Growing tip: Olive trees are hardy, drought-tolerant and can bear fruit for a thousand years.

Did you know? The olive is a unique fruit—it is inedible unless cured, and is the only fruit from which a food oil can be extracted. (Other food oils are extracted from nuts or dry grains). The pulp layer surrounding the large central seed can be up to 30% oil.

In history: Olives were first planted in California at the San Diego Mission in the late 1700s, with the first olive oil reported to be produced in California in 1803.

Preparation: The main function of stems and stalks is to support the above-ground portion of the plants and also to conduct nutrients—thus they are often stiff or woody. For this reason, celery needs to be de-veined before cooking to keep the tough fibers from adding what some find to be an unpleasant texture to their dishes.

How to store: The moment a vegetable is cut off from its nutrients, it begins to consume itself and create waste products which affect taste and texture. For example, upon harvest, celery begins to absorb its own water which causes its cells to lose pressure, thus making the vegetable limp and chewy. For this reason celery should not be stored for long periods of time.

Olive trees grow well in poor soils with full sun and can survive with very little irrigation once established.

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