



## EVENTS PROGRAM

THURSDAY 10 NOVEMBER

TIME	EVENT	LOCATION	WHAT'S ON
10:00am - 11:00am	COOKING DEMO	Paddock to Plate Marquee - Pavillion 2	Chef: Darren Robertson. Cooking with all cuts. MC Donna Harper (ABC)
10:00am - 10:30am	PRESENTATION	Southern Cross University Innovation Marquee	NextGen presentation with Cameron Copeland and Abby Jenkins
10:00am - 11:00am	PRESENTATION	North Coast Local Land Services - A1/A2	Land Life Talks Topic: ANIMAL HEALTH Poisonous plants and livestock. Biosecurity Plans – Q and A
11:00am - 12:00pm	COOKING DEMO	Paddock to Plate Marquee - Pavillion 2	Chef: Darren Robertson. Darren Robertson rolls out a hearty brunch dish. MC Donna Harper (ABC)
11:00am - 11:30am	PRESENTATION	North Coast Local Land Services - A1/A2	Land Life Talks. Topic: SUSTAINABLE AGRICULTURE: Pasture recovery on your farm
11:00am - 1:00pm	LIVE MUSIC	Nourish Food Fest Marquee - Pavillion 5	Live Entertainment - Lincoln Turner
11:30am - 12:00pm	PRESENTATION	Southern Cross University Innovation Marquee	NextGen presentation with Cameron Copeland and Abby Jenkins
12:00pm - 12:30pm	PRESENTATION	North Coast Local Land Services - A1/A2	Land Life Talks. Topic: INVASIVE PESTS: Pest animals – what they are and how to manage them
12:00pm - 1:00pm	COOKING DEMO	Paddock to Plate Marquee - Pavillion 2	Chef: Darren Robertson. The Good Maccas – Darren features a beautiful dish with local Macadamias as the hero. MC Donna Harper ABC
12:30pm - 1:00pm	PRESENTATION	North Coast Local Land Services - A1/A2	Land Life Talks. Topics: WEEDS: Identifying weeds after flood
1:00pm - 2:00pm	COOKING DEMO	Paddock to Plate Marquee - Pavillion 2	Chef: Darren Robertson. Darren shares one of his favorite home-cooked lunches with us. MC Donna Harper ABC
1:00pm - 1:30pm	PRESENTATION	Southern Cross University Innovation Marquee	NextGen presentation with Cameron Copeland and Abby Jenkins
1:00pm - 3:00pm	LIVE MUSIC	Nourish Food Fest Marquee - Pavillion 5	Live Entertainment from Ben
1:30pm - 2:30pm	WORKSHOP	North Coast Local Land Services - A1/A2	Land Life Talks Topic: LAND MANAGEMENT: Native vegetation on your farm – how much vegetation can I clear to build a fence?
2:00pm - 3:00pm	COOKING DEMO	Paddock to Plate Marquee - Pavillion 2	Breaking down the beast! With Paul from Smiths Butchery.
2:30pm - 3:30pm	WORKSHOP	North Coast Local Land Services - A1/A2	Land Life Talks Topic: NATURAL RESOURCE MANAGEMENT: Protecting Koalas on the North Coast
3:00pm - 5:00pm	LIVE MUSIC	Nourish Food Fest Marquee - Pavillion 5	Live Entertainment from Roo



# PrimeX

## EVENTS PROGRAM

FRIDAY 11 NOVEMBER

TIME	EVENT	LOCATION	EVENT
9:00am - 10:30am	WORKSHOP	Southern Cross University Innovation Marquee	Beef Central Workshop - 'How can producers make money out of carbon' MC Eric Baker (Beef Central), Katelyn Lubcke (MLA), Al Rayner (Cibo Labs), Stuart Austin (Wilmot Cattle Co)
10:00am - 11:00am	COOKING DEMO	Paddock to Plate Marquee - Pavillion 2	Chef: Mindy Woods. Choose a cut your are keen to showcase here David? Veal Sizzle cut 2 different ways, Veal schnitzel & Veal Olive. MC Donna Harper (ABC)
10:00am - 11:00am	WORKSHOP	North Coast Local Land Services - A1/A2	Land Life Talks Topic: ANIMAL HEALTH: North Coast Worm Drench Trials Results and Recommendations. Poisonous plants and livestock. Biosecurity Plans – Q and A
11:00am - 11:01am			Remembrance Day - 1 Minute Silence
11:00am - 12:00pm	WORKSHOP	North Coast Local Land Services - A1/A2	Land Life Talks Topic: LAND MANAGEMENT: Native vegetation on your farm –can I clear regrowth in my paddock?
11:00am - 12:00pm	LIVE MUSIC	Nourish Food Fest Marquee - Pavillion 5	Live Entertainment from Ben
11:00am - 12:00pm	COOKING DEMO	Paddock to Plate Marquee - Pavillion 2	Breaking down the beast! With Paul from Smiths Butchery.
11:00am - 12:30pm	WORKSHOP	Southern Cross University Innovation Marquee	Beef Central Workshop - 'Cattle market update and outlook' MC Jon Condon. Speakers: Andrew Talbot (Killara), Simon Stahl (NCMC), Matt Dalgleish (Thomas Elders Market).
12:00pm - 1:00pm	COOKING DEMO	Paddock to Plate Marquee - Pavillion 2	Chef: Mindy Woods. Cooking with Natives - Paperbark Smoked Bef Carpaccio with Macadamia Cream. MC Donna Harper (ABC)
12:00pm - 12:30pm	WORKSHOP	North Coast Local Land Services - A1/A2	Land Life Talks Topic: INVASIVE PESTS: Pest animals – what they are and how to manage them
1:00pm - 2:00pm	COOKING DEMO	Paddock to Plate Marquee - Pavillion 2	Chef: Mindy Woods. Lunch with Mindy Woods. Entertaining made easy! Mindys Seafood Poke Bowl. MC Donna Harper (ABC)
1:00pm - 1:30pm	LAND LIFE TALKS	North Coast Local Land Services - A1/A2	Land Life Talks Topic: WEEDS: Identifying weeds after flood
1:30pm - 2:00pm	OFFICIAL OPENING	Nourish Food Fest Marquee - Pavillion 5	Official Opening by NSW Minister for Agriculture Dougald Saunders, Norco CEO Michael Hampson, Richmond Valley Council Mayor Robert Mustow and PrimeX Director, Bruce Wright.
1:30pm - 2:00pm	LAND LIFE TALKS	North Coast Local Land Services - A1/A2	Land Life Talks Topic: NATURAL RESOURCE MANAGEMENT: Bell Miner Dieback and Primary Producers
2:00pm - 3:00pm	COOKING DEMO	Paddock to Plate Marquee - Pavillion 2	Chef: Mindy Woods. Blind tasting session! Mindy has a series of meat cuts and marinades that the audience can participate in, true MasterChef style. MC Donna Harper (ABC)
2:00pm - 2:30pm	PRESENTATION	North Coast Local Land Services - A1/A2	Land Life Talks Topic: SUSTAINABLE AGRICULTURE: Pasture recovery on your farm
2:00pm - 3:00pm	LIVE MUSIC	Nourish Food Fest Marquee - Pavillion 5	Live Entertainment from Ben
3:00pm - 4:00pm	COOKING DEMO	Paddock to Plate Marquee - Pavillion 2	Chef: Mindy Woods. Something sweet to finish by Mindy Woods: Caramelised Apples w/ Macadamia Crumble. MC Donna Harper (ABC)
3:00pm - 5:00pm	LIVE MUSIC	Nourish Food Fest Marquee - Pavillion 5	Live Entertainment from Trish Wilson & Band



# PrimeX

## EVENTS PROGRAM

SATURDAY 12 NOVEMBER

TIME	EVENT	LOCATION	EVENT
10:00am - 12:00pm	LIVE MUSIC	Nourish Food Fest Marquee - Pavillion 5	Live Entertainment from Kimberley Hughes
10:00am - 11:00am	COOKING DEMO	Paddock to Plate Marquee - Pavillion 2	Chef/MC host: Sam Gowing. Something sweet to start! / You little sweetie! Macadamia & lemon myrtle power balls (GF,V)
10:00pm - 11:00pm	PRESENTATION	North Coast Local Land Services - A1/A2	Land Life Talks Topic: ANIMAL HEALTH: North Coast Worm Drench Trials Results & Recommendations. Poisonous plants and livestock. Biosecurity Plans – Q and A
11:00am - 12:30pm	PRESENTATION	Southern Cross University Innovation Marquee	Talking about the Richmond River Catchment with Professor Amanda Reichelt-Brushett
11:00am - 11:30am	PRESENTATION	North Coast Local Land Services - A1/A2	Land Life Talks Topic: SUSTAINABLE AGRICULTURE: Managing wet soils
11:00am - 12:00pm	LIVE MUSIC	Paddock to Plate Marquee - Pavillion 2	Chef: Sam Gowing. Oh my goodness bowl! - Packed with plant-based protein, nuts & seeds, local produce (GF,V)
12:00pm - 1:00pm	COOKING DEMO	Paddock to Plate Marquee - Pavillion 2	Chef: Sam Gowing. The world has gone nuts! But at least we have Macadamias... Sam cooks up a storm with her favourite local nut. - Spiced macadamia satay with beef skewers (GF)
12:00pm - 12:30pm	LIVE MUSIC	Nourish Food Fest Marquee - Pavillion 5	Live Entertainment from Linedancers
12:30pm - 1:00pm	PRESENTATION	North Coast Local Land Services - A1/A2	Land Life Talks Topic: INVASIVE PESTS: Pest animals – what they are and how to manage them
12:30pm - 2:30 pm	LIVE MUSIC	Nourish Food Fest Marquee - Pavillion 5	Live Entertainment from Lincoln Turner
1:00pm - 2:00pm	COOKING DEMO	Paddock to Plate Marquee - Pavillion 2	Chef: Sam Gowing. The easiest, healthiest, lunch ever! Made in 10 mins / Easy, peasy Japaneasy. Easy, peasy Japaneasy - Teriyaki chicken
1:00pm - 1:30pm	PRESENTATION	North Coast Local Land Services - A1/A2	Land Life Talks Topic: NATURAL RESOURCE MANAGEMENT: Riverbank Rehabilitation after flood
2:00pm - 1:00pm	COOKING DEMO	Paddock to Plate Marquee - Pavillion 2	Chef: Sam Gowing. Feeding the family with One of Sam's special family dishes - Minted lamb loin with pomegranate & goat cheese salad (GF)
2:30pm - 4:00pm	LIVE MUSIC	Nourish Food Fest Marquee - Pavillion 5	Live Entertainment from Lachlan Jones & Jed Williams
3:00pm - 4:00pm	COOKING DEMO	Paddock to Plate Marquee - Pavillion 2	Chef: Sam Gowing. Cocktails and Canapes! Sam shares her favourite canape recipe and marries a beautiful Winding Road Distillery cocktail to match! - Festive char siew pork pancakes
2:00pm - 2:30pm	PRESENTATION	North Coast Local Land Services - A1/A2	Land Life Talks Topic: SUSTAINABLE AGRICULTURE: Pasture recovery on your farm
2:00pm - 3:00pm	LIVE MUSIC	Nourish Food Fest Marquee - Pavillion 5	Live Entertainment from Ben
3:00pm - 4:00pm	COOKING DEMO	Paddock to Plate Marquee - Pavillion 2	Chef: Mindy Woods. Something sweet to finish by Mindy Woods: Caramelised Apples w/ Macadamia Crumble. MC Donna Harper (ABC)
3:00pm - 5:00pm	LIVE MUSIC	Nourish Food Fest Marquee - Pavillion 5	Live Entertainment from Trish Wilson & Band