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Thursday, 27th of March 2014

## The latest industry news at your fingertips

'Guacamole' is the Australian avocado industry's fortnightly email newsletter delivering the latest news of relevance to the Australian avocado industry.

Make sure you check out:

[Tamborine Northern Rivers Qualicado Workshop - 3 April!](#)

[Sunshine Coast Qualicado Workshop a Success](#)

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[California Avocado Commission launches consumer blog](#)

## Grower Update



### Tamborine Northern Rivers Qualicado Workshop - 3 April!

The **Tamborine Northern Rivers Qualicado Workshop** is coming to the Tamborine Northern Rivers growing region on **Thursday 3 April 2014**. All growers in the area are invited to attend this free and informative event aimed at covering a range of topics to assist growers with fruit quality and productivity as part of Avocados Australia's Qualicado program. This free event will take place at **702 Green Pigeon Road, Kyogle NSW** as Jon and Chris Culross have kindly offered to be our hosts for the day.

[Click here](#) to view the program.

Growers can **RSVP** now by contacting Nathan Symonds on **07 3846 6566** or [supplychain@avocado.org.au](mailto:supplychain@avocado.org.au) before close of business next **Monday 31 March 2014**.

### Sunshine Coast Qualicado Workshop a success

A strong turn out of growers, packers and other members of the avocado industry from the Sunshine Coast attended the Sunshine Coast Qualicado Workshop last Thursday.

Reseachers and Avocados Australia's John Tyas and Nathan Symonds provided presentations for the first half of the day at Birdwood Nursery and this was followed by an orchard visit to Jahade Farms at Glsss House Mountains.

During the event Henry Kwaczynski was presented with Avocados Australia Life Membership in honour of his significant and lengthy contribution to the avocado industry. This award is well deserved and more information about this recognition will appear in the Autumn issue of Talking Avocados magazine.

Avocados Australia would like to thank Peter Young and Denis Roe at Birdwood Nursery and Norm and Ann Pringle from Jahade Farms for hosting this event.

## **DATE CLAIMERS!**

### **Events for Growers and Packers:**

Tamborine/Northern Rivers Qualicado Workshop - 03/04/14  
 South Queensland Qualicado Workshop - 08/05/14  
 Central New South Wales Qualicado Workshop - 11/06/14  
 Western Australia Qualicado Workshop - 24/7/14

### **Events for Wholesalers, Ripeners & Transporters:**

Adelaide Qualicado Workshop - 22/05/14  
 Perth Qualicado Workshop - 23/7/14

## **Supply Chain Directory - Lists your business online**

Avocados Australia provides a free supply chain directory on our website. You can find this feature by going to the [Avocados Australia website](#) and clicking on "SUPPLY CHAIN DIRECTORY" located top right on the top menu bar. The Supply chain directory provides us with a great way for listing businesses active in the industry and for directing enquiries.

To be listed just [click here](#) and fill in the online form.

When we get enquiries for industry contacts (e.g: someone seeking to import Australian avocados, someone seeking processed product, someone seeking a particular service or product etc) we can then direct these people to this page.

## **HAL Review - Submissions are now Online!**

The Horticulture Australia (HAL) Independent Review is now at the stage where all of the submissions by stakeholders have been made and these can be viewed by [clicking here](#). In all 47 submissions were made by a range of stakeholders.

**Avocados Australia's detailed submission (#45)** can be accessed directly by [clicking here](#).

The Review involves an examination of HAL's service delivery and operational model, as well as the efficiency of levy arrangements. The consultants are in the process of considering this input and will provide their final report to the Minister the Honourable Barnaby Joyce and the HAL Board on **3 May 2014**. It is expected that in late May Avocados Australia, along with other HAL members, will then be considering the review's findings and recommendations.

Any questions about the HAL Review project can be directed to Alex Gash at **ACIL Allen Consulting** call (02) 6103 8203 or email [a.gash@acilallen.com.au](mailto:a.gash@acilallen.com.au).

A detailed article about the HAL Review will appear in the next issue of Talking Avocados magazine.

## **Permit 14597 - For minor use of chemical control of Ectropis Looper**

A new permit has been issued for Methomyl (Lannate L) for the treatment of Ectropis looper in avocado (in NSW and QLD only). Permit number 14597, held by Avocados Australia, is current for 5 years. Please [click here](#) to view the permit directly.

Permit 14597 will be in force from the **1 April 2014** until **31 March 2019**.

Please note that the current permit (PER11284) expires on **31 March 2014**.

## Marketing Update

### TAFE Hospitality Students in Brisbane are Hands-on with Avocados



Australian avocados were centre stage for the latest round of TAFE apprentice masterclasses at Southbank Institute in Brisbane in February. Presented by Masterclass ambassador Kate McGhie, creative, achievable dishes were demonstrated to persuade students to think beyond guacamole and to embrace their own creativity. The didactic nature of the session encouraged students to explore their craft with a curious palate and to build on the basics of cooking to create interesting and delicious avocado dishes in all sections of a menu.

As summarised by Kate “the avocado training session is a valuable tool for hospitality students introducing them to the versatility and varieties of the fruit in all stages of ripeness. They are encouraged to consider avocados as a key ingredient no different from meat or potatoes”. The classes detailed the integral points about working with avocados such as varieties, seasonality and nutritional value, along with how to order, store and use them to get the best plate return. While absorbing the more serious aspects of the sessions, the apprentices were shown a variety of dishes highlighting different avocado uses.

As an introduction to the session a sensory evaluation plate of plain, salted sugared and flash fried (with garlic, chilli, rocket and palm sugar) was sampled by the students to give them an initial insight into the potential taste spectrum of fresh Australian avocados. Then followed demonstrations of inspirational dishes such as: smoked salmon and avocado tempura bites with green tea salt, prawn and green (unripe) avocado san choy bau, and seared lamb backstrap with avocado and pea mash.

Knowledge bags containing avocados, ripeness chart and the Fresh Australian Avocado Chefs Masterbook, complete with the additional student pages, were provided to all attendees. The masterclass was a resounding success with positive comments from the students and the other cookery teachers who also attended.

### Dry Matter Results & Retail Prices

The latest **Dry Matter results** and **Retail Prices** have been uploaded to the Avocados Australia website. You can regularly access this information by going to the [Avocados Australia website](#). Glide your cursor over the maroon menu bar to "Services". Once there drag your mouse down the list or for quick access click on these links: "Maturity Monitoring" and "Retail Pricing".

### Best Practice Resource Users - Redshouldered leaf beetle

Did you know that the Best Practice Resource online includes information about **how to identify and treat/prevent damage by Redshouldered leaf beetle?**

Move your cursor over the "Growing" menu option on the maroon menu and then click on



