



# Seminar with Joel Salatin from Polyface

Joel Salatin, 57, is a full-time farmer in Virginia's Shenandoah Valley. A third generation alternative farmer, he returned to the farm full-time in 1982 and continued refining and adding to his parents' ideas.



A sought-after conference speaker, he addresses a wide range of issues. A wordsmith, he describes his occupation as "mob-stocking herbivorous solar conversion lignified carbon sequestration fertilization." His humorous and conviction-based speeches are akin to theatrical performances, often receiving standing ovations.

**When:** Friday 24<sup>th</sup> April 2015

**Where:** Seymour Club 1 Elizabeth Street Seymour

## First Seminar

12.45pm for a 1pm start with a 4pm finish

## Second Seminar

4.45pm for a 5pm start with an 8pm finish

To RSVP please mention dietary requirements and which seminar you would like to attend

**Chris Burnett**

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*Numbers will be limited to this free event and preference will be given to farmers in the Goulburn Broken Catchment.*

**Two seminars are being offered:**

## 1 - 4pm

**Don't be scared; be strange** Timeless and true, hilarious and hard-hitting, this presentation keynoted the Mother Earth News fairs during 2013. Joel popped the question: "What is holding you back? What do you fear? Why can't you turn your homestead into a full-time business?" Seven fears followed by seven solutions form the framework for this performance that received a standing ovation after each delivery. "One of the best talks I ever put together," he said. Ultimately inspiring and empowering, it addresses the fear of not having enough knowledge, acquiring land, having enough money, having enough labour, developing a market, developing a business, and finally, the fear of being optimistic.

## 5 - 8pm

**Local Food to The Rescue** Biosecurity, food borne pathogens, energy, integrity, humane husbandry: local food can correct it all. But to really be a credible percentage of the global food system, it must develop six integrated components: production, processing, marketing, accounting, distribution, and patrons. Building a local food system that works requires aromatic and aesthetic production models that re-imbed the butcher, baker, and candlestick maker into the community. Economies of scale in collaborative food shed distribution compete with corporate volume.



*The Goulburn Broken Catchment Management Authority SoilCare program is an Australian Government funded project.*