

NUTS ABOUT NATURAL FARMING



Macadamia producer and natural farmer, Kate Rose (pictured left) with her sister, Rachel Kim.

Gympie macadamia producer, Kate Rose, is changing life on her earth, one microbe at a time.

The organic farmer has implemented the practices of Korean Natural Farming on her Chatsworth property and Baupal Park Farm and the fungi, flowers and macadamia

production is thriving.

“The key to naturally replenishing the soil is microbes”, Kate says from the kitchen table of her 1950's farmhouse surrounded by ten hectares of macadamia trees.

“The farm uses a variety of processes that utilise recycling and growing of microbes, creating bigger and healthier nuts, all while helping our environment”.

In a nutshell, Korean Natural Farming is founded on nature's elements; sunlight, air, soil and water.

Mix in some human wisdom, stir in some Indigenous microorganisms (IMOs) and toss in some fermentation and

a few other goodies and you have the basic recipe to exploit the full potential of the ecosystem.

Indeed, it was Kate's desire to find a way to combine her passion for cooking and horticulture that inspired her to learn Korean Natural Farming and put it to practice as a producer.

Kate ran a successful commercial bakery in Wincanton, United Kingdom, before spending 24 years with the British Armed Forces and the ADF and upon her discharge from the Army, began looking for property as a place to settle and put her passions to good use.

Transitioning from the Army, Kate studied a Cert III in horticulture and says Indigenous microorganisms caught her attention.

“I fell in love with Korean Natural Farming. I taught myself everything I could”, she said.

Now armed with the recipes for optimised soil health and plant growth, she began searching for her place.

The farm on Meadows Lane had everything she was looking for: location, soil type, acreage, irrigation and an existing business.

“I began here as caretaker in March 2017 and took ownership of Baupal Park Farm in February this year”.

Kate's previous career in the ADF as an Army Captain has shown benefits to management on the farm, from recruiting, general maintenance, finance and training.

The macadamia business is thriving with plans to increase the orchard to 10 acres and diversify with finger limes.

Kate travelled to Hawaii in January to complete her Level II training in Korean Natural Farming and said the implementation of the farming practice at Baupal Park has had immediate results.

“I ceased all use of Roundup when I took over in March 2017 and began to naturally replenish the soil by gathering microbes from the Gympie and Tin Can Bay region and growing the Indigenous microorganisms (IMOs)”.

“The plant growth is changing, and the trees are flourishing with better flowering and yield, increased canopy and less dieback”, she said.

With her experience as a bakery chef, the brand is branching out into 'Baupal Park Biscuits' specialising in macadamia sweet meats; macadamia and white chocolate biscuits, macaroons and shortbreads, and you will find the marquee at the Gympie Town Centre Grower' Market each Wednesday from 7am to 11am.

Education is also a cornerstone of Baupal Park Farm and courses in natural farming are being offered by Kate and her experienced team in April, 2019.

Come join the organic movement and contact Baupal Park Farm to learn more about their practices, find out about upcoming courses or organise to buy macadamias from the farm gate. Shortbread orders now also being taken for Xmas.

Give Kate a call: 0409 792 427 and check out Baupal Park Farm on Facebook.

Kate Anbeek

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