

Agenda

Your Sustainable Backyard: Olives

Sensory Theatre, Robert Mondavi Institute for Wine and Food Science

September 24, 2011

9 AM Check In

Please pick up event materials, enjoy a cup of coffee and peruse the Good Life Garden.

9:15-9:30 AM Welcome

Pam Geisel, Master Gardener Statewide Program - UC Davis

9:30-10:30 AM Olives 101

Bill Krueger, University of California Cooperative Extension

10:30-11 AM Olive Oil

Dan Flynn, Olive Center - UC Davis

11-11:15 AM Break

11:15-12 PM Olive Oil Tasting

Dan Flynn, Olive Center - UC Davis

12-1 PM Lunch

12-1 PM Food Safety: harvesting & curing home olives

Linda Harris, Food Science & Technology - UC Davis

1-3 PM Olive Curing Demonstration

The Sacramento Master Food Preservers, Pam Geisel and Bill Krueger will demonstrate water curing, brine curing, dry curing and lye curing of olives.

3-3:15 PM Adjourn

Dave Fujino, CA Center for Urban Horticulture - UC Davis