



## NEWS :

Greetings to everyone.

In order to get to know us better we have produced this Newsletter, in which we can introduce you to the 60 organic producers who work with Biogaronne, in South West France.

This Newsletter will be sent out every two months to describe the forthcoming production, introduce you to two or three producers and a member of our staff, as well as to explain the activities of Biogaronne and its involvement in the development of organic production in Aquitaine and the Midi Pyrenees.

Enjoy your reading .... We look forward to talking to you again soon.

Best regards, Jean-Luc

## PRODUCTION PLANNING :

| Products                  | Oct/Nov       | Products              | Oct/Nov      |
|---------------------------|---------------|-----------------------|--------------|
| Dry Garlic                | 8-10 tonnes   | Périgord's Chestnut   | 25 tonnes    |
| Chinese Cabbage           | 30 tonnes     | Fresh Walnut          | 8-10 tonnes  |
| Red Cabbage               | 10 tonnes     | <b>GRAPPES</b>        |              |
| Green Cabbage             |               | Chasselas AOC Moissac | 8 tonnes     |
| Pumpkin Butternut         | 30 tonnes     | Seedless EXALTA       | 25-30 tonnes |
| Autumn courgette          | 60-80 tonnes  | Muscat de Hambourg    | 20-25 tonnes |
| Potimarron                | 35-40 tonnes  | Ribol                 | 30-35 tonnes |
| Wine tomatoes underglass  | 15 tonnes     | <b>APPLE</b>          |              |
| Round tomatoes underglass | 20 tonnes     | Pilot                 |              |
| Fennel                    | 15-20 tonnes  | Pinova                |              |
| Red and yellow onion      | 20 tonnes     | Corail                |              |
| Flat parsley              | 20.000 bottes | Dalinette             |              |
| Salad                     | 150 palettes  | Pitchounette          |              |



## THE PRODUCERS

### **Madeleine Vincent Sérignac en Bruhlois (Lot et Garonne)**

Madeleine is the daughter of farmers. Although she studied to be a dentist's assistant, she set up in agriculture in Ste Colomb en Bruilhois, west of Agen, in 1999, whilst her husband is employed as a mechanic for farm equipment.

She set about converting her land in 2000, on a property of 10 hectares agricultural land producing: 2 hectares of Chasselas et Exalta vines, some Centennial ( a large white seedless grape) planted in 2007 which will start producing in 2010, 1 hectare of soft fruits (blackcurrant, redcurrant and raspberry) and 70 acres of apricot trees.

"I harvest at full maturity in order to offer you a good golden grape, which requires going over the vines 4 times. The vines are protected by an anti-hailstone net so as to ensure the harvest in case of storms."

"And I take advantage of the technical support given by Biogaronne in partnership with Vini Vitis Bio, in order to control the fertilization, to gain a good understanding of my soil, and the methods of pest control to use in organic farming. I have been associated with Biogaronne since 2008 because I am confident that the sales team will maximise the value of my production."



### **Joseph Chatellier : Babiote (Dordogne)**

Joseph is the delegate for producers in the fruit section of 'La Périgourdine' Cooperative, situated in the Dordogne, and has initiated the conversion of station.

All their producers belong to the 'Les Bitarelles' Producers Organization, which has existed for 50 years and which sells annually 500 tons of chestnuts and 300 tons of walnuts by traditional methods.

Joseph has been producing organically since 2008, on 13 hectares of agricultural land, of which 6 hectares are walnuts, (for the Cerno Cooperative) and half an hectare of market gardening (direct sales). Within the Producers Organisation there are now 5 organic producers and the total harvest is around 25 tons for 2009. A partnership has been set up with Biogaronne for two years in order to sell the produce on the organic market throughout France and Europe.

Jérôme Aubarbier provides technical support; the mechanical harvest is carried out by sweeping

the ground. The chestnut must be ripe enough to fall naturally from the tree. It is then debugged, sorted and washed on the farm.

At the station, a sample of 50 nuts per batch is taken to control quality and size, then they are stored at between 0 and -1°C.

They are packaged just before sending out.

A word from the producer:

"The varieties we cultivate were selected for their taste, and are Bouche de Bétizac, and early varieties of Migoule and Marigoule. The fact that the skin is sometimes dull does not affect the taste quality of the fruit. The chestnut is a fresh produce which has been dried, and I recommend that consumers place them in the vegetable compartment of the fridge."

### **Odette et Guy Marini Clermont-Dessous (Lot et Garonne)**

Odette and Guy come from a farming background and are amongst the pioneers of organic farming in our department, where they live and work at Clermont Dessus, with some vines on the slopes.

Organic since 1987, on an area of 16hectares agricultural land : a kiwi orchard of 8.5 hectares, a 1 hectare cherry orchard (bigareaux), 1 hectare of spring courgettes and 1 hectare of autumn courgettes. They produced up to a hundred tons of peaches and nectarines from 1990 to 2000, as well as having a hectare of strawberries up until 2007.

Since then they have turned towards vines, with Chasselas, Exalta, Muscat and Ribol varieties on an area of 5.5 hectares totally protected by ant-hailstone nets. Their knowledge about production as well as a capacity to store, enables us to offer you a grape of high quality up until the end of November.

"We are pleased with the sales service offered by Biogaronne who sell 95% of our production, and even though we are 60 years old, we believe and hope that organic farming will continue to develop." "Let's hope that new organic farmers will have more support than we had in our time."

