



17th Australian Golden Olive Awards

presented by

Olive Producers (NE Vic) Inc.

Entry Form

Celebrating the diversity and delight of Australian olives

Competition 2017: Extra Virgin Olive Oil
Table Olives (including tapenades)

Entering this Award you will be supplied with documentation appropriate for AOA COP required testing results. Appropriate test results available by 12th August 2016. **These results are appropriate and accurate documentation for use in other shows. Saving YOU the cost of separate testing if the time is right.**

Closing date for product submission, Entry Form	Thursday 14 th July 2016
Testing Result Documentation available for use in other shows	Friday 12 th August 2016
Closing date for payment for Celebration Dinner	Saturday 13 th August 2016
People's Choice Competition	Saturday 20 th & 27 th August 2016
Presentation of Awards and Celebration Dinner	Saturday 27 th August 2016

Please mail and /or hand deliver this "Entry Form" together with the filled coded bottles and jars and payment, prior to 14th July 2016 for product submission as follows:

Mail

Chief Steward
17th Australian Golden Olive Awards
P.O. Box 96
Rutherglen 3685

Hand delivery

Chief Steward
17th Australian Golden Olive Awards
C/o The Wicked Virgin
165 Hopetoun Road
Rutherglen, VIC, 3685
(Please arrange a suitable time with Laurel or John Nowacki)

email - info@thewickedvirgin.com
phone - (02) 6032 7022 or 0448 812 307

Contact Details:

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

Extra Virgin Olive Oil -

CLASS 1	Single Estate grown	Small and/or emergent grower producing at least 100 litres but less than 500 litres in total from the estate.
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 this exhibit produced is 100 litres, maximum 999 litres.
CLASS 4	Large Volume	Minimum volume of this exhibit produced 1000 litres.
CLASS 5	Heritage Trees	Oil extracted from olives from trees more than 50 years old.
TROPHY	People's Choice	Entry in this class is from medal winners by invitation and according to merit FREE ENTRY.
TROPHY	Best Extra Virgin Olive Oil in Show	Entry in this class is from medal winners, by invitation and according to merit. (Excludes Class 2 entries). FREE ENTRY.

Table Olives -

CLASS 1	Black table olives	
CLASS 2	Green or turning colour olives	
CLASS 3	Flavoured olives	
CLASS 4	Tapenade	
TROPHY	Best Table Olives In Show	Entry in this class is made from medal winners by invitation according to merit. ENTRY FREE.

(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.)

Table Olives

Code	Class	Variety or varieties	Method of processing (e.g. lye, saline fermentation, salt, washing, other).	Grower's name	Main Commercial Outlet

	Number of entries	Fee per entry	Total per class
Extra Virgin Olive Oil		\$105.00	\$
Extra Virgin Olive Oil (OPNEV Member discount)		\$95.00	\$
Table Olives /Tapenade		\$80.00	\$
Table Olives/Tapenade (OPNEV Member discount)		\$70.00	\$
Dinner - \$75 per person (welcome drinks)		\$75.00	\$
OPNEV Membership DUE NOW	Yes / No	10.00	\$
Payment Total			\$

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.** www.vicolives.com (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!**