



MONDAY, JUNE 13th

12nn Arrive King Island airport, Currie

1pm Lunch, Currie

2pm Taroona Pastoral, Egg Lagoon

-4pm Richard and Alistair Sutton

A 500 cow self-replacing Spring-calving herd, calving over 6 weeks from the 1st Sept.

Aim is most efficient and profitable production of kg beef/ha.

Preferred market option is 500-600kg MSA compliant grass-fed yearlings. Lesser steers and heifers are sold at 4-5 months, 300-350 kg stores or light weight (450kg) MSA. Taroona Pastoral's 1,000ha ranges from sand dunes to good heavy soils.

5.30pm Team Te Mania meeting

Boomerang by the Sea

6.30 for 7.30pm Dinner at Boomerang with King Islander Angus breeders

"Welcome to King Island" - Fred Perry

TUESDAY, JUNE 14th

7.30 Breakfast

8.45 Bus departs Boomerang

9am King Angus Beef

Doug & Wendy Collins, Manager Tim Schuurig

A self-replacing herd of 2300 Angus cows, run on 3000ha.

Turn off MSA graded yearlings, 100% grass-fed, at 600+kg at 16-20 months, for the King Island beef brand. 2015 overall grading result was 83.69% compliance.

12nn Millwood

Fred & Shona Perry

Lunch

Millwood is a self-replacing cow herd of 600 breeders, turning off yearlings for King Island Beef. Heavy country with rainfall of 1 metre. Spring calving.

3pm City of Melbourne Bay

Rob and Vanessa Skipworth

A mix of improved and coastal land, set on the stunning City of Melbourne Bay.

Spring calving herd of 250 breeders, using synchronised AI and bull for returns, calving August/Sept over 4 weeks. Steers are sold to JBS at 16 months of age. PTE and surplus heifers are sold to JBS at 18 months of age.

If the conditions are right, Rob will offer some treats from the ocean.

7pm Dinner – Boomerang by the Sea

WEDNESDAY JUNE 15th

7.30 Breakfast

8.30 Bus departs Boomerang

**9am Dairy – Freisian/Jersey-X Herd
Gary and Helen Strickland**

Twice winner of Tasmanian Benchmarking & Dairy Business of the Year Award, with a 21.5% return on capital each year.

2015 DairyTas Winner of the Dairy Environmental Award for Natural Resource Management, for sustained farm business improvement.

500 Friesian/jersey cross NZ-bred cows. Herringbone, swing over dairy.

Cattle are grazed on forage maize, chickpeas and oats with brassicas from Dec-Jul.

No hay or silage. The Strickland dairy produces 1/3 of King Island's milk product.

12nn Cape Wickham Golf course

Lunch at this spectacular golf course, opened in October 2015, overlooking Bass Strait. #3 Links course in Australia. * Golf available, clubs available for hire

3pm King Island Dairy

-4pm Claire Perry, Technical Leader

With a heritage in dairy since the early 1900s, King Island's coveted milk is collected by the dairy every day, where their highly skilled craftsmen make world class and award winning specialty cheese and dairy products, including soft white, blue vein, washed rind and cheddar cheese. *Order cheese

Return to Boomerang/Island Breeze

6pm Bus departs to Wild Harvest

6.30pm Wild Harvest, Grassy

Tastes of King Island dinner - Paddock to Plate and Ocean to Table

THURSDAY JUNE 16th, 2016

7.30 Breakfast & checkout

8.45 Bus departs Boomerang

9am Brett and Jenny Thorn, Currie

Spring calving herd with 600 Angus cows, on 730 ha. Te Mania and Dunoon bloodlines. Steers are sold as yearling stores in an on-farm store circuit sale in Spring at 13-15 months. Surplus heifers are fattened and sold through JBS as King Island branded MSA beef. 260Ha is high pH low fertility calcareous sand run off "coast country" developed with cocksfoot, fescue, medics and lately some lucerne and ryegrass. Joined heifers are run on the coastal block in Summer, then Winter and calve 230 mature cows. The free draining sandy soil provides a warm dry start for newborn calves. The mobs are walked 20km from the home block to the coast and back each year.

11.30 Collect Cheese orders, arrive Airport

12.20 King Island/Mel Rex Airlines ZL3872