This manual provides detailed information for growers on production issues, plant nutrition, economics, pest and weed control, management of olive wastes, the conversion process, and organic certification and registration. Using this manual you'll learn about orchard site selection considerations, irrigation needs, terrain, temperature, soil, damage from the olive fruit fly, and how these may vary for table fruit versus fruit for oil production. You'll also learn how to evaluate harvest methods an important consideration as harvest costs typically amount to half the total production cost for olives. This manual has been developed as a supplement to the Olive Production Manual, 2nd Edition. Organic growers are advised to consult both publications as they develop and refine their production systems.

Availability: ORG 2284 COBIO

Golden green, deep green, jade, limpid yellow or sun yellow in color; bitter, sweet, spicy, harmonious, soft, sweet, fruity, delicate or fiery in character; tasting of almond, apple, artichoke, mown hay or citrus fruits-- there
are innumerable olive oils and each has its own personality. Like wines, the flavors of olive oil reflect the soils and climate in which the olives are grown. And like wine, olive oils have their grands crus and their exceptional years. In the first part of this book, Olivier Baussan, one of the great olive oil connoisseurs, takes you on a wonderful journey through the olive groves, presses and mills of the Mediterranean region. This is an invitation not only to discover the finest oils, but also to savor the conviviality of Provence, Corsica, Italy, Spain, Greece and Galilee. In the second part, the celebrated chef Jacques Chibois presents fifty recipes ranging from traditional baked sea bream prepared with Sicilian olive oil, to astonishing madeleines made with olive oil from Haute-Provence and pumpkin fritters made with Catalan olive oil. The final section, the Connoisseur's Guide, provides information on selecting, appreciating and buying fine olive oils. Illustrated with more than 150 color photographs, this is a book to be enjoyed again and again, both for its superb images and its extraordinary recipes. Thanks to the growing interest in healthy eating and the popularity of Mediterranean cuisine, olive oil has become fashionable. In some restaurants, olive oil rather than butter is served with the bread, while in others you are given a choice of oils for seasoning salads, pasta and vegetables. Until recently, the concept of the cru--the term for a high-quality vineyard--was restricted to wine, but it is now spreading to olive oil. As with wine, the flavor of an olive oil is determined by a range of factors, including olive variety, location, production methods and vintage. This book is an invitation to discover the world of fine olive oils through a gourmet's tour of Mediterranean groves. A selection of recipes perfected by the celebrated chef Jacques Chibois demonstrates how different oils can be used to great effect in a range of dishes. A Connoisseur's Guide provides information on olive production around the world, the different varieties and their characteristics, and the classification system for olive oils, as well as the names and addresses of producers, shops and museums.

Availability: ORG 2286 COBIO
Based on the authors' extensive and varied experiences in the field, input from nursery manager's across the country, and cutting-edge information from regional and state professional associations, this book provides both general and specific information on the full range of topics related to nursery management. Contains extensive lists of references and resources and convenient tables and charts for calculating a variety of measures and values.


Availability: ORG 2290 COBIO

Publisher: Springer
Author: Roger B. Boulton, Vernon L. Singleton, Linda F. Bisson, Ralph E. Kunkee
Language: English
Thesaurus: Viticulture, Winemakers, Fermentation, Wine, Fining, Clarification, Stability, Wine production
ISBN: 0834212706

This essential text and reference offers a complete guide to winemaking. The authors, all well-known experts in their field, concentrate on the process of wine production, stressing the chemistry, biochemistry, microbiology and underlying science of enology. They present in-depth discussion of every aspect of the wine production process, from the selection of grapes and preparation of the must and the juice, through aging, bottling and storage of finished wines. Novices and experienced winemakers alike will find this clearly written and expertly crafted book an indispensable source of practical instruction and information.

Availability: ORG 2278 COBIO


Publisher: Springer
Author: Kenneth C. Fugelsang, Charles G. Edwards
Language: English
Thesaurus: Grapes, Wine microorganisms, Growth, Vinification, Winery processing, Laboratory procedures, Protocols
ISBN: 038733341X

Since publication of the first edition of Wine Microbiology in 1997, the volume of new information and concepts has dramatically increased. Even with the tremendous increase in available information, a comprehensive understanding regarding the role of individual microorganisms towards wine quality as well as the impact of complicated
interactions between microorganisms and processing techniques is lacking. Wine Microbiology, Second Edition, fills this void. Like the first edition, the book addresses real world problems such as characterization and enumeration of yeast, bacteria and molds common to juice and wine environments and their impact on wine quality and stability. In addition, the potential of solving processing problems through rapid, real-time molecular methods and new applications for using starter cultures of non-Saccharomyces yeast are discussed. The book is a great resource for professionals and students in the field of enology and viticulture.

Availability: ORG 2277 COBIO


Publisher: CABI
Language: English
Thesaurus: Integrated pest management, Plant Diseases, Arthropod pests in Orchards, Sterile insect, Parasitoid-host.
ISBN: 1845930649

Integrated pest management (IPM) is a sustainable approach to manage pests through biological, cultural, physical and chemical means in order to minimize economic and environmental injury caused by such pests. Any comprehensive IPM program requires an understanding of the ecological relationships between crops, pests, natural enemies and the environment. This book presents a series of review chapters on ecologically-based IPM. Topics covered range from the ecological effects of chemical control practices to the ecology of predator-prey and parasitoid-host systems.

Availability: ORG 2288 COBIO

Publisher: Routledge  
Author: Tim Unwin  
Language: English  
Thesaurus: Viticulture, Wine, Vinification, History  
ISBN: 0415144167

Wine and the Vine provides an introduction to the historical geography of viticulture and the wine trade from prehistory to the present. Throughout, the rich symbolic and cultural significance of wine is related to its evolution as a commercial product. The book discusses both the numerous symbolic roles assigned to wine and the vine by people of different religions and also the internationalisation of wine production and marketing. Particular themes which form a focus for analysis include the role of the Roman Empire in influencing the spread of viticulture; the importance of political factors in determining the contours of the medieval wine trade; the use of wines and vines as social symbols throughout history; the global spread of viticulture under colonialism and imperialism; and the role of transnational corporations in the modern wine industry. Wine and the Vine sets the development of viticulture and the wine trade within a particular theoretical framework, considering them as one expression of changing interactions between social, economic, political and ideological structures.

Availability: ORG 2280 COBIO


Publisher: Springer  
Author: Bruce W. Zoecklein, Kenneth C. Fugelsang, Barry H. Gump, Fred S. Nury  
Language: English  
Thesaurus: Wine making, Quality, Production, Wine analysis  
ISBN: 0834217015

This accessible volume provides practical information on wine analysis and production. It covers the full range of
techniques, from quick screening assays to wet chemical and instrumentation analysis, as well as interpretation of results. Emphasizing a step-by-step approach to procedures, the authors:
- examine analyses commonly performed in the United States, Europe and Australia:
- discuss viticultural considerations as they relate to winemaking as well as sensory evaluation and the importance of each analyte in the spectrum of winery operations:
- present new procedures including 'quick' qualitative tests for the presence of various constituents:
- explore updated information on sensory evaluation of wines, use of enzymes in winemaking, health aspects and more, and - offer a chapter featuring laboratory procedures, listed alphabetically and extensively cross-referenced.

International in scope, Wine Analysis and Production is essential for winemakers and laboratory personnel worldwide. Students of enology will find it an incomparable resource.

Availability: ORG 2283 COBIO


Publisher: Springer
Author: Richard P. Vine, Ellen M. Harkness, sally J. Linton
Language: English
Thesaurus: Wine, Viticulture, Grape growing, Wine microbiology, Enology, Winemaking, Marketing
ISBN: 0306472724

Outstanding in breadth and coherence, this definitive review is designed to embrace the entire scope of wine culture, including vine horticulture, winery design, wine processing, wine quality control, wine analysis, and wine marketing. Winemaking: From Grape Growing to Marketplace, Second Edition, translates current literature and scientific developments into useable knowledge which grape growers, wine makers, wine educators, and wine marketers can apply towards their individual needs and tasks.

Presented in an easy-to-use, step-by-step format, the text guides the reader through the perils and pitfalls, appropriate alternative pathways, and major sources for equipment and
materials within the winemaking industry. Throughout the text, pertinent regulations and permits enforced by the U.S. Bureau of Alcohol, Tobacco, and Firearms are outlined. This excellent guide to winemaking will be of use to a wide audience, in particular: current and prospective vintners, both commercial and amateur - as an essential guide book in their cellars; wine connoisseurs - offers an in-depth understanding of crafting wine; professional marketers - provides a solid understanding of the rationale of methodology employed by grape-growers and vintners; students - searching for an initial overview of contemporary viticulture.

Among updates and new material the second edition includes information on marketing wines and on the use of computers in viticulture and winemaking. As a whole, this book is an invaluable source into the elements of viticulture, enology, and marketing wine for both academia and industry. It also serves as a solid foundation from which to advance to more technical levels.

Availability: ORG 2281 COBIO


Publisher: American Phytopathological Society
Author: Donald C. Erwin, Olaf K. Ribeiro
Language: English
Thesaurus: Phytophthora, Biological control, Chemical control
ISBN: 0890542120

This book provides an excellent summary and guide about Phytophthora. Chapters 1-7 describe generalities about the genus and provide useful hints for those of us who work with members of the genus. Chapters 8-66 are compilations of information about individual species. Each chapter provides specific information and the citations necessary to pursue specific questions. Although these chapters collate and summarize a vast body of information, it is still clear that there are many gaps in our knowledge about the genus. Thus, the book not only provides background and answers, it also provides challenges.

Availability: ORG 2291 COBIO

Publisher: Wiley-Interscience
Author: L. R. Snyder, J. J. Kirkland
Language: English
Thesaurus: Chromatography, Analysis,
ISBN: 0471038229

This Second Edition incorporates the latest developments in the practical application of LC. Covers the basic of LC, the six LC methods and their applications, and various specialized areas. Provides material for in-depth comprehension of how HPLC is performed, what the necessary materials are, and possible applications. Offers thorough treatment of such areas as quantitative and qualitative analysis by HPLC, preparative scale separations, gradient elution and column-switching, sample pretreatment and reaction detectors, automated systems for high-volume testing and/or samples requiring pretreatment, troubleshooting and sample artifacts, and selection and development of LC method for a particular applications.

Availability: ORG 2289 COBIO


Publisher: Cambridge University Press
Author: Harry W. Paul
Language: English
Thesaurus: Wine production, Oenology, France, Vine
ISBN: 0521525217

This book examines the role of science in the civilization of wine in modern France by examining viticulture, the science of the wine itself, and oenology, the study of winemaking. Together they can boast of at least two major triumphs: the creation of the post-phylloxera vines that repopulated the late-nineteenth-century vineyards devastated by the disease; and the understanding of the complex structure of wine that eventually resulted in the
Development of the widespread wine models of Bordeaux, Burgundy, and Champagne. For those interested in agriculture, oenologists and historians of France, this is the first analysis of the scientific battle over how to save the French vineyards and the first account of the growth of oenological science in France since Chaptal and Pasteur.

Availability: ORG 2282 COBIO


Publisher: CRC
Author: C.S. Ough
Language: English
Thesaurus: Wine, Winemaking, Grape processing, Composition, Stabilization, fermentation, Bottling, Storage, Chemical analysis, Home winery
ISBN: 156022066

Here is an informative guide for the winemaker and connoisseur seeking a better and more basic understanding of what the science associated with winemaking is about! Written by one of the country's leading enologists, Winemaking Basics explains in easily understandable language the fundamental processes of making table wines. The author discusses the conditions, equipment, and basic materials used to make table wine. Handy as a step-by-step guide or a general reference, this practical book explores the crucial aspects of: an introduction to growing and harvesting grapes; processing grapes; fermentation and wine composition; clarification and fining of wines; stabilization; aging, bottling, and storage; additives and contaminants; required methods of analysis; sensory evaluation; setting up and maintaining home winery facilities and equipment. Winemaking Basics offers various options on making table wines. It also gives the winemaker some insight into why certain treatments have desired--or undesired--effects. Winemakers will learn techniques to change the style of their wine, avoid pitfalls, and correct or prevent expensive and frustrating problems. The bibliography covers most of the current texts that should be of interest to the winemaker. Although not heavily referenced, this informative guide mentions a few key books and articles for the reader who wishes to pursue the science aspects more deeply.

Availability: ORG 2279 COBIO
Aphids on the world’s crops: an identification and information guide / Roger L. Blackman, V.F. Eastop. - 2nd ed. - Chichester: John Wiley & Sons, c2000. - x, 466 p. : ill. ; 26 cm. - Includes bibliographical references; photographic guide.

Publisher: Wiley
Author: R. L. Blackman, V.F. Eastop
Language: English
Thesaurus: Crops, Aphids
ISBN: 0471851916

Extensively revised and fully updated, Aphids on the World’s Crops is the only publication to provide non-specialist workers wherever they are in the world with the means both to identify to species level, and to access the literature on, one of the main groups of agriculturally important insects. This new edition incorporates: The latest information on the biology and distribution of both major and minor aphid pest species covering 445 species in 130 genera; 40 additional crops, bringing the total to almost 300; More aphid species in the keys; Approximately 500 new references. An introductory section, featuring those aspects of the biology of aphids most relevant to their taxonomy and identification, is followed by a crop-oriented illustrated identification guide. The third section comprises a comprehensive, systematic account of the genera and species of aphids inhabiting crop plants, including for each species its appearance in life, host plants, virus-transmitting ability, present geographical distribution and salient features of biology, with selected references. The book also includes a summary of the techniques available for studying aphids, a list of further information sources and a photographic guide to the 150 most economically important species. Written by leading authorities in this field, Aphids on the Worlds Crops is an essential reference tool for economic, applied and agricultural entomologists at universities, research institutes and advisory centres throughout the world.

Availability: ORG 2287 COBIO
A symbol of space, strength, and nourishment, the olive tree has been imbued with a sense of history, place, and charm since its earliest cultivation in the ancient civilizations of the Mediterranean. From the first Spanish ships to touch California’s shores to the rise of a thriving industry with hundreds of olive growers, canners, and oil makers, The Olive in California traces the path of this sturdy, life-giving tree as it developed into a California agricultural phenomenon. The olive was one of California’s first significant crops, drawing interest from nurserymen and farmers across the state. It eventually became such a vital part of the state economy that the fledgling University of California devoted an extraordinary amount of its science faculty’s time to studying and promoting proper planting, harvesting, and canning techniques. Among the many achievements of which the olive industry can be proud is the discovery of the key to preventing botulism from canned goods. In the twentieth century, olive oil makers furthered the trend of producing high-quality, early pressed oils, while olive growers made great advances in how the trees themselves were planted. From San Diego – the location of the Spanish missionaries’ first harvest of California olives – to Corning, the self-proclaimed olive capital – the olive became a signature California crop, and a staple on the American table. The Olive in California brings all this history together for the first time and offers a wealth of information sure to please history and food lovers alike. Meticulously researched and beautifully illustrated, this volume is a timely tribute to the California olive and its much-deserved place in history.

Availability: ORG 2285 COBIO