The only difference between green olives and black olives is ripeness. Unripe olives are green, whereas fully ripe olives are black. Olives are cured or pickled before consumption, using various methods including oil-cured, water-cured, brine-cured, dry-cured, and lye-cured. See next page for a receipe for Mediterranean Style Cracked Olives. Go to http://ucanr.org/freepubs/docs/8267.pdf for other methods and more information.

**Arbosana (Spanish)** Olives are small, round, and green with a fruity taste and high oil content. Trees are small but with a high yield. Requires a pollinator – Maurino, Pendolino, Frantoio Leccino.

**Ascolana (Italian)** Very large, light green fruit. Fruit is tender and must be handled carefully. Contains very little bitterness, excellent for pickles. Trees are heavy bearer, widely adapted. Requires a pollinator – Leccino, Frantoio, Pendolino.

**Frantoio (Italian)** Slightly nutty flavor to the medium-sized fruit. Self-pollinating, also an excellent pollinator to other olive trees. Good container plant.

**Kornoneiki (Greek)** The fruit is very small and turns black at full ripening. The pit is small. High, tasty oil content. Tree has a spreading habitat and open canopy. Self-pollinating.

**Leccino (Italian)** Small to medium fruit is good for table olives. The olives ripen into black ovals practically all at once. Very productive. Requires a pollinator - Pendolino, Maurino, Picholine and Frantoio. Good container plant.

**Manzanillo (Spain)** Large olive used for oil, stuffed fruit, or salted green or black. Self-pollinating. Good container plant.

**Maurino (Italian)** Medium-sized fruit is purple-black when fully mature in color. Requires a pollinator and is an excellent pollinator for Pendolino and a wide range of other olive cultivars.

**Pendolino (Italian)** Medium-sized fruit with a delicate flavor. Partially self-fertile, but a larger crop with a pollinator, also a good pollen source for other Tuscan varieties. Compatible olive tree pollinators include Leccino and Maurino.

**Picholine (French)** One of the top 3 most sought-after varieties. Small, elongated fruit with light green skin changing to wine red, then red-black when ripe. Pulp fleshy, firm-textured. Tree is vigorous, medium-sized, and bears heavy crops regularly. Cured olives have a delicate, subtle, lightly salty, nut-like flavor. Requires pollinator – Leccino, Manzanillo.
Mediterranean Style
Cracked Olives

from UC ANR Publication 8267
http://ucanr.org/freepubs/docs/8267.pdf

Use green-ripe fruit of any variety to prepare this style of olive. After these olives are cured and placed in the finish brine, you can also add a variety of seasonings, such as oregano, garlic, and lemon slices, to provide additional flavor.

**Supplies needed**

- Green ripe-olives
- Pickling salt
- White wine vinegar
- Herbs, garlic, lemon, or other seasonings (optional)
- Airtight, food-grade plastic, or glass containers (for olives)
- 1 gallon container (for mixing brine)

**Preparation**

1. Sort the olives according to size, if desired, and discard any bruised or defective fruit.
2. Rinse the olives in water, and drain.
3. Place olives one or two at a time on a clean cutting board and strike with the flat side of a mallet or with a rolling pin. Crush each olive just to crack the flesh – do not break the pits or remove them.
4. Place the cracked olives into a food-grade plastic pail (or other container as listed above) and cover olives with fresh, cool water. Keep the olives submerged by placing a heavy plate or a sealed plastic food-storage bag filled with water over the fruit. Close the container lid loosely and leave the olives to soak.
5. After 24 hours, drain the olives and cover again with fresh, cool water. Repeat the water change daily for 6 to 7 days to reach the desired level of de-bittering. If you want less-bitter olives, continue to soak for a few more days and change water daily.
6. Prepare the finish brine - add 1 pound (1 ½ cups) of pickling salt to 1 gallon of cool water, stir to dissolve, and add 2 cups of white wine vinegar. This amount of solution is enough to treat about 10 pounds of fresh olives.
7. Drain the de-bittered olives and cover with the finish brine. At this point you can add herbs or other seasonings if desired, such as chopped oregano, lemon slices, and garlic cloves. Close the container lid firmly and refrigerate. Note: These olives must be kept refrigerated. The olives are ready to eat after 4 days in the finish brine or you can allow the flavors to develop more fully during longer refrigerated storage.
8. These Mediterranean-style cracked olives can be stored in the refrigerator for up to 1 year in the finish brine.

*Homegrown Olives prepared in this method by Philip Manela*