From the Ground Up

18 - 20 Sept 2019 · Colac, Victoria Growing Regenerative Agriculture in Corangamite.

Wednesday September 18

On our first day, we will focus on the "whys" of regenerative agriculture. Sessions will cover the historical and ecological background of Australian soils, agriculture in a changing climate and the importance of community to agricultural practice change.

8.30 - 9.15	Arrival and Registration	
9.20 - 9.50	Opening Address	Auditorium: Charlie Arnott and Ros Denney
9.50 - 10.00	Welcome to Country	Auditorium: Eastern Maar Aboriginal Corporation
10.00 - 10.45	Understanding Australian Soils	Auditorium: Dr. Christine Jones
10.45 - 11.15	Morning Tea	Sorella Foods
11.15 – 12.15	Concurrent Session One: Indigenous Perspectives on Managing Country	Auditorium: John Clarke
	Concurrent Session Two: Our Changing Climate. Understanding weather patterns and seasonal risks	Event Room 1: Graeme Anderson
	Concurrent Session Three: People and Place. Regenerative Agriculture 'Communities of Practice'	Event Room 2: Otway Agroforestry Network and Otway Coast Regenerative Farmers
12.15 - 1.15	Lunch	Sorella Foods
1.15 – 5.30	Field Trip 1: Yan Yan Gurt Agroforestry Farm and Additional Site TBC	Details inside
	Field Trip 2: Barongarook Pork and Camperdown Dairy	Details inside



Thursday September 19

Today has a strong technical focus with presentations and field trips showcasing the "hows" of regenerative agriculture. Diversity in soil and pasture ecology will be key themes and afternoon field trips will showcase a variety of property types at different stages of the journey.

8.30 - 9.00	Arrival and Registration	
9.00 - 10.00	The Extraordinary Power of Diversity	Auditorium: Dr Christine Jones
10.00 - 11.00	Diverse Cover Crops for Victoria	Auditorium: Grant Sims
11.00 - 11.15	Morning Tea	Sorella Foods
11.15 – 12.10	Multi-species Pasture Cropping	Auditorium: Colin Seis
12.10 - 1.00	Biological Soil Diveristy	Auditorium: Kym Kruse
1.00 - 1.30	Lunch	Sorella Foods
1.30 - 5.00	Field Trip 1: Werneth Multi Species Farm	Details inside
	Field Trip 2: Pardoo and Scott's Dairy	Details inside
5.00 - 6.30	Pre-dinner drinks	Otway Estate. Bar open from 5pm and drinks available at bar prices. 10 Hoveys Road Barongarook.
6.30	Conference Dinner	Otway Estate. Catering provided by Duncan Green from Fusion in Colac and entertainment by Richard Cornish. 10 Hoveys Road Barongarook.
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Friday September 20

What does a regenerative agriculture business look like? Our closing day will showcase the work of Dianne and Ian Haggerty who run a successful large scale regenerative agriculture business in Western Australia. We'll wrap up with a panel discussion featuring farmers running diverse regenerative agriculture business. On the way, we'll also take a look at the important role of benefical insects and hear from one of Australia's leading voices in the ethical food movement, Tammi Jonas.

8.30 - 9.00	Arrival and Registration	
9.00 - 10.00	Natural Intelligence Farming	Auditorium: Dianne and Ian Haggerty
10.00 - 10.30	Natural Intelligence Farming Q&A	Auditorium: Dianne and Ian Haggerty and Christine Jones
10.30 - 11.00	Morning tea	Sorella Foods
11.00 – 12.00	Concurrent Session One: Bees Matter	Auditorium: Fiona Chambers
	Concurrent Session Two: Ethical Food	Event Room 1: Richard Cornish in conversation with Tammi Jonas
	Concurrent Session Three: Integrated Pest Management and Farm Biosecurity	Event Room 2: Karen Thomas and Luciano Carallo
12.00 - 1.00	Panel discussion: Regenerative Agriculture at different scales	Auditorium: Charlie Arnott, Richard Cornish, Dianne and Ian Haggerty, Tammi Jonas and Kristy Stewart
1.00 – 2.00	Lunch	Sorella Foods