



THE ORGANICS NETWORKER

Far North Organic Growers & Producers Society (Inc)

Issue 57 – Spring 2015

Details for the next FNOG Field Day:

Sunday, 11th October 2015

Raewyn & Rosco Pennell

388 Kaimaumau Road

Waiharara

Bring and buy if you have anything to give away or sell

DIRECTIONS and INTRO ...

Find us at 388 Kaimaumau Road, Waiharara - 18km north of the junction of SH10 and SH1 at Awanui. Kaimaumau Road is on the right 1 km past the Waiharara village (Steeds Butchery). We are 3.8km down Kaimaumau Rd on the right - plenty of parking by the house. Follow the signs.

We have downsized our ostrich side of the farm, but have our original breeding pair still here. Brutus and Claudia have been with us since 1995 and still going strong.

We are currently running 3 breeding pairs of emu (and should have chicks on the ground by August, maybe another batch beginning October. We still have our pet emu, Carol, who has free range of the property, but I would have her secured in a paddock so we can have the gates open. She loves attention, and a close encounter with a friendly emu is always guaranteed.

We have three Murray Grey cows, which are due to calve August/September, and three heifers that are being grown out for our own meat. I am continually making compost to sustain the gardens on our sandy/peat soil.

We are not certified organic, but farm as naturally as possible. We do not drench our birds or cattle - we rotate the cattle and birds and have never had any problems.

We have blown emu and ostrich eggs, emu feathers and emu oil products for sale, and look forward to hosting FNOG in October.

Cheers, Raewyn

Agenda:

10:30am cuppa & chat time

11am Meeting – welcome from Chair and introductions from all present.
Minutes of last field day
Matters arising
Financial Report
General Business

Speaker – Michael, Manager of the new Commonsense Organics branch in Auckland

Midday Shared lunch, after which a look at what Raewyn and Rosco are doing with their emus.



Wai Wurri Update – September 2015

Sitting here I am confronted with a massive wall of pink flowering magnolias, having survived quite a few frosts, and putting on such a display I'd never have believed when we planted them they were nursery "chuckouts" back in the early 90's – surviving dozens of floods and now towering up above the house roof although they are on the flood plain below us. The Rosella's seem to own them. With that view it makes my FNOG admin. job on dialup so much more tolerable. At least there is no fear of me getting IAD (Internet Addiction Disorder..... good grief!!!)

Our weather patterns are temperamental. With five good frosts one would think most tender specimens would be burnt off, but it's different now, and more species have either toughened up or the temperature of the frosts has changed. Maybe one day we too will be successful banana producers. This year we were more on to it with the garlic, and covered it with bird mesh immediately after planting, yes, sorted out the rabbits, quails, pheasants all tipping it for medicine and retarding the growth. After several sprays of fish/seaweed, it is looking very healthy – not a commercial plot any more, but enough for us, whanau and seed saving. "Retiring" is absolutely impossible when you own land, which makes me wonder what future generations will do in all these rentals when housing prices have gone right through the roof. IAD ?

At present we have five friends struggling with their health, making it more and more important for them to source organic produce. I am impressed with the amount of folk realising their home grown greens taste much better and it is so easy now to obtain growing advice and tuition. We still get queries from the general public, but more now about where to get certain organically grown products, rather than "how to" calls, as they Google for that now.

We can boast that a glamorous goose has made her nest right outside the washhouse window, kept company with many visits from her siblings. I stole one of her eggs for a cake and it was then that she got serious about raising babes, leaving the nest for a feed, every couple of days. The others have nested near the pond, the boys loudly escorting them back to sitting when they leave for a bit of maize – flippin control freaks!

The two Peacocks I saw in here have decided they like my neighbours place better, more paddocks, so now she's having to cover her greens!! As we have a place with a loud morning chorus, garden protection is top priority, easier now that our crops are not commercial.

Happy days everyone, keep warm. We are all here to serve each other and the whole of creation.

Krisie



Taheke Falls Tree Farm ...

Guess I could talk about the weather.... it's still cold here in Taheke where we are hoping for the spring to bring some changes with not too much wind that blows the blossoms off the plum and peach trees, ho hum. Actually it is critical for us to get 3 nights in a row when the temperature doesn't drop below 12 degrees. This will give us a better go at pollination on our dear old avocado trees. It also puts a smile on the faces here.

We have had a couple of interns over the past 2 years and are looking forward to offering an opportunity for another keen person to join us later on this year. Happy to reply to anybody interested in Permaculture, self-sufficiency and the economics of living in the country.

The daffodils have almost come to an end now but the arum lilies are booming. I saw a tree full of ripening loquats in Paihia yesterday but they are not so advanced on our place.

Anybody want some Ruruhau seeds? or Tagasaste seeds, have got plenty. Cheers to the coming season, may the El Nino show us all mercy and kindness.



RECIPES

KRISSIE'S PERSIMMON PUDDING

Cream together: 2 Tbsp butter
1 cup sugar

Add 1 well beaten egg
1 cup persimmon pulp
2 tsp baking soda
½ cup milk

Add ¼ tsp cinnamon
½ tsp salt
1 cup flour

Pour into greased basin. Cover & steam 2 hrs or bake 1 hour @ 180 deg.

JOSE'S ANY FRUIT SORBET (we use mainly for Cherimoya)

2 Egg whites @ room temperature
2/3 to ¾ cup sugar (less or more depending on fruit)
1 cup of fruit puree
1 teaspoon lemon juice
1 teaspoon vanilla essence

Put all in a bowl
Beat for 6 to 8 minutes

Freeze

Then enjoy ☺

“In the spring at the end of the day you should smell like dirt.”



MISSION STATEMENT OF FAR NORTH ORGANICS & PRODUCERS

- To gather and seek information pertinent to the organics movement
- To publish this information for the benefit of growers and producers of organic food and related products
- To be a forum, a community and a marketplace for organic growers and producers and their supporters

To present this knowledge and information in a professional and impartial manner

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