

COMMUNITY MILLING DAY

Join the Il Fiorello Family and have wonderful oil from your own trees. All types of olives are welcome.

We will mill your olives on **Sunday, October 21st** and **Sunday, November 25th 2018**. This is a unique opportunity to mill olives from your tree or trees into fresh oil. The community milling days are for those of you that have a few olive trees but not enough to have a full run by yourself. There is no minimum amount of olives to participate. If your olives weigh in at more than 1000lbs, we will mill them separately. 1000lbs is our minimum for individual custom milling. Try to call ahead and let us know the amount you are bringing in to the mill.

RULES

- Arrive at the mill between 9am and 12pm. We would really like all the olives to come in early if possible.
- We will use only freshly picked olives, harvested no more than 24 hours before you bring them to the mill.
- Don't leave the olives in the sun as fermentation occurs, and bad olives can spoil the oil. We will be taking the temperature of the olives, and inspecting the olives for suitability; bad olives can spoil the entire run. We will make the final decision to determine if they are healthy, and if not, they cannot be used.
- Don't harvest olives from the ground.
- Use inexpensive plastic tubs or grower's buckets, no paper or plastic bags. Keep the olives cool.

OLIVE COLOR AND CONDITION

Pick all of your healthy-looking green and black olives. If you have any olives that do not look healthy, i.e. have been fly-damaged, remove them from the tree, and put them in the trash. This will help to reduce the pest population while maintaining the quality of our Community Oil.

HOW IT WORKS

Weight: When you bring in the olives, we will weigh your crop. The weight of your container will be subtracted from the gross weight. We will then mill all the community olives. You receive back oil equal to the percentage weight of olives you contributed to the total community milling run. As each olive gives a different amount of oil, when milled in batches we consider all olives equal. It may take up to a week for us to bottle all the oil.

Payment: We will bottle your oil in new fresh containers; we cannot accept customer supplied containers for bottling. You will pay for your weight of olives/oil and for the appropriately sized container.

Cost: \$.75 / pound of olives
Container cost = \$5.00 for 1 gallon size, \$20 for 5 gallon size.

Pick-Up Information:

October Community Milling Oil available after 1 pm on Friday October 26th
November Community Milling Oil available after 1 pm on Friday November 30th

BOTTLING RESOURCES

BOTTLING

SONOMA VALLEY BOTTLING
21877 8TH St E, SONOMA, CA 95476
(707) 935-3105

BOTTLE SUPPLIES

NAPA FERMENTATION
NAPA FAIRGROUNDS
(707) 255-6372

BOTTLES AND MORE
859 STILLWATER RD #1, WEST SACRAMENTO, CA 95605
(916) 995-4557

SAXCO
WWW.SAXCO.COM
FORMERLY CALIFORNIA GLASS

BRUNI GLASS
2750 MAXWELL WAY, FAIRFIELD, CA 94534
(707) 752-6200
BULK SALES

SPECIALTY BOTTLE
WWW.SPECIALITYBOTTLE.COM
(206) 382-1100