

# T&G Fresh

MAGAZINE

A BayWa Company

DECEMBER 2017



# From a local fruit shop to a global business. We've come a long way since 1897.



Phil and Kirsty Greer, Jazz™ apple growers

When Edward Turner established Turners and Growers in 1897, he could scarcely foresee how successful his produce business would become.

Today, we're known as T&G Global. And globally is where we do business, from the Americas to Europe, from Asia to Australia, and right here at home in New Zealand.

It makes us this country's biggest exporter of horticultural produce. It also means we deliver fresh, healthy fruit and veggies year-round across New Zealand, from our growers here and abroad.

We do all this with what we call a passion for freshness and a profound respect for the land, our customers, growers and our people. It's a way of doing things that has ensured our success over those many decades.

So we'd like to say to the people of New Zealand, who continue to buy our produce every day: **thank you for 120 years.**



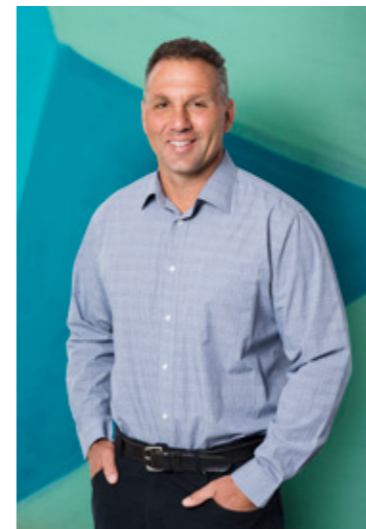
[www.tandg.global](http://www.tandg.global)



LOTATOES



## Note from our CEO Alastair Hulbert



Attracting women into horticulture and supporting their development is something T&G is passionate given our position as New Zealand's largest produce grower. Currently our workforce is split 50/50 in terms of female and male employees, a healthy mix across all levels and areas of T&G.

We were delighted to see Shannna Hickling recently named as the winner of the 2017 Young Horticulturalist of the Year Award –

the third woman in 13 years. At the presentation evening we announced our upweighted support of these important awards for another five years to further acknowledge and support the achievements of young people enabling our industry's growth. And, just this month, T&G became a supporter of Grow New Zealand Women – a group recently formed in the Tasman district of New Zealand to support women working in the horticulture industry.

Christmas is just around the corner – a special time spent with families and friends. The team at T&G are thinking of those who have lost family members this year including Faulalo Lautala who tragically died in a car accident near Hastings in November. Faulalo originally joined T&G's pipfruit team under the Recognised Seasonal Employee (RSE) scheme. After marrying a local woman and gaining residency, his ability was soon recognised and he joined us as a permanent orchard hand, working for T&G for three years. Our heartfelt condolences go out to Faulalo's wife and young children at this extremely sad time.

I'd also like to take this opportunity to thank all those that have supported our business over 2017 – and our 120th year – and wish everyone a safe holiday period and a prosperous New Year.

*Alastair Hulbert*

## Contents

### 04 COMMUNITY

5+ A Day celebrates 10 years  
Young kiwi kids really dig gardening!  
T&G delivers truckloads of fun for a good cause  
T&G helps KiwiHarvest

### 11 SUSTAINABILITY

Growing Green – doing more, using less  
Planting for the environment

### 16 EVENTS

Lotatoes™ takes out prestigious Food Awards  
T&G roadshow

### 20 GROWER PROFILE

Aaron Finlay

### 22 GLOBAL

The Envy™ roadshow winds through Texas  
JAZZ™ voted 'UK's Tastest Apple'

### 25 OUR PEOPLE

Straight stalking  
Teams conquer coastal challenge  
Engaging at the grass roots

### 34 HEALTH & SAFETY

A safer way to work

Get in touch!

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# Fair fever hits Rangitoto Kindergarten

Rangitoto Kindergarten's annual fair went ahead in early September with the support of T&G.

T&G provided coconuts for the coconut shy, where participants paid a gold coin to throw balls at them in an attempt to knock them off their stands and win prizes.

The fair featured many great stalls and activities for children, families and the local community, raising money for the kindergarten.

"It was a fantastic day out for our kids and their families," says Rangitoto Kindergarten's Yvonne Hansen.

"I'm proud to say that it was one of our most successful years and we couldn't have done it without T&G's help. Thank you again for the wonderful donation."



Throwing coconuts.

## T&G Global to make a splash at Napier Port Ocean Swim

Get your goggles, grab your togs and get ready to take the plunge because T&G is proudly supporting the Napier Port Ocean Swim 2018!

As well as being the official fresh fruit partner to the Napier Port Ocean Swim, T&G is supporting its namesake 300m individual and team races. Competitors will swim a loop course around buoys, before heading back to the finish line. The three top competitors and teams will receive a certificate.

And with T&G on board, supplying fresh



produce to participants and the attending community, we're bringing our 'healthy eating, active living', or H.E.A.L., philosophy to life.

"T&G is proud to be part of the Hawke's Bay community, and prouder still to be supporting this great event," says Bruce

Beaton, general manager pipfruit at T&G. "As a major employer in the region, with most of T&G's apples being grown here, getting behind the Napier Port Ocean Swim event was an easy decision. It also gives us an opportunity to provide participants and attendees with some delicious produce on the day," says Bruce.

"Ocean swimming is an important skill for members of our community and, with Hawke's Bay's vast amount of coastline, it's great to be a part of an event that helps develop this skill in the wider community."

To register for the event visit [www.napieroceanswim.co.nz](http://www.napieroceanswim.co.nz)

## APPLES FUEL AUCKLAND'S TRAVELWISE KIDS

T&G supplied apples for almost 800 children from 91 schools across the Auckland Region during the recent Travelwise Celebration at the Cloud in down town Auckland.

Travelwise assists schools to create individualised Safe School Travel Plans by helping them incorporate a road safety plan for their staff, students and the community around their schools.

"I just wanted to take thank you all, for providing all the attending kids with a healthy snack," says Rachel Woodworth, Community Transport Coordinator - North West, Auckland Transport.



## 5+ A Day celebrates 10 years

A decade has passed since the 5+ A Day Charitable Trust was launched to help encourage everyone to eat more fresh fruit and vegetables.

The message is simple – eat at least five servings each day to help maintain good health – but one which requires ongoing promotion and education to ensure New Zealanders of all ages understand the importance of healthy eating.

Fortunately fresh, delicious, seasonal produce is always available in New Zealand and the 5+ A Day Charitable Trust, with T&G's support is proving to be an effective way to help increase consumption.

The 5+ A Day logo now appears on over 600 kiwi produce packages and promotions, while independent research shows 94% of household shoppers are aware of 5+ A Day (up from 82% in 2012). Around two thirds of household shoppers with children eat at least two servings of fruit, and three or more servings of vegetables, per day.

But there is still plenty of work to be done. According to a 2017 Ministry of Health survey, only 40% of the general population eat five or more servings a day (up from 36% in 2013).

The 5+ A Day Charitable Trust is focusing on a range of different initiatives to connect with

people in schools, workplaces and online, to boost consumption even further.

T&G Global congratulates 5+ A Day on their significant milestone and looks forward to supporting 5+ A Day for another 10 years to help kiwis eat fresh fruit and vegetables every day.



# It's true! Young kiwi kids really dig gardening!

After digging through nearly 70 applications from primary schools and keen young gardeners aged between 7 and 11 years from all over New Zealand, we have our inaugural T&G Garden to Table Young Gardener of the Year Awards winners.



Haumoana School in the garden.

Haumoana School teacher, Jon Lovell, says: "The children absolutely thrive on the opportunities provided by the Garden to Table programme. Be it in the kitchen or garden, they are totally engaged and thoroughly enjoy the opportunity for 'hands on' real life learning. The garden has become a real focal point for the children as they proudly share their learnings with their parents, siblings and school mates. Many of the children have been the driving force in planting gardens at home, based on the enthusiasm they have gained with

the school garden. Many of the children (7-8 years old) also now cook on a regular basis for their families."

Diamond Harbour School in Banks Peninsula, Canterbury, was awarded second place and Forrest Hill School on the North Shore in Auckland, was awarded third place.

Andrew Keaney, executive general manager NZ Produce, T&G says "This is the first year the awards have taken place and I was blown away by the standard of applications received.

"It's fantastic to see such enthusiasm for getting outside, being active and learning key skills that will see them through life, all of the judges were incredibly impressed by the drive children showed for gardening.

"I'd like to say a big congratulations to the winning school and of course, our young gardeners. A big well done also goes out to all the children who had the courage to apply. It was a tough job to judge."

The award will run again in mid 2018.



*Freddie Meere*

Age 10, from Te Huruhi School, Waiheke, Auckland

Freddie says: "I've learnt a lot about gardening and am intrigued by how fun it is. But my favourite part is eating! In the garden, it's a nice peaceful space and I like looking at the plants and smelling the lavender. My proudest gardening moment is when I pulled out a big big root with a fork. It took three people to carry it to the compost pile."



*Emma Walsh*

Age 7, from North Loburn School, North Canterbury

Emma is a special needs student who has 4p Syndrome and very limited speech. Her application was written by her mother. Emma's mum, says: "Gardening for Emma, is a source of wonder, connection with others, peace, calm and pride. It allows her to find success without the challenges of speech, written language and mathematics found in the classroom."



*Maima Leru*

Age 10, from Cannons Creek Primary, Lower Hutt, Wellington

Maima says: "I love everything about gardening. I love propagating. Last year, we took cuttings with our garden teacher and grew Chinese lantern plants. I love planting things too. This year I helped plant an apricot tree. I have never eaten an apricot from a tree so I am excited to one day eat one."



*Qwincey Mennell*

Age 10, from Dominion Road School, Auckland

Qwincey says: "My favourite thing about gardening is learning to grow fruits, vegetables and trees. Without these we wouldn't be able to live! It's a good skill to know how to grow your own food instead of buying it. I also love spending time outside and getting muddy."



*John Lundy*

Age 7, from North Loburn School, North Canterbury

John says: "I get to garden at school and at home. I take pride in our school gardens and use what we grow to cook with in our Garden to Table cooking classes. I gained a knife license at school to chop up the vegetables that we grow."



Andrew Keaney with Haumoana School's Mrs Ailsa Slui and Mr Jon Lovell

# T&G delivers truckloads of fun for a good cause



T&G's JAZZ truck

## T&G Global has once again proudly supported the Mitre 10 Mega Ride in a Truck day.

Hosted on October 14th at T&G East Site in Hastings, the fun-filled community event hosted hundreds of trucks, thousands of members of the community and helped to raise tens of thousands of dollars for Bellyful and Little Elms charities.

"It was a pleasure to once again host this important event, the community and the convoy of big rigs that the Mitre 10 Mega Ride in a Truck day brings with it at our Whakatu site in Hastings," says Bruce Beaton, pipfruit manager, T&G.

"T&G's roots run deep in the Hawke's Bay region, and we're proud to support the community that supports us. We're proud that we once again helped raise over \$20,000 for Bellyful and Little Elms. These outstanding local charities help people during tough times, so it was great to play our part," says Bruce.

T&G offered more than just an open space for the event with passionate local staff donating their time to ensure the day ran smoothly and safely with food, drinks and entertainment on offer for truck drivers and attendees alike.

Visitors got up close with 185 stunning big rigs and watched digger and bulldozer drivers taking part in the annual Contractors Association competition.

*"It was a great day, we're lucky to work in a company that supports great causes like this in our home town."*

Natasha, T&G

"It was a fun day out for all ages," says Bruce, "visitors ate some of the delicious apples we grow in our orchard which was in flower and looking stunning right now; they won some great prizes and helped support the good work Bellyful and Little Elms do."

The day wouldn't have happened without the efforts of T&G's Natasha Harrison and her team, who did an amazing job of organising (even attending meetings on Saturdays!), setting up the site and running such an incredible event.

"It was a great day, we're lucky to work in a company that supports great causes like this in our home town," says Natasha.

"I'm feeling very grateful, especially towards all our T&G staff that volunteered their time on a beautiful day to support us. And to those who brought a raffle ticket, T&G sold 45 books which helped raise \$900 before the event even started. Thank you all for your support," she says.

## The numbers

- Money raised \$24,000
- Truck convoy ticket sales 223
- Truck numbers 185
- Furthest travelled to attend Eden Haulage from Invercargill
- People attended 3,000
- Volunteer numbers 113



Convoy to T&G and Truck Pull (below)



# KiwitHarvest feeds the community



**T&G are proudly supporting Auckland based food rescue charity KiwiHarvest, helping them to feed community groups and charities with donations of fresh produce.**

Depending on the needs of the groups, KiwiHarvest delivers the produce fresh or uses it to prepare delicious, nutritious meals for women's refuges, emergency housing shelters, youth mentoring groups, food banks and community meals from Whangaparoa to Pukekohe.

"We're proud to support KiwiHarvest through produce donations," says Andrew Keaney, general manager NZ produce, T&G.

"Through our support, we're helping to get nourishing produce onto the tables of those members of the community who need it most - which makes a lot of sense."

KiwiHarvest also rescues surplus foods before they go into landfills, to prepare into meals for those in need, but T&G's fresh produce donations completely transform the nutritional value of the food being provided to vulnerable people.

"The team at KiwiHarvest thank you for sharing our vision to rescue good food and for your generosity," says Maria Madill, manager, KiwiHarvest Auckland.

"Steve Higgs, Aaron Leslie and all the T&G crew are such a pleasure to work with. It makes our job of sharing goodness with those who are struggling so efficient and impactful.

"Everyone is incredibly grateful as so many families simply don't have access to fresh food and we frequently hear of our young people trying fruits and vegetables for the first time,

"We're fortunate that we have a strong network of industry partners like T&G who help us make sure that safe and high-quality food can reach those who need it most."



# Increasing energy efficiency - doing more, using less



**As part of our collaboration with EECA, T&G is focused on supporting energy efficiency understanding and awareness to allow us to improve how we use energy.**

As part of this commitment T&G has launched a new internal online energy monitoring platform allowing operations and technical managers to log in from anywhere and access daily energy consumption information.

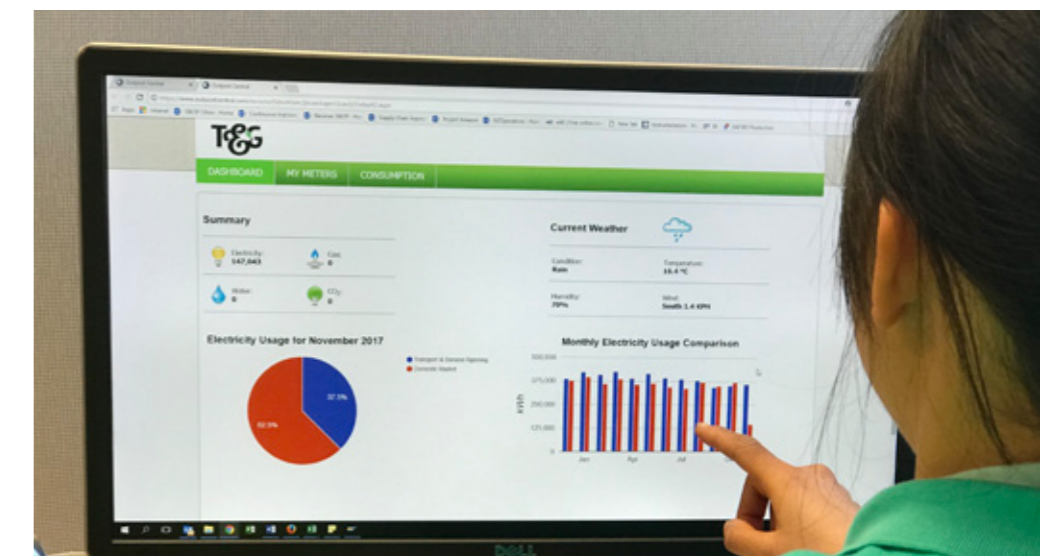
Energy consultants EnergyNZ, met with T&G site managers to discuss and showcase the new platform and highlighted how the data can be used to better control and improve their energy consumption. Each month sites are sent a summary of their monthly energy consumption, with comparisons to the baseline year (2015) and how their site is tracking against the previous year.

From these discussions, Energy Management Action Plans were developed allowing staff to drill down and focus on the behavioural and operational changes they can make and how to better care for refrigeration systems, lighting, boilers and heating systems.

Each site can then discuss their actions with T&G's sustainability team and energy consultants on a quarterly basis to make sure they're on track to reach their sites goals and continuously improve.



**T&G Growing Green**





# Planting for the environment

For the second year in a row, passionate T&G people teamed up with Sustainable Coastlines to show some love to the Kapiro Stream, planting 1000 native trees on its banks near Kerikeri, in Northland. This event follows a similar effort from 2016 which saw T&G teams from Kerikeri pitching in to plant 900 natives plants.

Samantha Walmsley-Bartlett, T&G's sustainability analyst, says the planting is part of T&G's commitment to 'Growing Green' which includes biodiversity and supporting the health of our local waterways and the land we grow on.

"The planting will help minimise erosion by strengthening the stream's bank, ensuring water can continue to flow easily. The natives will also assist in minimising nutrient loss and support the

establishment of a local habitat. The riparian planting days are an awesome opportunity to share our love for our local environments across our teams and plant a habitat that can be enjoyed for years to come," says Samantha.

And the T&G team proved that they knew a thing or two about planting – with 40 staff members from Kerikeri getting their feet and hands deep into the soil, planting Solander's hedge, cabbage trees, flax, karo and pokaka to help improve the water quality of the stream. The area planted was 200 metres in length along the stream's bank and 900 square metres in size. Denis Barker, the Kapiro orchard manager, did an excellent job preparing his team and the site for the plantings by clearing invasive species and laying



down a bed of mulch and bark to retain soil moisture and provide sustenance to the growing trees.

Our people's passion was evident on the day. The local staff members suggested we name the site and highlight the special significance it holds amongst them. The habitat is now referred to as Te Taiao o Kapiro - which translates to 'encompassing the whole environment and planting', highlighting our pride over the transformed habitat. Their efforts will have a positive flow on effect downstream, as the Kapiro stream flows through to the Rangitane river and eventually out to sea via the Kerikeri inlet.

"Riparian regeneration is a key component in cleaning up New Zealand's waterways and contributing to environmental, social and economic well-being," says Fletcher Sunde, programme manager

for Sustainable Coastlines. "Regeneration not only does good for the local environment by reducing sediment and nutrient run-off, it also provides an opportunity to increase our connection to nature, which is good for mental health and helps balance greenhouse emissions," says Fletcher.

T&G held a second planting day in November, planting another 1200 natives along our orchard in Riwaka, Nelson. To suit the coastal location, the team planted swamp sedge, salt marsh ribbonwood, estuarine tussock, cabbage tree, flax, rush species and toe toe. The natives will capture carbon from the atmosphere over their lifetime and planting natives on T&G owned land means we can ensure they will be well looked after with watering and maintenance offering a better chance of survival.



T&G staff and volunteers after planting in Kerikeri.



**T&G Growing Green**  
A BayWa Company



**With the New Zealand tomato season in full swing the team from My Food Bag visited one of T&G's glass houses to see first-hand how our Beekist® tomatoes are grown.**

My Food Bag, a T&G customer, is New Zealand's premium food home delivery service. They provide tens of thousands of busy kiwi customers with a weekly hamper of free-range, locally grown, seasonal produce and recipes to cook meals each night of the week.

Michelle Singh, marketing manager at T&G says sampling Beekist® tomatoes with My Food Bag's foodie customers is an amazing opportunity to showcase T&G's tomatoes, made even more worthwhile considering renowned chef Nadia Lim has designed a recipe specifically for the produce.

"It was great to show Nadia all the care and attention to detail that goes into growing,

picking and packing our locally grown Beekist® tomatoes," says Michelle.

"And by working with them to supply tomatoes for their new Christmas Mix packs, we'll also be showing their customers how delicious, sweet and bursting with flavour our Beekist® tomatoes are."

Beekist® Christmas Mix is a medley of red, yellow and mocha tomatoes that will be delivered to thousands of My Food Bag customers with a delicious recipe for them to prepare.

While at T&G's Favona Road glass house operation, the My Food Bag team took photos of Nadia to promote the Beekist® Christmas Mix to their customers.



"Seeing our local operation for themselves, meeting our friendly growers and watching the humble, hard-working bumble bees buzzing overhead, visiting and pollinating flowers on the vines certainly impressed them," says Michelle.

Nadia Lim says Beekist® tomatoes fit perfectly with their concept of eating food the way nature intended, while putting natural ingredients front and centre of their recipes.

"Our customers want to know where their food comes from, how it's grown and who grows it – as well as how to prepare it. And I saw for myself that Beekist® ticks all these boxes, so My Food Bag customers are going to love these flavoursome tomatoes this summer," says Nadia.

.....  
*"It was great to show Nadia all the care and attention to detail that goes into growing, picking and packing our locally grown Beekist® tomatoes."*

Michelle, marketing manager, T&G

## NEW TOMATOES FOR SUMMER

Give your summer dishes extra colour and flavour with all new Beekist® Tomatoes Chef's Selection or Sunshine Mix.

Chef's Selection or Sunshine Mix combine beautiful tasting and vibrantly coloured yellow, red, purple and black tomatoes that will make any meal visually stunning while delivering the delicious taste sensation Beekist® tomatoes are known for.

Chef's Selection brings an array of beautiful tomato sweetness, flavour and colour together by combining Angel, Red Delight, Y.E.L.O., and the deep richness of the Kumato tomatoes together in one sensational pack.

Sunshine Mix™ combines sweetness with a gourmet factor by bringing red delight beauties with deliciously rich flavoured Y.E.L.O. tomatoes.

**Try these serving suggestions for Beekist® Chef's Selection or Sunshine Mix this summer:**

1. Slice into quarters and place on top of blinis (small pancakes) with fresh mozzarella, basil and balsamic glaze for an instant crowd-pleasing canapé.
2. Line an oven tray with baking paper and cut savoury puff pastry into squares. Spread pesto on the base, adorn with an array of colourful tomatoes, sprinkle with parmesan and bake in a hot oven for ten minutes for a delicious dinner or lunch on the go!
3. Quarter them and add them to any salad or kebab for an instant foodie update on your Summer staple dishes.

Beekist® Chef's Selection and Sunshine Mix packs are available in the fresh produce section of all New World and Pak'nSave supermarkets nationwide. And remember to store all tomatoes in a shady spot outside of the fridge. They will taste better!





Available from



40% LESS CARBS IN EVERY SPUD\*

# LOTATOES™ POTATOES

LOWER CARB · LOWER CALORIE · GREAT TASTE\*

A melt in your mouth taste with just 9.8gms of carbohydrates per 100grms.



\*Lotatoes™ potatoes contain 40% fewer calories and 40% fewer carbohydrates (per 100gms) than the commonly available Rua and Agria potato varieties.



NZFOODAWARDS  
POWERED BY MASSEY UNIVERSITY

NZFOODAWARDS  
POWERED BY MASSEY

Potato growers Eamon Balle from Balle Brothers and Pravin Masters from Masters Produce with Andrew Keane, T&G.



*Lotatoes™  
takes out  
prestigious Food  
Awards*

## T&G's Lotatoes™ has fended off four other food innovators to be crowned winner of the Ministry for Primary Industries Primary Sector Products Award at the 2017 New Zealand Food Awards.

The category promotes, recognises and showcases amazing innovations in primary sector products, processing and packaging methods.

And strong innovation featured in this year among finalists but Lotatoes™ came out on top with the judges being particularly impressed with the process used to naturally breed and sustainably grow the lower carb and fewer calorie potato that's taken New Zealand by storm.

"Lotatoes™ is a high quality and delicious potato, sustainably grown right here in New Zealand by passionate farmers and

loved by kiwi consumers. We're extremely proud of Lotatoes™ win at the 2017 New Zealand Food Awards," says Andrew Keane, executive general manager NZ produce, T&G who accepted the top award.

"Having judges recognise our Lotatoes™ confirms we are on the right track with our innovation. Innovation in the produce industry takes a long time, so hats off to the dedicated teams from T&G and our growing partners Balle Brother and Masters Produce for getting Lotatoes™ from the soil to the supermarket shelves."

This top-notch potato, with 40% less carbs and fewer calories than other potato varieties, was developed by cross-breeding different varieties of potato seeds together.

Those seeds have a shorter, more sustainable, growth cycle using less water than traditional spuds making them better for the environment. And it's this combination that has made Lotatoes™ a winner.

"Lotatoes™ were five years in the making, so getting them into stores was a massive

achievement for everyone involved," says Michelle Singh, marketing manager at T&G.

Michelle says winning the award is recognition for the efforts of the entire team, from the passionate growers, growing and nurturing the plants through to supply chain, marketing and sales.

"Being recognised by the New Zealand Food Awards is a credit to the work of all of our passionate people, who ensure Lotatoes™ had both the health credentials consumers wanted and the great potato taste they love.

"It's also validation that we are doing what's right environmentally - so we're very proud to be receiving this award and the judge's recognition for both innovation and sustainability," says Michelle.

And Lotatoes™ lovers can rejoice with new season Lotatoes™ and all new Baby Lotatoes™ available now in selected Countdown stores nationwide - just in time for summer salads and Christmas meals.

Visit [lotatoes.co.nz](http://lotatoes.co.nz) for recipes, grower stories and more information

# Celebrating and sharing



T&G's Andrew Keaney, Alastair Hulbert, Kevin Tohill, Mark Snell, Darren Dury and Tony Lorkin.



The T&G roadshow wound its way all over New Zealand recently, stopping off at every New Zealand T&G site, for a business update.

Turn out at each site was impressive, with T&G people eager to learn more about the business' history, engage with leaders in a Q&A and of course eat cake – of which there was plenty of.

Andrew Keaney, executive general manager NZ Produce, T&G was on hand in most sites to update our people on our business, celebrate and acknowledge the contribution everyone has made to ensuring our success over the past 120 years.

Joining Andrew for the session at T&G in Hastings was CEO Alastair Hulbert and about 300 orchard and office based staff.

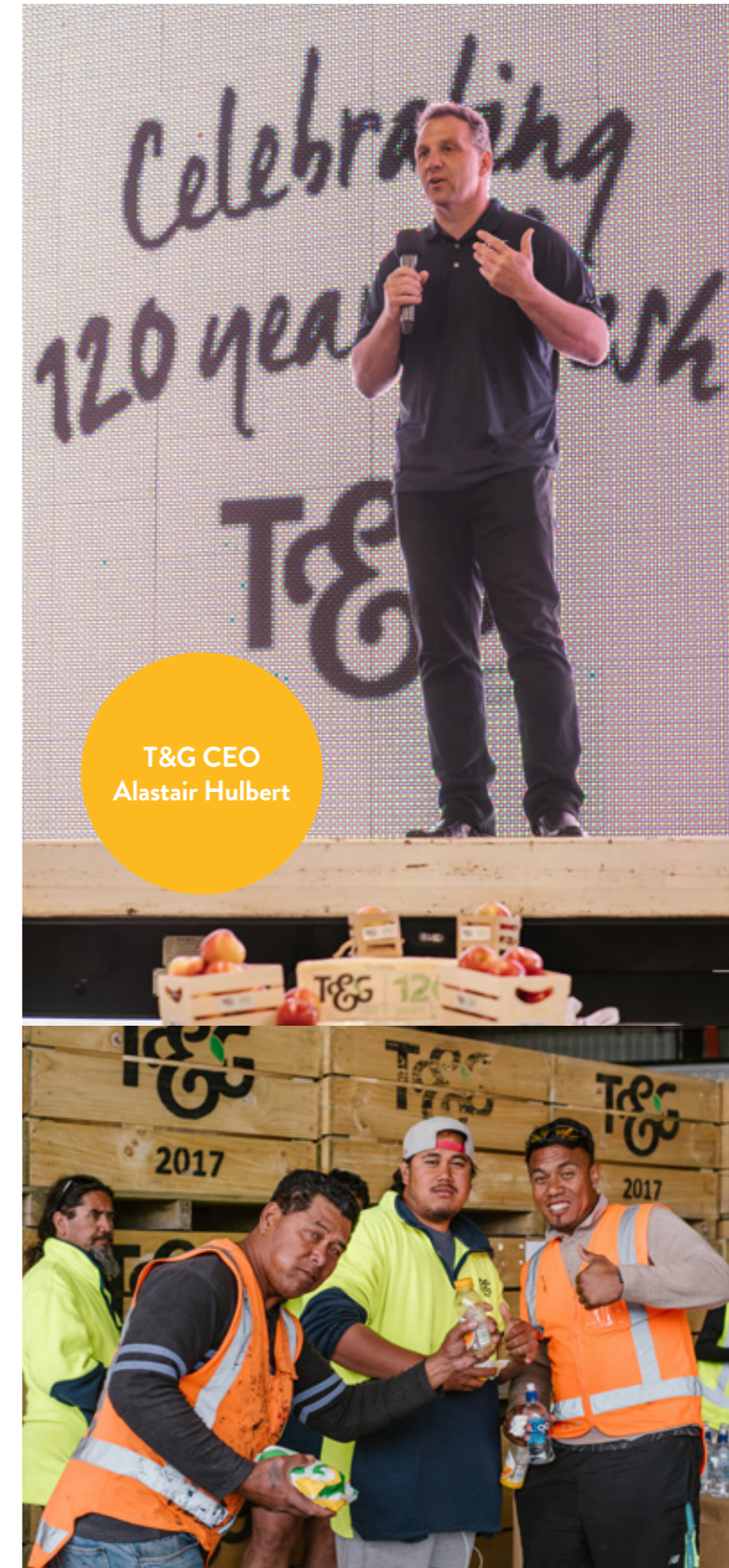
"It was vital to get to each location to meet with and celebrate this key milestone with all our people, who without we wouldn't be where we are today," says Andrew.

"We began as a small fruit auctioneer in Auckland, New Zealand in 1897 and we're now an international vertically integrated grower, picker, packer, shipper, trader and marketer of fresh fruit and vegetables,

"And we know that, if we're going to be around for the next 120 years, it's our people that are going to get us there. And they'll do that by growing quality, sustainable produce, maintaining year-round freshness to provide a healthier lifestyle for everyone we share the planet with."

*"It was vital to get to each location to meet with all our hard working teams and celebrate this key milestone during the roadshows. It was a privilege meeting those who without we wouldn't be where we are today."*

Andrew Keaney, T&G general manager, NZ produce



T&G CEO Alastair Hulbert

# Grower Profile

## AARON FINLAY

**T&G senior leading  
hand Riwaka**

*“Orcharding is a very  
challenging but rewarding  
career. I love it and one  
day I hope to manage a  
block of my own.”*

- Aaron Finlay



As a 12-year-old, T&G's Aaron Finlay, took his first steps towards a career in orcharding without even realising it. While in school, he landed a part-time job cleaning a fruit pack house near Nelson – picking up discarded apples, sweeping the floor, and doing odd jobs.

Despite this early introduction, he never planned to become an orchardist. After high school he took a job on an apple orchard to save money for a dairy farming course. “But I ended up loving being outdoors and working with apple trees so I stayed where I was.”

Fourteen years on, Aaron is now a senior leading hand on T&G's Riwaka orchard, just north of Motueka, overseeing four full-time staff and up to 40 part-timers during apple harvest.

“My day-to-day job involves pretty much everything – mowing, mulching, spraying and constant repairs to the tractors. I also oversee the pruning and canker crews to make sure everything is being done correctly and checking they don't need any help or supplies. I like to pass my knowledge on to others so they understand what they're doing and why.”

Aaron was also named runner-up at this year's Nelson Young Fruit Grower competition. “That was huge for me. I was shocked when they called my name, but I had scored consistent results for each

task throughout the day. I was stoked.”

The appeal of orcharding he says is looking at the big picture and seeing how your actions affect the growth of the tree over the years.

“It's like a big puzzle. There are so many factors at play like the weather, pollination, bi-annual bearing and pruning. If you prune too hard, the next year the tree will retaliate and throw out hundreds of branches. It's very challenging and there's a lot of jobs to do. Every day is different.”

Like other horticultural industries, growing apples is becoming very high tech.

“There's massive technology developments coming through orchards at the moment which is really exciting.”

Other developments on our Riwaka orchard include a new multi-million-dollar optical grading system, automated bin cards, digital trap logs to record bugs and pests, and a new app which analyses the 'colour aspect' of apples on the trees to help decide whether they're ready to pick.

“With some varieties of apple, like Envy™, it's very hard for the human eye to detect the colour difference as the apple ripens. This will make it much easier which is pretty cool.”

Looking back, Aaron is more than happy with the career path he chose. As the youngest of five siblings, Aaron says his parents were relaxed and didn't push him in any particular direction. “I think the most important thing to ask yourself is 'what are you going to be happy doing?'”

“I've always been a hands-on, outdoors person. I've heard people say that orchardists make a lot of money for doing very little. But that shows a complete lack of understanding about what's involved. With orcharding you learn every day and I want to carry on learning and improve my skills as much as possible.”

Aaron has now almost completed a Diploma in Horticulture.

“Orcharding is a very challenging but rewarding career. I love it and one day I hope to manage a block of my own.”

Want to grow your world with T&G?  
Visit <https://careers.tandg.global/home>

Grow your world with T&G



# Envy™ roadshow winds through Texas

Samples of fresh-picked Washington-grown apples were a hit with shoppers at a number of retailers across Texas.



**Having spanned both import and domestic seasons, the successful Envy™ roadshow wrapped up in the large and growing US markets of Dallas/Fort Worth, Austin and San Antonio, Texas, during November.**

Sampling events at Walmart, Whole Foods, HEB and Fiesta stores gave their shoppers an opportunity to learn about and sample our fresh-picked, Washington-grown apples.

As a special treat, Envy™ grower and T&G North America programme manager, Rick Derrey, attended several of the events giving consumers a glimpse into Envy's™ farm-to-table journey. "I know that, for me, a greater understanding of where your food comes from makes the eating experience even more enjoyable," says Rick.

Rick and the roadshow crew also promoted the Envy™ 'Show Us Your Stockings' campaign, an Instagram photo contest which runs through the end of 2017 and will award four winners with exciting, enviable prizes, including a \$3,000 grand prize for the best photo. The contest aims to replicate the success of last summer's JAZZ™ Summer Vacation Sensation Instagram contest which received over 700 submissions from consumers throughout North America.

"With Rick's participation, the Instagram contest, and the enthusiasm we're seeing from our retail partners, we expect that the Texas roadshow events will be our most successful to date," says Brock Nemecek, T&G North America marketing manager. Highlights of the first two, 30-day roadshow stops in Boston and San Francisco include:

- 50 sampling events at retail stores and other popular gathering spots, like the Prudential Center shopping mall in Boston;
- 6,000 apples, whole and sliced, to samplers;

- Donation of a salad bar, which was specifically requested by the student body through the Saladbars2schools.org grant programme, to the Brooke Charter High School in Boston;

As Envy™ volume increases over the next several years, these types of consumer-facing initiatives – which also add immeasurable value to the quality products we sell to our retail customers – will increase brand awareness, demand, and sales for the apple that was already voted America's favourite earlier in 2017. We look forward to delivering the #biteandbelieve experience to all corners of North America and will keep you posted along the way!

Follow Envy apples on Instagram @envyapples

# JAZZ™ voted 'UK's Tastiest Apple' at the National Fruit Show

With the coming UK season signifying the 10th anniversary of British grown JAZZ™ apples, Kent-based grower Peter Chandler has helped the special variety celebrate in style after his JAZZ™ won the much-coveted 'Tastiest Apple' title at the National Fruit Show 2017-2018.

Taking place in October at the Kent Event Centre, the National Fruit Show is the biggest celebration of the UK's commercially grown top fruit and soft fruit with all the leading players and growers in attendance.

The centrepiece of the show is the hotly-contested awards featuring 60 different categories showcasing the best of British

fresh produce.

JAZZ™ showcased why it's so popular when it comes to taste, flavour and crunch after scooping first and second prize in the 'Tastiest Apple' category. It's the third time in five years that JAZZ™ has won the 'Tastiest Apple' award.

This year, the first placed JAZZ™ were grown by Peter Chandler and the team at Chandler and Dunn, who have been farming the East Kent landscape for over 200 years, and the JAZZ™ grown by Simon Bray of Monks Farms in Kent picked up second place in the contest. Well done to both!



## THE JAZZ™ UK JOURNEY

- JAZZ™ is the joint fastest-growing apple variety in the UK and recently overtook Golden Delicious to become the 6th most popular variety with over 125,000,000 consumed last year alone – that's around two for every man, woman and child. The retail value of the brand now stands at £44million, an increase of 19% year on year.
- Now available in Aldi, Asda, Booths, Co-op, Lidl, Morrisons, M&S, Ocado, Sainsbury's, Tesco and Waitrose, JAZZ™ had a brand refresh earlier this year and are a global favourite grown in over ten countries around the world under a closely controlled quality growing programme managed by T&G Global.



# T&G re-cements commitment to growing horticulture sector

T&G Global has signed an extended five-year sponsorship agreement with the Royal NZ Institute of Horticulture Education Trust which runs the Young Horticulturalist of the Year competition.

T&G supported the annual competition since it started in 2005, renewing annually, as a top-tier partnering sponsor but the growing need for more talent in the industry has led T&G to double its financial support through to 2022.

Andrew Keaney, T&G's executive general manager NZ produce, says T&G considers competitions like the Young Horticulturalist of the Year to be incredibly important.

"They're vital for developing and recognising the next generations' skills and knowledge to ensure that as an industry, we are collectively supporting our future leaders."

T&G's strengthened commitment will enable a significant step-up in gear for the competition says Young Horticulturalist of the Year organiser Susan Tremain.

"Securing a five-year strategic partnership from a company of T&G's stature is a massive vote of confidence for the growing relevance of the competition, which not only sets the bar for the industry, but horticulture's rise as a potential economic powerhouse in New Zealand's future.

"It also sends a strong signal that the major players in our economy are committed to taking horticulture into a bigger and better future as well as the young talented Kiwis who are building that future in horticulture. The world needs food and the planet needs it to be produced sustainably," adds Susan.

Andrew Keaney continues saying the competition also supports the growing horticulture industry which is now worth \$8 billion.

*"They're vital for developing and recognising the next generations' skills and knowledge to ensure that as an industry, we are collectively supporting our future leaders"*

Andrew, T&G executive general manager, NZ produce

"As an advocate for over 1500 growers and 120 years' growing experience, T&G understands the challenges our industry faces from adverse weather to finding talent. The Young Horticulturalist competition helps address the latter by supporting emerging talent across the spectrum of growing from wine to flowers and fresh food. As a major employer, we take our role in enabling and attracting young people into horticulture seriously and hopefully our increased support of the competition will further assist the growth required to ensure we reach the industry's combined target of \$10 billion in value by 2020."

Find out more about the Young Horticulturalist of the Year Awards visit [www.younghort.co.nz](http://www.younghort.co.nz)



2017 Young Horticulturalist of the Year Shanna Hickling with competition partnering sponsors, Andrew Keaney of T&G Global, Malcolm Nitschke from AGMARDT and Max Spence from Fruitful Supplies.



Andrew Keaney with the organisers of the Young Horticulturalist of the Year competition - RNZIH Ed Trust celebrating T&G Global's five-year commitment to the Young Horticulturalist competition.

# Grower Profile Straight Stalking

**Celery may look pretty straight-up but it can be difficult to grow unless you have years of experience behind you like Pukekohe grower, Dave Clark.**

His family has been growing celery for the past 50 years and are a long-term partner of T&G.

Celery is notoriously hard to grow, being sensitive to extreme temperatures and taking up to five months to mature. It's a challenging category and today there are less than 10 celery growers in New Zealand. But Dave is an expert, having perfected his growing programme over the past two decades.

"I started out as a hobby grower but took it over from my dad when he retired," Dave recounts. "I found I really enjoyed it and now I grow a few of my own varieties including Triple 8; it's consistently dark green and grows three times a year. Another variety of mine is Clark's Slow Bolting which I grow from June to August. Both generate quality yields."

Dave developed his special varieties through his own selected breeding process including a commitment to reducing the farms' impact on the environment. Being shallow-rooted, celery likes to be kept moist. Dave has responded by ensuring direct placement of water, infused with nitrogen, onto his plants to minimise wastage.

Like many growers, Dave faces new challenges as rural meets city on the outskirts of Auckland, especially around burgeoning Pukekohe where housing has more than doubled over the past five years.

Two years ago, his property was rezoned as special housing, and his



Andrew Keaney and Dave Clark

wildlife neighbours began being swapped for families. Dave expects new challenges will emerge as a result of the changing community make-up.

"I can see restrictions being placed by Council on the way I grow plus more regulatory and compliance. I really don't want to sell, like other growers are being enticed to do by property developers. I have a profitable business here but I'm now stuck in the middle of a residential area which will be challenging for both parties when it comes to spraying, irrigation, dust and noise."

Like T&G, Dave is concerned about security of food supply and wants to see more done at a regulatory level around preserving fertile agricultural land.

"Our elite soil resource is diminishing as housing expands around Pukekohe which has been tilled for over 150 years."

T&G's executive general manager, New Zealand produce, Andrew Keaney says T&G supports growers' choice to sell their land if they wish but would support more action being taken on protecting food supply as is the case in other countries.

"In California for example, areas have been designated purely for horticulture to ensure people are not completely dependent on imported food. Unfortunately, that is a reality for New Zealand if we do not future proof our growing resources."

Horticulture New Zealand's chief executive Mike Chapman agrees saying New Zealand needs to develop a national food security strategy. "Prime fruit and vegetable growing land is being squeezed

*"I started out as a hobby grower but took it over from my dad when he retired...I found I really enjoyed it and now I grow a few of my own varieties..."*

Dave Clark, Pukekohe grower

by rapid growth in towns and cities and high demand for new housing. Changes in weather patterns and extreme unseasonal weather events are becoming more frequent and damaging, impacting the supply and, consequently, the price of fresh, healthy food. Things are changing fast, so we need to look closely at our domestic food supply and be sure that town, city and regional planning decisions are seen in the context of impacting the whole of New Zealand's food supply."

Andrew continues saying asparagus for example has dropped from 700 growers in 1990 to just 30 today across New Zealand.

"That drop is due to a range of factors but it also demonstrates how much our horticulture sector is changing and how important ensuring growers have a license to operate in a sustainable environment is if we are to continue to enjoy the amazing fresh fruit and vegetables New Zealand is known for."



## T&G FINANCE – IT'S ALL IN THE NUMBERS

T&G's finance team got together for a two-day conference during September - breaking down silos, strengthening relationships and putting faces to the names on emails and phone calls.

"We had around 50 members of our finance team from Hawke's Bay and Australia join our team in Auckland for the two-day conference," says Harpreet Gill, financial accounting manager, T&G.

"It was not only a chance to learn about industry best practice and business insights from T&G's senior and executive team members, it gave us the opportunity to get to know one another as people – essential when we're in constant contact with each other but are based all over the country or over the ditch," she says.

The two days were action packed with training from BDO, various divisional updates from key T&G people, finance specific discussions and team building exercises.

"It was full on but worthwhile couple of days, with everyone learning more about our industry, the business and about each other," says Harpreet.

Thanks to Jason Hill, group accountant T&G, for taking charge and organising such an amazing event.



# Teams conquer coastal challenge



**On Saturday 14th October 16 keen T&G pipfruit competitors raced in the 9th annual Staples Rodway Challenge in New Zealand's picturesque Hawkes Bay.**

The 16 were split into five teams of three, running or walking 11km each, with one solo competitor who ran the entire 33km.

The team joined over 850 others who took part in the challenge which started and finished at Clifton Bay in Hastings, Hawkes Bay. The course ran over private land and competitors were treated to some of the most stunning scenery for any event in the world.

It was perfect weather on race day and the course took runners over beaches, native forest, waterfalls, river gorges and coastal farmland, even past the largest gannet colony in the world.

"It was an awesome event and it was great seeing so many of our people, from all fitness levels, get into it," says Adam Tomlinson, finance analyst at T&G.

"Our teams had been training for months, preparing for the big day, and it all paid off with everyone making it back to the finish line injury free."

Not only did each T&G team finish, but they placed well out of the 850 competitors that ran in the event. Flying the flag at the front of the pace was T&G Rabbits, who lived up to their name, placing second by just 25 seconds in the Team Mixed Run.

Rebecca Jenks, market planner, T&G placed a respectable sixth overall in the female solo run. Team T&G Rose could have possibly finished stronger had they not stopped to take the photos from the course that you're seeing here!

"It was a day full of team work and accomplishment made even better thanks to the stunning weather in one of the more beautiful parts of the world. "We'll be back next year for sure," concludes Adam.

## OUR PEOPLE

### T&G Teams

#### T&G Rabbits

Angus Philpott, Kristen Nash & Richard

*2nd place, Team Run Mixed*

#### T&G Jazz

Ian Christie, Warren Laugesen & Gavin Garland

*11th place Team Run Male*

#### T&G Envy

Amanda MacLeod, Adam Tomlinson & Nick Porter

*11th place Team Run Mixed*

#### Individual

Rebecca Jenks

*6th place Run Female*

#### T&G Rose

Amy Allan, Rebecca Blunden & Anna Borsboom

*26th place Team Run Female*

#### T&G Queen

Heather Browning, Duncan Park & Suzanne Robinson

*18th place Team Walk Mixed*



Nick Porter, Kristen Nash, Gavin Garland, Warren Laugesen, Duncan Park, Amanda MacLeod, Adam Tomlinson, Rebecca Blunden, Anna Borsboom, Heather Browning & Amy Allan.





# A Win-Win Experience

Jose Cerpa, Ingehihero Agronomo, QC manager T&G Chile.

**Jose Cerpa was recently seconded to Oregon, Dallas and Bakersfield in California for a two month project, supporting T&G Global's cherry operations at the Orchard View packing house.**

As part of the T&G Global team in Chile, Jose looks after quality control for berries, grapes, cherries and stone fruit. As a subject matter expert, he was able to bring his expertise to North America, and advise his colleagues on best practice.

While there he worked closely with Skalisky Kc, Nick Bright and Tim Jacometti, sharing valuable tips and knowledge with Piers Hanbury, Mario Volpa and Kazumi Ito, supporting and monitoring the overall interaction to ensure the best use of time and resources.

"Jose made a very positive impact to our business during his two month stay in the US," said Kazumi Ito, general manager at T&G North America.

"He represented T&G well and was received well by our growers and customers who visited during the season. We hope to have him back with us next year!"

Jose was instrumental in helping the US team identify and differentiate the type of product that would better meet our South-East Asia customer's requirements.

In this way, we could be better prepared to meet their local market expectations in terms of specs for size, colour, and firmness.

## Fresh asked Jose a bit more about this experience

**What were the areas that surprised you the most?**

The huge volumes our teams manage and the overall processes and systems in place to deal with such an amount of product in an effective way. This US processing is very different from the Chilean way, which is more targeted. In the USA harvests are at big scale, all sectors in one go. Whereas in Chile is quite segmented and we select area by area, in a sequential way. These different processes were something new.

Another difference I noticed is that in Chile, 90% of fresh produce is export quality and tends to go overseas. That is the focus for Chilean growers. However, in the US the domestic market is big and pays well.

The focus from Chile is more selective and customised by export market.

**You also gained exposure to the grapes growing varieties from California, what can you tell us about that?**

The amount of varieties and the different training systems were very surprising. It was

also great to work with the Sun World team and be able to visit eight packing houses.

Also, I experienced the effects of the "always hot" climate conditions in California compared with Chile, where we have cold nights and hot days. Given that, in California I could taste grapes with low acidity and good eating quality regardless the low brix, which was totally new for me.

**What were the improvement or optimisations you wanted to achieve?**

I was happy to see we built reassurance in the local US team in regards sending the product through this selection process that generated higher levels of customer acceptance and basically no claims.

That was the main contribution of Jose in his words, being able to help the US team improve the quality systems and reduce the claims.

Jose was very grateful for the experience and the opportunity to collaborate and learn from the other T&G Global operations.



## The Adaptive Athlete Programme



Members from T&G's strategy, master data and business reporting teams have been volunteering for Adaptive Athletics - assisting a group of kids with varying disabilities from Pakuranga College.

Along with a weekly produce donation for athletes and helpers, T&G staff visit the high school and help the kids with sit ups, circuits, push ups and shuttle runs.

"The kids have varying degrees of disability, typically caused by brain trauma, autism or cerebral palsy," says Tim Clarkson, chief strategy officer, T&G.

"It's so great to work with these wonderful children. It's both a very uplifting and heart-warming experience. These kids touch your soul and it's hard not to be impressed by the resilience they show to overcome the variety of issues caused by their disabilities" says Tim. The programme is run by Michael Hynard from Les Mills Gym, who volunteers to run one-hour hands on, interactive training sessions every weekday morning for

physically and mentally challenged kids all over Auckland.

"We weren't just bystanders, there was a real opportunity to interact and participate with the kids in a way that made a difference to them," says Darren Kinsman, senior data analyst at T&G.

"And this also helped us to learn a bit about a society that we otherwise would not have much understanding of," he says.

And all team's efforts are working, with carers saying that since starting the programme the kid's activity levels have lifted both through physical and mental engagement.

"I believe that if more people knew about this initiative that there would be more interest, and we're looking to extend our participation next term to see if more of our people would like to help on other of the mornings during the week," concludes Tim.



T&G's Tim Clarkson helping a participant with their form.



T&G's Marie Paterson motivating athletes on the rowing machines.

# Engaging at the Grass Roots



Opposite: T&G's Jason Greene, grower manager, covered crops, showing a team from Waiuku College, Pukekohe High School Primary ITO and Teachers In Industry around our Tuakau covered crops site. Below: Markus Stamm, Greg Turrell, Cherie McAllister, Peta Docherty from T&G.



T&G is committed to highlighting the horticulture industry as a place where people can grow and develop their skills and careers.

But, due to the lack of excitement about horticulture by young people, T&G staff are attending school events and engaging directly with students, school leavers and decision makers from schools and universities at career fairs all over New Zealand.

"If we don't have a presence, we'll find it harder to be considered as an employer or industry of choice amongst the next generation of employees," says Paula Henriques, recruitment manager, T&G Global.

"It's great that so many of T&G's team members are engaging at the grassroots, visiting and informing students and school leavers on the many opportunities they have to grow their careers with us. Hopefully we're inspiring the next generation of growers," says Paula.

*This year T&G has been involved in many youth focused activities, including:*

## ASSESSING CAANZ STUDENTS FOR INTERNSHIPS

Cherie McAllister, in T&G's recruitment team, helped facilitate an assessment day for finance with potential students for T&G's financial internship placement over the 2017 – 2018 summer break. "As part of the process I met over 30 students. It was also great to hear the interest they had for working with T&G. Most exciting of all was that one of the students that I assessed is going to be starting with us in November" says Cherie.

## DISCUSSING THE FUTURE OF HORTICULTURE WITH TEACHERS

T&G's grower manager, Jason Greene, spoke on an industry panel at the WorkChoice teacher's day and had the opportunity to host teachers through the Teachers in Industry Day highlighting the range of roles that students and school leavers should be considering in horticulture.

## CAREER TALKS WITH SCHOOLS

In partnership with Young Farmers, some of our staff have been matched with interested secondary schools around Auckland, talking with school children about their roles, our business, career choices they've made, a typical day at work, and answered any questions students had.

## JOINING THE FOOD & GROCERY COUNCIL CAREERS FAIR

The Food & Grocery Council runs an annual event at Auckland University, where T&G stood side by side with other top FMCG brands. We talked to a wide range of students, giving them information on T&G and creating awareness of our brand. Seeing the students snacking on our tomatoes was a pleasure!

## SPEED NETWORKING WITH UNIVERSITY STUDENTS

Markus Stamm, supply chain improvement manager, recently attended a speed networking event at Auckland University with over 120 IT and Supply Chain students in their final year.

"We went through ten rounds of four minutes, where I learnt more about the students' achievements and career aspirations and had the opportunity to tell the T&G story with all the challenges our supply chain faces," says Markus.

"It was great to see the interest into our company and industry and T&G was definitely known for its 120 year history and our efforts to be a sustainable exporter of fresh produce to the world."

## BEING PART OF THE SELECTION PANEL FOR YOUNG HORTICULTURAL GROWER OF THE YEAR

Peta Docherty and Greg Turrell from T&G's Human Resources team are panelists for the Young Horticultural Grower of the Year awards. Focusing on diversity, Peta will be putting the competitors through their paces as they work on various scenarios. "It requires a great deal of personal dedication and drive to reach the finals in the Young Horticulturalist competition. I am really looking forward meeting 2017's finalists, and hearing more about their passion for the horticultural industry" says Peta.

## SCHOLARSHIPS FOR UNDERGRADUATE AND POSTGRADUATE STUDIES AT MASSEY UNIVERSITY

We continue providing scholarships for both under graduates and post graduates at Massey University, and this year T&G has employed two of the three most recent scholarship recipients. "We need to continue investing in students that can later seriously consider working for us" says Greg Turrell, T&G's capability manager.



Grow your world with T&G

# Favona Covered Crops team maps out a safer way to work

**After several fork hoist incidents involving people and machinery at our Favona Road pack house in Auckland, assistant packhouse manager for Covered Crops, Satwant Grewal and his team, decided to do something about it.**

An audit of the health and safety log book showed a common theme amongst most of the incidents occurred through a lack of visibility and having forklifts in too close a proximity to our staff.

"Our pack house combines people, machinery, products, storage and vehicles all operating under one roof to process, pack and distribute over 14 million kilograms of product every year. With so much going on in a very busy work environment, incidents were inevitable, and we simply needed a plan to eliminate these unacceptable hazards", says Satwant.

In keeping with T&G's vision of everyone home safe from work, everyday, everywhere, Satwant coordinated an inhouse team and challenged them to find a way to reduce any potential for harm.

"When I pitched it to the team, I told them we had been tasked with fixing this issue. I knew the management team had faith that we were in the best position to determine

what the best options were to fix, given we work at the coalface. The teams pride and enthusiasm to come up with a solution came through in spades," continues Satwant.

The team, including Tina Tua-Akatea, Geoff Ellis, Mafu Galuega and Sarbjit Kaur, met over the course of several weeks, collaborating and sharing ideas on how they could improve the health and safety for their specific areas.

"We started with mapping out the floor plan of what we wanted. We had the full plan endorsed by James Holden, health & safety business partner, from human resources to ensure we were meeting best practice. Then the team set about making it happen," says Murray Adams, national packhouse operations manager, NZ Produce.

And by making it happen, the team de-cluttered the space, moving storage racks, installing barriers, railings and signage, painting walkways, all inspiring a new health and safety-first attitude amongst the employees.

"It took us four months to come up with the plan, because we involved the whole team and took advice, suggestions and feedback from everyone before it was finalised. We knew we had to be smart about this and our plan achieved buy-in from the full team and we completed at a fraction of the cost initial quotes indicated" says Satwant.

"We now have clear pathways through the packhouse and clear no go areas so we're anticipating an elimination of hazards due to the separation of forklifts and staff.

"There's a real enhanced sense of pride and commitment towards looking after each other, doing what's right to ensure we all get home safe every day and to keep improving the health and safety at our site. Equally satisfying when attempting to address the issue, was the teams attitude to managing costs. The team suggested they do the painting themselves. This showed real ownership and pride in their workspace and saved us a lot of money", concludes Murray.



# Celebrating our People

**Congratulations to the following T&G team members celebrating milestones from October – December 2017.**



**20**  
YEARS

**ANDREW RANGI  
PENIONI TU'UTA  
AISEA VAISA**



Penioni Tu'uta

**10**  
YEARS

**NELLA VAIPULU  
MATTHEW MONK  
RICHARD ROLLESTON  
TODD BLACKMAN  
ZAINAB ALI  
AARON TONES**

**BERT BOUT  
DARREN MEAD  
FEHI NAEATA**



Zainab Ali



Todd Blackman

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## Our genuine fascination for flavour

Beekist® tomatoes come in all sorts of colours, shapes and sizes, but with one important thing in common – each is a natural taste sensation.

Sweet or tangy. Subtle or savoury.

Whether your favourites are yellow, orange, brown or traditional red, they're grown and hand-harvested to be enjoyed at optimal flavour levels. Perfect for everyday foodies who want to taste a tomato the way nature intended.



### Sunshine Mix

A duo of on the vine sweetness delivering the gourmet factor of our red delight beauties and combining with the delicious rich flavour of y.e.l.o.



### Chef's Selection

A beautiful array of tomato sweetness, flavour and colour, bringing together the very best in Angel, Red Delight, y.e.l.o., and deep richness of the Kumato for a culinary sensation.

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