



Making More From Sheep

Events

Sheep Options Workshop

It's time to restock with Sheep!

If you have considered getting into sheep and would like to know more, these workshops are for you. Hear from industry advisors and local producers on the sheep and goat options available.

27th October – Blackall (Cultural Centre)

28th October – Charleville (Racecourse - Newmarket Room)

9:15am to 5:30pm – followed by a BBQ dinner

Presentations from:

- **Merino** – Geoff Duddy (Sheep Solutions) and a local producer
- **Dual Purpose** – Geoff Duddy (Sheep Solutions)
- **Meat Sheep** – Lloyd Dunlop (Lloyd Dunlop Lamb Consultant) and a local producer
- **Goats** – Julie Petty (MLA)
- **Sheep abattoirs perspective** – Paul Leonard (Thomas Foods International)
- **Wool** – Bruce Lines (Rodwells)

Cost: FREE. Includes forum, smoko, lunch and BBQ dinner after the forum. Not often do you get this much for free so make the most of it!

This is being provided free of charge through the generous support from Thomas Foods International, Ag Force, South West NRM, Rodwells and Elders.

To register (RSVP by 24th): Blackall – <http://blackall.eventbrite.com.au>

Charleville – <http://charleville2.eventbrite.com.au>

For more information contact Alex Stirton. 0428 109 620 alex.stirton@daf.ald.gov.au

Making More from Sheep -
coordinated in Queensland by



Supporting
partners:

