Summer 2010

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Ruud Kleinpaste (the Bugman)

Nobody needs encouragement to go out into the garden at this time of the year; there's just so much to do and so much to enjoy. There's compost to spread and much too much mulch to deposit.

All good though seeing it helps the soil to obtain a better structure and it will keep the moisture in when times get tough and dry.

times get tough *YOU Never knew exis* and dry. I know you know your garden well – you look at it every day and contemplate if anything needs changing. You will then also be aware of the "pests" that roam the garden and "damage" your plants – after all you can see the holes in leaves, the slime, the honeydew and sooty mould, as well as the silvering and bronzing on the

leaves. All these symptoms are indicative

of buggish activity but they are not always

as bad as you think they might be!

So, how well do you know your garden? And do you know who's chomping at your plants?

Want to have some fun? Go out at night after dark with a head torch! You'll discover

Go out at night after dark with a head torch! You'll discover there's a whole world out there you never knew existed you'll find many episodes of Our World right on your door step: from

door step: from cute baby katydids on the tops of your rose bushes (chewed buds!) to green looper caterpillars heading for your tomatoes. You may even find the clever native looper that makes those characteristic holes in the kawakawa leaves.

There'll be slaters, converting rotting wood and predators like steel-blue ladybirds, waiting for the dew to evaporate, before grabbing the scale insects and aphids. There are even useful molluscs: No not the



cheeky young snails that vandalise your leaves, but leaf-veined slugs! You can't mistake them and these native molluscs do not damage your plants, they clean the leaves (and rocks and your wooden seats) of grime and slime. I call them my wetand-forget slugs!

They're free, to a nocturnal and well-cared garden in your area. And they love this season just as much as you do!



Slugar

Win a trip to the Wings over Wairarapa!











Summer 2010

Cat urner Special Greenfingers' Customer Offer!

Win a weekend to Wings over Wairarapa!

To promote our garden bags website and encourage you to use it, we have an extra special treat for our customers. We are running a competition to send a lucky winner and one other to Wings over Wairarapa.

This is wonderful event extravaganza from Friday 21-Sunday 23rd January and is an absolutely fabulous experience.

Check out the photo!!! This is just one of the 70 planes to delight you.

To show our appreciation of your custom, Greenfingers will fly two people to Wellington where you can take the new and comfortable train easily to Solway station in Masterton.

The winner will be picked up and driven to Solway Park Hotel, Wairarapa to enjoy two nights accommodation in the superior suite.



Solway Park are giving away a meal for two at their popular grill and are giving the winner a complimentary breakfast for two for each morning of your stay.

In the morning it is a short walk to the Hood Aerodrome for your fabulous couple of days.

To enter the competition all you have to do is go to: www.gardenbags.co.nz enter your customer number and click on 'competition'

How many kilograms of material can a kilo of worms process in a month?

The answer is in this issue of Leafturner. Enter on our website by 4 pm 23 December 2010 to go in the draw. Good Luck!



Greenfingers run the waste and recycling collection operation in Masterton and Carterton and are a sponsor of Wings over Wairarapa.

They along with the Solway Park Masterton are working to make the weekend more environmentally sustainable.





WAIKATO GARDEN BAGS & BINS





Wairarapa - beaches, wine, cafes and kiwis

The Wonderful Wairarapa

The place Maori called "Land of Glistening Waters" offers endless possibilities for R & R and also brings an extra R for romance.

The Wairarapa is all things great about New Zealand wrapped up in one.

This place is a true escape where rural meets town and everything in between. You can truly be yourself, take off your tie and put on your sandals. It is a wonderful contrast to the Big Smoke.

This is the land of milk and honey. It is situated with the back drop of the Tararua ranges and spreads out to the plains of Martinborough and to the coast – it is simply gorgeous. Wairarapa is arguably our top food and wine destination.



Wine Some of New Zealand's best pinot noir come from friendly family-owned vineyards around Martinborough and Gladstone. Packed with charm, Martinborough features over thirty wineries many specialising in Sauvignon Blanc, most within walking distance of the quaint village square, making for a unique walk-the-wineries experience.



Take a drive out to Lake Ferry and visit the pub and then get on your way to the weird and wonderful Putangirua Pinnacles and see native fur seals near Cape Palliser and the Lighthouse there.

Wairarapa's largest town Masterton offers



The Tui Brewery

family-friendly activities including the Wool Shed which tells the story of sheep farming in New Zealand and Aratoi, Wairarapa's distinctive museum of art and history. With its giant limestone reef and lighthouse, nearby Castlepoint is Wairarapa's most spectacular beach.

Keep driving north to Mangatainoka, home of Tui Brewery, a legendary Kiwi brewery.

You can take a tour, enjoy a tasting and a browse through the museum and store.

On Sat 29th Jan - The Hurricanes play the Chiefs at Mangatainoka.

This is a pre-season Super Rugby Game at the Mangatainoka Rugby Grounds at Tui Brewery. The ground is but a paddock bringing the professionals to real grass roots!

For more information and to book accommodation visit www.wairarapanz.com

Greytown: Waiohine Gorge

There is plenty for all ages and tastes to do and enjoy from boutique shopping and cafes in Greytown to great outdoor adventures such as walking in the Waiohine gorge. Grey town is a Victorian country village with beautiful wooden buildings, chic cafés, boutiques, galleries and antique shops.

You can enjoy a day to the races at Tauherenikau , and stay in a special bed and breakfast and then be treated to dinner at one of the many divine restaurants. The Tauherenikau Races are on January 2nd and Feb 6th Waitangi Day - relaxed country races at a beautiful racecourse surrounded by totara and kahikitea trees.

Birdseye view of kiwi chicks

The National Wildlife Centre at Pukaha Mount Bruce, 20 minutes north of Masterton on State Highway 2, is about to open its beautifully renovated nocturnal kiwi house.

Find out much more at www.pukaha.org.nz













From Mike's desk

Welcome to the Summer issue of LeafTurner.

This is the time we celebrate our gardens and revel in the great outdoors. We are celebrating that our mulching, composting and clearing efforts are bearing fruit.

You all know this beautiful result was no accident. And already many of you are planning what you will do in the garden for next season. There is a short piece in the newsletter about the difference between quality compost and others. (There is a coupon on the back page for you to use.)

I also am looking ahead to what else I can do to improve our team's service to you. Our research has found that separate collection of green waste from all other waste is better for the environment. Also, offering choice with a private collection system gives households individual flexibility.

As you may be aware from previous issues of Leafturner, I have been looking into new research on recycling food waste. Because we collect green waste and get this turned into compost, we're interested to see that collecting food waste separately from green waste is the most intelligent way to collect food waste and has the most benefits. To read the report go to: www.earthcarenz.co.nz.

A highlight for us this year was to sponsor the Hamilton Kids' marathon because we support community initiatives that help to improve children's health and fitness. The kids run a marathon over four weeks and complete the last couple of kilometres on the finale day. This increases their fitness over a sustained period and contributes to their long term health. I thank you for your custom and wish you a very Merry Christmas and a great New Year and beyond.



Looks like compost but isn't really

Envirofert has been conducting trials to find out how beneficial compost assists plant growth and whether adding any compost is really making a difference.

Paddy from Shannon Agricultural Consulting Ltd has been supervising the field trials studying the growth of vegetables and changes to soil structure with or without WormacompostTM. Envirofert have 23 acres set aside for these trials.

Wormacompost[™] uses worms to complete the transformation of organic waste to compost. Worms can eat approximately half their weight of organic material a day, so one kilogram of worms can process 15 kilograms of material a month and also produce their own replacements.

Wormacompost[™] improves plant growth by breaking down quickly in the soil to release plant nutrients and increase the number of beneficial bacteria and fungi. This type of compost reliably improves plant growth in addition to what you get from adding fertilisers.

Compost made via the normal thermophilic process, where the



composting material naturally heats up to over 550C, needs time to cure and stabilise after the heating phase. If sold sooner than this, while it looks like compost, it can be unstable, containing material that is still breaking down. The microorganisms consuming this material need more nitrogen than it contains so, when it is put on the soil, they use up the soil's nitrogen. Plants trying to grow on the soil will then become nitrogen deficient, and will not grow well.

Envirofert uses a technique that takes the advantages of both the thermophilic and worm composting methods by running the processes one after the other. The result is a fine, microbial rich, stable compost.

NZ could recycle food waste



Almost half of all the rubbish we put out for doorstep refuse collection is food waste that goes straight to landfill. Each New Zealand household generates a quarter of a tonne of food waste every year. Figures from other countries which generate similar quantities of food waste suggest that households throw away around a third of the food they buy, a truly scandalous figure. Throwing out food in this way is unhelpful, avoidable and a waste of a resource.

Dr Dominic Hogg – Eunomia Research UK

When food waste decomposes in landfills, it generates carbon dioxide and methane. Methane is a powerful greenhouse gas, 25 times more potent than carbon dioxide. Although landfills can capture some of this methane and use it to generate energy, a significant quantity is not captured and is released to the atmosphere, contributing to climate change. By contrast, if managed more sustainably, food waste could be used to make, as well as high quality compost, energy, or vehicle fuel.

It makes economic and environmental sense to turn 'waste' into new products.

Another thing we find is that if Councils offer residents 'free' collections of garden waste, the amount that is set out by households can be enormous. We're recommending cost-effective approaches to collecting the food waste separately.

Food waste is easy and clean to collect when done right, with the right bags and the right frequency. If we can collect food waste in a cost effective manner, then we can reduce emissions from landfill, we can raise consciousness about the enormous waste of food, and we can generate a quality compost to nurture the soils that generate so much of New Zealand's wealth.



Hundreds of Hamilton kids finish a marathon

Whatawhata School with a roll of 80 enrolled the most children per capita in the Greenfingers Kids' Marathon and won the Greenfingers \$500 school sporting goods voucher on Sunday 3 October.

This year for the first time there were two major spot prizes for one girl and one boy.

Olivia McDonald age 6 and Fletcher Stone age 8 won a bike each.





This unique event offered children from 5-18 years the chance to complete a marathon, one kilometre at a time in the lead up to the 2010 SBS Bank Hamilton Half Marathon. They finished with a final 2.195km run within Flagstaff Park, along the actual half marathon course.

Organiser of the event Lyn Harris says they were very excited to have Greenfingers join them as the new naming rights sponsor.

"This is more than a one day event, the Kids' Marathon is an ongoing program of health and fitness and it is great to have a sponsor that cares about children's' health and also the environment."

We are healthy and safe with your needs in mind

Greenfingers has a very low staff turner over with many staff having been with us for several years. This, along with our Health and Safety Handbook has helped us to achieve an extremely low number of injuries. This means we are always in top condition to work for you.

We use an induction manual (the health and safety bible) with a motto that emphasises never putting yourself at risk.

Here are some other safety measures we take:

- We manufacture our own trolleys to move bags about to ensure it is easy for the work force to collect bags and transport them to the truck. The trolleys are also made with care for our customer's property in mind.
- The mechanical lift on the back of our collection trucks is modified to ensure bags and bins do not have to be lifted at all by employees. They are placed on the lifter, attached and the truck does the mechanical work whilst the bin or bag is held in position. an assisted lift.
- Our supervisors are responsible for health and safety training during trials and induction.
- Prioritise safety around the truck with emergency stop methods very clearly explained.
- Clear health and safety sign-off process for each vehicle used by each staff member who will use it.
- We operate an on-going process of hazard identification.
- We insist on personal responsibility from employees combined with a commitment from management to prioritise safety.

First wetapunga bred now released

Back to the bush

Remember the wetapunga hatchlings we told you about that are out at Butterfly Creek? Well, the first batch of teenagers from the Greenfingers Butterfly Creek Wetapunga Breeding Programme have been released onto Motuora Island. This happened on 24 September 2010. They were welcomed by a local lwi representative upon their arrival.

Thirteen males and twelve females were



Oscar Thomas at the release on Motorua Island

transported over to the island in individual containers. Dr Chris Green of DoC had prepared the release site using plenty of bamboo shelters of different sizes as refuges for the weta. These were arranged in various trees within the release site. Many of the wetapunga went investigating and selected a different bamboo home on their first night out but this was good as it showed they were happy in the area.

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Chris stayed on the island to watch what was happening: A lot of them left the shelters altogether and hid nearby guite guickly but a few have elected to keep their original destination as their homes.

Head of the breeding programme, Paul Barrett says most of the remaining weta have two stages to go through before becoming adults. Butterfly Creek are planning to release another 25 onto Tiri Tiri Matangi Island in the late summer of 2011.

The Greenfingers' Butterfly Creek Breeding Programme is proving a great success. We will update you again in the next issue of Leafturner.

Christmas Tree Removals



Introduce another and gain a discount

will knock the pick ups off your bill.

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Super 8 - Wormacompost[™] soil supplement - A Greenfingers offer for all customers

 Super 8 wormacompost is better for root growth, plant performance and improved natural resistance against plant pathogens. Greenfingers is offering customers a very good deal to buy a 20kg bag of premium compost for \$10 a bag (minimum purchase two bags) or 4 bags for \$30.00. Cut out the coupon fill in your details and send off with your payment to: <i>Greenfingers, PO Box 259-091, Botany 2163.</i> Orders must be received by 24 January. Offer only valid while stock lasts. Trade is not supplied. Free delivery. 									Name: Address: Phone:			
GREAN WAIKATO GARDEN FINGERSE BAGS & BINS	ARDEN COLLECTION CALENDAR	1 hour service Please write your customer number here	ur account online denbags.co.nz	2010 > AUG 2011 Your PIN number is the last 4 digits of your registered phone number.	Please mark your Collection week Blue Yellow Green Red	4 Weekly Customers Only (except where restricted) may skip 2 collections per year if your bag or bin is empty. HOWEVER, you MUST contact us before 3pm on the Friday prior to your collection week, otherwise the normal collection charge will apply.	EMBER 2010 JANUARY 2011 FEBRUARY 2011 W F S M T W F S S W T F S S M T W F S S W T F S S M T W F S S W T S S S S A S	CH 2011 APRIL 2011 TFS MTWTFS	2 3 4 5 6 7 8 1 2 3 4 5 6 7 8 1 2 3 4 5 6 7 8 1	UNE 2011 JULY 2011 AUGUST 2011 W T F S S M T W T F S S M T W T F S S W 1 2 3 4 5 M T W T F S S M T W T F S S 8 9 10 11 12 1 2 3 4 5 1 2 3 4 5 1 2 3 4 5 1 2 3 4 5 1 2 3 4 5 8 9 10 11 12 4 5 6 7 8 9 10 8 9 10 11 12 13 14 11 12 13 14 15 16 17 15 16 17 18 19 20 21 22 23 24 25 26 18 19 20 21 22 23 24 25 26 27 28 29 30 31 29 30 29 30 31 29 30 31	the internet for your enquiries vertices (07) 838 2272 Conden Bass (07) 847 1877 Janages co.nz neurones (07) 574 6285 not have internet access then please phone: Auctional (09) 279 5848 Friday 8.30am - 2.30pm outside Free Cal Areas 0800 82 00 01	illections generally completed Monday to Saturday stmas break & Public Holidays are indicated with a m box

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