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| I hope you enjoy this week’s update. The “[Upcoming Events](http://www.smallfarms.net.au/UpComingEvents.html)” web page has been updated today and includes a few workshops planned for December and the New Year which might be worth booking in to due to limited spaces available.[Buena Vista Farm](http://www.buenavistafarm.com.au/Buena_Vista_Farm/Workshops.html) at Gerringong has a number of excellent workshops planned for growing and producing home produce from bread, chooks, coffee and pigs.To check out what is happening *click on* the highlighted text above.CheersAndrew BrittonSmall Farms CoordinatorPh: 4232 3200  |
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| Sheep Discussion GroupCome join Col Langford (ex Sheep Livestock Officer) for an informative and entertaining day discussing seasonal sheep management issues. **Date:** Friday 18th October**Where:** NSW DPI Office, Schofields Lane, Berry **Time:** 10am – 3pm**Cost:** Free**RSVP:** abritton@southerncouncils.nsw.gov.au or Ph 4232 3200 **Topics:**1.    Group catch up – what has been happening for the past 6-12 months2.    Sheep Calendar of Operations – Col to walk us through a draft version3.    Seasonal issues and questions from the floor 4.    Pasture walk and talk  |
| Bushfire Survival PlanI have attached a link for a handy resource to help prepare your homes, property, pets and family for the upcoming/already arrived bushfire season, or pass it on to family and friends who live in bushfire prone areas. These do come in hard copy that you can fill out and hang on your fridge; you can get them from the New South Wales Illawarra Fire Control Centre, 37 Airport Road, Albion Park (located across from Albion Park Airport). <http://www.rfs.nsw.gov.au/file_system/attachments/Attachment_BushFireSurvivalPlan.pdf>  |
| Confident Livestock Marketing **When:** 21st & 22nd October 2013 Take advantage of this opportunity to upgrade your marketing skills Without leaving home, with RuralBiz Training’s online / distance learning. No travel costs!  The MLA Confident Livestock Marketing (CLM) workshops are designed to give people in the cattle industry an insight into where they can find market information and how to use this information when making decisions about buying and selling.  **Monday 21st October** - 9am to 12.30pm Session 1: 9.00 - 10.30am *Introduction & Markets and Information* Session 2: 11.00am - 12.30pm *Price Investigation*  **Tuesday 22nd October** – 9am to 12.30pm Session 3: 9.00am – 10.30am *Decision Making* Session 4: 11.00am – 12.30pm *Putting it all together & Develop your action plan* Producer contribution: $82.50 (incl GST) per business (2 people/business able to attend) *(partially funded by MLA More Beef from Pastures)* Register via Email: admin@ruralbiztraining.com.au or Phone: 02 6884 8812  |
| **Lowline Cattle for sale.**Australian Lowlines are an excellent beef breed for smaller farms.  They are known for docile temperament, easy calving and solid beef carcass performance.  About 60% of the size of full size Angus. We currently have 2 cows with very cute first calf at foot, $1500 for the 4 animals. Also solid 12 month old weaners.  4 heifers and 4 steers.  Will grow out to excellent beef animal by late autumn or keep as lawn mowers.  $350 each. Contact Ralph or Denise on 4464 2466 or email at Stadus@bigpond.net.au  |
| Giant Parramatta Grass Control Day A short field day will be held down at Milton (Croobyar Road) to discuss and demonstrate the use of Granular Flupropanate on Giant Parramatta Grass.**When:** Friday 8th **Time:** 10am to 12pm**Where:** Croobyar Road / Milton**RSVP:** Andrew on E: abritton@southerncouncils.nsw.gov.au or M: 0437134736  |
| Chilean Needle Grass Field DayA Field Day on Chilean Needle Grass, a new and emerging weed in the Illawarra, will be held by the Illawarra District Noxious Weeds Authority in November. Keep an eye out for further information in the coming weeks.**When:** Saturday November 9**Where:** Avondale (near Dapto)   |
| From Scratch**Date: Saturday 30th November 2013** **Time:** 9am - 4.30pm This is a hands-on, on-farm cooking experience. Collect fresh eggs, milk the cow and harvest the fresh veggies we’ll need. We’ll spend the day learning how to make sourdough, butter, jam, yoghurt, mozzarella, pickled vegetables, the perfect biscuit, wholewheat crackers and the best chicken stock. Delicious farm-fresh snacks and lunch are all included and you’ll take home a box of your sensational farm food.   Places limited to 8. Cost: $180 For further details and how to book, go to <http://www.buenavistafarm.com.au/Buena_Vista_Farm/Workshops.html>  |
| Berry Produce Market – Stallholders WantedA new local market has started and will be held twice a month in the centre of Berry (at Andrew Place behind the news agent, NAB, Hedgehogs Coffee Shop).   We are seeking stalls that offer high quality and fresh produce; we have full stalls and smaller sizes available and will accommodate seasonal and itinerant stalls.  At this stage we are operating on the 2nd Saturday and 4th Sunday of each month from 9am to 3pm.   Please do contact us, or refer your contacts to us with enquiries.  We'd love to hear from you. Tricia & Andrew Kostermobile:  0425 842 909Facebook: <https://www.facebook.com/pages/Berry-Produce-Market/555272854520806?fref=ts>  |