

OUR NEWS:

Hello everyone, here is the Newsletter N° 3 for February and March 2010.

This month we are focusing on producers of red cabbage, smooth green cabbage, and purple and round turnips, as well as meeting an employee of Biogaronne.

We have new development projects to increase capacity so that we can welcome new producers: purchase of a new building, its renovation and doubling the refrigerated areas.

We also hope we'll have the pleasure of meeting you at our stand N° 160, Hall I at Biofach in Nuremberg from 17th to 20th February, where we are exhibiting with the Aquitaine joint trade organization.

Enjoy your reading I'll talk to you again soon, very best wishes, Jean Luc

PRODUCTION PLANNING:

Products	Dec/Jan	Products	Dec/Jan
Red Cabbage	10t	New round turnips	25.000 bunches
Green smooth cabbage	10t	White onions	20t
Carrots (in conversion)	30t	Flat parsley	20 000 bundles
Kiwi Hayward	300t	Black raddishes ½ long	15 t
Lambs' Lettuce	20t	Apples	40t
Purple turnips	10t	Gala, Goldrush, Chanteclerc, Quérina	



THE PRODUCERS:

Roland Lot et Garonne

« I am of Dutch origin and I have been working in organics since the eighties, at first as an employee and then I set up on my own in 1991 as an organic farmer in South West France. My grandfather was a market gardener, my father too, in Holland, principally greenhouse lettuce and tomatoes, but not organic. I chose to take the organic route in respect of the environment and in contrast to the intense farming in the Netherlands.

In 2004 I had to sell my land because of the ring road, so I then had to start again converting the soil. Currently I have 5 tunnels of 500 m2 in which I grow lambs' lettuce, bunch turnips, and then in springtime carrots and bunch beetroot.

I joined up with Biogaronne because I like the cooperative spirit. It is made up of producers and I've been in it from the start.

I think it's really important not to fall in to the trap of low prices imposed by the supermarkets and I hope that organic farming will continue to develop, at consumer level as well as the producers.»





Nadège et Jean-Pierre Gironde

«In 1992 Jean-Pierre took over the family farm which had been organic since. With a cultivating area of 20 hectares, we produce vegetables in 4 hectares of open fields (cabbage, turnip, celery and marrow), the remaining16 hectares are producing triticale and are also used for rotation.

This cultivating of triticale gives us hay for the compost and part of it is put into the earth where it adds organic matter. For over 30 years our land has rotated its crops every 5 years, and we think this is very important.

We prefer to concentrate on our job as producers and to leave the sales to Biogaronne. We are working on quality, but we can only give what the soil gives us. The countryside is losing its population and we worry about the future, because the younger generation is not as hard working as we were at that age.»

Isabelle Employee of Biogaronne Commercial

« From Brittany, mother of 2 children, mad about horse riding, rambling and travel, I travelled the world for 2 years and worked 6 months in Canada. I have been living in Lot et Garonne for 12 years and work as a sales representative for organic produce. I have been interested in organic farming for 25 years, as a consumer, in respect of the environment and human beings. As well as a Certificate in Sales Training from higher education college, I specialised in agricultural biology at college in 1990.

I have been working at Biogaronne since November 2004, in purchasing/sales for distribution in France and I am also responsible for the semi-wholesaling sector: Supplying France, Import/regional sales to retailers and individual subscribers. This activity accounts now for 22% of the turnover of Biogaronne.



My greatest motivator is working in close contact with the producers. Biogaronne is a friendly, considerate team. I love my work and I feel good here. Organic I am optimistic because there's still so much to do. »