

The logo for IL FIORELLO OLIVE OIL COMPANY is displayed in a stylized, handwritten font. The text is yellow and is enclosed within a black rectangular border that has a slightly distressed, hand-drawn appearance. There are small decorative floral or star-like symbols on either side of the company name.

❖ IL FIORELLO OLIVE OIL COMPANY ❖

COMMUNITY MILLING DAY 2024

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 27 and Sunday, November 24, 2024. This is a unique opportunity to mill your single tree of olives into fresh oil. The community milling days are for those of you that have a few olive trees but not enough for a custom milling. There is no minimum amount of olives to participate. Try to call ahead and let us know the amount you are bringing to the mill.

- INFORMATION
- 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 in good condition, harvested no more than 24 hours before you bring them to the mill. Damaged olives will not be accepted.
- Do not leave the olives in the sun as fermentation occurs, and bad olives can spoil the oil. We will make the final decision to determine if they are healthy, and if not, they cannot be used.
- Do not 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 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 together. You receive back oil equal to the percentage weight of olives you contributed to the total community milling run. It will take us a few days to bottle 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: \$0.80 per pound of olives
Container cost = \$5.00 for 1 gallon size, \$20 for 5-gallon size.

Pick-Up Information:
Watch your emails for announcements!

October Community Milling Oil available after 1pm on Friday, November 1
November Community Milling Oil available after 1pm on Friday, November 29

BOTTLING RESOURCES

BOTTLING

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

CALIFORNIA OLIVE OIL CO-PACKERS
1941 WALTERS CT, FAIRFIELD CA 94533
(707) 425-9910

BOTTLE SUPPLIES

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

NAPA FERMENTATION
NAPA FAIRGROUNDS
(707) 255-6372

SAXCO
WWW.SAXCO.COM
FORMERLY CALIFORNIA GLASS

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