

## Mushroom Production Workshop – Review and Update

Two-day workshops, delivered by international expert, Erik de Groot

<b>Workshop 1: Adelaide, South Australia</b>	<b>Two-day Workshop Dates</b>	Day 1: Monday 28 <sup>th</sup> August 2023 Day 2: Tuesday 29 <sup>th</sup> August 2023
	<b>Workshop Venue &amp; Accommodation</b>	<b>Bridgeport Hotel,</b> 2 Bridge Street, Murray Bridge, SA <a href="https://bridgeporthotel.com.au/">https://bridgeporthotel.com.au/</a>   Ph: 08 8532 2002 \$160/n – Quote discount code 353061 (Limited number available)
	<b>Farm Tour</b>	<b>Costa Mushrooms, Monarto</b> 22 Pope Road, Monarto South
<b>Workshop 2: Hawkesbury, NSW</b>  Note: It is the same workshop, delivered in two locations for convenience.	<b>Two-day Workshop Dates</b>	Day 1: Wednesday 30 <sup>th</sup> August 2023 Day 2: Thursday 31 <sup>st</sup> August 2023
	<b>Workshop Venue &amp; Accommodation</b>	<b>Richmond Colonial Motel</b> 161 March Street, Richmond NSW <a href="https://www.colonialmotel.com.au/">https://www.colonialmotel.com.au/</a>   Ph: 02 4578 1166 \$140/n
	<b>Farm Tour</b>	<b>Premier Mushrooms</b> 182 Boundary Road, Glossodia, NSW
<b>Inclusions and Exclusions</b>	<p><b>INCLUDES:</b> Workshop, morning and afternoon teas + lunch both days. Bus from venue to Farm Walk and return.</p> <p><b>EXCLUDES:</b> Accommodation, flights and airport transfers, dinner.</p> <p><i>Accommodation needs to be booked and paid for directly to the venue. Some rooms have been reserved by the organisers, but will only be held until 11 August. Please book early to avoid missing out.</i></p>	
<b>Registrations</b>	Workshop Registrations (form attached) will be accepted on a first-in-first serve basis and should be received no later than Friday 11 <sup>th</sup> August. A pre course survey and further information to attendees will be sent out upon receipt of registration form. Registering early will be very helpful to enabling organisers try and ensure content covers participants key interests.	
<b>Workshop Program: Day 1</b>	<p>9.30am Assemble. Morning tea and Networking</p> <p>10.00am Composting: Phase II</p> <p>12.30pm Lunch (provided)</p> <p>1.00pm Phase III – Bulk tunnel management and filling process</p> <p>3.00pm Afternoon Tea (provided)</p> <p>3.30pm Bus departs for Farm Walk (cost included)</p> <p>5.30pm Return to venue</p> <p>7:00pm Dinner (at own expense)</p>	
<b>Workshop Program: Day 2</b>	<p>7.30am Crop Management for Quality</p> <p>9.30am Morning Tea (provided)</p> <p>10.00am Harvest Efficiency</p> <p>12.00pm Lunch (provided)</p> <p>12.30 pm Managing for Yield</p> <p>2.30pm Evaluation (N.B. this is compulsory)</p>	

## Workshop Registration

Please email your enrolment form to Judy Allan by 11<sup>th</sup> August 2023

[judyallan@bigpond.com](mailto:judyallan@bigpond.com) Ph: 0427 671 057

### Mushroom Production – Review and Update

These two-day workshops are funded by the Australian mushroom industry levy, therefore participants must be an owner or employee of an Australian Agaricus bisporus farm or compost facility. Registrations are strictly limited and will be filled on a first-in, first served basis. We expect these courses to fill quickly – so don't delay.

<b>Farm Name</b>		
<b>Farm Contact (name)</b>		<b>Ph:</b>
<b>Farm Email</b>		

Course Participant(s)	Participant 1		Participant 2	
Name				
Current position				
Years in mushroom industry				
Participants mobile				
Participants email				
Event registering for:	<input type="checkbox"/> Adelaide	<input type="checkbox"/> Hawkesbury	<input type="checkbox"/> Adelaide	<input type="checkbox"/> Hawkesbury
Please list any dietary requirements				
Have you booked accommodation?				

Course Participant(s)	Participant 3		Participant 4	
Name				
Current position				
Years in mushroom industry				
Participants mobile				
Participants email				
Event registering for:	<input type="checkbox"/> Adelaide	<input type="checkbox"/> Hawkesbury	<input type="checkbox"/> Adelaide	<input type="checkbox"/> Hawkesbury
Please list any dietary requirements				
Have you booked accommodation?				

Course Participant(s)	Participant 5		Participant 6	
Name				
Current position				
Years in mushroom industry				
Participants mobile				
Participants email				
Event registering for:	<input type="checkbox"/> Adelaide	<input type="checkbox"/> Hawkesbury	<input type="checkbox"/> Adelaide	<input type="checkbox"/> Hawkesbury
Please list any dietary requirements				
Have you booked accommodation?				



## Mushroom Production Workshop - Educator

### Erik de Groot

Mushrooms have a big meaning in my life because I've worked with them since I was a teenager. I started working as a picker and cleaner and did whatever had to be done on a mushroom farm. Later, I rented my own farm and after that I started working at bigger farms in the Netherlands. In the Netherlands I gained a lot of experience about all sorts of things, from growing to picking. After some years I started consultancy work and I continued to do more that line of work. Because I lived in Spain at the time it made sense that I concentrated on the Spanish market. In Spain I was involved with several farms as a mushroom consultant and in making compost and preparing casing soil. In addition, I also gave courses on growing for Spanish growers in their national investigation centre. Besides Spain, I also worked in Italy and Malta. There, I was helping new farms to start up. In the beginning of 2012, I was asked by Adelaide Mushrooms to come to Australia for a couple of months to see what kind of improvements they could make. Soon they offered me to stay a little longer and that's why I stayed down under for almost 2 years. Next stop was the USA, 2 years on a farm in California and after that back to consultancy. That took me all over the world with projects in China, Russia, Australia, Mexico, and many other countries. As a consultant I consider one of my strong points to be: my extensive experience (from compost to harvest). By working for several farms, I gained a lot of experience, which makes it easier for me now to understand the difficulties that growers face. My other strong points are my teaching skills and my ability to express myself in various languages. In addition, I consider myself to be honest and independent.

One of my biggest clients is SA Mushrooms and that's why my knowledge of the Australian market, their problems and requirements is good. At SA Mushrooms I have helped the owners, for some years, teaching their own people to run the farm as they do now. Hopefully being involved in these the workshops I can also help others and I look forward to that.