

News Letter Molí d'Olí

NOVEMBRE 2021

PICKING :

For a good ratio olive/oil, the olives need to be picked when ripe, when they are black. If picked while still green, the yield will be smaller, because they olives still contain a lot of water. Some people prefer a more astringent oil, which is the result of such 'green' oil.

Olives don't ripen all at the same time. It depends on the variety, the area where the olives grow and the climate. Picking can be done over several weeks in accordance to the ripening. With the help of a plastic rake (available in a garden center) the branches are raked and the olives fall down on a sheet or a net that is put underneath the tree. Branches should not be cut as it weakens the tree during the cold winter. (Pruning is done between the end of February and the beginning of May, according to the area) The olives are separated from the leaves and twigs and are stored in traditional plastic open crates, half full. Always keep an empty crate at hand to transfer the olives from one to the other to keep them dry and clean. They can also be kept on a sheet in a dry airy spot, for example a garage and need to be raked regularly. Either way the olives keep perfectly up to 10days so the crop can be brought to the Moulin all together. Crates are available in garden centers or at the Moulin.

BRINGING YOUR OLIVES :

If you bring less than 240 kg your olives will be mixed with olives from other sources. However the Miller will make sure that they are mixed with similar species, coming from the same area to facilitate the trituration. (Crushing of olives in the grinding wheel) If you bring 240 kg or more you will get your own oil. The entrance where you need to deposit your olives is the door on the street side of the Moulin.

The Moulin is open starting the 9th of November on Monday, Wednesday and Friday 7H-9H, Saturday 10H-12H. You need to announce your visit on 0783096423.

You will be asked to pay the costs per kilo of the trituration, the actual milling and the tax that needs to be paid to AFIDOL.

Your crates will be weighed and you pay €0,56/kg for under 240kg and €0,53/kg for over 240kg.

The oil will be ready after one to two days. It will be stored in plastic containers that are available at the Moulin in case you don't have them. If you want inox containers, we can order them for you. Glass containers are not accepted.

The Moulin de Bargemon is an association, of which you need to be(come) a member. You can pay your membership either when you bring the olives or pay online on www.lemoulindebargemon.com. The fee is €10/year.

PICKING UP YOUR OIL :

When you bring your olives, the Miller will tell you when you can pick up your oil. You can take your car down behind the building and load it in your car.

This year we are opening a boutique, where you can buy our olive oil, soap made with our oil and pomace in bags of 1kg which is the best fertilizer you can get not only for your trees but for all your plants.

We will send a monthly newsletter to every member with tricks and lots of advice as to how to treat and prune your olive trees. Our General Assembly takes place in the spring during we will do an olive oil tasting.

On our site you can now pay your membership or donate money to help us run the Moulin. This facility was offered by Crédit Agricole.

WE NEED YOUR HELP :

We need pickers, we need help in the Moulin, or people to distribute our folder in shops, restaurants and bars.. and we need YOU. There is a billboard in the Moulin on which you can put your name.. even for just one hour!! Anytime you want to pass by the Moulin you are very welcome to have a coffee with us, or a chat, or to get an answer on all your questions about the wonderful world of OLIVES.

THANK YOU

Because you trust us with your olives

Because the Moulin de Bargemon is a GEM and you help us restore it

Because you help us finance it

Because you share our program with your friends

Because you appreciate our traditions and our heritage

See you next month for the next newsletter

The Molí d'Olí team