



PLAN

Friday 24th June Gathering

4.00 pm

Registration opens
Wild camp site available (tickets available)

6.00 pm

Hog roast starts (tickets available) and bar opens

7.30 pm

Stories around the “campfire”

- Inspirational stories from farmers in informal setting
- Opportunity to share your experiences

Remember to bring musical instruments

Saturday 25th June Main conference

8.00 am

Registration opens

9.00 am

Call to arms

Chaired by Nic Renison

9.05 am

What does food need to be like?

- Sheila Dillon (BBC Radio 4 – The Food Programme)

9.30 am

What does Cumbria need to do?

- Jane Lane, Westmorland family
- Janet Hughes, Programme Director for the Future Farming and Countryside Programme
- James Robinson, organic dairy farmer

10.30 am

What does farming need to look like?

- Greg Judy, regenerative rancher, Missouri

12.30 pm

LUNCH

There will be a couple of different options to purchase lunch from, or you can bring your own. The bar will open from lunch time and there will free tea and coffee.

There will be couple of sessions to go and look at during lunch

- Intro to dung beetles with Claire Whittle
- Update on herbal leys with Germinal, Cotswolds Seeds and Field Options

2.00 pm	Margins and Mindset	<i>Chaired by Michael Blanche</i>
2.05 pm	Just a nice chat with beef and sheep farmers Alex Brewster (Perthshire), Nelles brothers (Northumberland) and Charley Walker (Scottish Borders) about what has been important for their businesses to flourish	
3.00 pm	The Cheese Course	<i>Chaired by Sam Wilkin</i>
3.05 pm	Sam Wilkin will be talking to Martin Gott (St James' Cheese) about their business, ethics and their approach to farming https://www.stjamescheese.co.uk/	
4.00 pm	Let food be thy medicine	<i>Chaired by tbc</i>
4.05 pm	They will be talking to Andy Rummig (beef farmer, Wiltshire), Jon Francis (beef and pig farmer and butcher, Warwickshire) and Sheila Dillon about their interest in regenerative grazing and the end product	
5.00 pm	End of presentations	
6.00 pm	Hog roast starts (tickets available) Wild camp site available (tickets available)	
6.30 pm	Stretch your leg(s) with Greg (tickets available) This is an opportunity to do a farm walk with Greg Judy and host farmer Tim Nicholson and grazier Raymond Colbear to look at the range of herbal leys. Greg will provide his thoughts about how to engage other farmers with the subject	

Sunday 26th June	Workshops (tickets available)
10.00 am	Workshops start Option 1: No risk grazing workshop with Greg Judy Option 2: Understanding and helping the food web with Ian Bell (Certified Soil Food Web Lab-Tech)
12.30 pm	LUNCH Provided for workshop attendees
2.00 pm	Workshops continue
4.00 pm	Workshops finish with tea and cakes
