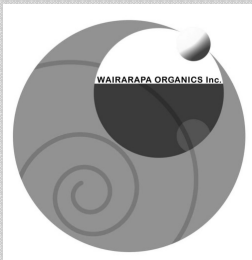


# WAIRARAPA ORGANICS 2007 GOOD LIFE HARVEST TRAIL Easter Monday 9 April 2007

Issue twenty-  
nine  
October  
2006



# Wairarapa Organics

PO Box 34  
Carterton

[www.wairarapaorganics.org.nz](http://www.wairarapaorganics.org.nz)

Come and join Wairarapa Organics as they celebrate the autumn harvest, on Easter Monday, 9 April 2007.

Once again, Wairarapa Organics is offering a chance to enjoy the beautiful Wairarapa, and its bountiful harvest. The theme of this year's eco-trail is **Earth, Air, Fire, and Water**. Visitors will be offered tours of properties that are developing alternative power sources.

Basic to any organic growing is the soil, its nurture and health. Owner Helen Dew says that the **Earth** site will show that organic and spray free growing can happen successfully on small back yard gardens.

The winds that sweep from the Tararua Ranges are the **Air** element and we hope to show wind turbines in use on a small property.

At the **Fire** site, Don Baskerville will talk about how he is developing a process for converting waste vegetable oil to bio-diesel. Local restaurants, and the local Council have shown interest in this way of disposing of waste oil.

The **Water** element is featured at a property that uses the small stream to power a micro-hydro. The Water Mill Bakery is also the source of the delicious breads for lunch baked in a traditional wood fired oven.

Visitors will be met at the Carterton railway station (Carterton is celebrating its sesquicentenary) and taken to venues by bus. "We are keen to model the conservation of fuel," said organisers. Visitors from Wellington may wish to buy a day return rail ticket and sit back and enjoy train travel, maybe in the new carriages.

The lunchtime venue is at the West Taratahi historic Community Hall where there will be stalls of local autumn organic and spray free produce, plants, seedlings and seeds, straight from local growers. Visitors can enjoy an organic brown bag lunch, and listen to live music.

"Many of our regular customers at the Wairarapa Organics stall at the local Farmers Market want to buy real food with real taste," say the organisers. Many people comment on the varieties and flavours of produce that they remember as children, when grandparents or parents used to grow fresh fruit and vegetables. And of course, when you munch on an organic, crisp, tree-ripened Cox's Orange apple, there is no spray residue to worry about.

There will also be displays on the role of earth, air, fire, and water in growing sustainably and caring for our environment, Colin Walker of Heritage Farms will talk on the Heritage Seed Preservation Project.

Entry is by pre-paid ticket, and family concessions are available. Inquiries to Wairarapa Organics P O Box 34, Carterton or email: [josje@ecoagricologic.co.nz](mailto:josje@ecoagricologic.co.nz).

**Help Wanted! See page 4**

## ***Walkabout talkabout***

After the inaugural successful walkabout talkabout, we are organizing another one!

**Where:** Derek and Roz Broadmore's property at Opuakaio Rd, Carterton

**When:** Friday 23 March at 5.30 pm

Derek and Roz have an apple orchard and have been developing it for some years.

How to get there: The property is to the east of Carterton, past the mushroom factory at Parkvale. Opuakaio Rd is on the left.

# Certification and Pods

At present we have 5 pods, each with 3 – 5 members who are at various stages of OFNZ certification. A number of Wairarapa Organics members are certifying on an individual basis, with OFNZ, Bio-Gro or Demeter. We are also responsible for people in the Wellington area, one of whom is a producer of seed and another a large blueberry production. We would like to see more people undergoing the certification process as there is national and international demand for organic produce. OFNZ certification fees are kept low to encourage people with lifestyle blocks or urban garden to become certified. And, joining a pod is one way to share ideas and to learn more, also to get to know other people who are facing similar challenges and taking opportunities.

Pod 5 has regular social events (we recently had another summer picnic, this time at the property of Steve Milgate and Mandy Armstrong in Norfolk Rd) that the pod members and their families enjoyed. Through these social events we are finding out how other people in the pod deal with some of the problems that come up and we have the opportunity to look at some of the innovative ideas that they have experimented with so that we can ask questions and learn.

We have had a number of new people join pods in the last 6 months who are working in various production lines different to what other members are doing. The first peer review and audit is the next step in the process for these people to which they come with mixed feelings. I can remember being in the same boat 18 months ago but I now see the certification process as one where people are encouraged as to where they can make changes to the ways that they do things so that they become efficient organic producers who are self reliant. Being sustainable is another issue altogether.

## Markets for produce

The **Farmers Market** opened in December 2006 with some of our members having individual stalls selling a variety of organic produce and some non-organic produce. The “Wairarapa Organics Stall” opened in January takes produce from those growers who are able to supply on a continuing basis and in sufficient quantity. We successfully negotiated an arrangement with the organizers of the Market to have a combined stall run by these “big growers” of organic produce and this stall sells mainly fruit, vegetables, potted herbs and seedlings. One of our members fronts the stall on a regular basis and has become a well known figure at the market. At present the Marketing Sub-committee of Wairarapa Organics are exploring avenues to get more produce on a consistent basis and in sufficient quantity so that more buyers will be attracted to the market. A reminder that the Farmers Market is open on Saturday mornings 8.30 am to 12.30 pm at the Solway Showgrounds in Masterton. Colin Walker, who spoke at the WO AGM in August, has been responsible for the growing of produce that has a ready market. He has also been active in getting smaller growers into growing for the production of Heritage seeds.

However, those growers who have smaller amounts to sell or have surplus produce at any one time may be able to negotiate with the organic growers who have a permanent spot at the Essex Street market which operates from the carpark on Sunday mornings. It so often happens that some of us have produce that we would like to sell, but are not able to have a stall for ourselves as we do not have the quantity to make it viable. If you have something that you want to sell, please get in touch with Peggy Duncan or visit our website [www.wairarapaorganics.org.nz](http://www.wairarapaorganics.org.nz)

We are encouraging those members undergoing certification to grow produce in sufficient quantities that they will be able to sell at market – it is quite a thrill to see your produce being sought after by potential and actual buyers.

## Financials *by Mary Zajkowski*

Thanks to all members who have renewed your subscriptions. If you received an invoice but have a) overlooked this to date, or b) decided not to renew as your interests have changed, please either make payment or let me know to take your name off the list of members (email: [mary.zajkowski@xtra.co.nz](mailto:mary.zajkowski@xtra.co.nz)). We will be sorry to lose you if you are in category b) but still appreciate your support in the past.

**Any members in the OFNZ certification scheme** who need a receipt/invoice for their organic certification fees, please let me know and I will issue one.

The year has really started with a lot of activities planned and lots more in the pipeline. You can get more information about many items of interest from this newsletter and from our website: [www/wairarapaorganics.org.nz](http://www/wairarapaorganics.org.nz).

There is a full calendar and many of our members are involved in growing: heritage seeds; produce for the Wairarapa Farmers Market and for the Essex Street market. Also, many members are gaining their organic certification through one of the national certification organizations. You are encouraged to join in the activities and we hope that members who are not part of a certification scheme get involved in some of the activities and events.

As I sit here writing this, we are enjoying a hot, dry summer with the grass browning off and the soil very dry. Thankfully we have water tanks that keep the house supplied with water and the little bits of rain we have had, have been sufficient to keep them topped up. I am learning how to be really smart at diverting the first flush of water that comes off the roof, very important where we live with apple orchard spraying not too far away, gravel driveways that throw up dust, winds that blow seeds, pine needles and tree leaves and resident magpies that use the television aerial as a perch. I have investigated the use of automatic water diverters but they do not appear to be standard stock with plumbing suppliers in Masterton, (not the ones that I checked out). Of major concern though is the number of domestic water tanks that are contaminated putting the health of the home occupants at risk of disease. It would be so much better if we did not have to worry about the dangers of contaminating organisms getting into our domestic water supplies, either through roof rainwater collection or through contamination of water tables. As I have spent many years in developing countries, I am well aware of the value of ample supplies of potable water – something we may well have to think about, and take action on, very soon in this country.

## Walkabout talkabout - review *By Remco de Ket*

One of the things I remember well about the "Walk about, Talk about" at Ron and Glenis Cole's place in Hinau Gully Road on 1 December 2006 was the flooded driveway. Driveways aren't usually a problem for me, but theirs is long and has two, quite deep, tyre tracks. That fateful day it had been raining a fair bit and both tracks were full of water and I was riding my bike! As it turned out I didn't get too wet and got the opportunity to stand next to the wood fired range in the kitchen while waiting for the other guests to arrive. After a little while together with quite a few Wairarapa Organics members we followed Ron and Glenis around their property as they talked about what they had done, were doing and are about to do.

And what a nice property too! We started out walking through the orchard which is looking really good. Once we had completed the circuit of the orchard we went on to the market/vegetable garden. The growing area looks great and can only be the product of an organised mind. I certainly spied a few ideas that will, in time, appear on our property too. It was great to see real organic practices at work. A good example were the poles that made the frames for the beans to grow on. They had all had previous uses and lives. Recycle and reuse in the truest sense.

Once we had climbed the gate to look at the ducks and climbed back over again we went back into the lovely warm kitchen for tea and coffee and a spot of supper. All in all this was a very enjoyable way to spend a Friday evening. Many thanks to Ron and Glenis for hosting us and also to the many members who came and made the evening the success it was.

# WAIRARAPA ORGANICS WORKSHOPS

In the past, Wairarapa Organics has run various workshops, often attracting a good number of members. The last newsletter mentioned some workshop topics aimed at helping you increase your horticultural skills and knowledge. Those topics are listed below, to refresh your memory. (New Year, new activity – be in!)

- Summer pruning workshop with Frank van Steensel –(POD 5 to organise)
- Animal management using natural remedies.
- Planting crops and vegetables, ground conditions and fertility, when to apply compost and fertiliser.
- Soil and leaf testing: understanding and reading test results.
- Preparing the management plan for certification.
- Heritage seed sowing and saving.
- Organic inputs (with Steve Haswell of Hortmax),

Selective breeding of stock for organic properties

If you would be interested in attending workshops on any of these topics over the next 12 months, **please let me know**. This does not mean you are committed to attend, but does give us some idea of what members would like.

If there are other topics you would be interested in, let us know that also!

Looking forward to hearing from you. Email is the best way to contact me as I do not have a Wairarapa landline. **Email: [mary.zajkowski@xtra.co.nz](mailto:mary.zajkowski@xtra.co.nz)** If you prefer to phone, the number is: 04 569-5259 (evenings best)

## HELP NEEDED FOR THE GOOD LIFE HARVEST TRAIL

What we need is PRODUCE, produce to sell, so think now about what items you can bring that will add to the general mix of produce. The organization of the day is different to that commonly used at the Farmers Market – i.e. you do not have to sit on a stall and sell your produce. Glenis Cole is happy to run the produce stall (with a couple of helpers) but we will need ALL WO MEMBERS, especially smaller growers, to start planning and planting now. With the Farmers Market on the Saturday, and the Essex Street WO stall on the Easter Sunday, we need plenty of 'harvest'. We are open to selling a variety of produce, it may be organic seedlings, pickles, jams and preserves made from organic produce, herbs, honey, eggs, seeds and anything else that is organic. There will be opportunities for those members who are not in a certification scheme to sell their produce if it is spray free and organic principles are followed. Labelling of such produce will need to reflect the fact that it is not organic. If you only have 1 or 2 items of produce to sell, we will still be interested in offering it for sale.

Suggestions for produce:

Pumpkins and butternuts, apples, quinces and pears, berries, nuts, leeks, cauliflower and all brassicas, beans, tomatoes, courgettes and marrows, celery, lettuce, potatoes, silverbeet and spinach. Maybe eggs?

In addition we'll offer seeds, seedlings of winter flowers and vegetables, rooted cuttings, potted herbs and plants, bulbs, strawberry runners.

You can take all sales proceeds except for a small commission, which will go to WO.

Please let Glenis Cole know what you will be offering, and in what quantities. Her phone is 06 379 8784 and email: [roncole@xtra.co.nz](mailto:roncole@xtra.co.nz).

### Contact details Wairarapa Organics

The contacts for Board members are:  
Peggy Duncan, Chair, Fv 2372 B Wood St, Greytown. Phone 06 304 8382. email: [peggyduncan@paradise.net.nz](mailto:peggyduncan@paradise.net.nz)  
Mary Zajkowski, Secretary/Treasurer, 33 Witako St, Lower Hutt, Phone 04 569 5259, email: [Mary.Zajkowski@xtra.co.nz](mailto:Mary.Zajkowski@xtra.co.nz)  
Claire Bleakely, member, Western Lake Rd, RD 3, Featherston, Phone 06 308 9842, p.bleakely@orcon.net.nz  
Derek Broadmore, member, Opuakaio Rd, Carterton, [derek@mdjlaw.co.nz](mailto:derek@mdjlaw.co.nz)  
Certification Manager Steve White, Shooting Butts Rd, Martinborough, Phone 06 306 8007, email: [shootingbutts@xtra.co.nz](mailto:shootingbutts@xtra.co.nz)  
**Website: [www.wairarapaorganics.org.nz](http://www.wairarapaorganics.org.nz)**

*Enjoyed the newsletter? Become a member of Wairarapa Organics and receive this newsletter six times per year. Annual Subscription to Wairarapa Organics: \$30.00 and \$15.00 for beneficiaries and students (inclusive of GST).*

**Wairarapa Organics Inc.**  
PO Box 34 Carterton