

ROZELLE FACTORY OPEN DAY 20 NOVEMBER 2010 SCHEDULED EVENTS

Start	Finish	Where	What	Topic	Who
11.00 am			Doors open		
11.30 am	12.00 pm	Feather & Bone 1.	Butcher demo & sausage-making	Lamb boning and cutting (whole)	Dennis Knight and Isaac MacIntosh
		Feather & Bone 2.	F&B producer discussion	Burrawong's production system: pasture-raised poultry processed on-site (TBC)	Grant Joliffe, Burrawong Pasture-raised Poultry and Grant Hilliard, Feather and Bone
		Martin's Seafood	Fish filleting demo		
12.15 pm	12.45 pm	Feather & Bone 1.	Butcher demo & sausage-making	Pork boning and cutting (whole)	Dennis Knight and Isaac MacIntosh
		Feather & Bone 2.	F&B producer discussion	Do Vince and Tony Really Dance Naked Under the Full Moon? An intro to biodynamic farming	Vince Heffernan (Moorlands Biodynamics - sheep) and Tony Frankin (Organic Ways Biodynamics - veal and eggs)
		Martin's Seafood	Fish filleting demo		
1.00 pm	1.30 pm	Feather & Bone 1.	Butcher demo & sausage-making	Veal boning and cutting (whole side)	Dennis Knight and Isaac MacIntosh
		Feather & Bone 2.	F&B producer discussion	Swine before pearls: is true free-range pig farming economically viable?	Matt Simmons (Melanda Park Free Range Pork, Swallow Rock Organics), Lee McKosker (Humane Choice)
		Martin's Seafood	Oyster shucking demo		
1.45 pm	2.15 pm	Feather & Bone 1.	Butcher demo & sausage-making	Veal boning and cutting (whole side)	Dennis Knight and Isaac MacIntosh
		Feather & Bone 2.	F&B producer discussion	The Grass is Always Greener: when is a grass-fed cow better than a grass-fed cow?	Rob Lennon (Gundooee Organic Wagyu beef), Alan and Clara Bateman (Wildes Meadow Black Angus beef & veal)
2.30 pm	3.30 pm	Central area	Q&A panel	Discussion on certification and sustainability	Chair: Simon Marnie, ABC 702 radio presenter and judge of the Royal Agricultural Society of NSW President's Medal Alan/Clara Bateman, Wildes Meadow Farm Martin Boetz, chef and owner, Longrain Restaurant Vince Heffernan, Moorlands Biodynamic Farm Grant Hilliard, Feather and Bone Rob Lennon, Gundooee Organic Farm Lee McCosker, free range pork farmer, Humane Choice
3.45 pm	4.15 pm	Central area	Natural wine presentation	Ethical wine, natural culture'	Natural Selection Theory
3.45 pm	4.15 pm	Feather & Bone 1.	Butcher demo	Lamb boning and cutting (whole)	Dennis Knight and Isaac MacIntosh
4.15 pm	4.25 pm	Central area	Raffle draw: meat, fish and wine		Simon Marnie
5.00 pm			Close		