

Monday topics: seedling production, cover crops, insect pest management, farmer participatory guarantee schemes, fresh produce marketing and distribution in SEQ, livestock and landscape management, resilience and mental health, tools and equipment for small farms..

Guest presenters Robert Pekin (FoodConnect), Joel Orchard(FEED Northern Rivers), Adrian Ross(Wide Bay Seedlings), Shane Joyce(Biodynamic Agriculture Australia), Derek Foster(Foster Facilitations), Eddy Dunn(Total Grower Services).

Dinner and forum, this year prepared using local produce by Hungry Feel Eating House (Buderim). Chris White (Hungry Feel owner/chef, and coordinator of the Urban Food Street project) will join a panel of guest speakers for a lively dinner discussion.

Tuesday program: a full day of sessions on developing a written property management plan and record-keeping program. **Highly recommended** for co-op suppliers and those wanting to document their farm operations for various external quality assurance and accreditation schemes.

Tuesday breakfast at Bos Rural, a chance to meet with suppliers of goods and services suitable for small farms.

Opportunities and challenges The last session of the Summer School will be devoted to putting together a shared vision for the direction the co-op should take over the next year.

Book your place now

1 day: \$50 (Monday or Tuesday)

2 days:\$95

Monday harvest dinner and forum: \$40

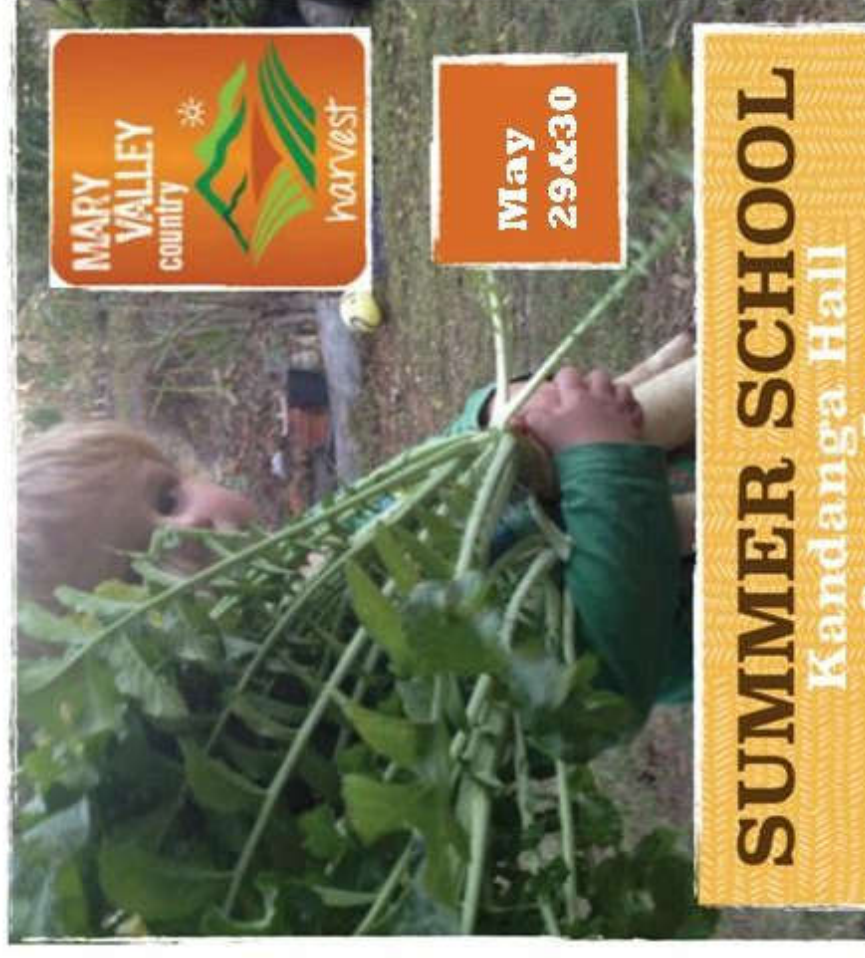
Co-op members discount \$10/day

Book and pay via the online store at MaryValleyCountryHarvest.com, or

email MaryValleyCountryHarvest@gmail.com

and put "Summer School Booking" in the email header

or via phone on 0428 843 749



Family Farming for the Future

- Local food distribution and marketing
- Quality assurance and accreditation
- Managing soil health, integrated pest management
- Seedling production, landscape management..

Enquiries: maryvalleycountryharvest@gmail.com 0459 225 399

www.maryvalleycountryharvest.com





FAMILY FARMING FOR THE FUTURE

29-30 May 2017 Kandanga Hall, Main St, Kandanga

Presented by Mary Valley Country Harvest Cooperative

DAY 1 - MONDAY 29th May

TIME	TITLE	PRESENTER(S)	SUMMARY	VENUE
9 - 9.15	Welcome and introduction	Directors, Mary Valley Country Harvest		Hall
9.30 - 11	Connecting growers with the local market in SEQ	Robert Pekin - FoodConnect	Direct marketing and distribution of fresh produce in SEQ, lessons from the past, current trends and an eye to the future.	Hall
9.30 - 11	Integrated pest management in horticulture	Eddy Dunn - Total Grower Services	Identifying, monitoring and utilising insects as part of an integrated pest management approach. Latest industry trends in horticulture.	Bos Rural Supplies
11.30 - 1	Farmer participatory guarantee schemes in Australia	Joel Orchard - FEED	Lessons learnt from setting up FEED (Farm Endorsement Ecological Development) in Northern NSW, current trends.	Hall
11.30 - 1	Seedling raising and plant propagation	Adrian Ross - Wide Bay Seedlings	Production of commercial seedlings, basic principles of seedling propagation. Panel discussion/presentation on small scale techniques.	Bos Rural Supplies
12pm	Lunch			Hall
2 - 3.30	Landscape and livestock management - new ways of thinking	Shane Joyce - Biodynamic Agriculture - Australia	Lessons learnt from changing land and grazing management on "Dukes Plains" and "Kumbartcho"	Hall
2 - 3.30	Tools and equipment show and tell	James Larsen and various others	A discussion and demonstration of useful tools for small-scale farmers. Includes covercropping equipment from the "Feeding Hungry Soils" project, soil sampling and monitoring tools and tools and equipment brought by participants to show other growers	Kandanga Farm Plot
4-5.30	Looking after the farmer and family	Derek Foster - Foster Facilitations	How can you build emotional resilience and improve your ability to cope with the unpredictable knocks and setbacks that are part of the life of a farming family.	Hall
4-5.30	Cover crops and soil health	Steve Burgess - Feeding Hungry Soils project	Trialling tools, techniques and systems for building organic matter in small market gardens in subtropical Australia by increasing cover cropping and reducing tillage, without herbicide.	Bos Rural Supplies

6.30- 9.30pm Harvest Dinner. Delicious buffet featuring locally grown and made foods by Hungry Feel Eating House (Buderim). Soft drink, beer & wines will available. Lively forum featuring Chris White and Summer School guests - "Closing the loop on the food supply chain"

FAMILY FARMING FOR THE FUTURE

DAY 2 - TUESDAY 30th May

TIME	TITLE	PRESENTER(S)	SUMMARY	VENUE
9.00-10.30	Overview - Farm management plans, customer quality assurance and external accreditation	Panel*	Profile of MVCH producers and customers. Accreditation, participatory guarantee, QA schemes History and ethos of Carefarmed Management plan (external) vs operations manual (internal) Template for a written management plan document	Hall
11.00-12.30	Key aspects of a written management plan, records, and documentation	Panel*	Soil health, weed/pest/disease and water management Testing, monitoring and record keeping Farm profile	Hall
12.30 - 1.30	Lunch			Hall
1.30 - 3.00	Post-harvest handling	Panel*	Weights and measures Processing, packing, labelling Food safety, handling and storage.	Hall
3.30-4.30	Opportunities and challenges for small farmers in the Mary Valley	Panel discussion/group activity	Review of developments since last summer school Possibilities and opportunities arising in the next year. Risks and challenges facing producers.	Hall
4.30 - 5.00	Future actions	Phil Stringer - Australian Food Sovereignty Alliance	Collating and summarizing participants views for important local actions for the next year	Hall

* The presenters will be drawn from the presenters from day1, MVCH directors and specialist presenters
Bookings and Enquiries: Steve Burgess 0428 843 749, Elaine Bradley 0459 225 399 or email to maryvalleycountryharvest@gmail.com
Website: maryvalleycountryharvest.com