#WagyuRevolution
CONFERENCE & TOUR

WAGYU REVOLUTION CONFERENCE  MAY 2 - 4
CROWNE PLAZA HUNTER VALLEY
430 WINE COUNTRY DRIVE, LOVEDALE NSW 2325

WAGYU AT WORK
IN THE HUNTER
TOUR  MAY 5 - 6

PROGRAM AND TOUR
INFORMATION

2016 NATIONAL WAGYU CONFERENCE & TOUR
Welcome to the 2016 #WagyuRevolution National Conference and Tour. Details about speakers and sessions are listed in the following pages. All functions will be held in the Conference Centre or in the adjacent Exhibition Centre. Enter through the Galleria.

Conference registrations open
Monday May 2 from 12 noon

Desk open in Galleria located between the Conference and Exhibition Centres. Tea and coffee will be available from 1pm in the Conference Centre prior to the bonus workshop getting underway at 2pm. See details about this session on page 3.

We encourage you join the online conversation about this year’s conference using the official conference hashtag #WagyuRevolution in your tweets.

Close to 400 attendees will be present for what will be Australia’s largest Wagyu conference ever held, highlighting the growing interest in the Wagyu breed nationally and internationally. We hope you enjoy your time in the Hunter Valley wine region.
DAY ONE
MONDAY MAY 2 - THE CONFERENCE CENTRE

WORKSHOP
SESSION SPONSORED BY - UNIVERSITY OF QUEENSLAND, ALLFLEX, PRACTICAL SYSTEMS, SWANS VETERINARY SERVICES

2.00 - 5.00pm BONUS WORKSHOP pre-conference session
Getting to know Wagyu
Special skills workshop specifically for those new to the Wagyu industry but also helpful to more experienced producers.
Follow an animal from birth to maturity and gain knowledge of the processes needed to efficiently identify, register and performance record that animal. Most importantly, gain an understanding of the benefits of registering and performance recording in the Wagyu breed.
MODERATOR: Carel Teseling
Technical Services Manager, Australian Wagyu Association
PRESENTERS:
Sarah Balla, Australian Wagyu Association and
Sarah Butsworth University of Qld
Will explain the registration process and how AWA and UQ work together with Parent Verification, unique to Wagyu in the pedigreed cattle industry.
Lewis Frost, Allflex and Russell Lyons, University of Qld
Will explain the collection of DNA material for testing, the handling and submission of these samples which reveal valuable insights into the genetic potential of the animals.
Mark Morton, Practical Systems
Will demonstrate how a herd management program can streamline the registration of animals, the recording of test results and the accurate submission of performance data.
Enoch Bergman, Swans Vet Services
Will explain why high survival rates are critical for valuable Wagyu calves. Learn how to avoid scours with vaccinations and treatments.
Carel Teseling, Australian Wagyu Association
Will wrap up the workshop by demonstrating the significance of performance recording and how AWA works with AGBU and ABRI to achieve accurate results. Carel will also explain how to interpret Breedplan EBVs to select genetics, increase herd production efficiency and boost profitability.

SPONSORED BY - ANDREWS MEATS INDUSTRIES

6.00 - 9.00pm
Andrews Meats Industries
WELCOME COCKTAIL PARTY
Exhibition Centre
Menu featuring specially crafted dishes of Andrews Meats award winning Wagyu brands with McGuigan wines.
- Tataki with Black Sesame and Ponzu (Wagyu tenderloin)
- Wagyu San Choy Bow with Enoki mushrooms (Wagyu trim) Wagyu Yakatori skewers (Wagyu chuck)
- Wagyu Beef Sliders with smoked peppers and wasabi mayonnaise (Wagyu brisket)
- Wagyu roast hand carved with gravy and buns, Japanese coleslaw, gem leaves and sliced tomato (Wagyu rump)
Served with
- McGuigan Cellar Select Sparkling Pinot Grigio
- McGuigan Personal Reserve Chardonnay
- McGuigan Cellar Select Cabernet Sauvignon Merlot

DAY TWO
TUESDAY MAY 3 - THE CONFERENCE CENTRE

from 7.30am
Conference registration
DESK OPEN in Galleria located between the Conference and Exhibition Centres

8.30am
Welcome by Australian Wagyu Association President Setting the scene for the 15th Annual National Wagyu Conference.
Peter Gilmour, President, Australian Wagyu Association and session chair
The Wagyu industry has experienced dramatic growth and the President will focus on the highlights including the strategies in place to maintain and accelerate this growth.

SESSION SPONSORED BY - MEAT AND LIVESTOCK AUSTRALIA

8.50am
The positioning of premium quality beef in the Australian Beef Industry
Richard Norton, MD
Meat and Livestock Australia (MLA)
Richard Norton joined MLA as Managing Director in June 2014. The fifth generation of a beef and sheep farming family from Monaro NSW, Richard began his working life as a rouseabout and jackaroo.

He has spent more than 20 years serving livestock producers as a stock agent and auctioneer across NSW, where he still farms beef. His drive to see Australian agribusiness thrive has led him to hold various executive positions, including Head of Live Export and International Trade and then Managing Director of Landmark Operations Australia, a subsidiary of Agrium Inc based in North America.

In addition to roles in agribusiness, Richard has held executive positions in retail, manufacturing, logistics and warehousing with Woolworths, Coca Cola, Wesfarmers and Toll Holdings.

Richard has an MBA from Monash University, and has held various Board positions including Agrium Asia Pacific, the Australian Wheat Board, RD1 New Zealand, Landmark Harcourts and Australian Wool Handlers. He was also Chairman of Integrated Traceability Solutions (Global) and AuctionsPlus.
DAY TWO (continued)
TUESDAY MAY 3 - THE CONFERENCE CENTRE

SESSION SPONSORED BY - INTEGRATED ANIMAL PRODUCTION

9.25am

Review of AUSMEAT language and new carcase assessment technology

Dr Alex Ball, GM, Red Meat Innovation Meat and Livestock Australia (MLA)

Dr Alex Ball holds a Bachelor of Rural Science Hons (1) and PhD from the University of New England. He has been employed with Meat and Livestock Australia since 1997. Before taking on his current role, he was General Manager-Livestock Production, which looks at all aspects of beef and sheep production research in Australia and before that, Manager of Sheep Genetics, which includes the operation of LAMBPLAN and MERINOSELECT.

Alex is also currently a wool and beef producer in the Tenterden district of Guyra, NSW. He recently has been involved with Teys Australia in the area of valuing beef and sheep meat in the red meat production supply chain. He is about to leave MLA and join the Sheep CRC.

SESSION SPONSORED BY - RIVERINA STOCKFEEDS

9.55am

Current Wagyu trends - STAGES 1 and 2 of R&D project. Feed efficiency if sufficiently advanced

Graham Truscott, CEO
Australian Wagyu Association

Carel Teseling,
Technical Services Manager
Australian Wagyu Association

This session will focus on the Australian Wagyu industry with the Australian Wagyu Association’s CEO, Graham Truscott and Technical Services Manager, Carel Teseling, to jointly provide a snapshot of where the Wagyu breed is and where it’s going. Graham will cover current Wagyu trends while Carel will explain the Wagyu Collaborative Genetics Research Project and the latest work into feed efficiency.

While Graham needs little introduction having been CEO for the past 4 years, Carel only joined us in September last year, after 14 years with Angus Australia as Breed Development Manager, developing their wide range of innovative services. During that time he spent 4 years with the MLA’s Collaborative Innovation Strategy Program which brought together innovation managers from organisations across the beef supply chain, facilitated networking, promoted the development of innovation skills and enabled capacity building in the red meat industry. Carel was originally from South Africa where he successfully introduced the use of Estimated Breeding Values into the Eastern Cape region.

SESSION SPONSORED BY - IRONGATE WAGYU

11.25am

Wagyu crossbred production using a unique performance recording process. Also featuring polledness in Wagyu through intervention

Darren Hamblin, Queensland

Darren Hamblin is a unique character, like many unique characters in this new and innovative Wagyu industry. Raised on sheep, shearing and cattle operations in Queensland, Darren gained a degree in Engineering, then worked in the Queensland mining industry. Seeing the need for many improvements, he took the initiative and developed his own mining management, training and service company which has been publically listed with Darren the chairman. The Hamblin Family run a 6,000 head Wagyu and Wagyu crossbred breeding, backgrounding and lot feeding enterprise. Their properties range from ex-dairy country in the coastal ranges near Sarina in North Qld to the Brigalow fattening country near Middlesount, Central Qld and the Darling Downs property near feedlots and cropping in Southern Qld.

Their operation is focused on quality meat production and their extensive artificial breeding programs and intense data collection systems are the basis for their powerful database of knowledge on which to make their breeding decisions. In conjunction with this historical database, the Hamblin’s are also utilizing cutting edge technologies to

10.25am

Morning tea Sponsored by JACK’S CREEK

SESSION SPONSORED BY - EDWARDS LIVESTOCK

10.55am

Wagyu purebred production and branded product plus polledness in Wagyu through genetics

Alex Hammond,
Robbins Island Wagyu

Alex Hammond represents the new generation at Robbins Island Wagyu which provides an exceptional brand image of pristine cattle production in the cleanest of clean environments. Alex is a product of that environment, while his family linkage with Oklahoma USA has enabled a diverse education spanning two continents.

Alex Hammond was born and raised at the family farm in Montagu, Tasmania, interspersed with frequent trips to Robbins Island, just off the coast of Tasmania. He moved to the United States to complete a Bachelors degree in Animal Science, with a minor in Agricultural Economics and Business, as well as a minor in Leadership from Oklahoma State University. Since his return last year he has taken on a managerial role in all facets of the Hammond Farms business alongside father Keith and uncle John. He is passionate about the cattle, as well as continually improving the operation and the Robbins Island Wagyu brand.

CHAIR: John Hammond, Board member
Australian Wagyu Association
enhance their predictive decision making methods. The cross breeding component is Wagyu X Shorthorn which Darren has so delicately dubbed “Shagyus”. As Wagyu are horned cattle, humane dehorning is a big issue in Darren’s production system. He has considered the rapid developments with pain retardants, various dehorning procedures and post procedure treatments.

**SESSION SPONSORED BY - KERWEE FEEDLOT**

**Wagyu Sire Progeny Test at Kerwee Feedlot**

Steve Martin, General Manager
Kerwee Feedlot

Carel Teseling, (photo page 4)
Technical Services Manager
Australian Wagyu Association

The Australian Wagyu Association in association with Kerwee Lot Feeders, is excited to announce the establishment of a Wagyu Sire Progeny Test Program including Net Feed Intake assessment. In a first for the Australian beef industry, Kerwee Feedlot will offer GrowSafe feed bin technology in a commercial feed yard environment. This will measure Net Feed Intake (NFI) to determine individual feed efficiencies so necessary for the cost effective feeding of Wagyu cattle. In a joint presentation, Australian Wagyu’s Technical Service Manager, Carel Teseling, and Kerwee Lot Feeder General Manager, Steve Martin, will describe how you can be a part of the Wagyu Sire Progeny Test Program and the many benefits it will deliver to both you and the Wagyu industry.

Steve Martin grew up in Gloucester NSW and completed a degree in Rural Science with honours and a post graduate certificate in Agricultural Economics at the University of New England. He worked for the Elders Killara Feedlot which our tour will visit on Friday, progressing to Livestock Farm Manager and was awarded the prestigious ALFA Australian Young Lot Feeder Achievement award. In 2015 he commenced his current position as the General Manager at Kerwee Lot Feeders Pty. Ltd. on Queensland’s Darling Downs.

**Lunch** Sponsored by MOYHU WAGYU

**SESSION SPONSORED BY - KURO KIN WAGYU**

**CHAIR:** Jason Lewis, Board member

**Australian Wagyu Association**

**Generating a market for Wagyu bulls. How to breed, prepare and market bulls.**

Marc Greening,
Injemira Beef Genetics

If demand for Wagyu bulls grows as predicted, there needs to be a group of market savvy breeders/sellers producing high quality Wagyu bulls for industry. Marc Greening of Injemira Beef Genetics, Book Book, in the NSW Riverina, is a young innovator in the beef cattle seedstock and commercial industries.

He will explain how to breed, prepare and market bulls the industry requires and how to attract, service, support and retain clients who require genetics for cross breeding, composite and straight breeding programs in the temperate and tropic zones. The Wagyu breed is experiencing extraordinary demand for Wagyu bulls and members need to become efficient producers of quality bulls. At the 2016 on-property Injemira sale, Marc sold 91 bulls for $876,500 with a top of $110,000. His Poll Hereford bulls averaged $9393 and the Hereford bulls $6899. This has been one of the best results for any breed in 2016.

Marc bought the entire Injemira Hereford herd in 2002 and has moved it into a performance recorded poll operation from a predominantly horned stud. Along with the seedstock operation Marc turns off 2500 commercial steers and heifers from grass to various markets in a vertically integrated beef program, which includes a customer in China sourcing live breeding females. This straight talker has established a real following. Marc is involved in industry affairs which includes in 2014 being the first directly elected Southern Board director of The Cattle Council of Australia and is also Chairman of the Pasturefed Cattle Assurance Scheme (PCAS).

**SESSION SPONSORED BY - JOHNSTONE’S LIVESTOCK TRANSPORT**

**What are Wagyu Worth?**

Anna Speer, CEO
AuctionsPlus

Australia’s unique online livestock selling system AuctionsPlus seems made for Wagyu - price discovery has been the winner since mid 2015 when Wagyu and Wagyu X first appeared on AuctionsPlus. Auctionsplus CEO Anna Speer will explain how Wagyu is such a neat fit with this online selling system. Also, why Auctionsplus will run a regular Premium Wagyu Sale starting on June 6 and hosted by the Australian Wagyu Association. Anna studied Law and Science at University, but turned down law to spend 5 years working for Consolidated Pastoral Company in their stockcamps, the beginnings of her involvement of livestock marketing. During her time in the stockcamps, Anna completed a Bachelor of Primary and Secondary Education and commenced teaching part-time in remote Indigenous communities. She then returned to agriculture as General Manager of Livestock Exchange, an innovative software solutions provider focused on value adding in the red meat supply chain. This included running projects such as reopening the Live Export trade between Australia and Egypt and implementing a herd performance management system to Australian Agricultural Company.

As a Director of the Future Farmers Network, an Australian Rural Leadership Foundation Graduate and a mentor for the Graeme Acton Beef Connections Mentor Program, Anna is passionate about improving the Australian Livestock Supply Chain.
DAY TWO (continued)
TUESDAY MAY 3 - THE CONFERENCE CENTRE

SESSION SPONSORED BY - MAYDAN FEEDLOT

2.35pm

Making the switch from Herefords/Angus to Wagyu with a special interest in Red Wagyu (has purchased Barbara R-T’s Red Wagyu stud)

Steve Binnie, Delta Wagyu/ Maerani Herefords

Steve Binnie is a 4th generation cattle producer with a century of history of Hereford breeding. He is moving from having a handful of Wagyu in 2015 to having 1000 Wagyu sired calves from Angus and Hereford dams born in 2016. He is also setting up for fullblood bull production. Steve was raised on the family’s Mirranie Station at Singleton NSW. Armed with a Bachelor of Commerce from Sydney University, Steve embarked on a career in accounting and private equity financial management throughout Asia.

Returning to run the property in 2014, Steve ate his first Wagyu steak and concluded this was the future of the beef industry.

Beyond herd and property management, Steve is the current Treasurer of the Australian Wagyu Association and has held positions across the industry including a Director of Herefords Australia, Telstra Country Wide Young Farmer of the Year 2004, Chairman of NSW Farmers Youth Committee, and is a CM Hocking Scholar. His wife Liz is heading up the beef side of the business, and together, they have four young children.

3.00pm

Afternoon tea Sponsored by DIRECT MEAT COMPANY

SESSION SPONSORED BY - KURO KIN WAGYU

CHAIR: Chantal Winter, Board member Australian Wagyu Association

3.45pm

Bruce Cheung, Pardoo Beef

Platinum sponsor

Pardoo is a new player in the Wagyu industry. With an innovative and transformational approach, Pardoo Beef Corporation plans to be a niche player at the cutting edge of the premium price segment for pure bred Wagyu F5 beef with genetic traceability by 2019.

Through strong cooperative partnerships with neighbouring pastoralists, Pardoo Beef Corporation is poised to become the hub for a community feeding facility whilst undertaking stellar genetic research to secure quality for export.

Pardoo Wagyu boxed beef products will access many markets across the globe assisted by affiliate company, China International Duty Free, with some 100 distribution outlets globally including China, the Middle East and the USA.

SESSION SPONSORED BY - RANGERS VALLEY

MODERATOR: Chantal Winter, Macquarie Downs

3.55pm

Q&A - the importance of the feeding industry to eating quality and healthiness

PANEL MEMBERS

Patrick Warmoll, Marketing Manager, Jack’s Creek

As winner of the World’s Best Steak competition, Jack’s Creek can rightfully make the claim that “Jack’s Creek is a leading company in Australian premium beef production”. Their operations include processing and marketing grain fed Wagyu and Black Angus beef products and they are proud to provide each and every customer with their beef guarantee - tender and juicy beef, full of flavour with every bite.

John Doyle, Managing Director Integrated Animal Production

Integrated Animal Production Pty Ltd (IAP) is a leading livestock production consultancy firm. Comprehensive services extend into nutritional and operational programmes for clients within intensive beef, dairy cattle, and sheep industries in Australia, South Africa, and South East Asia. IAP aims to establish a close working relationship with their clients to provide objective, tangible and practical solutions nutrition and health, benchmarking of operational management and R & D.

Geoff Willett, Managing Director Maydan Feedlot

Maydan is a privately owned EU accredited Wagyu custom feeder with the ability to formulate Japanese style Wagyu feeding regimes that have produced five champions in the RAS of New South Wales branded beef competition. This high elevation cool temperate climate Darling Downs feedlot has 10 abattoirs within a 200k radius.

Don Mackay, CEO Rangers Valley Feedlot

Rangers Valley is one of the world’s most respected premium marbled beef producers. They specialise in long fed Wagyu cross breeds and pure Black Angus to bring you the highest quality, best tasting, consistently tender and delicious beef, every time. Situated in the New England Tablelands at an altitude of 3,300 feet, Rangers Valley feeds over 11,000 Wagyu cross in a cool climate environment with abundant rainfall.

Glen Whitton, Territory Manager Riverina Stockfeeds

Riverina is a premier supplier of animal feed for the agriculture industry and a leading exporter of grain and protein meals to South East Asia, the Pacific rim and other export markets. Their commitment to supplying rural Australia with the highest quality products spans some 80 years. Through their research and development programmes and a sound ‘in house’ nutritional base they are able to implement new products to meet market requirements.
Steve Martin, General Manager Kerwee Feedlot

Kerwee Feedlot is located on the Darling Downs in south-east Queensland, an area famous for its abundant supply of high quality grain and water. The 11,000 head feedlot is designed for the cattle to enjoy a clean and stress free environment whilst maintaining the viability of the surrounding eco-system. Cattle are fed a balanced diet consisting of nutritious steam flaked grains and other locally produced feed products. Also as we heard earlier, it is the site of the Wagyu Progeny Test Program featuring GrowSafe feed bins to record Net Feed Intake.

5.00pm
End of day two

SESSION SPONSORED BY - STANBROKE

6.30 for 7pm
Stanbroke
GALA DINNER
Exhibition Centre

MC: Jon Condon, Beef Central
Charity auctioneers: Enoch Bergmann and Colby Ede

The social highlight of the conference with great food (Wagyu of course), entertainment and great company.

A Wagyu banquet featuring Stanbroke’s Wagyu brands accompanied by McGuigan wine.

Awards for the 2016 Wagyu Branded Beef Competition to be announced along with a charity auction.

Entree
- 24 hour Wagyu Roulade with Kohlrabi slaw, picked onions and grilled sour dough toast (Wagyu brisket)
- House Cured Wagyu Bresola with red sorrel, fennel salad (Wagyu silverside/topside)

Main
- Grilled Wagyu sirloin with potato gratin, portabella mushrooms, spinach and rosemary jus (Wagyu sirloin)
- Daube of Wagyu feather blade with roast garlic mash potato, sautéed green cabbage and bacon lardons (Wagyu oyster blade)

Dessert
- Sticky toffee pudding with butterscotch sauce and strawberries
- Berry cheesecake with lemon yoghurt and coulis

Served with
- McGuigan Cellar Select Sparkling Grigio
- McGuigan The Shortlist Semillon
- McGuigan Cellar Select Shiraz and selected beers

DAY THREE
WEDNESDAY MAY 4 - THE CONFERENCE CENTRE

SESSION SPONSORED BY - MACQUARIE WAGYU

CHAIR: Steve Binnie, Board member
Australian Wagyu Association

8.30am
How a paddock to plate business works - Sher Wagyu have 9,000 head on their books

Vicki and Nick Sher, Sher Wagyu

Nick and Vicki Sher started breeding Wagyu cattle in 1991. Based at Ballan in central Victoria and Tallangatta Valley in North East Victoria, Sher Wagyu is the culmination of 25 years breeding and feeding Wagyu cattle. The Shers have experienced all the ups and downs of the Wagyu industry, from the early days of live exports to Japan, to moving into beef production and establishing export markets into 15 countries. At the same time they have developed their award winning brand in the Australian market by supplying directly to restaurants, food service & butchers. Their involvement in all facets of the Paddock to Plate business give Nick and Vicki a unique insight into the demands and requirements to create a highly sought after premium brand.

SESSION SPONSORED BY - SHER WAGYU

9.20am
Healthiness of Wagyu beef

Dr Stephen Smith,
Texas A&M University

Healthiness in all foods has become a major focus, and none more so than at the premium pricing level. Customers willing and able to pay for the best expect the best, and that often equates to health benefits. In Australia our often diet conscious customers have been educated to appreciate low fat in all food types, particularly animal products like beef. But Wagyu has high levels of marbling fat which clearly deliver the outstanding juiciness and flavour for which it has become famous – and it is claimed to be healthy fat. So could it be that the world’s best steak might also be good for our health? Now that would be a consumer’s dream!

We are privileged to have one of the world’s foremost researchers in this field to share his latest findings. Dr Stephen Smith is a Regents Professor of meat science in the Department of Animal Science at Texas A&M University and a member of the Intercollegiate Faculty of Food Science and Technology and the Intercollegiate Faculty of Nutrition. His primary contribution to the animal sciences is the documentation of the nutritional and genetic regulation of the concentration of oleic acid in animal tissues. He demonstrated that the concentration of oleic acid, a healthful monounsaturated fatty acid, increases with time on a grain-based diet in feedlot cattle. Awarded two, 3-year research grants by the Korean Rural Development Administration (RDA) to improve the fatty acid composition of Hanwoo beef, currently he is also working with Chinese scientists to develop high-quality beef.
DAY THREE (continued)  
WEDNESDAY MAY 3 - THE CONFERENCE CENTRE

10.30am  
Morning tea  
Sponsored by ICM PEECHEBA FEEDLOT  
CHAIR: Graham Truscott, CEO  
Australian Wagyu Association

11am  
Dawkins Wagyu, Professor Roger Dawkins  
Platinum sponsor  
Our platinum sponsor for this session is very appropriate, being highly involved in Wagyu health benefits and eating quality. The C Y O’Connor ERADE Village Foundation is a charitable organisation that supports Education, Research and Development and Employment in Western Australia. Please welcome its founder and CEO, Professor Roger Dawkins, to hear of their research in the Wagyu world.

11.10am  
Conference wrap  
Graham Truscott, CEO  
Australian Wagyu Association

11:30am  
Utilising Various Wagyu Cuts  
John Kilroy, Platinum sponsor  
From growing up on his parent’s properties in St George and Muttaburra QLD, to national recognition as a pioneer in the restaurant and beef industry, shaping the modern day steak restaurant through his national award winning Cha Cha Char Wine Bar & Grill.  
After owning numerous pubs that served steak, prior to owning his current restaurants, Kilroy spent years travelling the globe eating his way from the US to Argentina researching best practices, developing cooking methods, identifying producers and products and implementing new terminology for meat judging standards.  
Late 80’s with frequent visits to Japan, Kilroy was on the search for Wagyu in Australia. Kilroy was excited to meet Wagyu producer Wally Ray at Beef Week 2002. Wasn’t long before Cha Cha Char was the first restaurant to have Wagyu on the menu with marbling scores of only 4 & 5’s.  
Encouraging people to eat this product was very difficult. First suppliers were coming out of the Hart families. In the search to have the highest marbling, Wagyu was in short supply and very expensive. Today 9+’s are used in Kilroy’s restaurants with many various brands and their flavour and consistency differences. It sells itself. Two thirds of the product we sell today is Wagyu. To keep the product affordable we seam and bond sub-primals.

11.50am  
An explanation of the Wagyu tasting experience to follow and a preview of the sale highlights to come after lunch.  
Graham Truscott, CEO  
Australian Wagyu Association

12pm  
Lunch  
TASTINGS OF BRANDED BEEF COMPETITION ENTRIES  
Wagyu beef styled by John Kilroy of Cha Cha Char Wine Bar & Grill accompanied by McGuigan Hunter Valley wines - a perfect combination. Includes the dishes explained by John Kilroy and tastings of the Wagyu Branded Beef Competition entries accompanied by tastings of McGuigan’s Hunter Valley wines. You can also purchase McGuigan wines.

1.45pm  
WAGYU FULLBLOOD 100% INTERNATIONAL SALE  
Auctioneers:  
Colby Ede - 0417 265 980  
John Settree - 0408 297 368  
auctionsplus specialist:  
Col Campbell - 0429 068 810  
Pedigree reader:  
John Hammond - 0428 577 976  
70 LOTS ARE ON OFFER at the 3rd Annual Wagyu Fullblood 100% International Sale to be held at Crowne Plaza as part of the Wagyu Revolution Conference.  
Highlights are - 70 lots comprising 24 bulls, 20 semen packages, 13 females, 8 embryo packages and 5 flushes, have generated the largest auction of Wagyu seedstock for years.  
- 26% of the bull, female and semen lots from the TOP 10% of the Feedlot Terminal Index.  
- 44% of the sires and dams of the embryo and flush lots from the TOP 10% of the Feedlot Terminal Index.  
- Semen on offer from bulls in the TOP 1% of the Feedlot Terminal Index.  
- This is the largest offering ever where buyers can select animals and genetics backed by performance focussed objective measurement.  
Bidding commencing at 1.45pm, Wednesday May 4 as a sequential auction with a live auctioneer with online bidding available through auctionsplus.  
The catalogue with pedigrees and performance figures can be viewed in the Sale Catalogues section at www.wagyu.org.au

5.00pm  
Conference close. Tour participants stay on at Crowne Plaza with own arrangements.
A two-day tour will visit four significant Wagyu operations in the Hunter region. All meals, ensuite accommodation and air-conditioned coaches provided.

Each of the properties will have special presentations and explanations on their operations.
PROPERTY VISIT - THURSDAY MAY 5

KURO KIN WAGYU
Millera, Scone

At Kuro Kin Wagyu Peter Bishop will describe their production business, how they got involved in Wagyu and reveal some exciting future plans. Peter will also explain how they run the farm and their Wagyu operation in an efficient and practical manner, and how they manage a large Wagyu crossbred operation alongside a successful Wagyu seedstock business. He will stress the importance of Performance recording to design seedstock and produce bulls for the industry.

The 8,500 acres property, held by the Bishop family for 110 years, runs 1,000 Angus cows producing F1s and 300 registered and performance recorded Wagyu breeders. All females on the property are joined to Wagyu bulls.

PROPERTY VISIT - FRIDAY MAY 6

JACK’S CREEK / WARMOLL FOODS
Merrigal, Breeza

To produce the JACK’S CREEK brands, the Warmoll family operates three Hunter Valley/Liverpool Plains properties covering 32,000 acres. This visit is to the Breeza property, with plenty of cattle, large cropping operations and on the edge of controversial coal mining development.

Patrick, David and Phillip will all give presentations on different aspects of the Jack’s Creek operation. They run 1200 Angus and F1 breeders. The cattle with a minimum F2 Wagyu content are fed at Maydan up to 450 days while F1s are fed 300 days.

Groups will remain in the three coaches and rotate around the various presentation sites including inspection of F1 and F2 weaners, cotton harvesting and feed production.

PROPERTY VISIT - FRIDAY MAY 6

KILLARA FEEDLOT
Bundella Road, Quirindi

The Elders owned Killara Feedlot is home for 3,000 custom fed Wagyu for Jack’s Creek, Dairy Beef Alliance, ACo and the McClure family. The 20,000 head capacity operation also feeds 15,000 head which is made up of both domestic and export programs, this range from 60 days to 150 day on feed.

Visitors will remain on the three coaches and three Killara reps (Tony Fitzgerald, operations manager, Andrew Talbot, marketing, and Brag Rigney, livestock manager) will rotate between the coaches to explain various parts of the operation.
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