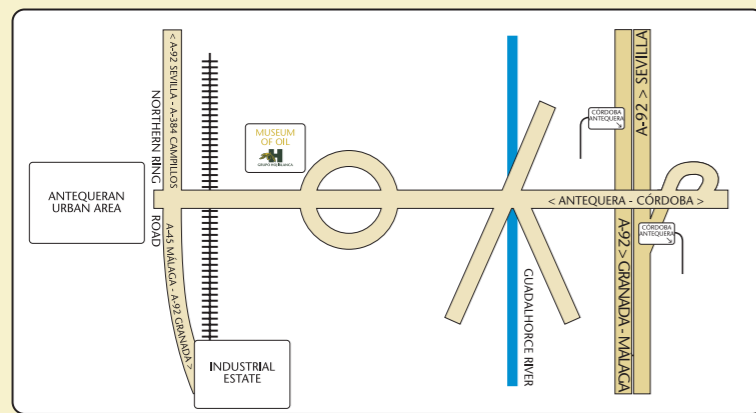
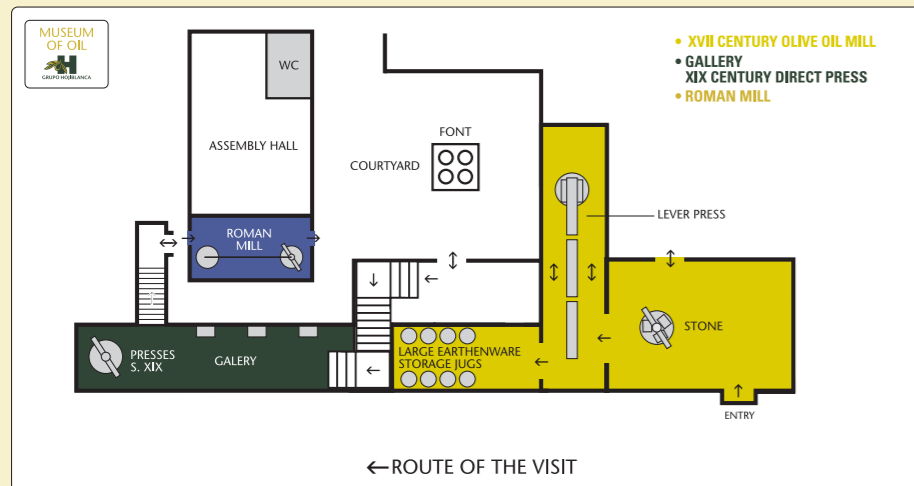


Hojiblanca Museum has the recovery and public exhibition of the olive oil producing heritage of the Hojiblanca region as its objective. For this, they began with three old mills, but the idea was to introduce other elements not only related to olive oil production and the olive tree cultivation, but agriculture in general. Moreover, behind the building, a park of narrowleaf ash olive trees, along with different varieties derived of olive trees, is going to be built.



QUIZ

How many approximate kilos of olives are needed to obtain a kilo of olive oil?

What does Extra Virgin Olive Oil mean?

- * Any type of olive oil
- * Refined olive oil
- * The best part of natural olive juice

How many members belong to the Hojiblanca Cooperative?

What kind of olive oil is obtained naturally, without a chemical process?

In Which month begins the picking of the mill olives?

What is the name of the greatest olive oil producing organization in the world?

How can Hojiblanca Extra Virgin Olive Oil be used?

- * Only for breakfast
- * It can be used for everything
- * Only for salad

Can the olive oil be tasted?

What is necessary to obtain good quality olive oil?

- * Any olive is good
- * Only healthy and fresh olives
- * Olives on the ground may be used also

Hojiblanca produces and markets olive oil from its own harvest:

- * no
- * yes

Hojiblanca

MUSEUM
OF OLIVE OIL

more than two thousand years of olive oil producing tradition



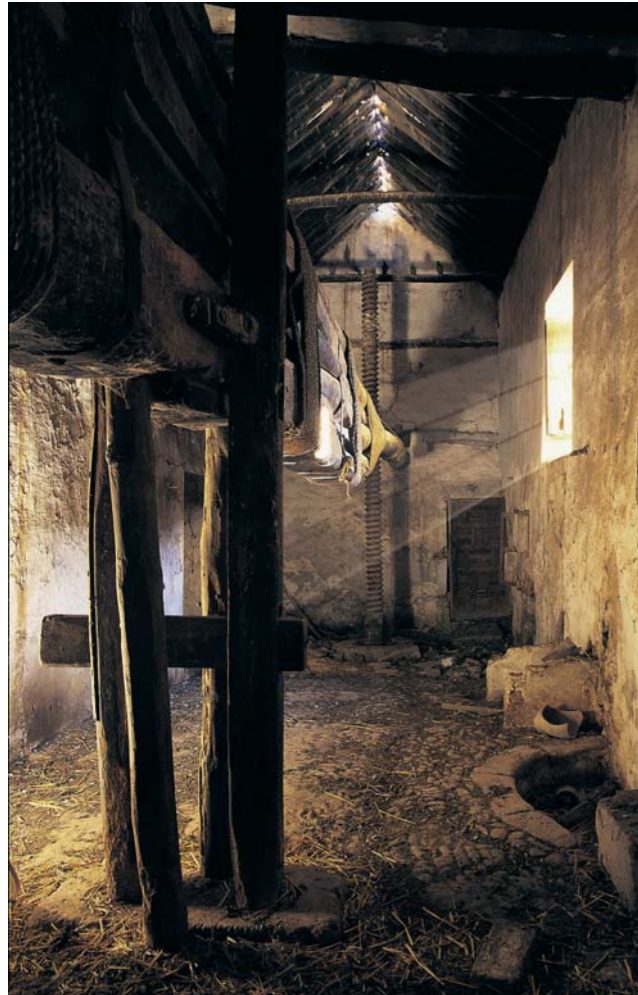
HOJIBLANCA, S. Coop. And.

Carretera de Córdoba s/n, 29200 Antequera (Málaga)

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(1) XVII CENTURY OLIVE OIL MILL

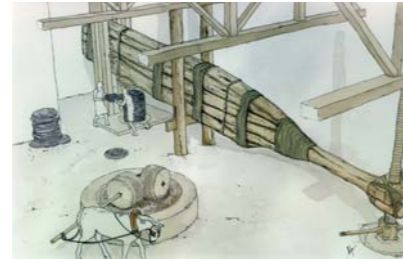


XVII CENTURY BEAM PRESS This is the main piece of the Hojiblanca Museum (donated by the Cuadra Rojo family), and it was located in the fields of Antequera. The building itself is a reproduction of this oil mill, which you can see if you examine the technical construction, either in how the walls were built in consideration for the spaces or how it is necessary to place the beam before closing the ceiling.

The "holding jugs" of the storage area, the beam and the stonework have been placed in consideration of this as well.

This mill, which operated using animal traction, is "cylindrical" o "truncated cone-shaped" (having a slight slope) which has 12.5 metres of length. These ropes, flange tiles, the nails, and even the wasps' nests have been preserved.

After more than three centuries of the wood's being insect-eaten and dried out, the press still



weights three thousand kilos, which gives an idea of the pressure that it could create in its time.

The counterweight stone is set into the shaft, and the press stone and the counterweight tower (originally solid) are other elements which show us the oil-making techniques of the time.

The storage areas have the original "holding jugs", where there are several rare items placed in the same spatial positioning as they were originally.

Some "holding jugs" are signed by the pottery makers; other rare items are the clamps, vestige of a lost trade, but which still can be observed here.

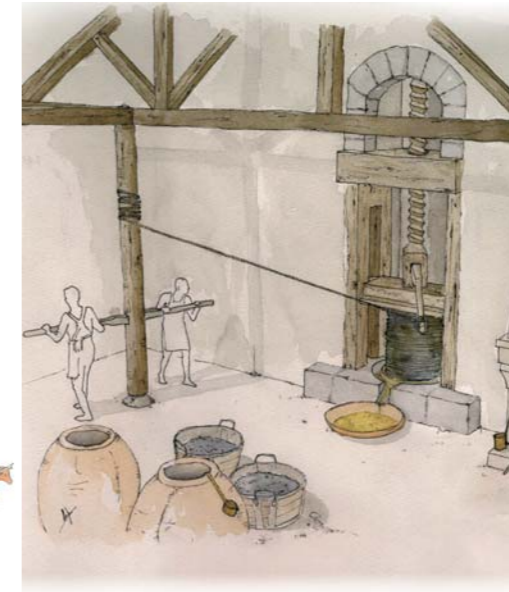
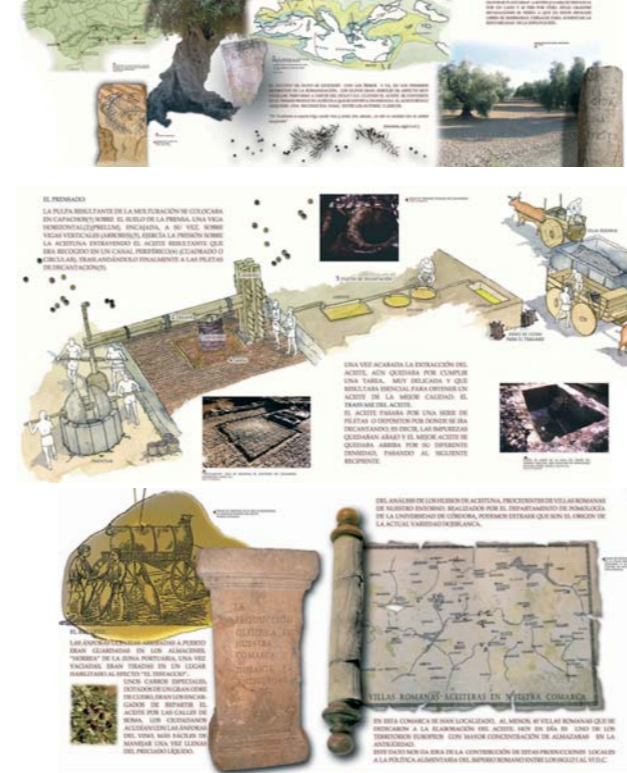
Finally, the neck of the largest "holding jugs" were cut off so that they could be reused to hold grain and wheat when the mill stopped working after the Spanish Civil War.



(2) GALLERY

In this room we can make a route by the history of the olive oil in the old times and contemplate scale models of different mills and presses. At the bottom another press of XIX century. I

gallery of explanatory panels



XIX CENTURY DIRECT PRESS This has been granted by the Acedo family. It is called a chapel press, or a corner press, and made of oak wood, which has needed much restoration. The press turned on the "baskets" to create pressure with beams inserted on the same press that the millers moved, which allowed for good performance and a high yield. This type of press was located in small manufacturers and quickly became obsolete because it had to compete with the beam presses and later, hydraulic ones after smelting was invented.

(3) ROMAN MILL

1ST CENTURY ROMAN MILL This is a mill which was built in "La Quinta" (between the urban areas of Antequera and Hojiblanca), which the municipal archaeologist Manuel Romero has dated as being from the 1st century. Inside was a press room, the oil press and counterbalance stone. We have reconstructed the wood press. This was a winch-style press mill (the counterbalance was joined to the beam using ropes). In this finding there have also appeared pits of fossilized olives, which were analysed in the Department of Pomology at the University of Cordoba.

The conclusion is that, morphologically speaking, this olive is a predecessor of the Hojiblanca variety. The appearance of this mill was not by chance, but stands as further evidence of the importance of olive oil culture in Roman times. Indeed, Manuel Romero has produced a study where there are catalogued 40 findings of oil-producing villas in and around Antequera.

