



# Canterbury Commercial Organics Group

## Newsletter

Issue No 15: April 2001

### Contents

| <i>Item</i>                            | <i>Page</i> |
|--|-------------|
| Certification Scheme                   | 1           |
| Farming to Win                         | 2           |
| Less dags wth Lotus                    | 2           |
| Farmer of the Year<br>Field Day Report | 3           |
| Organic Conference                     | 4           |
| Hedgehogs and slugs                    | 6           |
| Tree Crops Assn news                   | 6           |
| Community Gardens<br>Field Day Report  | 7           |

| <i>Coming Events</i>        | <i>Date</i>     |
|-----------------------------|-----------------|
| Organics 2001<br>Conference | 18-20<br>May    |
| Farming to Win Course       | May             |
| Tree Crops Field Days       | 21 Apr<br>19 My |

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### Domestic Certification Scheme

At last there has been progress in setting up the long awaited alternative certification scheme for those organic growers supplying the local market. A month ago Matt of the Organic Garden City Trust (OGCT) and Robyn from CCOG went to Wellington to put forward the Christchurch objectives and requirements for this scheme. At the "think tank" Soil and Health and Biogro were well represented as were the four trial regions - Golden Bay, Far North, East Coast, and Christchurch. Retailers and wholesalers were also represented, and of course Chris and Jenny May facilitated.

The scheme is for growers who supply the domestic market with the aim being a cheaper, simpler certification procedure that will however maintain a standard of organic integrity equal to the current Biogro standards. The current Biogro standards were adopted although there is a possibility that a few minor alterations may be necessary. One alteration foreseen is that a shorter conversion time would be accepted where organic practices could be documented and proven for previous years. Initial soil testing for DDT was seen as necessary with possible "budget" test runs sourced. New growers coming into certification will be audited by an independent auditor initially and every following fourth year.

The other three years the grower will be audited by the members of the group. This grower-group auditing will be effected by working through a checklist of such things as animal health products used, pest control inputs etc. AND revisiting the management plan that will have been prepared for the independent auditor. This means that members of the group will have to visit the other properties within the group at least once a year.

To be workable the grower groups will need to be kept to about 10 or less, within fairly close proximity. There can also be individual growers although these will obviously incur a higher fee. As growers are notoriously poor at organising off farm activity (speaking for myself anyway) and have a natural abhorrence for paper work there will be a regional person dedicated to chasing up the grower groups and organising new groups, maintaining contact with other regions and the national office and probably printing certificates. This regional worker will be paid out of the certification fees and will be handling the bigger part of the workload. The national office will be responsible for coordinating the training / hiring of inspectors; accrediting the regional groups; maintaining the standards; also where the regional groups are inexperienced in organic production, they will verify certification of growers. If you think that this scheme is for you please send your information – name, address, phone number etc., production type, property size, to the OGCT, PO Box 327, Christchurch; email [ogct@environment.org.nz](mailto:ogct@environment.org.nz), preferably by the end of April.



We need at least one group ready for visiting when the May's come down to the Soil and Health conference in mid May, and it will take some time to find possible groupings. We look forward to prompt responses.

*Robyn Patchett*

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## New organic outlet

From early April there will be a new outlet for local organic produce in Christchurch. Soul Food Organics, with the support of the Arts Centre Market and the Organic Garden City Trust, will be working to promote certified foods grown and produced in Canterbury. The venue will be the Arts Centre Market on Saturdays and Sundays from 10 am to 4 pm. Any growers who are interested in supplying this market or would like more information are invited to contact Steve Wylie on 329 5600 or Matt Morris at the OGCT on 3655038.

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## Farming to Win – A Course for Organic Farmers

A Farming to Win course, fully funded through the Ministry of Commerce's BIZ programme will be run in May 2001 for Canterbury organic farmers and farming couples. **The date is not definite yet, but will be either 23rd or 30<sup>th</sup> May.**

Many farmers in NZ have benefitted from this course which they say has provided them with the ways and means to plan and have greater control for their future both personally and in business. The course comprises a one day workshop facilitated by Geoff Mavromatis and a half day follow up visit to your farm to complete the business plan commenced at the workshop.

For more information contact Sue Cumberworth, Agriculture New Zealand, Ph. (03) 348 0963, fax (03) 348 1867.

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| <p>Letters to the Editor, news items and notices of events are welcome. Please send any newsletter material to Mary Ralston, RD 12, Rakaia, email kemj@voyager.co.nz</p> |
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## Less dags with Lotus

Cropmark Seeds Ltd in association with AgResearch Technology NZ, WoolPro and Meat NZ recently completed two demonstrations/trials to display the value of Goldie Lotus for finishing lambs.

The trials were conducted at two sites - Cheltenham near Fielding and Corrland near Christchurch. At these sites farmers (19 farmers altogether) were able to bring 10 lambs each. The lambs were weighed and 5 lambs were offered Goldie Lotus and 5 lambs ryegrass/white clover. Faecal egg count were taken and the lambs weighed off after three weeks.

At the Cheltenham site the lambs gained 252g/day on Goldie and 186g/day on ryegrass and clover, and at Corrland 179g/day and 166g/day respectively.

Lambs were noticeably cleaner on the Goldie Lotus with less dags and firmer pellets.

The feed on offer was a generous allowance. The lambs were carefully monitored throughout to ensure good health was maintained and the lambs were not under stress. (Unfortunately some lambs at Cheltenham were victim to a marauding dog).

At the Corrland site the lotus was in a dryland situation and by the end of the grazing period was suffering from drought stress. At the same site the ryegrass/white clover paddock was partially flood irrigated. At Cheltenham irrigation was not an issue.

Other trials have confirmed that lambs on Lotus corniculatus have less dags and a lower rate of flystrike than those grazing ryegrass and clover. There may also be a suppressant effect in faecal egg hatching which would result in lower internal parasite burden.

All these developments confirm the value of Goldie Lotus for finishing lambs, reducing dags and flystrike and support the mounting anecdotal evidence of the value of feed variety in a lamb grazing enterprise for both conventional and organic growers.

*Brian Patchett*



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## What makes the difference?? Field Day Report – Organic Farmers of the Year

What makes the difference? This was the question many at the field day held at Tim Chamberlain and Rose Donaghy's farm were hoping to have answered. Like me, they didn't just want to hear how many hectares of peas were grown at x dollars per tonne, we wanted to hear the secrets of success.

No secrets were revealed, but an impression given of hard work, family support, thorough planning, good organic management, attention to scientific principles, innovation, lateral thinking and a strong desire to succeed. Each of these factors has helped to make Harts Creek Farm the success it is, and probably the whole is greater than the sum of the parts.

Tim and Rose came back to the family farm at Leeston in 1984; Tim unsure that conventional farming was for him. Rose encouraged an organic approach. Fortunately, Tim says, his father insisted they make a gradual transition rather than go to totally organic methods all at once. In 1985, they grew four organic crops, this year they grew 11. Initially one of their major markets was Watties Frozen Foods (now Heinz Watties) which supplied specialist machinery and market knowledge. They still sell to Heinz Watties and have also built up other markets and contacts and developed their own innovative machinery.

The people side of things is obviously very important to Tim and he said the farm's greatest asset is the people who worked on the farm and the contacts they have made in the industry. Nigel van Dorsser was one of those – an agricultural consultant whose advice had obviously had a big impact. Nigel has a proactive approach to soil fertility; he contends that because there are no "quick fixes" to pest problems or poor animal health in organics soil fertility must be at optimal levels. This ensures stock and crops are more likely to resist diseases as well as give optimal yields. He advises high fertiliser inputs in the pasture phase to maximise the amount of organic matter that is produced, which provides nutrients in the cropping phase. High fertility in the pasture phase is also important to maximise the profitability of the stock carried – important as on an or-

ganic cropping farm pasture needs to be down for 3-4 years after cropping for 3-4 years; if the stock are not financially worthwhile the viability of the whole farming operation will be jeopardised.

Organic fertilisers, such as reactive rock phosphate (RPR) and elemental sulphur are slow releasing, meaning that if soil levels are allowed to drop it will be some time after application that they are available, which is another reason why Nigel advises a proactive approach. Another factor is the better the pasture, the better the soil structure, crucial for the cropping phase. Trace elements such as cobalt, copper, zinc, boron, and selenium are also applied to maximise animal health. Lambs are also drenched with minerals.

Of the crops they grow at Hart's Creek Farm (beans, carrots, peas, squash, spinach, potatoes, dandelion, garlic and shallots) onions are the most difficult. However, organic onions are in constant demand and they receive a significant premium. Hand weeding costs were a "bottomless pit" for crops such as onions, carrots and squash so in response Tim developed a scaffolding platform for towing behind the tractor which the weeders lie on to weed. This has been a great success. A flame weeder is used pre-emergence; one hand weeding is usually enough if this is done. This year a paddock of carrots was overlooked, germinating before flame weeding - this crop has needed three hand weeding sessions.

Another good management technique which helps with weed control is the undersowing of the crops with rye grass, which also provides winter feed for sheep. A drill box has been mounted on the front of the tractor to sow grass seed at the same time as the final tyne weeding.

The use of EM (effective microorganisms) is another innovative feature of Tim and Rose's operation. EM is a brew of various bacteria, yeasts and fungi which enhance the soil's natural levels of microorganisms. (Read more about EM in newsletters 11 & 14). The microorganisms are applied in the irrigation water once a week.

After an afternoon looking at crops and big healthy sheep on green pasture, one could be tempted to think that Tim and Rose have all the answers and a good life. They have a good life for sure, but they're not complacent. They work hard and have the philosophy there is always more to learn. That's probably the secret.



## Organics 2001 Conference 18-19-20 May

Soil & Health Association of N.Z. (Inc)  
Ashburton Branch  
PO Box 323 Ashburton  
Fax (03) 308 9989  
Email: [organics2001@clear.net.nz](mailto:organics2001@clear.net.nz)  
[www.ashburton.co.nz/organics2001](http://www.ashburton.co.nz/organics2001)

An exciting three day programme including Opening Ceremony, Speakers and Workshops, Field Trips, Organic Harvest Banquet & Organic Trade Expo.

### Programme Friday 18<sup>th</sup> May

10 am Opening ceremony at Hotel Ashburton followed by registration and morning tea.

12 pm Lunch

1.30-3.00 Speakers & Workshops

3.00-3.30 Afternoon Tea

3.30-5.00 Speakers & Workshops

### Saturday 19<sup>th</sup> May

10 am – 4pm (approx) - Field Trips to various locations, to include lunch.

6.30 pm Organic Harvest Banquet at Hotel Ashburton. An organic buffet-style feast prepared by the hotel chef and sourced from organic food and wine producers throughout New Zealand.

Speakers; Gerard Gillespie & Peter Rutherford.

### Sunday 20<sup>th</sup> May

10 am Soil and Health Association A.G.M. at Hotel Ashburton.

10 am-4 pm Organics 2001 Trade Expo at Ashburton Racecourse. Open to public from 10-4 pm.

A festive market style expo offers the opportunity for promoting, selling & buying organic and environmentally friendly products, food, wine & crafts. Entry - gold coin. More details next page.

#### Speakers

Gerard Gillespie, Peter Rutherford, Mike Daly, Peter Riley, David Musgrave, Trevor Weily, Val Parker, Tim Chamberlain, Harry Lowe, Blue Forsyth, Marta Levitt, Jackie Clearwater, Sheryl Stivens, Helena Phillips, John Veix, Andrew Fowler

**Gerard Gillespie** – Manager South East Waste Board, N.S.W.

"We can have pollution, desertification, contamination and waste or we can have employment, good food and health. The cost will be the same. The benefits of change - immeasurable."

**Peter Rutherford** – Creating a Diverse Living Soil – What this means to plants, people, and our ecology. Peter is a full time ecologist from Australia. His company, "Earth Solutions", is primarily involved in the fields of Organic Matter Recovery, general resource issues and education related to this.

**Mike Daly** – 'Beneficial Micro-organisms – A powerful tool in Organic Farming?'

Mike is an organic farming systems researcher, representing New Zealand Nature Farming Society. His particular emphasis is on low chemical, sustainable and organic management techniques.

**Peter Riley** – 'Organic Marketing.'

Certified Biogrow producers and distributors, Peter and Julie grow in partnership in Kakanui, growing vegetables, flowers, and herbs and distribute their own and other producers' goods to supermarkets.

**David Musgrave** – 'What's better than ryegrass based pastures – the real evidence?'

David has worked on dryland pastures as a research agronomist for 20 years. He has also been experimenting with mixed pastures on his own organic farm for the last 15 years.

**Trevor Weily** – 'How to convert.'

Trevor has been farming organically for 20 years.

**Val Parker** – 'Self Empowerment through correct approach to eating and living.'

Val has been a Natural Healer for 50 years, promoting the integral system of mind, spirit and body.

**Tim Chamberlain** – 'Mixed cropping, Organics?'

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# Canterbury Commercial Organics Group Newsletter

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Winner of the Lincoln Foundation Rabobank Farmer of the Year award 2000.

**Harry Lowe** – ‘No half way in Organics.’

Harry is the Manager of N.Z. Biograins. He has been involved in organics since the mid 1980's.

**Blue Forsyth** – ‘The Organic House’

Blue has a long-time interest in healthy and affordable housing using ‘alternative’ materials, especially the earth. He teaches earth and straw-bale building at the Christchurch Polytechnic.

**Marta Levitt** – ‘Let Organic Food be your Medicine.’

Marta is a natural healer and massage therapist healing with wholefoods.

**Jackie Clearwater** – ‘Risks and Opportunities in Organic Dairy Farming in New Zealand.’

Jackie and Brian have recently converted their farm to organic dairy production.

**Sheryl Stevens** – ‘Spray Free- What Next?’

Taking the final step to organic/biodynamic systems in your own backyard or small- holding, working in harmony with nature.

**Helena Phillips** – “Setting up an Organic Vineyard & Winery”

The 15 year history of Sirocco Wines.

**John Veix** – “Why Use Solar and Wind Electricity?”

John Veix of Solar Electric Specialists talks on everything you have ever wanted to know about solar and wind energy.

**Andrew Fowler** – “Starting in Organic Farming”

Andrew has set up farms in the Bay of Plenty and has expertise in development of gardens with Maori medicinal herbs, echinacea and other organic gardening products.

## Saturday, 19<sup>th</sup> May, 2001 Field Trips

Choice of three field trips, numbers limited. Please book early to ensure a place.

1. Visit and tour Terrace Farm, Methven. Geoff and Ira Wilson grow biodynamic grains, mill them for sale and produce bio dynamic breads for sale locally and in Christchurch.

Also a tour and wine tasting at Sirocco Wines, Rakaia's organic winery.

2. Lifestyle Tour: “Daisy Meadow”- Karen & Fraser & family in the foothills of Mid Canterbury are exploring sustainable self sufficiency with use of bullock team, hydro power and the comfort of an ‘eco’ home.

“Mountain Joy Organics”- Kerstin & Jurgen Thiele having built a straw bale home are journeying with self-sufficiency, developing cottage industry and eco-tourism. Demeter certified.

Visit to local geological centre & native beech forest.

3. Local tour of Wastebusters Worm Farm, composting and displays, Ashburton Recycling. Then on to NZ Bio Grains Ltd where Mary and Harry Lowe mill and market organic grains and seeds all over New Zealand. Finish this tour with afternoon tea at Ashfords Craft Village.

**Cost:** Full conference including Organic Harvest Banquet and field trip - \$180 per person  
Reduced rate for 2 people booked together  
- \$300 for two

Soil and Health Association members  
- \$160 per person

Day Rate (either Friday – speakers or Saturday – field trip)  
- \$80 per person (does not include banquet).

Sponsors - Community Employment Group, Zero Waste, Talley's, Hort- Max Ltd, Global Vermiculture, Data Copy.

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## Organics 2001 Trade Expo, Sunday 20 May

Organic food, drinks, crafts, and eco-friendly displays and exhibits will be welcome. Buskers have free entry to the expo but need to let us know when they are coming.

The cost for a site will be \$35 – free to non-profit making organisations. The venue is the Ashburton Racecourse that is adjacent to the Hotel Ashburton where the 2001 conference is being held.

The event will be open to the public from 10-4 pm. The venue will be available Sat. 19<sup>th</sup> pm. for those wishing to set up early. Partitions, display boards, tables, kitchen facilities and power will be available. It will be the exhibitor's responsibility to set up and dismantle their own exhibit/stall/display and they will be responsible for their own security.

Please confirm your booking by Friday 20th April.



For more information please contact the conference organisers.

## New Zealand National Organics Conference 2001 Registration Form

Name(s):

.....  
.....

Address:

.....  
.....  
.....

Phone: .....

Fax: .....

Email: .....

Preferred Field Trip    1.  
   2.  
   3.

Second Choice            1.  
   2.  
   3.

Please make cheques payable to Soil and Health Association (Mid Canterbury Branch).

Please return to: Conference Co-ordinator  
Organics Conference 2001  
P.O Box 323, Ashburton.

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## Tree Crops Assn Field Days

**Sat. 21st April: Pistachio field day (Blenheim)**

Contact person: Roy Hart, Motueka, ph. (03) 5288747, [royhart@xtra.co.nz](mailto:royhart@xtra.co.nz) Venue: Roger McCartney & Monica McKone's property, Brookby Road, Blenheim. Start time: 11am.

Roger reports that, despite Marlborough having had little rain since October, their Pistachio trees are showing no signs of stress. Jeff Elliott (Elliot's Nurseries) will pass on information from the recent Pistachio Conference in California. Roy Hart (NZTCA) will speak about rootstocks etc. and Darrell Johnston (River Terrace Nurseries) will discuss propagation. Roy Hart would like to know roughly how many are coming, so can you let him

know please. If you can't come but are still genuinely interested, he would still like to know, and can possibly put you on any future mailing list. Roy may be able to arrange some transport from Blenheim to Rogers and Monica's property for people out of town.

**Saturday 19th May: NZTCA (Cantby) field day**  
**Contact person: Linda Gardner, ph. 3441977**

1:30pm Meet at 'Camla' (managed by Mark Nixon) on the Dunsandel-Hororata Road, 7km from SH 1. Meet up the driveway of 'Camla'. View walnuts growing between apple trees, a cider producing plant, and heritage apple trees (grown for cider), and a small planting of hazelnuts.

The second visit will be at Stan Titulaer's mushroom factory in Telegraph Road - a couple of minutes off SH 1, the mushroom factory is on the left of Telegraph Road as you're travelling away from SH1, rapid number 4310 1690. This visit is likely to be at around 3:45pm. We'll view the mushroom factory and the young chestnut orchard. Stan also sells mushroom compost, which is excellent for mulching. Optional extra (dep. on time): View a chestnut orchard on the way home.

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## Hedgehogs help out

An organic farmer in the UK is using hedgehogs to help on his organic strawberry farm. Adopting methods used in Victorian times, the Herefordshire farm in western England is controlling voracious organic strawberry eating slugs with slug-eating hedgehogs. The hedgehogs, who have all been nursed back to health after road accidents, are protecting 14 ha of organic strawberry fields. Farmer Angus Davison said he read up old Victorian gardening manuals and found that hedgehogs were excellent predators of slugs. The hedgehogs were sent from an animal sanctuary at an agricultural college in southern England. Fifty of the prickly predators now roam the fields, happily devouring the scores of slugs which attack the crop. He hopes to build up numbers to 150.

"We have built little boxes which we have placed in hedgerows around the fields. The hedgehogs are nocturnal feeders and come out of the boxes and scurry down the rows at night, eating slugs as they go," said Angus.

Mr Davison has been farming for 12 years and sells his strawberries exclusively to the supermarket chain Sainsbury's. He lost one crop completely before hitting on the hedgehog idea. A



Sainsbury's spokesman said, "As with all organic crops, the strawberries are grown without artificial chemicals, and in the case of soft fruit, this is no mean feat. The hedgehogs have proved marvellous and the strawberries are a real success."  
(from Horticulture News, August 2000)

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## Field Trip Report – Community Gardens Tour

CCOG teamed up with the Canterbury/Waitaha branch of the Soil and Health Assn on March 24 for a field day looking at some Christchurch community gardens. We started at the Strickland St gardens - these gardens have been up and running for 18 mths and are on council land. The group running the gardens have support from the Spreydon-Heathcote Community Board and run the garden collectively; there are not individual allotments. The group's goals are: to grow food for the community; to beautify and improve the environment; and to increase the members' gardening knowledge within a cooperative setting. As well as members of the local community who live nearby, people come to help and work in the gardens from schools, the IHC, drug and alcohol rehabilitation centres, and those on work experience. The produce is distributed amongst those who come to work or given to someone in need. Sometimes there is excess which is sold at fairs.

Raised beds grew every imaginable vegetable. Compost was made regularly, and bokashi (a brew of microorganisms) was used to break down the kitchen waste. A hole was dug in an otherwise unused bed, the scraps buried and some bokashi poured over. This ferments the organic matter rather than it putrifying. There is no bad smell as there can be with rotting kitchen scraps!

Members of the group are on site Mon, Tues and Wed 1-5 pm, and Thurs 10-12. For more information phone Christine 379.9087, Sonja 337.6638, or Dave 366.9867.

We then went to No 4 Riccarton Ave, a house adjoining the Botanic Gardens, where we had lunch under the old fruit trees. It has always been, and still is, a house for garden apprentices but there are also ideas to develop it into an organic showpiece. Matt Morris from OGCT lives here and is keen to extend its role from residence to a demonstration organic garden.

Matt talked about the need for community involvement if the vision of having an organic city is to happen. The City council, although supportive, can't do it all. Matt also briefly updated us on what is happening with the domestic certification scheme (see Robyn's article page 1).

The gardens of the Te Whare Roimata Trust were next on the agenda. The Trust began in the late 80s, and the Neighbourhood Gardens Project started about 12 yrs ago as a self-help response to unemployment and the lack of affordable vegetables. By 1996, 5-6 sections scattered around the east side of the inner city were in use; in 1997 three adjoining properties were available so the gardens consolidated. This is a mutually beneficial arrangement for the Trust and landowners: the Trust has use of the land and the property owners have their sections cared for and have the security of knowing their neighbours and those who come to work, and they have plenty of fresh veges!! For some elderly people, this has meant they are able to stay in the home they have always had.

Willie Kong works for the Te Whare Roimata Trust and coordinates the gardens. Some of the produce is sold to local cafes, some given to those who work in the gardens and who live there, and some given to others in the community through the Trust. The raised beds and greenhouses grow a multitude of veges, and there's garden sheds for cups of tea and reading gardening books.

Malcolm works at the gardens Tues, Wed and Thurs from 9-4. He has a great compost system happening and oversees the work that goes on. Malcolm is a believer in minimum cultivation and the value of plenty of flowers to attract the beneficial insects. This year he has set up a six bed rotation – firstly legumes, then brassicas, greens (lettuce, celery etc), tomatoes/potatoes/zucchini, root crops (onions, beetroot), then finally corn.

As Willie says, it is not just about growing food. It's about building community and whanau, developing trust between landowners and workers, using organic and permaculture methods and recycled materials, and learning new skills. Willie can be reached at the Trust on 379.5134.

CCOG and Soil and Health would like to thank the Strickland St garden members and Te Whare Roimata Trust for their hospitality. The work we saw was inspirational.

# Canterbury Commercial Organics Group Newsletter



(And the CCOG committee thanks Peter Green and others from Soil and Health for organising the day and for inviting us on their trip!)

Mary Ralston

## Interesting snippet

<http://www.greenpeace.org.nz/truefood/>  
This website lists products aisle by supermarket aisle which contain GE ingredients, those products which are unknown or in the process of changing, and those products that are GE free. For example, all Griffins biscuits are GE free, whereas Arnotts and Ernest Adams are not.

## Advertising

Advertising rates are \$1a line (eight words a line) up to a quarter page, \$25 per quarter page, \$50 half page, \$90 page. All enquires to Mary, email [kemj@voyager.co.nz](mailto:kemj@voyager.co.nz), phone 03-3029202.

## Subscriptions .....Check your address label

Annual subs were due at the beginning of the year. If you haven't paid yours yet, your address label will be marked. Please check now! Forms in the last issue of the newsletter. \$10 for email

newsletter, \$15 posted copy, send money to Robyn Patchett, Bethels Rd, RD 4, Christchurch.

## NEW COMMITTEE MEMBERS WANTED!!

Farmers, processors, retailers, scientists, students - anyone involved in organics is welcome to join the CCOG Committee. We meet monthly to arrange field days, events, etc. In the last year we have also made an impact (we hope) with submissions to the Royal Commission on Genetic Modification and the Primary Production Select Committee Enquiry into Organic Agriculture. New members would be very welcome. If you are interested please phone Robyn Patchett, 03-329 5725.

**FOR SALE** Biogro certified white clover seed - available ex Ashburton or Ellesmere. Phone Robyn or Brian 3295725 Ch-Ch.

**FOR SALE** Herbal ley meadow hay 500 small bales \$4.50 ea. Ph Ellen 389.9200, 025.201.3299.

**FOR SALE** Biogro apples and pears \$21 per banana box delivered. Seconds for \$14 Phone 3295725 or e-mail [Robbie123@xtra.co.nz](mailto:Robbie123@xtra.co.nz)

Disclaimer. While every effort has been made to ensure that the information in this publication is accurate, the Organic Garden City Trust, its committees including the Canterbury Commercial Organics Group, and the members thereof, do not accept any responsibility or liability for error of fact, omission, interpretation or opinion which may be present, nor for the consequences of any decision based on this information.

## Canterbury Commercial Organics Group - Newsletter

C/- Robyn Patchett  
Bethels Rd  
RD4 Christchurch  
New Zealand

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# Canterbury Commercial Organics Group Newsletter

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If any of your details are incorrect please contact Robyn at the return address.