

## Judges



**Brett McGregor**

Since winning MasterChef life has been a complete rollercoaster. Brett has begun to move away from educating the young towards the addiction that is food and the culinary industry. Brett loves to write, eat and live food and hopes that in the years to come he can actually make some sort of a life from it. Brett is writing for The Press-Zest magazine, training with Jonny Schwass and cooking up a storm to finish his book. Brett looks forward to a new direction and delicious life surrounded by food.



**Bill Bryce**

Bill has been in the hospitality industry for well over twenty years with experience on both sides of the hot plate. He has won various awards during his career including the Corbans Wine and Food Challenge and has also competed at various Culinary Events including the Salon Culinaire at Food & Hotel Asia in Singapore. Bill has wide experience as a food judge and also has interests in the wider world of food. Bill is currently a Senior Tutor of Professional Cookery at Christchurch Polytechnic Institute of Technology.



**Nik Mavromatis**

Nik has been working as a chef for over 10 years and has worked in Christchurch, Melbourne, London, Atlanta and New York. He has hosted over 100 cooking classes, writes food articles and is even currently making wine in Waipara. His passion for food is infectious and he wants everyone to share in the pleasures of good food and wine. Nik is currently employed as the manager of Mediterranean Food Company in Christchurch and owns The Real Sausage Company, producing preservative-free sausages from free-range animals.



**Chris Fortune**

Since winning Hells Kitchen New Zealand Chris has kept busy working and running restaurants. Chris is currently Executive Chef of Marlborough Heartland Hotel and the Marlborough Convention Centre, and presides as the Chairperson for the Marlborough Farmers Market and Farmers Markets NZ. Chris is passionate and hungry for all NZ food producers and supports local, fresh, honest cuisine.



**Jonny Schwass**

During his 20 years of working in the hospitality industry, Jonny has cooked in various restaurants and hotels in Australia and New Zealand. Cuisine Magazine recognised Restaurant Schwass and its influence on the Canterbury dining scene; Restaurant Schwass has been a New Zealand Restaurant of the Year Finalist three times. Jonny relishes the opportunity to speak about his passion for great produce and was the 2008 recipient of the Golden Hoe Award for best presenter at the Farmers Market Conference in Blenheim.



**Trish Coleman**

Trish founded the NorWester Cafe, Amberley in 1997. She trained professionally as a chef at CPIT in 2004. Among its many prestigious awards for wine & food matching and service, NorWester Cafe was a finalist in 2009 Cuisine New Zealand Restaurant of the Year Awards. Trish was recognised for her contribution to the industry by being awarded the Nestle Professional Directors Award of Achievement at the 2009 Canterbury Hospitality Awards.

## 2009 Winning Oils

### BEST IN SHOW

Creekside - Koroneiki, Marlborough

### GOLD MEDAL

Creekside - Koroneiki, Marlborough **BEST EXTRA VIRGIN OLIVE OIL**

Uncle Joes Walnut Oil, Marlborough **BEST WALNUT OIL**

Ellsgrove - Leccino, Hawkes Bay

Juno Olives - Frantoio/Leccino/Koroneiki, Wairarapa

### SILVER MEDAL

Tutira Grove - Koroneiki, Hawkes Bay. Edens Paddock - Frantoio, Nelson. River Estate - Leccino, Auckland. Toru Waiwai Olives - Leccino, Northland. La Casa Toscana Olives - Frantoio, Canterbury. Robinsons Bay Olives, Canterbury. Hunters Wines - Koroneiki/Barnea, Marlborough. Rockhaven Estate - Estate Blend, North Auckland. Toru Waiwai Olives - Koroneiki, Northland. Antipode Ltd - Leccino/Frantoio, Marlborough. Uncle Joes Hazelnut Oil, Marlborough.

### BRONZE MEDAL

number 29 - Frantoio/J5/Verdale/Koroneiki, Waiheke Island. Toru Waiwai Olives - Frantoio, Northland. Divinity Olives - Frantoio, Mangawhai. Olea Estate - Leccino/Picual, Wairarapa. Molive of Martinborough - Barnea/Frantoio/Leccino/Manzanillo, Wairarapa. Swazi Extra Virgin Olive Oil - Chemlali/Leccino, Horowhenua. Man O War - Leccino/Koroneiki, Waiheke Island. Quail Ridge Olives - Estate Gold, Northland. Penman Olives, Bella Olea - Leccino, Wairarapa. Quail Ridge Olives - Koroneiki, Northland. Chapel Grove - Koroneiki, Kaipara. Greytown Olives, Wairarapa. LeafyRidge Olives - Grove Blend, Wairarapa. Robrian Estate - Minerva, Marlborough. Ruakokoputuna Olives - Leccino/Pendolino, Wairarapa. Narbey Olive Oil - Frantoio/Leccino/J5/Pendolino, Northland. Ruakokoputuna Olives - Frantoio/Leccino/Picual, Wairarapa. Simunovich Olive Estate - Lemon Infused, Auckland. Ruakokoputuna Olives - Lemon Infused, Wairarapa. Ruakokoputuna Olives - Chilli & Lime Infused, Wairarapa. Avocado Oil Extra Virgin Hass, Bay of Plenty.



# New Zealand Gourmet Oil Competition 2010

Entries close

Friday 29 October 2010

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Established in 1862

# New Zealand Gourmet Oil Competition



# New Zealand Gourmet Oil Competition



Entry Form - Entries Close 5pm Friday 29 October 2010  
Entry Fee - \$85 per entry including gst  
Tax Invoice #10-413-184

## Objective of the Competition

The objective of the New Zealand Gourmet Oil Competition is to promote the quality and variety of culinary oils commercially available in New Zealand to the public.

## Conditions of Entry Extra Virgin Olive Oil

Every entry must be oil made wholly from olives grown in New Zealand and must be available for sale in New Zealand.

Each entry must represent a production batch of 50 litres or more of oil. In the event of an oil that has been entered into the competition is found to be inconsistent with oil produced under the same label in that harvest, that oil will be disqualified.

Please provide the free fatty acid level (this must be below 0.8% and expressed as a percentage or g/100g) and the peroxide value (this must be below 15 and expressed as mEq/kg of olive oil) of the oil produced under this label for this harvest.

All samples must have labels that accurately describe the year of production, the region from which the olives were sourced and that meet current labelling standards. A temporary label may be used provided that it contains all of the information that will be on the final label.

## All Other Culinary Oils

Every entry must be oil made wholly from produce grown in New Zealand and must be available for sale in New Zealand.

Each entry must represent a production batch of 20 litres or more of oil.

All entries must meet current food labelling standards and be pressed in registered premises with Food and Health Standards NZ.

## Entry Procedures and Fees

All entries must accompany an entry fee of \$85 per entry, this includes GST. An oil may only be entered once but an entrant may submit more than one oil.

Each entry must include four bottles of not less than 200ml. Entries must be clearly identified with the name of the entrant and the Class they are entered in.

Entries are to be delivered to Canterbury A&P Show, Canterbury Agricultural Park, Canterbury A&P Association Office, Curletts Road, Christchurch.

Entries close 5pm Friday 29 October 2010.

## Proudly sponsored by:



## Schedule of Classes

- Class 1: Extra Virgin Olive Oil - Delicate
- Class 2: Extra Virgin Olive Oil - Medium
- Class 3: Extra Virgin Olive Oil - Intense
- Class 4: Walnut Oil
- Class 5: Hazelnut Oil
- Class 6: Avocado Oil

## Judging and Awards

Oils will be judged by a panel of independent food industry experts. The oils will be judged on Monday 1 November 2010.

Oils will be rated as Gold, Silver or Bronze standard. A Best Oil within each class will be awarded with a Best in Class ribbon. A Supreme Award (Best in Show Trophy) will be given to the oil judged best overall from all Gold medals awarded. The winner of Best in Show will receive a 12 month subscription to Australian & New Zealand Olivegrower & Processor and a 2010 Australian and New Zealand Olive Industry Directory.

The judges decisions are final and no correspondence will be entered into.

Winners will be announced in a national media release on 3 November, an advertisement announcing winners will go in the Sunday Star Times, The Press (Christchurch) and the Australian & New Zealand Olivegrower & Processor. Winners will also be profiled on the Canterbury A&P Show website.

The medal winning oils will be displayed at the Canterbury A&P Show from 10 to 12 November 2010, as part of the Food & Wine NZ Pavilion.

All entrants will receive two tickets to the Canterbury A&P Show. All medal winning entries will receive two boxes of 250 Gold, Silver or Bronze medal stickers. Additional quantities are available from organisers at cost.

## Publicity

In any advertising, promotion and publicity, an entrant may refer only to an award won by the entrants oil and not (whether expressly or by implication) to the oil or competition performance of any other entrant or entrants.

Any use of an award in advertising promotional or publicity material must be accompanied by a statement of the actual award won and the year or years in which they were won and any award illustrated must relate to the award described.

## Personnel

- Convenor: Rae Finlay, Event Director  
Canterbury A&P Show
- Coordinator: Sharon Lloyd
- Judges: See overleaf

Name of Company: \_\_\_\_\_

Contact Name: \_\_\_\_\_

Postal Address: \_\_\_\_\_

Phone - Day: \_\_\_\_\_ Fax: \_\_\_\_\_

Email: \_\_\_\_\_

Class	Pressing Date	Bottling Date	Varieties & Blend % (above 10%)	Free Fatty Acid Level	Peroxide Value	Region	Fee

## Company Profile (please provide a 50 word profile on your company/oil. Information may be used for promotional purposes):

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I declare that the above exhibits comply with the Conditions of Entry for the 2010 New Zealand Gourmet Oil Competition.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Please find enclosed \$ \_\_\_\_\_ for \_\_\_\_\_ entries.  
Please make cheques payable to Canterbury A&P Association.

OR  I have paid by direct credit to the Canterbury A&P Association account. Account Number: BNZ Christchurch Branch, 020800 0039982 00. With the reference OIL COMP and insert your organisation name.

Completed entry forms, oil samples (4x bottles, min of 200ml each) and fees must be delivered to Canterbury A&P Show, Canterbury Agricultural Park, Canterbury A&P Association Office, Curletts Road, Christchurch by 5pm Friday 29 October 2010.

For further information contact Rae Finlay or Sharon Lloyd at Tenth Dot Management on (03) 343 2867, email [sharon@theshow.co.nz](mailto:sharon@theshow.co.nz) or visit [www.theshow.co.nz](http://www.theshow.co.nz).