



The Hazelnut Log

The Official Newsletter of Hazelnut Growers Of Australia Inc.

Hazelnut Growers of Australia Inc. PO BOX 214 LOBETHAL SA 5241

What's Inside

Presidents Report.....1
Membership Reminder.....2
.ANIC Report.....3, 4
Toro Appointments at The TriNut Conference.....4
For Sale and Wanted to source I.....5
HGA Calendar.....5
2016 Conference Details.....6
More interesting details.....7
Management Committee.....7
From the kitchen.....8

A Note from our President

Well, after an India Summer of an autumn leading to harvest coming three weeks earlier than usual in Central West NSW, winter has well and truly arrived, a system is sitting off the east coast bringing wind, rain and generally foul weather.

I hope you've had a good harvest and have managed to put your orchard to bed before the foul weather hit. It's been a bit of a shock for plants and animals, some cattle and sheep still have their summer coats. There is some suggestion that in the Southern Hemisphere this phenomenon, a very warm autumn, is related to El Nino. Whatever the reason for it, it resulted in good harvest conditions in most states, relatively dry with the warmth ensuring the ground was dry by mid- morning. The hazelnut mite issue reported in the Autumn issue of the Hazelnut Log seems to have run its course. The short of it is that the mite seems to have been here for some time and the yield impacts it has on hazelnuts, if any have yet to be quantified. While the HGA is investigating the possibility of chemical treatment, the least cost option for control seems to be an integrated pest management (IPM) approach. Nevertheless, it has been an invaluable exercise and as an organisation, the HGA is much better equipped to deal with a more serious issue should it come along.

Work on exploring funding options for the HGA continues. The HGA's part-time communications officer, Trevor Ranford, and I are in the process of working up a model which will allow us to explore the options and to give us a better understanding

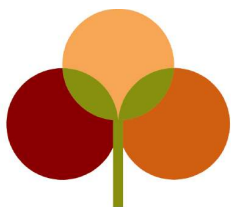
of what measures could raise how much. Working on this model has given us both a very good grasp of how much it costs to the run the HGA. One thing is clear, even with running a very successful conference, if a source of funding besides membership subscriptions is not secured, the HGA will have to severely curtail its activities. Trevor and I both have a lot on at the moment by we're hoping to have completed the modelling and put together a revised position paper by mid August. Included in that position paper will be more detail on the concept of multi-tiered membership. At the moment, the HGA has one level of membership but we will be proposing that in concert with a voluntary levy there will be a two tiered membership – one for growers who pay the basic membership fee and another level for members who pay the voluntary levy. We're still nutting out the detail of what each level will have access to but more detail will be included in the revised position paper. Once we've received the feedback from you, our members, we will be putting forward a proposal for future funding of the HGA at the Annual General Meeting in September. Lastly, if you're not a regular Landline watcher, or if you missed the episode, please have a look at the May 22 story, Avocado Boom, it's a great story about growers backing themselves and developing their market.

Kind regards,
Darren
President



2nd-4th September, 2016
Tamar Valley, Tasmania





TRI-NUT CONFERENCE 2016

Together we are NUTS about our industry!

AUSTRALIAN WALNUT INDUSTRY ASSOCIATION INC
CHESTNUTS AUSTRALIA INC
HAZELNUT GROWERS OF AUSTRALIA INC

Would sincerely like to thank the following sponsors

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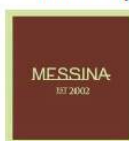
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Conference Registration



Silver Sponsors



Bronze Sponsors....



Australian Wine Classics



SATCHEL INSERTS



DON'T FORGET TO RENEW YOUR MEMBERSHIP

Membership is 1 July 2016 til 30 June 2017

Membership ensures you will receive your Nutgrower magazine and helps keep our industry at the forefront of information that is necessary for the industry and your business.

Details on how to renew your HGA membership can be found on the following link
- http://hazelnuts.org.au/static/?page_id=5

Australian Nut Industry Council REPORT

Nutgrower editor Youna Angevin-Castro has moved on and Neville Sloss is now in the chair. Australia Post charges have gone up and ANIC is passing on a \$5 per year increase in the cost of posting The Nutgrower to all PIB members.

ANIC is redoing the Nut Industry statistics booklet as part of the 2017 Australian Nut Conference. Greg Jaensch has been coordinating this with the ANIC EO, Chaseley Ross. Thanks Greg.

The North Asia Free Trade agreements have been ratified and DFAT ran a series of seminars aimed at providing information to growers and processors about export opportunities. ANIC has also been at the forefront of coordinating grower education about new country of origin labelling regulations.

There has also been a lot of activity around HIAL and Voice of Horticulture (VoH). In short, VoH continues to represent growers' and PIB's interests in dealing with HIAL and government. One of the main issues VoH has been pushing – without success it must be said – is the impact the removal of voluntary contribution funding has had on smaller members such as the HGA. Very recently ANIC board member, Chris Joyce, informed your ANIC representative that the Department of Agriculture formally advised the Grains Export Advisory Committee that Khapra Beetle had been detected in Australia. The detection appears to have been fully contained and as there will be no change to the “Khapra free” status of Australia, nut exports should not be affected.

The Khapra beetle detection has been accepted by Plant Health Australia as a Class 2 event. Governments will meet 80 percent of the costs of the containment and destruction of the incursion. Industry will meet 20 percent of the costs which are estimated at almost \$3 million. The nut industries that show Khapra beetle as a pest (currently hazelnuts do not) will be contributors from their Biosecurity levies.

Khapra Beetle is the plant equivalent of foot and mouth disease so it is almost impossible to overstate how important that this incursion was detected and eradicated.

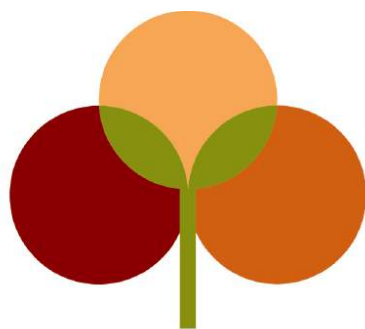
Welcome to all new members....

At HGA, **we welcome all new members** to our Industry group and are delighted to be able to represent our industry in Government and horticultural tables.

If you are new to our industry and would like to know more... why not join us in Tasmania in September at our Conference - this year, we are joining with Walnuts and Chestnuts to expand our knowledge and collaboration across the Nut industries of Australia.

In more news...

This month, Agri Australis, the Australian hazelnut arm of Ferrero, have joined HGA as members. The team from Agri Australis are also joining us at the Conference this year to present an update on their one million hazelnut tree development farm in NSW.



TRI-NUT CONFERENCE 2016

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Tri-Nut Conference
2-4th September, 2016
Tamar Valley, Tasmania

HAZELNUTS
WALNUTS
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Irrigation System Consultations

As Principal Sponsor of the Tri-Nut Conference 2016, Toro Australia is offering one-on-one irrigation system consultations with our irrigation experts.

If you wish to have a one-on-one discussion with Toro complete and return this form with your conference registration.

Name: _____

Business Name: _____

Location: _____

Type of Crop: _____

Phone: _____ Email: _____

To make the most of your time with our irrigation experts we ask that you bring a copy of your Irrigation system design or drawing and answer the following questions;

What type of irrigation do you use? Drip / Sprinkler / Flood / Not Irrigated

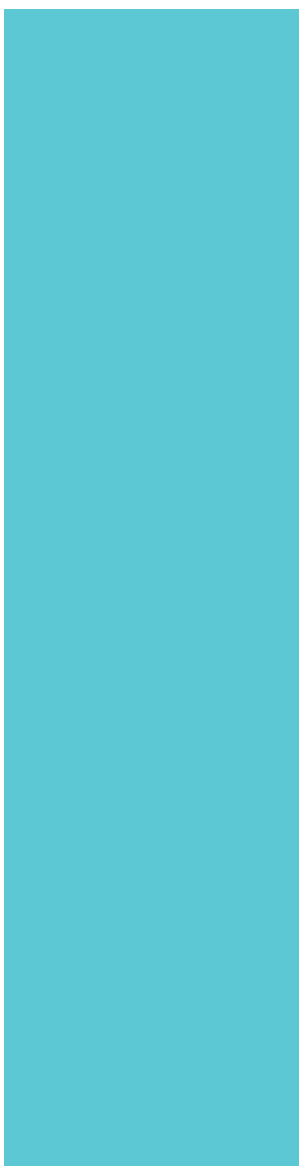
Is your irrigation system automated? Yes / No

What is your flow rate and pressure? _____

What type of pump do you use (if any)? _____

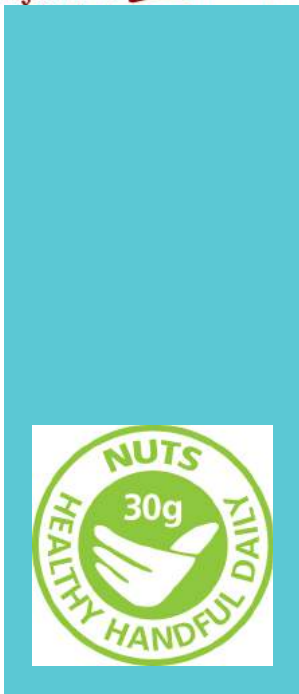
Please rank your preferred appointment times from 1 to 3 and we will do our best to allocate one of these times to you.

Day	Time	Rank
Friday 2 September	12.30pm – 12.45pm	
Friday 2 September	12.45pm – 1.00pm	
Friday 2 September	1.00pm – 1.15pm	
Friday 2 September	1.15pm – 1.30pm	
Friday 2 September	1.30pm – 1.45pm	
Friday 2 September	1.45pm – 2.00pm	



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FOR SALE

FACMA 200 Trailed Harvester with Tonutti Side Arm Pickup.

Suction Hoses included.

Less than 20 hours use – Surplus to needs.

\$16,500 incl GST. Contact John or Heather Kane on 02 62382280



JD80 LP 2009

With the following Features:

Teir 3 John Deere 4045D

Hours:745.6

6'6" 4 Bar Low Profile Head with Power

Vee & 2 x Posi-float Brushes

Blower berm chute extensions

Owner operated since new

Price :\$55,000 includes gst

Contact: Jim Callapari PH: 0427 262 759



WANTING TO SOURCE...

1

Can anyone help? Looking for around 100kg of fresh hazelnuts... please contact hazelwoodbuxton@gmail.com

2

Wanting about 1kg of hazelnuts in shell per fortnight until next harvest due to allergies. Please contact Mel 0450 601 885

3

Lindt is seeking a supply of roasted hazelnut.

Australian hazelnuts which meet these criterias are acceptable.

Our current requirements are about 50-75 kilos a month.

We are embarking on the feasibility of a project which changes our requirements would be about 1 ton a month.

For more details, please contact Darren Baguley hazelrep@nutindustry.org.au

HGA 2016 CALENDAR

When	Where	What	Who
NOW	Australia	Membership Renewals due	Everyone
3 & 4 September	Tasmania	HGA Annual Conference	Conference Committee; Carol Bracken/Greg Taylor

Registration forms and conference program has been emailed to members...
contact Trevor Ranford for more info..... It promises to be a very valuable conference!!



TRI-NUT CONFERENCE 2016

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Date:
2nd to 4th September, 2016

VENUE:

Perfectly positioned approximately 15 minutes drive north of Launceston CBD and 30 minutes drive from the Launceston Airport.
Situating at the gateway to the Tamar Valley Wine Route. Aspect Tamar Valley Resort provides excellent conference and recreational facilities in a delightfully peaceful setting.

PROGRAM:

The program is still to be finalised but the broad concept will be

Friday 2nd

- Program to commence mid-afternoon
- Welcome Function

Saturday 3rd

- Conference Program- joint and concurrent sessions
- Trade Displays
- Joint Conference Dinner

Sunday 4th

- Orchard Visits- joint and concurrent
- Lunch
- Equipment Displays

Each industry AGM will be conducted during the weekend.

ACCOMMODATION

Delegates can book their accommodation

Tamar Valley Resort

7 Waldhorn Drive GRINDELWALD TA 7277

p. (03) 6330 0492

e. cathy.mccabe@tamarvalleyresort.com.au

Alternative accommodation is available in Launceston.

TRAVEL:

Delegates are encouraged to book their travel arrangements- plane or boat early to get the best possible rates.

2016 CONFERENCE

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WHERE TO FIND MORE INFO?

You may remember Nuts for Life made a submission to FSANZ re the application to fortified nut milks with vitamins and minerals
The FSANZ approval report can be found here. Worth reading to ensure your nut milk packs comply

<http://www.foodstandards.gov.au/code/applications/Pages/A1104-VitsMinsNutSeedBevs.aspx>

CAN YOU ANSWER A SURVEY PLEASE?

We're trying to reach a diverse range of Australian farmers across a variety of industries in order to gain an informed picture of farmer views about changing climate, and challenges this may pose to farming practices. The information gathered would be presented in research publications, reports, and at conferences, and could be used to inform policy, planning, interventions, and future research in this field. The survey is anonymous and no individual will be personally identified in the dataset.

I'm contacting your organisation to invite you to share our study link with your networks so that we might hear some responses from Australian hazelnut growers.

The survey is run online and takes about 15-20 minutes to complete.

The survey can be found at:

<http://www.surveygizmo.com/s3/2133155/Impacts-of-climate-change-on-farmer-work-practices>



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2015/16 Hazelnut Growers Of Australia Inc Management Committee

President	Darren Baguley, NSW - <i>also ANIC Vice Chairman</i>
Vice President	Sallianne Faulkner, NSW
Secretary	Greg Jaensch, SA
Treasurer	Nathan Bracken, TAS
State Reps	Greg Taylor, TAS Colin Carter, VIC Sally Robbins, SA Vanessa Cox, NSW
Committee Members	Peter Beggs VIC Stephanie Hodge NSW Paul McNamara NSW

We meet via teleconferencing once a quarter at present so if you have anything you would like discussed please just let us know. We look forward to working together for the good of our industry and our growers.

Communication Project Officer | Trevor Ranford

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Investment to bolster Aussie nut production

Horticulture Innovation Australia was recently successful in securing a Federal Government Rural Research and Development for Profit program grant, which will go a long way toward increasing the nation's nut production capacity.

The funding will facilitate a four-year program that will result in higher density, shorter nut trees, with high, quality yields.

Hort Innovation Chief Executive Officer John Lloyd said the Corporation worked closely with industry on the project scope, which involves advanced water and nutrient management techniques applied through trials on almond and walnut crops.

"Hort Innovation is excited to be successful in obtaining this grant," he said. "It's a big boost for Australian nut growers who will benefit from the time and cost efficiencies that arise through this project, and increased sustainability for the industry as a whole."

"There will also be positive flow-on effects to local nut consumers and the potential for an increased Australian nut presence in world trade export markets."

Mr Lloyd said the project will investigate the whole gamut of crop production techniques – from the beginning of the crop planting process, through to production and harvesting with economic modelling and continuous communication to industry.

Key areas of research include the identification of the ideal soil in which to establish a crop, improved water and fertiliser regimes and advanced tree architecture for light interception as a function of tree density.

Research will also look at orchard floor and husk waste management technologies, efficiency of 'shake and catch' harvesting technologies and possible alternatives, climate change risk and reduced impacts of extreme weather events.

The research will be established and demonstrated using ultra-high-density plantings of all temperate nut crops.

Source: Growing Innovation Issue 10 29th June, 2016

Hazelnut Pear Cake



Ingredients

- 1-1/2 cups whole hazelnuts, toasted and skins removed
- 1 cup unsalted butter, softened
- 2 cups sugar
- 4 large eggs
- 2 teaspoons vanilla extract
- 1 teaspoon almond extract
- 2-1/2 cups all-purpose flour
- 1/2 teaspoon salt
- 1/2 teaspoon baking soda
- 1 cup ricotta cheese
- 3 ripe medium pears, peeled and chopped (about 2 cups)
- BROWNED BUTTER GLAZE:
 - 1/2 cup butter, cubed
 - 3 tablespoons 2% milk
 - 1 teaspoon vanilla extract
 - 1-3/4 to 2 cups confectioners' sugar

Directions

1. Preheat oven to 350°. Grease and flour a 10-in. fluted tube pan. Chop 1 cup hazelnuts. Place remaining hazelnuts in a food processor; pulse until finely ground.
2. In a large bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in extracts.
3. In another bowl, whisk flour, salt, baking soda and ground hazelnuts; add to creamed mixture alternately with ricotta cheese, beating after each addition just until combined. Fold in pears and chopped hazelnuts.
4. Transfer batter to prepared pan. Bake 55-65 minutes or until a toothpick inserted in center comes out clean. Cool in pan 10 minutes before removing to a wire rack to cool completely.
5. For glaze, in a small heavy saucepan, melt butter over medium heat. Heat 5-7 minutes or until golden brown, stirring constantly. Transfer to a bowl. Stir in milk, vanilla and enough confectioners' sugar to reach desired consistency. Drizzle over cooled cake. Yield: 16 servings.

Source: Taste of Food



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