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Would you like to become the area rep?

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Would you like to become the area rep?

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If you know anyone who would be interested in becoming a member of the Macadamia Society, please ask them to contact the Secretary for details.

Disclaimer – While every care has been taken in the production of this newsletter, the New Zealand Macadamia Society accepts no responsibility for errors or omissions, or for any consequences arising from reliance on information provided.

Happy New Year

Hi there, you have a new editor! My name is Jolene and with my husband we recently purchased a macadamia orchard at South Head, North West of Auckland. So along with being very new to growing macadamias I also decided to put some of my spare time to use and have volunteered to be your new editor. You might be wondering, what happened to Judy... Judy, unfortunately, needs to spend her time recovering from a medical condition so we wish you all the best Judy for your recovery and thank you for your brief time as Editor, we hope you will once again make a great contribution to the Society.

This issue contains some very important information – it announces the date and venue for this year's AGM and Annual Conference. This year the AGM and Conference will be held on one day instead of the usual two days. Also in this issue is an update on the Mac Acc, a 'new' condensed version of the orchard diary and important information on accessing the member's only section of our website.

I hope you enjoy the read and I look forward to seeing you all the Conference and receiving your feedback. Remember, this is YOUR newsletter and the quality and usefulness of the information is only as good as what you provide me so please keep content and suggestions rolling in!

Jolene

Hi - to All Those Involved With Macadamias

What an exciting stage our industry is at. I liken it to a teenager – lots of good ideas and itching to put them into practice – but unlike that teenager we have to move cautiously.



The demand for good quality kernel is amazing. It seems that every entrepreneur has caught onto the idea of our excellent product. In the last month we personally have had inquiries from four different outlets all wanting nuts.

So where are these nuts? I believe they are out there – but – some here, some there which collectively would add up. It makes me cry when I hear of 600 trees in Northland that the owners didn't bother picking last year.

Harvesting Tips

The aim in curing is to remove 2% moisture each day for maximum retention of quality.

Quality – Quality – Quality – that is the biggest issue. If your nuts are full of vegetable bug or guava moth then your product is simply not wanted. If you don't process them according to acceptable processes your nuts will also be downgraded. So it's wake up time for growers. If you have good nuts the price will reflect this.

Conference this year is a make or break for the members. We have very experienced guest speakers on forming co-operatives. Both speakers have personal involvement in forming different types of co-ops. Your Executive can't do this for you. You need to be there to be part of the future. I am personally quite excited at what could be done – together. Your Executive has listened to members and this year combined the AGM with the Conference.

Let's see all members at Conference working towards a more profitable future.

Bev Worthington

President

N Z Macadamia Society



8th May 2011 The Bridgehouse Lodge, Warkworth

AGM / Conference

“Quality Counts”

Agenda

- 9.00 Meet and greet with tea or coffee
- 9.30 Don Boshier (Chair of the Matakana Olive Co-op) - Establishing Co-ops
- 10.30 Morning tea
- 11.00 AGM
- 12.30 Lunch
- 1.30 David Clee – Macadamia Accreditation
- 2.00 NZ Co-Ops Association Representative
- 3.00 Afternoon Tea
- 3.30 Dr Jenny Dymock - Guava Moth
- 4.30 Bev Worthington - Where to from here?
- 5.00 Drinks, dinner and discussions for those that want to stay on



Please accept my registration for the Conference and AGM of the New Zealand Macadamia Society Inc.

Sunday 8th May 2011 The Bridgehouse Lodge Warkworth

Names:

Company Names:

Address:

Postal Code:

Phone: ()

Mobile:

Email:

Conference and AGM \$ 35.00 per person - early birds \$30.00 (before 2nd May)
(fee includes morning tea, lunch, afternoon tea)

Number attending:\$.....

I enclose a cheque for: \$.....

Registrations will be accepted only if accompanied by payment.

Would you like to have dinner after the meeting? Y/N No's attending [Own cost].

Please forward registration:

Via email to :Jacqui McGrath macwoodfarm@xtra.co.nz

**By post: J McGrath
1742 Kaipara Coast Highway RD4
Warkworth**

**Pay online Bank Acc no. A.S.B. 123051 0336421 01 50
Cheques payable to New Zealand Macadamia Society Inc.**

Closing date for registrations: Monday 2nd May. But those received before the 2nd will go into an early bird prize draw!

Accommodation available at The Bridgehouse Lodge, 16 Elizabeth Street, Warkworth,
Phone 09 425 8351 <http://www.bridgehouse.co.nz/>

I like it when life is reduced to two clear cut choices, and the ultimate in clear cut choices is a government that says: do it yourselves or we'll tell you what to do. In the matter of public health the government has the right and ability to do things that way, though they phrase it more gently, as in a recent email to our society president (see below).

The executive have been working towards implementation of Macadamia Accreditation. This will produce a quality mark for New Zealand macadamias to demonstrate the difference between homegrown macs and imported macs. More importantly it will emphasize the clear difference between quality kiwi macs and crap kiwi macs.

If you don't think there are any crap kiwi macs stop eating your own and make a habit of buying other people's product. You know you've found a crap kiwi mac when you bite one and know you'd never buy another, which is what happens when the general public take that expensive bite.

A major premise behind Macadamia Accreditation is that low quality New Zealand macadamia's are as much of a threat to profitability as low price imported nuts. The quality mark will be given to the freshly cracked raw nut, declaring that the finished product, whether spiced, honeyed, roasted or salted, is built on a crisp, fresh tasting nut. The Accreditation process is simple. It starts with the health guarantees the government is looking for, and the government is looking for them because the public are asking for it. Read the accreditation rules. They are based on best practices from round the world. True, you can produce top quality nuts if you don't follow the rules, but that's now how you build an industry. On rules like these you can expect to get quality nuts more consistently than through hit and miss production rules.

True, many of us will have to make changes to the way we handle our nuts. Make the changes. I will, because it will almost certainly pay off in the long run. And we won't be an industry until our goal is the long run goal.

Thanks David.

David Clee, Executive Member-at-Large for Macadamia Accreditation

David will be discussing this topic at the upcoming NZMS Conference and will make the Accreditation guidelines available to everyone that hasn't already received a copy.

***This is "YOUR"
Society and
Newsletter – we
welcome your
comments and
feedback."***

Bev received the email below and thought it would be of interest to you all, we will follow this with interest and provide you with further information as it comes to hand.

Sent: Wednesday, 15 September 2010 10:48 a.m.

Subject: NZFSA Project: Horticultural Produce - water and natural fertiliser use

Dear Bev,

The New Zealand Food Safety Authority has commissioned Environmental Science Research and Catalyst® R&D Ltd to undertake a project on current practices in the horticultural industry relating to the use of water and natural fertiliser in production and processing and their impact on micro-organisms that cause foodborne illness in humans.

The driver for the project is the new Food Bill which is likely to impose some requirements on the horticulture industry. This project will help to determine what these requirements may be for horticulture.

The focus will be on non-potable water sourced from ground and surface waters and natural fertilisers. Natural fertilisers included in this study will be those produced from animal, plant and human waste products (e.g. biosolids, anure, farm effluent, compost, blood and bone meal).

The horticultural produce included are fruit and vegetables, and other products consumed raw or processed as a raw dried or semi-dried product e.g. nuts, seeds, herbs, sprouted grains, fungi and grasses.

I look forward to hearing back from you.

Regards,

Wymond Symes Consultant - Tauranga office, CATALYST® R&D Ltd

Guava Moth study update

The following is a brief summary of the guava moth trial at Jeff Cleghorns mac nut orchard in Kerikeri.

The pheromone of the Asian peach moth, a close relative of the guava moth but not found in NZ, was used to disrupt mating of guava moths in a Kerikeri macadamia orchard from January to June 2010. The pheromone was dispensed by twist tying tubing, which releases the pheromone for up to 6 months, onto the outermost branches of macadamia trees. Three twist ties were attached to each tree with a total of 2000 ties deployed over 2 ha. The aim was to saturate the area with a fog of pheromone so that male moths are unable to follow the pheromone trails (plumes) of female guava moths and thus prevent mating, rendering the females infertile.

The use of this technology reduced the number of nuts prematurely dropping from the macadamia nut trees due to infestation from guava moth larvae by 50-70% over the period of the study. It is expected that increasing the area swamped by pheromone would further reduce the infestation of nuts by reducing immigration of fertile females from surrounding areas.

The study was funded by the Northland Regional Council and undertaken by local entomologist, Dr Jenny Dymock. *Dr Dymock will facilitate a discussion on this topic at the upcoming NZMS Conference.*

AsureQuality and Agrecovery have formed a partnership aimed at reinforcing and promoting environmental best practice to New Zealand's farmers and growers. Below is their press release.

www.agrecovery.co.nz



Media Statement

Release Date 10 February 2011

AsureQuality and Agrecovery working together for sustainability

The Agrecovery Rural Recycling Programme and Assurance Services provider AsureQuality have entered into a partnership aimed at reinforcing and promoting environmental best practice to New Zealand's farmers and growers.

AsureQuality's assurance services range "from farm to fork", and help provide evidence that the food produced by farmers and growers meets the standards of safety, ethics and environmental sustainability required by New Zealand's most demanding markets.

AsureQuality is the country's largest provider of audit services to the primary production sector, with customers including milk suppliers, meat and wool growers, and horticultural exporters. On-farm audits are regularly conducted to measure compliance with legal requirements, industry standards and a wide range of customer assurance programmes.

Since 2007 the Agrecovery Rural Recycling Programme, supported by a large number of brand owners and primary industry stakeholders, has provided these same farmers and growers with a certified and sustainable disposal solution for persistent on-farm wastes such as plastic chemical containers, unwanted/expired chemicals and used silage wrap.

Agrecovery members are able to record and report on their recycling activity, using a Smart Member Services (SMS) function on the Agrecovery website at www.agrecovery.co.nz.

As most industry compliance programmes contain requirements on compliant waste disposal, and some actually specify participation in Agrecovery, it makes good sense for Agrecovery and AsureQuality to work together, says Pat Turton, Business Development Manager for AsureQuality.

"We are going on-farm and assessing a farmer or grower's performance against various criteria. Naturally this is a complex process and takes a lot of time. If we are aware that the farmer or grower is an Agrecovery member who can access a report of their recycling history in advance of their audit, it would simplify one aspect of the audit process, saving time for both the auditor and our customers."

The relationship also benefits Agrecovery, according to Adele Rose, General Manager 3R Group, Programme Managers for Agrecovery.

"Agrecovery has been welcomed by many primary producers, but there are still many who are not aware of our services and how they work. Some people are paying for waste disposal elsewhere, or they are burning or dumping their waste in a manner that may not comply with their assurance programme's requirements.

3R Group Limited | Programme Managers for Agrecovery
c/- 408 Queen St West, PO Box 1210, Hastings 4153

FREEPHONE 0800 AGRECOVERY (247 326)
FAX 06 870 8137

The Agrecovery Foundation c/- The New Zealand Agricultural Foundation Trust, PO Box 10055, Wellington. **PHONE** 04 472 3795. **FAX** 04 471 2884

Continuation of press release.....

“We are hoping that this relationship withASUREQuality will increase the visibility and understanding of Agrecovery, put the correct information into the hands of the people who need it most, and support their efforts with awareness and education.”

Aside from the common goals of promoting sustainability and best environmental practice, ASUREQuality and Agrecovery have similar operational strengths, states Mr Turton.

“We share many existing relationships with industry and stakeholders in the Agri Business sector, have an excellent understanding of the relevant legislation and compliance issues facing industry, and have very high standards of service design and delivery that are accredited to global standards.

“New Zealand’s international customers have strict quality and environmental standards, and the various assurance programmes we are involved with require adherence to those standards. It’s not just about encouraging best practice; it’s an economic necessity to maintain our export markets.”

About Agrecovery:

The Agrecovery programme was launched in 2007 with funding from farmer and grower groups, local government, the agrichemical industry and central government.

It provides the primary sector with sustainable alternatives to the burning and dumping of plastic waste and the disposal of unwanted chemicals in the primary sector.

Developed by industry for industry, Agrecovery is fully supported by most of New Zealand’s leading agrichemical, animal health, silage wrap and crop protection net companies. It is safe, reliable and fully compliant with accreditation to Environmental Standard ISO 14001.

Agrecovery Container Recycling and Chemicals programmes are accredited as Product Stewardship schemes by the Ministry for the Environment under the Waste Minimisation Act 2008.

Agrecovery’s Collection/Recycling Programmes

- Plastic agrichemical containers sized from 0-60L
www.agrecovery.co.nz/containers
- Unwanted/expired agrichemicals www.agrecovery.co.nz/chemicals
- Silage wrap and pit covers www.agrecovery.co.nz/wrap
- Crop protection net www.agrecovery.co.nz/net
- Plastic/steel drums sized from 61-1000L www.agrecovery.co.nz/drums

For more information contact the Agrecovery Programme Managers, Duncan Scotland – Sales and Marketing Manager 3R Group Ltd, freephone 0800 AGRECOVERY, or visit our website www.agrecovery.co.nz.

January

- Relax! Let the sheep do the mowing.
- Vege bug spray and fertilise.

February

- Nuts are growing. Keep grass down.
- Watch out for vege bug and early signs of rat activity.

March

- Nuts are starting to taste like food and those cunning rats know it so keep a look out for broken husk under trees and rat runs. Start placing bait stations in trees or ground.
- Leaf analysis/fertilise – autumn is a good time for this, start marking out your trees to take samples.
- Keep grass down, weedspray where you can't mow.

April

- Get the orchard ready for harvest! Rake out any remaining debris from under trees and/or seedlings.
 - Watch for immature droppers towards end of this month i.e PA39 crack a few to check are o.k.
 - Remove abandoned birds nets, these create nice storage areas for tree dwelling rats to store their nuts.
 - Ground cover – if you feel rich enough you can install this to make pickup easier.
 - Fungal growth control – copper spray can control this during the wet winter period.
 - Fertilise – helps to build up starch for flower development in spring use a foliar spray of Zinc, Copper, Boron and Magnesium either this month or next month. Try a multi mineral rock dust/organic liquid fertiliser applied as a powder at 1 tonne per hectare over any of the autumn months (if ground not too wet).
 - Control twiggling – by applying Calcium, use Gypsum rather than lime.
-

2011 macadamia crop escapes major flood damage but dry weather needed for harvest

The Australian Macadamia Society has reported that the recent floods that affected North Queensland recently have not caused major damage to the 2011 crop. Most orchards in affected areas have sustained some minor damage and some younger orchards in Bundaberg did lose some trees, however none of this will have a significant impact on the 2011 harvest.

Ref: AMS www.macadamias.org accessed 4/2/11


Regional Reps:

Please feel free to send regular reports to me for publication.

Members :

Do you have any interesting Macadamia Snippets to share with us all? Please feel free to send them to me at

Classifieds



BOTANICAL ARTIST
Jo Ewing
3 Victoria Park Road
Christchurch 8022, N.Z.
ph. 03 332 2220
email: jewing@xtra.co.nz

BOTANICAL ARTIST Jo Ewing

I am a botanical artist and have painted many subjects over 28 years, one of which is this "Macadamia".

Thought I would send this sample, in the hope that it may be of interest to you.

If so, the price is;

\$2.45 wholesale (if on-selling)

\$3.50 for personal use (well below retail)

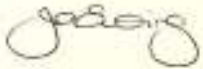
The price does not include GST or postage.

The cards come with envelope (+ poly bag).

The image on it's own could be used as a gift tag to attach to a product (@ \$1.20)

I look forward to perhaps hearing from you

Sincerely, Jo Ewing



Recipes:

Please send me your macadamia recipes to be included in future newsletters.

Jo Ewing is a Botanical Artist and if you wish to contact her regarding her work, her details are: 3 Victoria Park Road, Christchurch 8022. Phone 03 332 2220. Email: jewing@xtra.co.nz, or contact the Editor should you require further information.

Having trouble accessing the member's only pages on the NZMS website?

This is a valuable tool for questions, problems, advertising nuts for sale or wanting nuts there is no limit to this fabulous forum! Please email Simon Gill on the following address to obtain your user name and password.

MacSociety.Web@xtra.co.nz

Industry Index

Research & Analysis

HortResearch 09 815 4200
Private Bag 92 169 Mt. Albert, Auckland

HortResearch 09 407 6911
P O Box 23, Kerikeri

Torere Macadamias Ltd 06 867 2621
Gisborne (Varietal research Trials)
vanessah@ihug.co.nz

Processors

Aotea Macadamias 09 432 0656
Waipu, Northland
Supplying kernel to trade NZ wide cracked on demand.
tom@mcclelland-arts.com

Jeff Cleghorn (Husking) 09 407 9065
Kerikeri

Chineka Macadamias
Process small quantities only
Pukekohe 09 238 9430

Macadamia Plantation of New Zealand
Process to any stage, Northland
027 672 3311

Honeymoon Valley Orchards 021 128 2710
(Processing to any stage)
Peria, Far North
honeymoonvalleyorchards@xtra.co.nz

Macadamia Holding NZ Ltd 09 832 5770
Process to any stage, Lease of huskers single and twin

Consultants & Nurseries

Virginia Warren 09 238 9430
Pukekohe

Torere Macadamias Ltd 06 867 2621
Gisborne
vanessah@ihug.co.nz

Nikolai Gordon, 09 813 0519
GT Macadamias 027 245 4014

Equipment & Machinery

Alstonville Steel 0061 2 6628 0026
P O Box 134 Alstonville, NSW 2477
alstonvillesteel@nor.com.au
www.alstonvillesteel.com.au

Would you like to be included in the Industry Index, or do you know of anyone who would be interested? Please contact Jolene at maurice.stack@xtra.co.nz