



Community Crush

Our community crush days are for people with a few olive trees who want to add their olives to a group batch for milling and receive their proportionate share of the community olive oil.

We offer two community crush days each harvest season.

Reservations are required.

Dates for 2023 Harvest: October 29th and November 26, 2023

Time: Olives should arrive at the farm before 3:00pm.

Where: 1111 Kiler Canyon Road, Paso Robles, 93446

Cost: Charge is 90 cents per pound of olives. We will fill your first container with your share of the oil at no additional cost; we will charge \$5 per container to fill subsequent containers. (Filling multiple containers with the correct share of oil is labor intensive, so we prefer to fill only one container per customer. If you wish to distribute your oil into smaller containers, we encourage you to do that at home.)

Day of Crush

- Olives must be harvested within the past 24 hours. Do not start picking before 3:00pm the day before, and ideally pick the same day as the crush.
- Olives that are damaged from olive fruit fly or are substantially compromised by other defects will not be accepted.
- Bring a sanitized, completely dry, and labeled container to take oil home. We have a limited supply of food grade containers for sale (10-liter and 15-liter totes). 5-gal food grade buckets are available at Tractor Supply in Paso Robles. 100 pounds of olives will produce approximately 1.5 to 2 gallons of olive oil.

Post Milling

- Fruit from all who participate will be combined for milling.
- We will filter the olive oil immediately after milling, to remove microscopic fruit particles that can later form a sediment at the bottom of your container. This means you will not have to “rack” your oil later. The oil will be immediate ready to use.
- Olive oil will be distributed proportionately by weight of incoming fruit.
- Please plan to pick up your olive oil between 2:00pm-5:00pm Monday, the day after the crush, or contact us to arrange an alternative pick up time/date.

Are you interested in custom milling to produce olive oil from only your own olives?

We recommend that you have a minimum of 400 pounds of olives to consider custom milling at our facility. Reservation required. For more information please call Gregg Bone at 805-400-1439.

Contact us if you have other questions about community crush

Email info@kilerridge.com or call (805)-400-1432