



NEWSLETTER

Issue 85 March 2019

Note from the Chair:

Suddenly thoughts of Summer have almost gone as the preparations for our harvests get into full swing – simple things like checking that the rats haven't got into the picking nets and got hungry, have you got all your crates cleaned and ready or making sure that the batteries for the picking machine/s can actually hold a charge? I know, you are all saying -I know all that but I have made those mistakes over the years (plus some) and it isn't nice finding out on the 1st morning of picking.

Your committee had its first full meeting 2 weeks ago at Wayne & Pauline Youngs grove. We were served up a fabulous lunch by Pauline which was a really generous thing to do – my sincerest thanks to both Pauline & Wayne. Then down to business and a special welcome to our new committee member – Murray Thoms. It was a full agenda tidying up the feedback from the AGM and planning for some of the new initiatives for 2019.

One of the major topics that came through loud and clear was a real need for Oliveti to lift its game in terms of communicating with members but also a real desire for members to communicate with other members on a one to one basis rather than say posting something on the Oliveti Informer.

As I am sure you all know we cannot allow that to happen legally unless we have the approval of the members. Coupling that issue is the problem we have with trying to understand the membership better to help us help you. To that end you have an attached form asking (actually pleading) that all members fill in so we can update our data – without basic

information it is really near impossible to plan projects to help the membership. CAN I IMPLORER ALL MEMBERS TO GET INVOLVED AND HELP US UPDATE OUR DATA. There is no secret reason and there is no way the data will be shared.

After the really great talk from Peter Crelinsten at the AGM re understanding the critical importance of healthy soil to help combat the 3 most common diseases affecting Olives in our areas I can say we have made great strides already with gathering a lot of actual success stories using non-chemical methods. You will be receiving lots more on this topic as we hopefully arrange for an experienced international soil and tree health man to talk to us at our 1st Field Day. This should not be missed by anyone remotely interested in improving the health of your olive trees and consequently improving your crop! Seriously the days of drenching your trees and soil with chemical fungicides and/or pesticides etc are coming to an end - poisoning the soil is not the way to go. One only has to see Wayne & Pauline's (Estuary Olives) beautiful healthy trees on a rather windy slope that are fed a very simple plant food. Turn up to the 1st Field Day and talk to him about his secret.

Finally before I bore you all to sleep (or drink) we will be hopefully embarking on a new strategy to increase awareness of Oliveti and its growers by way of more traditional media (subject to cost). The aim of this initiative is to try and get the public involved in tasting and EVOO appreciation at the growers local level. We have started breaking down the membership into smaller areas so each month a tasting day or ½ day will be held in one of the smaller local areas. This is a great way for the participants to sell their oil, get started with building a bigger customer base and to spread the word of what Oliveti does and to reinforce the beauty of top quality NZ EVOO. That is why we desperately need updated data to ensure when we get the media local papers pricing we are targeting the right sub areas.

Best of luck with your harvests.

John Bishop



Far North Lab Ltd

< Extra Virgin Olive Oil Test >

Free Fatty Acid
Peroxid Value

< Drinking Water Test (MoH Recognised) >

E.Coli
Turbidity

< Sample Collection service across Far North >

Contact:

Maki (Makiko Millichamp)

49 Taipa Heights Drive, Taipa, Northland 0420

Ph: 0204 406 000

Email: maki@tana.to

Testing Olive Oil with Far North Lab Ltd

1. **Test of Olive Oil for Free Fatty Acid and Peroxide Value is \$37.00 plus GST.**
2. **We need a minimum of 70ml of oil**
3. **It should be in a bottle filled right to the top to avoid oxidation trough air space.**
4. **You can bring the oil bottle to the lab, or courier to the lab.**

For contracting pressing

Roger Stephenson, Quail Ridge – Cielo Oliveto Ltd

Tutukaka

09 434 3337 or 0274 773 464 www.cielouliveto.co.nz

r.stephenson@xtra.co.nz

Editorial Notes by Kay McKelvie.

1. Report on the AGM

Many thanks to our host Greg Scopas of Salumeria Fontana for hosting us at his grove and press house. It was another great informative, and social day.



Peter Crelinsten from Puketi Olive Farm (seen here on the right, with Greg Scopas and John Bishop) presented on his experiences with using natural fertilisers to significantly improve the soil which improves the health of the trees. This has a direct link to limiting the infection of olive threatening diseases and which seems to link directly with improving polyphenol count to above the magical 250ppm.

With the USA, FDA and the EU both allowing full promotion of the health benefits of EVOO with polyphenols above the magic figure this is timely to suggest that it is in fact not all about quantity using petro-chemical based fertilisers and sprays etc BUT rather concentrating on the health benefits. See the separate item detailing his presentation.

We are delighted to welcome back the previous committee and also welcome a new member Murray Thoms. Murray has provided us with the followi **B**io for your interest and information;

Aged 70 and recently retired (2016), I have been enjoying spending more time tending our small grove in Kumeu where we moved in 2010. At the time I knew very little about Olives but we inherited around 140 young trees and I set about tended them. I subsequently joined Oliveti Northland and found their field days and newsletters a great source of information and their many members always eager to share advice and provide guidance to budding olive growers.

I am aware just how many voluntary organisations have difficulty attracting personnel onto their committees to run them effectively. I believe I have a degree of expertise, time and plenty of enthusiasm so put my name forward to help on the Oliveti committee.

By way of background, I established and ran my own interactive technology company for 18 years and prior to that held senior positions in the electronics and telecommunications sector both here and overseas. I have been a Rotarian for 39 years, am a life member of Murrays Bay Sailing Club and a former representative on Yachting NZ.

The committee has had its first meeting and Murray has already contributed significantly to our professionalism. We all look forward to working with him to bring our members interesting and valuable information and discussion opportunities.

2. Going forward for 2019/2020

One of the issues raised at the AGM was being able to contact growers in your vicinity. To that end we ask that you complete the attached survey so that we ensure our records are up to date and that we know where your grove is and whether you actually live there or elsewhere. Much of this information has been lost with iterations of the membership list and so we ask that you update your records for us. As a separate exercise we intend to survey all members to better understand whether you feel your needs are being meet and to ascertain if there are other ways Oliveti can better support you to improve your yields.

Once we have the updated information the committee can canvas those people in particular regions of Northland and introduce you to each other and begin hosting tasting sessions in your region. (see the Chairmans notes)

In addition to the tasting sessions and the focus on the health of soil we are proposing the enclosed activites for the year. Specific dates and venues will be confirmed/ and or updated as we go along.

I have also given extra space to our advertisers this edition so you can ensure you use their services over the picking season.



**OLIVADO**
Taste the goodness

Olivado Limited
**For all your olive pressing
and bottling needs.**
Ph. 09 407 3080

Olivado Offers Three Options for you this year

1. Contract Pressing for your own use.
Minimum delivery 600kg to the factory
Prices start from 75c for less than 1kg and reduce progressively depending on total quantity.
2. Selling all of your olives to Olivado
3. Purchase of Oil for your own use.

Pressing is weekdays only and deliveries can be 6am-4pm
Please use the contact number in the advertisement above for further avice and information.

Proposed Calendar 2019-2020

June 24th next newsletter

July 14th Field Day. An indoor panel debate on soil health. Whangarei

September 7th Awards Tasting Day

September 16th Newsletter

November 3rd Field Day Kumeu

December Newsletter

February AGM/ field day

Current Committee contact details:

Chair: John Bishop info@oliveti.co.nz 094071023

Secretary: Pauline Young secretary@oliveti.co.nz 092809905

Treasurer: Maxi Thomson admin@oliveti.co.nz 094362365

Committee Members:

Kay McKelvie mckelviekay@gmail.com 021959203

Sandy Thompson Sandyt@xtra.co.nz 0225726398

Murray Thoms murraythomsnz@gmail.com 021990608

Your Membership details are important.

The Chairman and Committee are determined to ensure that Oliveti remains relevant to all its members and continues to provide value for the annual subscription. A key priority is to update our membership database to ensure we have current information about you and your grove.

The form is attached as an editable PDF which we are asking you to complete and email back to info@oliveti.co.nz

Oliveti Northland Inc - Membership update form

All information is strictly confidential to Oliveti Northland Inc

An up date on the DIRT

A Report From this Months Speaker Peter Crenlinsten



The following is not intended to present an in-depth review of soil nutrition/soil health- tree health (my lack of expertise precludes that) , but rather to highlight a few of the factor's leading to my present enthusiasm for working with and learning about the soil, as opposed to fungicide utilization, to improve tree health and what ought to emanate from that-----> improved qualitative and quantitative production of that magical mystical drupe, the olive and it's oil.

Two major parameter's provide the background. The first, an article I came across of an interview with a French soil scientist in charge of a 6,000 tree grove in Cyprus. He has produced olive oil with, apparently, a poly phenol level of 5,000 mg/litre, the highest previously reported was in the vicinity of 500 mg/L. This , of course, is a quantum leap in reported phenol levels, the group of chemicals responsible for most, but not all, of the plethora of health benefits of EVOO. When interviewed and asked how he had achieved

this his response was--- enhanced soil nutrition via fertilizer's AND stimulating soil microbial and fungal activity:-

" I don't grow olive trees I grow soil "

Naturally i was motivated to find out what the phenol's level were in our oil, which translated into a minor learning experience. Presently we are not able to have Phenol levels assayed in NZ , why ?, (interest levels to low and capital expenditure for the lab equipment- High Performance Liquid Chromatography too high) , according to one lab I spoke with . Consequently, we had to courier our oil to Wagga Wagga, NSW, for the assay, which was not expensive at A\$ 30.00. Our oil had a Phenol level of 225 mg/Litre. Not too bad considering that the health benefits really kick in at around 250 mg/Litre. The Phenol levels are multifactorial, some of which include:-

- * variety of cultivar, for eg., Koro tends to have higher Phenol levels (genetically related)
- * time of harvest, earlier harvesting produces higher levels (but less oil)
- * time from harvest to press-- fewer hours--> less oxidation--> higher Phenol's.

In general Phenol levels will range between a low of 3 mg/L and a high of 500 mg/litre. It will be of great interest to see, over time, if we can achieve higher Phenol levels, and therefor enhanced health benefits.

(perhaps a marketing benefit as well)

The second parameter emerged out of the Focus Grove Project , with the mission of improving production

(Kg/tree/year) by reducing fungal activity (Anthracnose, etc.) via frequent use of broad spectrum fungicides Mancozeb and Carbendazim (Pro-tek) . Whilst production has improved substantially (from 5-10 Kg/tree to 25 Kg/tree) it is not without significant side effects:

- * highly toxic to earthworms (earthworms are essential to healthy soil)
- * moderately toxic to honey bees (pollination an essential global necessity)
- * damaging to both soil microbial and fungal activity
- * damaging to the roots of the Olive tree
- * possible/probable human carcinogen's (Carbendazim is banned in most EU countries.

To enhance quantitative production in the context of the above clearly raises issues of environmental concern, soil degradation, human exposure, etc.

Subsequently I commenced trying to enhance my basic ignorance concerning soil health, not wanting to go down the chosen path of the Focus Grove Project. In particular I became interested in the role of humus in respect of healthy soil (it ought to measure at least 6-7-8 % of the soil and rarely does) . Humus essentially is organic carbon based matter, the major components of which include:-Humins, Humic Acid, Fulvic acid, Humates. We did hand out a very comprehensive article on Humus at the AGM , which obviates my expounding in detail on it in this up date. In addition to the humic content of the soil, the second equally important factor is soil microbial/fungal activity.

Humic substances contribute a bewildering array of benefits to the soil, and there by the tree, a few of which include:-

- * improved soil structure, friable, aerated soil
- * enhanced water holding capacity,
- * benefits to both microbial and fungal activity
- * enhanced earthworm numbers/activity, in turn improving soil aeration, exchange of carbon dioxide and oxygen
- * enhanced uptake of chelated trace minerals, essential for tree health
- * enhanced root growth and vigor fungi, such as Micorrhizal fungi (MF), also play a major role in soil health, a few of which are:-
- * improve the ability of the root network to take up BOTH water and trace minerals (zinc, copper, iron, boron, magnesium, etc.)
- * Fungal filaments attached to the tree roots effectively increase the root area by a factor of up to 10 x's.
- * Fungal filaments (Hyphae) synthesize an acidic exudate which has a major positive impact on the absorption of calcium and phosphorus, both essential for the synthesis of chlorophyll. More chlorophyll will, in turn, synthesize more sugars which are then transported down to the roots and enhance root activity. It's all a biochemical win-win !!

* MF also synthesize an amazing carbon-based chemical, glomalin, which has a major role to play in the production of humus--- what an incredible feed back loop going on in the soil/leaves.

All of the above, (hopefully you'll concur) presents a multiplicity of reasons to, at the cross-road of

FUNGICIDES vs. SOIL NUTRITION

take the path of enhancing soil health and without doubt, the health of our magical mystical Olive trees.

Consequently, we have commenced employing the assistance of EM (Effective microbes) , a Swiss produced product, available in NZ, that augments both soil microbial and MF activity, in conjunction with a fertilizer (or Foliar spray) , based on an annual soil/leaf analysis. It is essential to have these assay's to hand in order to objectively know what's happening beneath our feet. (who would accept EVOO as such without a FFA/Peroxide assay, for eg?) . As well, if we do not know the ph of our soil we are moving forward blindfolded---ph is a major player in the ability of the root system to take up the trace minerals, which may well be at adequate concentrations in the soil, but are complexed (ie., Calcium and Phosphorus will bind together) and are thus unavailable for absorption--- consequent to too acidic or too alkaline a soil)

In closing, this past week i was afforded the opportunity to put our thoughts forth to an internationally recognized soil/plant nutrition expert and i can report that he was 100 % convinced that we took the better turn at that cross-road, and he will be providing us with the benefit of his many years of experience as we move forward. He has even worked on the Xyella plague in Italy .

May I take this opportunity to say thank you for your interest in our approach and hopefully over time improving the soil your trees are domiciled in, and there by improving both the quantity and quality of your magical oil. It may take time, but it won't harm the environment, there are no nasty side-effects, and we do look forward to your input moving forward on the learning curve.

Here's to a wonderful harvest

AKENTANNOS

may you live to a hundred , in the Sardinian language.

Peter Puketi Olive Farm

KeriKeri

Greg Scopas also spoke to us about soil health and here is a picture taken by John O'Leary of the worms busy in Gregs compost heap. The heap is basically made up of all the residue from the press house.



The residue from the press house is pumped outside into piles and then as it begins to break down the worms get to work and the result is a nutritious compost heap that Greg uses throughout the grove and gardens.

Salumeria Fontana will be open this year in approximately mid-April. They will take any quantities but under 300kg goes into a shared press. To be on the safe side deliver over 350kg in one delivery to secure your own pressing.

Prices for this year are yet to be finalised and as always will depend on quantities. Call on the above number for further details.

Salumeria Fontana Ltd



Where Quality and Service Count

Contract Pressings and Sales

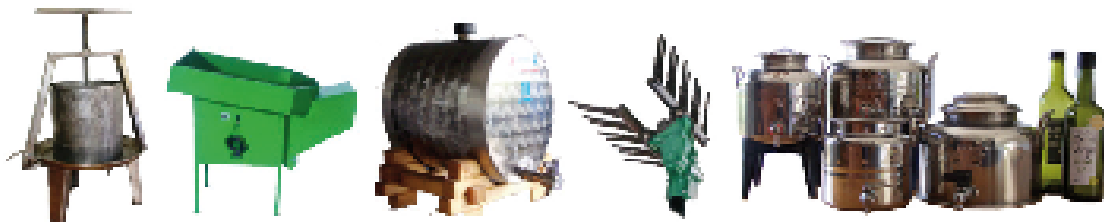
Full press house service includes fruit cleaning, processing, contract harvesting, pruning, filtering and bottling. No processing aids used.

Operating 500Kg an hour press.

7 Harding Road, Hoteo North, RD2 Wellsford.(5km south west of Wellsford off SH16), Ph: Greg Scopas on 09 4237678 or email greg@salumeriafontana.co.nz for bookings www.salumeriafontana.co.nz

The Olive Place is also processing this year, please contact 09 422 3150 for details. They will be open from early April.

To make the **BEST** of your produce,
you need the **BEST** equipment!



Olive Grove and
Orchard Equipment

Phone 09 945 0890

Email info@grovesupply.co.nz
grovesupply.co.nz



Proud new owners of Coast to Coast Trading Co.

The Grove Supply Co is all geared up for your harvest season. Check through your harvesting and storage equipment; is it time for an electric harvester, do you have enough fustis, what about a pump or filter for your oil? We have an amazing new harvester coming soon, the Atrax 4 from Greece. This has the latest technology for removing the fruit without damaging the trees. Very few leaves and twigs are dislodged (as long as the trees are well pruned!). Check our website for further details: <http://grovesupply.co.nz>

We are pleased to offer current members of all olive associations in New Zealand a 5% discount from 1st April 2019 until 31st March 2020. If you would like to order and receive this generous discount, please make sure you provide evidence of your current membership, such as a membership number.

Oliveti is happy to vouch for any of our members as required.