



OREGON OLIVE MILL FIELD TRIP

In the very Tuscan-like setting of the rolling hills above Dayton, Ore., 20 lucky OregonTuscans and friends enjoyed the afternoon of May 18 at Red Ridge Farms. We came to taste – and to learn – about olive oil.

Red Ridge Farms, home of the Oregon Olive Mill, is the only commercial olive oil processor in the state. Each

fall, the fruit from the Farms' 13,000 olive trees, as well as other olives brought in from northern California, are milled and pressed into five styles of oil.

Our host was Libby Clow, who toured us around the grounds and the mill and led us in a blue glass, professional-grade tasting of four of their oils. What a difference freshness and locality make! Some of us are still tasting the pungent pepperiness in the back of our throat! We also met Paul Durant, the general manager of the Farms.

Red Ridge Farms is also a vineyard. Some of us stayed on to taste wines produced for the Durant Vineyards label. It was one fun afternoon!





RED RIDGE
FARMS

