

## **FARM GATE ROUNDUP Saturday 21 July 2007**

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**Interviewer: Simon Marnie**

### **What's happening on the FGT this week David?**

I was talking to Ivan Glover at Penrith Valley Oranges between Richmond and Penrith on the Castlereagh Road yesterday and he was telling me that he has a reasonable crop of Navel and Valencia oranges this year but the Valencias are being ravaged by the sulphur crested cockatoos.

### **Where are they coming from?**

They started coming in from the west about 5 weeks ago due to the drought and they like Sydney so much they have decided to stay. They arrive around morning and afternoon tea time each day.

### **How many are there?**

About 400 - 500. They have a set way in which they arrive Simon. Two or three fly in first and sit up in a big gum tree and have a look around to make sure the coast is clear (**that's where the term cockatoo came from in relation to the two-up gambling dens of yesteryear**). If the coast is clear a group of about 100 come in and sit around in the trees. After a little while if they have not been disturbed and there is nothing happening on the ground the remainder of 300 - 400 fly in and they land directly onto the fruit trees. The first group then fly down from their respective trees onto the fruit trees. A couple of birds remain in the biggest gum tree to keep an eye on things and let the other know if Ivan or some other danger is coming.

### **So how does Ivan deal with them?**

Because they are protected the only legal thing he can do is take a paper bag into the orchard blow it up and burst it.

### **What do they do to the fruit?**

The fruit they are targeting is the early Valencia. What they are after is the seed in the fruit and as your listeners know the Valencias have seeds whereas the navels don't. They remove the skin of the seed and eat the seed flesh. They then drop what's left of the orange on the ground. Ivan estimates that he has lost about 14,000 kgs of fruit so far. Now if you put a price of \$1.50 a kg that equates to \$21,000 or \$2 = \$28000. The trouble is the Valencias aren't ready for picking until November

### **How are the navels faring?**

There is no problem with them as they have no seeds and there are still plenty left for buying from the packing shed or by going out into the orchard and picking your own. The tree were a bit shocked this week when the temperature went as low as -5%. The leaves curled up a bit but were quick to recover.

### **From what I know of Ivan he is pretty resourceful – quite an innovator which is what modern day farming is all about**

He is Simon and he is demonstrating that by adopting a 2 fruit/5 veg marketing strategy this year.

### **How does that work?**

Well anyone who goes onto his place is encouraged to adopt the 2 fruit/5 veg eating habit. One of the fruit he has is the orange of course and the other is apples which he buys directly from a farmer at Nashdale near Orange. The apples out there come in later than those grown in Bilpin whose season is now over.

There is also a range of local vegetable mostly from his neighbours including broccoli (which he says is absolutely beautiful), silverbeet (**full of iron**), local potatoes, carrots, cabbage and cauliflower. He also has some 800 gm eggs from the free range chicken farm just down the road from him.

### **800 gm eggs – comment**

### **So Ivan is acting as a hub for local food**

He is Simon and it is all about maximising the economic potential of the local production. Not all farmers want to sell their produce or value added product so HH is working with farmers and local authorities to get the hub idea in place.

### **All very interesting – what else is happening?**

Well Simon you will recall I spoke about Andrew Phillips from Kurmond last week who was keen to talk to anyone interested in establishing a green tea trail between Kurmond and Lapstone. Andrew was telling me that he has had more than 40 responses to the exposure the idea has received as a result of mentioning it last week in this segment and through the local media. In my capacity with NSW DPI I am helping him to get information on how the Vietnamese handle and process tea harvested off small areas which is what such a local industry would be all about.

### **Green tea and good health go together**

That's right Simon. The Dutch have targeted human and environmental health as well as growing plants for fashion as the basis for their agriculture in

the urbanising situation. There is no reason why we can't do the same herein Sydney.

A couple of other things Simon

The Macquarie Valley Food & Wine Farmers Market is on today on the lawn of the Dubbo Visitors Centre from 8 am to 12 noon. The organisers tell me that everything will be *"so fresh you'll have to shake the frost off"*

And lastly Clare Cooper from the Southern Highlands tell me that one of her producers down there, Harvest Ingredients, will be at the Spice Bazaar at the Aroma Festival in The Rocks tomorrow where you will be broadcasting. They have a range of Dinner Pack spices which can be used to make such dishes as Chelsea Morning Muesli, Cinnamon Girls Curry and Gold Rush Butter chicken.

**For all that we have talked about today go to:**

[www.hawkesburyharvest.com.au](http://www.hawkesburyharvest.com.au)