

Olive Growers Council of California Newsletter



OGCC Staff Attends World Ag Expo 2025

In February, staff attended the World Agriculture Expo, where they explored the latest advancements in agriculture. The team examined AI-driven innovations, discovered new and improved equipment designed for efficiency, and networked with industry leaders. This experience provided valuable insights into the future of farming and the evolving role of technology in the industry.

2025 Agricultural & Government Leaders Reception

In February, Michelle Borges attended the 2025 Agricultural and Government Leaders Reception in Sacramento, CA. Thank you to the California Agricultural Leadership Foundation and the Agricultural Council of California for hosting this event.



California Fresh Fruit Annual Meeting

In March, Michelle Borges attended the 2025 California Fresh Fruit Association Annual Meeting in Ojai, CA. She connected with fellow industry professionals and gained valuable insights into the fresh fruit industry. The conversations and networking were enriching, deepening her understanding of California agriculture. Thank you to our friends at CFFA for hosting a wonderful annual meeting.

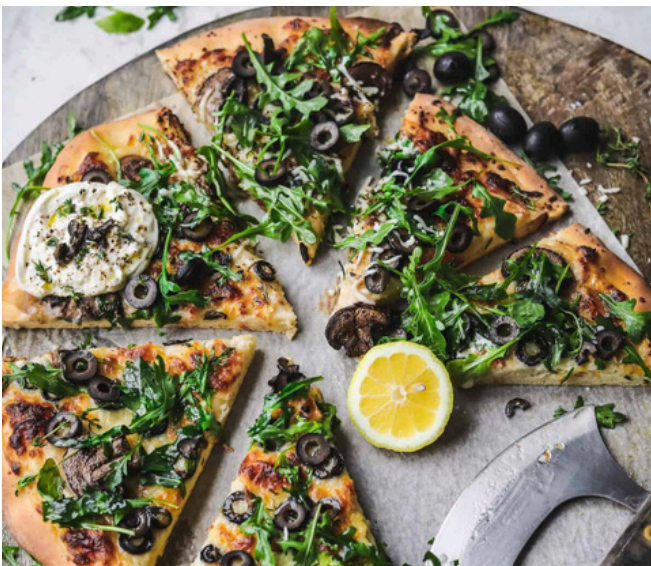


Washington D.C. Visit

During the last week of March, staff spent a week in Washington D.C. advocating for California's specialty crop industries. We attended several Congressional meetings to discuss the top challenges the industry faces such as the farm bill, tariffs, farm labor, and crop insurance. Our presence in our nation's capital, is critical to expand the support for the agricultural industry in California.

Olive Industry Tour

Staff had the opportunity to travel up to Northern California to tour olive orchards to learn about the planting, harvesting, and processing of table olives. Staff were able to connect with growers in the area to expand their knowledge of the industry. The staff looks forward to connecting with more growers and to continually expanding their knowledge of the industries they represent.



Black Olive Pizza with Mushrooms

Pizza Dough: * 2 ½ cups all-purpose flour * 2 tsps salt * 2 tbsps Olive oil * 1 cup milk * 2 tsps active dry yeast * 1 tsp honey

White Sauce: * 2 tbsps salted butter * 2 tbsps all-purpose flour * ⅔ cup whole milk * 2 cloves garlic, diced * ¼ cup Mozzarella * ¼ cup Parmesan * salt and pepper (as desired)

Pizza Toppings: * 1 cup CA black olives (sliced) * 1 cup Mozzarella * 1-2 cups sliced mushrooms (as desired) * 2 sprigs fresh thyme (Stems removed) * 1 cup arugula * 1-2 balls Burrata

For the full recipe visit [this link](#)