

# HAZELNUT GROWERS OF AUSTRALIA INC

## 2014 ANNUAL HAZELNUT CONFERENCE

### PROGRAM

#### SATURDAY 18<sup>th</sup> OCTOBER

- 8:00 am Registration
- 8:45 am Hazelnut Growers of Australia – ANNUAL GENERAL MEETING
- 9:45 am Morning Tea – Trade display
- 10:15 am Opening and Welcome.
- 10:25 am Presentation by Gold Sponsor

#### SESSION 1: HAZELNUT PRODUCTION:

- 10:30 am Guest Presenter – **Murray Redpath**, President New Zealand Hazelnut Industry

***“Overview of the New Zealand Hazelnut Industry.”***

**Murray Redpath**



Murray and Anne farm Wairata Forest Farm in the hills of eastern Bay of Plenty in the North Island of NZ, close to one of the main kiwifruit growing areas. The family has farmed the land for more than 100 years.

Murray has a B. Sc degree in Earth Sciences and worked for a short time as a scientist in the Land Use Capability section of the NZ Soil and Water Conservation Organization before returning to the farm. He has experimented growing hazels since 1982, looking for an economically viable alternative to sheep and beef farming. He has one hectare of producing orchard consisting of a variety trial and a Whiteheart spacing trial, both planted in 1990.

Murray started propagating hazels for sale in 1990 and the hazel nursery became one of the more important parts of the business. In 2003 he leased most of his property to his brother, who farms next door, to concentrate on hazel production. He has the largest collection of *Corylus* plant material in NZ and has been selecting from open pollinated seedling lines for over 15 years.

In 2008 and 2009 he collected seed from selected sources in Oregon and imported 7 new cultivars (Jefferson & Sacajawea plus late pollinisers Eta, Theta, Epsilon and Zeta, and suckerless rootstock Dundee) from the Oregon State University breeding programme. These were imported into quarantine in tissue culture. Sacajawea and Dundee were lost but the other 5 cultivars were released from quarantine in 2010.

Murray has had an active involvement with the NZ Tree Crops Association, being a foundation member of the NZTCA Hazel Action Group that did early work establishing the hazelnut industry and National President for the last 6 years. He has been Chairman of the Hazelnut Growers association since 2007. Over the last 6 years he has undertaken several simple research projects for the HGANZ.

11:15 am **Kym Green:** Apple and Cherry orchardist, Adelaide Hills

***“The importance of Soil Life in the Orchard”.***

11:45 am **Geoff Furness:** Consultant, Spray Application Technology

***“The Practical way to get wet: - Canopy Spraying”.***

12:15 pm Panel Session

12:30 pm LUNCH – Trade Display

## **SESSION 2: GROWING THE HAZELNUT INDUSTRY**

1:30 pm **David Crawford:** Owner CMV Farms and Australian Pioneer Pistachio Company

***“Case Study – Development and Expansion of the Pistachio Industry – lessons to be learnt over 30 years”.***

2:00 pm **Murray Redpath,** President New Zealand Hazelnut Industry

***“New varieties being investigated by the New Zealand Industry”.***

2:30 pm Panel Session

2:55pm Presentation by Gold Sponsor

3:00 pm AFTERNOON TEA

## **SESSION 3: VALUE-ADDING HAZELNUTS**

3:30 pm **Independent Supermarket Representative** Speaker to be advised.

***“What the Independent Retailers require to increase their sales of Hazelnuts.”***

4:00 pm **Peter Millard** Supply Chain Manager, Haigh’s Chocolates

***“What the confectionery industry requires from the grower – size, quality, quantity”.***

4:30 pm **Lisa Yates:** Nuts for Life

***“Health messages will sell Hazelnuts?”***

5:00 pm PANEL SESSION

5:30 pm SUMMARY & CLOSE

## **CONFERENCE DINNER:**

7:00 pm PRE-DINNER DRINKS

7:30 pm DINNER

8:30 pm GUEST SPEAKER

### **Callum Hann:**



“Since becoming runner-up of the 2010 Masterchef, I have had my hands full! I have spent my time working and learning in some of Australia's best kitchens, including The Press Club, Maha, Hellenic Republic, and PM24. In 2011 I started my own cooking school in Adelaide, Sprout Cooking with dietitian Themis Chryssidis, which continues to grow. Between Sprout classes I work with the Adelaide Produce Market, the Thankyou™ team, Jamie Oliver's Home Cooking Skills and SA Life on Channel 7. I was also fortunate to win \$20,000 for the Cancer Council by taking out the Masterchef Allstars title.

After fulfilling a lifelong dream of writing my first cookbook: The Starter Kitchen, I was lucky enough to publish a second book, I'd Eat That!

Finally, my philosophy is that food should be simple, seasonal, and fresh”

10:30 pm CLOSE

## **SUNDAY 19<sup>th</sup> October 2014.**

- 8:30 am Bus leaves Resort
- 9:00 am Visit Kenton Valley Orchards
- Cherry Orchard
  - Farm Cafe
  - Tree covers for bird control
- 10:00 am Travel to Orchard visit
- 10:15 am Greg and Janet Jaensch
- Morning Tea
  - Hazelnut Orchard visit
  - Equipment inspection
- 11:45 am Travel to Lobethal
- 12:00 noon BBQ Lunch at the Lobethal Woollen Mills
- 1:00 pm Visit the surrounds of the Old Woollen Mills including the Lobethal Market, Cellar Doors and/or the Brewery
- 2:00 pm Travel to Lenswood
- 2:15 pm Orchard visit - Sally Robbins
- Hazelnut Orchard visit
  - Equipment inspection
- 3:15 pm Travel to Cellar Door
- 3:30 pm Afternoon Drinks
- 4:00 pm Close