



MASTERCLASS SERIES

YOU CAN FARM • PASTURED POULTRY • PASTURED BEEF & PORK



Join Joel Salatin for a series of one-day masterclasses exploring the secrets of Polyface Farms systems, and how to create a vibrant, diverse, profitable and successful farm. These masterclasses are packed with practical information and the nuts and bolts of how to establish 'beyond organic' on-farm enterprises that are both regenerative and very profitable.

Joel Salatin is internationally respected for his farm's innovative, integrated animal systems. Following on from his previous Australian tours with RegenAG®, Joel now returns ready to explain in detail how to replicate some of Polyface Farm's most successful livestock systems.



YOU CAN FARM

WHEN: February 21 2013

WHERE: Lockyer Valley Cultural Centre - Gatton

This Masterclass is perfect for beginner farmers, wanna-be farmers, tree-changers and landholders ready to get serious about regenerative agriculture,



as well as existing farmers looking to broaden their on-farm offerings. This masterclass will look at how to succeed in a diverse farm enterprise.

PASTURED POULTRY

WHEN: February 22 2013

WHERE: Lockyer Valley Cultural Centre - Gatton

Learn how to set up your own farm enterprise for 'beyond organic' free range pastured layers, pastured meat birds and turkeys using cost effective, ethical, DIY systems! Joel will share his family's hard-won knowledge on how to start small and succeed in producing



the highest quality eggs, chicken and turkey that is of exceptional quality, and which can be part of a profitable, regenerative farming enterprise, built from the ground up. This masterclass will look closely at Polyface's pastured poultry operations from start to finish.



PASTURED BEEF AND PORK

WHEN: February 23 2013

WHERE: Lockyer Valley Cultural Centre - Gatton

Learn how to set up your own farm enterprise for 'beyond organic' mob-stocked beef (with integrated eggmobiles) and pigerator + forested pigs, using cost effective, ethical, DIY systems! Joel will share his family's hard-won knowledge on how to start small and succeed in

producing ethical, 100% pastured beef and pork that is of exceptional quality, and which can be part of a profitable, regenerative farming enterprise, built from the ground up. This masterclass will look closely at Polyface's beef and pork operations from start to finish.

Visit us at www.RegenAG.com to book and secure your place **now**.

Phone us for more information on **(07) 4086 8019** or email info@RegenAG.com

RegenAG® proudly presents Joel Salatin's Masterclass series in association with Milkwood Permaculture and HeenanDoherty.

event sponsor



www.RegenAG.com