

Olives – Growing and Preserving

Presented by UCCE Master Gardeners and
Master Food Preservers of El Dorado
County



Welcome & Intros

- Welcome!
- We are UCCE Master Gardeners & Master Food Preserver volunteers trained by the University of California
- Master Gardener Mission: Educate our community's home gardeners using research-based information
- Master Food Preserver Mission: Teach research-based safe home food preserving methods to our community

Welcome & Intros

- Sign-in and evaluation form
- Publications table
- Break/snacks/restrooms
- Donations
- Upcoming classes

History & Facts

- Origin
 - Mediterranean area
- First Cultivated
 - 3,000 BC
- Current Production
 - 860,000 tons of table olives world-wide
 - 1,662,000 tons of olive oil world-wide

History and Fact (cont'd)

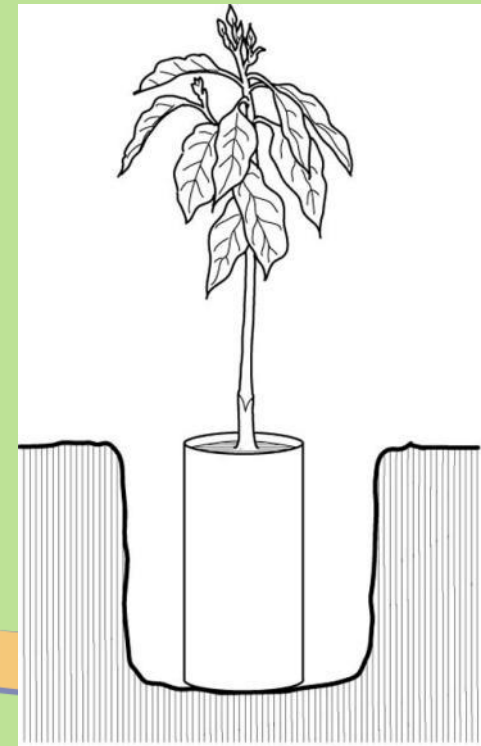
- Brought to California in 1700s
 - by Franciscan missionaries from Mexico
- 99% of olives used in the US are grown in CA
- Olives use $\frac{1}{2}$ less water than almonds
- Olives grow in many types of soil
- Canned black olives are picked green
- Olive trees can live for a very long time

Varieties

- Oil or Table
- Upright or Weeping
- Do they need a pollinator and which one
 - See handout

Planting

- Will grow in most any soil conditions
 - Will not grow well in poorly drained soil
- Hole 1½ - 2x's container
- Soil level
- pH 6.5



Growing

- The night time temps cool (35-50°F) and daytime temps mildly warm (80°F)
- Olives need chill hours
- Pruning
 - During bloom period
 - Alternate bearing
 - Suckers



Tree Characteristics

- Evergreen
- - Fruitless Varieties: Majestic Beauty, Swan Hill or Wilsonii
- Spacing: 30 x 30

Growing on

- Weed management
- Irrigation
- Fertilizer



Issues

- Environmental
 - Cold injury, nutrient deficiency/toxicity, water stress
- Insect/Pest
 - Olive Fruit Fly, Black Scale
- Disease
 - Olive Knot



Pest and Diseases Image Library, , Bugwood.org

The Dreaded Olive Fruit Fly

Females deposit eggs through an ovipositor

Depending on weather, mature flies can emerge in as little as 20 days



University of California

Agriculture and Natural Resources

Detecting Fruit Fly Damage

- More prevalent in larger fruit
- Gives 'off flavor' to table olives and olive oil
- Picture shows “exit hole” from adult (summer) or Larva in fall



Harvesting

- When to pick depends on what you want to do with them
 - I Like the 'Green-Ripe' Stage
- Many ways to harvest



Further Information

- UCCE Master Gardeners of El Dorado County:
 - 530-621-5512 (Tuesday-Friday, 9:00am-Noon)
 - Visit us at 311 Fair Lane, Placerville
 - mgeldorado@ucdavis.edu
- UCCE Master Gardeners of Amador County:
 - 209-223-6838 (Tuesday-Thursday, 10:00am-Noon)
 - Visit us at 12200B Airport Road, Jackson
 - mgamador@ucdavis.edu

Olive Questions

