



# AUCKLAND AGRICULTURAL & PASTORAL ASSOCIATION



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## Welcome to Auckland A&P News

### Student scholarships awarded

In 2014 the Auckland Agricultural & Pastoral Association established an annual bursary sponsoring two students. Application criteria are that they must have studied at an Auckland secondary school and gained entrance to university and must be currently studying agricultural and veterinary science at Massey University. Each bursary is to the value of \$2000. As part of the bursary programme, the recipients must attend the Royal Easter Show and assist in the livestock sections.

In 2019, seven first year Palmerston North Massey University students applied for the bursary. The selection of the successful recipients was made by three Auckland A&P Association Council members, in consultation with the Applied Academic Programmes Scholarship Committee.

Congratulations are due to the seven applicants, all of whom submitted excellent application and activity records and had achieved a very high standard in their academic reports. They also undertook practical experience with livestock field during the term breaks.

The two candidates selected are Georgina Llewellyn and Elise Van Dijck.

As a youngster Georgina was associated with cattle and sheep on her parents' small farm. This introduced her to animal husbandry and management experience. She has also been employed at Cornwall Park Farm during the summer holidays. Her intentions are to graduate as a veterinarian. She wishes to focus on the welfare of cattle and sheep in the farming sector. "This is of paramount importance to New Zealand's major agricultural industry, and I want to be part of it," she said.

Elise gained experience working with livestock at Tarahahi Agricultural Training College in Masterton and at a Blenheim sheep and beef cattle station in her holidays. She has spent much time at Ambury Park Riding Therapy Centre, specialising in handling horses, and assisting Riding for the Disabled in Mangere. She enjoys participating in equine events.

Her ambition is to become a veterinarian and contribute towards the welfare of animals. She wishes to focus on large animals and progress to specialising in an equine clinic. Her achievements include a Duke of Edinburgh Bronze Level Award and a Bronze Star Lifesaving Award.

Georgina and Elise will be at the Royal Easter Show this year, helping where they are needed most within the livestock and Farm World section.

Maurice Carter, *Treasurer*



**\*SPECIAL MEMBERS ONLY OFFER\* - Have you got an event coming up?**

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## Olive oil research comes up trumps

An olive oil research study funded by the Auckland AP&I Shows Board has disproven the urban myth that olive oil is unsuitable for high temperature cooking. There is a widespread belief that olive oil may smoke and give off undesirable breakdown products if used for frying, but the NZ extra virgin olive oils tested in this project proved to be entirely suitable, even when subjected to high temperatures for ten hours. In contrast, a popular brand of European olive oil tested at the same time came out less well - a further indication of the exceptional job that our local olive oil producers are doing.



The six-month project, which required external funding of \$2500, was undertaken by 4th year Food Technology student Selee Cho at Massey University Albany. \$1500 came from our own organisation and the rest from the NZ Oils and Fats Group of the Institute of Chemistry. Massey Associate Professor Marie Wong and Dr Laurence Eyres, chief judge of our annual Royal Easter Show Olive Oil Awards, provided Ms Cho with scientific and technical support.

Oils were assayed for total phenolic compounds and their stability under heat was measured by subjecting them to accelerated oxidation conditions. Sometimes called the 'good guys', phenolic compounds provide various healthy attributes and also give good quality olive oils their characteristic slightly bitter taste. In addition, after being heated at 180 deg C for 10 hours, the oils were tested for the presence of undesirable breakdown products.



Selee Cho

It is well known that fats and oils, when subjected to heating at prolonged high temperatures, can potentially deteriorate and give rise to unhealthy breakdown products. So, the aim of the study was to subject samples of local and imported olive oils to a series of laboratory tests designed to expose them to prolonged heating at elevated temperatures and measure the results. Three Gold Medal oils from our 2017 Awards were included in the oils tested.

Results from this series of tests showed that award-winning NZ virgin olive oils were high in desirable phenolic compounds and that this made them less susceptible to oxidation. NZ oils also showed very good stability under prolonged heating at high temperature. In all tests the local oils came out significantly better than the oil imported from Europe.

Full details are given in a 45-page report and Laurence Eyres is preparing an article for Food NZ magazine to publicise the findings. To quote Laurence, "So now a consumer who chooses a winner from the RES Olive Oil Awards will be reassured that not only is the oil great tasting in salads and other fresh foods, it will also be ideal for pan frying and general cooking."

Mike Cundy, *Olive Oil Committee*



## A Good experience

“The Royal Agricultural Society of the Commonwealth (RASC) provides an opportunity for Societies across the Commonwealth to engage with leading industry members to support the advancement of the sector. Through international networking it also encourages new talent through its Next Generation programme ...”

Last year our representatives at the biennial Commonwealth Agricultural Conference, which was held in early November in Edmonton, Canada, were A&P Council members Tony, Karen and Jayden Good.

It was the 28th such conference and 20 nations were represented.



The Goods in their best for the final conference dinner.

The Next Generation delegates, with HRH Princess Anne, President of the RASC.

The experience provided a huge opportunity for the Goods, who were in the country for two weeks. It was their first trip to Canada, their first time at such an event and the first time they were exposed to so many ideas and experiences concerning agriculture all in one hit. “The organisers were very pleased we sent three delegates. For us, the opportunity to go to the conference was like winning the lottery,” says Tony. They had a great time, enjoying the food, doing a lot of walking as well as using the brilliant public transport, getting lost in the Kingsland Mall, formerly the world’s biggest, going up Jasper Mountain in a sky lift and watching a game of gridiron.

The pre-conference tour was an eye-opener and they found comparisons with New Zealand inevitable, particularly the huge scale of the agricultural enterprises in Canada. To demonstrate that to feed the world’s growing population innovation is essential, they were taken to a range of places: a farm that supplies Angus beef to the factory that makes three million burger patties a day, four days a week for McDonalds and also grows seed potatoes on 500 acres; a vegetable grower’s co-op; a goat milking farm and a vegetable grower’s farm with 27-hectares of hothouses.

As a Next Generation delegate Jayden attended a separate conference then joined the others at theirs. Speakers emphasised the need to look after local people, to teach people where food comes from and to work towards sustainability as a way of feeding the world. The advantages of genetic modification, the need to address climate change and the need to give young people leadership opportunities were also high on the agenda. Karen was shocked by the extent of the issues we face in feeding the world, but particularly impressed by the ideas and drive of the young people.

All the Goods report that they had great hosts and were thrilled to have a very social time and meet so many lovely people. “We’ve been invited to stay at places all around the world and we invited everyone to come and stay with us,” says Tony. “We hope some of them come.”

*Helen Martin, newsletter editor*



Tony eyes up one of the Lewis Farms’ massive John Deere tractors.

### Guest artist - Jane Heim

Jane Heim was brought up on a sheep and cattle farm in Makaretu under the Ruahines in Central Hawkes Bay. Art has always been in Jane's family. Her great grandfather drew and painted local Maori and her mother was sent to the Edinburgh School of Art and then continued at Elam.

When Jane could no longer play sport, her husband Peter suggested that, as her mother was a good artist, she should try it. He then arranged for Jane to join the Fellowship of Artists in Mt. Eden. She became a working member of the Fellowship and was delighted to be invited to join the Bartizan Group. This group has been a great boon to her art, and she enjoys her fellow artists' encouragement and advice. She lives in Auckland and enjoys outdoor painting in the city with the Auckland East Arts group.

She occasionally returns to Hawkes Bay to paint scenes of the Ruahines and their foothills. Jane has been painting for 25 years and paints in oils and water colours. She has been awarded prizes at exhibitions of the Fellowship of Artists.



### Royal Easter Show Wine Awards, 2019

The results of the Wine Awards will be published in the next newsletter. The email below was sent by judge Joanne Gear to Competition Director Shona White.

*Printed with permission.*

14 February 2019

Hi Shona

Gosh what a great few days!

Thank you for a wonderful experience. It takes so much organisation and meticulous planning to have a show run so well – you're amazing.

Mark and his backroom team did an incredible job too and Jim was a great liaison for our panel.

A special thank you to the Auckland A&P Show Wine Committee. The food, coffee and general hospitality were especially good this year and the dinner at Cibo last night was a special treat. Please pass on my thanks.

I was so proud to be part of this Show and the team that makes it all happen.

Thanks for having me

Jo



**Lisa Charteris (Alpaca section)** received her medal for services to the RES in its 175th year (2018) from President John Towers at the February Council meeting.



**Art entries will close 22nd March.**

If you would like a copy of the Art Schedule 2019 please email [artentries@asbshowgrounds.co.nz](mailto:artentries@asbshowgrounds.co.nz)