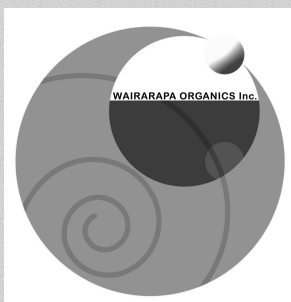


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Wairarapa Organics

PO Box 34
Carterton

Good Life Trail – ‘A discovery of sustainable and organic life choices’ hosted by Wairarapa Organics

Planning for this event organised for 11 March 2006 is going really well with a motivated team on board.

We have confirmed the following properties as sites for our Trail:
Shooting Butts Orchard – Steve and Carol White. OFNZ certified pear and apple orchard.

Wharerata Farm – Ian and Heather Atkinson. BioGro certified commercial livestock farm with raised garden beds.
Vynfields – Kaye and John McAuley. BioGro conversion award winning vineyard.

Old Tablelands – Liz Stringer and Robbie Morrison. 40 ha property featuring historic Homestead, extensive orchard and re-establishment of native vegetation.

Attendees will purchase a map with two properties being available in the morning and two in the afternoon. They will travel to the sites in the desired order. There will be an opportunity to eat the provided (optional) lunch and make purchases. Around each property we plan to have a supporting set of activities and demonstrations with a similar theme. For example on our property ‘Wharerata’ we could demonstrate sheep shearing, fertiliser application, dog handling, animal care and handling, wool and wool products, beef, lamb and venison tastings, velvet viewing and sale, seedlings sales, propagation of plants to name a few. These activities will offer value for \$\$ and a chance to experience a taste of our unique Wairarapa Lifestyle. The day will culminate in an optional black

tie organic food and wine event probably to be hosted by Salute.

As this is going to be WO's significant event in terms of fund raising (ongoing annually) to support our activities it is essential that it be a huge success.

To ensure that that is the case we need you..!

This is an advance invitation to every member in our organisation to get involved. The plan is to assemble a team to support each venue and the owners and the roles that are undertaken will be diverse!

I will need a team leader at each site and a crew of helpers to assist with....working bee prior, set up of marque's, collection of porta loo's, signage at roads and gateways, ticket collection, refreshments, hand out information, take guests on tours, answer questions, promote WO, parking, help desk, assist presentors etc, etc the list is seemingly endless but will become more defined once we have progressed our planning.

It is essential that we all get involved with this event to ensure the success of your organisation.

If you are mad keen and this sounds like you please contact Josje on 06 306 8253 or Heather 06 3703909.

If we don't hear from you then you may hear from us somewhere down the track. Join us in this great opportunity to showcase the best that organic has to offer in this region.



Wairarapa Organics Field Day
All about Bees

Saturday 15 October 2005
Garden Innovations, High Street, Carterton
10 am - 1 pm
More info on page 4



Update from Heather Atkinson

Certification Manager OFNZ

Our last audit round for the year is close approaching so things have been busy with organising the renewals and starting new OFNZ members. The good news is that we are welcoming the following people to the small growers scheme currently.

Felicity Reed and Claire Aspell – Greytown
Paul Gadsby and Jane Gannoway – Martinborough
Ken Ryan and Nina Kyle – Lower Hutt dwellers with a property in Greytown
Stewart Atkinson – Gladstone
Andrew Wright (processing) - Greytown
Mandi Porta – Akatarawa, Wellington
Dave Treadwill (Ecoseeds)– Ngaio, Wellington
Rachel Knight – Ohario Valley, Wellington

This should swell our numbers to 31 OFNZ certified properties, which is right on target. You will see that we have 3 Wellington properties in our midst. In the absence of a regional organisation to administer the scheme in Wellington, Wairarapa Organics have been asked to manage this area at this stage. Mandi, Dave and Rachel are getting together to make the first OFNZ pod in Wellington. We are delighted to have this keen team on board and hope that they will venture over the hill to join in our activities, as they are able.

In addition I would like to welcome back Pod 3 – Brian Grouden, Peter Campbell, Don and Hilary Baskerville, and Jonathon Hooker after another successful audit.

In addition to my duties regarding certification I attend to a number of other activities within the organisation also. The **Good Life Trail** planning has been making great progress – see my report elsewhere in this newsletter.

Essex Street Market plans are underway with a start date to be advised hopefully within the next month. The 'little red shed' is waiting ready to be filled with locally produced organic produce. We are looking for contributors and ask that if you have produce to be sold you contact either Peggy Duncan 06 3048382 or Glenis Cole 06 3798784. Please get on board with this initiative if you possibly can. You may not have much in the way of produce but it is a great way to make a start. If everyone contributed something then we would have plenty to display. There is a meeting planned for.....please attend.

Field Days. Our next Field day will have a bee focus. This has been requested by a number of you so it would be great to have a good attendance. Judy Blank from Garden Innovations will be hosting this at her nursery in Carterton on 15th October (put in on your calendar). Once again this will be advertised elsewhere in this newsletter.

UCOL for Teachers. I presented at a recent inaugural course run by our local UCOL. The idea is to bring Home Economics into the 21st Century and educate teachers, who will in turn promote concepts around buying fresh local (preferably organic) produce, to the children they teach. I spoke about the initiatives that Wairarapa Organics are taking to promote the production and consumption of organics in our region. Also the value of buying organic verses chemically produced food, and why it is better for us, and the environment. The development of a fantastic power point display enabled me to present photographs to support my message. This was also supported by visits to Jeremy Howdens vegetable production unit and Murdoch James Estate Winery. This course will be run four times per year and we hope to have a regular presence there.

Mandy Armstrong and I have been spending some time developing some better **supporting documents** for those in the small growers scheme. These should cover all aspects of production in a comprehensive way. We have also put together a complete set of documentation, within a neat folder, perfect for those entering the scheme (or those already in the scheme) to ensure that you have all the paperwork on hand in an easily managed format. No excuses for lost certificates and invoices now, and every form at your fingertips. These will be finalised by next week and the price advised. Contact me to order yours. A huge thank you to Mandy for giving up her time so willingly to help develop this resource.

OFNZ farm gate signs. Hopefully you will begin to notice OFNZ signs on the gateways of our registered properties. A total of 31 signs have been purchased (Note: if you ordered one and haven't yet collected it, please contact me – they are here and waiting).

Organic Aotearoa NZ (OANZ) launch will be held on 4,5th November at the Queens Wharf Events Centre. OANZ is the umbrella organisation set up to encompass all of the existing organic groups and agencies to make a strong voice for the betterment of organics in NZ. Frank Van Steensel (EcoAgriLogic) is a member of the committee. Wairarapa Organics have confirmed an interest to attend this event to showcase our region and promote our Good Life Trail. This is a two day event which is described elsewhere in this newsletter.

That's probably about it from me for now.

Hope everyone is well and enjoying this amazing spell of gorgeous weather. It certainly makes it harder to sit down in front of the computer when the day looks so good outside!

From the Board Table

Don Baskerville

I would like to start by telling you that at the OrganicFarmsNZ AGM on 27 August in Palmerston North, the chair of OFNZ stated that the Wairarapa is the standout region in the OFNZ organisation.

A large part of this recognition is an eightfold increase in OFNZ properties in the Wairarapa (from 3 to 24) and a large part of that activity is due to the amazing energy and enthusiasm of Heather Atkinson as our Certification Manager.

Another reason cited by the chair of OFNZ was the overarching nature of Wairarapa Organics (BioGro and Bio-Dynamic growers as well as OFNZ growers and consumers as well as growers) so thank you to the founders of Wairarapa Organics for their strategic insights in designing such an inclusive organisation.

And the impact of Wairarapa Organics doesn't stop there. Within our organisation we have four people who hold influential positions in organic organisations at a national level. - Frank van Steensel is Chair of the BioDynamic Farming and Gardeniong Association and on the council of the newly formed Organics Aotearoa New Zealand, Derek Broadmore is Deputy Chair of BioGro; Kaye McAulay is Chief Executive of BioGro and Heather Atkinson is on the National Co-ordinating Committee of OrganicFarmNZ. Quite an impact for a small organisation in a sparsely populated region.

As seasons are changing in our farms and gardens, the Board of Wairarapa Organics is reflecting changing

seasons in people's lives.

No longer on the Board are

Kim Walton who has new growth in her life (don't know his name) and who is emigrating to the mainland as a result. Kim has served both as secretary to the Board, and as a member of the Certification Committee (her role on the C.C. will continue until she leaves)

Barbara Turner-Walker who has served on both the Certification Committee and on the organising committee of the Good Life trail. Although we have lost Barbara's input at the Board level, we are fortunate to retain her skills in the other two capacities; and

Jeremy Howden, "the "organic market gardener of the Wairarapa has helped in many ways between Board meetings and is always generous in his advice to newcomers. A prociutto ham maker par excellence.

Thank you to all three for their generous gift of time and energy.

Incoming Board members are:

Peggy Duncan of Greytown who is involved in organising the Essex Street market stall as well as serving on the Board; and

Brent Skinnon, an old face in a new role. Brent did much to put in place our business plan and arrange our initial training workshops when he worked for Wairarapa Organics as our marketing consultant. After a short time away, Brent is right back into things as a Board member.

We look forward with anticipation to the input that Peggy and Brent will have to the Board.

Essex Street market

Finally, finally, finally we have set a firm date for the opening of Wairarapa Organics stall at the Essex Street market. It will be on the Sunday of Labour weekend, 23 October. All that we have to finalise for the opening is to contact the market organisers who have offered advertising to promote our participation.

We have a flash newly painted and decorated stall set on a trailer, thus making for easy transportation. Outside the stall we will be running a powerpoint presentation featuring people and events of Wairarapa Organics. We will also have other promotional material including pamphlets, Wairarapa Organics application forms and various bits and pieces. The produce will be sold in brown paper bags with a Wairarapa Organic logo on the outside. Displays of produce will be in small hessian sacks. We have a small, willing band of people who have undertaken to open the stall and to close it.

What we need is more produce and if you could contact either Glenis Cole (06) 379 8784, email: roncole@xtra.co.nz or Peggy (06) 304 8382, email: peggyduncan@paradise.net.nz if you want to know more about producing and supplying for the stall. As we will be opening the stall every Sunday throughout the year, we need to have a continual supply of produce. This could be fresh fruits and vegetables, nuts, eggs, oil etc, as long as it is organic or that you are in conversion.

The stall will have a map of the Wairarapa to show where our organic producers are and each item for sale will have a label showing who produced it. (If you do not want your name on it, you can choose not to.) We will also have colour coding to indicate at what stage of the conversion process the producers are at and the certifying organisation.

We also need more helpers to sell the produce and we will be drawing up a roster for this. Once again, you can contact Glenis or Peggy and if they are not available, Don Baskerville. Glenis tells us that we need to be aware of the "five finger discounts" and to make sure that this does not happen, we always want 3 people on the stall.

Lets ensure that the Wairarapa is seen as the organic region of New Zealand and put our energies and produce into making it come true.

Launch Organics Aotearoa New Zealand (OANZ)

Be part of the celebrations and visit the **OANZ EXPO** on Saturday the 5th of November,
Wellington Events Centre 10am—8.30 pm

The expo will hold many 'celebrity' activities such as wine tasting, creating an artwork using eco-friendly materials, rolling an organic ice-cream cone and preparing an organic desert in the cooking section.

Wairarapa Organics Field Day Introduction to Bees & Organic Bee Management

Wairarapa Organics and Carterton Nursery 'Garden Innovations' are co-hosting a field day on bees on 15 October 2005, at which a Wairarapa Beekeepers Association member will introduce you to the life of bees and what they can do for you.

Topics include:

- Basic Hive Management
- What is an appropriate Site?
- Conventional vs. Organic Management
- Pests and Diseases (varoa)
- Set up costs and time involved
- Bee hives and gear

Contractors/own hives. What is involved?

Afterwards, Judy from Garden Innovations will talk about trees and plants that attract bees and introduce us to her business and vision. Although Judy is unable to go organic all the way, she is interested in its concepts and stocks a variety of approved products.

Cost: \$2 pp including coffee/tea, with Wairarapa Organics members eligible for a 5% discount at Garden Innovations for plants bought this day only.

Please park your car on High Street (not in driveway/car park) and follow the signs to the heirloom orchard at the back of the nursery where field day will take place.

For more information contact The Wairarapa Organics Team on 306 8253 (Esther/Josje), or 370 3909 (Heather).

Training Opportunity

'Planning to succeed collectively'

Go Wairarapa Enterprise Training

First with Chris Elphick on the evenings of 5 and 19 October and then with Warwick McCormack on branding and packaging on Saturday 8 October (all day). Venues and other details to be confirmed but get in your diary now'. For more info and registration contact Andy on 370 0903 or email:andy@wairapanz.com

Available from Wairarapa Organics (379 5622)
Kitchen waste buckets starter set: \$35.00 or \$65 for two. Bokashi refills: \$6.00/bag. Liquid EM1: \$15.00/L; a liquid stimulating microorganisms

New to the small growers scheme, or struggling to manage your records?

We have developed a wonderful resource with our new OrganicFarmNZ folder complete with:
OFNZ paperwork requirements
BioGro annexes
Management plan
Soil testing information and costs
Help list

And the newly developed supporting information consisting of: Restricted input forms, Animal treatment record sheet, Spray Diary, Schedule of off farm inputs, Incoming animal management form, Compost diary and Compliance declaration.

Also a flow-chart to help you understand where every piece of paper fits in.

All in a well presented folder for ease of management. These are available from Heather 06 3703909 at a cost of \$25.00

Wairarapa Organics Incorporated aims to promote and support activities to increase the level of organic production and consumption of organic produce in the Wairarapa region. The vision of Wairarapa Organics is to support sustainable producers and consumers of safe, natural, quality produce and services. We are actively stimulating the production of organic produce and livestock within the Wairarapa.

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).

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