



THE ORGANICS NETWORKER

Far North Organic Growers & Producers Society (Inc)
Issue 65 – Autumn 2018

Details for the next FNOG Field Day ...

Sunday, 10th June 2018
Az and Tina
6772B SH 1 - Pamapurua
Kaitaia

***Please bring a chair and a shared lunch, your own cup, plate,
knife and fork so we can have zero waste!***
Also something to donate for a raffle
e.g. produce, honey, preserves etc.
And of course some loose coins 1 ticket \$2 or 3 tickets for \$5

Directions: 6772 B State Highway 1. Kaitaia.....we are situated at the back of
Brian Kitchen contracting.....you will see a big blue shed... we are the driveway
to the left, at the end of driveway... we are right hand gate.

Well what can I say it has been a strange journey amazing at times and let's say very challenging at others. I'm not quite sure how we've ended up at Jakoolah Orchard, the name we gave the property.

Tina and I were working at the beginning of 2014 and decided to sell our home and become mortgage free, ha ha. We also thought about going to Aussie and went to see what it was like, in the end too many annoying insects to be able to enjoy the weather. We then in March 2015 went to UK to help move my mum from Leeds to Leicester.

Anyway to cut a very long story short, after that we bought a Motor home and travelled around Europe for a year and an half. We then decided that even in Europe we couldn't make a living, so we came back and decided on an organic orchard to grow many veges and help recover the fruit trees, hoping to feed the many Vegans that are popping up everywhere. So in December we found this land and bought it, for better or life changing reasons

So now 18 months on the land and we have put in a large shed, cleared a lot of trees first and converted two of the Paddocks, I believe that is what they are called locally... into growing areas. We have had crop failures and successes in this time and have had to get used to mother nature!!!! Our little food forest still has a lot to be done in order to produce successful crops, but as they say, Rome wasn't built in a day.

Look forward to seeing you all.

Regards Az and Tina



Agenda for Field Day

10 – 10.30am Committee Meeting (minutes of last meeting etc) members are more than welcome to attend.

10.30am – Raffle and cuppa

11 am Introductions (attendance book passed to sign)
Raffle, tickets will still be available at lunch break

Discussion over the proposed changes to the way organic production is regulated
Any other issues?

12pm ish Shared lunch

1pm ish Az and Tina to guide us around their property

Come along for an inspiring day.



A NOTE TO OUR VALUABLE SUPPORT MEMBERS

As you are no doubt aware, our society has been successful with continuation for 29 years without outside financial help or funding. Without your support member fee, this continuation would fail.

So, if you have not paid your \$30, please do so to help support us in our endeavour to hold the field days and continue as a certification agency for all the producers working so hard to promote organics and put their products out there for us all.

Far North Organic Growers & Producers Soc. Inc. Kiwibank 389001-0361079-00

Continued support is hugely appreciated, with thanks

Krissie (Secretary)



Chairman's Report

AGM – Thank you Rolf and Inge for hosting this year our AGM. It was a perfect environment to meet and greet. Thank you to all who made an effort to come and also thanks to the past committee for your commitment. We still have a secretary position available, please consider helping out as Krissie has done it for a very long time. Let us know at our next Field Day.



It's been a busy time with a lot of change, not only with the weather but the political climate. We have the food bill that will be in force by November this year, which most certified growers will have to comply with at one point or another. OFNZ has been meeting with MPI to find a way to exempt or incorporate the Food Act with our Standards and audits, which may now change as MPI is looking at organic regulation. As certified growers and consumers, this is what we have been asking for as long as my memory stretches back. So I see it as a positive as long as we do not incur too much cost. On the 14th of May the Ministry for Primary Industries has begun a consultation process on whether New Zealand should have new organic regulation. Public submissions can be made until 5pm on 11 June 2018.

Further information regarding the proposal, dates and locations for public meetings, and how to make a submission, is available on the following website:

<https://www.mpi.govt.nz/news-and-resources/consultations/proposed-changes-to-the-way-organic-production-is-regulated>

This concerns us all so I encourage you to have a read and your say. We will be discussing this in-depth at our upcoming field day so I can make a submission on behalf of our Society the following day.



Wai Wurri Update – May 2018

Since our February AGM, we have had a wedding in the family, adopted a beautiful 8 year old dog from Blenheim, tried to get the firewood supply up to date and sat back on Saturday mornings for the first time in over two decades with no marketing to do.

I bought pheromones for Guava Moth and Codlin Moth, but obviously I need way more traps to get on top of a decent apple and feijoa harvest. A friend's horses have done well out of the apples and I have been dehydrating them along with the feijoas and persimmons, great if you can keep the grandchildren's fingers out of the jars!

The grapes were also not worth selling after so much untimely rain, but they are being magically turned into wine.

Unfortunately a large pig once again rooted around our persimmon trees, but was chased off to across the valley by our friend's pig dogs. So many similar stories are filtering in about land damage.

Also since the AGM Jose has taken over my job as Certification Manager, and daily I give thanks for her perseverance and commitment, as she is busy enough. Years of hoping someone else would take this job on, I can't believe I don't have to even think about who is due for auditing etc etc etc. Freedom, and such a blessing.

Since the arrival of "Bonnie" we have no wild rabbits to delight the visitors, but she has put on weight, has a beautiful coat and is delightfully intelligent, of course! Even been Kiwi aversion trained, but is terribly, terribly gun-shy. Her past is something of a mystery.

First time to the coast she freaked at the waves, a new experience obviously, but jumps into the river and lies down, with such a look of sheer bliss. Like a shadow, she follows me around the trap lines, delighting in the discovery of a possum, which is cleaned up for her dinner. Terry is having to share the possums that are for trap bait, but that is very acceptable.

So, that is our place, still functioning and beautiful, with even a small honey harvest to supplement the winter pantry.

Krissie



Rich with news from NatureZone

Well what an interesting year it's been so far at NatureZone. The wettest summer we can remember, the cherimoya trees have literally doubled in size with the warmth and wet!

We were lucky enough to be able to escape for a few weeks to check out the South Island. We bolted on the "dog box" to the back of the Ute and went camping, which was all good until an early cold snap chased us out of Kaikoura. It snowed down to 400 metres, which with 100 or so knot winds from the South found us underdressed for the occasion!



What really impressed us was the native bush down to the waters edge, especially the Nikaus and the different birdcalls. It was a real treat and the scenery magic. We only had time to do the top of the South Island and loved the Abel Tasman. However, there is no place like home and are happy to return to harvest an awesome kumara crop and have just started to pick cherimoya which is 4 weeks early and still trying to get the garlic planted.

There is nothing like being an organic grower that's for sure!



OBITUARY TO GORDON BIBB

This month, April 7th, we lost one of our Life Members, Gordon Bibb, who moved from Kaitaia to Whangarei several years ago. He passed over very peacefully in his sleep, just as he wished.

From time to time we would see he and his wife Natalie at the Kaitaia Market, visiting their daughters.

Gordon was one of the initial members at the FNOG Inaugural Committee Meeting 7th December, 1989, and went on to be our Chairman several times over the years, chairing the many meetings we used to have and hosting field days at his property in Pamapurua which now belongs to Jan Arie and Ineke Kamsteeg. He was very politically minded – also chairing Greypower and a staunch follower of Jim Anderton and the Alliance Party.

R.I.P. Gordon



News from Ora Ora

Work in our place is ongoing, presently with the help of two Wwoofers, so that we are nicely prepared for winter. We are selling garlic cloves as seed for planting 12th and 30th June. We have offered limes and peeled garlic to NOSH. Our main activity is presently with the Carbon Neutral group for Kerikeri and Waiheke, both areas are almost exactly 1/1000 of New Zealand, so that data from the GLOBE NZ report are easily comparable. We are presently looking for an app writer so that the NZ coastal area specific calculator for emissions and sequestering is easily available.

The interesting thing here was that we found a forest school program from Michigan, which allows you to determine the carbon dioxide "consumption" of a tree, based on it's circumference. This procedure was trialed by school children on Waiheke in March. We tried it here at Ora Ora, and WOW: our 202 trees consume about 58 tons of carbon per year! This simple method with a measuring tape with the carbon kgs written on it gives of course only approximate values, but enough to realize where you stand with your responsibilities towards a sustainable carbon neutral world.

With the weather getting more and more freaky we feel that we should do what we can to leave something nice for our great nieces and nephews! Inge & Rolf @ ORA ORA



Pickled olives my way - From Jan Arie

All you need is Olives, water, salt, olive oil and patience.

Get a good supply of table olives. These are low in oil content, so no good for the pressing anyhow. If you cannot get hold of table olives then oil olives will do for an addict like myself. They take longer to pickle and are not as tasteful as the real table olives.



After harvesting I check the olives. Rotten and small fruit go to the compost. Sound fruits are separated in black and green. I have noticed that that black ones need less time to cure than the green ones. In the end I want to have stock of black olives for the pizza's salads and pasta sauces. The green ones I use to graze on during the day, especially when it is hot to replace sodium levels. Even as an addict I do seldom eat more than half a jar on a day.

The curing is done in brine 100gram salt in 1 litre of water. Make sure that all fruit is submerged, because whatever part is above the liquid will go soft and have a bad taste. I have my olives in a bucket with a dinner plate on top and a bottle of water on top of that to weigh the plate down. The salt will take the bitterness out of the olives. It also stops bacteria from growing (rotting).

I replace the brine at growing intervals until the bitterness is gone from the olives. I start tasting after 3 months of curing. The increasing **intervals** I use is 2 days, 4 days, 6 days, 8 days, 10 days, etc.

After the longer intervals there is often a ring of mould on the surface of the brine around the dinner plate but that is easily taken out when replacing the brine and does not affect the quality of the olives.

When the bitterness is gone the olives are ready to be put in storage. For this I use a half brine. That is 50 grams of salt in 1 litre of water. In top of that I put a layer of 1cm low quality olive oil. The only purpose of the oil on top is to prevent oxygen getting to the olives. This way I store them up to a few years. Longer is possible, but not in my place.

At least one day before eating the olives I take them out of the brine and put them in a good quality olive. That brings out the good flavour of the olives. After eating the olives, we use the oil in our bread, as it is slightly salty.

If you wish you can put some herbs and spices with the oil to change the flavour. I do not as I like the pure taste.

Jan Arie

P.S. They go well with homebrew, home distilled Persimmon/Feijoa brandy or fruit wine. Actually anything.



Willow cuttings

I would like to get some cutting material from willows to make baskets. Osier willows (*Salix purpurea*) clones are the best suitable due to its flexible stems.

Preferably I would like to use the grey green Booth and the red stemmed Pohangina varieties for basket making. I am looking at making firewood and produce baskets to replace all the plastic hanging around the property.

Would appreciate it if someone could bring some branches/ cuttings to the next FNOG field day for me.

Jan Arie
Tel 09 408 0448



I am trying to locate a stand of Toatoa (*Phyllocladus Toatoa*) that I can collect seedlings and/ or seed from for an international botanical project in France.

It's would be for the National Arboretum des Barres.

Contact by phone 09 4085443
OR tastytrees@gmail.co.nz

I would also like to renew our \$25 special on heritage apple trees for members. Our extensive stock list of varieties is at tastytrees.co.nz. Offer does not include the cider range.

Although we are not registered organic we do stick to organic methods.

Thanks

Chris Wilson



Hi everyone,

I'm looking for about 50 organic strawberry runners for sale. Regards, Carol Smylie. Please contact me at ...

graemecarol@gmail.com



From Claire Andrews, Raw Nutrition

I am hoping to get a list of growers in Northland so that we can establish some suppliers for our smoothie business.

We're looking for any of the following;

Granny Smith apples
Lemons/limes
Oranges
Bananas
Avocados
Blueberries
Raspberries
Strawberries
Kiwifruit
Feijoas
Watermelon, rockmelon etc
Pineapple
Mango
Cucumbers
Beetroot
Carrots
Spinach & other herbs like mint, thyme, sage, basil etc

You can contact me on 022 677 3707

Many thanks, Claire Andrews,

Raw Nutrition



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 2018

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