



THE ORGANICS NETWORKER

Far North Organic Growers & Producers Society (Inc)
Issue 68 – Autumn/Winter 2019

Details for the next FNOG Field Day ...

Sunday, 2nd June 2019
Start time 10.30am
(Committee meet 10am)
Cathie and Bruce Jack
1629B State Highway 10
Kerikeri

*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



How to get there ...

Our address is 1629B State Highway 10, Kerikeri. We are between Kerikeri and Waipapa. Our driveway has a sign that says Keilea, turn in it is a shared driveway and then turn left again. You will see the sign that says Bruce and Cathie Jack.

Coming from Paihia side, once you pass Redwoods nursery, we are just down the road on the left, coming from Kaitia side once you pass Waimate North Road we are just on the corner unfortunately, on your right.

There is plenty of parking up at the house on the grass next to the orchard or on the grass next to the shed.

We are just a small orange orchard that was in a state of disrepair when we took over but we are now looking fairly neat and tidy.

I was a teacher for 30 odd years and Bruce was in mining research so all of this was new and different and we have managed to learn a lot from the FNOG people.

We are still repairing the house and cottage and trying to keep up with the fruit and olives as things come into season. Winter is pruning time so that will begin in the next few weeks.

We look forward to seeing you all, regards, Cathie and Bruce



About the speaker

Solar: Truth, Lies and a brighter future

Steve Sangster, Energy Consultant with Hubands Energy will deliver a presentation on solar power, including its benefits to the environment and your pocket. Covering the energy revolution and transition to a low carbon economy, this is sure to be of interest to residential and commercial consumers, including those who operate off-grid. Steve will show the huge savings to be made with solar power in combination with battery storage – here in the North we have very high electricity prices, so be sure to attend if you are able.

Hubands Energy is a family owned Northland business which has been operating for over 35 years. With a team of nearly 40 staff, mostly electricians and apprentices, they offer a wide range of leading-edge energy efficient products. Steve has over 30 years' experience in solar and related energy businesses, he lives and breathes all things solar and the promise of a brighter future. Kind regards



Steve Sangster

SOLAR CONSULTANT

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ADDRESS 15 Kioreroa Road | PO Box 646 | Whangarei



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)
Meeting
Raffle, tickets will still be available at lunch break

Speaker – Steve Sangster of Hubands Energy about Solar Power opportunities

12pm ish Shared lunch

1pm ish Draw raffles, Cathie and Bruce to take us around their property

Come along to mingle and have an inspiring day!



Chairman's Report

Greetings members,

Our 30th AGM/Anniversary was an enjoyable day and the cake was a taste sensation. Thanks again Krissie and Terry for hosting the day and walking us around your property. A real gem you have made there.



John Haines kept everyone entertained with his stories of his Northland walks and adventures. So an enjoyable day had by all who attended. Also, thanks to the current committee for putting yourselves forward again for another year.



The government is slowly working through the Organic Regulation in regards to the new standards and is receiving feedback from the four main certifiers, Biogro, Demeter, AsureQuality and OFNZ who have a representative each on the Technical Working Group. This way we have some involvement on this regulation as it moves forward. OFNZ is still making headway with MPI in regards with the S40 Food Control Plan.

I look forward to seeing you all at Cathie and Bruce's place.

Best regards, Rich



Wai Wurri Update – May 2019

Since our last field day/AGM/Anniversary – our fruit trees decided for me that I was to take produce to the Kaitia Market, again, when I thought I would get a break from this activity, like last year, when there was copious rain that split the fruit, rendering it unsellable. Great I thought, no 5:30am mornings to set up in the market, which is ok - if you are a morning person!

This year the grapes came up to scratch, so did the apples, quince, persimmons and feijoas. Amazing, I thought. It is a struggle to get quality when you are up against the Guava Moth and the Codling Moth, both of which found I had hung pheromone traps in the trees, but obviously, not enough of them. They are expensive. Still, I have dehydrated and preserved and still have fruit to take to the market.

We have managed to control a huge area of Jasmine that was far-reaching and deep under the ground – without any kind of spray, but lots and lots of energy and persistence. Terry used the scrub bar to cut down the Abutilon that the Jasmine was invading, then cut into the ground a lot, from where we have pulled out sacks and sacks of pieces of Jasmine, which is all being burnt and the ash collected. Eventually that will be used to “pepper” the ground that is cleared.

The Kiwi calls have been nightly – and during the very dry period they were coming down close to the house., but we haven’t seen them. I don’t wish to frighten them, we know they are there. A neighbour caught a female one in a leg-hold trap which was on the ground and should have been set up off the ground. She looked to have hurt a toe so was taken away to be examined by a vet, then returned to the same spot. Terry attended the release and all went well.



We have had five Kukupa flying around, close to the house and seemingly quite friendly, as everything comes in when the Kahikateas are in berry. Such a noisy joyful time for them.

On the 6th April we were bombarded with HUGE hail, which bounced off the verandah and in on to the carpet. The back area was just white, and it was then that we realised the verandah roof was leaking like a sieve!

Enough from me, but lastly, a big thank you to all who attended FNOG's 30th Anniversary here at Wai Wurri. It would be excellent if a lot more of our certified producers could support us with attendance and committee chores. We volunteer a lot of time to make your certification possible.

So, see you all at our future field days?

Krissie



Happenings at NatureZone

Busy days, starting the harvest of our Kumara, it was a testing time over our dry summer for the plants, which would wilt on a regular basis, so emergency hand watering was required. Unfortunately, this can lead to splitting of the kumara, so it's been a fine balance to get it right and so far, they are looking good. Surprisingly we have harvested some monsters, some in the 2.5kg class! Now we have some room after harvest and a small amount of rain we are now prepping for our garlic crop with the upcoming moon.

Cherimoyas are looking good and luckily only small damage after the strong winds last weekend with some branches broken off. Should be starting our pick in a few weeks. Another season upon us, the year is certainly moving at a fast pace.

We had some nice feijoas off our trees apart from the share-croppers-possums, so the traps came out and over a couple of weeks we had plucked 27 possums!

Jose attended a harakeke weaving workshop, run by the Kaitaia Eco Centre and was hosted at John Kenderdine's place. The Eco Centre have many workshops, bamboo, soap making to name a few. She really enjoyed her day and recommends the workshops.



Life at Uenuku - Trish and Gijs

I would like to contribute to the Networker and follow up on my comments at the last field day about the tomatoes given by Mark Christensen of the Heritage Food Crops in Whanganui. In the March/April issue he had an article (which is attached) about heritage beans. I sent him a franked courier bag and received 8 packets of different beans and each packet had at least 20 beans in them - an extremely generous gesture. I also thanked him for the previous gift of tomatoes and advised him he was mentioned at our field day. Wouldn't it be great if more of our members applied for the heritage beans and keep the strains going?

A gift for you

Mark Christensen founded the Heritage Food Crops Research Trust in 2007 to investigate the health-giving properties of fruits and vegetables.

Thanks to Mark, New Zealand has a treasure house of heritage bean varieties from around the world. In 2008, he set about gathering seed from every bean variety currently available in the country. Then he started importing select heritage varieties from the US, including Mexican and European beans cultivated in the American southwest. The collection is focused on the climbing varieties; Mark says these are the original

bean form and are higher-producing.

Certainly the vertical habit produces a huge yield for the footprint of the bed.

Mark's band of volunteers will send you a gift of seeds for growing climbing beans next season if you dispatch a self-addressed, stamped bubble bag to Heritage Food Crops Research Trust, 126A Springvale Rd, Whanganui 4501. (The beans are too heavy for a single stamp and need protection from NZ Post's automated sorting equipment.)

Learn more about the collection at www.heritagefoodcrops.org.nz/heirloom-beans

We have had some welcome rain and the garden has been thriving. Have not had much luck with my lettuce seedlings but the next ones should be ok. I grew an amazing pumpkin as you can see in the attached photo. I thought it was from a packet of rampicante seeds from Kings Seeds but they have no idea what it is. Probably don't want to know!!!! Maybe the seed came from my worm bin after spreading it on the garden. We have other pumpkins coming up from the worm bin but I think they are more Crown pumpkins. The pumpkin weighs over 5 kgs and I have not opened it yet!!!
Maybe some of our members know????



The colours of the trees are amazing. The bird life has increased so much since we came here and it is a joy to listen to the various songs

We are blessed living here!

Big hugs Gijs and Trish



Hello friends,

Our lives have been totally occupied by our e-bike ride from Waiheke Island to the Beehive in support of the Zero Carbon Bill, and we are proud to announce: we are back :). Meanwhile, Ora Ora was minded by Terry, who thankfully kept the gardens in a civilised condition.

Here is the background:

We (13 seniors from Bay of Islands and Waiheke Island) just returned from our hikoi/eke on e-bikes from Auckland to Wellington (25 days, 1200 km) in support of the Carbon Zero Bill. On April 16 MP Chloe Swarbrick received us in front of the Beehive to receive our “submission voucher” in support of the Zero Carbon Bill together with Kaitiaki, the guardian of the land, the sea and the sky, to guide parliament through their deliberations of the bill.

TV1 (reporter Aaron and camera lady Casey) covered the event on "7 sharp":
<https://www.tvnz.co.nz/shows/seven-sharp/clips/guilty-grandparents-turn-eco-warriors-pedal-across-north-island-for-their-grandkids>

The diary blogs of the journey are available on the website www.carbonneutraltrust.org.nz and facebook.com/carbonneutralkerikeri.

MP Chloe Swarbrick's FB blog with photo are here:

https://www.facebook.com/carbonneutralkerikeri/notifications/?section=activity_feed&subsection=mention&ref=notif&target_story=S: 1295784974090482:889250684743905

As you already know, since over a year we have been working on a carbon calculator that our volunteers constructed from scratch. This calculator is unique by considering CO2e sequestering when calculating the **net carbon footprint**. Please give it a try for your personal household to get a good understanding of it. Purpose is to raise awareness of personal behaviour and possibilities for improvement.

Unlike other available calculators (e.g. Future Fit), no other personal data besides e-mail address and postal code are required. The postal code will enable us to use received tax deductible donations = offsets in the donors local area.

We aim to approach households directly, but also through science school teachers, who should explain Climate Change, CO2e effects and the Carbon Calculator to students with their homework to fill it in together with their parents, who control the invoices. Presentations are already planned for Springbank School, Riverview School, KK High and Primary Schools as well as for the Kaikohe Rotary Club and Quail Ridge Resort.

Once we get a 20% participation of households in a specific town or island (like Kerikeri and Waiheke), we'll have a baseline to work on their “carbon neutral” status. We hope to entice participants to engage in a reduction of their net carbon footprint by 10% annually over 10 years.

The charitable Carbon Neutral NZ Trust was set up together with our partners in Waiheke Island last year: www.carbonneutraltrust.org.nz.

Aim is to raise awareness and to provide an enabling tool to individuals to do their bit to mitigate the effects of CO₂e emissions.

We are very concerned seniors (baby boomers) who want to do everything we can to conserve a healthy environment for our grandchildren, grand nieces & nephews and future generations.

We hope that you have already used the calculator to calculate your net carbon footprint!? Your organic lifestyle will surely help you to get a positive result due to massive sequestering of CO₂e.

Cheers
Inge and Rolf
Trustees
Carbon Neutral NZ Trust

P.S. Dear Krissie and Terry,

In all the nice talks of the AGM day we did not say thank you so much to you and Terry for carrying on for 30 years with FNOG!!!!

I remember quite well when in 2002 we asked for someone to have a look at two properties that we were thinking of buying

and Terry had a look at them for us, because basically we were still working in Korea. And the advice was good!

You were the pilots for FNOG for such a long time, giving so much of your energy and positive thinking to all of us :) :)

Three cheers for the two of you!

With great thanks from Inge & Rolf



From Roelof de Boer

This morning, like every morning I had my yummy orange, only a day or two old.

I have been thinking about the life forces in all their variety, animal, plants and all that multiplies.

My orange in the morning is not only tastes divine, it also has the life-force still in it. When we had our first orchard a long time ago, and I picked up every orange that fell to the ground, I started to become conscious that after 3 days or so, the orange lost its glow, and nature was there to take care of it. Nature is still amazing, abundant and very impressive.

However, she is threatened from all sides, and the word "abused" even came to me, as in the "ME TOO" movement.

A lot has happened in last few months, with the demonstrations by school children all over the world. Started by a 16-year-old Swedish girl who has given talks at the UNITED NATIONS, The CLIMATE CONFERENCE in Poland and the EU Parliament.

For those of you who have not heard of her, she is on You Tube, her name is; GRETA THUNBERG. It is also interesting to know that she has Asperger's. All the more important that we continue our efforts in the organic and bio-dynamic movements for the good of the planet.



From Carol,
Does anyone know where I can get untreated daffodil bulbs?
I have written to two of the commercial daffodil producers but they use fungicide on their bulbs.
Regards,
Carol
Please contact me at
graemecarol@gmail.com



Recipe for Bark Slice

Lay one pack of Salada biscuits as a base in a slice tin...on tinfoil... (There are 2 packets per box.)

Make toffee on the stove of 240 grams butter and 120 grams brown sugar.
When it is bubbling nicely pour it over the biscuits and pop into a hot oven (200) for about 3-5 minutes, so all biscuits are well covered in toffee.

Bring out of the oven and sprinkle with sesame seeds, sliced almonds, chopped cranberries and chocolate buttons if desired.

Pop back in the oven so that everything sticks together and the chocolate melts a little bit.

Allow to cool and cut into squares.

Easy and delicious.

Cathie Jack



MISSION STATEMENT OF FAR NORTH ORGANICS & PRODUCERS

- To gather and seek information pertinent to the organic's 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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