



THE ORGANICS NETWORKER

Far North Organic Growers & Producers Society (Inc)

Issue 61 – Summer 2017

Details for the next FNOG field day including AGM

Sunday, 26th February 2017

At Ake Ake Vineyard

John Clarke and Aynsley Quenault

165 Waimate North Road, Kerikeri

Heading South down Highway 10, Turn left up Waimate North Road the turnoff which is between Waipapa and the Kerikeri roundabout, the country corner fudge shop is on the corner, we are 1.5km up the road on the left.

If your coming from the west coast head towards Kerikeri along Wiroa Rd then turn left down Waimate north road, we are about 2 km along on the right, if you pass the airport you have gone to far.

At Ake Ake vineyard we grow seven varieties of grapes and also buy grapes from other growers. We make and bottle all our wine on site. We become certified Organic for the 2016 vintage. At present our vineyard is only at 50% production which is the main part of the business I want to improve. Will be looking for advise.

Our wine is mainly sold in Northland at independent retail shops, discerning restaurants!, festivals and a good portion through our cellar door and on-site restaurant.

(Please bring a chair and shared lunch)

And also please bring along something to donate for a raffle

e.g. produce, honey, preserves etc.

And of course some loose coins.



Agenda for AGM

10:30 Cuppa

11am AGM meeting and Election of Officers

11:30 John Clarke will enlighten us on the ups and downs of organic wine making

Around midday Shared lunch

After lunch we get to take a wander around Ake Ake Vineyard.



Dear friends of Far North Organic Growers,

We have moved to Biogro due to business pressure from certain customers. Being no longer certified by OFNZ, I find it inappropriate to maintain my functions within that organisation. Therefore I will resign from the two functions I have within OFNZ. One is the regional representative on the National Coordinating Council and the other as auditor for OFNZ certified properties. At the AGM a new representative has to be chosen for the NCC from the property managers of OFNZ certified properties. It is not a very demanding position. There are 8 to 10 telephone/skype meetings (evening) to attend and one national AGM. The NCC is helping the OFNZ management team with policy issues and whatever is needed to be discussed. Major changes for the OFNZ organisation can be proposed by the NCC but always need to be approved by the OFNZ AGM. You can read more on what is discussed during meetings from the minutes, which every member receives.

Regarding the auditing, I find it inappropriate to audit OFNZ properties when we are no longer certified by this **peer review system**. I will be available for auditing until a proper handover has taken place.

The OFNZ certification future for the Far North is an issue the managers of OFNZ certified properties need to get more active within the organisation. Krissie indicated for a long time that they want to hand over the CM and auditing activities. This makes property owners need to take urgent action on. As it is a peer review based certification all members should rotate duties, but many have taken it for granted too long that Krissie and Terry were pulling the card.

See you at the AGM. Jan Arie

A WORD FROM THE CHAIR

As I sit in what seems quietness yet the sounds of chooks laying eggs, turkey's gobbling, sparrows raiding the bits left from feeding, from my sitting spot in the shade of what is going to be yet another hot day, I have seen our granddaughter enjoy opening her birthday presents, she's five years old and off to school. Now as grandparents and the knowledge that we have on nutrition it brought much joy to see her mother was able to pick a fresh carrot from the garden for her lunch box along with home made buns (organic flour of course) stuffed with freshness and life.

I hope you also have had or are or maybe going to enjoy such a moment knowing that the next generation knows where their food comes from. True it takes work and effort but so does looking after sick people, sick people that were too busy (or lazy) to grow their own food instead went for the convenience of buying chemically drenched food grown by farmer's who were also too busy (or lazy) from the toxic waste site called a supermarket. Yes we are making a difference to how people think about their food one conversation one garden one healthy child at a time. Enjoy the harvest.

Regards Alan Rockell





Wai Wurri Update – January 2017

Shortly after our October field day, my intentions were to get stuck into the gardens, when, boom, my back decided on none of that!! Once some semblance of “normality” returned, out I go to plant out the pepinos one of our generous members left for me at the Health Shop. I love adding them to the salads, and missed them after mine were neglected and I lost them. Thank you Alex, they are HUGE !!!

It is so easy to bury oneself into the environment, checking out the progress of the timber trees, chopping out the Privet, Tobacco Weed and Wild Walnuts, while making sure the food we produce is not neglected, and protected from critters that want it more than we do.

Then, an ex neighbour became ill and we needed to “be there” for her, supplying firewood and taxi-ing her to the hospital etc, all the time being reminded of how our health system works, or, better still, doesn’t work - a timely kick in the butt about how important it is to look after oneself rather than rely on an over-worked system that treats us all as identical beings! I witnessed first hand what happens when incorrect medication is prescribed – and found myself with an unconscious friend in the car on the way home from the hospital. Months later she passed away, with no thanks to the long time it took for the correct diagnosis to be revealed.

Our geese had a reasonable go at multiplying last year, and once again, the inexperienced mums lost their little “fluffy bums” to the hawks. The last to be hatched were 2 girls and a boy. He lost his sisters to whatever disappeared them, and is now strutting around as if he owns the place. His mum is not overly concerned that he chats to the ducks, regularly.

The number of young Fantails is exciting, and watching a parent Tui feeding it’s noisy young on the elderberries, close to the house, was a joy for my grandie. “Grandma, it hasn’t got a white thing on its throat, but it’s very pretty!” Her latest trick was to fall head long into the river while playing with the eels, some of them rather large. She feeds them, picks them up, and has named some of them. Regularly choring around the place with me she still thinks that killing the cute possums is sooo mean. I agree, but the covenant is living proof that it must be done, and the bird life is proof that eradicating the weasels, stoats, rats etc is worth the effort, having counted 23 bird species last year.

Although grateful for the bit of rain we’ve recently received, it is a timely reminder that water security, (plenty of tanks) was a darn good idea.

December 7th 1989 was FNOG’s first meeting, and developed into a busy society with many members, meetings and field days.

So, I hope our current members make it to our 28th AGM in Kerikeri, as there’s always plenty to learn, friends to make, produce to buy, a raffle, and lots of ideas to exchange. See you there.

Krissie



Rich with news from NatureZone

Garlic harvest at NatureZone went well this season with favourable weather producing well formed bulbs packed with flavour. After harvest is completed we quickly germinate a cover crop mix of lupins and mustard, while there is still enough moisture present otherwise we have to irrigate the crop until established. This suppresses the weeds and fixes a bit of nitrogen in the soil until autumn. The bees and beneficial insects love it and a real biodiversity boost.



The commercial crop of kumara is up and away but still requires regular irrigation in these intense dry summer days.

I'm going to put it out there and declare this season is the year of the tomato! Our home garden tomatoes are just pumping and no vegetable bug to be seen, which I find very unusual for this time of year.

It was with great sadness that I heard Werner Krieger passed away recently. Werner was a strong advocate for organic gardening, was very active in the FNOG, past Chair and a wealth of knowledge particularly in the Biodynamic realm. He inspired people to seek that connection with our land and the universe, that the ultimate truth can be found, in your garden ...

Happy gardening folks.



By Gijs Veling

What I love about gardening is the people you meet, all the different methods of gardening and of course, being outside and seeing things grow, often from a tiny seed. And then eating vegetables/fruit from your own garden - it is heaven!

Trish and I live on one hectare of land in the Bay of Islands, close to the Puketi Forest. We are certified organic through FNOG. We grow vegetables, herbs and fruit, and we have 14 chickens and three ducks. We also have two conventional beehives and two topbar hives. We use most produce ourselves and feed our chickens/ducks, share with friends, swap for other produce and occasionally sell if we have too much.

My interest in biodynamics was piqued when I did a part-time evening course in organics at the Petone Welltech about 10 years ago. One evening we stirred the preparation 500 and then took it home to apply on our small garden. I was also influenced by some very good friends, Debbie ter Borg and Rene de Monchy.

Since moving up north in 2007, we have been applying the compost preparations regularly, and applied 500 a number of times. After attending a field day close to Kerikeri with Bert Johnston and Annette Kapa, we were interested in applying 501. Annette suggested that early December would be perfect. We stirred the preparation at six in the morning and then sprayed the 501 over our land. It was an amazing experience, and we were astounded by the rainbows appearing in front of us. Trish asked Annette what the Maori word for rainbow is, and she said uenuku. Something fell into place; we had been looking for a name for our land and uenuku sounded perfect - rainbow, bridge between heaven and earth. So, welcome to Uenuku!

At the field day we also created a cow pat pit. After applying the preparation 501 at our place, we built a cow pat pit. When checking it I was amazed at the transformation of the cow manure - another treat for the garden very soon!

We have definitely noticed a transformation in the land since using the preparations. There is a feeling of wellbeing, harmony and health around us, and many people who visit mention the incredible energy they are feeling. Of course, with the climate changing and getting either too much rain or not enough, gardening can be an enormous challenge, and at times it can be quite disheartening. However, by doing what we can to make the soil healthier, I'm convinced that we are in a better position than if we were not doing so.

I said to David Wright once that what put me off slightly from biodynamics are the rituals. I cannot remember his reply, but the funny thing is that I now actually enjoy the rituals, the sitting together and doing the stirring (often we do not seem to have the time to spend an hour with each other otherwise), the actual applying of the 500 with a brush and walking over the land feeling you are doing something really beneficial for the land, plants and animals. It is also about being with like-minded people and creating friendships.

Our experience has been that by honouring the land we are honouring ourselves; there is a continuous circle of giving and receiving. What could be simpler than that?

Writing this article has reminded us to use the preparations 500 and 501 on a more frequent basis - we write it on our calendar to gently remind us!



Sent in by Trish Veling

COURGETTE VEGETABLE BAKE

Serves 4-6

3 good size courgettes (or four small) grated (chokos can be used as an alternative)

1 capsicum, finely chopped

1 onion, finely chopped

1 bunch of spinach or silverbeet sliced thinly

1 cup of flour (can be half wholemeal or half plain or all wholemeal)

3 rashers of bacon

1 cup tasty cheese

6 or 7 eggs

1/3 cup olive oil

Salt and pepper

Preheat oven to 180 degrees C

Cook bacon with a little oil until brown, then add onion and capsicum to soften.

Mix flour, eggs, oil, cheese, salt and pepper in a large bowl. Add bacon, and all other ingredients and mix well.

Pour into greased large flan dish and bake in the oven at 180 degrees C for about 30 minutes or until the flan has risen and the top is golden.

Serving Suggestions:

For lunch or dinner with a fresh green salad.

Cut into small bit sizes for finger food.

Cut into squares or wedges for lunchboxes.



<https://mpi.govt.nz/news-and-resources/subscribe-to-mpi/>

This would be for everyone who is interested in MPI-News, submissions, new regulations and things like food recalls etc.

Kind regards

Erwin



Brilliant new GE Free video from Pure Hawke's Bay (an organisation representing conventional, IPM and organic primary producers and exporters in Hawke's Bay)... exposing the National Party's nefarious plan to stop councils and communities from creating enforceable GE Free Zones

Enjoy and share

www.facebook.com/PureHawkesBay/videos/1849740625239604/

or visit

<http://purehawkesbay.org/>

GM FREE growing regions are calling on the Māori Party to stop the Government from removing local powers that protect their GM FREE status

Our GM FREE regions (including Northland and Auckland) are under threat if the Maori Party sides with the Government and supports s360D of the National Party's RMA Bill (Resource Legislation Amendment Bill).

No other political party supports s360D!

Check out & SHARE this excellent Video and SUPPORT US.

We Need Your Help to Spread the Word.

Protect our enforceable GE Free Zones in New Zealand... from the Bombay Hills north to Cape Reinga, in Hawkes Bay, Bay of Plenty and encourage symbolic GE Free Zones like Nelson to join us!

[#GMFREE](#)

Check out the excellent new video at Pure Hawke's Bay

FB page www.facebook.com/PureHawkesBay/videos/1849740625239604/

or

<http://purehawkesbay.org/>



Following up on our last contributions: we do NOT need any more chicken.

Follow up on Auckland supermarkets looking for organic produce: ex-New World Produce Manager Abhi Patel (021 063 3544) is now working for Huckleberry Farms and is looking for organic produce directly from growers.

Green Sunday at Ora Ora on Feb. 19 at 2pm with Green MP Eugenie Sage, who is in charge of Primary Industries and Environment (among other topics). Eugene will talk about her tasks, work and challenges and there will be an opportunity to discuss and socialize with Green members and friends.

Cheers

Rolf & Inge



The Kaibox (weekly vege box of local produce) seems to be taking off and we are looking for more suppliers.

We are pushing the local food idea and hope to start an annual celebration of all the great food art and beverages coming out of the Far North.

Anyone interested in getting involved should contact the Ecocentre for more details.
4081086 or 4067774

Cheers, John Kenderdine.

Hi everyone,

Phew last week was a big week. I am getting lots of interest in this project which is great! Unfortunately the demand is greater than the supply of organic produce, so we have capped the number of customers for awhile until we can source more growers and be sure we can maintain our ability to provide enough produce in your boxes.

There were a few gaps in some boxes as our grower was stretched with the numbers & naturally there is always a seasonal ebb & flow of what's available (some things slow down as other veges come on).

So some people missed out on our salad mix, beetroot, beans& cucumbers. I hope you were all happy with what you received.?

Also for those of you that got them & aren't familiar with them.. last week there were shallots in the order. They look like oblong onions but are sweeter..a cross between an onion and garlic.

Thanks to those of you that have already re-ordered and those who haven't...let me know if this box system suits you and if you want to re-order for this week.

You can text me on 0274305840 or email.

C u 12-4pm pickups at the Ecocentre on Wednesday.

Cheryl :)



Multi ethnic YoiFest 2017

Our small-scale festival takes place on Saturday afternoon of the 18th of February, 1pm-4pm, at Te Ahu Centre, Kaitaia. YoiFest Ceilidh starts at 6pm.

To enjoy during the afternoon, with free entrance:

Traditional stories in English, te reo Maori, German, Mandarin and Russian, with a short introduction in English. Two stories in the museum, three stories under the Three big Trees in front of Te Ahu, audience sitting on hay bales.

An Indian dance and three Lebanese belly dances. You are invited to join the dances, or just enjoy as audience.

We have invited a choir, which sings a few songs during the festival, conducted by Lucy Houtas. Choir and visitors are going to try to sing the canon "Frere Jaque"/"Brother John" in as many languages as possible, all at the same time! (To my knowledge there are at least 30 languages to sing it.) We will count the number of languages present.

We would have had Maori folk games, but they had to cancel. They are keen to take part next time.

From 6pm you can engage in dancing during the Ceilidh, entrance \$10 or \$5 and a yummy supper plate.

Each dance will be briefed before we start dancing on music played by ceilidh band "Raging Gael". It is all about joy and fun!

A Scottish Country Dance demonstration and a solo Irish dance show how fine tuned traditional dances can be.

Halfway the ceilidh we share our plates for supper and have chats and (non alcoholic) drinks.

During the whole festival we aim for zero waste. We are using nice old fashioned crockery, and wash it afterwards. We also wash the crockery - you bring your yummy finger food in -before you go home. If there is too much food, visitors can take some home. Real waste food (if any!) goes to the chickens.

YoiFest 2017 is supported by:





Krissie has lots and lots of plastic planter pots, all sizes, heaps seedling size - free to take away.

09 408 4212



FOR SALE

We have organic conventional hay bales to sell \$ 9 per bale, also organic beef for sale: 1.5 year old Red Devons, beautiful meat.

Ph Michael and Ursula 094087587 after work hours.



Hi There

Our apple trees which can be ordered at any time and will be available bare-rooted from mid-July.

Apple Trees on vigorous root-stocks suitable for even poor clay soils.
Now in our 17th year we have over 60 varieties of organically grown (uncertified) apple trees available from mid July bare-rooted.

The full list is at tastytrees.co.nz and orders can be made online anytime or by phone on 09 4085443.

Just mention you are a FNOG member and we will hold the price at the pre- 2017 \$25 per tree.

Courier cost of \$20 for up to approximately 12 trees.

Mara Whenua Apple Trees, Chris and Brit.

-- thanks

Chris Wilson & Brit Rollo

Mara Whenua Nursery

Specialising in Heritage Apple Trees & Native Plants

Ph: (09) 408 5443

Web: tastytrees.co.nz

Email: orders@tastytrees.co.nz



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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