



EDGE*network*: Nutrition EDGE Dalby 14th, 21st and 28th March 2017





Give your business an EDGE with the Nutrition EDGE workshop

The Nutrition EDGE package will help you better manage the 2017 dry season.

Fact: This year's cow body condition will determine next year's fertility.

PACKAGE INCLUDES:

- Three day workshop with field session
- Workshop notes and reference materials
- Follow-up day to review your program

MORNING/AFTERNOON TEA & LUNCHES PROVIDED

This workshop enables you to:

- ✓ Better understand the nutritional requirements of your cattle
- ✓ Estimate the feed value of pasture and related animal production
- ✓ Save money on supplementary and drought feeding
- ✓ Identify and manage nutritional deficiencies

Presented by

Roger Sneath, Dept of Agriculture & Fisheries

& Jill Alexander



"Measuring quantity and estimating quality of feed supplies is a vital part of **making a profit** from livestock. The Nutrition EDGE workshop ensured I can do this with **better accuracy**."

Simon Campbell 'Norwood', Blackall.





EDGEnetwork: Nutrition EDGE

Nutrition as a business strategy

Registration RSVP's are required by 3rd March, 2017

*Numbers are strictly limited so please register



Please complete the following form:

Venue and date: Nutrition EDGE, Dalby SHS Bunya Campus (Previously Ag College) 463 Bunya Hwy, Dalby Q 4410 (Tuesday 14th, 21st and 28th March 2017)

Participant details

Participant(s)			ABN:
Position/role(s):			PIC:
Property name:			
Postal address:			
Phone:		Fax:	
Mobile:		Email:	
Dietary requirem	ents or accessibility issues:		

Payment options

- a. Securely online using credit card visit: <u>www.trybooking.com/OHVR</u> Registrations made before the 1st of March will attract a 10% discount. Use the discount code **GRAZE** when you checkout online.
- b. Direct debit: Account name: Jillian L Alexander BSB: 484799 Account number: 203399257. Please send an email to jillalexander@bigpond.com to request a tax invoice and notify about the transfer. Use your last name and Dalby as the transfer reference. 10% discount applies if registered and paid by the 1st of March, 2017.

Terms and conditions

- Cancellations must be received in writing (emails accepted):
 - Full refund if cancelled more than 21 days from the workshop start date.
 - Full refund minus a 10% administration fee or \$200 (whichever is less) if cancelled 14 to 21 days from workshop start date.
 - No refund if cancelled within 14 days from workshop start date.
- No charge for changing participants within the same business.
- Every effort will be made to fill cancellation vacancies before a refund is made.
- For unforeseen events, a written request outlining reasons will be considered and a full or partial refund may be provided.
- If the minimum number of attendees for a workshop is not attained, a full refund will be provided.

The information you are providing to Applied Ag when registering for this event, on behalf of Meat and Livestock Australia Limited ABN 39 081 678 364 ("MLA") may be personal information under the privacy act. MLA will collect, hold, use and disclose the email address you have given us and the personal information you provide in the manner set out in MLA's privacy policy (located at www.mla.com.au/General/Privacy), including for keeping you informed about member benefits, market news, industry information and other communications from MLA. If you do not provide the personal information requested, MLA may not be able to provide you with products or services. By providing MLA with your personal information, you consent to the collection and handling of your personal information in accordance with MLA's privacy policy which can be viewed at www.mla.com.au/General/Privacy or obtained directly from MLA by calling 1800 023 100. You may access and correct any personal information held by MLA on request.

I acknowledge and agree to these terms and conditions.

(Name)

Please email the completed form to: Jill Alexander // jillalexander@bigpond.com // M: 0427 764 897

For more information about FutureBeef workshops visit www.futurebeef.com.au or call 13 25 23