



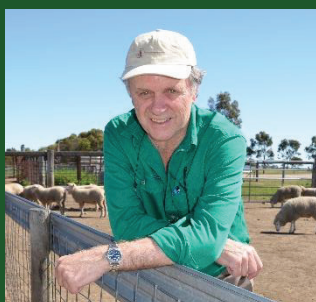
PERFECT PASTURES

OPTIMISING YOUR SUSTAINABLE GRAZING SYSTEM

A Barossa Improved Grazing Group Conference, supported by Natural Resources SA Murray-Darling Basin and Meat & Livestock Australia.

KEN SOLLY

Inaugural 2016
Australian Rural
Consultant
of the Year



ALAN HUMPHRIES

SARDI principal
research scientist



DANIEL SCHUPPAN

Landmark animal
production
specialist



BRIAN HUGHES

PIRSA soil and land
management
consultant



Also featuring:

Simon Vogt, Rural Directions
Mariana Caetano, University of Adelaide
Ian McFarland, SheepConnect SA
Andrew Jaeschke, Glen Rufus Park, Eden Valley

Thursday
February 16,
2017

LAMBERT ESTATE, 55 LONG GULLY RD, ANGASTON

1:30PM-9PM | \$50 PER PERSON

Includes: presentations, site visits, afternoon tea and dinner

Register at: agcommunicators.com.au/events/2017-perfect-pastures-conference

More information: Miranda Kenny, 0439 502 755, admin@biggroup.org.au



PERFECT PASTURES

TIME	TOPIC	PRESENTER
1.30pm	Registrations open	
1.50pm	Welcome	Georgie Keynes and Brett Nietschke, Technical Facilitator-Coordinators, BIGG
2.00pm	The latest on pasture research Find out the latest results on acid soil projects and new pasture and legume varieties suited to the Barossa region.	Dr Alan Humphries, Principal Research Scientist, SARDI
2.30pm	The now and the future – increasing wool and meat production per 100mm of rainfall Brenton Mosey currently runs a successful wool and prime lamb enterprise at Ngapala, west of Robertstown. Find out how focusing on pastures has improved the productivity of his sheep enterprise in this interactive session.	Daniel Schuppan, Animal Production Specialist, Landmark and producer Brenton Mosey, Robertstown
3.00pm	Understanding Pasture Principles This MLA-funded program provides many benefits for producers, find out what different pasture species you should be looking to grow and how best to utilise them to increase profits.	Simon Vogt, Agribusiness Consultant, Rural Directions
3.20pm	Using grape marc to overcome feed gaps in pasture production Learn how a commonly found by-product can be used as a feed source for ruminant production.	Mariana Caetano, Postdoctorate Research Fellow, University of Adelaide, Roseworthy Campus
3.30pm	Sponsor spot	Natural Resources SAMDB
3.35pm	Afternoon tea	A selection of delicious fresh local produce and tea and coffee provided by Handmade Catering
3.50pm	Head to site visit 1: Keyneton	A/C tour bus and cold water supplied

4.20pm	Combating acid soils A practical lesson on learning how to diagnose when acid soil is an issue on your property and learning more about different liming options that can be used to counteract it.	Brian Hughes and David Woodard, Soil and Land Management Consultants, PIRSA
4.50pm	Pasture varieties for a changing climate The latest results from BIGG's Pasture Demonstration Sites - find out what varieties and blends have shone so far!	Georgie Keynes, Technical Facilitator-Coordinator, BIGG
5.10pm	Head to site visit 2: Eden Valley	A/C tour bus and cold water supplied
5.40pm	Boosting productivity with lucerne pastures Three years ago, after the devastating fires which tore through the region, Andrew Jaeschke first planted lucerne pastures on his Eden Valley property. Find out what have been the critical factors for success and how it has helped boost production.	Andrew Jaeschke, Producer, Glen Rufus Park, Eden Valley
6.10pm	GreenSeeker – Technological advances Learn more about the benefits of GreenSeeker in assessing pastures and optimising pasture utilisation.	Ian McFarland, Coordinator, SheepConnect SA
6.30pm	Depart for Lambert Estate	A/C tour bus and cold water supplied
7.00pm	Arrive at Lambert Estate	
7.10pm	Entrees and drinks served	A selection of delicious fresh local produce provided by Handmade Catering
7.30pm	Resilience in farming communities Inaugural 2016 Australian Rural Consultant of the Year and Stock Journal columnist Ken Solly will discuss the importance of resilience on and off farm.	Ken Solly, Solly Business Services, Naracoorte
8.10pm	Mains served	Two choices of mouth-watering mains from a seasonal fresh menu provided by Handmade Catering.
9.00pm	Conference closes	

