Roasted Beet Salad with Arugula with California EVOO Dressing

#### Ingredients

- 10 whole beets, small
- 3 T olive oil
- 1 handful arugula
- 1/2 cup feta cheese, crumbled
- salt and pepper
- 2 T California extra virgin olive oil

#### Instructions

- Preheat oven to 450
- Scrub and trim the beets, peeling the skins if desired. Pat dry.
- Place the beets on a baking sheet and drizzle the olive oil over, tossing the beets to coat. Place in the oven and roast for about 20-25 minutes, depending on the size of your beets. Always test for doneness by inserting a skewer into the beet and it should go in easily when done.
- Once the beets are done, allow to rest for up to 2 hours. They should be completely cooled before chopping
- Chop the beets into large bite-size chunks and place into a bowl. Add in the rest of the ingredients and toss to coat, adjusting the salt and pepper as needed
- Transfer to a serving dish and enjoy



Recipe Courtesy of  
California Grown