



THE ORGANICS NETWORKER

Far North Organic Growers & Producers Society (Inc)

Issue 55 – Summer 2015

AGM Meeting

Details for the next FNOG Field Day:

Sunday, 1st March 2015
Jan Arie and Ineke's property in
Pamapurua
6934 State Highway 1

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

To all the members and support members of FNOG.

Dear friends,

Ineke and Jan Arie will be hosting the AGM at our orchard in Pamapurua again. Most of you will know where to find us, but for those who are new or forgetful just a reminder on how to get to our slice of paradise.

We are on 6934 State Highway 1, which is about 10km south of Kaitaia. The driveway has a tall windbreak on one side and a couple of palm trees on the other side. It is a bit of a bumpy ride to the house itself.

Coming from Kaitaia, you will pass Pamapurua School and find our property next to it on the left hand side of the road.

Coming from the Mangamuka Gorge you will find our property a few hundred metres after you pass the road sign for Pamapurua, opposite the Plain Tree Lodge. (When you come to the school you are too far.)

Please bring a plate for the shared lunch. We will have hay bales to sit on, but for comfort bring a chair.

Regards,

Jan Arie and Ineke

Agenda:

10:30 start time with morning tea

11am AGM Meeting and Election of Officers

11.30 am (approx) Rob Downing to give talk about the environmental work he has been involved in over the past 18 months re what councils and farmers are doing about our nations water ways, soils and atmosphere etc

Walk around hosts' property or shared lunch then a walk



2015 Certification Report

This has remained steady, same number of producers, minus 1.

Much time is spent with enquiries, informing would-be producers of the process. Pretty much all the info they need comes from a website now. Instead of printing off screeds of information, posting it off, never to hear from them again, they can Google what they need. The process isn't rocket-science, but I guess the questions in the Plan together with being audited annually, makes it look daunting to some.

I can't stress enough that the public deserves to have trust in food producers – and the certification process gives them that guarantee. "Spray Free" and "Uncertified Organic" don't cut it for me. They mean nothing – unless you personally know, visit and trust your food supplier.

I believe it is becoming even more important as time races by, that we know what is in our food. All the signs are out there – we just have to be aware.

I would like to see more certified producers in all these local markets, even if to just sell their excess products affordably to their community. It also inspires us to become creative with what else you can sell from off the land. It is also about making certified organic produce "fashionable" to the younger folk, you know, like tattoos and piercings!!

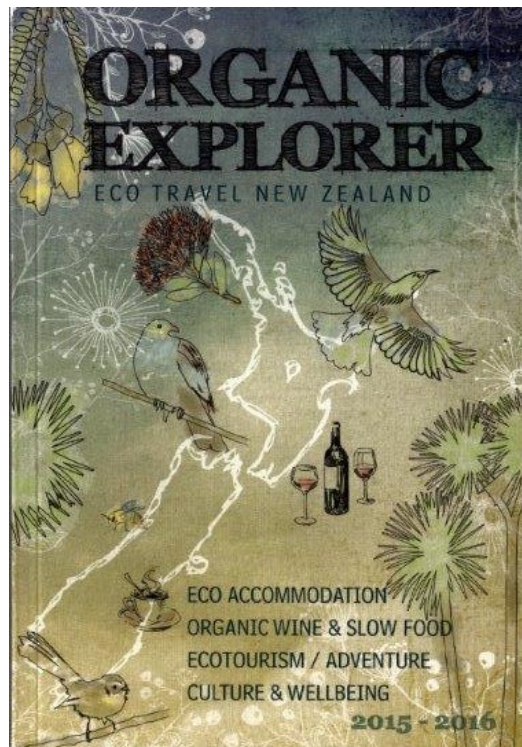
See you at Jan Arie's for the AGM, Krissie



Herewith is the overview of the FNOG finances for the previous year. The audited figures will be available at the AGM.

Balance Current account		31/Dec/2013		\$1,745.38
Income 2014			\$5,420.70	
Expenses 2014			-\$4,983.98	
Transfer to saving account			-\$1,500.00	
Increase/(Decrease)				-\$1,063.28
Balance Current account		31/Dec/2014		\$ 682.10
Balance Saving account		31/Dec/2013		\$3,136.59
Income 2014			\$ 161.83	
Expenses 2014			\$ 45.30	
Transfer from current account			\$1,500.00	
Increase/(Decrease)				\$1,616.53
Balance Saving account		31/Dec/2014		\$4,753.12
Total Bank Accounts		31/Dec/2013		\$4,881.97
Increase/(Decrease)				\$ 553.25
Total Bank Accounts		31/Dec/2014		\$5,435.22

This book arrived in the post box at Jan Arie's as a complimentary copy and he would like to put it in a draw for paid up members who attend the AGM.





Wai Wurri Update – January 2015

For those of you who didn't make it to the FNOC 25th Anniversary at Gips and Trish Veling's place at Kāeo, you missed a wonderful crowd of happy, like-minded folk, enjoying the venue, the conversation, the weather, the shared feast and the cutting of the beautifully decorated cake, which we allocated to our elder, Graham Harris, who came all the way from Kāeo to be with us.

Since then I have had a sick computer, so my contributions to the world recently have been sparse and frustrating. Thank goodness for "snail mail". It will be sorted next week, I hope. Unfortunately for us Wai Wurri folk, we haven't had our heads around planting and harvesting, with two members of our family passing over into a better world right around Christmas. Trips to and from Auckland and Gisborne took priority. The macadamias have gone by the by, probably to the resident valley pig, cleverly enjoying all the windfall apples as well!! But despite setbacks, Terry has planted the usual big selection of potatoes, some of which are already bagged up waiting for me to get my head around early Saturday mornings off to Kaitiaki market. (I've never been a "morning person"). We don't have anything else to sell at present so it can wait, and in the meantime, I'm loving the different things I can do with Rua's.

Pest control here has been focused on the sudden healthy population of rabbits, everywhere, so, so cute, but ... Terry's worked wonders with the .22. I have even been able to remove chicken mesh from trees being chewed and the sensor light isn't going on every few minutes at night!! Couldn't believe the number of black ones.

As for the annual influx of neighbour's stock trampling everything and wrecking trees, we seem to have reached "some sort" of agreement, with the erection of a "stock-proof" fence on the way. Looks like the neighbour has made it a 10-year plan. If you know all is well, you know all you need to know!! For now, all we need is a good amount of steady rain to recharge the ground, the river, the tanks and our human batteries.

May 2015 be a much better year for everyone. I hope that our membership thinks about those who have kept FNOC turning over for 25 years and consider replacing the committee with fresh faces willing to let us old folk have a break from responsibilities, such as secretary, treasurer and chair. A new Certification Manager would also be a bonus - it all tends to get a bit boring after a while!! Please come to the AGM - you will be impressed with what the Kamsteeg's have done with their orchards, definitely worth a re-visit.

Krissie



Wonder of Nature

An organic orchard is a paradise for a lot of animals. We enjoy them, and may forgive those that are a pest; they too have to feed themselves and their offspring. But a lack of enough animals of prey forces the grower to do something about their numbers; a matter of sustainability.

Sometimes the animals a grower has been keeping can change into a pest. For instance, free-range chickens in an orchard are much appreciated for keeping the plants free of slugs and insects until their numbers grow and until their owner starts using mulch. How chickens do love mulch! And how the grower starts to resent them.

I have butchered a lot of chickens and have always been amazed how frail they are to the feel, but how strong they are built. When I started, I made a mess of the butchering and was at a loss how to do it properly. Nowadays I enjoy it, and try to cut the animal neatly and respectfully. Every time again I am surprised by how nature turns some cells into fully grown animals, with bones, muscles, organs and skin, connecting them all so everything runs smoothly as long as the animal is healthy.

Killing a pest animal may be a shoulder patting activity, but butchering brings one nearer to the core of nature.

Ineke Post



Book Review Corner

“The Source Field Investigations”. By David Wilcock.

In 2011, I attended a lecture by David in Auckland. I finally have the book he published later that year, with much more information than he presented that day. Parts refer to the reasons for the 2012 Mayan prophecies; yet tie these in to far greater revelations about the earth, universe and sacred geometry within each. Patterns and wondrous synchronicity emerge to enthrall the inquisitive mind. He explores time and no-time, the source field versus gravity, dematerialization and teleportation and time travel, to name a few topics.

Here are 471 pages of his searches for truth, for information; and to make sense of what he finds, all backed by science, with the references provided. It is evident that much information has been kept from us by the “Cabal” and its associated parties.

He also believes that the power these people have had over mankind for some decades, even centuries, is now being broken apart. There is so much in here that I will be reading this book many times.

I have sent away for another of his books "The Synchronicity Key: The hidden Intelligence Guiding the Universe and You", published a year later.

If you want some refreshing and new information to ponder on, or another perspective to what you think you already "know", I recommend these books to you. See also his website <http://divinecosmos.com> for more.

Helen Guthrie



And this email thanking us for having Abhi speak at our last field day ...

From: Abhigna Patel <Abhigna.Patel@nw.co.nz>
Subject: RE: Delivery on Feb 4
Date: 3 February 2015 12:44:12 pm NZDT
To: 'Rolf Mueller-Glodde' <rolf@oraoraresort.co.nz>

I would like to say thanks you very much for inviting me to the annual general meeting held last year.

It was a great experience meeting and catching up with grower from all the place. We are looking forward into doing good business with u guys in future.

Thanks

Abhi Patel

Produce Manager

NewWorld Remuera

Phone 5203559 ext 205

Mob 0210633544

Email : produce.remuera@nw.co.nz

Furthermore we are happy to report that together with Elfi and Erwin of Kuklando, we have established a regular supply to New World Remuera with totally positive

experience: reasonable price, prompt weekly payments, eagerness for our fresh produce to supply to eager Aucklanders, who are appreciating good quality at fair prices. Transport at reasonable price through Turners and Growers, of which NW pays 50%. Abhi is eager to add more producer-suppliers.

Cheers
Rolf & Inge



FOR SALE

OLIVE OIL: Organic and EVOO (Extra Virgin Olive Oil) certified. \$20 per litre (GST excl) for quantities of 20 litres or more. Price of the container not included.

Thanks
Jen
mangatete.orgamics@gmail.com



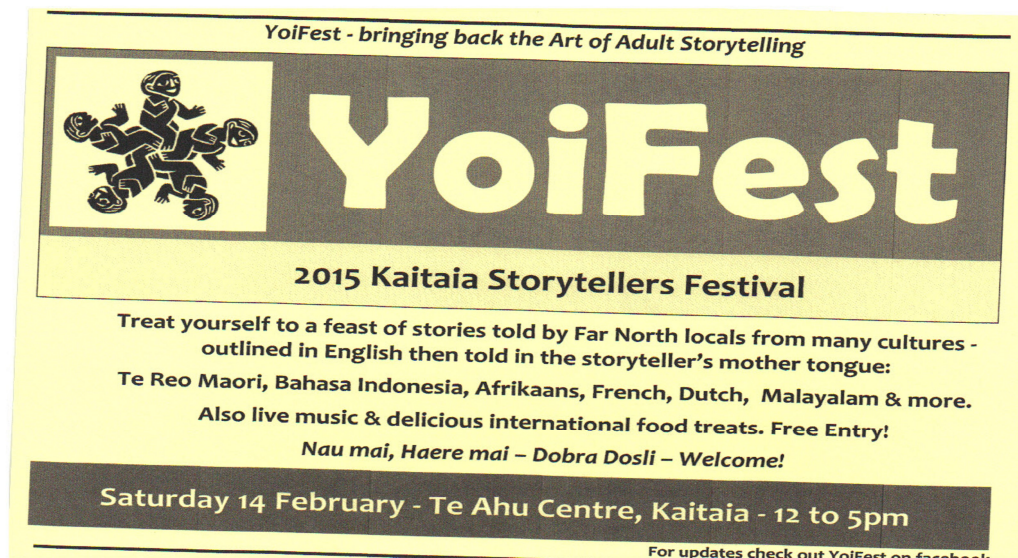
FOR RENT

I want to find some people to share my house on my 20 years organic 1-hectare property. It is 20 minutes north of Kerikeri and 10 minutes from Matauri Bay. It is a very quiet location with great views out over the surrounding bush and farmland. There is a 3-bedroom cottage with 1 large bedroom and 1 small bedroom to rent out. There are established organic gardens that people could share if they wish. Ideally long term rental, but I would also consider short term. Photos can be viewed on:

<http://www.trademe.co.nz/flatmates-wanted/auction-833397689.htm>

Graeme Kettle
graeme_kettle@yahoo.com
021 0240 8830





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

FNOG COMMITTEE 2014

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Terry Higginson

Vice Chair

Elfriede Patek

Secretary

Kris Khaine

Minutes Secretary

Wendy MacPherson

Treasurer

Jan Arie Kamsteeg

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Peter Brake

Networker Publisher

Jose Van Alphen

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Terry, Jan Arie, Kris, Wendy, Trish and Gijs Veling, Tony Achtzehner, Inge Bremer, Jim Valley.

Certification Manager

Kris

Certification Auditors

Terry & Jan Arie

Certification Committee

Jan Arie, Terry, Kris, Jim.