

Program – Tours, Talks & Demonstrations

When	What	Who	Where
10.30 – 11:00	Citrus Pests in the Garden <i>Have you got something bugging your citrus tree? Join Jacqui from CitrusWatch for a chat about common and not so common pest and diseases that can affect citrus.</i>	CitrusWatch – Jacqui Mitchell	Main Stage
11:00 – 1:00	Talking Fruit & Citrus Stone Fruits - Peach, Nectarine, Apricot, Jap Plum, Euro Plum, Cherry - learn about the different types of stone fruits, find what varieties are grown in the orchard and what varieties are available at the Nursery. Citrus -Discover the vast range of citrus fruit and the rare varieties that you can find in our nursery. Pome Fruits, figs and grapes - Apple, Pear, Nashi, Fig and Grape – learn about the varieties that you will never find in the market. <i>We carefully preserved our harvest – bottling, jam, preserves, drying, etc. So, you can have a taste of the real fruits in the middle of winter.</i>	WPHO – Christine Mak	A2 Fruit Tasting Marquee
11:00-11.30	There's one born a minute. <i>Learn what rose suckers actually do, why they outcompete your plant, and how to manage them.</i>	Wild Rose Nursery – Reuben Nieuwesteeg	Main Stage
11:00 - 2:00	Blacksmith Demonstration	Blacksmith Hut	A7 Blacksmith Hut
11:30 - 12:00	Talking Bees <i>Debbie will be sharing some information about native and honeybees, including how to create a bee friendly environment. She will also talk about how honeybees provide more than just honey.</i>	Werribeeks – Debbie Conway, Be Like Bees	Main Stage
11:30	Making Mocktails How to use cordial syrups in cocktails mocktails and desserts.	Great Ocean Road Cordial Syrups – Anne Rosolin	GORCS Marquee
12:30 – 1:30	River Walk	Werribee River Association - David Tsardakis	A8 Tour Assembly Point
1.00-2:00	Having an orchard in your own backyard <i>How to increase the number of varieties on your existing fruit tree, or how to add to new fruit trees, by grafting and clever training will see you increase picking times and save space all at the same time.</i>	Edible Gardens - Craig Castree	Main Stage
1:30	Making Mocktails How to use cordial syrups in cocktails mocktails and desserts.	Great Ocean Road Cordial Syrups – Anne Rosolin	GORCS Marquee
1:30-2:30	Orchard Tour	WPHO – Nicola Welham	A8 Tour Assembly Point
2.00-2.30	Preparing for Spring Planting the Traditional Way <i>Learn the old school gardening practices that generations relied on to prepare for spring planting. Simple, tried and tested methods that still work today to build healthy soil, stronger plants, and productive gardens.</i>	Vasili's Garden - Vasili Kanidiadis	Main Stage
2.30 – 3:00	Raffle Draw	Christine Mak & Craig Castree	Main Stage