
HAZELNUT GROWERS ASSOCIATION OF NEW ZEALAND

Volume 1, Issue 2

Summer Addition

Chairman's Report

Welcome to all members of the Hazelnut Growers Association. The setting up of an association takes a considerable amount of time and effort and I would like to thank all those who helped get the ball rolling. The transition from Southern Nut Growers Association has been reasonably smooth and their grant of \$500 is appreciated. Likewise we are very grateful for the early support from the hazelnut action group to help with some of the setup costs.

Since our inauguration the committee has had several meetings and along with the basic administration details there has been considerable discussion about the initial direction the Association needs to head in. Feed back from members indicated a desire for communication between growers, and some answers to the problem of yield variability with Whiteheart.

I am delighted with the effort that Dave Null has put in to come up with the newsletter as this is the most valuable means of communication we can have, so thank you Dave. The production of the newsletter is designed to fit in with the seasonal issues of Health in a Shell and will be sent out as an insert. This allows us to publish larger articles in the journal while catering for in house association news etc. in the newsletter. With regards to research the committee feels the most important area to focus on at present is the yield profile of Whiteheart as there appears to be quite a variation between orchards. The committee is currently investigating past research and hopes to work with Lincoln University on any new research initiatives. However funding of any research is a major hurdle. The committee feels that perhaps the best initial step is to

setup a program on a number of orchards to study such things as soils, fertilizer inputs, irrigation, pollinators, etc. etc. in an attempt to find out why some orchards yield better than others. In other words to come up with a set of best practice orchard management guidelines. We feel this could be a cost-effective way of improving Whiteheart yields. So at some stage this year we will be calling on a number of growers to help out with this. The committee has also discussed the possibility of a hazelnut conference/seminar. This would be an ideal way to bring growers together and to disseminate information.

David Murdoch
Interim Chairman

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Some Thoughtful Hazelnut Management Considerations

- ❑ Commercial hazelnuts prefer a rich, light, well-drained soil, but plants can tolerate a wider range of conditions and still be successful and profitable.
- ❑ Management will be dependent on the type of Hazelnut being grown: the standard European species that is trained as a tree, or the hybrid that has a bush form.
- ❑ Trees require pruning for best production (one recommendation is to remove one-half the fruiting area from one-fifth of the trees annually, while leaving as large a branch framework as possible).
- ❑ Bushes can also be coppiced (cut to the ground) if growth form or size become undesirable; re-growth is dependable.
- ❑ Hazelnuts are wind-pollinated and planting design must take this into account.
- ❑ Fertilization should be based on soil tests.
- ❑ Although hazelnuts will tolerate considerable amounts of shade, nut production will only reach its potential in full sun. Some hazelnut varieties are quite drought tolerant once established.
- ❑ Hazelnuts are reasonably successful competitors, but without adequate weed control, growth will be significantly slowed.

The HGANZ newsletter will become a source of valuable information concerning our organisation and all members should feel comfortable contributing to the growth of our fledgling industry through it. Valuable and important information could take the form of:

- ❑ Important dates or social events
- ❑ Field trips
- ❑ Advice for the orchard
- ❑ New machinery to make our work easier
- ❑ Marketing tips, advice, or theory
- ❑ Hazelnut business opportunities
- ❑ Useful research (old or new...professional or amateur)
- ❑ Hazelnut issues or questions that you have wondered about that someone else might have an answer to.

As you run across items that you think that others of us could also profit from, pass it on to Dave at nutt.ranch@xtra.co.nz so they can be added to the next quarter's newsletter.

Hazelnut Growers' Corner

It is important that New Zealand growers of Hazelnuts develop an understanding of what is happening within our industry at the orchard level. Much useful information could be tapped by listening to each HGANZ member talk about what he or she has done which has worked well in their orchard..... or hasn't worked so well....equipment that they use or would like to use to make their operation more efficient...or whether they have aspirations to produce Hazelnuts for a living or just as a hobby....or pass advice on to the rest of us.

Each issue of our newsletter will try to touch base with a different grower to see what they are up to in their Hazelnut operation. In this issue we are listening to Bill and Marie Ellery of Rangiora.

Our Hazelnut orchard consists of 950 Whiteheart trees plus pollinators. All of the trees are nearly eight years old. The main variety, Whiteheart, was chosen for the quality of the nuts produces and because it grows well in Canterbury. The pollinators are Alexandra, Merville de Bollwillier, Kentish Cob and Ham Sing, and are planted one pollinator per ten Whiteheart.

The trees were planted over a three year period, as money became available. They were planted in nine blocks with just over 100 trees per block. The rows are five metres apart and three metres between each tree within the rows.

The internal shelter is Italian Alders, which crows nest Poplars, Leyland Cypress, and Wattles as external shelter. In Canterbury, it is important to establish shelter well before planting the orchard.

Approximately 170kg of in-shell nuts were harvested last season. The nuts were mostly sold dry roasted with small quantities sold either as cinnamon or chilli coated. They were marketed as Ellery's Hazelnuts.

To bring in an income while waiting for the hazels to produce, we put in 900 berry plants. The berries are a cross between a boysenberry

and a blackberry and are known as "Karaka Black" and "Ranui". The fresh berries are sold in roadside stalls and to several wineries and local restaurants. Frozen packs are available during the non-producing months of the year. The berries are very labour intensive and when their producing life is at an end, a future crop might well be Blueberries.

The soil on the property is described as "Eyre Riverstone". It is ancient Waimakariri river bed, consequently irrigation is essential. The berries are fed and watered using drippers while the Hazels are watered using sprinklers with the laterals being underground. Hares have been a problem, nipping the 4mm feeder tubes to the sprinklers and in the early days nipping the young trees themselves. Egg and paint spray help deter hare damage.

Our Hazels seem to be pest and disease free here. The orchard floor is sprayed and mown regularly to keep the grass and weeds under control.

Bill and Marie Ellery
North Eyre Rd.
RD1, Rangiora

Interesting and useful websites

- www.nal.usda.gov/fnic/foodcomp/
- www.hazelnutnurseries.co.nz
- www.treecrops.org.nz
- www.nuttranch.co.nz
- www.lifestyle-farmer.co.nz
- www.hazelnuts.org.au
- www.nutindustry.org.au/hazelnuts.htm

Hazelnut Nutrition

With the introduction of new labelling laws this year, there is an opportunity for wholesalers and retailers of fresh New Zealand hazelnuts to add to the positive, healthful image of our products by bringing the nutritional value of hazelnuts to our customers attention through our labelling . The data below plus much more is downloadable from the USDA at: www.nal.usda.gov/fnic/foodcomp/

USDA Nutrient Data for Hazelnuts

June 1999 - 100 grams edible portion

Nutrient	Units	Dried Qty	Roasted Qty	Blanched Qty	Nutrient	Units	Dried Qty	Roasted Qty	Blanched Qty
Water	g	5	3	6	Fatty Acids				
Energy	kcal	628	646	628	Fatty Acids, saturated	g	4	5	5
Energy	kJ	2628	2703	2628	16:0 palmitic	g	3	3	3
Protein	g	15	15	14	18:0 stearic	g	1	1	1
Total Lipid (fat)	g	61	62	61	Fatty acids, monoun.	g	46	47	48
Carbohydrate (by diff)	g	17	18	17	16:1 palmitoleic	g	0	0	0
Fiber, total dietary	g	10	9	11	18:1 oleic	g	45	46	48
Sugars, total	g	4	5	3	20:1 gadoleic	g	0	0	0
Micronutrients					Fatty acids, polyun.	g	8	8	6
Ash	g	2	2	2	18:2 linoleic	g	8	8	5
Calcium, Ca	mg	114	122	149	18:3 linolenic	g	0	0	0
Iron, Fe	mg	5	4	3	Phytosterols	mg	96	110	116
Magnesium, Mg	mg	163	173	160	Amino acids				
Phosphorus, P	mg	290	310	310	Tryptophan*	g	0.19	0.19	0.18
Potassium, K	mg	680	755	658	Threonine*	g	0.50	0.50	0.46
Sodium, Na	mg	0	0	0	Isoleucine*	g	0.55	0.55	0.50
Zinc, Zn	mg	2	3	2	Leucine*	g	1.06	1.07	0.97
Copper, Cu	mg	2	2	2	Lysine*	g	0.42	0.42	0.39
Manganese, Mn	mg	6	6	13	Methionine*	g	0.22	0.22	0.20
Selenium, Se	mcg	4	4	4	Cystine	g	0.28	0.28	0.25
Vit C, ascorbic acid	mg	6	4	2	Phenylalanine*	g	0.66	0.67	0.61
Thiamin	mg	0.6	0.3	0.5	Tyrosine	g	0.36	0.36	0.33
Riboflavin	mg	0.1	0.1	0.1	Valine*	g	0.70	0.71	0.64
Niacin	mg	2	2	2	Arginine	g	2.21	2.22	2.03
Pantothenic acid	mg	1	1	1	Histidine*	g	0.43	0.43	0.40
Vit B-6	mg	0.6	0.6	0.6	Alanine	g	0.73	0.73	0.67
Folate	mcg	113	88	78	Aspartic acid	g	1.68	1.69	1.54
Vitamin A, IU	IU	40	61	40	Glutamic acid	g	3.71	3.73	3.40
Vit A, RE	mcg_RE	4	6	4	Glycine	g	0.72	0.73	0.66
Vit E	mg_ATE	15	15	18	Proline	g	0.56	0.58	0.51
Cholesterol	mg	0	0	0	Serine	g	0.74	0.74	0.67
	Units	Dried Qty	Roasted Qty	Blanched Qty		Units	Dried Qty	Roasted Qty	Blanched Qty