

# "Carob beans and Jujubes (Chinese dates) - growing fine foods for the future"

A public workshop to be held in the learning centre, The Food Forest  
80 Clifford Rd , Hillier (near Gawler SA) on 4 Sept 2014.

## Draft Program

- 9.30am** Commencement of registrations and coffee
- 10.00** Introductions - Graham Brookman, Director The Food Forest
- 10.15** Prof Joan Tous - carob growing: nursery practices, cultivars, management and mechanization
- 11.05** Morning tea
- 11.25** Pippa Karsen- – research to establish a community based project for production of carob plant material, orchards for emerging farmers, value adding by processing, and providing animal fodder in winter rainfall areas
- 12.15pm** Chris Perry - Jujube growing: nursery practices, cultivars, management, harvesting, storage and markets
- 1.00** Lunch (provided) Please advise of any special dietary requirements
- 2.00** Graham Brookman - Orchard walk
- 2.45** Dr Henry Esbenshade - developments in WA including reports on the work of *Prof Vijay Jayasena of Curtin University* – on value adding of carob for new markets and *Dr Sonya Broughton of the WA Department of Food & Agriculture* on the biological control of the carob moth – monitoring, spray practices, lures etc
- 3.30** Joan Tous, Pippa Karsen, Graham Brookman, Chris Perry and Henry Esbenshade – Industry discussion including the role of Carobs and Jujubes in Australia (concurrent afternoon tea)
- 4.00** Close

Details and bookings: [www.foodforest.com.au](http://www.foodforest.com.au)

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