Around the Orchard

Newsletter of the Apple and Pear Growers Association of South Australia Inc.
in conjunction with the Cherry Growers Association of South Australia Inc
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Latest Industry News

Page 2
- Recycling chemical containers
- Climate Outlook Oct to Dec 2018
- Lenswood Forest Range Ag Bureau
- Private Dam Maintenance

Page 3
- Fruit Fly Preparedness Workshop
- Applications Open 2019 Rural Women's Award
- Blush Pear Research

Pages 4 & 5
- Cherry Cooling Trial

Pages 6 & 7
- Royal Show Wrap Up
- Condolences

Page 8
- Royal Show Competitive Section Results

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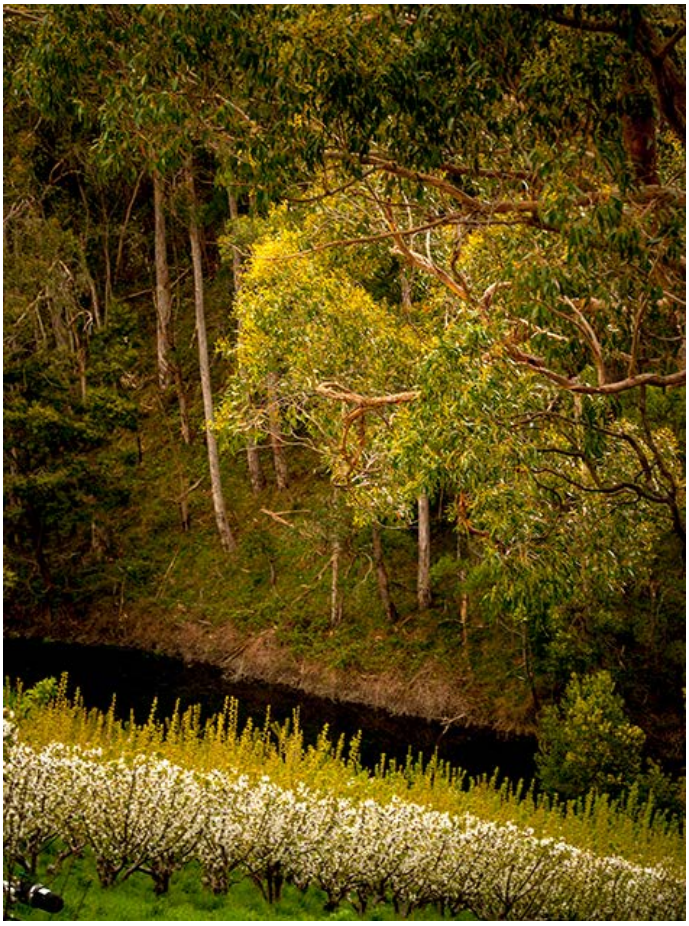


Calendar of Events

26 September - 1 pm Future Orchards Walk, Adelaide Hills

30 October - APAL Annual General Meeting

1 November - Apple & Pear Growers Association of SA Annual General Meeting and Dinner, 6.30 pm, The Manor, Basket Range

Rainfall

(*Rainfall for the previous month - 31 August 2018, source BOM*)
Ashton - 155.8 mm (*avg 135.5 mm*)
Cudlee Creek, Milbrook Reservoir - 143.6 mm (*avg 117.9 mm*)
Kalangadoo - 128.4 mm (avg 100.1 mm)
Lenswood - 216.4 mm (*APFIP station*)
Loxton - 34.8 mm (*avg 27.0 mm*)
Prospect Hill - 143.2 mm (*avg 114.0 mm*)
Uraidla - 214.8 mm (*avg 145.7 mm*)
Woodside - 143.4 mm (*avg 112.8 mm*)

Around the Orchard is published by the Apple & Pear Growers Association of South Australia and the Cherry Growers Association of South Australia

Publication of any information contained in this Newsletter either wholly or in part is not permitted without approval.

From the Office

Recycling chemical containers

drumMUSTER provides an easy, environmentally-friendly way of disposing of empty farming chemical containers across rural Australia. There are 2 collection sites in the Adelaide Hills:

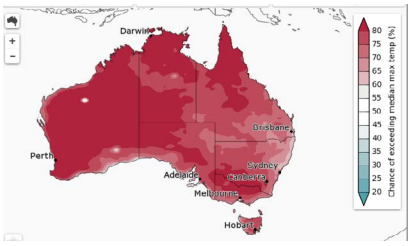
Adelaide Hills Recycling Centre
28 Henry Street, Woodside 5244
Collections on weekdays between 9.00am – 4.00pm and on Sundays between 12.00noon – 4.00pm. Bookings are required for more than 50 drums and can be made by calling 8389 7561.

Windmill Hill Waste Transfer Station
Nixon Rd, Hahndorf 5245
Collections held from Tuesday to Sunday by appointment. Contact 8388 1099 for bookings.

The local regional drumMUSTER consultant is Ziggy Hilliker: 0406 116 084

For collection sites in other areas or more information go to http://www.drummuster.org.au/

Climate Outlook - October to December 2018



Source: Bureau of Meteorology

The chance of above median maximum temperature for October to December

The Bureau of Meteorology have issued their latest climate outlook for the period of October to December 2018. The outlook indicates that large parts of Australia are likely to be drier than average for the period. October to December days are nights are likely to be warmer than average for all of Australia.

The El Niño-Southern Oscillation (ENSO) and the Indian Ocean Dipole (IOD) are currently neutral. However, current observations and model outlooks indicate El Niño and a positive IOD could develop in spring.

For more details see http://www.bom.gov.au/climate/outlooks/#/overview/summary

Ashton co-op

- Horticultural and Viticultural Chemicals.
- Organic and Mineral Fertilisers.
- Hardware for the home & garden.
- Pruning equipment sales and service.
- Rainwater tanks and stock troughs.
- Irrigation and fertigation equipment.
- Rural Fencing – pine posts, droppers, steel fence rails, gates and more.
- Great prices on galvanised water pipe – from ½" to 2"
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and don't forget...

- Wine and self-storage facilities available – talk to Peter about your particular needs.

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- F model: (narrow orchard) ideal for work in small-sized, narrow-lane orchards.
- GE model: (low orchard) ideal for work under low orchards and overhead trellis systems.
- GT model: (large orchard) for use in standard-size orchards and in open-field cultivation.

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Lenswood Forest Range Ag Bureau Up and Running

Following on from a meeting held on the 7th August, there were over 30 people express an interest in reforming of the Lenswood Forest Range Ag Bureau. As a result, an AGM was held on the 11th September 2018, to formalise the process of bringing the branch out of recess.

The aim of the revamped Ag Bureau Branch will be to be inclusive across the range of horticulture and grape crops grown in the central hills region, inclusive of family members and staff and support social and business activities as well as technical. It will be a learning forum but aim not to double up on other activities.

The new committee, chaired by Justin Tiller, will be meeting shortly to plan out the activities and events of the Ag Bureau. Please contact Justin if you would like to join up, be involved or wish to know more.

Private Dam Maintenance and Management

Is your dam at risk of failure? Do they pose a threat downstream if they fail? New guidelines have been produced aimed at providing dam owners with more information about preventing and responding to such hazards have recently been developed for public use.

These guidelines can be downloaded from https://www.environment.sa.gov.au/topics/water/hazard-management

Fruit Fly Preparedness Workshop

PIRSA ran a fruit fly preparedness workshop for apple, pear and cherry growers in the Adelaide Hills in August 2018. While we do not have fruit fly in the Adelaide Hills, and have not had a single fruit fly detection in the region in more than 10 years, from time to time, zones where produce movement controls are introduced may extend into the region as a result of outbreaks in metropolitan Adelaide. The aim of the workshop was to remind growers of what fruit movement controls may be implemented and how that may impact on where they can sell their fruit. Growers are encouraged to have contingency plans in place and should familiarise themselves with the treatment options available.

For copies of presentations from the workshop or any questions that may have arisen since, please contact Susie Green.

Applications Open for 2019 Rural Women's Award

Applications are now open for the 2019 AgriFutures™ Rural Women's Award, an award all about acknowledging and supporting the essential role women play in rural and regional businesses, industries, and communities.

The Rural Women's Award has seen nearly 300 women from rural communities and industries share their challenges and solutions to many problems faced in rural industries and communities. In 2018, these issues include food waste, safety in rural settings, innovation and skill shortages in rural and remote communities, and the impact of literacy levels in industrial settings.

The award encourages innovation and problem solving, looking for projects and initiatives in various stages of development, that offer solutions to rural industries and the communities they support. Projects or initiatives can be commercially focused, providing they still align with AgriFutures'™ strategic priorities of innovation, creativity, community sustainability, education, productivity, agribusiness, regional development and technology.

Applications will be measured on the impact and benefits to rural and regional Australia, regardless of whether or not the submitter lives in a rural community. Additionally, the award criteria outlines that applicants are not required to have a specific project to be considered eligible, and applications can be submitted based on an idea or identified opportunity.

Each state and territory winner receives a $10,000 bursary to bring their idea or project to life, as well as access to professional development opportunities and national Alumni networks.

Applications for 2019 are open now and close on Wednesday, 31 October 2018 at 11pm AEDT.

Learn more at https://www.agrifutures.com.au/people-leadership/rural-womens-award/

Blush Pear Research - planting systems experiment findings

A pear research orchard featuring the new blush pear cultivars has been developed at Agriculture Victoria, Tatura, investigating modern orchard production and management systems that aim to significantly reduce the production time of new plantings and maximise fruit yield and quality. The new blush pears being investigated include: ANP-0118 (marketed as Lanya®), ANP-0131 (marketed as Deliza®) and ANP-0534.

Key research findings have been published on the Horticulture Inudstry Network website and include the following.

Yield tended to be highest in the 'High' and 'Ultra-High' density Open Tatura trellis (on D6 and QA rootstocks) attributed to fruit size. More intensive tree management may be required to ensure adequate colour development in Open Tatura systems.

Growers seeking to maximize yield should consider high density (~ 2200 trees/ha) plantings on D6, or Quince A rootstocks (with Beurre Hardy interstems).

There was no yield benefit from increasing tree density from 'High' to 'Ultra-High' (~4400 trees/ha), consistent with predictions from economic modelling.

For growers wishing to remain with moderate planting densities (~1100 – 1400 trees/ha), D6 is so far the most attractive rootstock option with moderate crop loads and good fruit size resulting in maximum total yields and pack-out as trees approach maturity. By contrast, in low density planting systems (~700 – 1100 trees/ha), crop load and fruit size of trees on QA rootstocks in fifth-leaf was sufficient to maximize total yield and pack-out yield while avoiding oversizing of fruit.

More information on the blush pear research can be found at http://www.hin.com.au/networks/blush-pear-research

ANP-0534 on Quince A rootstock with Beurre Hardy interstem.

Source: HIN website

Cherry Cooling Trial

With the recent announcement of a fumigation protocol into China for cherries from mainland Australia, there has been some interest in the technical aspects of how growers in South Australia (and other cherry growing regions in mainland Australia) can effectively meet this protocol.

Maximum postharvest life of cherries is attained with storage temperatures just above freezing and the most important factor affecting storage and market life of cherries is temperature (CY1700 Review of international best practice for postharvest management of sweet cherries, Golding 2018).

However, fumigation for cherries into China must be carried out for 2 hours at a minimum pulp temperature of 17.2 degrees Celsius. As this end-point treatment will be carried out on packed consignments of fruit, minimising the amount of time that the fruit is at a temperature of above optimum will be critical to the out-turn of high quality fruit.

Being able to warm the fruit to treatment temperature quickly after packing, and then achieving rapid cooling post-treatment is considered to be a challenge that must be overcome in order to meet the fumigation protocol. Cherries are typically tightly packed within cartons and many of the cartons in use domestically in Australia have no ventilation and no spare internal volume. When palletised, there is a large and relatively dense volume that needs to be heated and cooled.

Cherry Growers SA utilised grant funding from PIRSA to conduct a trial to investigate whether heating and cooling can be achieved on cherries in a timeframe that will meet the logistical requirements of being able to deliver high quality fruit into the Chinese market.

The goal was to investigate the effectiveness of the latest available forced draft cooling technology along with the difference in cooling time between cartons of different internal volume and ventilation.

The trials were carried out in July 2018 on cherries imported from the USA, in order to inform industry ahead of the 2018/19 Australian season. Some of the key findings are summarised below, many of which can also be applied to cooling of packed fruit for domestic markets.

Cherries of the variety Skeena were imported from the USA and received in Lenswood on the 20th July 2018. The fruit quality was excellent – very firm fruit of high brix level, green stems and excellent eating quality.

Cherries repacked and ready to treat on 23rd July, 2018

Fruit was re-packed into a number of different carton designs and formats - including both 2kg and 5kg cartons, with and without ventilation and with differing amounts of internal volume.

Fruit was packed into perforated liners that meet the fumigation protocol standards for China.

Portable forced draft cooling unit - Jet-Ready Plug'n Play Precooler™

Throughout the trial, fruit pulp temperature was measured from cherries in the middle of the carton placed in the middle of the pallet layer using Tiny Tag data loggers with thermocouples.

As a comparison, air and cool room temperatures were measured with a temperature probe inserted into a single cherry on top of the pallet stack and temperature probe left in air on top of the pallet stack.

Initially the fruit was at between 8 to 10 degrees Celsius and was placed into a standard cool room (6m x 7.2m x 6m high) with a set point of 0 degrees Celsius for approximately 50 hours.

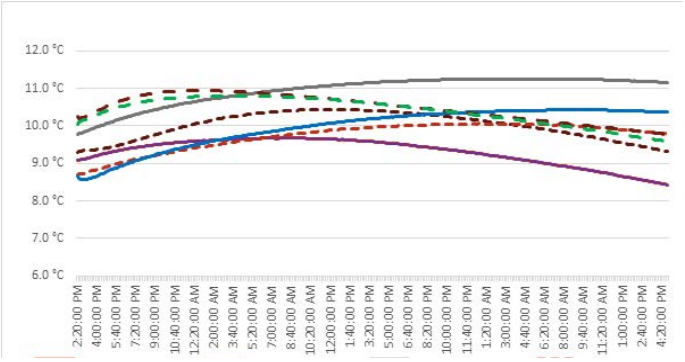
Following on from this, the fruit was warmed to ~17 degrees Celsius and then stacked into pallets in the coolroom and cooled with a portable forced draft cooling unit.

Pallets stacked ready for cooling

The fruit was successfully cooled from 17 degrees to 0 degrees Celsius and then warmed again through a number of cycles using the forced draft system. During the heating cycles, patio heaters were placed in the coolroom to heat the room and the forced draft fans turned on to circulate the warm air through the fruit. During the cooling cycles, the coolroom refrigeration was set to -1 degree Celsius. Different iterations of cartons were tested, along with a comparison between use of perforated liners and LifeSpan® liners.

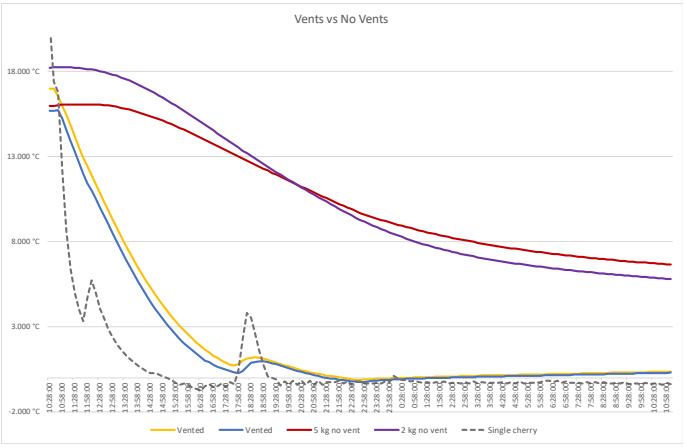
Results

Regardless of packaging type, standard air cooling had very little impact on the fruit temperature within the internal cartons of the stacked pallets. Even after 50 hours of cooling in standard cool room refrigeration, fruit pulp temperature in the centre of the pallets changed very little. In fact, due to respiration, there was an initial increase in temperature observed.



Fruit pulp temperature in standard air cooling

Forced draft cooling was significantly more effective in reducing fruit pulp temperatures than standard air cooling. Fruit within vented cartons cooled much more quickly than within non vented cartons and there was little variation in cooling times between the different vented carton designs tested.



Fruit pulp temperature in forced draft cooling

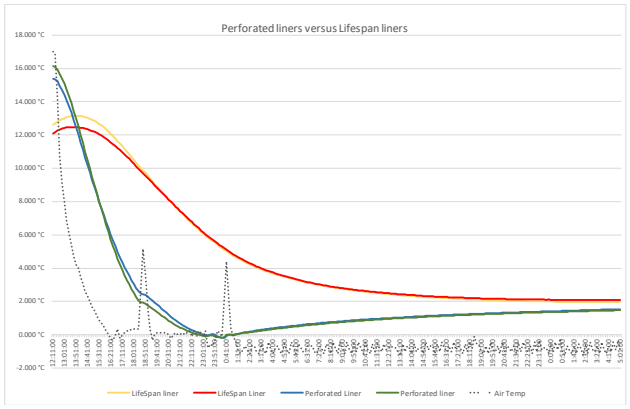
Of note, even a single cherry in an open carton took more than 2 hours to get down to temperature with forced draft cooling as with the more effective air circulation, it took some time for the heat to be removed from the palletised cherries and the room itself.

Another observation was that after the forced draft cooling was turned off when the fruit was close to 0 degrees Celsius, even with the cool room refrigeration set point set to a lower temperature of -2 degrees Celsius, the fruit pulp temperature began to gradually rise over time by 1 to 2 degrees Celsius due to the fruit continuing to respire.

When the fruit was reheated using heaters and forced draft fans in the cool room, all fruit within the vented cartons reached a target pulp temperature of 17.2 degrees within around 3 hours.

It was noted that fruit within 2 kg ventilated cartons heated and cooled more quickly than fruit within 5 kg ventilated cartons.

There was significant difference between heating and cooling times of fruit packed in ventilated cartons using perforated liners than with LifeSpan® liners. Fruit packed in LifeSpan® liners cooled much more slowly. It is expected that other non-perforated liners and modified atmosphere packaging would have a similar impact. Therefore, the use of perforated liners in combination with vented cartons is a key component in achieving rapid cooling times with forced draft cooling systems.



Fruit pulp temperature in forced draft cooling - comparison of liners

Conclusions

Some strong general trends were observed in this trial that can lead to the following conclusions being drawn.

1. The standard cool room refrigeration used in this trial was not effective in rapidly removing heat from packed and palletised cherries.
2. Forced draft cooling was significantly better at reducing fruit pulp temperatures than standard air cooling and is an effective method for cooling palletised, packed cherries.
3. Ventilated cartons allowed the fruit to cool significantly more rapidly under forced draft cooling than cartons without vents.
4. Perforated carton liners allowed the fruit to cool significantly more rapidly under forced draft cooling than LifeSpan® liners.
5. The use of heaters in combination with forced draft fans is an effective means of warming fruit quickly. This method could be a simple and controlled means of ensuring sufficient minimum pulp temperatures are achieved for fumigation.

Further assumptions can be drawn from the information collected during the trial, although the evidence is less conclusive.

- Internal carton volume did not seem to have a major impact on effectiveness of forced draft cooling using perforated cartons liners. However greater internal carton volumes did seem to make a difference in effectiveness of forced draft cooling using LifeSpan® carton liners.
- 2kg cartons cooled more rapidly than 5kg cartons under forced draft cooling.
- Fruit in cartons with vents in the ends as well as sides appeared to cool more quickly than without end vents.
- Maintaining fruit pulp temperature at close to zero in ventilated cartons with perforated liners was a challenge in the standard refrigeration system we used during the trial. There appears to be a trade-off between benefits of rapid cooling with ventilated cartons and perforated liners and being able to maintain cold temperatures after cooling.

Achieving rapid heating and cooling will be essential in being able to practically meet the fruit pulp temperature requirements for fumigation treatment. Standard air cooling is not capable of meeting this need.

Forced draft fans with adequate cool room capacity will be a necessary component of fumigation treatment, and should ideally be either incorporated into the fumigation facility, or co-located in close proximity to the facility.

Cherry Growers SA would like to acknowledge a number of people and businesses that helped to support this trial through the provision of funding, time, equipment, knowledge, fruit and packaging; PIRSA, Nick Noske, Susie Green, Trandos Farms, NSW DPI & John Golding, Flavells Fruit Sales, Antico & Hugh Molloy, Torrens Valley Orchards, SA Produce Cartons, GlamaPak, OJI Fibre Solutions, HPS Transport. For a copy of the full report, please contact Susie Green.

Royal Adelaide Show Wrap-Up

It's hard to believe that we are already into September and another successful Adelaide Show has been and gone. Considering the growing conditions last season, the quality of fruit entered into this year's competitive section was once again of a very good standard. Congratulations to all the exhibitors, who each took out prizes in different classes. A full list of winners is on the back page of this edition of Around the Orchard.

Having a competitive commercial fruit category at the show enables us to have the size of the footprint and showcase that we do, so thank you to all who put in entries, and I would encourage all packing sheds to consider entering next year. It is also an excellent way to showcase the best of your fruit, particularly with some of the new varieties that are coming into full production now and have greater availability in September.

This year we also had the opportunity to put on a creative display of fruit, with a "River of Apples and Pears" running down through the display area. With over 3000 pieces of hail marked fruit on display in the "river" and many hundred small pieces of apple wood cut and screwed into place to represent "pebbles" in the riverbank, the effect was an eye catching display that caught the attention of the many visitors to the area.

Congratulations must go to all who were involved in putting together the display, which was awarded a special prize for the best horticulture exhibit at the Royal Adelaide Show for 2018.

Our major promotion at this year's show was focused on supporting Hailstorm Heroes, promoting the fact that the fruit still tastes great even with a few small spots and dots. This coincided with some renewed radio and social media advertising to remind customers that we still need their support. Of course, apple and pear slinkies were a hit as usual.

As always, having a presence at the Show is a great way of interacting with the public and promoting our industry in a positive light. It is important that we have growers and people associated with the industry helping out on the stand so that customers can have that direct connection with where their fruit comes from.

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We were also able to leverage our presence at the Show to gain some media exposure, with radio interviews on a number of stations throughout the course of the 10 days, which enabled us to re-inforce positive messaging around the industry to the broader general public.

Thanks must go to a large team of people who all contributed in some way to the success of the show. In particular, thanks to the following people:

- Simon Green who put in a large amount of work in setting up and pulling down the stand and various different jobs behind the scenes to pull it all together.
- Mel Ware who pulled together the roster and once again who did a fabulous job running the stand throughout the show, maintaining her energy and enthusiasm throughout the 10 days.
- Matthew Flavell, Casey Bellman and Andrew Flavell, who helped with the set up and pull down of the stand and donated a significant amount of their time.
- Glyndon Flavell and Simon Green for judging and Lauren Parker and Mel Ware for stewarding
- Sandra Ceravolo for the creative "apple & pear tree" backdrop
- Gilmours Orchards, Appelinna Hills, Filsells Apples, Flavell's Fruit Sales, Ceravolo Orchards and Ashton Valley Fresh for

ORCHARD UPDATE

SEPTEMBER 2018

Go with the winning combination this Spring

Megafol plus Brexil is the safest and most effective way to give your crop a boost this spring. Brexil's extremely low risk of phytotoxicity/russet, wide compatibility and fast uptake combined with the plant health effect of Megafol, particularly against abiotic stress make them a perfect combination.

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the provision of fruit and juice for the display and selling area - much of which was very generously donated

- The sponsors of all the competitive entry classes
- All the other growers and industry supporters who helped out with donating their time for shifts on the stand and in other ways.

Having a presence at the Adelaide Show is an excellent way of showcasing our industry to the public. It is also a way in which the Apple & Pear Growers Association of SA can promote the industry while generating some income through the generous contributions of people's time and produce.

We will be undertaking a review into how we promote the industry at the Show to ensure that we are getting the best value for our efforts. For example, how can we best showcase the new varieties that have come onto the market in recent years? We would welcome your input into this process, so if you have any ideas or would like to contribute, please contact me on 0417 451 999.

Susie Green

Trevor Schultz: Image courtesy of Appelinna Hills

Condolences

We note the passing of a number of those associated with the industry over the past few months.

Bryant Giles passed away peacefully on 12 August, 2018 aged 90 Years. He was husband of Doreen (deceased), father and father-in-law of Cherylie and Jim, Ashley and Kerry, Jenny and Andrew, Phil and Julie.

William (Bill) Cramond of Basket Range passed away peacefully at on August 31, 2018, aged 89 years. He was husband of Helen for 64 years and father and father-in-law of Alison, Pam, Peter, Leonie, Greg and Amy, Hugh and Wendy, Kate and Russell, Martin, Michael (deceased).

Trevor Schultz of Forest Range passed away peacefully on September 12, 2018 aged 90 years. He was husband of Beryl (deceased), father of Graeme and Roger, Fiona and Jenny, grandfather to Carey, Kym, Melanie, Jody, Sally and their families. These words shared by Appelinna Hills on their Facebook Page capture a little bit about Trevor.

> *"Last week we lost a very special member of our family. This man was loving, generous, a tiny bit stubborn and the hardest worker any of us will ever know (Still out picking apples in his 80's!).*
>
> *We would not be where we are today if it were not for this mans amazing work ethic and ability to stick to what he believed was the very best way to grow apples (pays to be a tiny bit stubborn!). Surrounding us daily are strong reminders of his years of toil & love of our land.*
>
> *His generous and respectful manner that he had with anyone who 'lent a hand' on the orchard we remember & admire.*
>
> *We only hope we do him proud as we continue his hard work & passion for the future generations of our family. He will be always missed."*

Our sincere condolences to the Giles, Cramond and Schultz families on the loss of their loved ones.

Commercial Fruit Category Judging Results - 2018 Royal Adelaide Show

Class 1 - Apples, The best 2 cartons chosen directly from the Packaging Line and Ready for Sale
Filsell Orchards Pty Ltd — First Prize

Class 2 - Best collection of apples and/or pears in a staged display
Filsell Orchards Pty Ltd — First Prize

Class 3 - Best collection of four trays of pears
Gilmours Orchards — First Prize

Class 4 - Gala, one tray
Ceravolo Orchards Pty Ltd — Second Prize

Class 5 - Granny Smith, one tray
Ceravolo Orchards Pty Ltd — First Prize

Class 7 - Fuji, one tray
Ceravolo Orchards Pty Ltd — First Prize

Class 9 - Cripps Pink presented to Pink Lady Standard, One Tray
Ceravolo Orchards Pty Ltd — Second Prize

Class 11 - Any other variety, one tray
Ceravolo Orchards Pty Ltd — First Prize
Ceravolo Orchards Pty Ltd — Second Prize

CHAMPION TRAY OF APPLES
Ceravolo Orchards — Champion

Most Successful Exhibitor in Apple Tray Classes
Ceravolo Orchards — Special Prize

Class 12 - Gala, one plate of five
Filsell Orchards Pty Ltd — First Prize
Ceravolo Orchards Pty Ltd — Second Prize

Class 13 - Granny Smith, one plate of five
Ceravolo Orchards — First Prize

Class 15 - Fuji, one plate of five
Ceravolo Orchards Pty Ltd — First Prize
Filsell Orchards Pty Ltd — Second Prize

Class 17 - Cripps Pink presented to Pink Lady Standard, one plate of five
Ceravolo Orchards Pty Ltd — Second Prize

Class 18 - Pink Lady (High colour strain), one plate of fi ve
Filsells Orchards Pty Ltd — First Prize

Class 19 - Any other variety, one plate of five
Ceravolo Orchards Pty Ltd — First Prize
Ceravolo Orchards Pty Ltd — Second Prize

CHAMPION PLATE OF APPLES
Filsell Orchards Pty Ltd — First Prize

Most Successful Exhibitor in Apple Plate Classes
Ceravolo Orchards Pty Ltd — Special Prize

Class 20 - Packham, one tray
Gilmours Orchards — First Prize
Magarey & Sons, AA — Second Prize
Magarey & Sons, AA — Third Prize

Class 21 - Josephine, one tray
Gilmours Orchards — First Prize
Magarey & Sons, AA — Second Prize
Magarey & Sons, AA — Third Prize

Class 22 - Beurre Bosc, one tray
Gilmours Orchards — First Prize
Gilmours Orchards — Second Prize

Class 23 - Lemon Bergamot, one tray
Gilmours Orchards — First Prize
Gilmours Orchards — Second Prize

Class 24 - Corella, one tray
Gilmours Orchards — First Prize
Gilmours Orchards — Second Prize

Class 25 - Red D'Anjou, one tray
Gilmours Orchards — First Prize
Gilmours Orchards — Second Prize

Class 26 - Any other variety, one tray
Gilmours Orchards — Second Prize

CHAMPION TRAY OF PEARS
Gilmours Orchards — Champion

Most Successful Exhibitor in Pear Tray Classes
Gilmours Orchards — Special Prize

Class 27 - Packham, one plate of five
Gilmours Orchards — First Prize
Gilmours Orchards — Second Prize
Gilmours Orchards — Third Prize

Class 28 - Josephine, one plate of five
Magarey & Sons, AA — First Prize
Gilmours Orchards — Second Prize
Gilmours Orchards — Third Prize

Class 29 - Beurre Bosc, one plate of five
Gilmours Orchards — First Prize
Gilmours Orchards — Second Prize

Class 30 - Lemon Bergamot, one plate of five
Gilmours Orchards — First Prize
Gilmours Orchards — Second Prize

Class 31 - Corella, one plate of five
Gilmours Orchards — First Prize
Gilmours Orchards — Second Prize

Class 32 - Red D'Anjou, one plate of five
Gilmours Orchards — First Prize
Gilmours Orchards — Second Prize

Class 33 - Any other variety, one plate of five
Gilmours Orchards — First Prize

CHAMPION PLATE OF PEARS
Gilmours Orchards — Champion

Most Successful Exhibitor in Pear Plate Classes
Gilmours Orchards — Special Prize

Class 34 - Nijisseiko, one tray
Magarey & Sons, AA — First Prize
Magarey & Sons, AA — Second Prize

Class 35 - Nijisseiko, one plate of five
Magarey & Sons, AA — First Prize
Magarey & Sons, AA — Second Prize

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