



Biodynamics2024

**Facilitated by:**  
**John Priestley**



John is a third generation ecological farmer. He has been evolving his practice and knowledge of

biodynamics for over 50 years at Paterson in the NSW Hunter Valley. He is a wealth of practical knowledge with a keen eye for the small observations that can make a difference to farming.

**Hamish Mackay**



Hamish has been working with biodynamics for 40 years and presents biodynamics as a cost effective and

enjoyable way to produce high quality food and fibre suitable for human health and well-being; at the same time improving our environment.

**Biodynamics**

Biodynamics encompasses a multitude of successful farms, vineyards, orchards and market gardens of all shapes and sizes on all continents. Biodynamics is known for enhancing food nutrition, quality and taste.

# ADVANCED BIODYNAMIC PRACTICES

A one day workshop for those who have been using the biodynamic preparations for at least one year and who wish to participate in a sharing of experiences and questions about biodynamics

## Wirra Wirra Vineyards, McLaren Vale, SA

Wednesday 21<sup>st</sup> August, 2013. 9am - 5pm

There is an increasing number of biodynamic practitioners who are growing their knowledge, skills and practices in various fields of agriculture, horticulture and viticulture.

The development and evolution of biodynamics will be achieved through the sharing of these experiences among peers. Expanding our practices and understanding of the role biodynamic agriculture has in our culture and the future of the planet can also lead to improved quality, viability and personal well-being.

This event will be a participative activity, exploring the questions, observations and research of those attending. John Priestley and Hamish Mackay will facilitate the event, hosted by Richard Wellsmore at Wirra Wirra Vineyards in the McLaren Vale of South Australia.

**USE OF THE BIODYNAMIC PREPARATIONS FOR AT LEAST ONE YEAR ESSENTIAL**

We encourage, and look forward to, your participation.

**BOOKINGS:** 02 6657 5270 [office@biodynamics2024.com.au](mailto:office@biodynamics2024.com.au)  
**VENUE:** Wirra Wirra Vineyards, McMurtrie Road, McLaren Vale, SA  
**LOCAL CONTACT:** Richard Wellsmore 0408 819 013  
**COST:** Registration \$175 pp GST incl.  
\$250 for couples  
*Lunch, morning & afternoon tea provided.*

Please register by Tuesday 13<sup>th</sup> August, 2013

### ADVANCED BIODYNAMIC PRACTICES WORKSHOP REGISTRATION FORM - 21 AUGUST 2013

Name/s \_\_\_\_\_  
Trading Name \_\_\_\_\_  
Address \_\_\_\_\_  
Town \_\_\_\_\_ State \_\_\_\_\_ Post Code \_\_\_\_\_  
Telephone \_\_\_\_\_ Mobile \_\_\_\_\_ Fax \_\_\_\_\_  
Email \_\_\_\_\_

**PAYMENT:** Scan Registration to: [office@biodynamics2024.com.au](mailto:office@biodynamics2024.com.au) or Fax to: 02 6657 5371  
direct deposit to: Biodynamics2024 Pty Ltd, BSB 633-000 A/C 1368 80945  
*or post chq's & money orders to: 15 HAYDON STREET, NORTH DORRIGO NSW 2453*

Total Amount Paid \$ \_\_\_\_\_ by **Cheque** **Money Order** or **Credit Card**  **Visa**  **MasterCard**

Card No. |\_\_|\_\_|\_\_|\_\_| |\_\_|\_\_|\_\_|\_\_| |\_\_|\_\_|\_\_|\_\_| |\_\_|\_\_|\_\_|\_\_| | Expiry Date: \_\_\_\_ / \_\_\_\_

Name on Card: \_\_\_\_\_ Signature: \_\_\_\_\_

Your contact details will be included in our participant contact list unless you indicate otherwise:  please exclude my details