

# THE OTWAY FOOD & FIBRE SHOWCASE

## Otway Food and Fibre Workshops

### Stage 2 (Outside)

**From the Ground Up – Do it yourself, soil health check** 10.00am  
Nerissa Lovric (Agriculture Victoria)

**Breakin Down the Bacon** 11.00am  
Xavier Meade from **Barongarook Pork**  
Tim Walker (Head butcher—Sage Beef)  
Duncan Green (Fusion owner and head chef)

**Building a Local Food Economy** 12.00pm  
Libby Riches (Southern Otway Landcare Network)  
Otway Coast Regenerative Farmers

**How the Hell do I Eat Sustainably?** 1.00pm  
David Hardwick  
Soil Land Food  
Australian Institute of Ecological Agriculture Cooperative Ltd

**Buzzy Bee Business** 2.00pm  
Helmut Woerner and Helen De Lange  
Geelong Beekeepers Club

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### Drop In Sessions

**Practical Ways to Grow and Prepare Sustainable Food** (all day)  
Kylie Treble  
Place of Wonder (Inside at stall)

**Flocking Up!** (all day)  
Poultry management (eggs and meat production)  
Colac Poultry Club (shed)