



Olives NZ Conference 2020

Saturday 10th October 2020

Making a Difference in a Global Environment

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 2020, which will be held in Wellington in conjunction with the New Zealand Extra Virgin Olive Oil Awards Dinner. The event will be preceded by the Wairarapa Field Day on Friday 9th October.

The Focus Grove Field Day will start off late morning on Friday 9th October) at Leafyridge Olives, Masterton followed by lunch and then a visit to Bella Olea Olive Grove, Greytown. Leafyridge Olives is one of the original Focus Groves and have steadily increased their production in an often challenging environment. Leafyridge Olives also recently installed a commercial processing plant. Bella Olea Olives has been working towards organic certification and shows an alternate approach to grove management. A minibus may be available to take people from the hotel to the field day, should there be sufficient numbers.

Conference 2020 on Saturday 10th will revolve around "Making a Difference in a Global Environment". While the Focus Grove Project has shown and continues to show how to address/maintain grove productivity and profitability, there are other opportunities for New Zealand growers to differentiate their product. Following on the amazing success of New Zealand olive oils at the New York International Olive Oil Competition the challenges are the opportunities to grow (domestic) markets for NZ EVOO, gain recognition for our world-class product and continue to increase the level of production to service the evolving markets.

Presentation of the 2020 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

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

Damien Farrelly is the manager of the NZGAP (New Zealand Good Agricultural Practice) assurance scheme which is owned by Horticulture New Zealand, and benchmarked to the universally recognised GLOBAL GAP scheme. Since moving to New Zealand from Ireland in 2015, Damien has been helping to lead the horticulture industry on their sustainability journey with an emphasis on freshwater management and climate change. He is a Biosystems Engineer with a PhD in biological mitigation of carbon dioxide attained at University College Dublin, Ireland. For over 20 years, NZGAP certification has been providing assurance for the safe and sustainable production, processing and distribution of produce. NZGAP is formally recognised by the Ministry for Primary Industries as a pathway for growers to demonstrate compliance with the Food Act 2014.



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Donald Nordeng is Chief Executive Officer for BioGro. BioGro is New Zealand's largest and best-known certifier for organic produce and products. BioGro certification is internationally recognised and accredited. Find out what sets BioGro apart, what is involved and how this can help differentiate your product in the market place.

Mike Kotlyar, Marketing Strategist at @consult will explain why social media marketing is arguably the most cost effective and effective method of raising product awareness. Mike developed the social media campaign for promotion of the New Zealand olive industry. He will discuss how this medium can provide further opportunities for growing our market share.

Given the challenging environment for the New Zealand olive industry, growers have always had to be pioneering and look for inventive ways to manage their groves and seize market share. Two groves will share their approaches.

Grower Profiles

Ross Vintiner is co-owner of Dali Extra Virgin Olive Oil and Kalamata Olives, Martinborough. Before returning to the noble passion of growing olives sustainably, Ross had a long career at the highest levels of central and local government, business and non-profit sectors. Ross is also a regenerative consultant, a regional Olives NZ Board member, a Board member of the Biodynamics Association, and is beginning Organic and Biodynamic certification for his grove. Dali has recently been recognised globally at the New York International Olive Oil Competition and the prestigious Top 25 Luxury Olive Oils of the World, a first for Aotearoa New Zealand. Ross has studied under and learned from leading regenerative agronomists across the world, and brings an innovative and proven approach to olive growing and production.

Ray and Brenda Gregory of "Kakariki", Nelson took over a commercial grove which had benefitted for being an early adopter of Focus Grove practices. Ray and Brenda have continued to focus on improving production and growing markets. However they have also maintained a focus in quality and their Kakariki Mediterranean Blend was awarded Gold Medal at the prestigious New York International Olive Oil Awards earlier this year.

Both of these groves not only have created a successful niche for their products, they are all top award winning groves.

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 OCTOBER.



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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. Olives New Zealand has block booked a number of rooms at \$179 per night for a king room with buffet breakfast for one or \$199 for two breakfasts. These must be reserved by 18th September to get this special rate.

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

There 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 \$179 per night including breakfast for one person or \$199 per night for two people including breakfast. However, there is a limit on the rooms tagged for our Conference so you must register by 18th 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 18th 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 18th September. Register now!



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PROGRAMME – FRIDAY 9TH OCTOBER

11 am	Meet at Leafyridge Olives 244 Dakins Road, RD 7, Masterton	Hosts: Craig and Ruth Leaf-Wright
12.30	Lunch	Host: Andrew Priddle, Branch Chair
2 pm	Bella Olea Olive Grove	Host: Chris Penman

PROGRAMME – SATURDAY 10TH OCTOBER

8.00 – 8.45am	Registration Coffee and tea available	Gayle Sheridan Executive Officer
8.45 – 9.00	Welcome and introduction to Sponsors	Craig Leaf-Wright President-Olives New Zealand
9.00 – 10.00	NZ GAP – an opportunity for olive growers	Damien Farrelly Horticulture New Zealand
10.00 – 10.30	Grower Profile – Dali Olives, Wairarapa	Ross Vintiner
10.30 - 11.00	Morning Tea – visit our exhibitors	
11.00 – 12.00	Organics – what are the requirements and opportunities with being registered as organic	Robyn Vickery Bio-Gro New Zealand
12.00 – 12.30	Grower Profile – Kakariki Olives, Nelson	Ray and Brenda Gregory
12.30 – 1.30	Lunch	
1.30 – 3.00	Focus Grove Project	Stuart Tustin Project Consultant
3.00 – 3.30	Afternoon Tea	
3.30 – 4.30	Social Media Marketing	Mike Kotlyar @consult

6:30pm - late	NZ EVOO Awards Dinner 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: _____

Preferred Email _____ (OK to include on Attendees List – Yes/No)

Please list attendees and tick the events they wish to attend:

Attendee Name	Friday 9 th Focus Grove Visits	Saturday 10 th Conference	Special Dietary Needs

Registration Fees Payable	Member Fee per Person	No. Attending	\$
Saturday 10 ^h - Conference	First Person @ \$200 Additional @ \$150		
Return transport Rydges Hotel to Wairarapa @ \$60 each			
TOTAL REGISTRATION FEES			\$

Saturday Evening NZ EVOO Awards Dinner

Number Attending _____	@ \$120 each	= \$
Name	Main Choice ¹ (steak, pork, fish, vege)	

Total Payable (Registration Fees + Awards Dinner) = \$ _____

- Please post Registration Form to: Olives New Zealand, 196 Tutere Street, Waikanae 5036.
- Alternatively, email the form to admin@olivesnz.org.nz
- A GST Invoice/Receipt will be emailed once your registration has been processed.

Accommodation Request (\$179 per night single or \$199 double, including breakfast. This will be passed on to Rydges Airport Hotel and you will settle the account on checkout)

Arrival Date	Departure Date	No. of Rooms

FINAL DATE FOR ALL REGISTRATIONS IS FRIDAY 18TH SEPTEMBER.

¹ Main choices:

Char grilled ribeye steak
Pan fried fillet of fish

Cola marinated pork baby back ribs
Vegetarian