

Leading the Way

Rydges Airport Hotel, Wellington

Welcome from Olives New Zealand

The Executive of Olives New Zealand extends a very warm welcome and invitation to you for Conference 2022, which will be held at Rydges Airport Hotel, Wellington in conjunction with the New Zealand Extra Virgin Olive Oil Awards Dinner.

Conference 2022 on Saturday 8th October will revolve around "Leading the Way". Olives New Zealand has a rich history of leading the way with research projects. These projects are written up for international publications and requests received for presentations at overseas conferences to share our findings. Our latest Focus Grove Project concludes this year and has resulted in some major findings. In addition to our own research projects, Olives New Zealand is pleased to be involved in other research projects. A highlight for 2022-2023 is our involvement with the High Value Nutrition Project - **He Rourou Whai Painga.**

Presentation of the 2022 NZ EVOO Awards will be done at the Awards Dinner, which will be held on Saturday evening also Rydges Airport Hotel. This will be a gala occasion as is fitting for these premiere awards.

The excellent Presenters and the availability of our sponsors will enable you to extend your knowledge of the olive industry and give you invaluable information for moving forward in the industry.

Our Presenters

Tim van der Molen is the MP for Waikato, Opposition spokesperson for Agriculture, Horticulture. Tim will officially open our Conference. Members know first-hand the ongoing issues of compliance costs and the nonsensical environment where Extra Virgin Olive Oil has been excluded from Country of Origin Labelling regulations. What would National do to redress these issues?

Dr Fiona Lithander PhD, APD (Aus), RNutr is an Associate Professor in Nutrition at the University of Auckland. Fiona will take us through the High Value Nutrition Project - He Rourou Whai Painga. An ambitious, multi-centre dietary intervention study to explore the effects of eating a whole diet that includes high-quality New Zealand food and beverage products. The study will investigate if choosing this diet improves metabolic, cardiovascular, and well-being profiles in people at risk of cardiometabolic disease and their families. Olives New Zealand much appreciates the support of members in contributing NZ EVOO for the study,

John Valentine was previously Chief Executive of the Ministry of Forestry and then Chief Executive of the New Zealand Seafood Industry Council. Dr Lockwood Smith, then Minister for Forestry, in announcing John's resignation from the Ministry of Forestry acknowledged John as having made a very real and significant contribution to the development of New Zealand's outstanding forestry sector. John and Caroline own Lansdowne Olives, Wairarapa with 1300+ trees and is a contract grower. He recently enjoyed a cycling holiday in Puglia and was fondly regarded by locals as being an olive spy from New Zealand!

Steven Price had a career in the scaffolding industry but now, along with his wife Christine, has River Grove Olive Estate in Masterton. River Grove lies on the banks of the Ruamahanga River, just north of Masterton. Initially the grove consisted of around 1600 olive trees, most of which were planted in 2000. Steven has progressively developed the grove, through his own nursery, to around 4,000 trees over the last five years, so it is one of the handful of commercial groves in New Zealand. As well as their own brand, River Grove is a contract grower.



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Stuart Tustin, Former Principal Scientist and Honorary Fellow, Plant and Food Research will take us through the final Focus Grove Presentation, which has been recognised nationally and internationally for innovation and results achieved. Stuart will review the major milestones of the project, the outcomes and learnings including the recommendations for an organic/alternative approach.

Andrew Taylor was the President of Olives NZ from 2009 - 2018 and led the organisation from tumultuous times to providing an excellent range of activities for its members and to good financial health. He brought into the role not only his expertise as an olive grower but also his wider horticultural expertise. Andrew is currently the Grove Manager of Pendleton Estate, South Australia with 170,000 olive trees across 500 hectares.

PLEASE NOTE REGISTRATIONS MAY BE CAPPED FOR CONFERENCE AND THE AWARDS DINNER.

YOU ARE ENCOURAGED TO REGISTER EARLY TO AVOID DISAPPOINTMENT.

REGISTRATION FOR BOTH EVENTS WILL NOT BE INVOICED FOR PAYMENT UNTIL SEPTEMBER.



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Rydges Wellington Airport Hotel

Venue for Conference is the 4.5 star Rydges Airport Hotel, Wellington. It is very convenient for those arriving on flights being integrated with the airport terminal, sitting above the international terminal. It easily accessible also for those driving with plenty of free parking in the adjacent multi-storey parking building (instruction will be provided). The conference rooms, catering and other facilities are of a high standard.

Registration Fees

Registration fees stated are assuming current membership of Olives New Zealand and include GST. Conference – a registration fee of \$200 for the first attendee and \$150 for additional attendees, from the same business.

Awards Dinner - \$120 per person and members' guests are most welcome.

Conference Pack

The will be a pack for each attendee which will contain a Conference booklet with a copy of the relevant presentations, an attendee list, product brochures etc. You can collect this at the Conference Registration Desk.

Sponsors

There will be plenty of opportunities throughout the Saturday to meet with the sponsors and discuss what their latest offerings are. This will be a great opportunity to meet key suppliers to the industry in a central location. Olives New Zealand much appreciates the support of the sponsors.

Accommodation

We will happily collate your accommodation requests and pass on to Rydges Airport Hotel to book. The special room rate is \$205 per night including breakfast for one person or \$235 per night for two people including breakfast. However, there is a limit on the rooms tagged for our Conference so you must register by 16th September otherwise you will need to book directly with the hotel.

Final Date for Registration

Your early registration is appreciated so that appropriate arrangements can be confirmed. Friday 16th September is the final date for registrations.

NZ EVOO Awards Dinner

Join us for the NZ EVOO Awards Dinner starting at 6.30pm on Saturday evening. A great evening has been planned and the price includes your beverages (beer, wine, juice) until the tab runs out.

Join us for a glass of bubbles at 6.30pm and then be seated by 7pm.

You will be seated in regional groups unless you request otherwise. A seating plan will be available and circulated prior to the evening.

The menu will include:

Starter – bread and dips, cured meats, preserves and pickles

Mains – choice of four

Dessert – selection of petite desserts to share

Final date for all registrations is Friday 16th September. Register now!



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PROGRAMME - SATURDAY 8TH OCTOBER

| 8.00 – 8.45am | Registration Coffee and tea available | Emma Glover Executive Officer | |
|---------------|--|--|--|
| 8.45 – 9.00 | Welcome and Introductions | Craig Leaf-Wright President-Olives New Zealand | |
| 9.00 – 9.15 | Official Opening | Tim van der Molen MP for Waikato, Opposition spokesperson for Agriculture, Horticulture | |
| 9.15 – 10.15 | Introducing the High Value Nutrition Project - He Rourou Whai Painga. | Dr Fiona Lithander Associate Professor in Nutrition University of Auckland | |
| 10.15 – 10.30 | The Grove Supply Company | Linda Smith | |
| 10.30 - 11.00 | Morning Tea | | |
| 11.00 – 11.30 | On being NZ Spy 008 in Puglia | John Valentine Lansdowne Olives, Wairarapa | |
| 11.30 – 12.00 | Grower Profile – River Grove Olives | Steven Price, Wairarapa | |
| 12.00 – 1.00 | Lunch | | |
| 1.00 – 2.30 | Focus Grove Project – it's a wrap | Stuart Tustin Project Consultant | |
| 2.30 – 3.00 | Afternoon Tea | | |
| 3.00 – 4.30 | Rejuvenating a super grove/observations on growing olives in Australia | Andrew Taylor Past President | |

| 6:30pm - late | NZ EVOO Awards Dinner |
|---------------|---|
| 0.30pm - late | NZ EVOO Awards Diffile |
| | Dress – Smart |
| | Enjoy a welcome glass of bubbles on arrival and find your table, as per the seating |
| | plan, for 7pm start. |
| | Wine will be provided on each table with beer and juice also available. |
| | However, there is a fixed budget and then a bar tab will operate. © |



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| REGISTRATION FORM | |
|-------------------|--|
| Company Name: | |

| Company Name: | | | | | |
|---------------------------------------|-----------------------|----------------------------|-----------------------|--------------|--|
| Preferred Email | | (OK to in | clude on Attende | es List – Ye | |
| Please list attendees and t | ick the even | ts they wish to att | end: | | |
| Attendee Name | | Saturday 8th Conference | Special Dietary Needs | | |
| | | | | | |
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| | | | | | |
| Registration Fees Payable | Member Fee per Person | | No. Attending | \$ | |
| Saturday 10 ^h - Conference | First Person @ \$200 | | | | |
| | Additional | @ \$150 | | | |
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|------------------------|----------------------------|----------------------|------------|--------------------|--------------|
| Accommodation Requ | est (\$205 per nigl | ht single or \$235 (| double, in | cluding breakfast. | This will be |
| passed on to Rydges Ai | rport Hotel and y | ou will settle the | account o | n checkout) | |

☐ A GST Invoice/Receipt will be emailed once your registration has been processed.

| Arrival Date | Departure Date | No. of Rooms |
|--------------|----------------|--------------|
| | | |
| | | |

FINAL DATE FOR ALL REGISTRATIONS IS FRIDAY 16TH SEPTEMBER.

¹ Main choices:

Char grilled ribeye steak Cola marinated pork baby back ribs
Pan fried fillet of fish Vegetarian