

AGRICULTURE NEWS



Paddock 2 Plate Perfection



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On a warm Friday afternoon in November, a crowd of 50 gathered at Bowraville Central School to climb aboard the school bus to be transported to the Ag Farm for the inaugural Paddock to Plate event. The event was hosted by the Year 10 Agriculture students and the food and beverages were served by the Year 12 Hospitality Class.



Guests included local residents, parents and Mayor Rhonda Hoban and local member Melinda Pavey. Melinda Pavey commented that it was “a perfect night of fine food sourced from the School’s Ag plot.” While Mayor Hoban offered congratulations to the students and BCS staff Lori Wilson and Eve Riches, for creating a wonderful event to showcase the Bowraville Central School’s facilities.

Over the year, students have been involved in growing broiler and layer chickens, potatoes, pigs, Dorper sheep and making soap from goat’s milk. The industry partners such as the Litte Star Honey, Yamstick Organic Eggs and Nambucca Valley Aquaponics also supported the menu by providing fresh food to supplement the school farm produce.

The event began with a student led tour of the Farm, guests stopping at appetizer stations, where each student delivered a speech describing their enterprise project.

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Paddock 2 Plate Perfection

The menu started with finger foods of mini quiches made with farm and Yamstick eggs, BCS Farm ham and spinach, duo of devilled eggs with farm herbs and coloured with dehydrated beetroot. The guests were seated to herb and parmesan twists served with fresh spinach, herb and garlic dip. The garlic only recently harvested from the BCS Ag plot.

The Hospitality students topped up mocktails made with freshly squeezed juice and provided jugs of spritzers filled with soda, bitters and farm fruit.

Mains were served as an alternate drop of either Pulled Pork with chipotle sauce or Marinated Pulled Lamb with tzatziki, served with seasonal rainbow slaw and potato salad. The pigs and lambs were grown ethically onsite and processed by a local licensed butcher.

Dessert featured a Citrus Curd Cannelloni and an Orange and Poppy Seed Cake, both served with freshly churned honey ice cream, all made by the Year 12 Hospitality Students.

Agriculture teacher Lori Wilson said it was a fantastic team event and wonderful to be celebrating the achievements of the Ag students and showcasing the beautiful school farm. She also thanked Eve Riches, and her Hospitality students for their hard work, styling the event, plating and serving the food and drinks. Overall, it was the students and their enterprise projects that were able to shine on the night.



Paddock 2 Plate Perfection



Bowraville Central School

Paddock 2 Plate

MOCKTAILS

A selection of Mocktails will be served that showcase local seasonal produce .



APPETIZER

Herb & Parmesan Twists - served with a spinach, garlic & chive dip - mixture of School farm spinach & Nambucca Valley Aquaponics herbs

Duo of Devilled Eggs - farm grown beetroot & herbs with a mixture of School Farm and Yamstick Organic eggs

Mini Quiche -mixture of School farm & Yamstick Organic eggs

MAIN

Pulled pork served with a seasonal slaw, potato salad & chipotle mayo - Pigs ethically grown on the School farm and potatoes grown on-site by students

Marinated Lamb served with seasonal slaw, potato salad and Tatziki - Lamb ethically grown on the School farm and potatoes grown on-site by students

DESSERT

Orange & Poppy Seed Cake, served with honey icecream and orange syrup-citrus picked and juiced on the farm, honey harvested from Little Star Bee Sanctuary and icecream made using fresh eggs from the School farm

Wafer Cannelloni filled with citrus curd cheesecake and dark chocolate served with homemade honey icecream - citrus from the School farm & honey from Little Star Bee Sanctuary

DORRIGO AGRICULTURE SHOW



Ky Grace, Josh Callaway and Samara Hunter proudly represented Bowraville Central School at the Dorrigo Agriculture Show.

Our bull calf BCS Puddles was lead by Josh Callaway and received 1st place in the Red Poll Bull under 12 months. Tranquillity Carla led by Ky Grace also received the blue ribbon in the heifer over 16mths Red Poll Class.

All students should be proud of just how far they have come in the last 12 months.

2018 National Red Poll Youth Camp



The 2018 National Red Poll Youth Camp was held during the school holidays at the Glen Innes Showgrounds. Thirty-Eight attendees aged 8 to 25 travelled from NSW and QLD, with towns such as Bellingen, Bowraville, Armidale, Inverell, Brisbane and of course, Glen Innes was represented.

The attendees were instructed on a range of topics ranging from parading, public speaking, clipping, herd management and nutrition, as well as junior judging. Students were also lucky enough to do a tour of Ranger Valley Feedlot which houses over 30,000 Angus and Wagyu cattle.

The students enjoyed making new friends, playing nightly games and learning from experts throughout the days. On the final day of the Camp, students prepped and showed their cows using all the skills and the knowledge that they had learnt throughout the camp. Bella Hinton placed third in her age group and Jessyka Cameron was awarded "Most Improved Overall" at the show.

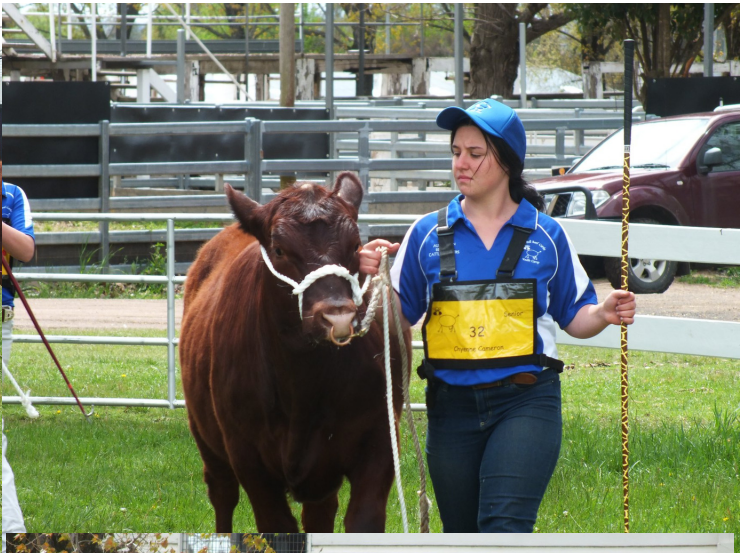
I was so proud to accompany these students to the Red Poll Camp, each and every one of them stepped outside their comfort zone and they all did themselves and Bowraville Central School proud. None of these students had ever done public speaking before and they all got up in front of a large crowd and gave very convincing arguments in the junior judging category of the show.

I can't wait to see Bowraville Central school Cattle Team become bigger and more competitive next year.

Jessyka Cameron recieved
the Most Improved Overall
trophy



National Red Poll Youth Camp



Top Left- Right
Ky Grace parading his heifer, Chyenne
Cameron parading, Bella Hinton junior judging,
Ms Wilson Parading in the staff & parents class,
Candi Heksch junior judging, Jessyka Cameron
parading, Samara Hunter parading.

BOWRAVILLE CENTRAL SCHOOL

ABOUT



Bowraville Central School is a Kinder to Year 12 campus within the Nambucca Valley, Mid-North Coast, New South Wales. Our dedicated staff work with community to create a safe, supportive and challenging learning environment for all students.

The school is an important focal point within the community and is widely recognised for its range of innovative programs and academic achievements.

To find out more - please contact the school

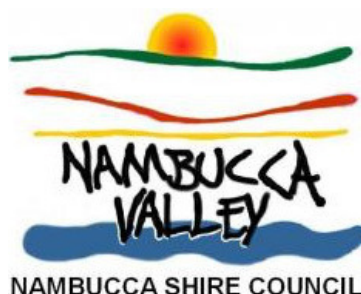


Congratulations
Year 12 on
completing
your Certificate II
in Agriculture
ACH20116

We wish you all the
best in your future.

Special Thanks

Nambucca Shire Council for the generous donation of soil to fill our newly built raised garden beds.



Special Thanks

Sable Engineering & Metaland Pty Ltd for the kind donation of metal for our new chicken coop.

