



Organic Market News

ORGANIC MARKET NEWS

EDITION 38 :: June 2011

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CLASSIFIEDS

AGISTMENT

Agistment for cattle available:

ACO certification 10797A and USDA NOP certified property

Located at Baralaba, Central Queensland

Country is good quality growing/finishing country

Contact: Gavin Bailey on 07 4998 1281

Email: usmile4@bigpond.com

CATTLE AND BEEF

60 Heifers for sale

16-19 months old.

EU, NOP, ACO (4544A USDA) certified

Joined to Angus Bulls for 12 weeks. Bulls still in.

Santa short horn cross approx weight 425 kg.

Location: Augathella

Contact: John Elmes 07 4654 5454

Whole hereford heifers and steers.

Quiet, good doers.

BD cert no: 2232BD

Location: Central NSW

Contact: Ray Unger 02 6869 7635

122 Mixed-Sex Weaners

EU, NOP, ACO (4544A USDA) certified

Santa Angus Cross, Santa, Santa Short Horns

Full weight 288kg.

\$630/ph

Location: Augathella

Contact: John Elmes 07 4654 5454

SHEEP

240 Merino ewes.

Scanned in lamb to white Suffolk rams, to lamb in August.

BD cert no: 2232BD

Location: Central NSW

Contact: Ray Unger 02 6869 7635

SILAGE, HAY AND GRAINS

Hay 5x4 rolls and small squares

clover/pasture/oaten

Milang SA

NCO certified 5360

Contact: Tim Brown 0427 737 579

LUPINS

Milang SA

NCO certified 5360

Contact: Tim Brown 0427 737 579

Sorghum - Cert A- ACO & USDA

ACO certification 4121A

Central Queensland

Contact: Kevin - 0419 657 245

Feed For Sale

a) Silage: Rye, Pasture & Clover (10/11 Season 1st Cut) - Approx 300 rolls

b) Hay: Rye & Pasture (10/11 Season 1st Cut) - Approx 130 Rolls

c) Pasture & Clover (Standing) – Approx 80 rolls

In Conversion 10941C

Location: Echuca Area

Contact: Craig 0427 099 588

Hay for Sale – ACO and NOP certified (4368A USDA)

Cereal/forage barley hay – large square bales – all grades

Lucerne hay – large square bales – all grades

!!!SHED CLEARANCE PRICES!!!

Location: Whetstone Organics, Inglewood, Qld

Contact: Rick McDougall on 0429 665 762

Biodynamic Spelt

Biodynamic certification 2232BD

Location: Central NSW

Contact: Ray Unger 02 6869 7635

Feed Wheat

Location: Southwest slopes, NSW

ACO certification 10269A

Contact: Dave 0263 432 663 / 0427 432 664

Certified Organic Pasture Hay

Location: Southwest slopes, NSW

Large or small quantities available

ACO certification 10269A

Contact: Dave 0263 432 663 Mob: 0427 432 664

Medic Hay

Round bales 5x4, Approx 200 tonne \$230 per T, price negotiable on quantity

"A" Certified Organic

Location: Murray Bridge SA

ACO certification 10646A

Contact: Jason, Cloverland Organic

Ph (08) 85 382 850, Mob. 0407 853828

Hay

Cereal/forage barley hay – large square bales – all grades

Lucerne hay – large square bales – all grades

ACO and NOP certification 4368A

Whetstone Organics, Inglewood Qld

Contact: Rick McDougal 0429 665762 or 07 4652 1361

Oaten and Rye Hay

5 x 4 Rounds net wrapped

Big Squares 8x4x4

Price is negotiable.

ACO certification 3216A

Shepparton, Victoria

Contact: Peter Morgan 0427 572 689 or 03 5828 9212

Copra Meal

Organic copra meal available for sale

USDA certification 10278PUSDA

ACO certification 10278AI

Applied Nutrition Pty Ltd.

Contact: 0418 659 423 / 07 3206 2568

BEANS, LEGUMES

Soya Beans

Good quality A-Grade 791 variety

Approx 50 Tonne

\$930/ Tonne - on-farm price
ACO certification 2407A
Greenridge Organics
Location: Far-North Coast
Contact: 02 6663 1154

Soya Beans, contract wanted

Contract wanted for certified organic soya beans
Approx 100 Tonne 2011 season
Greenridge Organics
Location: Far-North Coast
Contact: 02 6663 1154

GRAPES & OLIVES

Delalae Wines for sale

\$100 a dozen
No intervention
OGA certification 10367A
Location: Jamestown, SA
Contact: David Box 08 86641359 / 0429 641359
Email: olivedowns@gmail.com

Hunter Valley 2011 Certified grapes

Harvest through February 2011
Award winning - call to inspect on the vine
Verdelho, Semillon, Chardonnay - 20 tons each
Chambourcin – 50 tons
ACO certification 10998A
Contact: Geoff Brown, Riverpines Vineyard 02 6574 5275
Email: geoff@ascellawine.com

Certified grapes or sell as wine ACO certified from Adelaide Plains South Australia [Premium area]

Selection of grapes ranges from 100-300 tons per variety

1. Pinot gri/Grigio
2. Pinot Nior
3. Sav Blanc
4. Cabernet
5. Shiraz
6. Merlot

ACO certification 11073A IC; 11072W USDA
Contact: Ken Carypidis, Yarra Vale Estates 0412 800 875
Email: yarravale@bigpond.com

REAL ESTATE

FOR SALE BY TENDER

Lakelands Olives For Sale By Tender

The olive grove and processing facility called Lakelands Olives is for sale by tender.

ACO certification 2435BD

The Tenders close on Thursday 9th June.

- Under 3 hours to Sydney, 10 minutes to Rylstone and 45 minutes to Mudgee
- State-of-the-art processing and packaging facility – designed for further expansion
- Drip-irrigated olive grove
- Magnificent 18 acre lake set in a picturesque location – ideal for recreational, irrigation and property water supply
- Well presented improvements - rustic timber cottage, tourist pavilion, machinery shed, nursery and biodynamic preparation area.
- Excellent ongoing and highly experienced staff
- “Lakelands Olives” has been carefully created in a natural environment which complements the property’s biodynamic and organic status.
- “Lakelands Olives” offers not only an ongoing business with a proven track record but also a wonderful and diverse country lifestyle.

Contact: David Nolan

Phone: +61 (02) 8394 8875

Fax: +61 (02) 9318 0033

Mobile: 0447 278 236

Email: david@websternolan.com.au

Web: www.websternolan.com.au

BRAYSIDE

A-grade farm on the fertile Richmond River in the north coast of NSW.

238 acres in the Richmond valley just minutes north of Casino and within an hour of the best beaches the NSW north coast has to offer.

Certified A grade USDA/NOP

KOREA-DOALNARA

ACO No10136A

200 acres cultivation with 55 acres laser levelled.

Average crop yields with average rainfall seasons:

- SOYBEAN 1 to 1.4 tons per acre
- BARLEY 1 to 1.2 tons per acre
- WHEAT 1 to 1.5 tons per acre
- RICE 2 tons per acre
- CORN 3 tons per acre
- OATEN HAY 10 to 14 big square bales per acre

SILOS: 5 x 150 and 2 x 50 ton with aerators and automatic monitors

LARGE MACHINERY/HAY SHED

COMPLETE FARMING PLANT as well as GRADING and DRYING equipment available for sale as well, if required.

PLANT: JDMAXEMERGE PLANTERS, JD MULCH TILLER, INTERNATIONAL211 SCARRIFER, EASYFIX and MASON WITH ROLLING SHEALDS CULTIVATORS all 6 row. JD 8820 HARVESTOR NEW FAB GRADER. ALLORA FILD BIN DRYER ON GAS. SELF PROPELLED GRAIN ORGER. JD7800 TRACTOR.

P. O. A.

Contact: Rebecca Vary 0429450446; Richard Vary 0408661051

Email: richard_vary@yahoo.com.au

“MALUNA MALAKA” Certified organic walnut farm

On the banks of the beautiful Tamar River this unique 13 hectare property has a sheltered, registered deep water anchorage in its own secluded cove; acres of waterfront bushland; a low maintenance business and a beautiful home.

With superb river views the open-plan 3 bedroom house has been stylishly renovated, with central heating from a wood-fueled stove, solar hot water, polished wooden floors and is situated next to a self-contained 1 bedroom studio, garage, shed and established family fruit orchard and easy care garden.

Just 35 minutes drive from Launceston in the picturesque district called Rowella, this dynamic area is renowned for high quality wines, stately homes, horticulture, aquaculture, lavender, truffles and tourism.

The established farm business, “Tamar Valley Organic” is OGA certified organic with 1900 13 year old walnut trees (6 ha), all fully irrigated from a 20 megalitre dam, with assured growth in income as the trees reach full maturity. The orchard system is designed for easy management with an average of 1-2 work days per week. The balance of land is pasture and bush with scope for further development (e.g. livestock, fruit). The brand has been well established with reliable customers and opportunity for further growth in walnut and value added products.

There are two new colourbond sheds; one for nut storage and processing and one for machinery. Farm and nut processing equipment is optional.

A school bus stop is located nearby, with buses going into Exeter and Launceston.

Price: \$750,000.00 negotiable

Address: 11 Waterton Hall Rd, Rowella, Tasmania,

Contact: Lucy 0417 105390

<http://www.buymyplace.com.au/buyers/individual-property-page.aspx?propertyId=0000008061>

For Lease

Organic Farm Lease - ACO Certified 88 acres, Mango/mixed tropical fruits

2 hours NW Cairns, 40mins Nth Mareeba FNQ. Pristine environment and water supply with 150 000 acre nature reserve bordering all 4 boundaries, beautiful living environment, shed/workshop, cool room, solar power with back up 12KVA gennie. Certified organic for 8 years.

Farming family/couple need only apply.

Contact: Paul Bennett 0419889905 (pmbennett@me.com) to discuss lease options.

IDYLIC LIFESYTL WITH LOCATION AND INCOME

Profitable, certified organic blueberry business, 750 fully netted, irrigated plants, large coolroom. Well maintained grazing property, stockyards, large hayshed - 65 steers. Ample water supply with spring-feed dam; Equestrian facilities, including full dressage arena and stables 3-bay shed for machinery storage, including powered workshop area. Custom-built brick home, new commercial kitchen, 3 B/R, 2 bathrooms and office. North-easterly aspect to capture valley views and morning sun. Low-maintenance garden, entertaining areas, orchard - 7 mins to Leongatha.

Contact: Chris or Sue Howard 03 5668 6294 or our Elders Agent Zel Svenson 0438 636290

For Lease

Certified Organic Citrus Orchard and irrigated small crops land, WIWO, Gayndah, Qld

Fantastic and unique opportunity to expand in the organic market without the cost of property ownership.

10 ha of Certified Organic citrus orchard just coming into its prime with increasing production over the next 5 years. 24 ha of good quality, deep sandy loam to clay loam soils under irrigation mains with abundant water supplied from river allocation, water harvesting licence, a ring tank dam and high yielding fresh water bore. Vacant cropping land previously planted to citrus and many years ago grew magnificent crops of watermelons. All equipment for citrus production of a high standard including computerised packing plant, cool room, sheds, staff amenities and a comprehensive list of farm machinery. Established markets for citrus with solid net returns. Total property size 50 ha - all Certified Organic. Picturesque property bounded by the Burnett River and Reids Creek with abundant bird life (over 130 bird species sited).

Located just outside of Gayndah, 380 km NW of Brisbane, 180 km inland from Bundaberg and 2 hours from the nearest beach. Bitumen road access to property. Gayndah is a vibrant and friendly country town of approximately 3200 people. Primary and secondary schools, good sporting facilities, 2 caravan parks, airport and many great recreational activities including fishing, skiing, swimming. Three bedroom houses rent in Gayndah for \$150-\$200 per week.

Suit small crop grower or citrus grower looking to expand their operations into a Queensland market window. Experience in organic farming and proven finances essential. Assistance from owner available by consultancy at reasonable rates. Owners looking for a change of direction.

Lessee will be required to pay for the current investment in the 2011 citrus crop.

Lease rate \$90 000 + GST per year or \$220/usable hectare/mth)

5 year lease with an option to renew

Contact: Benita on 07 4161 2250 or 0427 612250

EMPLOYMENT/WORK EXPERIENCE WANTED

POSITION WANTED

An experienced organic farm manager is seeking a position on an organic livestock production system. With a total of 6 years experience in farm management including 2 years in organic beef and lamb production, Michael has 10 years experience in running and designing cell grazing systems and has a keen interest in soil health, pasture monitoring and biological farming. He is also passionate about organics and wanting to stay in the organic industry, please contact Michael on **0427 758 520**.

POSITION WANTED

Eliza Reilly from Melbourne Australia completed a permaculture certificate with Rick Coleman in April 2011. Eliza is about to embark on an overseas trip to South America, her journey flies her to Peru where she will be working in a village to help build sustainable huts and vegetable patches and gardens. On her return she is seeking work on a biodynamic farm within Australia from the 7th December 2011 onwards. Please contact her if a position needs filling: respondtoeliza@hotmail.com

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MARKET UPDATE – BEEF

Peter Gall from The Organic Meat Company (TOMC) says cattle are in good condition and are moving through the supply chain well; however the record high Australian dollar is making trading conditions difficult in TOMC's overseas markets.

"I guess the biggest news this month is that the Australian dollar's continued rise which is putting a lot of pressure on returns – the dollar has now been at these elevated levels for some time and the latest move through 1.10 will add extra pressure on the prices we are able to pay to our suppliers," Peter said.

"Our customers in our overseas markets are paying historically very high levels for our meat, but once we convert their prices back on our current exchange rate our returns are suffering.

"Cattle prices are steady, but how long that will last with the continuing strong dollar is anyone's guess. However, we treat this business as a 12 month proposition, we all need to all work together to keep the meat moving and trade through the highs and lows for the longevity of the business.

"Demand is still good for our product both here and overseas we just need to keep working with our customers and suppliers to find levels that work for all stakeholders in the supply chain. I have no doubt we continue to have a very bright future and we will move through this period."

MARKET UPDATE – LAMB

Toby Scales from Cleavers Organic Meats says prices are pretty stable at \$5.50 and he doubts it will come off any further.

"Demand is strong and good supplies are coming in," Toby said.

Toby thinks the coming months will see the industry remain stable with strong demand continuing and steady prices.

MARKET UPDATE – HORTICULTURE

Ross Cowling from United Organics says demand has picked up a little for fruit and vegetables since families have returned from recent school holidays, but prices are a little elevated for some produce.

"Because it's winter, prices are higher. Bananas are still very expensive, capsicum and tomatoes are also expensive. Really there's little change in prices over the last month, and other states will be in the same situation," he said.

"Oranges and mandarins are reasonably priced, and winter veggies are in good supply and a reasonable price."

Ross says many growers have recovered since the summer floods, and though their crop planting was a little later than usual they are now back on track.

In NSW, Margaret Gibbons of Eco-Farms says she has noticed pallets of bananas are finally starting to arrive, so the price may start to come down.

"Beans are scarce, so they are very expensive and broccoli is also high in price, the cooler weather in the Lockyer Valley seems to be slowing the growth of some veggies," Margaret said.

"There are plenty of carrots at a good price, cauliflowers are also reasonably priced and there are lots of them. Ginger is in good supply, and we are supplying lettuces from NSW to Queensland at the moment. Zucchini are still a bit expensive, but they are in good supply."

"Apples are beautiful, there are plenty of avocados, mandarins are eating well and strawberries are coming on.

"There are some shortages, but you always get that, generally things are looking good."

FREE MAGAZINE PROMOTIONAL OFFER

The Australian Organic Producer magazine is the only agricultural magazine for producers working in the biological, organic or biodynamic industries and those looking to incorporate sustainable, biological land management practises.

Currently the magazine is only available by subscription, or through BFA membership. If you'd like to receive an introductory **FREE copy** of the magazine complete our short and simple survey.

Click on the yellow button on the home page of the BFA website at www.bfa.com.au to go directly to the survey – on completion, fill in your postal address and a **FREE copy** of the magazine will be posted to you.

STORY – ORGANIC NETWORKING DINNER ON THE 'WILDE' SIDE

What do you get when you cross organic food and drinks with Wilbur Wilde – a 'wilde' experience indeed.

The organic industry is approaching its main annual event: the **Organic Expo at Sydney Exhibition and Convention Centre** on Fri 5 – Sun 7 August. Each year the industry looks forward to Saturday night when the Biological Farmers of Australia (BFA), the nation's main organic industry representative body, hosts its networking dinner.

Wilbur Wilde, known best for his sax performances on *Hey Hey its Saturday*, has heard on the grapevine that organic wine allows you to wake up after a 'Wilde' night without any symptoms while organic food is both great tasting and anti-aging.

It's just this type of night out which most interests Wilde.

At the dinner, in between networking opportunities, information, and delicious organic food and wine, Wilde will MC a session of trivia questions testing organic industry members' knowledge and providing entertainment for all other guests.

Dr Andrew Monk, BFA Director and Standards Convenor, says that organic retail sales in Australia have been increasing at a rate of over 20% per year.

"There remain opportunities for investment in this growth industry. IBIS World has once again forecast that organics will be the fastest growth industry in Australia in 2011/12 (13%), only surpassed by sugar (16.3%) and oil & gas (18.3%).

"Consumer demand continues to grow for organic food which harnesses the major drivers of food choices today – health, nutrition, animal welfare, free of synthetic additives and preservatives, no-GM, no-nano, no synthetic pesticides, agrichemicals, environmentally sustainable etc."

Dr Monk says the main attraction of the Saturday dinner, apart from a taste of organic food, humour and opportunities, is a rare occasion to meet and build contacts with organic industry members from around Australia.

"It's not often you have organic farmers through to traders travelling to one place from all states, and even internationally, to network and be updated on organic industry developments.

"We encourage all with an interest in organics to attend."

When Saturday 6 August 6:30 – 10:30pm

Where Bayside Terrace, Level 2, Sydney Convention and Exhibition Centre, Darling Harbour

Dress Lounge Suit, Cocktail Attire

Cost Members \$59 Non-members \$79 (Includes organic dinner, organic wine, beer and juice)

Bookings 1300 331 309, events@bfa.com.au or www.bfa.com.au.

STORY – SEEDS TO HELP SAVE BUTTERFLY

Australian macadamia growers are planting seeds to rescue one of the country's largest native butterflies from extinction. The Birdwing butterfly has declined in population as a result of increasing urban sprawl and population growth over the last decade. To combat this, hundreds of Richmond Birdwing vines necessary for the endangered butterfly to lay its eggs on, and subsequently for caterpillars to munch on, are being planted across macadamia growing regions.

Judy and Bob Howard, macadamia growers from Newrybar in northern New South Wales, were some of the first to do this. Several vines are already established on their farm with plans to produce more in the coming years.

"The beautifully coloured butterfly is endemic to the northern coastal regions of NSW and southern coastal Queensland - right in the heart of the macadamia growing district," said Judy.

"We felt that there was great opportunity to increase its numbers by planting the vines in the native vegetation areas that macadamia producers incorporate into their orchards.

Judy and her husband started planting the vines five years ago.

"Our hard work is paying off as we are now starting to see caterpillars, eggs and pupae on some of the vines."

The caterpillar's only food source is the younger leaves of the Birdwing vine. The butterfly can fly up to 30km looking for a suitable vine and lay up to six eggs on each one. Ideally, the vines need to be planted throughout the district providing corridors for the butterfly to reach the remaining fragmented habitats.

"We urge all farmers to get involved and it's as easy as purchasing a vine from your local nursery, planting it and adding the location to the Richmond Birdwing Conservation database," said Judy.

Macadamias are grown along the eastern seaboard of NSW and Queensland, from Nambucca Heads in the south through to Mackay in the north. About 60% of the Australian crop is produced in the NSW Northern Rivers district.

There are approximately 850 macadamia growers [including both conventional and organic] in Australia, producing around 35,500 tonnes in 2010 with an export value of around \$120-130 million per annum.

SOURCE: onfood

STORY – FARMER OF THE YEAR AWARDS

Following the success of the Australian *Farmer of the Year* awards last year the Kondinin Group and ABC Rural will be running the awards again in 2011.

Although the date for nominations for the 2011 Farmer of the Year Awards nomination deadline has passed, more nominations are needed. Companies and individuals are invited to nominate farmers or customers who are passionate and professional in their day to day farming operations. This is a great opportunity to connect with your customers.

The *Australian Farmer of the Year Awards* celebrate the highly professional, innovative and sustainable approach of our farmers, showcasing their passion and raising the profile of the important role they play in Australia.

The Awards are designed to promote a positive image of Australian farmers, inspire and encourage career choices and investment interest in Australian agriculture.

2010 saw the inaugural launch of the Awards and attracted entrants from across Australia and the agricultural industry. The Awards culminated at the celebratory gala dinner held in Sydney on September 21, where more than 250 people gathered to celebrate the achievements of the Award finalists and the industry as a whole.

The *2011 Australian Farmer of the Year Awards* will again be a premier event on the Australian agricultural calendar.

The Awards dinner offers everyone in the industry a superb opportunity to:

- Celebrate the achievements of Australian farmers
- Host your own table at the prestigious event
- Network with industry
- Enjoy top quality Australian food and wine

About the *Farming Ahead 2011* conference

The *Farming Ahead 2011* conference will present one of this year's most comprehensive and insightful presentations into three of the biggest issues confronting Australian agriculture today — land, water and carbon.

As global populations explode, farmers will be expected to grow more from less and in an environmentally sensitive and sustainable way. Some of this country's leading minds and thinkers will discuss the challenges and the opportunities with Farming Ahead delegates.

This year's conference will bring together government policy makers, agricultural suppliers, primary producers and the scientific research community.

The *Australian Farmer of the Year Awards* celebrates the Australia's professional, innovative and passionate farmers.

Are you Australia's next *Farmer of the Year*? Or do you know someone who deserves recognition for their contribution to Australia's agricultural industry?

Nominating yourself or someone you know for an award is a great way to contribute to the future of the industry, and showcase the remarkable achievements of our farmers.

So put modesty aside and start nominating today.

- ***Farmer of the Year***
- ***Farmer Industry Leader of the Year***
- ***Biosecurity Farmer of the Year***
- ***Diversification Farmer of the Year***
- ***Grain Grower of the Year***
- ***Wool Producer of the Year***
- ***Livestock Producer of the Year***
- ***Young Farmer of the Year***

For more information visit <http://www.kondiningroup.com.au/static.ASP?t=2&l=16> or contact Kondinin Group on 1800 677 761 or email verity.todd@kondinin.com.au

GROWER OPPORTUNITY – WOOLWORTHS FRUIT AND VEGETABLE GROWER DISCUSSION

Woolworths would like to invite you to a discussion session on growing Organic Fruit & Vegetables

Woolworths would like to meet with both existing growers and suppliers of organic fruit & vegetables and any new growers - either to Woolworths or to organics - who are interested in supplying Woolworths on a commercial basis with organic fruit & vegetables. In particular Woolworths is interested in meeting with potential long-term, large-scale commercial suppliers.

Details:

- Wednesday 17th August
- 10am – 3pm (lunch included)
- Woolworths Limited
- 1 Woolworths Way, Bella Vista, NSW
- Auditorium C

Session format:

- Woolworths Supermarket strategy Greg Foran
- Woolworths Health & Wellbeing strategy Jenny Mowatt
- Woolworths Produce organic plans Paul Harker
- Open discussion / feedback
- Woolworths Fresh Food Futures Grants Armineh Mardirossian

This session will give you the opportunity to understand the Woolworths organic fruit & vegetable strategy and provide us with your feedback and issues.

RSVP: Monday 8th August
Danielle Vaughan (02) 8885 2156
dvaughan@woolworths.com.au

OPPORTUNITIES FOR EVENT SPONSORSHIP:

The next few months are going to be filled with events in the Biological Farmers of Australia's calendar. Sponsorship/partnership is being sought from industry members. Partnership opportunities vary from as little as distribution of your flyer at an event, to major sponsorship. The events provide often present an excellent opportunity to promote organic products and services to a highly targeted audience for a relatively small outlay.

Events include:

- **5 – 7 August: Organic Expo and Green Show – Sydney**
- **6 August: BFA Networking Dinner (with Wilbur Wilde providing the entertainment) - Sydney**
- **13 – 14 August: International Spa and Beauty Expo – Sydney**
- **5 – 14 October: BFA Biological Roadshows (with Gary Zimmer as key speaker)**

Don't miss out – partnership opportunities are limited. For more information contact Joel Williams, Sales and Sponsorship Manager: 07 3350 5716 ext: 232

EVENTS**INTERNATIONAL KEYNOTE SPEAKER GARY ZIMMER TO LEAD THE 2011 BFA ROADSHOWS**

Mark your diary now for the arrival of respected author and consultant on biological farming Gary Zimmer, from Wisconsin, USA! Gary is joining the BFA Roadshow this October as keynote speaker as part of an excellent program of speakers. The roadshow will take place over a two week period reaching six regional centres in six different states.

For more information about Gary and books he has published visit: www.acresusa.com

For further information on Roadshow dates and bookings, visit www.bfa.com.au or ph 07 3350 5716

ROADSHOWS:

DATES	LOCATIONS
TUESDAY 4th Oct	STANTHORPE QLD
THURSDAY 6th Oct	MULLUMBIMBY/BYRON NSW
SATURDAY 8th Oct	LABERTOUCHE VIC
MONDAY 10th Oct	HOBART TAS
WEDNESDAY 12th Oct	STRATHYLBYN SA
FRIDAY 14th Oct	PERTH WA

OVERSEAS EVENT:

AGRIPRO ASIA EXPO (APA) HONG KONG

Date: 30 November – 2 December 2011 (Wed – Fri)

Open hours: 12:00 – 19:00

Location: Hong Kong Convention & Exhibition Centre (HKCEC)

Concurrent Event: Agricultural Conference Asia (ACA)

AgriPro Asia (APA) is a specialized B2B trade show for international agricultural trade in Asia.

APA serves as a springboard for international products to Greater China and Asia Pacific Region. Green and organic product is one of the major scopes of the exhibit. Concurrently, there will be the Agri-Conference Asia with professionals from institutes, leading production units, renowned distribution channels, government officials and trade bodies from different countries giving presentations on agri-technology, marketing, trade regulations/ policies and latest industry trend. Topics related to the organic trend are highlighted in the conference.

For more information, please visit www.AgriProAsia.com or contact Ms Wing-Yin Ho on +852 3904 3830 or E: AgriProAsia@verticalexpo.com / or contact AUS Rep Ms Linda Gurney +61 448 800968 or E: linda@wineinternationaltd.com

OTHER EVENTS:

JOEL SALATIN TO OFFER FOUR WORKSHOPS IN AUSTRALIA

Joel Salatin, world-leader in innovative food production practices, will share his ground-breaking farming techniques and strategies with Australian producers and food industry participants in August this year.

Salatin and his successful family farming venture Polyface Farms have been revolutionising modern day farming practices by developing profitable, sustainable production practices and innovative marketing strategies.

Salatin is a third generation 'beyond-organic' farmer and author who farms in Virginia's Shenandoah Valley. Polyface Farm boasts a farming success rare in the face of entrenched food production

practices and almost overwhelming bureaucratic and legal pressures. The farm produces salad bar beef, pigmeat pork, pastured poultry, forage-based rabbits, vegetables and direct markets everything to 4,000 families, 40 restaurants, and 10 retail outlets.

Salatin's unique approach is notable for its application to both large scale and smaller urban farming environments.

"Joel is not just talking about regenerating and building sustainable farming systems" said Kym Kruse from RegenAG, convener of the Queensland workshops. "This is on another level again. Joel's philosophy integrates local food production into communities & businesses. It involves both farmers and urban dwellers in the ethical and profitable production of healthy nutritional food while building strong community systems".

Not content to rest on his achievements in his local community, Salatin has turned his efforts towards revolutionising the way the world produces, markets and thinks about food. A prolific author, Joel and Polyface Farm feature prominently in Michael Pollan's *New York Times* bestseller *Omnivore's Dilemma* and the award-winning documentary, *Food Inc, Fresh* and the upcoming *Farmageddon*.

Kruse said, "When Joel did workshops in Queensland, New South Wales and Victoria last year the atmosphere was electric.

I have never seen so many people in one room that enthusiastic and excited about getting involved in the future of their food production".

With only four Australian workshops being available on this tour it is expected Joel will be speaking to capacity audiences.

Joel Salatin workshops will take place in Jamberoo NSW on August 2nd, Townsville QLD August 4th, Sunshine Coast QLD August 5th and Melbourne VIC August 6th. The workshops will provide an intense full day covering animal production systems, farm design, 'relationship marketing' techniques and will include Salatin's approach to developing learning opportunities for young farmers through an intern program.

Contact & Bookings:

RegenAG

Contact: Kym Kruse

Ph: 07 4086 8019

www.RegenAG.com.au

RegenAG is a global alliance of farming families who are committed to helping regenerate the world's farms, soils, communities and on-farm livelihoods.

RegenAG partners with government and private institutions across the world to help achieve its goals and provides access to resources and forums to support and continue the transfer for knowledge from farmer to farmer and beyond.

QUEENSLAND LANDCARE CONFERENCE 2011

The 22nd annual Queensland Landcare Conference takes place 20-23 September in Ayr. The event is expected to attract around 250 people and includes keynote presentations from Dr Linda Selvey, CEO Greenpeace Australia Pacific and Dr John Williams, member Wentworth Group of Concerned Scientists and Commissioner for Natural Resources in NSW. Speakers will cover topics as broad as stewarding the rangelands for the future, how bats act as guardians of our forests, engaging young people in landcare, biodiversity planning, using science from space to save soils and much, much

more. Four field trips will also allow delegates to get a feel for land management issues and solutions in the Burdekin and a hearty range of social functions will allow delegates to unwind and network landcare-style. Community registration is only \$420 before 1 September. Further information is available by contacting Event Manager, Wombat Creative on 07 5538 5109 or landcare2011@wombatcreative.com.au

DATE	LOCATION	EVENT	EMAIL/WEB
Friday August 5 th to Sunday 7 th August	Sydney	International Organic Expo & Green Show	http://sydney.organicexpo.com.au/
Saturday 6 th August	Sydney	BFA Networking Dinner	www.bfa.com.au
Sunday 31 st July to Saturday 6 th August	Coff's Harbour, NSW	Quantum Agriculture - Advanced Course Level One	www.Quantumagriculture.com
5 – 14 October	National	BFA Biological Roadshow	www.bfa.com.au

Disclaimer: While BFA Group takes every care in publishing correct information BFA Group takes no responsibility for the accuracy of the content of this newsletter.