



UPDATES FROM THE EXECUTIVE:

- Our treasurer Gary Fitzgerald has made some great progress towards our Sport New Zealand recognition status. We have been invited to submit an application for consideration. This is a comprehensive application that can only be done online and must all be done at once with no alterations or changes. Thank you Gary for all your work on this so far.
- The container with Mark and Malcolm's tractors and ploughs has left New Zealand and is on its way to Croatia.
- Please send your completed association survey back to Sarah



UPDATES FROM THE 2029 ORGANISING COMMITTEE

- We are nearing the completion of our strategy and work plan which will help guide us and plan a world class event.
- Once we have a contract signed with WPO and approval of our proposed dates, we will be able to confirm the dates
- Huge thanks to Olivia Weatherburn who has come on board as our sponsorship leader. Olivia is the National Extension Manager for Beef + Lamb New Zealand. She was part of the 50th grand final committee for the FMG Young Farmer of the year and has a wide network of connections through out the primary sector and local Gore and surrounding community

THANK YOU TO OUR SPONSORS



RAKAIA PLOUGHING MATCH ASSOCIATION
CELEBRATING 100 YEARS

A CENTURY OF TRADITION. A Future Together.
Join us as we celebrate 100 years of farming heritage, community spirit and the art of ploughing.

SATURDAY 27 JUNE 2026
10.30 AM START
3.00 PM PRIZE GIVING - RAKAIA RUGBY CLUBROOMS
PLOUGHING AT JIM STEWART'S CORNER OF RAKAIA BARRHILL METHVEN ROAD AND MCKAY'S ROAD

DINNER 2 COURSE \$50pp

MATCH ENTRIES AND DINNER REGISTRATIONS BOTH CLOSE 20TH JUNE 2026

EVENING EVENT AT RAKAIA RUGBY CLUBROOMS
5.30 PM SOCIAL HOUR
6.30 PM DINNER

COURTESY VAN AVAILABLE - BOOKINGS ESSENTIAL

ENTRIES & ENQUIRIES:
Simon Reed - 0272838572
Tryphena Carter - 021529715
rakaiaploughingassn@gmail.com

Come and join us with our MC for a fun and informative evening of Rakaia ploughing history at the Rakaia Rugby Clubrooms.

Limited seats available for the evening so please register early

Rakaia Ploughing Match information:

27th June at Jim Stewarts on the corner of Rakaia Barrhill Methven Road and McKays Road

- \$30 entry fee includes lunch and \$5 afternoon tea
- Evening dinner to celebrate 100years from 5.30pm. \$50pp
- Match and Dinner entries/registrations BOTH close 20th June
- Loading bank in Jim Stewarts yard, Loader in the paddock
- Showers and changing rooms available at Rakaia Rugby Club
- **Please note INCORRECT phone number for Simon Reed on earlier flyer so if you left a message please re enter on 027 2838572**



POWER FARMING

NEW ZEALAND PLOUGHING ASSOCIATION INC

NEWSLETTER

JUNE 2026

CONTACT US:

nzploughing@gmail.com
Sarah McCully



HINDS SUNDAY 24 MAY 2026



Reversible

Position	Competitor	Score	%
1	H Williams	121	43.21%

Conventional

Position	Competitor	Score	%
1	W Seaton	169.5	65.19%
2	S Read	159.5	61.35%
3	M Ridge	158.5	60.96%
4	T Carter	141.5	54.42%
5	J Rushton	137	52.69%
6	T Boag	108.5	41.73%

Vintage

Position	Competitor	Score	%
1	B Graham	178.5	68.65%
2	R Weavers	155.5	59.81%
3	D Allan	155	59.62%
4	D Hight	108	41.54%
5	A Chambers	97.5	37.50%
6	C Boon	93.5	35.96%
7	P Watson	83	31.92%

Horses

Position	Competitor	Score	%
1	S Leslie C Tilson	97	37.31%
2	J Booth P Crawford	90.5	34.81%

Classic

Position	Competitor	Score	%
1	B Mehrtens	88	33.85%
2	J Smith	83	31.92%
3	L Parnham	80.5	30.96%
4	D Breeding	64	24.62%
5	K Mansell	59.5	22.88%
6	J Snowden	49.5	19.04%
7	R Smith	46.5	17.88%
8	N Ross	44	16.92%

Contemporary

Position	Competitor	Score	%
1	R Holmes	65	25.00%
2	R Brown	54.5	20.96%



Geraldine Vintage Ploughing Match was held on 29 March 2026 on the Bowan family farm on Farm Road. There were 24 competitors.

Fern Energy Silver Plough Conventional and Pioneer Brands Products Reversible:

1st B Mehrtens, 2nd S Burnby, 3rd H Williams

Rural News Horse Ploughing 1st J Booth 179 pts 68.85%

Holmes Solutions Vintage Ploughing.

R Weavers 169 pts. 65%

B Graham. 152.2 pts 58.65%

D Hight. 135 pts 51.92%

Holmes Solutions Contemporary Ploughing.

J Rushton 152.5 pts

K Marychur 137 pts

Vintage Open

M Grainger 150 pts

J Smith 108 pts



THANK YOU TO OUR SPONSORS





Mid Canterbury Vintage Machinery Club Ploughing Match

This match was held at Wakanui School Rd on Saturday 23rd May, a fine sunny day with a light northerly breeze, very pleasant for the time of year. The paddock of short clover stubble, kindly made available by Matthew and Julia Paton, was remarkably dry, considering all the wet weather we had at harvest time. These dry tight ground conditions did make for some challenging ploughing, and a few of the smaller tractors did have traction problems.

We had a total of 27 competitors, across all classes, including a couple of horse teams. The prize giving and afternoon tea was held in the Club's rooms at the Ashburton A&P Showgrounds. Our thanks to all the judges, stewards, points compilers, sponsors and everyone else who helped make for such a successful day.

Results

Silver- Conventional and Reversible

- 1 Tryphena Carter 171pts 65.77%
- 2 Simon Reed 170pts 65.38%
- 3 Josh Rushton 151pts 58.08%

Contemporary

- 1 Ross Brown 79.5pts 30.58%
- 2 Tim Boag 62.5pts 24.04%
- 3 Kerry Mansel 34.5pts 13.27%

Vintage Qualifying

- 1 Bruce Graham 160.5pts 61.79%
- 2 Robert Weavers 153.0pts 58.85%
- 3 Dave Allan 141.0pts 54.23%

Vintage Open(Classic)

- 1 Geoff Corbett 82.5pts 31.75%
- 2 David Breeding 70.5pts 27.12%
- 3 Roger Smith 68.5pts 26.35%

Horses

- 1 Shaun Leslie 108.5pts 41.75%
- 2 John Booth 99.5pts 38.27%

Report by Keith Howden



Photos from Susan Christie

FAR have shared an interview with Mark Dillon on their facebook page

Watch the video here:
<https://bit.ly/35ZJ9cS>

Listen to the audio here:

<https://bit.ly/2D7RDQq>

THANK YOU TO OUR SPONSORS





Matariki Weekend

Ploughing in Otago

Friday the 10th July is Taieri's match starting at 11.30am on Kidds Road Sutton. Prize giving and tea at The Stables .

Saturdays 11th is Middlemarch's match – Sign posted from east or south of Middlemarch. Starting at 10.30 and the prize giving and tea at The Stables as well

Sunday the 12th is East Otago's match starting at 10am with a Bbq and prize giving in the paddock afterward .

We need to know numbers for tea on Friday and Saturday nights at The Stables. All classes of ploughing available. **Judges and stewards needed.**

More info, or to enter – contact – Sean 0275658233 Ronald 0274311535, Murray 0272389718

Ian Woolley (along with Amy, Hayden and young Sophie), recently attended the Century Farm Awards. Here is an article that was in the Business Rural magazine prior to the awards being held.

A variety of farming types over the years

Sue Russell

It's been 20 years since Ian and Jenny Woolley, first established their vineyard on their historic farm, a stone's throw north of Blenheim.

As contract grape growers, the couple supply their mainly sauvignon blanc grapes to major wine producers Matua.

"We started off pretty slowly, putting in 8ha in grapes of the 26ha we have. Jenny and I did it all ourselves. We did it all in 12 months and vowed and declared we wouldn't do it again. It was a really steep learning curve," Ian recalls.

The history of the farm extends back 100 years and over the course of those generations a variety of farming types took place, from dairying to cropping and now grape production.

"When my father was dairying prior to cropping, he also ran a few pigs. He found that when the market was down on one product it would be up in the other, supporting a steady income and keeping the farm ticking along."

At 25ha then, the farm wasn't really big enough to be milking cow and irrigation wasn't introduced until near the end. It was always a struggle with Marlborough's dry summers though and eventually the farm transitioned from milking cows to growing pigs.

Growing grapes, while initially challenging to establish was a positive experience.

"As long as you kept up with the grapes growth pattern then you were set, so we went on and planted more by getting contractors in to do post driving and the tedious job of training vines. We bought the neighbours 5ha in 2008 to expand our vineyard and structure the business better."

With the ups and downs that came with experiencing the crash of 2008-2009, these days

lan says there's a glut of grape production with reduced demand impacting contract growers across the region.

"Only half our grapes these days are contracted so the industry isn't in the best space. We have in total 23ha in sauvignon blanc and 5.5ha in chardonnay."

Ian and Jenny are very proud of the fact that part of the farm has reached the ripe old age of 100 years old and still being farmed in the family.

"My grandfather bought the first block of land in 1921 and added to it in 1933 and then Jen and I added to it again in 2007. He was a bit of an entrepreneur for his time, doing a bit of this, a bit of that."

As such, the Woolley's Twin Creeks Farm will this year be recognised for its outstanding longevity in the form of receiving a New Zealand Century Farm & Station Award, however to prove original ownership extended back to 1921 was not a simple process as Ian explains.

"We had to go right back to the lawyer who granddad used to lodge the purchase with, however the actual title wasn't issued on the property at the time he bought it. We were lucky that the lawyer in Petone, found a record of the purchase in a ledger."

Today, these precious records are framed and hanging on a wall in the Woolley's home, erected on the site of the original home built by his grandparents.

Come mid-May, Ian and Jenny will attend this year's Century Farm Awards gala event, held annually in Lawrence, Central Otago.

"All my uncles have passed on so it wasn't a case that we could go and ask any of them about how the first purchase happened, so its been a bit of a journey."

And along with farming, another land-based activity has occupied a big chunk of Ian's life.



Jenny and Ian at the sports awards in Blenheim.

He's recognised as one of this country's best-ever conventional plougher, having won New Zealand's top conventional plougher eight times and competed in the World Ploughing competition seven.

"I was third in the world in 2018, but I no longer compete. Here in Marlborough its getting harder and harder to find a good area of land to hold competitions, given every bit of flat land is now growing grapes."

To plough competitively at the highest levels requires dedication, patience, practice and a fine eye Ian says.

For Ian, having invested so much of his life into

the sport, its sad to see the lack of available space on which to compete these days.

"We certainly want to encourage the younger generations to take up the sport.

You get a lot out of it. It's wonderful to look over an area of land expertly ploughed."

Meanwhile, most days will find Ian on his tractor, tending to the farm that's been proudly in the family 100 years and counting.

"We're so looking forward to meeting other Century Farm award families in May and its gratifying to think that we still have these farms in existence today.

Its something certainly worth celebrating."

THANK YOU TO OUR SPONSORS





Read about Derek Houghton in the news. New Zealand's only tea plantation thriving 30 years on.

Zealong has been winning international awards and high-end customers for its special blends.

The company, which is celebrating its 30th year, is in Gordonton, near Hamilton, and has 1.2 million tea plants across 25 hectares.

New Zealand's only commercial tea plantation, Zealong, says it is seeing great interest in its latest products – powdered teas. The company, which is celebrating its 30th year, is in Gordonton, near Hamilton, and has 1.2 million tea plants across 25 hectares. Its loose-leaf products have won awards and sell mostly overseas to high-end outlets, including Harrods in London. The new powdered products are finely ground whole-leaf tea, which instead of being steeped in water and then removed, are consumed entirely.

"All our teas are certified organic premium products and we identified a gap in the market for organic tea powder," said estate manager Derek Houghton. Leaves ground in this way are becoming popular with consumers wanting to benefit from the full range of antioxidants and nutrients of the whole leaf, he said.

Zealong's tea is graded, roasted and packaged on site. Its team of 60 permanent staff, and 40 additional seasonal staff, includes people of over 30 different nationalities, including some from countries more traditionally associated with tea production, like Taiwan and Sri Lanka.

The plantation has thrived since it was started by Vincent Chen, a property developer in Hamilton, who was originally from Taiwan. He noticed how well camellia plants flourished in the location, and since the tea plant is a type of camellia, he wondered about growing tea there.

It was a risky move for Chen, establishing the plantation on a former dairy farm, and many doubted he'd make a success of it in Aotearoa.

"A lot of tea growing around the world is in the high mountains, where they get cool nights, foggy mornings, and warm days," said Houghton, who's also a competitive plough champion and came second in the 2026 New Zealand Championships. "We get a lot of that here in the Waikato and have good soil, so it seems to thrive in our conditions."

Zealong's main harvesting seasons are in spring and summer, with three pickings each year following careful trimming to benefit regenerative growth. Leaves are hand-picked so that only the youngest and most tender are collected for processing, Houghton said.

Partly because of the soil, but also due to the cultivars – mainly Chin Shin but with a small amount of Jin Xuan too – Zealong's products boast a different flavour to black tea found elsewhere in the world. "It's got a sweeter note to it and has won quite a few awards because of that." Processing, rolling and drying all occur on site.

"We do a green tea, oolong, and a black tea, and the difference in the flavour and colour comes down to the ways we process the leaves. For example for a green tea, the leaves have a heat treatment that stops the breakdown of enzymes, and stops it from oxidizing

"Perfecting the teas is quite an art. "The tea masters make tweaks throughout the processing based on the differences in each batch of leaf, to get the best outcome. It's something that's very hard to replicate with an automated system."

Fiona Terry, May 19, 2026. Farmers Weekly

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