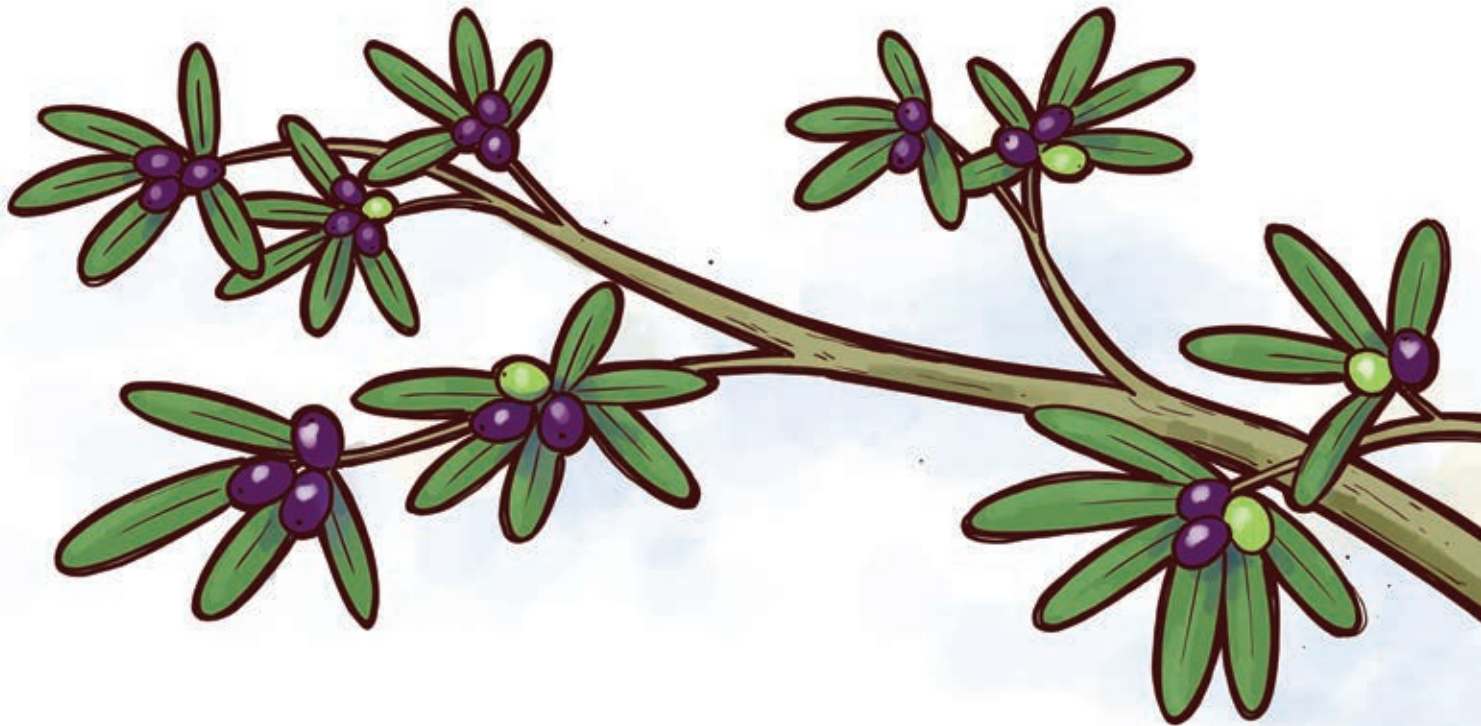


Ollie and the Olive Pressing Team



Written by Katherine Ballantyne
Illustrated by Tim Hunt



This book is dedicated to Rhys, Helen, Jayde and Coen.

With much love and a special thank you to Warren Kingdon, alias Ollie, for providing inspiration and being a great sport, allowing me to photograph him during the olive pressing process.

In memory of Dad, (Robbie Ballantyne) who awakened my interest in olives many years ago.

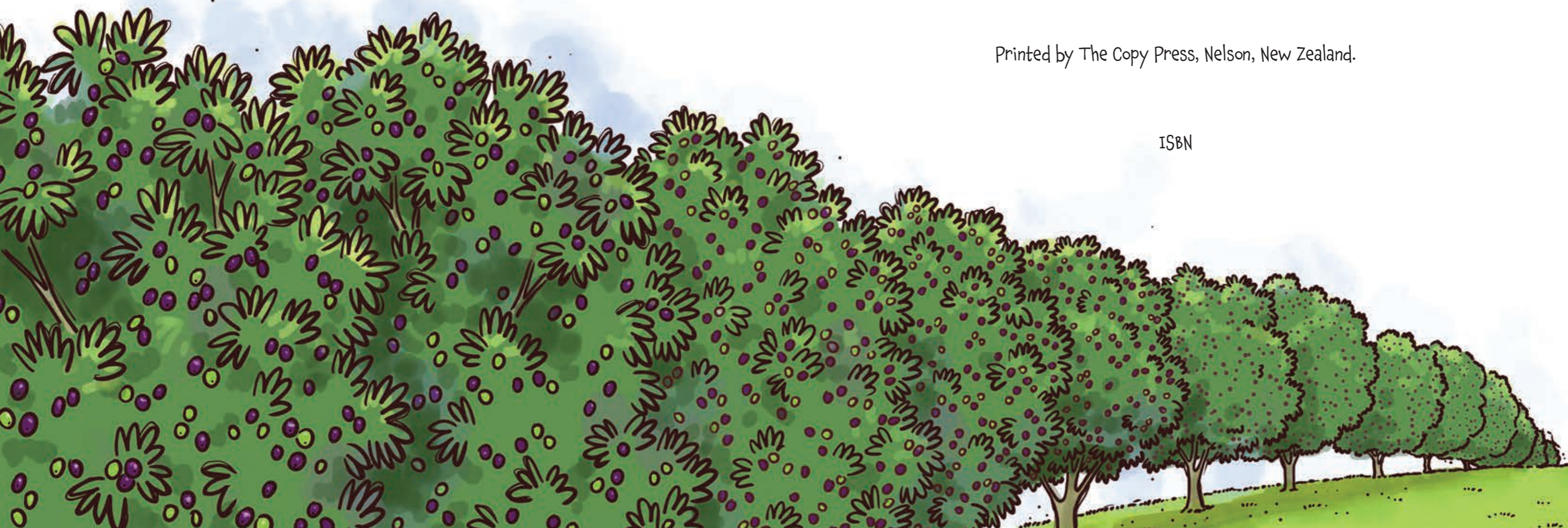
Written by Katherine Ballantyne Dp Tch, BA, Bed (Otago)

Illustrated by Tim Hunt

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ISBN



Oh no!

Peck

Peck

Peck ...

**The birds are
being mean!**



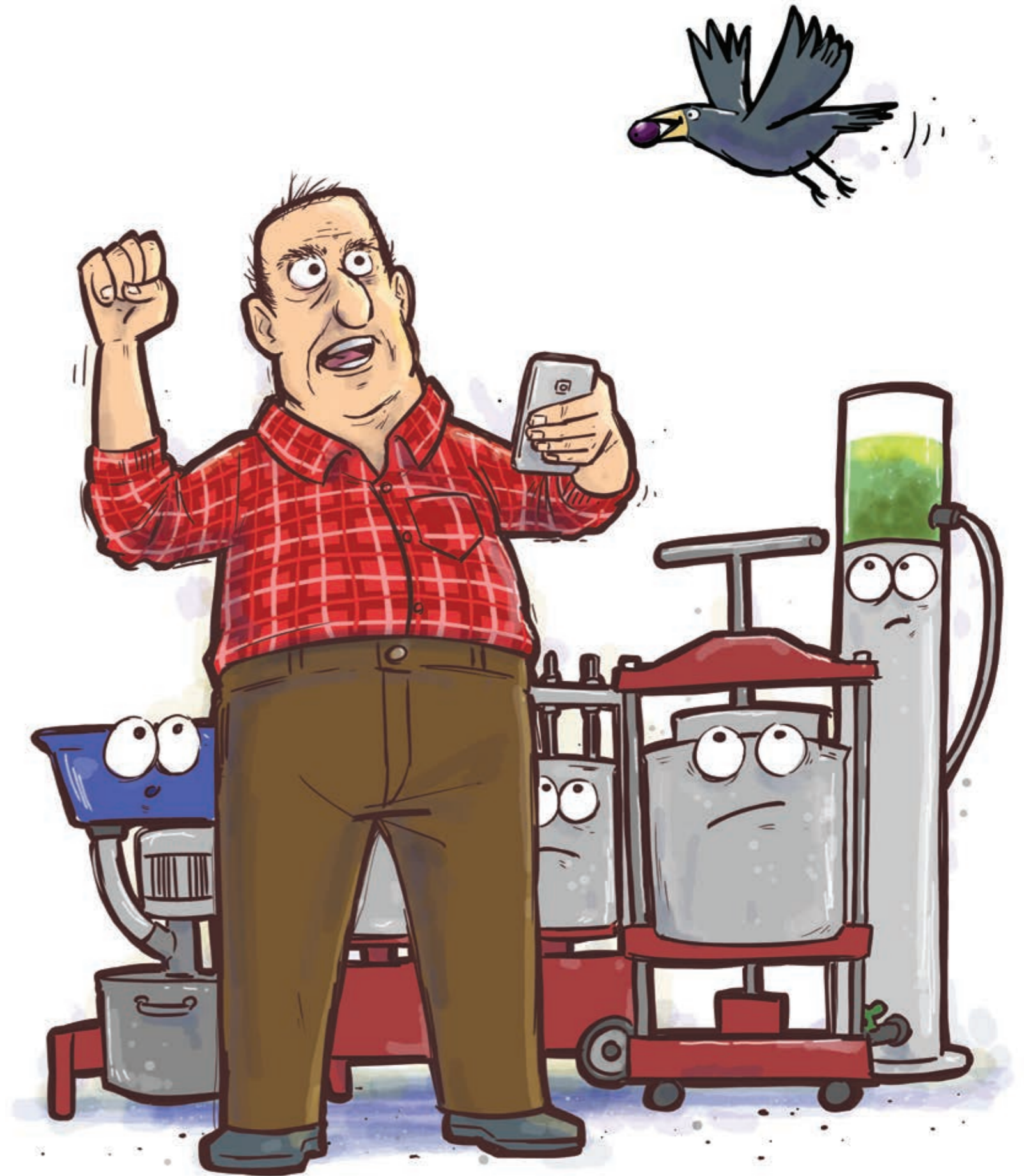
Quick!

**It's time to text,
the Olive Pressing
Team.**



**Quick as a flash,
Ollie answers the
text.**

**The team are ready.
Their muscles
flexed!**



Shoo

Birds shoo!

**Off with you, we
have important
work to do!**



Shake, shake...

Rake, rake, rake...

For goodness sake!

**How long will this
picking job take?**



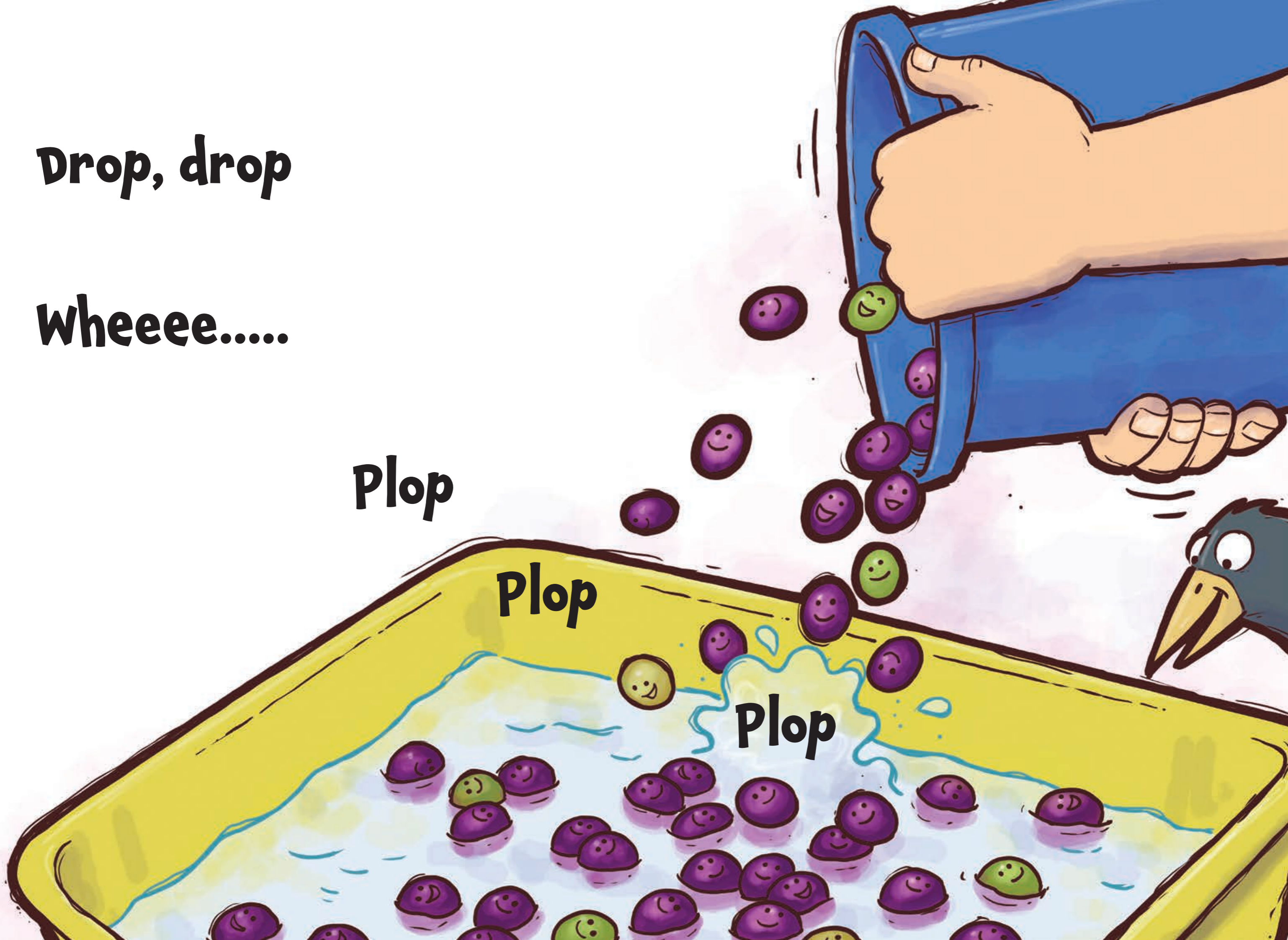
Drop, drop

Wheeee.....

Plop

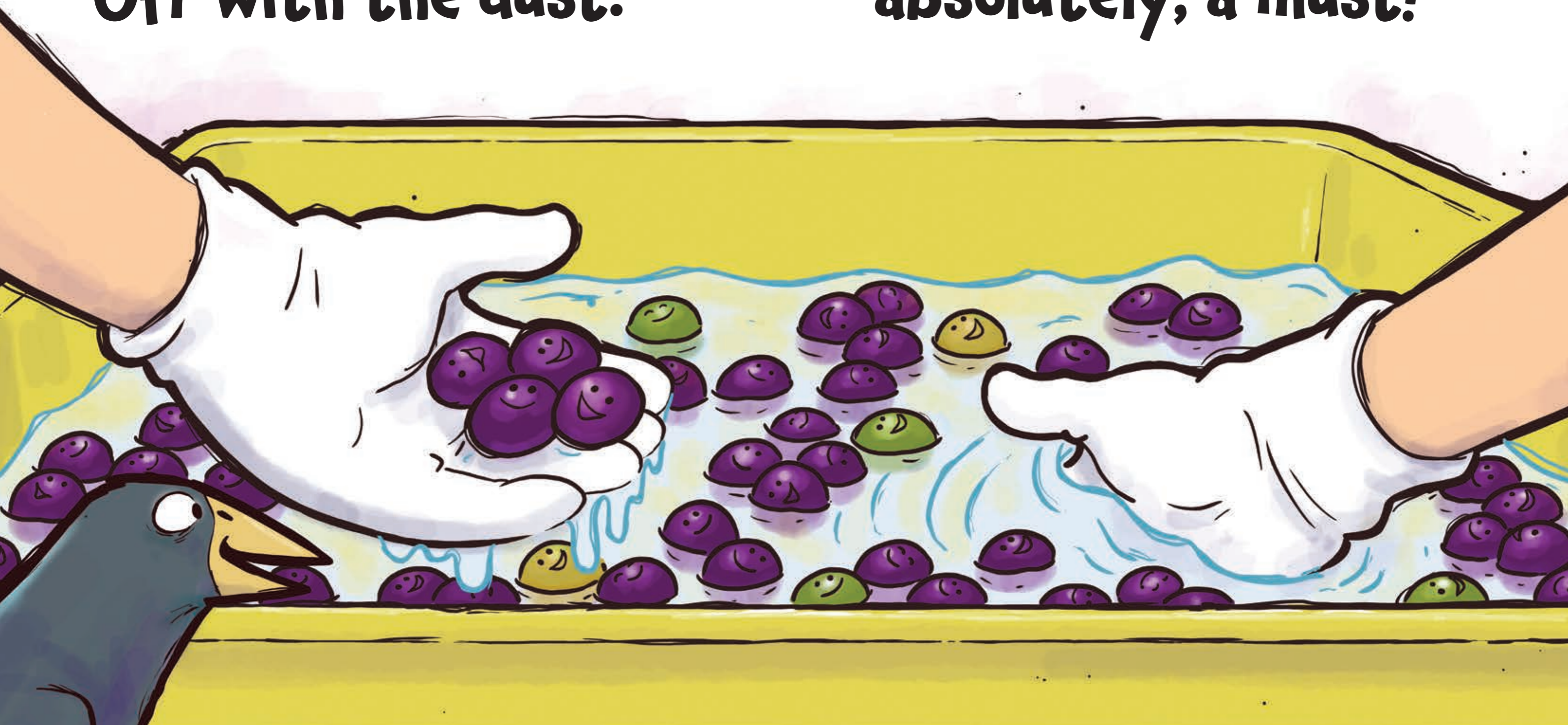
Plop

Plop



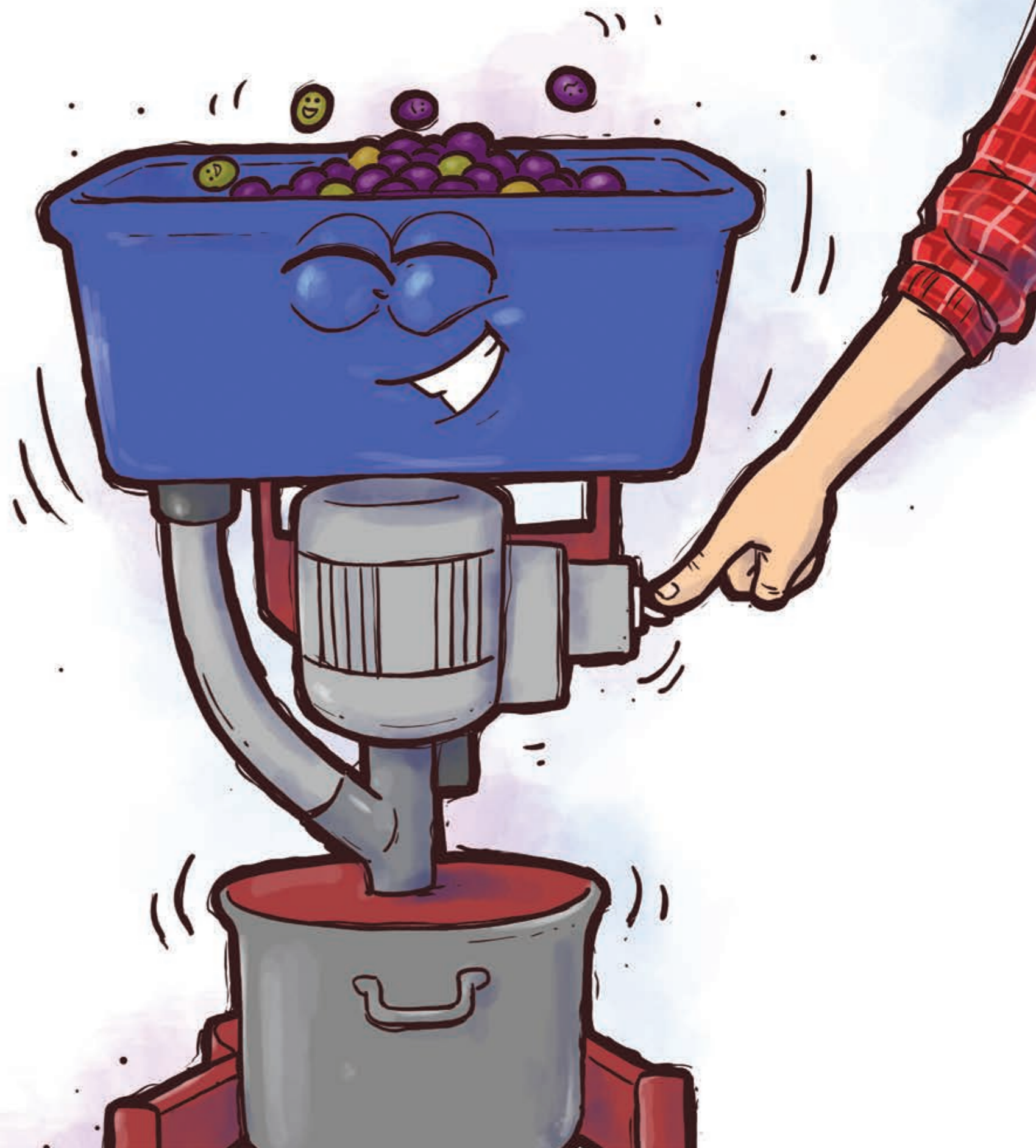
**Off with the bird
poop.
Off with the dust.**

**Sparkling clean
olives,
absolutely, a must!**



**In Colin's feed tray,
the clean olives sit.**

**Colin starts to
shake, rattle and
rumble a bit!**



**Oh no!
“A hole”, the olives
shout!**

**This is getting
spooky,
it’s time to get out!**



**Too late!
Down the chute the
surprised olives
tumble.**

**Colin grinds,
crushes, mashes and
rumbles.**



**Into the pot, green
gooey, brown slop.**

Drop,

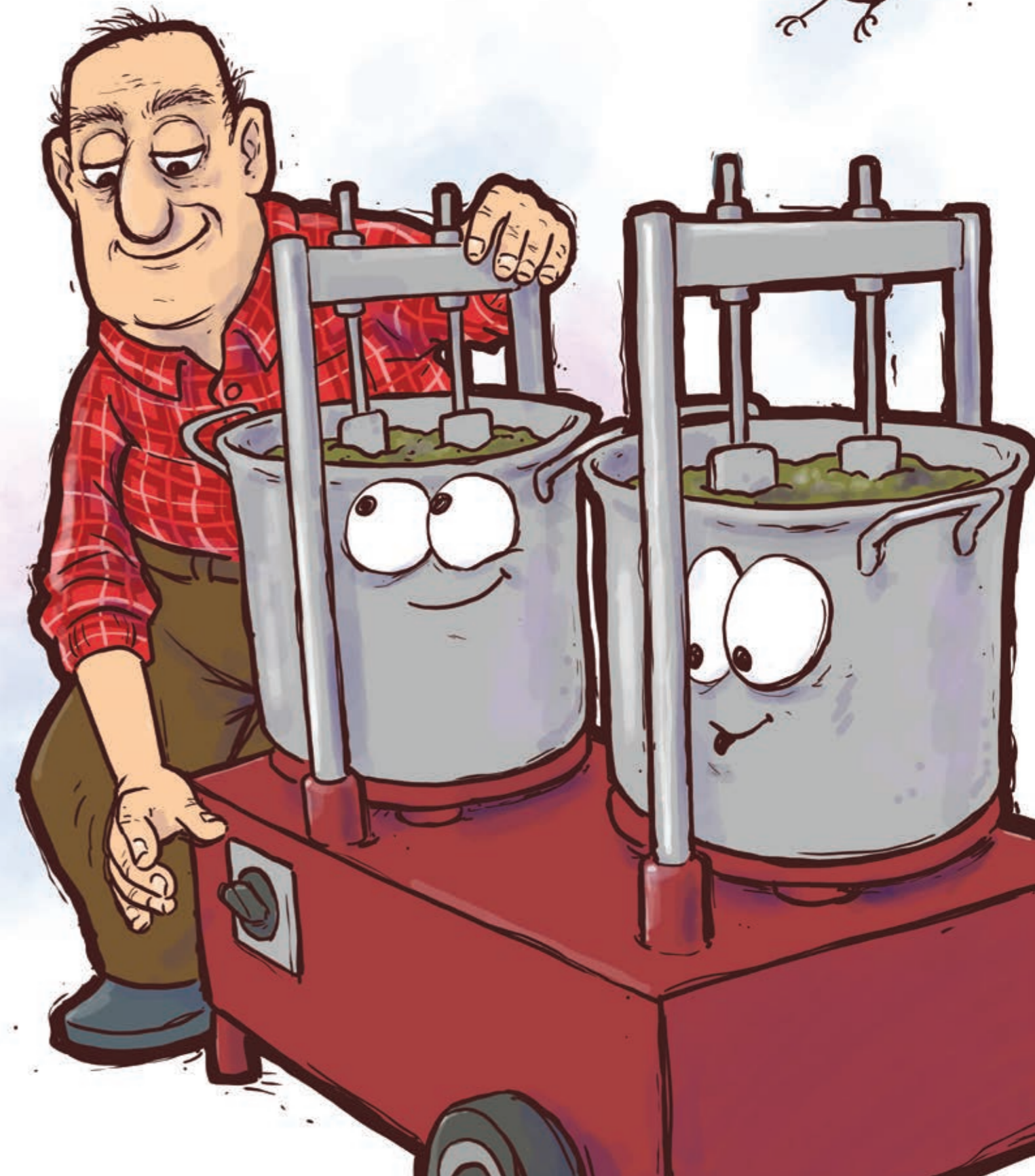
Slop

**and
Flop!**



**The pots are loaded,
the paddles are set.**

**Time to stir, the
green gooey, brown
slop, so mushy and
wet.**

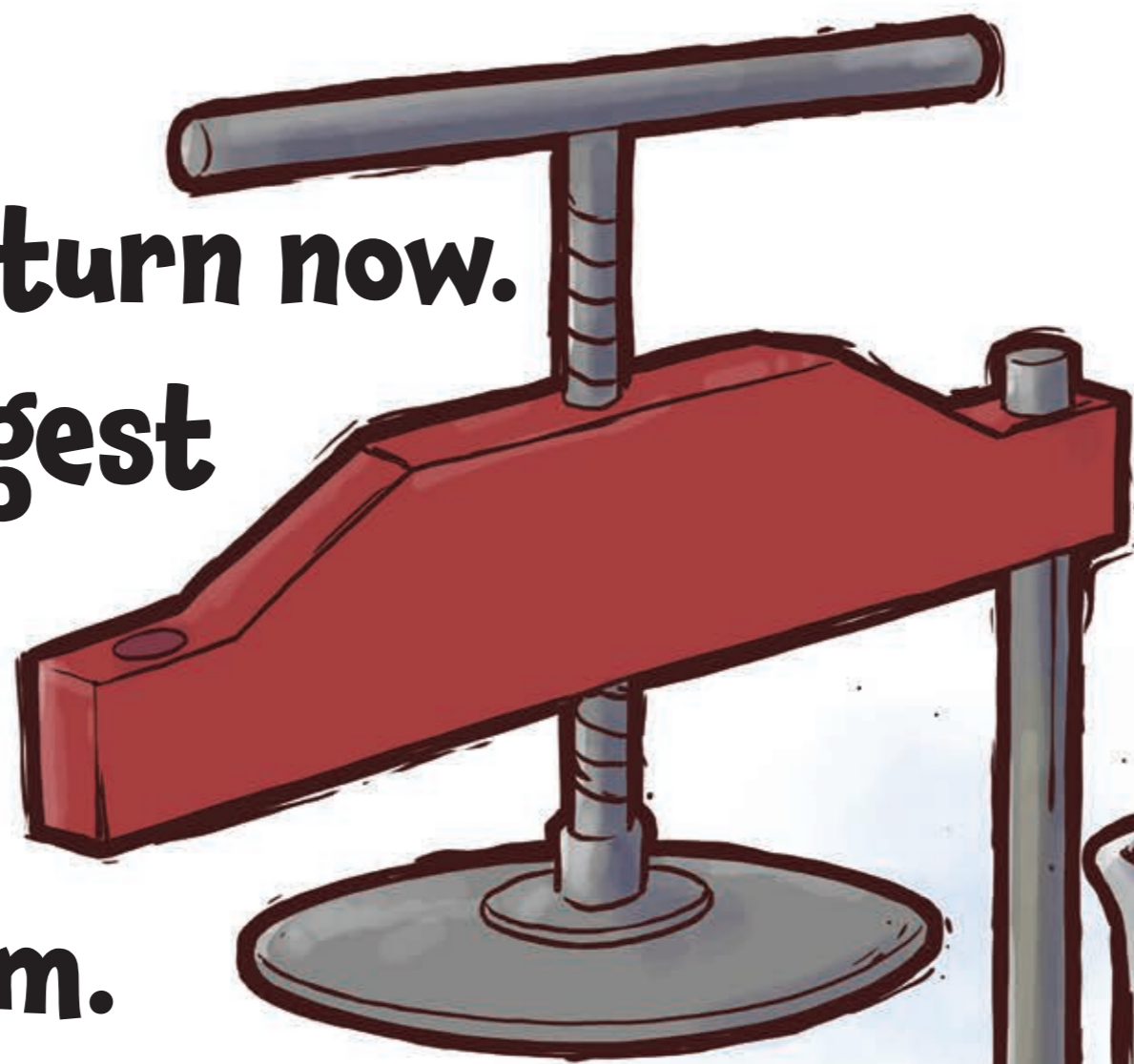


**Maxie whirrs and
stirs for over an
hour.**

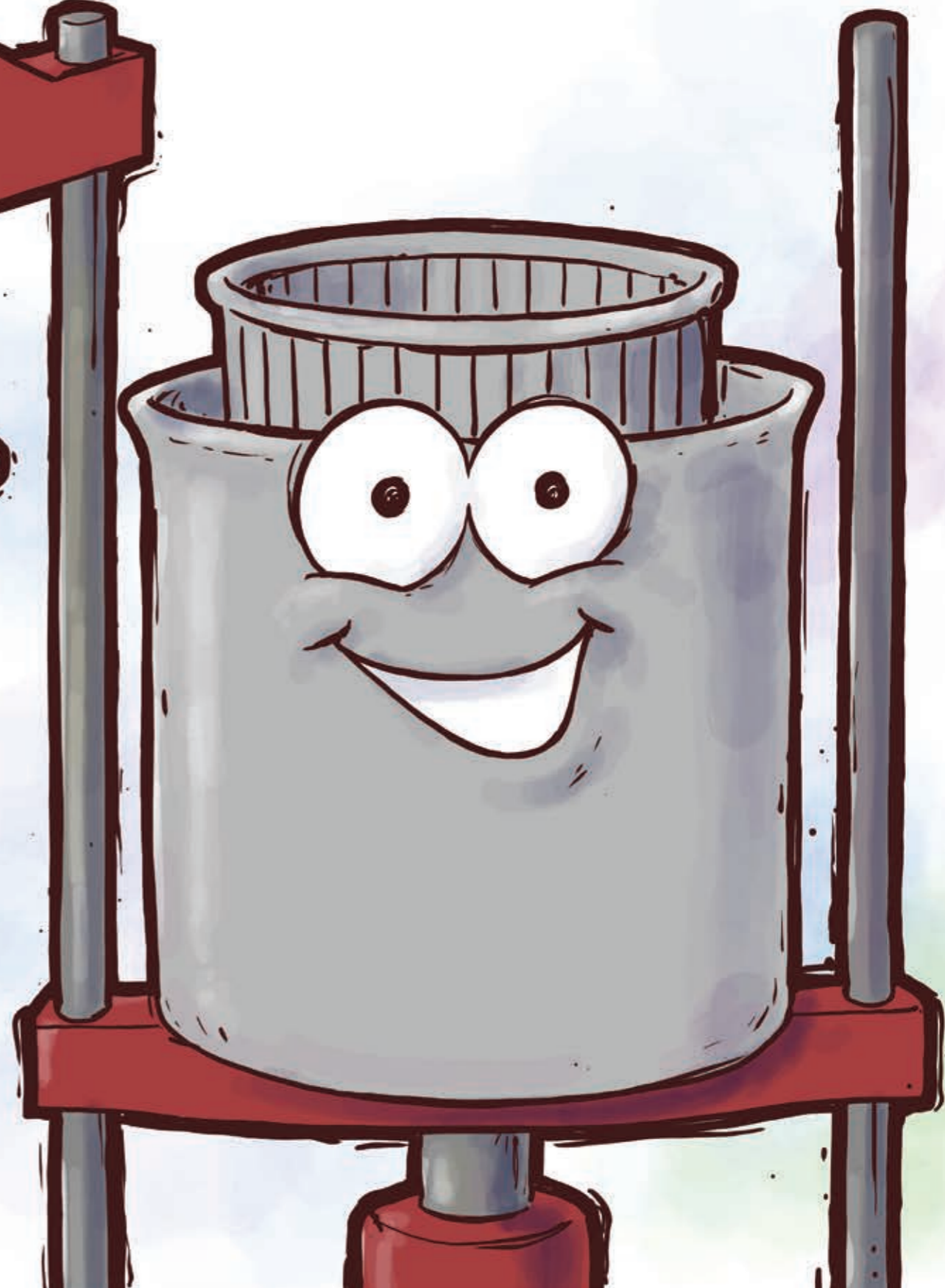
**Oh dear!
Maxie's the one that
uses the most
power!**



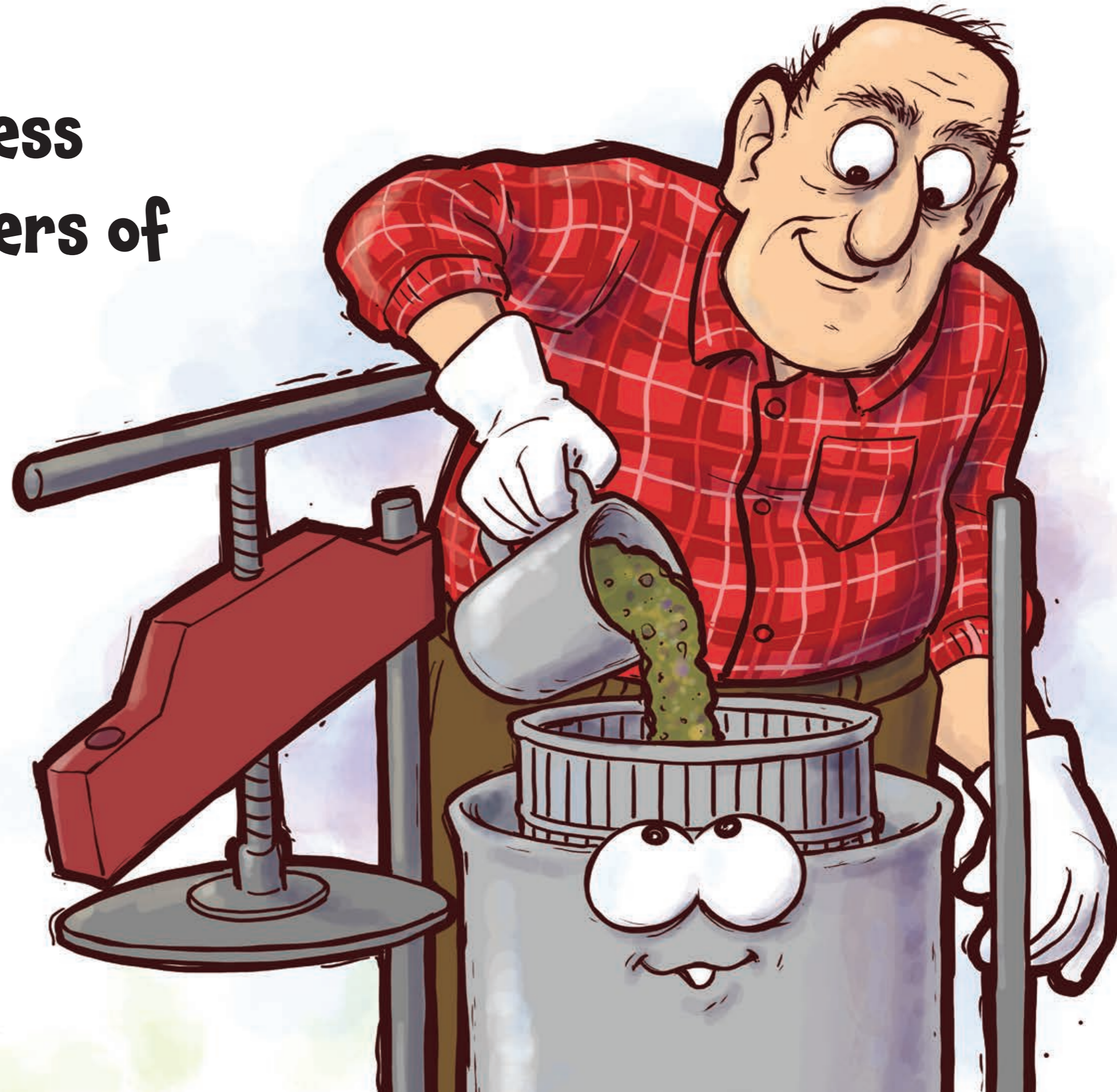
**It's Oily's turn now.
The strongest
and
toughest
of the team.**



**Oily's into squishing
and squashing.
A mighty muscle
machine!**



**Filling the press
cage with layers of
warm, shiny,
slippery
slop...**



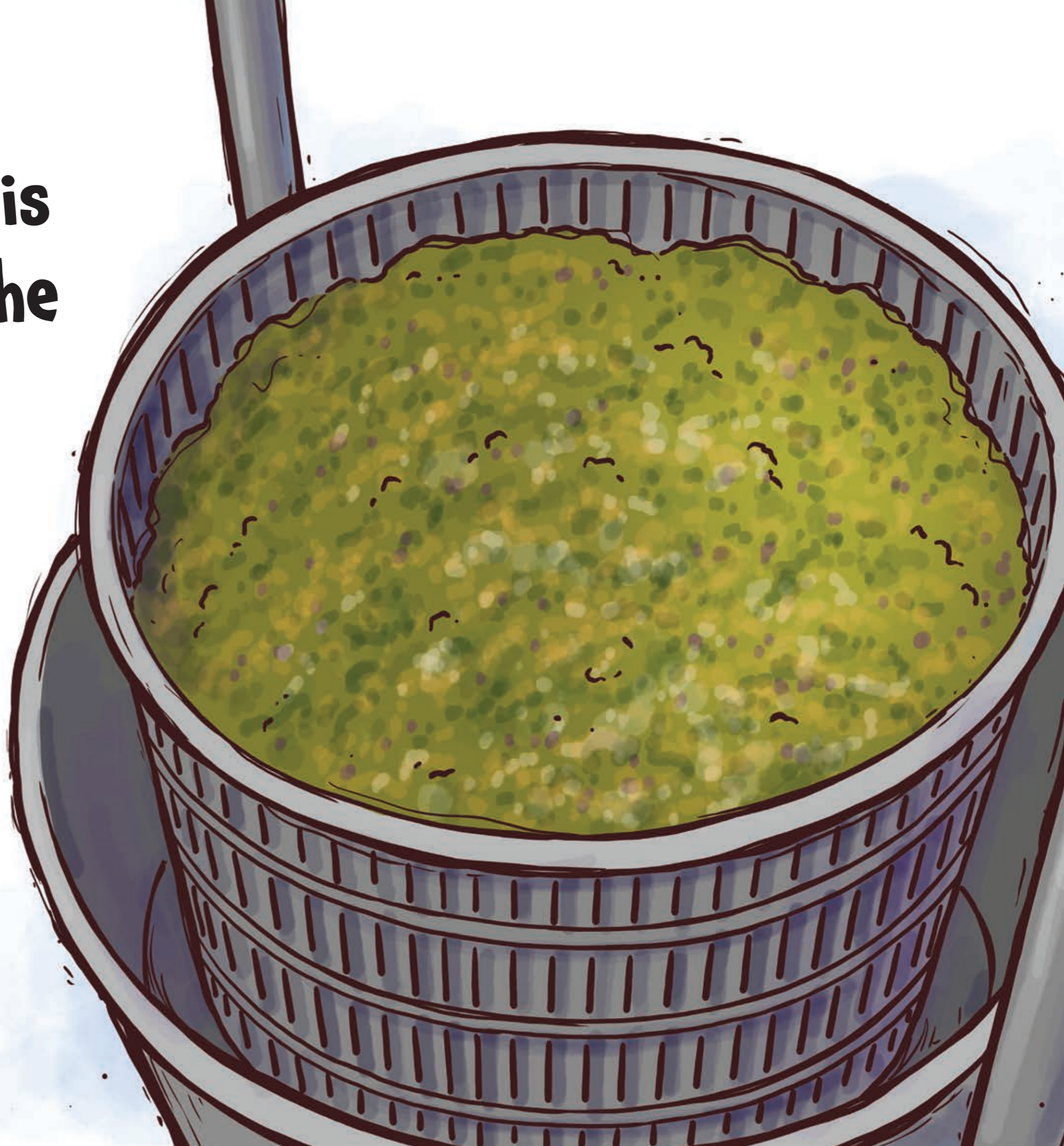
**Ollie puts discs and
mats in-between...**

**to load Oily, the
super squashing
machine!**



**The press cage is
chocker up to the
top,**

**with layers of
gooey, greenie,
brown slop!**



**Squish,
squash,**

squelch!

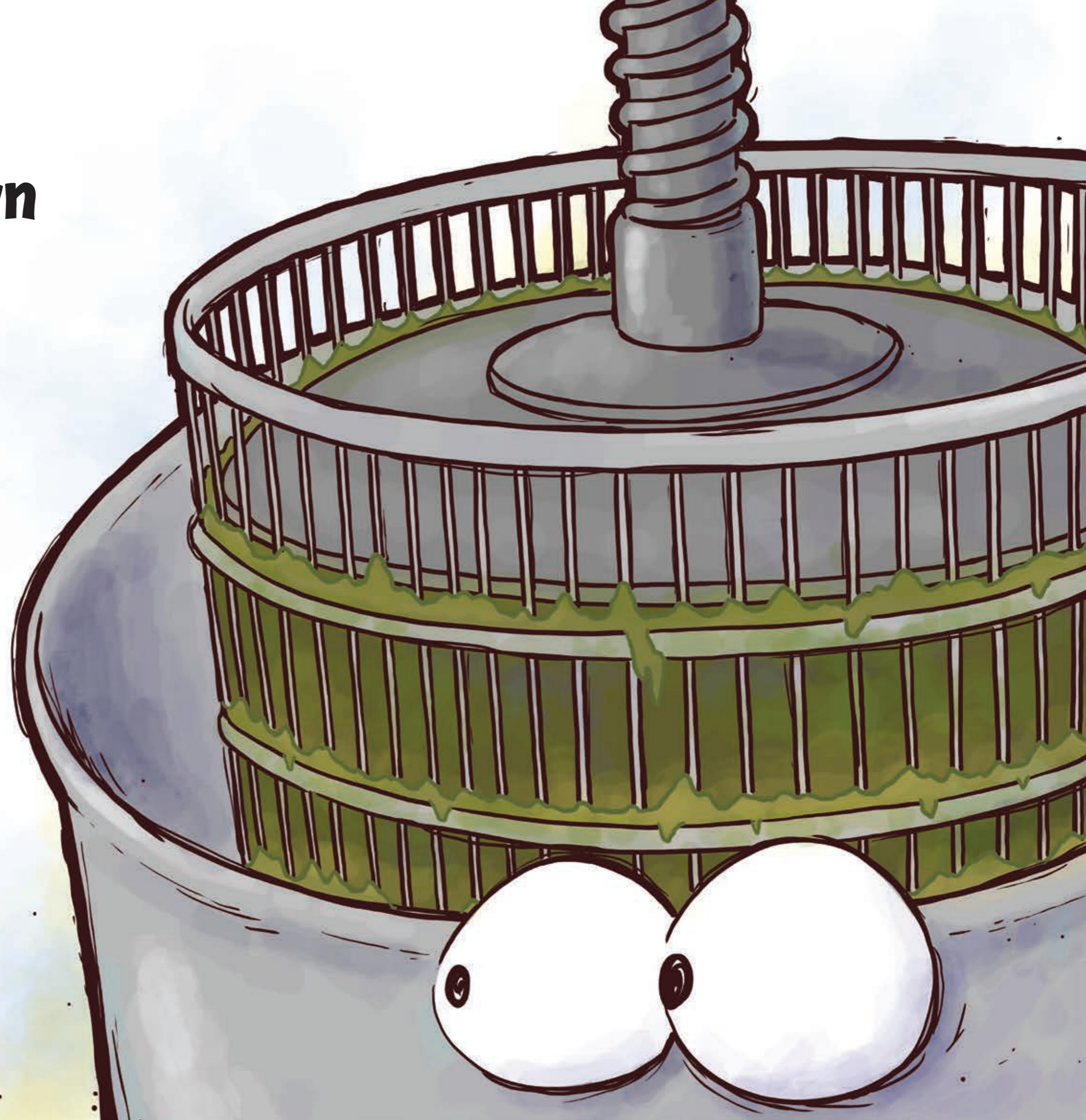
**Turn the handle,
and what comes
out?**



**Greenie, brown
gunk**

oil

and water!



Flows out below,

like liquid oughta!



**Seth the separator
is the tallest of the
team.**

**A glass and stainless
steel tube, shiny
and lean!**



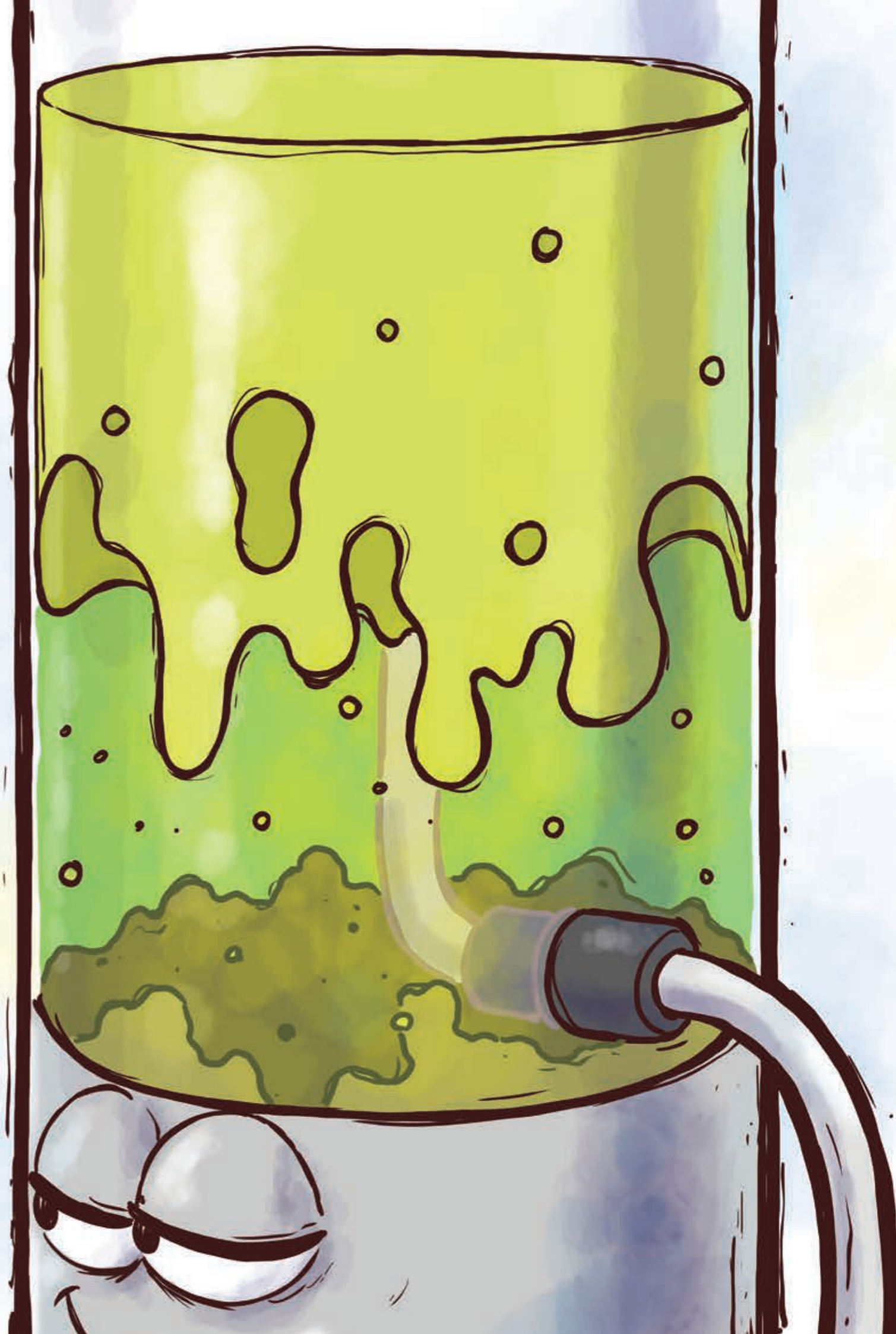
**Seth's into letting
substances
separate out.**

**Standing tall and
still, he knows, what
he's about.**



**up floats the olive oil,
down,
down,
down,**

**goes the water and
gunk!**



**The oil is siphoned
off into a stainless
steel can.**

**Stored, ready for
consumption, by any
woman, child or man.**



**Eventually, poured
into bottles, with
fancy labels.**

**The oil is ready, for
our dinner tables!**



Phew!
The process is now complete.

From the tree to the table, olive oil, ready to eat!



Fun facts & activities

Where is the oldest olive tree in the world found?

How old is it?

How long do olive trees generally live?

Why were olive trees so special to the Ancient Greeks?

How are olive varieties different from each other?

Find all the different ways olive trees, their branches, leaves, fruit, oil and wood ash was/is used by humans in the past and now.

Research how to plant olive trees and how you look after them.

Find myths around using olive oil.



Oily and his friends Colin, Maxie and Seth are an example of a small mini home olive pressing plant. Find information about other types of olive processing plants found in the world. Are they, and their olive extracting process, different from Oily and his friends?

Hint: Cheeky Bird knows of 6 classifications for olive oil.

Draw a flow diagram or circle diagram showing the steps of olive oil processing from 'tree to table'.

What 7 nations have an olive branch on their national flags?

Draw the flags.

Why do you think olive trees are so important to those countries?



Make a garland for your hair out of olive tree branches and leaves.

Have fun finding food or other recipes using olive oil.

Try some out.

Share your process and results with others.

The olive branch is a symbol for what?



Fun water and oil science experiment.

Materials: A shallow glass dish, oil, food colourings, water, 5 eye droppers, 5 plastic cups.

The Question: What happens when different coloured water is mixed with oil?

Hypothesis: Write down what you think is going to happen before you do this experiment.

The Test: Carry out your experiment.
Put oil into the glass dish. A clear oil is best.
In each of your cups make up different colours, using water and food colourings.
Using eye droppers, one for each colour, put drops of the different colours into the oil.

Observations: What did you observe?

Conclusion: Was your hypothesis correct? Can you explain why/ or why not?

Fun Extension: Try designing your own experiment to explain what happened in Seth.

