



# THE ORGANICS NETWORKER

*Far North Organic Growers & Producers Society (Inc)*

**Issue 60 – Spring 2016**

Details for the next FNOG:

***Sunday, 16<sup>th</sup> October 2016***

***At***

***Gillian and Kevin Alderson***

***480B Duncan Road***

***Kaingaroa***

***(Please bring a chair)***

***And also please bring along something to donate for a raffle***

***e.g. produce, honey, preserves etc.***

***And of course some loose coins.***

Distance and direction to Alderson's:

Duncan Road from Kaingaroa (State Highway 10 end) is around 7 kms east of Awanui and 17 kms west of Taipa. We are 480B south down Duncan Road, i.e. 4.8 kms from the turnoff from SW.H. 10 at Kaingaroa. Once on Duncan Road – 20 metres after the second one-way bridge on the right 480A & B. Drive through the first property and you get to the well-signed gate.



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### **Agenda for AGM**

10:30 Cuppa  
11am Meeting  
11:30 Chance for members to interact and have a Q & A  
12-noon approx Shared lunch  
1pm The hosts will talk about their property and take us for a wander.



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### **A WORD FROM THE CHAIR**

Hi all FNOG members, it's seems such a long time ago that we met and I wonder if maybe we met more frequently, your thoughts on this idea please.

Winters been and gone it's been busy for us at Ironbark preparing veggie gardens using straw for weed suppression and moisture retention seems to be working well.

I ask you all Please bring a prospective new member to our next gathering to share our love of organics, more people = more ideas = more new friends = less sick and unhealthy people.

It's our (your) chance to make a difference on helping people make the change to a better life. Remember don't panic go organic.

Cheers from the chair love light & peace Alan.





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### Wai Wurri Update – September 2016

Well, I must say, my patience has been stretched to the max with this business of hooking up to the internet.

After blowing three modems while on dialup, which has been \$10/month, we now have to get our heads around paying considerably more every month when Wireless Nation finally gets around to joining us up. After paying the initial fee, I find out I have to wait up to 15 days for them to drag themselves around here and do the job. Excuses are – rural, weather, bla bla.

So, in the meantime, I am travelling 40kms back and forth to Kaitaia with my laptop, to the library (if I can find a seat). What a great time to be getting queries about certification, petitions to sign, Networker inputs to write and send, surveys to complete, invoices to send off. Somehow I prefer life before computers, and being out of range here for a cell phone only annoys those who stay here!

Yesterday my granddaughter announced “Granma, there are 4 fluffy bums!” (There are more of those underneath another goose sitting just outside the washhouse door.)

To promote their survival we put an eel trap into the duck pond and caught three eels, which we took down to the river to meet up with their long lost slimey friends, the ones we spoil regularly with all sorts of delectable treats. Stamp on the ground three times and there they are. Nine-year-old Ivy feeds them by hand, even picks them up. They seem to like the attention. After all, they are all named.

Since the beginning of June, I have trapped 3 feral cats, 1 stoat and 2 weasels as well as many rats. The rat bait in bait stations is disappearing at a great rate of knots. All the baby birds around here will have a decent survival rate I’m sure.

In the past I have bleated about the presence of “feral” pigs, which have now decreased considerably, no doubt because a local farmer breeding and releasing them has sold up. Good that the orchards, mac nuts and native bush are not being wrecked at present, and there’s no sign of rat or pig damage to the nuts. BUT, would you believe it, the guava moth is back!

I counted 24 species of birds, so, soon we’ll be seeing plenty more baby “fluffy bums!!”  
(Hope most of them adore munching Guava Moths.)

*Krissie*





### **Rich with news from NatureZone**

Looking out the window this morning certainly confirmed Springs arrival. Our wild peach trees are in full flower and the fig tree has burst bud and is now showing new green leaves for summer. The cherimoyas are showing a yellowing of the leaves indicating the season is close to the end and it's time to sharpen the pruning gear. The mulching last year with seaweed really paid off for these semi-deciduous trees bearing beautiful well-formed fruit packed full of flavour.

It's been a favourable winter. Ace our new pup, a bearded-collie x has been learning the finer points of possum control from our top dog Pearl. Jose wanting to name Ace, Harbour. Imagine calling the dogs in, here Pearl, Harbour ... couldn't do it!! We've ended up with a large bag of fur for our trouble with the most humorous thing I've seen is when the dogs catch a possum on the ground and bring it back totally plucked as they think that's how I do it! So apart from possums and the cheeky Rosella parrots the cherimoyas have had a happy season. Not too many storms to damage trees and an adequate rainfall to round up a good year.



Ace and Pearl on patrol

The garlic is starting to fatten up and we should see flowering in 4 weeks or so. We are busy preparing some growing terraces that have been fallow for 4 years ready for planting kumara and butternut. We love these crops as they store well and such a great staple throughout the year. This year I attempted to get some kumara away early and planted some late August. Unfortunately it was a complete fail with my treasured seed crop rotting in the ground or devoured by hungry pheasants. Those cheeky birds!

Last season we experimented with different ways of growing kumara. We planted some under weed mat with drip irrigation and another row planted on a ½ metre high mound with overhead irrigation. The crop under weed mat looked amazing. Deep green leaves and runners everywhere but little kumara underneath compared to the mounded model which was a bumper crop and really easy to harvest with no digging! So that worked in our sandy soil and we hope to repeat that on a much larger scale this season.



Far North Organic Growers are now on Facebook. Early days folks! So check it out and like the page and share with friends. It will be good to have a discussion at the next field day about it.

I have posted a couple of links on the page one being Paul Stamets who is a leading Mycologist and has an in-depth knowledge of how we all interrelate with fungi. Being organic growers we know the importance of mycelium. Check out the video link “6 Ways Mushrooms can Save the World” about 18 minutes worth and a real eye opener for all. You can copy and paste the below link to your browser.

<https://www.facebook.com/FarNorthOrganics>

Cheers, Rich



This winter on Kaimaumu Road has had its moments, especially when feeding out one morning in late May we discovered our big male ostrich Brutus, had died. No warning, no signs of injury or sickness, just checked out...

We certainly miss the cantankerous old b..... for his hissing and rushing of the fence lines - he was a constant in our lives for 21 years. His wife (to use our granddaughters' term for her) doesn't seem to miss him at all. In fact, she appears to be enjoying her solitary life. She is visited regularly by our free ranging emu, Carol, whom most of you have met over the years.

We have an emu sitting on eggs, hopefully due to hatch early November. (Talk about counting your chickens before they hatch!) A previous clutch came to nothing, after the male had diligently sat for eight weeks through the worst of the winter weather.

As I write, the poplars are unfurling from their winter rest, dropping their catkins (?) on the ground, to be devoured by the emus waiting underneath. We've been busy processing emu oil - we now have 10ml, 20ml and 60ml dropper bottles for easy application of the therapeutic oil, as well as 250ml. containers for bulk use.

Ph 406 8807 for enquiries or further information.

It's Healthy Wholefoods, the iSite at Te Ahu and Kotare Crafts stock our oil in Kaitaia, and it is available direct from our farm too!

We have our daughter Geraldine living with us, who is available for landscaping & garden consultations - Your personal assistant is her trade name - [gpennell@yahoo.co.nz](mailto:gpennell@yahoo.co.nz) Ph 027 636 3227

You may also see her at the markets locally with her line of handcrafted goodies - Made with Love from the Heart - [www.facebook.com/madewithlove](http://www.facebook.com/madewithlove)

Kind regards,  
Raewyn Pennell  
NORTHLAND OSTRICH & EMU LIMITED



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And some interesting reading sent in by a member ...

International Criminal Court Paves Way to Prosecute Monsanto

Please follow link below.

<https://www.organicconsumers.org/news/breaking-international-criminal-court-paves-way-prosecute-monsanto>



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Hello friends,

After our purchase of Organic Certified Layer Pellets 20kg @ \$53.07 incl. from Farmlands, I had to search around for organic maize and received the below offer for Meal Time products from Silverdale.

We drive through Silverdale occasionally for pick-up, but Mark also offered to bring it to Puketona Junction when he comes up North occasionally - at no transport charge.

The prices are not cheap - maybe we can negotiate something better with combined orders?

Website of MealTime with complete product range is in the lower mail.

Cheers

Rolf

Hi Rolf,

Thank you for your enquiry.

Yes we do stock the Mealtime range.

Organic Maize 20kg \$42.90

Organic Layer pellets 20kg \$54.90

Organic Wheat 20kg \$47.90 (out of stock )

Freight will be \$8.00 per bag.

Or I come to Kerikeri every couple of months and you can meet me. No freight charge.

Hope this is helpful.

Thanks again

Kind Regards

Mark Dullabh

Quality Bird Supplies

09 426 3021 / 021 617 093

Website: [www.qualitybirdsupplies.co.nz](http://www.qualitybirdsupplies.co.nz)

Email: [info@qualitybirdsupplies.co.nz](mailto:info@qualitybirdsupplies.co.nz)





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## 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 2016

### **Chairman**

Alan Rockell

### **Vice Chair**

Richard Van Alphen

### **Secretary**

Kris Khaine

### **Minutes Secretary**

Kris / or if needed Wendy MacPherson

### **Treasurer**

Inge Bremer

### **Financial Auditor**

Peter Brake

### **Networker Publisher**

Jose Van Alphen

### **Committee Members**

Alan Rockell, Jan Arie, Gijs and Trish Veling, Inge and Rolf, Terry, Kris, Erwin Czutta, Rob Downing, Jose and Rich Van Alphen

### **Certification Manager**

Kris

### **Certification Auditors**

Terry & Jan Arie (Elfriede Patek in training)

### **Certification Committee**

Jan Arie, Terry, Kris,