



REGENERATIVE FARMING TOUR

Interested in Regenerative Farming? Thinking about the options and want to make a change to your farming system? Want to see how your farm compares?

Background and Introduction

Join this 6-day, Monday 11th September to Saturday 16th September, regenerative farming educational tour to learn about a range of options from successful farmers. Learn about a variety of enterprises, management systems, value adding and marketing opportunities.

- Visit case-study properties covering a wide assortment of enterprises and size operations from 2ha to 2000ha,
- Receive first-hand information about the manager's & owners story, their production systems, products and marketing,
- Experience a range of management and production systems covering holistic management and planned grazing, permaculture, keyline development, organic certification, biodynamics and more,
- And see how each has worked (or not) for the producer.

The structure of the program

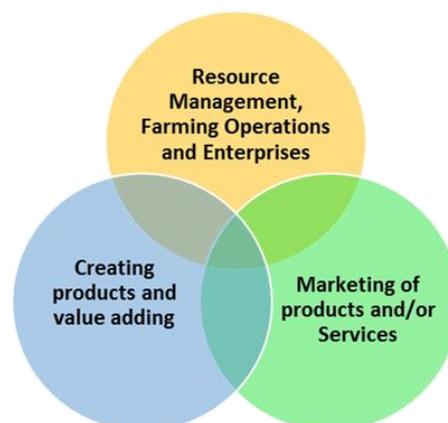
The tour has been designed around a program of learning. The program is structured to cover three core areas of developing and operating a farm undertaking regenerative farming principles:

1. resource management, farming operations and enterprises
2. creating products and value-adding
3. marketing and sales

These principles align with Holistic Management's chain of production which is one of the core principles we advocate, and visits have been structured to focus on each of these areas.

The program includes visits to different farming businesses covering pigs, cattle, sheep, goats, broilers, eggs, vegetables, tree crops, berries, vines, on-farm butcheries and an abattoir operation, retail butchers, farm-based cafe and functions, accommodation and education.

Visits include Milking Yard Farm, McIvor Farm Foods, Sidonia Beef, Captains Creek Organic Farm and Captains Creek Winery, Brooklands Free Range Farm, Jonai Farms, SageChoice, The Fermentary, regional and Melbourne-based Providores, Artisan and Organic Butchers.



Operators will discuss their philosophy, their journey, their successes, and things they would do better. Participants receive background information on each case-study prior to the tour, to allow more in depth discussions while on property. In some cases, you will have access to economic and financial information for the operations.

Tour Leader



Your tour leader is consultant and producer Glen Chapman from Southern Blue Regenerative, who will provide context and input as you progress through the visits. He will facilitate learning workshops during the tour to discuss and explore the principles and concepts of regenerative farming. Glen has over 20 years of experience in regenerative farming principles. After researching Keyline farming practices and working as a consultant and facilitator with Resource Consulting Services, he has been part of applying regenerative farming principles with his parents on the family farm in the New England area of NSW. He has travelled internationally looking at regenerative farming practices and brings this knowledge and his varied strategic business management experience to you in helping you apply the learning from the tour.

Industry Experts

Workshops during the week will also include input and learning from:

- Darren Doherty, Regrarians - Darren is the originator of the Regrarians Platform® which outlines a strategic & logical process to the development of regenerative agricultural systems.
- Virginia Ranicar, Goods Unltd - The Goods Unltd (The Goods) is a brand and sales ambassador business. With extensive networks in retail, food service, manufacturing and on premise, they represent quality food and drinks producers.

Dates and Inclusions

- Monday 11th September to Saturday 16th September (finish approx. 3:00pm)
- Pickup and drop-off at Melbourne Airport and long-term parking (TBA) – Pickup day one between 8-9am
- Coach travel to all visits,
- Accommodation for five nights
- 5 breakfasts, 5 lunches and 5 dinners. Meals will be provided by some of the farm locations and local restaurants and cafes showcasing local produce where possible.
- An information and research booklet provided prior to departure with case study information about each visit.
- The tour will be fully escorted by consultant and producer Glen Chapman from Southern Blue Regenerative.
- You will participate in workshops including input from Darren Doherty, Regrarians and Virginia Ranicar, Goods Unlimited.

Bookings and Deposit

To confirm your place on this program please complete the booking form and send with your deposit to Southern Blue Regenerative. Final payment will be due 35 days prior to departure: 7th August 2017

Deposit: \$200 – this is fully refundable up to 60 days prior to departure: 12th July 2017

Per person (sharing with another passenger – Twin or Double Room)

Tour booking for one person in twin share room

\$2,680.00

Stay in a single room

Not sharing then add this to stay in a single room

\$320.00



Program

Full details of the tour itinerary will be provided to participants closer to the date of departure. The following is a summary of each day's program.

Day 1 – Pick up passengers from Melbourne Domestic Airport and from long term parking facility for those driving. The tour will proceed to three farms today with Lunch at Captains Creek Organics and finishing at Brooklands Free Range Farm. We finish the day at Daylesford and Hepburn Springs with dinner at a local restaurant.

Day 2 – Today is an early start for a packed day with visits to Milking Yard Farm, Sindonia Beef, McIvor Farm and The Clan – Speklelines. These visits will take us from a 25ha property to a 2000ha property looking at pastured poultry, grass fed beef and lamb, pastured pork and custom breeding cattle operation.

Day 3 – We continue our focus on production systems today and move into value adding. With a further two property visits to Jonai Farm with cattle and pastured pork and an on-farm butchery, then onto Real Eggs and look at their multi species extensive grazing setup with pastured eggs, sheep, cattle and goats. Today we also visit Sharon Flynn and the Fermentary at Daylesford taking local product and creating great healthy fermented products such as Kraut, Kimchi and Kefir.

So, after the first three days we end the day with the first workshop to consolidate your experience and learning so far. During this session at the Red Beard Bakery, Trentham, we will also hear from Jim Reid the owner and passionate baker behind the bakery. We will be joined for this workshop by Darren Doherty from Regrarians to provide his expertise and give you an over view of the Regrarians Platform.

Day 4 – Today starts with a visit to Manna Hill Estate where Campbell Mercer and his wife produce organic olives and utilize the space within their grove to produce cereals and other crops. We then head south to Bannockburn for lunch and visit to SageChoice. Chris Balazs runs an on-farm butchery and shop and has established a supply chain with other local producers.

Day 5 – We plan a visit to a local boutique Abattoir Koallah owned and operated by the Castle Family. Many of the farms we have already visited utilize Koallah for their custom kill and packaging requirements. This farm is also a diverse producer with beef, lamb, pork, chicken and dairy products. After this visit, we return to Ravens Creek Café and Farm for lunch and tour with Hayden and Jasmin Findlay. This enterprise combines multi-enterprise farming with an on-farm café, farm education area and pick your own berries. We then transfer into Melbourne for a couple of hours of free time before dinner.

Day 6 – The final day of the program includes visits to a butcher distributing organic, free range and pasture based meat in Melbourne. We visit a providore to discuss retail products and customer expectations. The final session of the tour over lunch will be a workshop to review the week overall, consolidate your experience, help you set some next steps and provide links for when you go home.

The tour will conclude with transfer back to long term parking and the Melbourne Airport at 3:00pm.

The tour itinerary may change prior to departure due to availability of operators and options available. Final itinerary will be provided to all participants prior to departure along with background information and reading.

TOUR HIGHLIGHTS

14 property visits

+20 different enterprises

4 on farm butcheries

Expert guidance and consulting and workshop sessions from:

- Glen Chapman
- Darren Doherty
- Virginia Ranicar

Four On farm lunches

Local food based dinners

Learn about:

Value adding and partnerships

Processing and regulations

Financial performance and budgets

Developing your plan

Next steps to transition or getting started

Booking Form

First Name	
Last Name	
Email Address	
Contact Phone	
Postal Address	
City/Town	
Post Code	
State	

Emergency Contact Details

Contact Name	
Relationship	
Phone	
Email	

Room Type	Single Double Twin
If Twin or Double who will you share with	
Are you willing to share with another passenger	
Special Requirements (disabled, allergies etc)	
Special Meals and Dietary requirements	
Pickup location for this tour	Long term parking Melbourne Airport
Any other notes we might need	

Conditions

Minimum Numbers

The tour will proceed with minimum number of full paying passengers (13 passengers). In the event that the required numbers are not reached – the tour may still proceed. If it does not proceed then a full refund will be provided.

Deposit and Cancellations

A deposit is payable to confirm registration for the tour and allows for advance bookings to be made for the tour.

Any cancellations must be made in writing by email, post or fax to Southern Blue Regenerative.

Cancellations received up to 60 days prior to departure will not incur a fee with the exception of any unrecoverable costs incurred. Unrecoverable costs include any non-refundable costs incurred on the passenger's behalf by Southern Blue Regenerative.

Cancellations after 60 days are subject to the following fees and charges:

From 30 – 60 days prior to departure - \$200 plus any un-recoverable costs
Less than 30 days refunds will be at the discretion of Southern Blue Regenerative.

Responsibility

Southern Blue Regenerative, (which expression shall for the purpose of these conditions include any parent subsidiary affiliate or associated company hereinafter shall be called "the Firm"), acts only as agents for the hotels, airlines, bus or car companies, railroads, steamship lines, or owners or contractors providing accommodation, transportation or other services, and all coupons, exchange orders, receipts, subject to any and all tariffs, terms and conditions under which any accommodation, transportation or any other services whatsoever are provided by such hotels, airlines, bus or car companies, railroads, steamship lines or owners or contractors.

The Firm shall not be liable or responsible for death or injury to any person or loss of or damage to any property or otherwise (including baggage) whether due to its or its servants agents or employees negligence or

otherwise arising out of or in connection with any accommodation, transportation, technical visits or other services or resulting directly or indirectly from acts of God, (dangers incidents to the sea), fire, breakdown in machinery or equipment, acts of governments or other authorities, force majeure or de facto wars, whether declared or not, hostilities, civil disturbances, strikes, riots, acts of terrorism, thefts, pilferage, epidemics, quarantines, medical or customs regulations, delays or cancellations of or changes in itinerary or schedules or overbooking or default, or from any causes beyond the firms control.

Participants should be aware that study programs such as this visit working farms and businesses. Such visits carry inherent potential risks, including but not limited to health risks and injuries from livestock and other animals, equipment as well as trails, roads and tracks. Participants accept such risks as inherent to such programs.



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SouthernBlueRegenerative



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