

Albany, Tuesday 28 March 2023

Venue Albany Entertainment Centre, 2 Toll Pl, Albany, WA
Time 9:00am – 6:00pm

About MeatUp

MLA MeatUp Forums deliver the latest in red meat Research, Development and Adoption (RD&A) and are held throughout southern Australia. MeatUp Forums are designed by producers for beef, sheep and goat producers through the input of Regional Producer Working Groups.

MeatUp Forums are an MLA initiative and delivered by Pinion Advisory and AgPro Management.

"MeatUp Forums give producers the tools they need to improve, but more importantly it generates the enthusiasm and the confidence to use them." David Stade, Katanning

Event features

- MLA's Managing Director, Jason Strong, will open the day, with insights into current adoption programs, and a red meat market update.
- John Francis, Agrista, will deliver the keynote address, on the impact of farmers' investment decisions, with the current high land and input prices.
- The Red Meat Specialist, Rafale Ramirez, along with WAMMCO's Rob Davidson, will use a whole carcass to demonstrate the value of different meat cuts, and where on farm practices may be impacting your bottom line.
- Producer Paul O'Meehan will share his insights and journey of building and managing a growing family farm business.
- Techniques to perfect hay and silage production, utilising summer feeds, and new pasture management tools. Delivered by consultants and producers who will share practical, commercial insights.
- Producer Jeremy Walker is the host the Virtual Farm Tour which will explore how he has developed the business model to suit his environment, and implemented change to enhance his enterprises.



John Francis, keynote speaker



Cost:

- MLA Member \$25 GST inc
- Non-member \$50 GST inc (includes researchers, Department staff, service providers and producers who are non-MLA members)

To register, visit
mla.com.au/meatup

Contact
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Program: Albany, Tuesday 28 March 2023

8:00am Registration desk opens, tea and coffee available	
9:00am Proceedings commence	
Session 1: Welcome	
MeatUp Forum welcome <i>MeatUp Forum Project Manager, Pinion Advisory and WA Event Coordinator AgPro Management, plus WA producer working group member</i>	
MLA welcome, market update and adoption program insights <i>Jason Strong, Managing Director, Meat & Livestock Australia</i>	
Session 2	
Business and profitability: Capital investment on-farm in the current price climate <i>John Francis, Agrista</i>	
Managing and monitoring your feedbase with newly released Australian Feedbase Monitor <i>Alastair Rayner, Cibo Labs</i>	
10.50am Morning tea	
Session 3	
Improving artificial insemination performance: Preparing the cows <i>Mick Clews, Herd Health Services</i>	Shedding sheep 101: A practical look at production and profitability <i>David Stade, 'Hounsome', Katanning and Ed Riggall, AgPro Management</i>
Increasing cattle reproduction rates: Preparing the bulls <i>Mick Clews, Herd Health Services</i>	Lamb growth rates: Optimising the achievable <i>David Pethick, Murdoch University</i>
12:25pm Lunch	
Session 4	
Virtual farm tour: Jeremy Walker, Kilchatten Farms, Green Range, WA <i>Plus, Q&A with host Jeremy Walker, Kilchatten Farms, Green Range</i>	
Spring sown canola and forage brassica <i>Tim Metcalfe, 'Metcalfe Pastoral', Manypeaks and James Bee, Elders</i>	
The science of and techniques to perfecting hay and silage production <i>Dan Parnell and Tom Depiazzi, Depiazzi Agri Co., Dardanup</i>	
2:55pm Afternoon tea	
Session 5	
Proactive farm business and people management <i>Paul O'Meehan, A O'Meehan and Co, Borden</i>	
BredWell FedWell - breeding and feeding to maximise profit <i>Sarita Guy, Project Manager for Genetics Adoption, Meat & Livestock Australia</i>	
Let's cut to it: Carcass demonstration showing the value of cuts and why you might get discounts <i>Rafael Ramirez, The Red Meat Specialist, and Rob Davidson, WAMMCO</i>	
Wrap-up <i>WA Event Coordinator, AgPro Management and WA producer working group member</i>	
5:00pm Networking and drinks	
6:00pm Event concludes	