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30 October 2015

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.

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Grower Update



North Queensland field day

The North Queensland field day was a great success with 74 growers from the region in attendance. The field day was the first of the new series of study group meetings organised by the Queensland Department of Agriculture and Fisheries (QDAF) following on from the successful series held between 2007 and 2010.

Thanks to Eric and Tracey Battistin for hosting the event and to all the guests speakers and organisers including Pat O'Farrell, Geoff Dickinson, Ian Newton, Peter Rigden and Simon Newett from QDAF and Trevor Parker from Northern Gulf.

The field day discussed fruitspotting bug, flowering and pollination, a report on the trip to Peru and Chile, the Small Tree High Productivity project and the BPR. The minutes from the meeting will be available in the Best Practice Resource (BPR) in the coming weeks.

For more information about the study group meetings, please contact Simon Newett at simon.newett@daf.qld.gov.au.

Don't have access to the BPR?

Australian avocado industry members can apply for access to the BPR by clicking on the [Apply for Access tab on the webpage](#).

Avocados Australia team supports World Food Day



The team at Avocados Australia celebrated World Food Day in style on Friday 16 October with platters of sushi, bruschetta, spinach pie, mini quiches, olives, dips and cheeses.

Last edition we told you about Pick Right. Feel Bright! where Nutrition Australia and the Produce Marketing Association (PMA) teamed up to roll out the campaign. Coinciding with this was National Nutrition Week which raises awareness of the role of food on our health and supports the community to enjoy healthy eating. The Avocados Australia team made the most of this important day!

OrchardInfo profiles

On 9 November, Avocados Australia will send out the OrchardInfo forms to collect data for the season beginning in 2014. Avocados Australia will aim to have the reports completed and distributed by the end of January 2016.

OrchardInfo Prize Offers - be in the chance to WIN!!

To be in the draw to win a data logger, growers only need to input their orchard information if they haven't done it before. If growers have previously provided this information, they only need to confirm the accuracy of the data to go into the draw.

By providing AAL with your orchard information you are helping your peak industry body to have a better insight into the long term outlook. This information is invaluable for industry and marketing planning.

Data loggers will help Australian avocado businesses to monitor the different production factors that contribute to avocado quality. If you have any suggestions on preferred data loggers, please email supplychain@avocado.org.au.

Marketing update: Chefs Love Avocados - meet your chefs

The Chefs Love Avocados series and chef inspired Instagram competition are in full swing, so we thought it was time you meet the chefs.

Andy Davies

Andy Davies grew up around the Adelaide Hills in a passionate food family and moved to Sydney to pursue a career as a chef with Tony Pappas at *Bayswater Brasserie*. By the age of 24 he was already Head Chef at *Bluewater Grill* working with Neil Perry and John Susman. His stellar career includes stints at *Bathers Pavilion*, *Streetons*, *Darling Mills* and *Bondi Sports Bar* before taking a partnership in the iconic *Bondi Trattoria*. Andy has numerous industry accolades and is famed for developing dishes where fresh, seasonal ingredients are understood and celebrated.



Adam Starr

At the tender age of 15 Adam started working in the kitchen at the *Darling Mills* restaurant in Glebe. He finished school and secured a full time position at *Star City* working his way up to Level 17 at the famed *Astral* restaurant. Under leading chef Sean Connolly he set up *Seans Kitchen* and then followed him to Auckland to help open *The Grill* where he stayed for 12 years. Adam returned home to his beloved Newtown in 2012 and has used his fine dining experience and passion for Spanish food to make *Barmuda* one of the most popular café destinations with locals.



Kristian Gamble

Originally from South Yorkshire, Kristian qualified in Hotel Catering and Institutional Management in 2003 and began working predominantly in Italian restaurants. In 2005, Kristian became Head Chef and Director of a family run restaurant experimenting with modern British fare and building the restaurants reputation as a favourite with the locals. Kristian relocated to Sydney in 2007 where he was soon appointed as Head Chef at *Ripples*, an award winning venue located near Lunar Park and underneath the famous Sydney Harbour Bridge. Here, he has developed a seasonal Italian menu that perfectly complements the alfresco café design and relaxed Sydney dining culture.



[Click here](#) to see the chef's recipes.

Reminder: Fenthion banned



The use of Fenthion is now banned for all Australian growers. Fenthion was previously registered for a range of crops including avocados however use of the chemical has now been phased out. [Click here](#) to view the flyer for more information.

Save the date - PMA Fresh Connections 2016: Growing a brighter future



PMA Fresh Connections is the premier networking, education and business event for the entire fresh fruit, vegetable and floral industries of Australia and New Zealand.

The event will be held at the Brisbane Convention and Exhibition Centre from 17-19 May 2016.

The three-day event will allow you and your company to mix-and-match events and topics. [Click here](#) for more information.

Infocado and Retail Prices updates

Past Infocado Reports and Retail Prices data are available for access from the Avocados Australia website. You can regularly access this information by going to the Avocados Australia website industry.avocado.org.au.

To access Infocado reports [click here](#).

To access Retail Prices [click here](#).

Industry News

Why You Should Eat That Avocado Seed and How to Make it Tasty

That's right. Pick up your jaws, buckle in, and let's take a look at the virtuousness that is an avocado seed and how we might take advantage of it. [Click here](#) to read more.

New dedicated horticulture minister, Senator Anne Ruston, satisfied Horticulture Innovation Australia Limited responded quickly to fraud case

The new dedicated Federal Minister for Horticulture says she is satisfied with the industry's research, development and marketing body's response to an alleged fraud case. [Click here](#) to read more.

New fruit fly council with \$1.2 million backing to tackle worst pest of horticulture

A joint national council, covering all levels of Government, has been established to tackle horticulture's biggest pest, Mediterranean and Queensland fruit fly. [Click here](#) to read more.

Avocados From Mexico Will Return to the Super Bowl After This Year's Surprise Hit

Avocados From Mexico will make its second Super Bowl appearance, returning to the world's most-watched TV event after enjoying surprise success during the big game in February with an ad from its "First Draft Ever" campaign. [Click here](#) to read more.

Can't wait for Guacamole? You can read all the latest [Avocado News](#) and industry-related [National & International News](#) on the Avocados Australia industry website.

This email was sent by Avocados Australia, Level 1 / 8/63 Annerley Rd, Woolloongabba, Australia 4102 to co@avocado.org.au

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