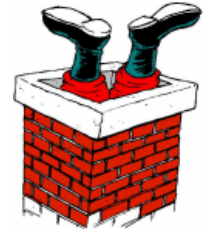




Brooklyn Park Olive Groves Newsletter



December 2010 Edition



Merry Christmas...Merry Christmas...Merry Christmas...Merry Christmas...

CEO CORNER Peter Shakspeare



Welcome to the December 2010 edition newsletter.

I would like to take this opportunity to update you on the recent changes to the management structure of the Australian Green & Gold, group of companies.

Natalie Paul who has held varying roles with Australian Green & Gold over the past nine years; from Business Development working with dealer groups and financial planners to General Management and Directorships with the group, has made a shift interstate to pursue other business opportunities. Natalie will remain with AGG and associated entities within the group in the capacity as Chairman, Compliance Officer, Investor Relations and Responsible Officer whilst pursuing new avenues. Natalie's General Management responsibilities have been divided amongst existing management roles, including Peter Shakspeare as Managing Director, Christine Allsop as Administration Manager and Samantha Bain as Marketing Manager. AGG's board, management and staff thank Natalie for her commitment and efforts over the past nine years and wish her every success in her new ventures."

Merry Christmas...

The Year in Review

Farm Report...

2010 has continued to be a turbulent year for the Agribusiness sector, caused by a combination of the flow on effect from the global financial crisis (GFC), legislative changes for the sector and continuing climatic challenges that have affected most agricultural ventures. AGG management is pleased to report that whilst these challenges have impacted recent returns to Growers and resulted in financial losses incurred by AGG, the long term outlook for the Brooklyn Park and Bonni Foi projects remains positive.

The Australian Securities and Investment Commission has released a paper earlier this year making recommendations for changes to be implemented for holders of Responsible Entity licenses for Managed Investment Schemes (MIS). AGG has considered these recommendations and provided commentary by way of our legal representative to advise of the possible impacts this may have on our business and the MIS under our responsibility. AGG believes these further regulatory enforcements will negatively impact our business by incurring further financial and resource expense to meet and maintain the new regulatory requirements should the recommendations be adopted. AGG will inform investors of any potential impacts this may have as and when they are known.

The 2011 harvest potential will be reported by farm management to the directors at the February Board meeting. As soon as this information is available with regard to yield results, we will notify investors in each stage of the project by way of a disclosure notice posted to the investor section of the website, www.australiangreenandgold.com.au.

Water inflows into the Coolmunda Dam have returned to normal, resulting in the dam being at 100% capacity once again. Climatic conditions that the region has experienced in the past, mimicking Mediterranean climates, have returned for this season. The recent climatic challenges experienced in our region may impact future production by way of the trees reverting to biennial production, however this is yet to be determined by farm management and is rectifiable should this be the case.

Whilst this has been one of a few tumultuous years for the Agribusiness sector, AGG is pleased to be maintaining its focus on growing a vertically integrated; olive growing, processing and marketing group of companies, predominantly owned by investors in the Brooklyn Park and Bonni Foi olive groves projects.

Continued.../2



ACHIEVEMENTS FOR 2010...

- ü To achieve an end product of Extra Virgin Olive Oil is no easy task. Tender loving care of the trees is required and management need to ensure it is a smooth and quick transition from the harvesting of the fruit from the trees to the processing facility and production line to end up with Extra Virgin Olive Oil. The olives need to be processed within 12-24 hours to get optimum quality extra virgin olive oil and to achieve this our processing facility is operating 24 hours a day, 7 days a week over the harvesting period of approximately 4–5 months. The longer that the fruit takes to be processed, the lower quality and grade of the olive oil. We are proud that 100% of the olives that were processed this year resulted in producing Extra Virgin Olive Oil.
- ü We entered some olive oil competitions this year for the first time. The first one being the Royal Queensland Food and Wine Show and the other competition was the Australian Olive Association, National Extra Virgin Olive Oil Show Awards. We were thrilled to be awarded a bronze medal in each of these competitions for our Extra Virgin Olive Oil in the class 4 categories and these results are a testament to management and the processes in place to ensure that we produce a high quality product.



- ü In March this year we redesigned and launched our new on-line website along with a range of olive products for you to purchase and have the products delivered directly to your door. We launched this website based on the feedback received from investors that they would like to be able to purchase the products. Currently approximately 25% of investors are supporting the products and we hope that over time this will increase significantly. As investors in the olive projects you own the land, water, trees and infrastructure. This is your business and by purchasing products from our website you are supporting your own business. Next time you are in the supermarket and reach to buy some Extra Virgin Olive Oil why not head to the website www.australiangreenandgold.com.au and purchase from us instead.

HEALTH CORNER...

Did you know that you can substitute Extra Virgin Olive Oil for butter or margarine when cooking? Extra Virgin Olive Oil is very high in antioxidants and a rich source of monounsaturated fats, which may reduce risks of heart and cardiovascular disease. It has a lowering effect on blood pressure, helps to prevent or delay the onset of diabetes, helps with anti-ageing, osteoporosis and skin damage and contains a protective element which may assist against certain malignant tumours in the breast, prostate, endometrium and digestive tract. Lastly olive oil rich diets may lead to greater and long lasting weight loss than a low-fat diet - which is always helpful over the festive period.

To assist you in making the switch to Australian Green & Gold Extra Virgin Olive Oil, we have included a Conversion Chart of Butter to Olive Oil below. Order your olive oil on-line at www.australiangreenandgold.com.au

CURRENTLY ON SPECIAL – WAS \$8.00 per 500ml NOW ONLY \$5.15

<i>Butter</i>	<i>Olive Oil</i>
1 teaspoon	¾ teaspoon
2 teaspoons	1- ½ teaspoons
1 tablespoon	2 – ¼ teaspoons
2 tablespoons	1 – ½ teaspoons
¼ cup	3 tablespoons
⅓ cup	¼ cup
½ cup	¼ cup and 2 tablespoons
⅔ cup	½ cup
¾ cup	½ cup and 1 tablespoon
1 cup	¾ cup

FINAL WORD...

Please note that our office will be closed for Christmas from Monday 20th December 2010 and re-opening on the 4th January 2011. The management and staff of Australian Green & Gold would like to extend our best wishes to you and your families over the festive season and we hope that 2011 brings you all the that you wish for. Merry Christmas.