



Seedlab Tasmania's Third Harvest – Making Dreams Real

MONDAY, 29TH NOVEMBER, 2021

Programme

12noon-2pm

Grazing Lunch* – Meet, Taste & Talk with the Seedlab Villagers

2-3.30pm

Welcome; Stakeholder Speeches;
Seedlab Cultivator Presentations

3.30-4pm

Brief Respite*

4-5pm

Cultivator Presentations Continued
Close of Formal Presentations

5-6pm

Cultivated Canapes*

*Beverages of many types are available for purchase
from the Willie Smith's Bar throughout the day

6.30pm Onwards**

Informal Dinner at Willie Smith's
Awards Ceremony for Cultivate #3
Guest Speaker: Andrew Smith

**Separate tickets apply.





Seedlab Tasmania – Making Dreams Real

Many people in Tasmania talk about Seedlab as a living breathing thing. An entity, in its own right. There is an almost tangible thrill from pretty much everyone who has even the slightest touchpoint with Seedlab.

And it's not just the 100 or so businesses who have participated in the program who talk about Seedlab that way. I hear it from the dozens of Local Legends (and quite a few Global Gurus) who have come to share their wisdom and experience with us, too. From stakeholders and sponsors, and from the team. Also from people who have applied to be future Seedlab participants (we have 50 businesses currently waiting for Bootcamp and/or Cultivate).

The theme for Third Harvest is **Making Dreams Real**. This became our T-Shirt statement early on, and has become the mantra we live by and take extremely seriously. We have helped entrepreneurial people throughout Tasmania make their dreams real: they have given up their day jobs, built their families into their businesses, employed staff, built new premises and spoken with confidence and excitement about their futures.

One of the most valued part of my job has been receiving on an almost daily basis emails, texts and phone calls from Seedlabbers telling me about their developments. I swear some of them

contact me before they even tell their mums! I had not bargained on the Seedlab Village, nor the sheer joy I get from seeing others grow and be successful, when I first drew the circles and arrows that became Bootcamp, Cultivate, and Propagate connected by a team of commercial superstars who all walk the walk, on my big whiteboard back in mid 2019. In being part of Seedlab Tasmania, I have made my dreams real, too.

"Seedlab Tasmania is the greatest thing I have achieved in my professional life, and it has both taken a village to achieve it, and has become its own Village. It is now my mission to build on what we have done here, and create a sustainable future for the approach, the program, the resources and the team we have established.

I want to see Seedlab graduate from being a Village to becoming an Island. Seedlab Island. I'd like to live there!"

Dr Hazel MacTavish-West,
Founder of Seedlab Tasmania.

hazel@seedlabtasmania.com.au



A Word from our Sponsors

We would like to thank, from the bottom of our hearts, the group of visionary sponsors who made Seedlab possible. You have made dreams real for hundreds of people, in Tasmania and elsewhere. Bless you.



“

We were proud to support Seedlab Tasmania as a trial. Tasmania is renowned for its food culture and innovation and coupled with the reputation of the team that started Seedlab Tasmania for being leaders in their fields, made it very hard to resist! We have really noticed the energy and the enthusiasm of the participants and the Seedlab team. They are very passionate and engaging and all supportive of each other. They have even got our store teams energised!”

Paul Harker
Chief Commercial Officer,
Woolworths Supermarkets
& Metro

“

I see food, beverage and agritourism as a very important part of Tasmania's economic future. People involved in these industries have a wonderful passion for their products and a will to share it with others. Small business is a brave venture today and I feel if those of us that have experience share it, we can help people turn their passion into something that can be successfully shared with the world. I love the Seedlab village. The fantastic levels of support for each other in the village has been achieved in such a short time, but I've no doubt will now last many a lifetime of caring and sharing with each other”.

Ray Butcher InoPlus Pty. Ltd.



“

We work to ensure local brilliance thrives, and Seedlab Tasmania recognised that Tasmania is rich in amazing food, drink and agri-tourism businesses and we wanted to help Seedlab Tasmania start-ups to grow and flourish by supporting them to protect and leverage their intellectual property. The business owners are inspired and passionate about their products and we have noticed that Seedlab Tasmania has brought structure and discipline to their business operations, creating clarity of purpose and providing a springboard for greater achievements in a collaborative environment. Intellectual property is a building block of business success and we have valued partnering early with Seedlab Tasmania business owners to help identify and protect their intellectual property to support their success, which has been incredibly satisfying for us”.

Sally Foreman Davies Collison Cave



“

NTDC sees Tasmania's boutique food and beverages as a huge competitive advantage and Seedlab's aim to help participants grow their business and exports aligns perfectly with our economic development goals. What we have valued is the real collaborative spirit that exists in Seedlab, and how so many people with different skillsets work together with a common purpose. NTDC believes in competition but we believe the competitor isn't the business around the corner, it's the business around the world and for Northern Tasmania to succeed as a relatively small region, we must work together."

Mark Baker
CEO Northern Tasmania Development Corporation



“

The University of Tasmania is part of a developing Tasmanian entrepreneurial ecosystem focused on the creation of new enterprises that leverage place-based assets across the regions of Tasmania. We supported Seedlab Tasmania as it is also part of the Tasmanian entrepreneurial ecosystem. Seedlab Tasmania has successfully supported the founders as they are the ones that have developed start-ups and new enterprises. The University of Tasmania looks forward to these new enterprises driving job generation, increasing productivity and increasing the number and value of exports, to increase off-island income back to our island, so that it can be shared across our Tasmanian peoples and communities".

Prof Anthony Koutoulis
Deputy Vice Chancellor Research, UTas

“

FermenTasmania supported Seedlab as it too recognised the lack of industry wide support and advocacy to grow and empower the agrifood and beverage sector in Tasmania, and was happy to help the fledgling program get off the ground. The problems solved and opportunities realised through the collaborative nature of Seedlab is impressive, from improved packaging and brand work to new sales channels and innovative new products."

Kim Seagram
FermenTasmania



“

Seedlab moves in the innovative, value add and farming sector a perfect fit for Regional Investment Corporation with our vision to support farmers and assist in building stronger communities.

"The Seedlab Village is so exciting all the time, with new things to eat, drink and enjoy. It's about enriching people's lives whether they are building a brand or styling their life to better understand what being in business means, and how to not get burnt out when growing your business. In this Village everyone has a voice, in fact it's a global voice which is what we have come to expect. Hazel has a very long reach to people all over the world, dying to be picked to be a part of Seedlab Tasmania and the Village. We wouldn't want to be anywhere else".

Susie Lohrey Regional Investment Corporation.



Seedlab Sprouts

Three of our seasoned Cultivators who have undergone significant developments since First and Second Harvests will share their journeys with you.

The Devil's Own Ice Creamery

Emma and Martin Hamilton - North (food) - Cultivate 2

The Devil's Own Ice Creamery produce premium jersey milk ice cream and sorbet as well as devilishly delicious desserts. We've just evolved our business from a mobile food business to a fixed location ice cream parlour and cafe based in Launceston. We pride ourselves on the quality and provenance of our ingredients and are passionate about supporting local farmers as well as the Save the Tasmanian Devil Appeal.

m 0467 929 233 e admin@thedevelopsown.com.au
www.thedevelopsownicecreamery.com.au



Exceptional Tasmanian Agritourism Tours

Cat Davidson - South (food and agritourism) - Cultivate 2

Exceptional Tasmanian Agritourism Tours. Cat is a passionate guide with a strong background in agriculture, conservation, ecology and tourism. Many flourishing Seedlab businesses have joined the network of premium agritourism locations included in a range of itineraries. Guests visit the fields & vineyards, orchards & marine farms, kitchens & farmstays of Tasmania. Alongside interpretation of Tasmania's incredible native flora, fauna and ecosystems, guests experience genuine, enriching immersions into the fascinating world of agriculture and production, and feast on some of the finest produce in the world.

m 0401 147 829 e inala@inalanaturetours.com.au

New Norfolk Distillery

Tarrant Derksen and Clara Ho - South (beverage and agri-tourism) - Cultivate 1

New Norfolk Distillery is Tasmania's first rum-dedicated distillery in over 150 years. From a former asylum in the Derwent Valley, we nurture rebellious spirits. Our creations are for pioneering individuals seeking a twist on the classic tippie. Local and exotic ingredients are hydrated with pure Tasmanian mountain spring water to create a range of spirits, liqueurs and bottled cocktails that reinvigorate our country's love for rum.

If you're an independently minded, rebellious spirit who is looking to experience something different, created by people who are just a little bit different too - join our rum journey.

m 0418 673 690 e hello@newnorfolkdistillery.com
www.newnorfolkdistillery.com



Our Cool Cultivate #3 Crew

Alchymia Distillery North-West (beverage and agri-tourism)

Sarah and Matt Packwood-Hollings are getting ready to open their distillery and tasting room at Alchymia Distillery, Table Cape. Matt & Sarah fell in love with distilling in Tasmania back in 2017 and made the life changing decision to start their own distillery. Sarah and Matt made their first whisky in 2017 in collaboration with McLaren Vale Distillery, South Australia (where they lived at the time). After a 5 year journey to find the right spot for their own distillery, which has spanned the globe, they returned to Tasmania in 2019 and have invested every cent into buying and developing the Table Cape property into their dream distillery and tasting room.

m 0447 619 291

e info@alchymiadistillery.com



Eden Whisky South (beverage and agri-tourism)

Claire Poole and Dale Williams' handcraft Eden Pure Tasmanian Single Malt Whisky in small batches using traditional techniques on their family farm behind Collinsvale at the foothills of kunanyi / Mt. Wellington in Tasmania. As a mountain distillery, they harness the tempestuous forces of nature. Pure mountain snow melt, wild weather and exposure to rapid changes in barometric pressure are the unique elemental forces behind maturing their exceptional whisky. Eden Whisky, Spirit of the Mountain.

m 0429 990 786

e wellingtonparkdistillery@outlook.com

www.edenwhisky.com



Braeside Barn South (agri-tourism)

We call the feeling Shedmania. Braeside Barn will offer unique barn stays in a fully renovated Apple Packing shed, showcasing superb Huon Valley produce. Owned by the Hunt family, Susie and Andrew are the founders of this Agritourism business in development in Franklin, Huon Valley. Susie has combined her tourism & horticulture skills with her passion for hospitality that creates moments. Moments you will long remember. The farm grows big Tassie garlic aged black for your culinary use & an orchard for small batch house made preserves. Dark Sky tourism opportunities on this beautiful hillside too! A treasured experience that will leave you feeling 'infinitely more Tasmanian'.

m 0439 074 734

e hello@braesidebarn.com

www.braesidebarn.com



Hazelbrae - Premium Hazelnuts & Farm Gate Experience North (food and agri-tourism)

Owners Mick & Christie share their passion for connecting people to the farm through their multi award winning small batch hazelnut products, proudly showcased at the source through the farm restaurant & shop nestled amongst the stunning orchards overlooked by the majestic Great Western Tiers, in the heart of Tasmania.

Delivering more than just the best tasting hazelnuts in Australia, Hazelbrae immerses the visitor in experiences that create connections which touch the heart, fill the soul and stimulate the mind. We invite you to truly experience flavour, with Hazelbrae.

m 0438 506 988

e info@hazelbrae.com.au



Herbert & Co Honeybee Products North (food)

Ian and Cat are passionate about food, farming – and honey. They proudly supply bees to farmers across the northern Midlands of Tasmania, for crop pollination and seed production, and when the season is bountiful, they produce small batches of raw, cold-extracted honey. While juggling long-term careers in agriculture with their honeybee business, Cat and Ian have built their apiary from four bee hives in 2018 to 34 for the 2021 pollination season. They dream of giving up their day jobs to focus on supporting Tasmania's vital food supply chain, through their bees, as they create remarkable honey, which reflects the bounty they help to produce.

m 0427 571 199

e hello@herbertandcohoneybees.com.au



House of Fudge South (food)

House of Fudge is a premium, handcrafted, smooth and creamy fudge which is "Bliss in a Box". Our gluten free range incorporates delicious Tasmanian produce and has won gold and silver medals at the Australian Food Awards. The packaging is unique and stylish, making House of Fudge a lavish gift and a sumptuous pleasure. New product ranges have been created to further highlight unique Tasmanian provenance which are making their way around Australia and internationally. Chris and Roz Madsen are the passionate owners of this business who are excited about future product offerings and expansion.

m 0417 503 046

e info@houseoffudge.com.au



Huon Me Crumpet Co South (food)

Cam and Ally Skeels are the couple behind the delicious, fluffy sourdough crumpets that have taken Tasmania by storm. These crumpets were born in a 140yr old cottage deep in the Huon Valley during the slow days of the 2020 lockdown. With time on their hands, Cam and Ally utilised that opportunity to



perfect the notoriously fickle crumpet. Everybody created a sourdough starter during lockdown, but only a few people were crazy enough to make a business out of it! Made by hand in small batches, after a long natural favour boosting ferment, these are the crumpets you didn't know you needed.

m 0422 165 968

e crumpets@huonmecrumpets.com.au

Leap Farm South (food and agri-tourism)

Leap Farm is nestled on the slopes of the Ragged Tier, overlooking the idyllic Marion Bay on the lower east coast of Tasmania. Here, Kate and Iain Field welcome you to visit their carbon positive farm. Their beef cattle and goat herds share the farm with native local and endangered species, a farm working with nature. Based on robust ecological principles the Fields raise healthy and happy herds that have won them awards and a reputation for excellence. Come and enjoy the views, share their passion, learn and savour some of the best flavours of the region.

m 0427 355 879

e farmers@leapfarm.com.au



Old Beach Berries South (food and agri-tourism)

Old Beach Berries is nestled between two ancient stream beds. Its red netting can be seen from Kunanyi.

Our blueberries, cherries and olives are grown in Jurassic forest soils, soil that has been tossed and turned through the millenia. Then thrown to the wind.

We share the land with quolls, cockatoos, birds, frogs, snakes, blue tongue lizards, rabbits, gentlemen hares and a multitude of worms, bugs and spiders.

Our goal is for our harvest to be a celebration of these ancient soils, picked, sorted and packed by Tasmanians for Tasmania. Old Beach Berries isn't just a farm, it is a local farm. A local Tasmanian farm.

m 0428 858 761

e hello@oldbeachberries.com.au





OMNI SALT Tasmania South (food)

Owned and operated by Emily Quintin, OMNI SALT is based in beautiful Blackmans Bay, south of Hobart. In 2020 Emily noticed 'Everything Bagel Seasoning' trending on social media, and realised there wasn't anyone selling this blend locally; so she began mixing her own recipe from quality seeds and spices, including local-grown poppy seeds, and Tasman Sea Salt. Emily used her knowledge of the social media industry to quickly build a loyal online fan base, and has leveraged this experience to reach customers all over Australia.

OMNI SALT now offers three savoury seasoning blends, and there are plans for more varieties (and a total rebrand!) in 2022.

m 0456088140
e hello@omnisalt.com
omnisalt.com



Southarm Craft Distillery South (beverage and agri-tourism)

For Jean and Kent Moore, their Southarm Craft Distillery is a small independent business who make high quality small batch/ low volume spirits using the best ingredients. The people involved are highly skilled and knowledgeable of their craft and process many operations by hand. There is little to no automation and traditional methods and practice are typical in a day-to-day operation. Jean and Kent are involved in the whole process, are passionate, transparent and value highly the interaction with customers. Products are designed and developed by the people who distil them.

FOR YOU... we have produced the TASWEGIAN® Gin Series.

m 0408 483 883
e hello@southarmdistillery.com.au



Shelduck Farm North (food and agri-tourism)

Sally & Rob McCreath own Shelduck Farm. Sally makes handmade Scottish oatcakes using an ancient family recipe given to Sally when she lived in Scotland. Historical records show that oatcakes were eaten in AD43 and are still one of Scotland's most commonly eaten savoury biscuit. And now they are handmade in Tasmania, in Sally's farmhouse kitchen using only the finest of Tasmanian and Australian ingredients. Eat them for breakfast, eat them for lunch, eat them for dinner or eat them anytime to suit. Eat them with cheese, eat them with honey, eat them with dips or just eat them on their own. They are delicious, they are healthy and they look beautiful on a platter.

m 0409 710 890
e shelduckfarm@gmail.com
www.shelduckfarm.com



Winsome Spirits South (beverage)

Winsome Spirits is the brainchild of retired CSIRO programmer Brian Hatfield. Together with Louise Bell Winsome Spirits specialises in creating unique spirits that make the most of Tasmanian botanicals. Their Absinthe Friends range consists of four different takes of the delightfully dangerous beverage, each one named after a different river of the Greek underworld: Styx - Death, Acheron - Woe, Cocytus - Regret and Phlegathon - Fire.

"Drink Me" is a fruit driven version of blackcurrant liquor, also known as Crème De Cassis. Drink Me will soon be joined by a blueberry liquor, a Crème De Myrtille. Drink me is wonderful neat, in cocktails and drizzled over dessert.

m 0428 279 479
e Brian.Hatfield@winsomespirits.com





Team Testaments

We must have one of the best teams on the planet!
Thanks team! Dreamers making it real, all!

Dr Hazel MacTavish-West

Seedlab Tasmania was Hazel's brainchild and started as her baby – it's now truly grown up and ready to move out of home!



"I couldn't be prouder than I am of all the absolutely wonderful people we have worked with in Seedlab – and the emails and messages I receive on a daily basis about their accomplishments makes my smile wider and my heart sing!"

Darren West

Technical design consultant, manager and serial business owner. In Seedlab Darren manages the technology, the on-line learning components and provide general and specialist advice around technology and IP. "Running a small business is hard and it helps to have a support network that can share your pain and share their findings".



Ray Butcher

Ray Butcher lifelong retail guru and back to basics with a lean culture to support those business basics.

"It continues to amaze me how a passion for product can be turned into solid business fundamentals in just a few months that allow people to turn a dream into a real and tangible business".



Amanda Hinds

Amanda supports our Seedlab participants to grow their teams and themselves to create efficient, inclusive and dynamic workplaces which flourish.

"I love the creativity and drive of the business founders and watching and supporting their development over the course of the program".



Andy Cooley
(& the whole Story & Brand team)

Highly experienced branding and advertising creative director; guiding businesses to create, craft and commercialise their unique brand story to grow sales for their product, service or experience.

"I've been moved and inspired by the determination, grit and growth of these entrepreneurs as they apply the knowledge, tools and techniques taught in Seedlab to their businesses to truly move the needle on their businesses and make their dreams real with a commercially viable business. Sharing my experience to help these businesses has been more personally rewarding than I could have ever imagined."



Emma Skalicky

Emma helps share the Seedlab stories on social media, and trains the start-ups to do this themselves. "Best Work Day Ever" was how she described a recent Seedlab Therapy Baby Goat Patting Day at Leap Farm.



Jen Murnaghan

Jen Murnaghan - creative communications consultant and marketing generalist with a passion for events, the arts, hospitality and tourism. She revels in unfurling the wings of businesses who are seeking their own story, guiding them into taking control of their own narrative. Jen has had the pleasure of working with Seedlab Tasmania and several cohorts in a coaching capacity.

Thanks also to special people in our Seedlab Village who all helped make the Seedlab magic real. Special thanks to Dan Smith, Prof Tom Ross, Susie Daly, Roger Hanson, Elaine Reeves, Holly Webber, Jess Oakenfull, Dominic Anastasio, Alan Pritchard, Anthony Houston, Michael Harvey, Tristan Merrett and the Woolworths team, the Hill Street Team, the Federal Group team, the Brand Tasmania team, Prof Robyn Eversole and the Swinburne design students. And to all our Local Legends and Global Gurus. If you are reading this: that's you!



Thank you. Together you make Seedlab more.



What they said

Here's what a few of the Cultivate #3 Crew said about their Seedlab experience:

“

The Seedlab Cultivate programme, and Seedlab in general through the extension programmes, has a wide variety of excellent resources and materials available on-line for business development and growth. These programmes and materials allowed us to push on with new ventures and ideas with confidence and mentoring to help navigate some of the unknowns. It has also developed a supportive network of business owners that share knowledge and experience that have participated in the programmes, going well beyond the norm of business development courses, creating a thriving business community geared up for success. Thank you Seedlab.”

Kate and Iain Field, Leap Farm



“

Starting your own business is a long road with lots of potholes Cultivate gives you the tools to either fill them in or navigate round them. The support & kinship is priceless”

Sarah Packwood-Hollings Alchymia Distillery



“

Cultivate has given us a map, a set of keys and a compass. It's still our journey, our quest. We are now sharing the road with friends and the odd wise wizard covering our back. Cultivate is a whole lot of magic.”

Cathryn Maloney, Old Beach Berries

“

The opportunity to be part of Seedlab's Cultivate program has opened up so many opportunities for OMNI SALT, from the basic knowledge around small business economics, understanding product manufacturing processes, and access to experts in finance, marketing, and human resources. In Seedlab, OMNI SALT has found a trusted resource for knowledge required to scale-up and chase success at a height previously thought impossible; and the networking and new friendships made through the program have been incredibly valuable.”

Emily Quintin, Omni Salt





“

Cultivate has confirmed that we are onto something good with our Sourdough Crumpet business, it has taught us what we need to focus on to maximise our potential, and has given us the confidence to make our business fly. The value of networking among all the amazing cultivators is priceless.”

Cam and Ally Skeels, Huon Me Crumpet Co.

“

Synergy: where the combined effect is greater than the sum of the individual parts.

Seedlab = Synergy

We knew we'd been given an incredible opportunity when we were offered a spot in Cultivate. So we committed to give 100% to the 6 month experience and soak up (and action!) our learnings. Our business has matured from 'toddler' to 'teenager' and we have exciting plans to 'grow up' one day soon!!! Thanks Seedlab Tasmania.”

Roz Madsen, House of Fudge



“

It's impossible to put a value on such amazing professional advice & like-minded community networking. By participating in Cultivate I've focused my business planning, refined my product development, accessed support & mentoring for agricultural food production & joined a community from which I can keep learning, well beyond Cultivate using the Academy tools.”

Susie Hunt, Braeside Barn

“

Cultivate has given me the ride of my life - starting by meandering gently through zoom meetings on a bus with my amazing colleagues who have the best sense of humour and honesty to then suddenly encountering the off road 4x4 mountainous track of Cultivate which seemed to be an impassable route but thankfully ably directed and guided by our tour leaders - Dr Hazel, Wizard Darren, Ruthless Ray and the Story Tellers Iain and Andy to guide us safely and in one piece to a place on the road where we can all safely head off to navigate our own way.”

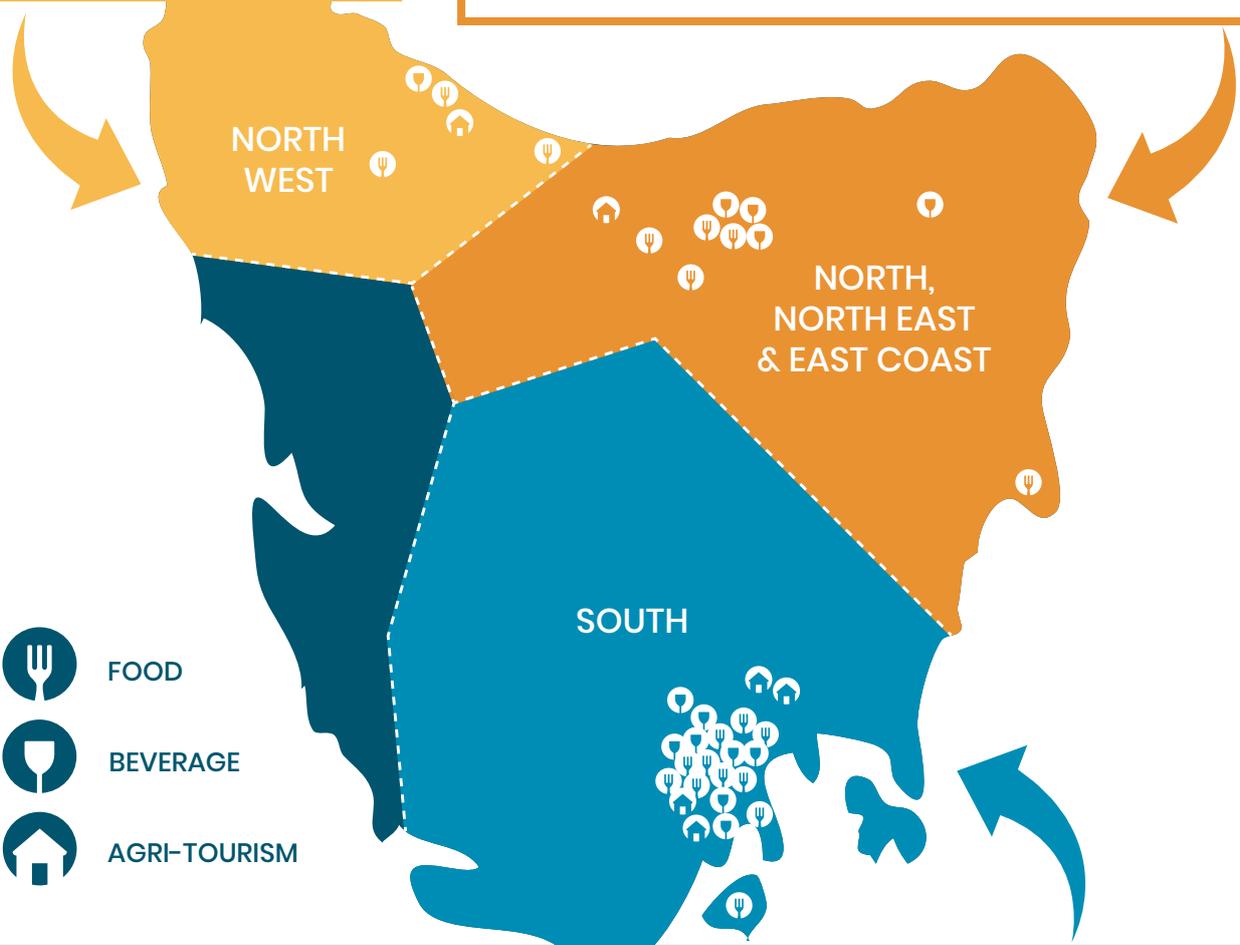
Sally McCreath, Shelduck Farm



Seed Counting the Famous Forty Cultivators

-  **Alchymia Distillery**
Sarah & Matt Packwood-Hollings
-  **Breadarchitect**
Chris & Jenny Stafferton
-  **Glen Torrie Pastures**
Pippa Mills
-  **Guide Falls Farm**
Rachel Jacka
-  **Red Cow Organics Pty. Ltd.**
Andy & Matt Jackman

-  **Artisa**
Julie & Roger Martyn
-  **Curious Culture Kombucha**
Lauren Brown
-  **Fifridi**
David Thurrowgood
-  **Hazelbrae Hazelnuts**
Christie McLeod & Micheal Delphin
-  **Herbert & Co Honeybee Products**
Cat Nicholls & Ian Herbert
-  **Sanyou Baijiu**
Ian Sypkes
-  **Shelduck Farm**
Sally McCreath
-  **The Devil's Own Ice Creamery**
Emma & Martin Hamilton
-  **The Fishers of Freycinet**
Julia & Giles Fisher
-  **Blue Trail Gin**
Kate Brown



-  **Braeside Barn**
Susie and Andrew Hunt
-  **Bruny Island Mushrooms**
Cat Davidson & Brad Moriarty
-  **Bushcraft Botanicals**
Carolyn Seelen
-  **Campo de Flori**
Lisa Britzman
-  **Coaldale Walnuts**
Jane & Phil Denning
-  **Eden Whisky**
Dale Williams & Claire Poole
-  **Freshfield Grove Olives**
Fiona Makowski
-  **House of Fudge**
Roz & Chris Madsen
-  **Huon Me Crumpet Co.**
Ally & Cam Skeels
-  **Jack&Chelo**
Esther Rupenovic
-  **Leap Farm Pty Ltd**
Kate & Iain Field
-  **Little Isle Mushrooms**
Ian Kam & Aimee Datlen
-  **New Norfolk Distillery**
Clara Ho & Tarrant Derksen
-  **Old Beach Berries**
Cathryn Maloney & David Wareing
-  **OMNI SALT Tasmania**
Emily Quintin
-  **Plenty Cider**
Grace & Adam D'Arcy
-  **Seedsations**
Rachel Tulloch
-  **Southern Craft Distillery**
Jean & Kent Moore
-  **Soyoyoy Foods**
Loz Abberton & James Phelps
-  **Summerleas Distillery Tasmania**
Sarah Gunn & Paul Munday
-  **Tasmanian Kitchen Pantry**
Anita & Russell Crook
-  **Thai Larder**
Patcharin (Ann) & Rob Atkinson
-  **Tunnel Hill Mushrooms Pty. Ltd.**
Dean Smith
-  **Wild Pepper Isle**
Corinne Ooms & Chris Chapman
-  **Winsome Spirits**
Brian Hatfield & Louise Bell





Making Dreams Real





The Seedlab Tasmania Project has been supported by the Australian Government Department of Industry, Science, Energy and Resources through AusIndustry's Entrepreneurs' Programme. In addition to sponsorship from other institutes/companies.

Thank you all for your support.



Seedlab: The Future

Our current program of funding ends as 2021 draws to a close. But we have so much yet to do. We have a proven track record, and have developed a unique program and toolkits that effect change.

In addition, we have identified opportunities to help not only start-ups, but also SME and even larger businesses to focus, to be better at what they do, and to meet more consumer needs with the products, services and brands they provide. We want to help. We think you do, too.

If you want to be part of Seedlab Tasmania: The Future...

SEEDLABTASMANIA.COM.AU