

**29 July 2017**

**Media Release**



### **2017 Sheepvention Producers Showcase**

In its' second year The South West Tafe Producers Pavilion will demonstrate the journey of our food.

The forecourt to the pavilion will feature two local breweries, covered café dining and will be a place to enjoy lunch or a beverage. Inside, patrons will see a large number of producers selling wines, herbs and spices, jams and chutneys, dressings, chocolates, teas, meats and more. The stalls will surround the Boyle's Livestock Demonstration Kitchen. On stage demonstrations will include, butchery, chocolate making, chef demos with John Hedley, Food and Wine Matching from Grampians Estate and Thermomix cookery.

Another feature will be the South West TAFE display. Showcasing the diverse range of course offerings 'from Paddock to Plate'. Bakery staff will be baking fresh bread rolls, butchery staff will be boning out lamb and cookery staff preparing freshly roasted meats serviced with homemade sauces. Free mini lamb sliders will be served – really giving customer a taste of what South West TAFE is all about.

SW Tafe will also have horticulture, agriculture & agronomy staff talking about the importance of soil prep & animal welfare in the whole paddock to plate process. This will complement the selection of trade sites focusing on seeds, stockfeeds, soil health and cropping. "We have tried to create something for the end consumer and also the producers themselves. It all goes right back to the health of the soil, then to the production of grains and fodder which then feed the livestock. The end result is only as good as what is put into it. Farmers of course know this, but it isn't something that the general population would ever think about. Primary Producers want to keep on trend with the latest developments so this section of the pavilion gives them the opportunity to speak with companies to garner new information. As well as being able to chat with researchers from the Grains Innovation Centre." Said Business and Events Manager, Peta Anderson.

A new addition is the Midfield Meats display. Keen on attracting new suppliers Midfield Meats staff will be available to speak with potential providers.

The Kids are well catered for, with a kids cookery school where they can partake in a cookery class, they can also collect eggs in the chicken coop, milk our demo cow and learn about bee keeping and honey production from our bee keeper. There is also a good deal of educational elements for children at the Grain Discover Centre as well.

Sheepvention, in conjunction with The Bubble Muffin Cookery School also introduced the Great Lamb Burger Challenge this year. "We are delighted that we have had entries from Dartmoor, Balmoral, Good Shepherd, Coleraine and Merino Primary Schools in our new Great Lamb Burger Challenge. The classes and the teachers have gone to a great deal of effort and embraced what the challenge is all about. The winner will be announced at Sheepvention and their school will receive an in class Food Science Workshop from The Bubble Muffin Cookery School." Said Ms Anderson

Sheepvention will be held at the Hamilton Showgrounds on August 7 and 8. Tickets to Sheepvention can be purchased at [www.hamiltonshowgrounds.com.au](http://www.hamiltonshowgrounds.com.au) for \$18 or \$20 at the gate. For event programs and information download our app “Sheepvention” on the app store or google play.

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