

2023 TEAM TE MANIA WORKSHOP

FUTURE GENETICS

15 – 17 MAY, 2023

Thomas Foods International, Murray Bridge, SA

Wellington Lodge, Tailem Bend, SA

Poltalloch Station, Tailem Bend, SA



*Keith and Kirsty Cowan,
Poltalloch Station, Tailem Bend SA*

Workshop Program

MONDAY 15TH MAY – OVAL HOTEL, NORTH ADELAIDE	
	<p>Accommodation Arrival Oval Hotel or Stamford Hotel</p>
4.00pm	<p>Progeny Test meeting with Professor Rob Banks (ex-MLA, ex-AGBU) Adelaide Oval, Corporate Suite 12, Level 4 (Enter Corporate suite via Oval Hotel Lobby elevator, Level 4).</p>
6.00pm for 7.00pm	<p>Team Te Mania Dinner Bespoke Wine Bar & Kitchen, Oval Hotel</p>
<p>TUESDAY 16TH MAY 2023 – TFI / WELLINGTON LODGE / POLTALLOCH STATION</p>	
7.00am	<p>Breakfast at Oval Hotel</p>
8.00am	<p>Meet at Oval Hotel lobby for Bus departure Depart North Adelaide on Bus to Murray Bridge (1 hour drive)</p>
9.00am	<p>TFI Processing Facility, Murray Bridge TFI is Australia's largest 100% family-owned red meat processing company. Visit new processing plant at Murray Bridge - 10 storeys high, automated packaging building, with capacity to store 40,000 cartons of frozen and chilled meat. Latest automation and robotics technology. Replaces the company's original plant which was destroyed by fire in Jan 2018.</p>
11.30am – 1.15pm	<p>Wellington Lodge, Tailem Bend – Richard and Emma McFarlane The 7,600ha property is situated on the shores of Lake Alexandrina. Wellington Lodge has been owned and operated by the McFarlane family since 1845, for 6 generations, and currently runs 600 Angus breeders and around 800 trade cattle. Richard will share the history of Wellington Lodge and how the lower lakes and delta systems work. He will also cover the regenerative pasture management of native plants and grasses and breeding program.</p>
2.00 – 4.00pm	<p>Poltalloch Station, Tailem Bend – Keith and Kirsty Cowan; Chris and Beth Cowan Keith and Kirsty are the sixth generation custodians of Poltalloch station, on Lake Alexandrina. We will drive through the property of 800 Angus breeders and see the cattle managed in a rotational grazing system, including lucerne veldt grass pastures. The Cowans also run a 400ha irrigation block near Kingston. View stunning woolshed and out buildings which date back to the 1800's. In 1904 a record 26,000 sheep were shorn in this woolshed which accommodated 22 shearers.</p>
5.00pm	<p>Bus returns to Oval Hotel</p>
6.30pm for 7.00pm	<p>Team Te Mania Dinner MG Suite 1, (Port Adelaide Room) Adelaide Oval Level 3, Southern Stand, Adelaide Oval. Enter via south gate Speaker Philip Pope, Executive Chef, Adelaide Oval Products used in the Adelaide Oval restaurants, and how they are served. Priorities and specifications for procuring beef for the restaurants.</p>



WEDNESDAY 17TH MAY 2023 – ADELAIDE OVAL

8.45am for
9.00am **Workshop Arrival**
Adelaide Oval, Premiership Suite, Level 3, Southern Stand (Enter Adelaide Oval via southern gate).

9.00am **Category and Market Insights**
Amy Chow, Category & Market Insights Manager - Australia and North America - MLA
Insights into the premium beef opportunities globally, with particular focus on Australia and US markets. Key values consumers are seeking in the current economic environment and implications for premium Australian beef.



9.40am **Assessing pasture condition, using MLA's Pasture Paramedic tool**
Cam Nicholson, Nicon Rural Services
Analysing the condition of the feedbase, and options to revive pastures.
Assessing pasture condition using MLA's Pasture Paramedic tool.



10.40am **Morning Tea**

11.00am **How genomics is changing breeding and production chains**
Professor Rob Banks (ex-MLA, ex-AGBU)
Rob recently stepped down from the role of Director of the Animal Genetics and Breeding Unit (AGBU) in Armidale, after a career focussed on developing tools for breeding better animals and plants. He has been closely involved in the development of genomics for the Australian beef and sheep industries. Since stepping down from the AGBU role he is maintaining involvement in breeding in beef, honey bees, oysters and trees, and contributing to R&D tackling emissions in livestock.



11.40am **Breeding and feeding with customers in mind**
Scott de Bruin, MD - Mayura Station, Mount Gambier, and MD - De Bruin group
Mayura Station is home to one of the largest privately owned full-blood Wagyu cattle operations in Australia, with an award-winning onsite farm restaurant "The Tasting Room". Scott will share insights into what it takes to breed livestock for the domestic market and his experience in building and developing export markets with a branded beef program.



12.30pm **Lunch**

1.30pm **Genetics, the Pathway to Profitable Beef Production**
Tom Gubbins
The future of genetics entails the understanding of market, social and environmental changes that are going to occur in the next 50 years.
Genetics can be modified to cope with these changes. We first need to predict what the changes might be, start collecting the data, then influencing the selection pressure of the nucleus herd, to design solutions to ensure the animals meet the predicted requirements.



2.00pm **Q&A Panel**

- **Scott de Bruin – Wagyu success**
- **Rob Banks – Genomics and genetics**
- **Amy Chow – Beef markets**
- **Cam Nicholson – Reviving pastures**
- **Fiona Conroy – Chasing "carbon-neutral"- the moving target**
- **Tom Gubbins – Team Te Mania - future direction**

3.00pm **Finish**

TE MANIA ANGUS BREEDING BETTER BEEF



ACCOMMODATION

OVAL HOTEL

Located: Adelaide Oval
Address: King William Rd,
North Adelaide SA 5006
Phone: (08) 8368 9900
www.ovalhotel.com.au

STAMFORD PLAZA ADELAIDE

Address: 150 North Terrace,
Adelaide SA 5000
Phone: (08) 8461 1111
www.stamford.com.au

WORKSHOP COST

Workshop, lunches and dinners
\$350 pp

Team Te Mania Members
No Charge

www.temania.com.au



Wellington Lodge, Taillem Bend SA