

PIRSA

at the Royal Adelaide Show

Friday 31 August Seafood	11 am & 3 pm: Come and learn about the rules involved with recreational fishing in our state and an easy way to look them up. Have you ever wondered how you would measure a Blue Swimmer Crab or a Cockle? 1 pm: Join Fair Fish SA project manager Tom Consentino as he demonstrates how to prepare delicious, local and underutilised fish species for home cooked meals.
Saturday 1 September Meat & Livestock	11 am, 1 pm & 3 pm: Join Goodwood Quality Meats and learn where your favourite cuts of meat come from and what to buy in the supermarket to make your favourite meals.
Sunday 2 September Chickens, Eggs & Pigs	11 am, 1 pm & 3 pm: Why did the chicken cross the road? We're not sure, but we can share some other eggcellent facts in our chickens and pigs myth busting session! Play our true or false game to win prizes.
Monday 3 September	No demos today – visit the PIRSA stand for engaging, interactive displays and learn where your food and fibre comes from!
Tuesday 4 September Grains	11am, 1pm & 3pm: Unearth the soil's secrets! What makes up a soil, and how does this affect the plants and food that we grow and eat? Find out and mix up your own soil in this fun, interactive session.
Wednesday 5 September Wine	11 am, 1 pm & 3 pm: Did you know that South Australia is home to some of the oldest vines in the world? This is because we've stayed phylloxera free, and we need your help to keep it that way! Meet Phil the Phylloxera bug and join Vinehealth Australia to learn how you can help.
Thursday 6 September Wool	11 am, 1 pm & 3 pm: South Australia produces about 59 million kilograms of wool per year. Wool doesn't just make your winter jumpers – it's used in very fine woollen fabric in garments designed for astronauts and elite athletes. Touch and feel premium woollen garments and see how and where wool is produced.
Friday 7 September SARDI	11 am, 1 pm & 3 pm: Become a food taste tester for the day and help shape some up-and-coming South Australian products! Join the team from the South Australian Research and Development Institute (SARDI) and let them know your thoughts.
Saturday 8 September Dairy	11 am, 1 pm & 3 pm: We all love SA milk, but how are your favourite dairy products made? Find out how the cream is taken out of milk and have a go at using the milk separator, and then see if you've got what it takes to turn fresh cream into butter! While you're there, get a selfie with the DoDairy cows.
Sunday 9 September Horticulture	11 am: Eat it, bin it or declare it! Everyone can help to keep South Australia fruit fly free – whether travelling, gardening or purchasing your regular fruit and vegetables. Learn about the efforts to combat this pest in SA and how you can help. 1 pm: Bee aware: Bees don't just make honey, they also play a big part in pollinating the fruits and vegetables eaten by both humans and animals. Learn how you can help to protect these important insects with the South Australian Apiary Association. 3 pm: Join the South Australian Produce Markets to find out what's in season and when you should be buying local fruit and vegetables to cook your best meals!