

The Biological Farmers of Australia & Seasol proudly present
Mildura Organic Roadshow

Wednesday April 21, 2010



Details: *RSVP ASAP to avoid disappointment*

Organic Roadshow Mildura, VIC

When: 8.30am – 4.00pm, Wednesday April 21, 2010

Where: Settlers, 100-114 Eighth Street Mildura VIC

RSVP: Friday April 16, 2010

Ph: 07 3350 5716 ext. 232

Fax: 07 3350 5996

Email: events@bfa.com.au / or go to www.bfa.com.au to download a booking form.

Cost: Thanks to our sponsors the roadshow is free to attend other than a small catering charge for an all-organic menu which won't disappoint the foodies!

BFA Members: \$35 Members pre payment (\$40 on the day)

Non-BFA Members: \$45 Non-members pre payment (\$50 on the day).

Agenda:

8.30 REGISTRATION / ASSEMBLY

9.00 • Opening Address; **Dr Andrew Monk (BFA Standards Convenor and Board Director)**

9.10 • Life in the Greenhouse; the trials and tribulations of organic farming; recovering from fire and overcoming attitudes: **Jeffery Brown (Owner, Labertouche Organic Produce)**

• Certification and Standards requirements: **Dr Andrew Monk (BFA Standards Convenor and Board Director)**

• Biological Inputs - the benefit of kelp: **David Appleby (State representative, Seasol)**

10.30 MORNING TEA

11.15 • Grain Milling: **Gavin Dunn (Managing Director, Four Leaf Milling)**

• Challenges of organic broadacre farming: **Kym Kingdon (farm owner, Murrayville, VIC)**

12.30 LUNCH

1.30 • Understanding soil health: **Michael Eysers (Forward Scout Field Research)**

• Benefits of going organic; understanding organics in the marketplace: **Chris Clyne (Managing Director, Clyne Foods)**

• Open forum: **Facilitated by Dr Andrew Monk (BFA Standards Convenor and Board Director)**

4.00 CLOSE



The Biological Farmers of Australia & Seasol proudly present

Mildura Organic Roadshow

ABOUT THE SPEAKERS

Michael Eyres

Michael Eyres has always been connected to the soil; (even as a three-year old he was an avid rock collector). From a farming family in Western Australia, Michael has always understood that a farmers' soil is the one thing that should never depreciate in value, emphasising there is a need to understand the parent material we use to grow plants. Michael's background is in soil research and he is now working for an Adelaide-based private soil research company, Injekta. Michael is researching novel techniques to combat subsoil constraints for Australian farmed soils and is involved in the development of primarily liquid fertilisers and inoculants. From understanding aluminium toxicity, herbicide carryover, sodic soil dispersion and many other subsoil issues, the inputs delivered to sown and growing plants are changing rapidly in this area of research. This is an exciting area of research that will have serious implications for advancing dryland agricultural production.

Clyne Foods

Clyne Foods was established by Chris, Paul and Norm Clyne in Warracknabeal, in 2005, as a dried fruit producer, processing and packaging company. Their interest in organics was initially prompted by identifying organic as a market niche but they were soon seduced by the organic ethos. Seeing life return to the soil - and an annual yield increase to 3.5 tonnes per acre - now has them spreading the organic word to other growers in the district.

The family company's quality produce, "clean green" ethos and innovative marketing (including certified organic and Kosher produce) has won it many awards and an ongoing increase in suppliers (from 68 to over 280 in 2008).

Clyne Foods combines state-of-the-art technology with organic and eco-friendly practices. Recent sales have reached well above AU\$10 million annually, with a 50 per cent growth in exports and while their organic produce is three per cent of their total, Clyne Foods is now Australia's largest grower and producer of organic sultanas and currants.

Who should attend? Roadshows are open to all interested in seeking the latest information on biological production systems and organic/biodynamic food and farming. The event is an excellent opportunity for those who want to make key contacts and network with industry members and is an opportunity to view trade displays of companies supplying organic 'allowed inputs' and other products/services. Consisting of brief and practical talks, regardless of your type of business, you will gain an insight into biological farming systems and the entire organic supply chain.

Where to stay? For accommodation in Mildura, please visit the Mildura Visitor Information & Booking Centre: +61 3 5018 8380 or freecall 1800 039 043 (within Australia).

Other BFA events in Victoria this month!

22nd April 2010 - Value-adding Workshop, Melbourne; 1-6pm

22nd April 2010 - Networking Dinner, Melbourne; 6.30pm

For further information and bookings visit www.bfa.com.au or contact the BFA office.

To book your place at the Mildura Roadshow or other BFA events in Victoria, please contact the BFA on 07 3350 5716 ext 232 or email events@bfa.com.au, or visit www.bfa.com.au.

BFA thanks the following sponsors for their support

www.bfa.com.au

Sponsors' trade displays will be available for viewing on the day

