

Green Space

11:30 – 11:45 East Gippsland Permaculture - What is Permaculture? An agricultural method? A revolution disguised as gardening? Something to do with chickens? Come and discover how to use Permaculture to move towards sustainable home and farm living. ... and grow great tomatoes!

12:00 – 12:15 Organic Agriculture Association Inc. - A local representative will be speaking about how to control pests in your garden without pesticides

13:00 – 13:20 Clare Voitin - Clare is a lover of eclectic pursuits. Clare's mission is to encourage greater awareness around the food space, inspiring others to become more sustainable with food - growing your own food is a great place to start. There's so much more Clare has planned to give this world, get to the Green Space and catch up with her!

13:30 – 14:00 MediPharm Labs - A leader in cannabis extraction and purification, MediPharm Labs will be talking about the advanced methodologies used in their purpose-built facility to deliver pure, safe and precisely-dosed cannabis concentrates and advanced derivative products.

15:00 – 15:30 Gippsland Pearls - Providing advice to attendees on growing mushrooms and how it can be done at home.

16:15 – Sailors Grave Brewing Giant Pumpkin Challenge weigh in.



Masterclass area

11:30 – 12:00 Country Women's Association (CWA) - Scone making masterclass including demonstration of method with tips and tricks at home. Sample the scones with jam and cream. Free tea & coffee. \$5.00 entry with all proceeds going back to the CWA

12:15 – 12:45 Tarago Cheese - Come and learn the finer points of "soft surface, and mould ripened" cheese made on a farm in North West Gippsland. Roger from Tarago Cheese will explain the role of the "Affineur" and some critical aspects of the cheese ripening process. Enjoy cheese tasting and some discussion about the best way to store and use this unique category of specialty cheese.

13:00 – 14:00 Malting Workshop with Brendan O'Sullivan (Head Brewer of 3 Ravens) Over the last few years, Thornbury's 3 Ravens Brewery have been dabbling in small batch malting - the ancient art of turning grass seed (such as barley, wheat or rye) into something that you can use to make beer - or whisky. 3 Ravens Head Brewer Brendan O'Sullivan will introduce you to the general concepts and basic science of malting and show you how you can do it yourself with a can-do attitude and household items such as plastic buckets, a bread machine, a hot-air gun and a toaster oven. Brendan will demystify the malting process and show you that it's really not that hard to turn horse feed into beer.

14:15 – 14:45 Brewers Q & A (Sailors Grave, 3 Ravens, Exit) Ask those burning questions you have for a commercial brewer while sampling some of their finest

15:00 – 16:00 Confidential Kitchen

Ticketed session (Gabriel Gate will entertain the crowd and commentate as Mark Briggs of Sardine Eatery + Bar (Paynesville) will create a dish from local, in season mystery produce)