



# Australian Pecan Growers' Association

Summer 2013 Newsletter



## Summer field visit – Saturday 16<sup>th</sup> and Sunday 17<sup>th</sup> March

We will gather at Stahmann Farms' orchard Trawalla near Moree about 12 noon on Saturday 16th March for a farm tour and a detailed examination and explanation of the drip irrigation system.

Matthew Durack has kindly provided us with the use of the accommodation at Trawalla for Saturday night and will provide a barbecue dinner. There are beds for 10 plus floor space so it is first in first served for the beds. You can of course organise your own accommodation in Moree.

On Sunday 17<sup>th</sup> March we will leave for Toowoomba where lunch will be provided and then have a tour of Stahmann's processing plant with discussion on nut drying and quality control.

A detailed itinerary and directions for the weekend will follow in the next week. Scott will need to know ASAP if you are going to attend so that the accommodation and meals can be finalised.

There may be an option to hire a mini bus for the trip depending on who is interested.

**Please contact Scott Clark to book your accommodation at Trawalla and for catering purposes by 19th February.**

## Primex 2013

Once again APGA has been offered a free site at PRIMEX at Casino – if anyone is interested in volunteering to support the stall please contact Scott Clark for details.

## For Sale – Sorting Table \$600.00

Contact Geoff Bugden for more details on [pecans@dodo.com.au](http://pecans@dodo.com.au) or 02 6624 3085

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**President:** Scott Clark 02 66243378 [lagoongrass.pecans@gmail.com](mailto:lagoongrass.pecans@gmail.com)

**Vice-President:** Terry Bates 02 6564 8747 (ANIC Representative)

**Secretary:** Dawn Thornton 02 6564 8747 [bellbowra@bordnet.com.au](mailto:bellbowra@bordnet.com.au)

**Treasurer:** Debbie Bugden 02 6624 3085

**Committee members:** Richard Genest 07 4699 9452 (ANIC President); Kaye McNaught 02 66721483; Geoff Bugden 02 6624 3085; David Robinson 02 6569 9080

## Grower Profile - Hein van Kralingen

A regular feature in our newsletters is an introduction to one of our members – this edition it is Hein van Kralingen, Horticulturalist with Stahmann Farm Enterprises. Hein was the recipient of the Deane Stahmann Scholarship (pictured receiving his award from Scott Clark) and has recently travelled to the US to attend the Texas Pecan Growers Short Course. Whilst travelling back from the US, Hein has emailed us this autobiography.



*"As I'm typing this, my wife (Debby) and I are sitting in a little village called San Carlos on one of the Philippine islands. We attended the Texas Pecan short course last week and took the scenic route back. I have only been able to get access to my email intermittently and was fortunate to do so today, after some effort to track down a wireless hotspot in the village.*

*As for a biography:*

*I enjoy doing family history work and today reflected on one of my ancestors whom I came across in my research. He was described as a "restless spirit" and had by the early 1800's made more than four return trips by boat between the Netherlands and South Africa! He eventually settled in the USA later in his life. By no means am I a well travelled person even though it felt like that after the past two weeks of flying.*

*I was born and raised of goodly parents in South Africa. My Mum's parents, with their 5 children had to move to a dryer climate (doctor's recommendations due to my grandmother's poor health) - this was shortly after World War II. They decided to move to Australia but South Africa had a similar climate. My Grandpa was a nursery man and his first opportunity for work opened up in South Africa, so to there they emigrated. From my surname you can gather my Dutch heritage.*

*Two generations later my wife and our 5 children completed that circle by immigrating to Australia from South Africa. I can see my Grandpa smiling upstairs; it's a small world.*

*Horticulture and nature must have distilled into my blood because a number of my extended family members are somehow involved with horticulture. Working with plants has been a passion of mine since a young age. I studied Agriculture at Stellenbosch University majoring in Horticulture and Plant pathology, with my post-graduate studies in Plant pathology. We weren't privileged to grow up or own a farm but work has led me to do what I love doing.*

*I now work with Stahmann Farms in Moree, NSW. My work entails all things horticulture with an initial focus on R&D. "Trawalla" consists of roughly 1600 acres of mature pecan trees, now around 40 years old. Redbank is another neighbouring property where we are developing some new orchard blocks. In the last four years my focus has largely been towards the further development of Redbank. The need for trees has resulted in me spending a lot of time working out good nursery practices, and fine-tuning planting procedures. Last winter we transplanted the first lot of trees coming from one of the field nurseries. Few things give me more satisfaction than to see the trees developing from seed, then to be budded and transplanted after 2-3 years of growth. The trees almost become like your children.*

*Talking of which - my sweetheart (Debby) and I are parents to 5 children (youngest three are still in the nest) aged 9, 11, 14, 25 and 28. Add to that a menagerie of cats, dogs, ferrets, birds and a rat, and that makes up the "van Kralingen" residence. Please come visit if you pass Moree! We are right on the farm. Hope to see you all around some time.*

*Till then I bid you Adieu."*

## **Ex-cyclone Oswald**

We have received reports of extensive damage to pecan orchards as a result of the recent devastating storms – with mature trees snapped in two or blown over and severe damage to farm infrastructure. At Geoff and Debbie Bugden's farm near Lismore 20% of the producing trees were up rooted and 50% of the remaining canopy destroyed. While at Warren and Christine Huston's farm near Gattton the above ground metal irrigation pipes are folded around the trees like string. To all of those battling the big clean-up we wish you the very best of luck.

Damage to trees, above ground irrigation, fencing, access roads near Gattton, Qld.



Mature Cape Fear trees blown over near Lismore, NSW

## Wanted Pecan In Shell

**Pecan In Shell Required - Please Offer Your 2013 Crop**

**Only Quality NIS Needed**

*Payment In Full 100% 30 days from delivery*

*Fixed Price*

*Minimum Lots 500kg*

Baker Reeves Partnership

For more details contact APGA member Greg Reeves on:

Ph 02 66295146, mob 0427568877

Email. reevesgreg@msn.com

## Spicy pecan slice

Anyone who attended the APGA conference and AGM in August will surely remember Karen Clark's delicious spicy pecan slice. Fortunately for us Karen has published her recipe in the blogosphere and here it is with Karen's commentary ... enjoy !

### Recipe:

2 1/2 cups almond meal  
 1/2 cup wholemeal spelt flour  
 4 egg yolks + 2 lots of the whites from free range eggs.  
 1 cup or 250gm unsalted butter  
 1 cup rapadura sugar  
 1/2 cup of raw local honey  
 1 cup mixed and chopped dry fruit  
 1 1/2 cups of soaked and dehydrated pecans – or 'crispy' pecans  
 1 cup milk  
 2 1/2 teaspoons cinnamon  
 2 teaspoons nutmeg powder  
 2 teaspoons clove powder  
 2 teaspoons baking powder

In a bowl combine butter and rapadura. In another bowl combine almond meal, flour, baking powder and spices. Add half flour mixture to butter mixture. Blend in milk, honey and eggs. Beat well. Add remaining flour mixture. Stir in mixed fruit and 1 cup of the pecans roughly chopped. Pour into container of choice and bake at 180C for 30 to 45min until cooked.

### Frosting

100gms butter  
 50gm dark chocolate  
 1 block of seaweed jelly/coconut sugar dissolved in 100ml of water  
 a couple of tablespoons of raw cacao powder

(the frosting was very slap dash and the amounts are a rough estimation only and could vary!!)

I creamed the raw cacao with the butter then melted the chunk of dark chocolate and added it to the butter and cacao mixture. Then I added the seaweed jelly mixture. The frosting came out delicious, almost mousse like, easy to spread, and easy to eat! Topped up with pecan halves to finish.

If I were to make it again, I would probably lessen the amount of butter as I doubled the amount from the original recipe and although super moist, it didn't hold together too well once cut into squares. In fact I would use more butter for the frosting, as I ran out, and I hazarded to use the seaweed jelly (a present from my sister from Singapore) to keep the consistency jelled and smooth.