



The Organics Networker

20 YEARS CELEBRATION!!
Far North Organic Growers
SUNDAY 6 DECEMBER
COME AND ENJOY THE DAY AND MEET OTHER GROWERS
See details below

No 42 Spring 2009

Greetings to all members and a warm welcome to new members

It sounds like we have all had a busy year, the winter was much kinder to us than last year and the growing season is starting early. The wonderful wwoofers are clearing the orchards at the Hokianga Herb Farm just a little faster than everything is growing and the gardens are filling slowly. The medicinal herbalist's training is going very well and hopefully in a year or so we will have a qualified herbalist in the Hokianga.

Back to FNOG...

The Committee has decided to have the **20th Anniversary Celebration** instead of the usual October field day on **SUNDAY 6th DECEMBER** from 9.30am Takahue Hall in Takahue Road Kaitia.

HOW TO GET THERE ...

From Mangamuka's turn left into Takahue Rd before getting to Pamapurua.
From Kaitia turn first right after Pamapurua.
9 km up Takahue Road, and it is on the right hand side, can't miss it!! Signs will be out.

WHAT TO BRING Please bring **lunch to share (BBQ available)**, **bring a friend**. **Musical instruments to join in the jamming session with the band "Earth Walk"**
The day will finish about 3.30 – 4pm with afternoon tea.

The **THEME** for the day is **"YESTERDAY, TODAY and TOMORROW"** Come and enjoy the history of FNOG and some of our older members and their **memories**, the sharing of knowledge, music, social get together, information sharing and gaining tips and tricks along the way.

TRADE TABLE

You are welcome to **bring items to either sell or give away**. The free sharing **seed bank** will be available.

SEE YOU THERE!!

TAHEKE FALLS FARM

Good News! The creamy rich Fuerte Avocados that have made us famous throughout the district are just coming on. The exceptionally frosty winter has reduced the crop this season. However some will be available from Ye Olde Taheke Store so watch out for the sign and be in there quickly to get your Avocados before they are all gone.

Miriam

LEGAL PROTECTION OF THE TERM "ORGANIC"

Far North Organic growers would like to ask all individuals and organizations supporting the organic consumers and producers in New Zealand to support the people and organizations working towards the protection of the term Organic for the use in resale, to produce produced by certified organic producers only.

Background:

The current association with the term organic in the food industry is with products grown under organic management as certified by several organizations within New Zealand and overseas.

Another meaning of the word organic is "produced by or found in plants or animals". This second use of the word organic makes it

possible for anybody to market any type of food as being organic.

At this moment there is no legal protection of the term Organic. This makes the use of the term organic free for all to use, without possibility to regress by affected consumers, who supposed the produce to be grown under organic management.

One has to be aware that many people move to the consumption of organically grown produce after serious illnesses like cancer, which make them more vulnerable to nutrient, mineral and chemical imbalances from their food intake. It is not a matter of too high residues of agrochemicals only, but it can as well be high element levels from chemical fertilizers or hormones from the bio industry.

Legally protecting the term organic should deter people from selling conventionally produced food as organic.

One of the few methods to “guarantee” the product being organic is looking for the registered trademarks, such as Bio Grow Certified or Quality Assured, Demeter, OFNZ, FNOG or other certifying organization. This is very suitable for packaged products. However, growing sales of fresh organic produce from road-side stalls, farmers markets, health shops etc, can create situations where all or part of the produce is offered as organic, while it has not been grown under certified organic management.

It is therefore advised to people buying organic produce to ask for the certification numbers of the producer of the produce. Under the current food legislation there is a need for traceability of food and therefore the seller has no excuse for not being able to present you the organic grower’s certification number. If the seller is not able to supply a valid certification number than you know it is dubious that the product is really grown under organic management.

For people selling certified organic produce it is advised to make your certification status and number clearly visible at your point of sales. That way you can help the consumer to make a healthy choice.

Jan Arie

OPPORTUNITY - TO LEARN AND BE A CENTRAL PART OF FNOG

THE FNOG COMMITTEE NEEDS YOU!!

We need a secretary, librarian and treasurer, we would welcome volunteers, you will be supported in the role so don’t have to be an “expert” just ready and willing! We also need new Committee members, this is also a way to learn about the organisation and gently move towards being more involved.

Please call or contact

Jan Aire 09 408 0448 jawkamsteeg@xtra.co.nz

Jesse hokiangaherbfarm@gmail.com

The Committee members are currently as follows:

Chairperson/Treasurer:	Jan Arie Kamsteeg
Vice Chair:	Rob Downing
Certification Manager:	Kris Khaine
Auditors	Terry Higginson
	Jan Arie Kamsteeg
Secretary:	Jesse Summers
Librarian:	Jan Arie Kamsteeg

Financial auditor	Peter Brake
Members	Grant Fallon
	Helen Guthrie

TIPS, TRICKS, QUESTIONS ETC

This is our new column for members to ask questions and share organic wisdom, items, etc. There are no tips this time, please send your tips for next issue☺

BUY SELL AND EXCHANGE

I AM ...LOOKING FOR... I HAVE SURPLUS... I WANT TO SWAP...etc

WIND TURBINE – FOR SALE



1000watt, 48volt, wind turbine, made in China. Includes 8mtre steel tube pole with guy wires and 20 metres of cable and other fittings, DVD, booklet in English. It is designed to run with 500 watts of solar panels simultaneously. It is brand new and comes in four boxes, weighing about 200Kilos. \$3500

Contact: Wayne Gardiner 4085837
or ring Kris n Terry 408 4212

PLANTS FOR SALE

Pomegranate, longan, tropical guava, Surinam
Cherry, cherimoya - organically grown and certified.

ALSO variegated agaves (various sizes). Lots of
other rare and unusual plants - **just ring and ask.**

AND YES THERE IS MORE...

200 litre Plastic Barrels - \$25 each or 5 for \$100
Post Ram H/D - suit any tractor G.C. \$1500
500 litre steel Diesel tank and stand - \$250

CONTACT **Denise or Tony**
Smooch organics - 09 407 4180.

CERTIFICATION MANAGER'S REPORT

At our FNOG Executive Committee Meeting
20/9/09, we discussed the CM fee in relation to
that being paid in the other regions. It was
therefore decided that the CM fee be raised by
\$20. This accordingly will alter the Certification
annual fee, FNOG certification will then be \$90
and the OFNZ cert. fee will be \$222. 50. This
will not affect the Support Member fee of \$20.

At present we have 19 OFNZ certified producers
and 7 FNOG certified producers. Five of our
OFNZ producers have resigned from
certification and one has left FNOG.

We have four producers in the wings with their
first set of documents so we hope to be visiting
them soon.

Our Certification Committee is working well,
learning from Producers with their OFNZ
questions nationwide.

The main thing when starting certification is that
the Producer gets a good understanding of the
requirements in the standards and the
compliance procedures, allowable inputs and the
necessity of keeping accurate paperwork, then it
all flows! If you are unsure of an Off Farm
Input, check with the standards or ask your
certification manager. Procuring certified
organic inputs makes life much easier and
working towards purchasing fewer inputs over

the years & making more of your own if you can
is what it is all about in the long run.

If you are working the weekend markets &
selling for other folk, make sure you have a
division between the certified product and the
other product, clearly labelled.

Many folk now are adamant on acquiring only
certified organic for health reasons.
Hopefully the day will come when organic
means certified organic, without any more
misunderstandings. Too often I ask "spray
free" or "organic" producers what their growing
methods are and it is astounding that they have
no knowledge of the prohibited inputs they are
using.

Happy organic gardening everyone.

Kris Khaine



SEED BANK

Discussion re our seed bank and the
continuing existence of quality and
heritage seeds is an on-going topic
at field days. Michelle Mitcalfe will
make these available on the field
days and at the 20th Anniversary
Celebration. SO get more seeds in now, they will stay
viable only if we continue to plant and re-seed them.
Even if you don't want the produce from these seeds,
would you be prepared to set aside a small plot (free
from contamination of other like species) to
germinate some of what we have and let it go to seed
again? Maybe you might like a small plot that would
cross contaminate with any of your species to
produce a new stronger seed for yourself?

OANZ NEWSLETTERS

These are sent out every two weeks. It contains the
latest news and information about what is happening
in the organics sector in NZ and overseas.

You can subscribe free on-line by contacting
gavin.middleton@oanz.org.nz .

LIBRARY

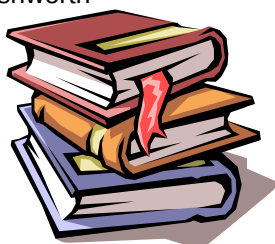
We have a small but good library. These books are
available at any time, or at field days. Please contact
Jan Arie on (09) 408 0448 if you would like to borrow
any of the following books.

LIBRARY BOOKS

- Organic Gardening, A guide by Organic NZ
- Resource Guide S & H Assn
- Wetland Restoration, A beginner's guide NRC
- Trees For the Land, Trees for Northland NRC
- Plastics are Fantastic, Using Plastic bottles for a

Greenhouse, Sustainable Communities Initiative
Scotland

- Seed to Seed, Suzanne Ashworth
- Organic Avocado
- Organic Pastoral
- Organic Citrus
- Organic Summerfruit
- Animal Health
- The Environment
- Natural Farming
- Practical Organic for NZ farms
- Organic Futures



We are also purchasing Tina Verkade's book on Homeopathic treatment of Animals, and Bio Dynamic perspectives NZ Biodynamic Society.

Library rules:

Books can be collected and returned on Field-days or the AGM.

Books can be sent after payment for the cost of mailing.

Books have to be returned within 6 months, either at a field-day or by mail to the FNOG postal address.

In case of loss the borrower will either replace the book or pay the FNOG for the book.

Jan Arie

RECIPIE

If you're over having Broad Beans, try this recipe from an old Uncle.

Broad beans (shelled of course)
onions or leek
celery if you have it
a rasher or two of chopped bacon
Anything else you might want to add.....

Cook in well-seasoned water.
Drain. Reserve juice in case you need some.

Make a small quantity of roux using chicken stock instead of milk.
Puree the vegetables, using some more chicken stock to liquefy it.

Add to the roux. Use more chicken stock or vegetable juice to bring to required liquidity.
Helen

Mission statement of The Organics Networker :

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

The Organics Networker is usually published four times a year.

While every effort has been made to ensure the accuracy of information, neither The *Organics Networker* nor the Far North Organic Growers and Producers Association accepts any responsibility for errors or omissions or for any consequences arising from reliance on information published. The opinions expressed in The Organics Networker are not necessarily the opinions of, or endorsed by, the editor or the publisher unless otherwise specified. The author(s) of articles hold the copyright for their articles and should be approached for any other intended publishing.



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