



# 21st Australian Golden Olive Awards 2019

Presented by

Olive Producers (NE Vic) Inc.

## Entry Form

*Celebrating the diversity and delight of Australian olives*

**Competition 2019:** Extra Virgin Olive Oil  
Agrumato (Flavoured Oils)

Entering this Award you will be supplied with documentation appropriate for AOA COP required testing results. *Appropriate test results available by 16<sup>th</sup> August 2019.* These results are appropriate and accurate documentation for use in other shows, and for AOA Code of Practice. Saving **YOU** the cost of separate testing if the time is right.

<b>Closing date for product submission, Entry Form</b>	Thursday 25 <sup>th</sup> July 2019
Testing Result Documentation available for use in other shows	Friday 16 <sup>th</sup> August 2019
Closing date for payment for Celebration Dinner	Friday 23 <sup>rd</sup> August 2019
People's Choice Competition: *Rutherglen-Wicked Virgin 17-24 August & *Bright Market 17th August. * Myrtleford Farmers Market 24th August.	
Presentation of Awards and Celebration Dinner	Saturday 31st August 2019

*Please mail and /or hand deliver this "Entry Form" together with the filled coded bottles and jars and payment, **prior to Thursday 25<sup>th</sup> July 2019** for product submission as follows:*

### Mail

Chief Steward  
20th Australian Golden Olive Awards  
P.O. Box 96 Rutherglen 3685

### Hand delivery

Chief Steward  
C/- The Wicked Virgin Rutherglen  
165 Hopetoun Road  
Rutherglen, VIC, 3685  
*(Please arrange a suitable time with Laurel or John Nowacki  
[info@thewickedvirgin.com](mailto:info@thewickedvirgin.com) phone (02) 60327022 or 0448812307*

### Contact Details:

Trading Name	
Contact Name	
Postal Address Please include postcode.	
Telephone	
Email	
<b>Current Membership of OPNEV is due at this time. \$10. Payment with entry.</b>	<b>Circle YES / NO</b>

### Extra Virgin Olive Oil -

CLASS 1	Single Estate grown	<b>Small and/or emergent grower producing at least 100 litres but less than 500 litres in total from the estate.</b>
CLASS 2	Micro Volume	Minimum volume of the exhibit produced 25 litres, maximum 99 litres. <i>Exhibits in this class are not eligible to win Best Extra Virgin Olive Oil in Show.</i>
CLASS 3	Small Volume	Minimum volume of <b>this exhibit</b> produced is 100 litres, maximum 999 litres.
CLASS 4	Large Volume	Minimum volume of <b>this exhibit</b> produced 1000 litres.
CLASS 5	<b>Heritage Trees</b>	Oil extracted from olives from trees <b>more than 50 years old.</b>
CLASS 6	<b>Agrumato – NEW CLASS</b>	Olives co-milled with citrus fruits are described as agrumato style. No foreign material evident in oil.
TROPHY	People's Choice	Entry in this class is from medal winners by invitation and according to merit <b>FREE ENTRY.</b>
TROPHY	Best Extra Virgin Olive Oil in Show	Entry in this class is from medal winners, by invitation and according to merit. ( <b>Excludes Class 2 entries</b> ). <b>FREE ENTRY.</b>

(Please provide all mandatory information as identified by greyed columns)

#### Extra Virgin Olive Oil

Code	Class	Variety or varieties	Method of extraction (e.g. hydraulic, centrifuge, other).	Processor's name (optional)

**NB** Name and address of Estate: (**CLASS 1:** Single Estate **CLASS 5:** Heritage Trees– please check volume requirements in Condition of Entry.)

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	Number of entries	Fee per entry	Total per class
Extra Virgin Olive Oil		\$150	\$
Extra Virgin Olive Oil ( <b>OPNEV Member discount</b> )		\$140	\$
Agrumato Style Olive Oil – Fused co-milled fresh fruit, herbs, vegetables ( no evident foreign material)		\$150	
Dinner - \$85 per person (welcome drinks)		\$50	\$
Dinner – OPNEV Member - \$75		\$50.00	
<b>OPNEV Membership DUE NOW</b> Please include membership form.	Yes / No	\$10.00	\$
<b>Payment Total</b>			<b>\$</b>

**Payment:**

Please make your payment by:

- Cheque, Bank Cheque or Postal Money Order payable to **Olive Producers (NE Vic) Inc**, or
- Direct Deposit to BSB - 633 000, Account Number - 11276 2059
- Please include your Grove Name in banking details and **supply bank payment notification by email or with entry.**

**BEFORE SENDING YOUR ENTRIES ~ Please...Please...Please...**

- **READ ALL CONDITIONS & RULES.** (or in documents sent previously)
- Check that your entry is in the correct class.
- Keep a list of which oils have which code numbers **and** that all three samples are the same code number.
- Test all lids and caps. **Pack with care.**
- Include payment.
- Refer to above website or previous communication about THE dinner!!
- **Congratulate yourself for your commitment...and GOOD LUCK!**