

NMIT SEMINAR PROGRAM (Day 1 – Friday, 19 February)

- 11.00am: Adding Value to Farm Dams**
Presenter: Lachie McKenzie, Aquaculture Operations Manager, NMIT
- 12 noon: Cattle for Small Holdings**
Presenters: Ross Cardile, Program Coordinator & Teacher in Agriculture, NMIT
Graeme Podbury, Australian Lowline Cattle Society
- 1.00pm: Soil Biology – the missing link to ongoing, healthy, productive & profitable growing**
Presenter: Gerhard Grasser, Lecturer in Sustainable Soil Management, ECG, McMillan, Warragul, Certified Foodweb Advisor & Director of AgriSolutions
- 2.00pm: Choosing the right Poultry Breed**
Presenter: Megg Miller, Editor of Australasian Poultry & Publisher of Grass Roots magazine
- 3.00pm: Alternative Livestock Enterprises**
Presenters: Boer goats – Sue Ryan, Boer Goat Breeders' Association of Australia

PRACTICAL LIVESTOCK DEMONSTRATION PROGRAM (Day 1 – Friday, 19 February)

Presented by the Seymour Agricultural & Pastoral Society

- 11.00am: Cattle Yards – cattle yard design, safe & efficient usage
Basic cattle handling techniques**
Presenters: Members of the Seymour A & P Society and local Veterinarians (Metalcorp demonstration yards)
- 12.00 noon: Vegetables & fruit production – backyard, large block or community garden**
Presenters: Members of the Seymour A & P Society and local growers
- 1.00pm: Selling your cattle – an overview of the selling strategies & regulations**
Presenters: DPI Animal Health Staff & local Livestock Agent
- 2.00pm: Pastures for Profit – pasture management to optimize your returns**
Presenters: Members of the Seymour A & P Society and an experienced agronomist
- 3.00pm: Cattle Health – a hands-on overview of some important problems & diseases including calving difficulties**
Presenters: Members of the Seymour A & P Society and local Veterinarians

NMIT SEMINAR PROGRAM **(Day 2 – Saturday, 20 February)**

- 11.00am: Soil Biology – the missing link to ongoing, healthy, productive & profitable growing**
Presenter: Gerhard Grasser, Lecturer in Sustainable Soil Management, ECG, McMillan, Warragul, Certified Foodweb Advisor & Director of AgriSolutions
- 12 noon: Cattle for Small Holdings**
Presenters: Ross Cardile, Program Coordinator & Teacher in Agriculture, NMIT
Graeme Podbury, Australian Lowline Cattle Society
- 1.00pm: Adding Value to Farm Dams**
Presenter: Andrew Christie, Lecturer in the Bachelor of Applied Aquaculture, NMIT
- 2.00pm: Choosing the right Poultry Breed**
Presenter: Megg Miller, Editor of Australasian Poultry & Publisher of Grass Roots magazine
- 3.00pm: Basic Chainsaw Maintenance**
Presenter: Keith Evans, STIHL Australia

PRACTICAL LIVESTOCK DEMONSTRATION PROGRAM **(Day 2 – Saturday, 20 February)** Presented by the Seymour Agricultural & Pastoral Society

- 11.00am: Cattle Yards – cattle yard design, safe & efficient usage**
Basic cattle handling techniques
Presenters: Members of the Seymour A & P Society and local Veterinarians (Metalcorp demonstration yards)
- 12 noon: Wildlife on your block – what you might expect to see, wildlife first-aid and wildlife regulations**
Presenters: Members of the Seymour A & P Society and experienced wildlife carers
- 1.00pm: Cattle handling tips & techniques**
Presenters: Members of the Seymour A & P Society and local Veterinarians (Metalcorp demonstration yards)
- 2.00pm: Vegetables & fruit production – backyard, large block or community garden**
Presenters: Members of the Seymour A & P Society and local growers
- 3.00pm: Poultry for everyone – production for small yards or larger commercial enterprises**
Presenters: Members of the Seymour A & P Society and Bell South Poultry Equipment suppliers

NMIT SEMINAR PROGRAM (Day 3 – Sunday, 21 February)



- 11.00am:** Plantings for Bushfire-prone areas
Presenter: Maureen Doherty, Program Coordinator & Teacher in Horticulture, NMIT
- 12 noon:** Nature's Processors – Dung beetles
Presenter: Cindy Edward, Director, IPM Specialists
- 1.00pm:** Aquaculture in Victoria – meeting the challenges
Presenter: Andrew Christie, Lecturer in the Bachelor of Applied Aquaculture, NMIT
- 2.00pm:** Alternative Livestock Enterprises
Presenters: Boer goats – Sue Ryan, Boer Goat Breeders' Association of Australia
- 3.00pm:** Basic Chainsaw Maintenance
Presenter: Keith Evans, STIHL Australia

PRACTICAL LIVESTOCK DEMONSTRATION PROGRAM (Day 3 – Sunday, 21 February)

Presented by the Seymour Agricultural & Pastoral Society

- 11.00am:** Cattle Yards – cattle yard design, safe & efficient usage
Basic cattle handling techniques
Presenters: Members of the Seymour A & P Society and local Veterinarians (Metalcorp demonstration yards)
- 12 noon:** Alpaca shearing demonstration & discussion on the maintenance of Alpacas
Presenters: Members of the Seymour A & P Society and Ann & Rod Sales, Davidalla Alpacas
- 1.00pm:** Horse foot diseases & hoof care – an overview of horse foot structure & discussion on ailments and corrective measures
Presenters: Members of the Seymour A & P Society and Steve Wolfe, experienced local farrier
- 2.00pm:** Alpaca shearing demonstration & discussion on the maintenance of Alpacas
Presenters: Members of the Seymour A & P Society and Ann & Rod Sales, Davidalla Alpacas
- 3.00pm:** Alpaca birthing – overview of the normal process & what to do when difficulties arise
Presenters: Members of the Seymour A & P Society, Ann & Rod Sales, Davidalla Alpacas and local Veterinarians

PROGRAM TIMES & CONTENT ARE SUBJECT TO CHANGE WITHOUT NOTICE

NMIT Butcher's Shop Program (Day 1 – Friday 19, February)



- 10.00am: **In the Butcher's Shop**
- *Breaking down a lamb carcass – see the skilled Butcher at work and learn more about the various cuts of lamb*
- 11.00am: **Culinary Creations**
- *A fun cook-off where the audience decides the winner*
- 12 noon: **In the Butcher's Shop**
- *Breaking down a goat carcass - see the skilled Butcher at work and learn more about the various cuts of goat*
- 1.00pm: **Making the best of the distinctive flavor of lamb**
- *Great lamb recipes including creative garnishes, salads & curries*
- 2.00pm: **Making sausages using trim**
- *Creating delicious sausages using the trim from meat cuts*
- 3.00pm; **Chef's Special - Italian**
- *Modern presentations & dishes with an Italian twist*

NMIT Butcher's Shop Program (Day 2 – Saturday 20, February)

- 10.00am: **In the Butcher's Shop**
- *Breaking down a lamb carcass – see the skilled Butcher at work and learn more about the various cuts of lamb*
- 11.00am: **Culinary Creations**
- *A fun cook-off where the audience decides the winner*
- 12 noon: **In the Butcher's Shop**
- *Breaking down a pig or deer carcass - see the skilled Butcher at work and learn more about the various cuts of pork or venison*
- 1.00pm: **Cheaper cuts, fantastic flavours**
- *Learn how to use secondary cuts for creating garnishes and for braising*
 - *Hints on the double cooking of leftovers*
- 2.00pm: **Making sausages using trim**
- *Creating delicious sausages using the trim from meat cuts*
- 3.00pm: **Chef's Special – Sensational Sausages**
- *Beyond the Banger – How to dress up sausages with creative garnishes, salads, pastas & ragu*

NMIT Butcher's Shop Program (Day 3 – Sunday 21, February)

- 10.00am:** **In the Butcher's Shop**
- *Breaking down a lamb carcass – see the skilled Butcher at work and learn more about the various cuts of lamb*
- 11.00am:** **Culinary Creations**
- *A fun cook-off where the audience decides the winner*
- 12 noon:** **In the Butcher's Shop**
- *Breaking down a goat carcass – see the skilled Butcher at work and learn more about the various cuts of goat*
- 1.00pm:** **Making the most of the distinctive flavour of goat**
- *Great goat meat recipes including creative garnishes, salads & curries*
- 2.00pm:** **Making sausages using trim**
- *Creating delicious sausages using the trim from meat cuts*
- 3.00pm:** **Chef's Special – Bush Tucker**
- *Creating unique flavours by using native Australian spices & products*

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