

Hi!

Sorry about last month, a little too busy. But what a great and busy harvest we've had finally finishing last week. Now the team test and taste the olive oil making new and old combinations using all the varieties. I like to think of it as our secret Kailis recipe. Then to bottling and onto the shelves for sale!

Here's a little story about olive oil:

Goddess Athena is the Goddess of Wisdom and War, and the Greek capital city, Athens, which is named after her.

She is my favourite goddess particularly because she is also the goddess of arts & craft & weaving, music, olive oil & farming.

She invented things to make it easier & enjoyable for humans on earth. All things she invented we use today – for example plough, flute, loom.....

The story about how she became Goddess of Athens goes like this. She & Poseidon the God of the Sea were given a challenge. The winner would be the ruler of Athens. The challenge was to present the most useful gift to the people. Poseidon chose water & Athena chose the Olive Tree. It was decided that the water would be too salty to drink & so Athena won. The Olive tree is now a symbol of peace.



Special Events of the month:

Dad and Andrew Hardy went to London to the "G'day UK" food and wine expo in London. I asked dad some Q's and here are the A's:

What is G'day UK?

G'day UK is an introduction of Australian products to the UK.

Name some of the amazing products you saw:

Australian seafood, lamb honey, wine, and of course our extra virgin olive oil.

Are all of these organic?

No, not quite.

What did some people think of your product?

I think they thought it was unique

Did anybody dislike your product?

No, I don't think so.

EVOO:

A historical building which served as an olive oil factory for 200 years will be converted, with the help of the Milas Museum project, into what will be the most modern museum in the Aegean, luring both local and foreign tourists to the region.

The building is owned by one of the most distinguished families of Milas. The area covers an area of 14,000 square meters.

Milas Museum director Erol Özen said the historic factory has been idle for 30 years. "We will convert the ancient factory into a museum where we will display the artefacts excavated in and around Milas. We will also restore the olive oil factory, which will be able to work traditionally as it used to work in its time, so that the visitors will view the process of olive oil production," he said.

The area surrounding the museum will be developed into a complex with archaeology workshops, an amphitheatre and souvenir stands. The 5,000-year old artefacts, Özen says, will be displayed in a contemporary approach, displaying them in museum as well as through slide shows and events.

Organic Garden Progress:

Our garden is looking greener than ever particularly with all this rain we've had this week.

Kangaroos like to hop about in the garden eating the corn shots. We don't mind as we like to watch.

Our winter veggies are shooting up already! I can't wait to eat them, they look so beautiful, wholesome & delicious!

I find great pleasure in the garden. It's like a science experiment from when you plant a seed to watching it grow and preparing something in the kitchen with it. I am interested in science and hope one day to study science at university.

Eating Healthy Recipes:

Homemade Olive Tapenade, My favourite!

Tapenade is a rich olive spread popular in the Mediterranean, it's quite easy to make at home.

Ingredients

20 pitted Kalamata olives, coarsely chopped
1 tsp rinsed, drained and chopped capers
2 tsp Kailis Organic Extra Virgin Olive Oil
1/2 tsp anchovy paste (optional)
Fresh cracked black pepper

Directions

Combine Kalamata olives, capers, lemon juice, olive oil, anchovy paste, and pepper. Mix well. Refrigerate and use within two weeks. Use as a spread for sandwiches like panini and muffaletta or as a condiment.

I am fascinated by Greek Mythology and the stories from ancient times. I will research another for next time.

*Bye for now,
Lavinia Kailis*