We The People Program 341 June 10, 2019 We the People 341 Oils ain't Oils



Good Day to you. Nearly 40 years ago Caltex Petroleum released its new marketing strategy for oils and in particular for their new synthetic oil they called Castrol GTX. I remember it well and it was the oil of the day for young blokes and their iconic Cortinas, Toranas and Geminis. The thrust of presenting the new GTX oil was the linking of an image of an oil so good that even crooks would insist on it and thus Sol the mechanic was created. Sol told the boss that "Oils ain't Oils" and you had to use the best. The rest is history and the comparative phrase oils ain't oils has become part of the Australian lexicon. Now we amazingly segway to tomatoes where I say tomatoes ain't tomatoes any more because they don't taste like the tomatoes my Dad used to grow down the back yard next to the chook pen.

Now today's tomatoes look lovely and well formed and appear beaut inside but the supermarket Gourmet tomato has no taste while even the mighty Truss is barely passable so what on earth has happened. Well an international team of scientists claims to have finally cracked one of the most common consumer conundrums, why don't tomatoes taste like they used to. After conducting exhaustive taste tests of 100 tomato varieties and sequencing the genomes of nearly 400 varieties, researchers have found the 13 volatile compounds that give a tomato its inherent flavour. By comparing traditional tomatoes with their modern descendants, the teams uncovered the properties that have been lost in the quest for improved size, yields and resistance. The great tomato robbery has been uncovered and we the people should be angry and I for one will be complaining to Karen Andrews MP about this. I love a tomato sandwich with salt and pepper on fresh bread and mum used to cut the crust off else our hair turned curly. I think it was the combination of my mother and the ubiquitous tomato that made my youth so memorable. So it's really mankind's desire for a good looking but tasteless tomato that has caused the damage and placed many of us on anti-depressants. Put simply why do we want perfect looking fruit and settle for that but without taste.

This is what we do with life when we choose people for jobs and leadership roles based on appearance and no substance and then show surprise when we find we have chosen the wrong person. Some politicians and managers are fabulous examples of tomatoes that can look the part but have no substance thus proving yet again that oils ain't oils. Yet we do this over and over again in the hope of a different outcome only to find that doing this and expecting a different result is actually the definition of insanity. The best tomatoes are often the odd one's in the bunch which are not perfectly shaped nor have a uniform colour. So it is with people that the odd one which doesn't fit the template may actually be the best person for the task. It's no longer enough to have a tomato pedigree just to prove its a tomato rather it must taste and smell like a tomato and live up to its traditional name. By now you are confused or enlightened but in any case there is a moral or message to this story. First of all start growing your own original tomatoes in good soil with chook poo and tomato stakes just as my Dad did. Next make sure you choose the fruit which appears to be linked to old values, timeless values, which don't always make for the best looking tomato but taste great. Just imagine if we used this analogy all the time with friends, politicians and businesses and even when voting for mayor just how much better things would be. Nearly 40 years ago Sol the mechanic got it right when he said *Oils ain't Oils* and who would have thought all these years later we could learn something from old Sol the crook's mechanic. I guess he too was one of the odd bunch and for the record he was played by Max Cullen.

Until next time and the tasteless Delicious apple, this is Kent Bayley