

HELENSVILLE

AGRICULTURAL & PASTORAL ASSOCIATION

Quarterly Newsletter for our Members



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Christmas 2013

Somehow this year is ending, and somehow even quicker than the last one. As of writing this there are only 78 days until Show day. So not only is it not long till Christmas but it's not long until our 2014 Show. There's still a lot to do but we're excited about what we've got planned for next February. There are some changes (like running our Show as a zero-waste event and having cooking demonstrations back in the Relish Tent), although all the old favorites are back: including the River Valley Amateur Winemakers and Brewers Guild. The Guild will be celebrating their 30th anniversary in 2014 and their 29th one of being at the Show. Time does pass quickly! Caroline got to talk to the Guild's Founding President, Graeme Garton, who also shared a recipe for our readers. Read on for a delicious sounding lemon wine as well as other interesting bits and pieces from the Association...

Helensville on air

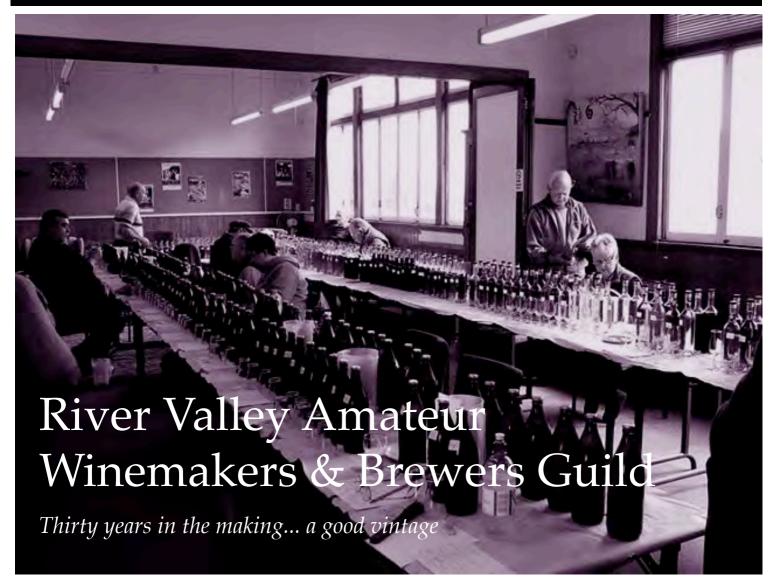
Why not listen to RNZ's Spectrum interview of local fisherwoman Flora Thirkettle at radio.co.nz/national/programmes/spectrum/20131006? Our member, and resident design and news guru, Dave Addison has also been on air, talking to Radio Live about Helensville on it's Sunday programme "No Place I'd Rather Be".



Kaipara Group Day

The Showgrounds hosted Kaipara Group Day at the grounds at the beginning of November - it was a great day with a good turn out from all the local schools, and some very tired but happy children and animals by the afternoon.

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Caroline got to speak to the Guild's President and Founder, Mr Graeme Garton, about the club and it's history, and managed to get a recipe for lemon wine.

The River Valley Amateur Winemakers & Brewers Guild will be celebrating 29 years at the Helensville Show next year and 30 years since it came into its own existence. During this time the Guild has won many awards, and made and shared many delicious concoctions with a lot of people.

Current President Graeme was one of the founding members in 1984 and recalls that the Guild was born out of a desire to create a home brew club in Helensville. Interested locals were gathered by advertising home brew at the Berry Festival at the Showgrounds. Some 80 signatories were collected and a steering committee was formed, composed of Graeme, David Dryden, Robin and Alisa Zinsli and Russell Davison. While the first meeting was held at Russell's house, the Guild soon started meeting at the Fire Station. It still meets there today with a core group of 16 active members. The aim of the Guild has remained the same too: to teach people the art of making wine, beer and spirits, and to help people in doing so as much as possible. Members always take supper to the meetings and

are encouraged to bring (and taste) a few samples too. There are lots of competitions for members to enter and trophies to win in the annual prizegiving. There are also often guest speakers too - Te Radar recently spoke at a meeting and ended up taking quite a few bottles away with him!

In the beginning, the Guild did charitable work by going round school fêtes and selling its own brewed ginger beer for ten cents a glass, giving all the money made back to the school. The club also entered the Helensville Christmas Parade and took out first place many times: a huge foaming champagne bottle, a replica of HMS Endeavour, a giant dinosaur, and Puff the Magic Dragon were all among River Valley's creations. Graeme recalls that members had a lot of fun together, including several good-natured "incidents" during the raft races on the Kaipara.

In terms of his own brews, Graeme makes beer, wine and spirits, including unusual but delicious-sounding parsley and oak leaf wines. One of his specialities is mead, which is apparently quite complicated to make because of honey's inherent instability. He also makes pickled peaches. Talking to Graeme I quickly got the sense that he and the Guild are a true repository of knowledge:

for example, with fruit wine Graeme said it's better to freeze the fruit first as it expands the juice core and breaks down the fruit fibre (meaning you'll get more juice and flavour out for your wine). I for one am really looking forward to next year's Show and sampling some of Graeme and the other members' wines! The Guild will be where we've been lucky enough to have them for quite some time: the half-round barn. Pop in and see them next February, and wish them a happy anniversary too.

Meanwhile, here's Graeme's simple recipe for how to make a **gallon of lemon wine**:

Zest and squeeze the juice from 10 lemons, and strain the pips. Put the juice and zest in a bucket with 2 litres of boiling water and a kilo of sugar. Stir the sugar in until its completely dissolved. Cover and stir daily for approximately 10 days. Strain-off into a fermenting gallon jar. Add a packet of dried yeast = 1 tspn and let it work. Bung the top of the jar with a rubber bung to airlock it (alternatively, use gladwrap and a rubber band). After 3 weeks rack the sediment off and water, leaving about 1.5"/5 cm at the top for airspace as it will get frothy. Leave it in the bottle for 6 weeks. You can add a clearing agent - a rotten unskinned banana will work - to help purify the mixture and give it body.

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Horse Measures & Weighing

For our last two measures (10 November and 8 December) we've been lucky enough to have been loaned some equine scales by Tru-Test.

Weighs are \$10 a pop (measures are \$15 per horse or \$75 for a life measure on these days) and means that you'll have an accurate figure for your horse's weight. Weighing your horse is really useful for ascertaining the correct dose of medication, drenches and food for your horse. Accuracy with weighing matters as it means that you won't be under-dosing (running the risk of building resistance to parasites/ bad bacteria) or over-dosing (expensive and potentially unpleasant) your horse.

WEIGHT GUESSING.

The weight of the fat sheep and beast in the weight guessing competitions were: Three Fat Sheep, 1491/2lbs; Fat Beast, 6341/2.
Bullock—G. Wey, 625lb, 1; A. Bradly 6331/bs, 2, H. C. Nutsford, 331/bs, 3, L. Russell 6371/bs, A. Helst, 6371/bs, D. Bradly 6301/bs

637lbs, D. Bradly 630lbs.
Sheep -Capt. Ross 151lbs, 1, G. H.
Nicholls 147½lbs, 2, G. H. Brown, W.
Laird, 152lbs, H. Stanaway, E. S.
Masters, J. Morris, junr., and Isaac
McLeod, 147lbs, 3.

We're also hoping to have a set of scales at the Show for a weight guessing competition, so who knows, maybe getting your horse weighed will give you a good head start...

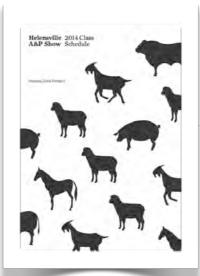
Next measuring dates: 12 January & 2 February (last measure prior to 2014 Helensville A & P Show). To make an appointment outside these days, or for inquiries about horse measuring, phone Graeme Bradly on 09 420 8632.

Trivial Pursuits Night

We had a great quizz night on Friday 8 November, with lots of prizes, raffles and some curly questions thanks to Jordan and Dave. Good enough to make it an annual competition, so start swatting up for next November. Well done to all the winning teams and a big thank you to all who came along. We managed to raise over a thousand dollars, which is a great result and means we can make more improvements to the grounds.

Suggestions and Ideas

We're always on the look out for feedback and new ideas. If you have a story or something you'd like to share with other members let us know - just drop us a line or email.



2014 Class Schedule

It's out - if you'd like a hardcopy please email us at info@helensvilleshowgrounds.co.nz We think Graeme Garton's recipe for lemon wine would be a good treat with Nana Bradly's Arabian Nut Cake (Class 593, p 50). Yum.

Our Sponsors

It's almost one year since Rauner Book keeping & Computer Services opened its new office/workshop in Mill Road, and only since August that it's owner Michelle Rauner has taken on the role of Treasurer at our Association. However, both the Book keeping and the Computer Company have been around for close to a decade.

Michelle has a background in the financial industry and with her firm is able to offer pretty much everything financial as well as administrative and secretarial work: from monthly to annual accounts, PAYE, GST/ IRD returns, reconciliations, accounts payable and receivable, CVs/ Brochures, Desktop publishing and a lot more. The business also provides a broad range of computer-based services, including new and custom-built computers, software advice and repair, data recovery, networking and cloud-based backup solutions.

It's pretty much a "one-stop shop", so if you need any help or advice go and talk to them. They're great. They're at 69B Mill Road and open Monday to Friday 8.30am to 5pm, or at other times by appointment. Phone 420 7835, mobile 021 669 560 Email: michelle@raunerservices.co.nz

Zero-Waste?



We've joined with Rubbish Direct and ACZWA (Auckland Community Zero Waste Alliance) to make our Show a zerowaste event, so you'll be seeing more of this logo. Some people have asked us what this means and how it will effect them, so we thought it was a good idea to explain it. Basically, we're trying to divert waste to landfill by recycling or composting the majority of waste generated by the Show. This should make our Show a cleaner and more environmentally friendly event. It means that on the day we'll have 3-way waste stations designed by ACZWA and manned by volunteers. It also means a commitment from our trade vendors to ensure that their packaging is biodegradable or recyclable. Rubbish Direct will remove all the bins after cleanup and ensure that the waste is disposed of correctly - the company's process means that the food waste is turned into high grade fertiliser almost overnight! Running our Show as a zero-waste one is good way to ensure that we're doing our bit for our community's environment.



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Merry Christmas to all our members and friends

Thank you to all our sponsors. We're grateful to all our returning sponsors for their continued support and excited to welcome some new faces to our Show.

Champion Sponsors



Red Ribbon Sponsors



Helensville Veterinary Service BJ Wilson Builders Ltd Farmlands Helensville Helensville Drainage Ltd J & H Contractors Ltd Kaipara Concrete Kaipara Farm Services Kumeu Hire **Placemakers NorWest** Platinum Homes Rodney Stanley Phillips Contract **Fencing**

All Things Patchwork **ANZ Bank** AON NZ **Barfoot & Thompson Butch Pet Foods** Countdown Helensville **Denby Pottery** Harcourts Helensville Helensville Mitre 10 JRF Anderson Barrister Neville Bros Ltd Oikoumene Forest Ltd Rauner Book Keeping & **Computer Services** RD1 Ltd Wilson Hellaby Ltd

MEMBER'S COMPETITION

WIN AN ORIGINAL KATIE BATTERSBY SKULL TEE, RRP \$180.00 WWW.KATIEBATTERSBY.COM

Simply tell us in 20 words or less what you like most about the Show before 17 January 2014. Email to info@helensvilleshowgrounds.co.nz with "Christmas Competition" in the subject line and your full name and contact details in the email.

KATIE BATTERSBY



Northern Region Show Season

Kaikohe 11 January 2014

Warkworth 25 - 26 January 2014

North Kaipara 1 February 2014

Northern Wairoa (Araphohue) 8 February 2014

North Hokianga (Broadwood) 15 February 2014

Franklin (Pukekohe) 15 - 16 February 2014

HELENSVILLE 22 February 2014

Kaitaia & Districts 22 - 23 February 2014

Contact

Caroline Anderson — **Executive Secretary/ Show Manager**

T (09) 420 7572 E info@helensvilleshowgrounds.co.nz

Helensville A & P Association

63 Railway Street Helensville

PO Box 23 **Helensville 0840 New Zealand**



Helensville A&P Show

For enquiries on advertising in the Newsletter, membership or hiring the grounds contact info@helensvilleshowgrounds.co.nz