

NEWSLETTER



SEPTEMBER 2015



WELCOME

Our aim is to get everyone as “NUTS” about walnuts as we are!

We see ‘your’ WIG Newsletters as a forum for members to share their walnut experiences, exchange ideas and to be kept informed of the latest happenings domestically and abroad. Together, we can fulfill our differing interests in walnuts and ensure the success of our dynamic and growing industry in New Zealand.

Walnut Harvesters

How do you harvest your walnuts?

Many of our members have already explored various alternatives to ease the laborious task of harvesting their walnuts. This includes experiencing firsthand the pros and cons of their chosen equipment.

To help your quest to source equipment which best suits your needs and budget, a dedicated page on the WIG website has recently been established.

<http://walnuts.org.nz/articles/local-harvesting-equipment/>

Similarly, if you have equipment or found a machinery supplier not featured, we encourage you to share this information with us. Please forward your information to Nelson Hubber ✉: nelsonhubber@gmail.com

TVNZ OnDemand

Rural Delivery – Series 11, Episode 19

The programme viewed on July 18, 2015 and featured short segments on:

- The business of growing and harvesting walnuts in mid-Canterbury; and
- Making the most of walnuts at A Cracker of a Nut.

Closing of NUTNZ

On July 20, 2015, NUTNZ was dissolved and their funds split between the walnut, hazelnut, and chestnut industries. As a result WIG received \$11,250, Hazelnuts \$11,250, and Chestnuts \$2,500. It was also agreed WIG would take care of NUTNZ’s intellectual property, their quality mark and associated standards going forward.

WIG FIELD DAY

Focus: **Irrigation & Soil Moisture Monitoring**
Date: Sunday, November 1, 2015
Start: 1:30 pm
Location: Mermadale
620 Heselton Road
Leeston
(off Rakaia Selwyn Road)

To register your interest or any further enquires, please contact Dave Malcolm ✉: dandj.malcolm@gmail.com

With summer fast approaching and given water stress can decrease nut size and quality, an **irrigation and soil moisture monitoring** field day is being held for those walnut growers wanting to take the guesswork out of how much water they should be putting on their trees.

We will be visiting two properties:

1. Brian Falkingham’s orchard at ‘Mermadale’.

Brian has 1,800 trees on 8 hectares of land, growing Meyric, Rex, Tohama and NZ purple cultivars. His 15 year old trees are grown on a hedgerow system.

Brian uses Davis soil moisture sensors.

In addition, Brian will show his harvester and nut washing machine.

- Barbara and Graeme Nicholas' orchard at:

**480 Rattletrack Road
Springston
(off Selwyn Road)**

Barbara and Graeme's 10.4 hectare property has 1,200 trees aged 8 to 13 years.

They use HydroServices soil moisture sensors.

Likewise, the Nicholas' will have their AMB Rousset self-propelled harvester available for viewing.

It is hoped you will also get to hear from irrigation and soil sensor experts.

Committee Members

At the recent AGM held on June 21, 2015, the following persons were elected unopposed onto this year's committee:

WIG Committee

Chairman:	Nelson Hubber
Treasurer:	Anna Brenmuhl
Secretary:	Maria Tiede
Events Coordinator:	Dave Malcolm
HEA Quality Stds:	Ian Sheerin
Newsletter Editor:	Kaylene Fenton
Members:	Brian Falkingham
	Neville Gurr
	Russell Hurst

Research Committee

Coordinator:	Heather North
Members:	Anna Brenmuhl
	Graeme Nicholas
	Hugh Stevenson

Walnut Competitions

This year's 2015 Pickled Walnut and 2015 Best Prepared Recipe Competitions attracted a wide range of innovative entries showcasing New Zealand grown walnuts. Shirley Bradstock, a well-known food identity and food writer, and her fellow judges had the arduous task of sampling the various entries and deciding on the winners. This proved to be no mean feat owing to the repertoire of recipes including familiar favourites, those embracing international cuisine, and alcoholic beverages.

2015 Pickled Walnut Winner

Jan MacKenzie

Recipe: Red Zone

2015 Best Prepared Recipe Winner

Jan Mackenzie

Recipe: Walnut Liqueur

Collaboration with Lincoln

Members of the NZWIG Research Committee recently met with Geoffrey Savage, Associate Professor in Food Biochemistry and Leo Vanhanen, Technical Officer at Lincoln University to discuss topics raised by walnut growers, which may fall within the University's areas of interest and expertise. In the past, Geoff and his colleagues have undertaken research on walnut drying, nutritional values and storage characteristics. Various ideas were considered and it is anticipated there continues to be many research opportunities of mutual interest to explore in the future.

REMINDER
Field Day
November 1, 2015

