





Practical tools and information to beef up your business

Admission \$20 per business

To register call MLA on 1800 675 717

Beef-Up forum *More beef, more money*

Kingaroy – Tuesday 10 August 2010 Reception Room, Town Hall, Glendon Street, Kingaroy

Gayndah – Wednesday 11 August 2010 Show Pavilion, Cnr Spencer & Arthur Streets, Gayndah

11.30 am: Registration and lunch 12.00 pm – 6.30 pm: Presentations 6.30 pm: BBQ Dinner

In partnership with:













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PROGRAM

Kingaroy – Tuesday 10 August 2010

Reception Room, Town Hall, Glendon Street, Kingaroy

Gayndah – Wednesday 11 August 2010 Show Pavilion, Cnr Spencer & Arthur Streets, Gayndah

11.30	Arrival, registration and lunch
12.00	Welcome and Forum Overview Geoff Niethe, Northern Beef, MLA
12.15	Beef industry update Hear about the latest factors affecting markets here and
	overseas Tim Kelf - Manager, International Markets Projects, MLA
12.35	Q & A
12.50	Beef business management Understand and manage profit drivers in your
	enterprise Phil Holmes, Holmes & Co, Farm Business Advisers
1.10	Q & A
1.25	Beefing up reproductive performance Innovative heifer and breeder
	management practices that will improve herd turnoff
	John Bertram, DEEDI, Goondiwindi
1.45	Q & A
2.00	SMOKO
2.15	Beefing up liveweight gain Nutritional technologies to improve animal
	performance, better target markets and improve your profitability
	Russ Tyler, DEEDI, Brian Pastures Research Station, Gayndah
2.35	Q & A
2.50	Grazing land management Strategies to improve land condition for long term
	sustainability and greater profits Bill Schulke, DEEDI, Bundaberg
3.10	Q & A
3.25	"I did it my way " A story highlighting successes and challenges of running
	a beef business Jim Viner, "Tressa Vale", Glastonbury
3.45	Q & A
4.00	BREAK
4.30	Beef business management - Theory to Action A close look at strategies to
	improve your business management Phil Holmes, Holmes & Co, Farm Business Advisers
4.50	Q&A
5.05	Update – research and development activities in the MLA Northern Beef
	Program Learn how innovative R&D is delivering industry solutions
	Rodd Dyer - Manager, Northern Beef, MLA
5.25	Q&A
5.40	MSA eating quality integrity Ensuring the perfect eating experience
	Kelly Payne, Meat Standards Australia, MLA
5.50	Value adding beef using MSA eating quality program A hands on
	demonstrationMaking a whole lot more from rump
	Kelly Payne, Meat Standards Australia, MLA
6.30	Informal networking including BBQ dinner

Register today by calling MLA on 1800 675 717

Further information: www.mla.com.au/beefup