Community Press Do's and Don'ts

Please pick olives in varying degrees of ripeness/color, 40% purple to black and 60% green is ideal (total orchard, not each olive). If you are only able to participate in one of the dates and your olives are still green, bring them in and we will blend them with ripe olives. Please do not bring over-ripe olives or olives infested with fly.

We only accept olives that are freshly picked, no more than 24 hours before bringing them to the press. Do not leave them in the sun to ferment or mold. Please DO NOT pick up fruit that has fallen to the ground (use a tarp under your tree when picking). We will inspect your olives when you bring them in, if your olives are not desirable, we reserve the right to refuse them. This includes olives that are infested with the OLIVE FRUIT FLY. This pest has made its way throughout California with a vengeance. It causes damage by laying an egg in a healthy olive. The larvae will eat the fruit, making the olives unsuitable for olive oil. If you are not informed about the Olive Fruit Fly, consult your County Agricultural Adviser or research the internet for information. If you have evidence of the Olive Fruit Fly, you must pick all your olives and dispose of them properly.

Small plastic tubs/bucket containers are ideal. If you can't lift it, neither can we, please no large trash bins either. We appreciate your cooperation! The container weight will be pressed together as they arrive throughout the day. Each person will receive the amount of oil in the percentage of weight they brought in. Additionally, we cannot guess or guarantee a certain percentage yield.

We will bottle your oil in a new, clean container (either plastic or glass) that you will pay for when you pick up your oil. We do not accept customer supplied containers for bottling. You can pick up your portion of oil 1-2 weeks after processing. We will post the pick-up dates the day of the Community Press.

The day of drop off you will be charged $1.00 per pound.

Thank you and happy harvesting!