



## Community Crush at Kiler Ridge Olive Farm

*Our community crush days are for those with a few olive trees who want to contribute to a communal milling batch. Everyone receives their proportionate share of fresh olive oil once processing is complete. We offer two community crush days each harvest season.*

**~Reservations Required~**

**Dates for 2019 Harvests:** October 27th & December 1st

**Time:** 11:00am - 3:00pm

**Where:** Kiler Ridge Olive Farm ~ 1111 Kiler Canyon Road, Paso Robles, 93446

**Cost:** We charge 40 cents per pound for the olives of each participant.

### Day of Crush

- Olives must be harvested within the past 24 hours, ideally picked the same day as the crush.
- Olives infested with olive fruit fly larvae or 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). Five-gallon food grade buckets are available at Tractor Supply in Paso Robles. One hundred pounds of olives will produce approximately two gallons of olive oil.

### Post Milling

- Fruit from all who participate will be combined for milling.
- Olive oil will be distributed proportionately by weight of fruit per person.
- Please pick up your olive oil between 1:00pm-5:00pm the day after the crush or contact us to arrange a later pick up time/date.

### Interested in custom milling with Bone Crushing & Extraction?

We recommend that you have a *minimum* of 400 pounds of olives to consider custom milling at our facility. The minimum price for custom milling is \$300 for up to 1400 pounds of fruit. Reservation required. For more information call Gregg Bone at (805) 400-1432.

**Kiler Ridge Olive Farm**

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805-400-1432