

COMMUNITY MILLING DAY 2025

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, November 23, 2025**. 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 number 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.
- Coffee, Tea, Water and a breakfast item will be at the entrance to the Bistro from 9-11am.

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.
- 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*.

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.
- **Costs:**
 - Olives = \$0.80 per pound
 - Containers = \$5.00 for 1 gallon size, \$20 for 5-gallon size.

PICKUP INFORMATION:

- **October Community Milling Oil is available 10-4:00pm on Friday, October 24**
- **November Community Milling Oil is available after 1pm Wednesday, November 26**



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

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Bruni Glass

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