

COTSWOLD

InOut Furniture



York Bench

SYDNEY
02 9906 3686

BRISBANE
07 3252 8488

MITTAGONG
02 4872 2585

sales@cotswoldfurniture.com.au - www.cotswoldfurniture.com.au

MARCH 2020 | AUSTRALIA COAST TO COAST

COUNTRY STYLE

ARTISTS
AT HOME

the art issue

JOIN US FOR THE FIRST
COUNTRY STYLE EXHIBITION

BUSH BEAUTY
A painter inspired
by the Tasmanian
wilderness

KITCHEN SPECIAL
Beautiful renovation ideas

CREATIVE COUNTRY
*How a move to Mudjee
changed an artist's career*

ENTER OUR HARVEST TABLE COMPETITION WIN \$6000 WORTH OF PRIZES*

boho bird

The much anticipated "Blame It On My Wild Heart" collection from our exclusive label, *boho bird* comes to life at the idyllic Cactus Country in Strathmerton, Victoria. Available in sizes 8-22.



A BOHO BIRD Floating By You Blouse \$109.95 (8-22) Made in Australia, B Mixing It Up Blouse \$119.95 (8-22) Made in Australia, Dusty Footprints Skirt \$129.95 (8-22), C Falling For You Cardi \$89.95 (8-22) Made in Australia, Wild Plains Stitched Jeggings \$139.95 (8-22), D LEFT My Cherished Leather Jacket \$339.95 (8-22) *Landing in March*, Gather Me Up Knit Dress \$149.95 (8-22) Made in Australia, *Landing in March*, D RIGHT Lazy Daze Cotton Tee \$79.95 (8-22) Made in Australia *Landing in March*, My Cord Pinafore Dress \$129.95 (8-22) *Landing in March*

STYLED OUTFITS | EXPRESS DELIVERY ON ALL ORDERS | AUSTRALIAN FAMILY BUSINESS

wild at heart



D

 **birdsnest**
your wardrobe wingbirds

Did you do a double take of our cover this month? I know I did when I first saw this image of artist Jennifer Riddle's powerful work in her Red Hill studio on the Mornington Peninsula. From a paddock edged with a hedgerow near her home, like the

one in this painting, to the pristine wilderness of Tasmania, Jennifer's works celebrate the Australian landscape. And what extraordinary lengths she will go to create these pictures, sometimes walking for seven days through the bush. "You can only go in when nature allows you to and painting in such an environment is a challenge," Jennifer says. "We spend a lot of time out on the dark tannin-stained water with a local guide, so sketching time is limited. I try to absorb as much as possible, catching the reflections and incredible stillness."

While this painting celebrates the beauty of our country, we've all been reminded recently of how harsh this land can also be — Jo O'Brien of Boggy Creek Shows at Tumbarumba experienced it firsthand. Our story on Jo and her family appeared in the January issue so she was top of mind with everyone in the office and many of you when the fires hit. "We were so fortunate that the fires were all around us but did not burn our property or animals. For 15 days we waited for the red devil to have its turn with our farm, but we were spared. Mentally exhausting," she says. "On New Year's Eve the fire ripped through my parents' farm at Cudgewa near Corryong, which was essentially the beginning of the fires. They saved their house but lost their sheds, all 700 bales of hay and some stock. I was in contact with Mum all that night as my 76- and 74-year-old parents fought to save their home. I cannot believe they did it, but they stayed and fought. I felt so helpless and scared for them." When we asked Jo what was the best way to help, she and many of the others we have featured in our pages over the years have a similar answer: please encourage everyone to get back out into the country to support regional businesses. So start planning that trip today.

I'm happy to say that we are running our Harvest Table competition again this year, this time in association with Fisher & Paykel. Encourage your kids to enter individually by keeping a garden journal to document what is happening in your vegetable patch, either at home or in a community garden, and make sure your local school also knows about the fabulous prize they could win if they enter as a school or class. See page 94 for the details.

And we'll be at Michael Reid's gallery in Murrurundi on Saturday, March 14th, for the opening of an exhibition, *A Country Interior*, to celebrate the work of artists, many featured in this issue. I would love to see you there — for details, see page 26.

Until next month,

Victoria

Victoria Carey



REBUILD OUR TOWNS

To help bushfire-ravaged areas, Bauer Media have launched Rebuild Our Towns, a campaign to support the regeneration of regional communities. For more information, visit rebuildourtowns.com.au

FOLLOW US



Facebook @countrystylemagazine



Pinterest @countrystylemag



Instagram @countrystylemag



Country Style Australia channel

The perfect pair

Add personality and soul to a room with a mixture of timeless traditional and contemporary pieces from HC28 and Arte Brotto (Marchetti) ranges.



DOMO[™]
Live beautifully

Featured: Arte Brotto (Marchetti) Console in Nero | HC28 Toy Side Table and Bold Armchair. Wide selection of Homewares & Lighting also available.

Explore the DOMO collection at one of our seven showrooms: Sandringham, Hawthorn, Paddington, Willoughby, North Adelaide, Brisbane & Gold Coast. Or online at domo.com.au

Follow us @domoaustralia



PHOTOGRAPHY NIC GOSSAGE STYLING LISA BURDEN

COUNTRYSTYLE HOMEWARES OUT NOW

*Shop the Country Style range at
madraslinkonline.com.au,
or see page 137 for stockists.*

CONTRIBUTORS

in this issue...



BRIGID ARNOTT

As well as capturing artist Colleen Southwell's garden near Orange (page 68), Brigid also shot artist Rowen Matthews's home on page 54 and Dog Tales on page 110.

"I've had many attempts at growing a vegie garden with a 50/50 success rate," Brigid admits. "I've tried neat and tidy rows, but the birds and insects soon work out which row is the tastiest. This year, I'm going for a permaculture style, which looks like a haphazard overgrown mess." Based at Macmasters Beach on the NSW Central Coast, Brigid initially worked as an advertising art director before switching to freelance photography. "Mongolia in winter" is top of her photography bucket list but she also loves trekking across Australia meeting country people and, more often than not, their pets. "It's always the animals that get us laughing on a *Country Style* shoot."



PIP WILLIAMS

This photographer went to Armidale for our story on artist Esther Eckley on page 44 and Moree to shoot gallery director Toby Osmond on page 106.

Born in Miles on Queensland's Western Downs, Pip spent her teenage years in Brisbane and now lives at Texas, near Goondiwindi, with her family. "I've always enjoyed taking photos but didn't really pursue it seriously until after having my daughters," she explains. "I did a camera basics course at TAFE and from there I continually practised and experimented and eventually developed my own style." Her specialty is family portraits that highlight connections rather than locations. "These days we are either too busy or fixed on perfection to really see how amazing our lives already are — when I hand over the images to a family and they can finally see this for themselves, my job is done," Pip says.



WORDS TRACEY PLATT PORTRAIT PHOTOGRAPHY JAMES HEADLAND, PIP WILLIAMS PHOTOGRAPHY BRIGID ARNOTT, PIP WILLIAMS

NeroLusso
SERIE

BLACK IS THE NEW BLACK.

Goodbye stainless steel. Hello individuality.
Make our elegant new matte graphite NeroLusso cooker
the style defining start to the decade.



EVASSUNDAY

AUSTRALIAN DESIGNED LINEN CLOTHING

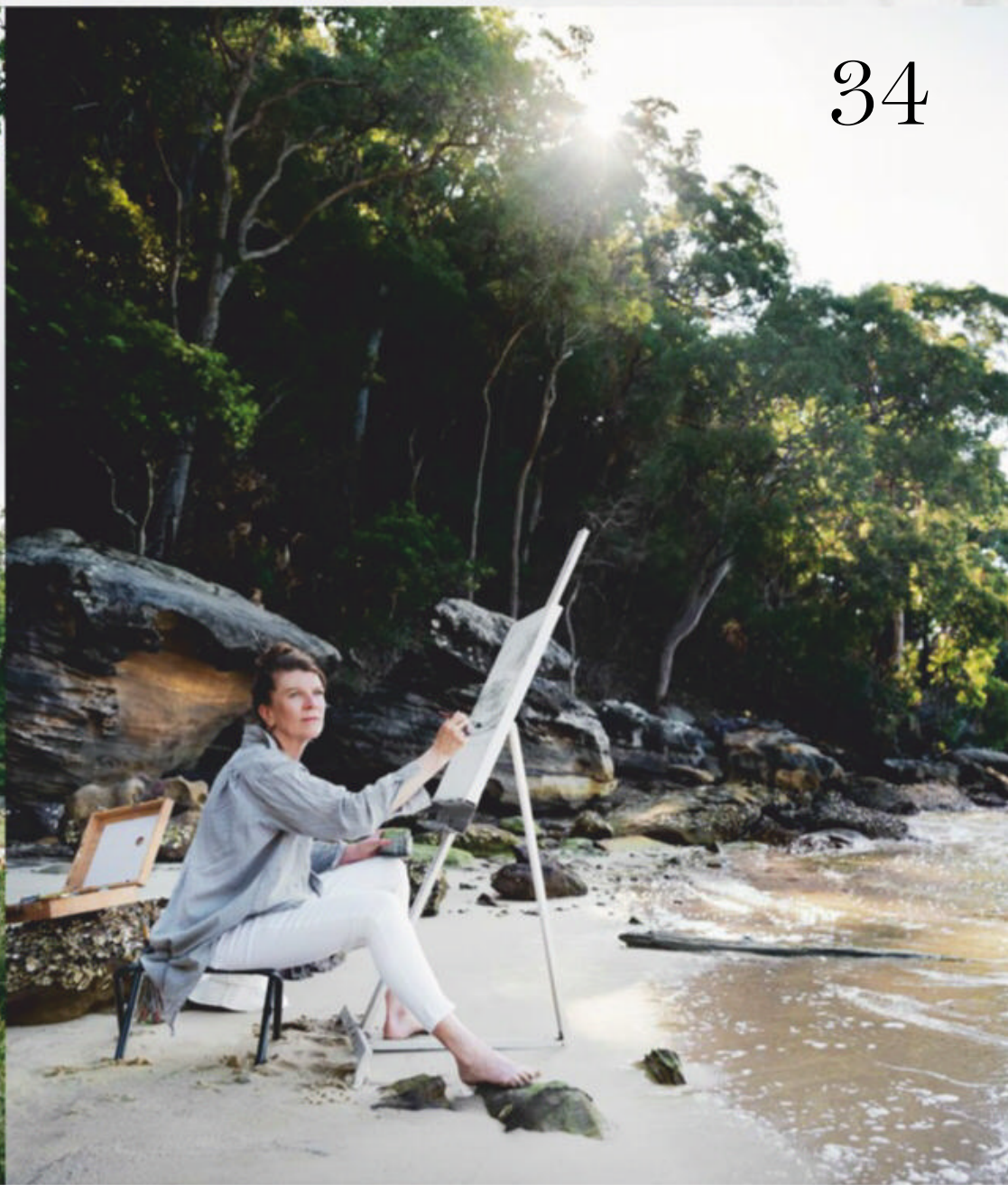


HAWTHORN FITZROY BEECHWORTH MYRTLEFORD ALBURY

+61 3 9818 3510 | Subscribe for 20% Off Your First Order (conditions apply) | evassunday.com.au



62



COVER STORIES

- 26** The art issue: Join us for the first *Country Style* exhibition from March 7th-29th
- 40** Creative country: How a move to Mudgee changed an artist's career
- 46** Bush beauty: A painter inspired by the Tasmanian wilderness
- 81** Kitchen special: Beautiful renovation ideas
- 94** Harvest Table Competition: Win \$6000 worth of prizes

THE ART ISSUE

- 18 CREATIVE FORCE**
Ballarat-based painter Anna Placidi is inspired by the plants in her garden and the wildlife that visits.
- 34 NO PLACE LIKE HOME**
Watercolours by Michelle Ball mirror the surrounds of her home at Elvina Bay in NSW.
- 40 ARTISTS ON SHOW**
Relocating to Mudgee was the push Denise Faulkner needed to make painting a full-time pursuit.
- 44 WELCOME CHANGE**
Originally from Wales, Esther Eckley is discovering the land of her adopted country through her art.
- 106 HOMEWARD BOUND**
After leaving the city for Moree in NSW, Toby Osmond is now running a gallery for Indigenous artists.

MY COUNTRY CHILDHOOD

- 30** For artist Guy Maestri, growing up in country NSW has left him with a lifelong love of going bush.

HOMES

- 46 REFLECTING NATURE**
Landscape artist Jennifer Riddle opens the doors to her cottage on Victoria's Mornington Peninsula.
- 54 A NEW CANVAS**
When painter Rowen Matthews relocated from the Blue Mountains to a historic property on the Liverpool Plains his perspective on the Australian land changed.
- 62 LANDSCAPE LEGACY**
We take a look around the property of colonial painter John Glover, whose home has been faithfully restored.

GARDEN

- 68 THE FINER THINGS**
Artist Colleen Southwell's garden in Orange, NSW, has given her great inspiration.

DECORATING

- 81 YOUR DREAM KITCHEN**
If you're planning to update this important hub in your home, take inspiration from these rooms.

HARVEST TABLE COMPETITION

- 90 GROW TOGETHER**
Home cook Julia Busuttil Nishimura shares why she is nurturing an interest in growing food and cooking in her two young sons.
- 94 GREEN THUMBS UP**
Enter our Harvest Table competition, in association with Fisher & Paykel, for a chance to win great prizes.



FOOD

96 COUNTRY COOKING: CREATING MAGIC

Natalie Paull, the owner of Beatrix Bakes, shares her know-how and some delicious recipes.

102 HEIRLOOM: HEAVEN SENT

When Michael Reid's mother went to a funeral she returned with a recipe for a family chicken dish.

104 FLAVOURS

Our food writer Barbara Sweeney meets producers of award-winning oil and samples delectable gelato.

DOG TALE

110 ARTIST'S HELPER

Meet Bertie the Jack Russell who is on hand whenever his owner, sculptor Ros Auld, needs him in the studio.

TRAVEL

114 JOURNEY: TAKE THE SCENIC ROUTE

Head to the Scenic Rim in South East Queensland for produce, country towns and stunning National Parks.

FASHION AND BEAUTY

122 THE STYLE DIARY

Artist and mother-to-be, Emma Itzstein, who lives in Geelong, Victoria, shares her fashion choices.

128 POLISHED TO PERFECTION

There's a new skin product ingredient around that helps you glow and is good for all skin types.

REGULAR READING

6 Contributors

12 Your Page: Readers' emails and letters.

14 A Day in the Country: Art dealer Michael Reid reveals why he loves living in Murrurundi, NSW.

25 A Month in the Country

120 Regional Shopping Guide

130 Books

132 Collectables

154 Country Squire

SERVICES

26 Celebrate our art issue at Michael Reid's gallery.

94 Enter our Harvest Table competition, in association with Fisher & Paykel, for a chance to win great prizes.

105 Join us at our annual Meet the Producers lunch during the Orange F.O.O.D Week.

134 **SUBSCRIBE TO *COUNTRY STYLE* FOR 27% OFF AND RECEIVE A BONUS TRINKET DISH**

136 Field Guide

137 Stockists

138 Country Emporium

146 Country and Coastal Retreats

OUR COVER

For our annual art issue, we profile Australian artists, such as Jennifer Riddle, whose artwork appears on our cover (page 46).



PHOTOGRAPHY *Lisa Cohen*
STYLING *Tamara Maynes*

ON THE COVER *Lure of the Pastures* by award-winning artist Jennifer Riddle depicts the landscape near her family home on Victoria's Mornington Peninsula. Her five-year-old Shetland sheepdog Emmy poses in the artist's studio beside a basket and vintage filing cabinet, both from The Vintage Shed. Jennifer is passionate about the Australian landscape and is particularly captivated by some of the unspoilt areas of Tasmania. For stockist details, see page 137.

PRIVACY NOTICE This issue of *Country Style* magazine is published by Bauer Media Pty Ltd (Bauer). Bauer may use and disclose your information in accordance with our Privacy Policy, including to provide you with your requested products or services and to keep you informed of other Bauer publications, products, services and events. Our Privacy Policy is located at bauer-media.com.au/privacy. It also sets out on how you can access or correct your personal information and lodge a complaint. Bauer may disclose your personal information offshore to its owners, joint venture partners, service providers and agents located throughout the world, including in New Zealand, USA, the Philippines and the European Union. In addition, this issue may contain Reader Offers, being offers, competitions or surveys. Reader Offers may require you to provide personal information to enter or to take part. Personal information collected for Reader Offers may be disclosed by us to service providers assisting Bauer in the conduct of the Reader Offer and to other organisations providing special prizes or offers that are part of the Reader Offer. An opt-out choice is provided with a Reader Offer. Unless you exercise that opt-out choice, personal information collected for Reader Offers may also be disclosed by us to other organisations for use by them to inform you about other products, services or events or to give to other organisations that may use this information for this purpose. If you require further information, please contact Bauer's Privacy Officer either by email at privacyofficer@bauer-media.com.au or mail at Privacy Officer Bauer Media Pty Ltd, 54 Park Street, Sydney NSW 2000.



EVERYDAY  CASHMERE

everydaycashmere.com

+61 2 9958 5725

Our readers were concerned for Jo and Tim O'Brien when fires approached their 200-hectare property west of Tumbarumba on the edge of the NSW Snowy Mountains. They were okay and now it's business as usual. "Our communities need 'normality' and for our area this includes visitors, so yes please encourage people to visit," says Jo. Their next show is on at 10am on March 23rd. For more information, telephone 0428 488 273 or visit boggycreekshows.com.au
Photography @kararosenlund



Alfie, a six-month-old border collie poodle cross, sits on the sand at a hut at Blairgowrie on Victoria's Mornington Peninsula where we set up for a relaxing day for our January cover. In the issue we spoke to a couple who reunited after 20 years apart and returned to run an award-winning horsemanship show on their 200-hectare cattle and sheep farm Boggy Creek in Tumbarumba, NSW.
Photography @lisacohenphoto
Styling @lee_blaylock

YOUR PAGE

AS BUSHFIRES SWEEPED THE COUNTRY, OUR READERS WROTE ABOUT HOW PROUD THEY WERE OF THE PEOPLE ON THE FRONTLINE AND HOW IMPORTANT IT IS TO SUPPORT REGIONAL AUSTRALIA.

THE LUCKY COUNTRY

I have spent the last week reading the past eight years or so of *Country Style* magazines I have enjoyed, before passing them on to a friend as we regularly share our favourite magazines.

Reading through so many wonderful articles about properties across Australia, all of which illustrate how much love and hard work have gone into building special homes, gardens and businesses, it has been so sad to see that so many of them are in areas badly affected by the fires in Victoria and NSW over the past couple of months.

It is at times of hardship like this, seeing so many people assisting, that I am reminded how lucky we are to live in such a wonderful country.

Michele Baker, Moyarra, Victoria

LOOKING BACK

Unlike many of your readers, I know I will never leave the city, but I love escaping to the country through *Country Style*. I was thrilled to be given a huge pile of back issues recently and enjoyed them so much that I have now subscribed. At first it was the photography that captured my interest — stunning homes and gardens that inspired me. Then I started reading. Rob Ingram's pieces are witty and entertaining, for example the column on festive feasting (December 2016). I admire Annabel Lawson who has

written your book reviews for almost 30 years — they are informative and pithy with a personal touch. Now I have a collection of Heirloom Recipes to try, the next on the list being Mum's banana cake (September 2016). Articles on inspiring individuals are fascinating, for example the write-up on Craig Silvey, author of *Jasper Jones* (March 2014) and Don Dosser, who established his rhododendron garden quite late in life (March 2014). It was with much sadness, however, that I read about the far south coast of NSW, which was devastated in the fires. It is a reminder to celebrate our country, which is precisely what *Country Style* does!
W Dowd, Glenunga, South Australia

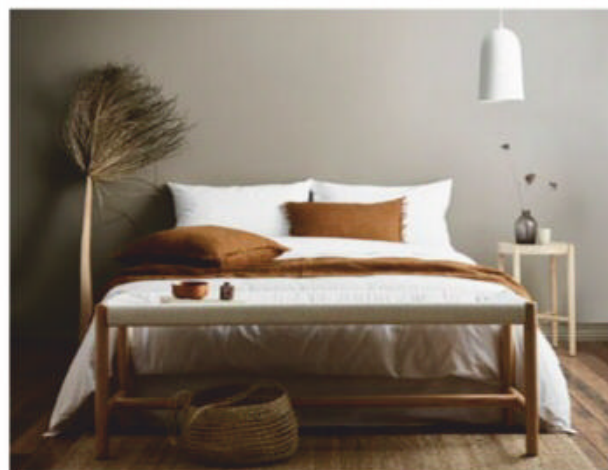
WINNER NEED SUPPORT

I'm on the NSW South Coast, four hours from our dry paddocks back

home in the Riverina, having the holiday many others sadly did not get this year. As I look across the bay, towards the fire scorched headland, the normally green tones of the National Park have been replaced with brown and orange.

Tim, from the Boggy Creek Show, who featured in your January issue, spent the last month fighting the fires, as I am sure many others you have previously featured did too. When this is all over, these heroes will need our support more than ever. We are doing our best to inject what we can back into the local economy here, but the camping ground, which is usually bursting with holiday-makers, is barely half full. Thankfully, the rainfall this week has brought much needed relief. It's time to dip my toes back into the crystal waters of the South Coast and I urge others to do the same.

Ashley Pattison, Springvale, NSW



Congratulations

to Ashley Pattison who has won \$547.50 worth of Halo organic cotton percale bed linen from Aura Home. For more information, visit aurahome.com.au

Share your thoughts and experiences with us by writing to *Country Style*, PO Box 4088, Sydney, NSW, 1028, or emailing austcountrystyle@bauer-media.com.au. Please include your address and daytime telephone number. Letters may be edited for reasons of space and clarity.

FOLLOW US



On Facebook...
facebook.com/CountryStyleMagazine



On Instagram...
[@countrystylemag](https://www.instagram.com/countrystylemag)



On Pinterest...
pinterest.com/countrystylemag



On YouTube...
 Country Style
 Australia channel

At Homes To Love...
homestolove.com.au/country-style

Life tastes better with a Liebherr

Your elegant solution for preserving wine & food

Quality, Design and Innovation



home.liebherr.com.au

LIEBHERR



BREATHING SPACE

MICHAEL REID REVEALS HOW HE DEFTLY BROKERS INTERNATIONAL ART DEALS AND RUNS THREE GALLERIES FROM HIS HOME AT MURRURUNDI IN THE UPPER HUNTER REGION OF NSW.

WHY MURRURUNDI? Well, it was my wife Nellie Dawes' great-great-great-grandfather's home. Bobadil House, built in 1842 and named after the family property, was a sandstone drawcard. Plus, my dad was from nearby Scone and, after growing up in Narrandera in the Riverina, I had always intended to return to a small country town reminiscent of my childhood.

Murrurundi works because it is four hours' drive from Sydney. It's not a dormitory suburb; you cannot commute but with a daily train service to Sydney's Central Station I can come and go while using my laptop.

I moved to town on a holiday-house basis some 15 years ago. Murrurundi is now where I choose to live. The small community is very active and engaged; what the town has done for drought-struck farmers should be the subject of a couple of Orders of Australia.

Murrurundi is for people in the horse and cattle industry, overlaid today with a sprinkling of creatives. Well-known interior designer Jason Mowen has moved permanently to town while former Sydneysider Nikki Drummond is developing Magpie Distilling at Murrurundi with her partner Geoff Drummond. I first met Nikki at a dance party on Oxford Street in 1984. It was three in the morning, there was vodka involved and I was wearing Dunlop Volley rubber thongs. That is all I remember, but 35 years later and we're both here in Murrurundi. Like minds, and proof that a tree change is a happening thing.

I recently opened a new purpose-built art gallery here and have greatly expanded its associated Big Brown Dog Kiosk and retail Concept Store. The gallery is open Friday to Sunday, however, my special all-to-me days are when we are closed. On these days I wake at 7am to feed my growing band of wild felines. My aim is to befriend this clowder of

cats — then trap and desex the lot! It's not their fault, but they cannot continue to live as they have.

I then turn on my coffee machine. Trust me, one of the great blessings in life is to own a commercial espresso machine. Great roasted coffee, your own machine, sitting outside under the trees as the sun filters through...

Coffee in hand, I speak to fellow gallery director Toby Meagher. I also have art galleries in Sydney and Berlin so we talk almost every morning and have done so for years. It maps out our working day. Mid-morning, I touch base with our Sydney gallery manager, Daniel Soma.

The rest of my time is spent speaking to my longer term clients — those who collect consistently and are inevitably building collections for their grandchildren. I also write for exhibitions and spend the lion's share of any remaining hours developing new businesses, such as our recently launched website showcasing emerging artists, Studio Direct.

My days are full, but Murrurundi is far more to me than what I physically do. Murrurundi is clear headspace. I work in a creative industry and I cannot be bogged down with the intricacies of running a business badly. Been there, done that. My colleagues manage and give life to my galleries far better than I ever could. I build and collectively we grow, but for me to do this I need full, clean and deep-thinking bandwidth. I need to be in the garden.

Outside, walking, talking, dreaming, and doing. Sometimes I'll wander to the open grass of the former horse paddock, which is ringed with row upon row of Manchurian pears and fringed with eucalypts. It's beautiful, quiet, private.

Why Murrurundi? Maybe it's what it doesn't have — noise, pace and mind clutter. Just space to stop and breathe... *cf*
For more information, visit michaelreid.com.au and michaelreidmurrurundi.com.au

PHOTOGRAPHY MICHAEL WEE PORTRAIT PHOTOGRAPHY SABRINA HELL



Michael Reid's home in Murrurundi is Bobadil House. *Reflective Simulations* by Gregor Kregar on the lawn is in contrast to the historic house.

AVAILABLE AT
DAVID JONES
+ SELECT BOUTIQUES

M A R C O P O L O
marcopolo.net.au



COUNTRYSTYLE

Editor-in-chief VICTORIA CAREY
Creative director JO QUARMBY
Deputy editor KYLIE IMESON
Melbourne editor VIRGINIA IMHOFF
Art director ANN DO
Senior copy editor KATE BARBER
Art production/designer MATUS KUNDRAT
Junior designer SOPHIE WILSON
Stylists LISA BURDEN, NATALIE JOHNSON, ASHLEY PRATT
Homes group production editor TAMARAH PIENAAR
Homes group coordinator MATILDA RINGROSE (02) 9282 8456
Regular contributors CLAIRE MACTAGGART (Queensland contributing editor) DIXIE ELLIOTT (Food) ROB INGRAM (Country Squire) ANNABEL LAWSON (Books) JOHN McPHEE (Collectables) CHRISTINE REID (Gardening) BARBARA SWEENEY (Flavours) JULIETTE WINTER (Health and Beauty)

ADVERTISING AND PRODUCTION

Commercial brand manager RHYL HEAVENER (02) 8114 9420
Homes commercial manager RHONDA MAUNDER (02) 9282 8687
Advertising production manager KATE ORSBORN (02) 9282 8364
Victoria, SA and WA sales director JACLYN CLEMENTS (03) 9823 6341
Director of sales NSW KAREN HOLMES (02) 9282 8733
Victoria head of direct sales WILL JAMISON (03) 9823 6301
Queensland head of sales JUDY TAYLOR (07) 3101 6636
New Zealand inquiries +61 2 9282 8505
Sales manager, Directories NICK CARSON (02) 9282 8369
General manager, Production services IAN MCHUTCHINSON
Title controller and production planner SALLY JEFFERYS
Advertising production controller DOMINIC ROY (02) 9282 8691
Creative director CLARE CATT (02) 8116 9341
Senior event manager CATE GAZAL (02) 8226 9342

MARKETING AND CIRCULATION

Marketing director LOUISE CANKETT
Senior marketing manager JILLIAN HOGAN
Brand manager SARAH WEBSTER
Circulation manager NICOLE PEARSON
Senior subscriptions campaign manager ELLIE XUEREB

BAUER MEDIA CORPORATE

Chief executive officer BRENDON HILL
Chief financial officer ANDREW STEDWELL
Commercial director PAUL GARDINER
Executive general manager, Publishing and digital operations SARAH-BELLE MURPHY
Associate publisher SHANE SUTTON
Head retail sales and circulation ANDREW COHN
General manager, Subscriptions and e-commerce SEAN McLINTOCK
Business manager GEORGINA BROMFIELD
Syndications SYNDICATION@BAUER-MEDIA.COM.AU

GENERAL EDITORIAL INQUIRIES

Mail *Country Style*, PO Box 4088, Sydney NSW 1028 **Telephone** (02) 9282 8456
Email austcountrystyle@bauer-media.com.au **Online** homestolove.com.au/
 country-style **Facebook** facebook.com/CountryStyleMagazine **Instagram**
 instagram.com/countrystylemag **Pinterest** pinterest.com/countrystylemag

GENERAL MARKETING INQUIRIES

Email homes@bauer-media.com.au

SUBSCRIPTION INQUIRIES

Telephone 136 116 **Web** magshop.com.au **Post** Magshop, GPO Box 5252, Sydney, NSW 2000, Australia.

Published by Bauer Media Pty Limited (ABN 053 273 546), 54 Park Street, Sydney, NSW 2000. The trademark *Country Style* is the property of Bauer Media Pty Ltd © 2020. All rights reserved. Printed by Ovato, 8 Priddle Street, Warwick Farm, NSW 2170. National distribution by Gordon and Gotch Australia Pty Ltd. 1300 650 666. ISSN 0004-931X. No material may be reproduced in part or in whole without written consent from the copyright holders. Bauer Media Pty Ltd does not accept responsibility for damage to or loss of freelance material submitted for publication. Allow several weeks for acceptance or return. For inquiries regarding subscriptions, call 136 116, Monday-Friday, 8am-6pm AEST, email magshop@magshop.com.au or mail letters to: *Country Style* Reply Paid 3508, Sydney, NSW 2001, or subscribe online at magshop.com.au. Standard subscription rate*: Australia \$79.99 (one year, 13 issues); NZ A\$99.95 (one year, 13 issues); other countries A\$189.95 (one year, 13 issues). All overseas subscriptions sent air speed. *Recommended price, trademark *Country Style*.



MEDIA GROUP

PHOTOGRAPHY NIC GOSSAGE STYLING LISA BURDEN CHEST OF DRAWERS AND GREEN VASE BOTH FROM PROVINCIAL HOME LIVING. NECKLACE FROM RELIQUA. FOR STOCKIST DETAILS, SEE PAGE 137.

Valued at
\$49.95

SUBSCRIBE AND RECEIVE A BONUS TRINKET DISH

Subscribe for one year
for just \$79.99.

Visit magshop.com.au/csh203 or
call 136 116 and quote M203ACH

Offer ends March 25, 2020, and is valid for Australian delivery only.

Live safe, live in style.
Live Well.



Create your sanctuary

caroma.com.au

Creative Force

GROWING UP ON A SHEEP STATION GAVE BALLARAT
ARTIST ANNA PLACIDI A PASSION FOR NATURE
THAT'S REFLECTED IN HER FLORAL PAINTINGS.

WORDS ELIZABETH WILSON PHOTOGRAPHY MARK ROPER



Artist Anna Placidi with her loyal walking companion, Luigi, a whippet terrier cross, at the front entrance to her miner's cottage. A 'Cecil Brunner' rose climbs the archway. "Gardening is a passion of mine that I find very grounding and meditative," she says. **FACING PAGE** Newly finished works titled *The Wild Bunch* (left) and *Guerilla Garden ii*, in Anna's home studio.



PLANTS AND FLOWERS are at the heart of artist Anna Placidi's life and work. From the moment she steps out for her daily morning walk, and throughout the day, she is always alert to the natural, wondrous ephemera around her.

In fact, it's rare for this Ballarat-based painter to venture outside without returning home clutching a new find: a sprig of eucalyptus leaves, a few delicate wildflowers or a bunch of flowers from her own garden or a neighbour's place. And with it, the urge to paint.

"We have a creek behind our house — the Yarrowee Creek. I walk the dog there every morning," says the 51-year-old. "That always gets me in the mood. If I find some gum flowers or a beautiful leaf, that's a bonus. It goes from there. I paint all day and sometimes into the night."

Applying her paint in thick, expressive layers, she creates still-life artworks of vibrant, glowing colours that celebrate nature, plants and insects as well as everyday objects. "A lot of people say my works are joyful," says Anna.

Anna's love of nature was nurtured as a child growing up on remote sheep stations where her father was station manager. Her first seven years were spent in Trangie, north-west NSW, where she was schooled by correspondence and enjoyed the "vast spaces and running free". From there, her family moved to Langi Willi station in Victoria's Western District where she lived until moving to Ballarat for senior schooling. It was there she discovered her love of painting and realised she wanted to pursue a creative life and career. At the University of Ballarat (now Federation University) she studied fine arts majoring in painting.

A move to Melbourne saw her connect with the arts community in Fitzroy and she also met her husband, Raimondo. They welcomed their first child, a daughter named Frederica, now 23, and shortly afterwards moved back to Ballarat where son Marcello, 19, was born. Painting was a tantalising but sporadic outlet while she raised the children and worked part-time. >





CLOCKWISE, FROM TOP LEFT Anna's pretty front garden; the "nature table" where she assembles favourite pieces. She found the swan, which is used as a paintbrush holder, at Vintage 216; *Raimondo's Prawns and Mushrooms* was inspired by a meal cooked by her husband; holyhocks in the garden; Anna and Raimondo's treasured 1970-era oven; at work in her "painting corner". **FACING PAGE** Immersed in her garden, with roses 'Pierre de Ronsard' and 'Sea Foam'. For stockist details, see page 137.





CLOCKWISE, FROM ABOVE One of Anna's recent works, *The Campari and Gum Flowers*. "This painting is inspired by both my love of gum flowers and a recent trip to Italy to visit Raimondo's parents' village," she explains. "It's a meeting of those two cultures"; carefully arranged pieces ready to paint; the back garden features vegetables, herbs and flowers, including Anna's beloved nasturtiums and zinnias.



The renewal of Anna's art practice began eight years ago, following treatment for breast cancer. After chemotherapy, a mastectomy and reconstruction surgery, she felt a surge of creativity. "I just had a moment of clarity and knew that I needed to get back into my painting," she explains. "Painting is such a healing thing. It started as a form of therapy, and it just became more and more purposeful and took on a life of its own."

Since her cancer, the focus of her art has changed. "I used to paint vast, abstracted landscapes. But now I focus on one thing and create detailed, expressive floral paintings. I just want to create things of beauty. I think it's important."

While the subject matter may have changed, there are two things that haven't altered: a love of colour and thick layers of paint. "Colour has always been important to me," she says. "I just have to have it around me." The thickness of paint is achieved using 'impasto' acrylics, which is applied with brushes and palette knives onto panels of birch, a smooth, flat surface that is the perfect base for daubs and undulations of pigment.

For someone with such a love of painting flowers, it's surprising to learn she does have a favourite. "I adore nasturtiums," she says. "They have such vibrancy and I love the leaf as well as the actual flower." They grow throughout her garden, in an array of reds and oranges, including the apricot-toned 'Peach Melba'. "When I started painting them, I found so much joy in them," she says. "I almost have to force myself not to always paint them."

More recently, she has turned her attention to sunflowers. "And I have slowly been adding in some food — some fruit and prawns, and creating a bit of a tablescape." This new direction is no doubt influenced by the fact that Raimondo — a research data analyst at the university by day — loves to cook. "Cooking is his creative outlet and I'm often watching him cook while I'm painting," says Anna.

The 'studio' is an ever-expanding corner of the dining room in the 1895 weatherboard miner's cottage. "I can watch the comings and goings of the family from here. It's nice." She loves the sense of community in Ballarat and enjoys seeing familiar faces whenever she drives down the main street. "I also love how you only have to drive five minutes before you reach wide open spaces."

Living in Ballarat certainly hasn't affected Anna's creative output or limited her success. She sells her works through Melbourne's Fenton & Fenton and the AK Bellinger Gallery in Inverell, northern NSW — and receives constant commissions. Two days a week she works at the local Steiner school, but is never far away from her paintbrushes. "I try to paint every day of the week," she says. *CS*

Fenton & Fenton, 1800 433 686, fentonandfenton.com.au
AK Bellinger Gallery, 27 Otho Street, Inverell, NSW, 0439 180 346, akbellingergallery.com

Anna's work is featuring in Country Style's exhibition, The Country Interior, March 7th–29th, at Michael Reid Murrurundi, corner of Boyd and Mayne streets, Murrurundi, (02) 6546 6767, michaelreidmurrurundi.com.au

TRANS FORMED

BY LUXAFLEX



Transform the way you live with Luxaflex® Pirouette® Shadings. The innovative and patented design features three-dimensional fabric vanes that appear to float above the window, allowing natural light to filter through or close for complete privacy.

For a tailor made solution to transform your home, visit your local Luxaflex Showroom.

luxaflex.com.au | 13 58 92



GOONDIWINDI *Cotton*



100% Pure Cotton. 100% Pure Luxury.
A modern collection of classics and effortless lifestyle pieces for women.

goondiwindicotton.com.au

English Leicester sheep grazing in the back paddock of artist Colleen Southwell's property near Orange in the Central West of NSW. To read her story, turn to page 68.

March

Autumn's cooler days are ideal for weekend getaways to regional food fairs, literary festivals and art exhibitions or join in the fun of this year's grape harvest.





book a table

NSW *Far Meadow Table* Kath and Iain Smart describe their rural oasis, located five kilometres from Berry on the NSW South Coast, as a rustic restaurant. They open once or twice a week for casual, produce-driven communal meals, which might be a long-table lunch or barbecue. “We only opened eight months ago and are still feeling our way,” says Kath who, along with Iain, a UK-trained chef, moved to the property from Sydney two-and-a-half years ago with their three children. They converted the garage into a spacious dining room and installed a commercial kitchen, wood-fired oven and *parrilla* (an Argentinian grill). They’re also trying their hand at growing herbs and vegetables. One of the most popular gatherings is proving to be the A Taste of South Coast long lunch, featuring famed Greenwell Point oysters and Shoalhaven kingfish, cheese from The Pines at Kiama and the neighbour’s lamb on the menu. Dates for restaurant events are listed on their website two months ahead of schedule. Six-course lunch \$90.

450B Coolangatta Road, Berry, 0481 287 282, farmeadowtable.com.au

BARBARA SWEENEY

NSW

The Country Interior, March 7th–29th

This exhibition, a collaboration with *Country Style*, is a painterly survey of the contemporary country house. At the opening, on March 14 between 1pm and 5pm, enjoy a complimentary glass of bubbly and hear from editor-in-chief Victoria Carey. View work by Australian painters Anna Placidi (see page 18), Michelle Ball (see page 34), Denise Faulkner (see page 40), Esther Eckley (see page 44), Elizabeth Barnett, Jane Aliendi, Brooke Dalton, Louise Frith, Jo White, Andrea Huelin, Anh Nguyen Stacey McCall, Christine Webb, Lucila Zentner, Melanie Vugich, Stef Tarasov, Laura White, Kate Summers, and Sue Tesoriero. Free. Friday to Sunday 10am–5pm. *Michael Reid Murrurundi, corner of Boyd and Mayne streets, Murrurundi, (02) 6546 6767, michaelreidmurrurundi.com.au*

Scone Literary Festival, March

13th–15th This three-day festival caters for all ages, with writing workshops for young readers, and conversations about everything from ethics to crime writing for older lovers of the written word.

Country Style’s Barbara Sweeney will host a forum on the future of food and there are a host of big names, including Patrice Newell, Phillip Adams, Richard Glover, Julian Cribb, Matthew Evans and many more. Various prices for individual events; full weekend adult ticket \$150. *Arts and Crafts Hall, 63 Kingdon Street, Scone, 0414 645 507, sconeliteraryfestival.com.au*

Orange F.O.O.D Week, March 27th–

April 5th Night markets kick off more than 90 mouth-watering events held over 10 days of indulgence. Book ahead for *Country Style’s* annual Meet the Producers lunch — for more details, see page 105. Events during Orange F.O.O.D Week have various prices with many free events. *0447 900 089, orangefoodweek.com.au*

ACT

Wine Machine Canberra, March 21st

One of four Wine Machine events being held this month (there are others in Tassie’s Huon Valley, NSW’s Hunter Valley and Victoria’s Yarra Valley). It starts off as a garden party picnic and then transforms into a night-time



fiesta. Along with wine and live music, you can graze your way through the farmers’ market bazaar or book a table at a long-table lunch where you can rub shoulders with musicians, winemakers, farmers and VIPs. Tickets from \$97.13. 2pm–10pm. *Commonwealth Park, (02) 8960 8895, wine-machine.com*

WESTERN AUSTRALIA

Channel 7 Mandurah Crab Fest,

March 14th–15th The star of this event is the native blue manna crab, which you can buy freshly caught or cooked. There is also entertainment with a music stage, a children’s area and cooking demonstrations, along with



A MONTH IN THE COUNTRY

Bundle Hill Cottages on the NSW South Coast. **LEFT** Owner Siobhan O'Brien with her daughters Evelyn, 16, and Beatrice, 12, and their eight-year-old wire-haired fox terrier, Eileen. **FACING PAGE, FROM LEFT** Far Meadow Table; a dish at the restaurant.

WEEKEND AWAY

NSW *Bundle Hill Cottages* This accommodation is located at Bawley Point on the South Coast of NSW, an area affected by the bushfires in December last year. We spoke to one of the owners, Siobhan O'Brien, about her experience.

"The fires hit with such ferocity they were upon us before we knew what to do. We'd prepared our home and cottages to the best of our ability but nothing can prepare you for flames that are 50 metres high, licking the tops of the trees and obliterating everything in their path," says Siobhan. "My husband stayed to fight the fires and successfully saved our home, his parents' home and our four cottages. However, two of the cottages were burnt badly."

While the bushfires were raging, Siobhan had to evacuate with her three children and they were stuck in Merimbula for 10 days in a camper trailer with no car. "The roads and highways were closed and most townships were on emergency so we often had no electricity or telecommunications," she says.

The couple's business continues to be affected. "We had a single booking in January, usually our busiest time of year," says Siobhan. "Green shoots are now coming up and softening the blackened landscape. It's wonderful to see."

Each self-contained cottage is a pole house surrounded by a hardwood deck where you can sit and enjoy breathtaking views of the sea. Inside is a full-sized kitchen and a private bath looking across the bush. *65 Bundle Hill Road, Bawley Point, 0408 022 896, bundlehillcottages.com.au* **KATE BARBER**



market stalls and gourmet food and wine. Free entry. Saturday 10am–8.30pm; Sunday 10am–5pm. *Eastern Foreshore, Mandurah, (08) 9550 3840, crabfest.com.au*

Taste Great Southern, March 26th–April 5th Degustation dinners, long lunches and community markets are among the culinary inspired events during this 11-day event. Now in its 15th year, this festival spans Albany, Denmark, Mount Barker, Kojoonup and Katanning to highlight the wine, fresh produce and flavours available from the coastline to the hinterland. *tastegreatsouthern.com.au*

NORTHERN TERRITORY

Curator's Cut: We of the Never Never, March 18th Time a trip to Darwin to coincide with this special screening of 1982 film, *We of the Never Never*. Starring Arthur Dignam and Angela

Punch McGregor, it recounts the autobiographical tale of a newly married couple who become entangled in the prejudices of outback Australia at the turn of the century. Free entry. 5pm–7.30pm. *Northern Territory Library, Parliament House, 4 Bennett Street, Darwin, (08) 8999 7177, ntl.nt.gov.au*

TASMANIA

Rupertswood Farm Crop Maze, until March 29th Each year, Rowan and Anna Clark work with UK-based designers to develop a new pattern for their maze at Hagley, 20 minutes from Launceston. Rowan then cuts the design into his five-hectare maize crop for visitors to explore. There is also farm-sourced food and children can play on hay bales and pick vegetables. Adults \$15. Weekends 10am–4pm. *Hagley Station Lane, Hagley, 0403 075 766, rupertswoodfarm.com.au*

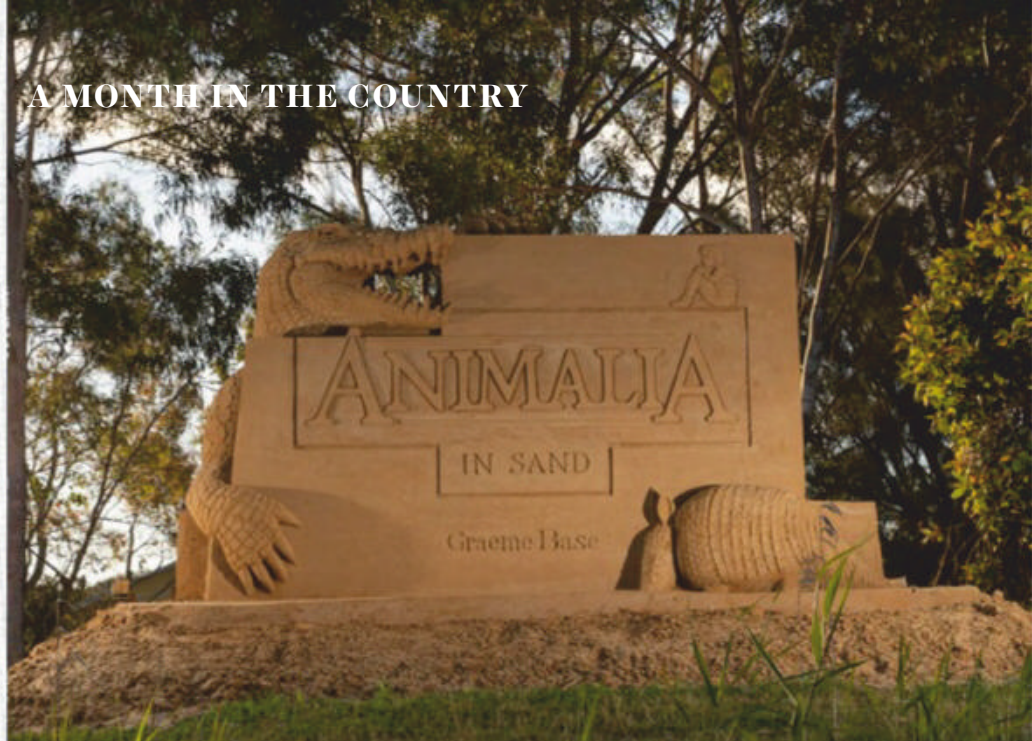
Longford Motorama, March 6th–8th

In the 1950s and '60s, the picturesque township of Longford, south-west of Launceston, would come alive with the roar of grand prix racing. The circuit closed in 1968 but you can relive those glory days at this three-day event. Enjoy racing memorabilia, car club displays and pedal car rides at the velodrome. There will also be live music, market stalls, food and wine; the antique stores are worth a look, too. Friday 12pm–6pm; Saturday 10am–6pm; Sunday 10am–4pm. Entry to Village Green \$10; free entry to Town Hall. *Longford Village Green, Wellington Street, Longford, facebook.com/Longford.Motorama*

VICTORIA

Lotus Flower Season, until April 13th

There is still time to catch the mass of lotus blooms that emerge from the lakes at Geoff and Yvonne Cochrane's 5.6-hectare garden in the Yarra Valley.



Animalia in Sand exhibition at Boneo Discovery Park in Fingal, Victoria.

Waterways originally built for fly fishing are now home to thousands of exotic and native plants, including the world's largest water lilies. Adults \$20, children under 16 free. 10am–5pm. **Blue Lotus Water Garden, 2628 Warburton Highway, Yarra Junction, (03) 5967 2061, bluelotusfarm.com.au**

Animalia in Sand, until April 30th More than 3500 tonnes of sand has been transformed into characters from Graeme Base's book *Animalia*. Created by the world's leading sand sculptors, it's believed to be the first exhibit of its kind to incorporate augmented reality (AR) technology to bring the sculptures to life. Adults \$15; \$12 for children 3–16; under 3 free. 10am–5pm. **Boneo Discovery Park, 695 Limestone Road, Fingal, (03) 5988 6385, boneodiscoverypark.com.au**

North East Food and Wine Festival, March 14th Now in its eighth year, this is a twilight event so you can beat the heat. Discover the food and wine of the mighty Murray region, along with live entertainment, children's activities and more. Free. 3pm–8pm. **Junction Square, Elgin Boulevard, Wodonga, 1300 698 233, wodongatafe.edu.au/Whats-On/North-East-Food-and-Wine-Festival**

QUEENSLAND

Harry Rogers: Inspiring us to Travel with Qantas, until April 30th From 1956 to 1985, artist Harry Rogers created advertising posters to encourage Australians to travel abroad and people to visit Down Under. See these highly collectable artworks at this exhibition. 9am–4pm. Free entry. **Qantas Founders Museum, Longreach Airport, Sir Hudson Fysh Drive, Longreach, (07) 4658 3737, qfom.com.au**

Feast of the Senses Festival, March 26th–29th Designed to showcase the rare and exotic tropical fruits of North Queensland, as well as other local produce, including seafood, meat spices and wine, this four-day festival is held at Innisfail, one hour south of Cairns. The weekend includes food trails, a cocktail cruise, a gala dinner and tastings galore. **Various venues and ticket prices. 0447 037 476, feastofthesenses.com.au**

SOUTH AUSTRALIA

Feast and Forage, March 21 Celebrate the new vintage with a picnic in the cellar door garden of this estate that has six generations of winemaking know-how. Free entry. 3pm–8.30pm. **Thorn-Clarke Wines, 266 Gawler Park Rd, Angaston, (08) 8564 3036, thornclarkewines.com.au/events**

The Art of Bonsai, March 29th Learn the ancient art and science behind bonsai. You'll learn how to construct, grow and nurture your own bonsai specimen, including techniques for watering, pruning and re-potting. \$220 (includes lunch and bonsai plant). 10am–3pm. **Mount Lofty Botanic Garden nursery, 16 Lampert Road, Piccadilly, botanicgardens.sa.gov.au/whats-on**

farmers' markets

NSW Dubbo Farmers' Market, first and third Saturday Drought can take its toll on farmers' markets but it's amazing what can be produced in such trying conditions and a timely reminder of the power of your shopping dollar in a small economy. Because his lambs feed on drought-tolerant oldman saltbush, Ben Sippel from Drover's Choice Saltbush Lamb is still in regular attendance. Holistic producers of pastured eggs, Hamilton's Pride, at Narromine is another farm defying the odds. We love the pumpkins and melons from Bourke Melons and the whole Murrungundy Pistachios range. There's plenty more to put in your shopping basket: wine, honey, olive oil (there's even olive oil dubbin for leather boots from Ploughman's Hill Olives), homemade ice-cream using milk by Dubbo's The Little Big Dairy Co, as well as Mick and Jen's Pet Treats, where you can pick up dog chews and bird seed rings. 8am–12pm. **Macquarie Lions Park, corner of Macquarie Street and Newell Highway, Dubbo, 0488 685 006, dubbofarmersmarket.org.au**

WESTERN AUSTRALIA Subi Farmers' Market, every Saturday Farmers travel to this suburban market from near and far. There are 80 stalls arranged over three levels of the school site and a wonderful open breakfast arena. Because WA has a long, hot summer, you'll still find stone fruit in March. You can also pick up late-season mangoes from Gibbs Creek Grove, a fourth-generation farm at Harvey. Another family operation is S & C Fiolo from Karragullen, who will have nashi pears and the sweetest tree-ripened Fuji apples. If you've been hankering to taste pink diamond seedless grapes, which were developed in WA and launched at this market in 2013, you'll find bunches at the Grapes For The Table stall from the Swan Valley. Supafresh Baby Leaves do salad greens and for the best spanakopita, head to Tom The Greek. 8am–12pm. **Subiaco Primary School, 271 Bagot Road, Subiaco, 0406 758 803, subifarmersmarket.com.au**

BARBARA SWEENEY



BLINDSONLINE



★★★★★



Free Fabric Samples



3 Year Guarantee



Permanently Low Prices

Featured Product: Roman Blinds, Ombre Ochre from \$88.00
Curtains, Dill Ochre from \$119 by Clarissa Hulse for blindsonline.com.au

my country childhood

ARTIST **GUY MAESTRI**'S EARLY LIFE ON THE LAND HAS LEFT HIM WITH A GREAT LOVE OF GOING BUSH.

WORDS **CERI DAVID** PORTRAIT PHOTOGRAPHY **MARK ROPER**

AN INDUSTRIAL TROLLEY sits at the centre of Guy Maestri's studio. Old tomato tins crowd the surface, crammed with brushes of every shape and size, their handles coated in paint. "This is my mess," says Guy, 45, "and I've got the same set-up in the van, but it all folds up and goes away."

He's talking about the mobile studio he takes deep into the bush, to produce the enormous paintings that hang on the walls around us. Although Guy won the 2009 Archibald prize for his portrait of Indigenous singer Geoffrey Gurrumul Yunupingu and is well known for his sculpture, the vast majority of Guy's work focuses on the Australian landscape.

His affinity with the countryside began in Mudgee, in the NSW Central Tablelands, where his hairdresser parents, Anthony and Denise, relocated from Sydney in 1973 to open a salon. "I think there was only a barber shop before that. Then these city folk turned up and caused quite a coup," he says with a smile. Their firstborn, Carlo, was 18 months old when Guy came along.

When Guy was four, the family moved to the Mid-North Coast of NSW, living off the grid on acreage near Beechwood, 30 kilometres inland from Port Macquarie. Passionate about sustainability, his mother would read him *The Lorax* by Dr Seuss, a tale of nature being plundered and devastated by a greedy businessman. With that as a key memory, it's no coincidence that much of Guy's artistic work captures human impact on the land. "Take Hill End (near Bathurst), for example. It's still churned up from its early days as a gold



ABOVE Guy (left) with his brother Carlo in 1980, at their home on the NSW Mid-North Coast. **RIGHT** Guy, aged three, and his first pair of Blundstones. **FACING PAGE** At an artist residency in Hamilton, Victoria, with works in progress.



mining town. You can see what happens when people go to a place, desperately trying to get whatever they can, and then just leave. I'm far more interested in painting places like that than somewhere picturesque."

His path to art, though, wasn't straightforward. While creative as a youngster, Guy never considered that

it could become a career. Instead, he became a boat builder at the Royal Motor Yacht Club at Sydney's Pittwater. "After five years, I realised my heart wasn't in it," he says. "I'd go to work and be totally uninterested — so lethargic that I wanted to go to sleep. Then when I'd get home, I'd work in my garage until midnight, on sculptures, drawing, making things. I'd never feel tired doing that." That said, Guy admits the skills he acquired in the boat trade still serve him well in terms of woodwork skills and discipline. Realising that art was his calling, he enrolled in a bachelor of fine arts at the National Art School in Sydney. He hasn't stopped creating since.

Guy's Marrickville studio in Sydney's Inner West couldn't be further removed from the remote landscapes he paints. It's located in a street of warehouses covered in graffiti, right under the flight path for Sydney airport. He lives nearby with his partner Sally Anderson, also a painter, and their two-year-old son, August. But whenever he can, he jumps in the van and disappears into the bush. >

To see Guy's work, visit guymaestri.com His next exhibition will be held from May 12th–June 6th at Jan Murphy Gallery, 486 Brunswick Street, Fortitude Valley, Queensland, (07) 3254 1855, janmurphygallery.com.au

“There was never any sense of danger. We had a very free and beautiful childhood. I feel privileged to have had those early years in the bush...”



“

ONE OF MY earliest memories is my dad's workshop in Mudgee. He used to make guitars in an old shearing shed and I remember his tools, the smell of the wood shavings, and generally having an interest in what he was doing. He planted a small vineyard on the property, too — a couple of hectares of shiraz and cabernet sauvignon grapes. Making and fixing things has always given me a lot of pleasure, and I guess I get that from Dad. I was a placid kid and I would sit and occupy myself for hours drawing, playing with stuff, figuring out how things went together and how they worked.

When I was about four, we moved to the NSW Mid-North Coast. It was a bush block, about 40 hectares. We grew lots of vegies, but we weren't farmers. A lot of the people had moved there to be in nature, rather than to farm, and they were interested in sustainability, which was a pretty out-there concept in the early '80s. Our house had solar power and rainwater tanks; lots of people had the same — mud-brick houses and wind generators.

My mother used to read *The Lorax* to me all the time, and it had a profound effect on me. I read it to my son now. He loves it, even though he's a bit young to understand it. It's amazing to see how relevant the story is today, and to think about how progressive it was to talk about that back then. That book instilled in me an awareness of looking beyond the picturesque, to see what you're really looking at. It had a big influence on my understanding of landscape.

Me and my brother, Carlo, fought a lot, but we also got along well. Living out in the country, you didn't have your mates next door to play with, so you play with each other. We always wanted to live in town so we could ride our bikes

with everyone else. We had friends, but there were distances involved. That's why you had to learn to ride things and drive things.

To get to school we had to catch the bus at the end of our two-kilometre dirt road, so from the age of nine, I'd drive the car to the bus stop, with a booster seat. I also learnt how to fix the car. Same with my motorbike. If it stops and you're halfway to the middle of nowhere, you need to know what to do. I think it's great to know practical stuff like that. City kids were very different. They didn't know how to change a clutch cable or work a lawnmower.

Even as young kids, we'd take motorbikes and go off camping with our friends for days on end. You'd know there was some track over the mountain, and you'd spend a couple

of days getting there. It was great. We didn't have to be protected from anything because we were out in the countryside. There was never a sense of danger. We had a very free and beautiful childhood.

I feel privileged to have had those early years in the bush, getting to know the natural world. I think it's vitally important, too, that we learnt things like the names of trees at school. If you don't know what something is, you don't think about it or care about it.

I've lived in Sydney for years now. I love the city, but I also love the solitude of the country. I enjoy a great mix of both. I go out into the bush for days at a time, take all my food, and don't see anyone. You can really focus and slow down. Painting outdoors, I'm in absolute bliss. I feel utterly at peace. *cs* ”



CLOCKWISE, FROM LEFT Baby Guy with his brother, Carlo, and grandfather, Ronnie, in 1975; Guy's father, Anthony, driving a tractor at their Mudgee vineyard; 11-year-old Guy, driving the family's "paddock basher" to the school bus stop; enjoying the view from a rock shelf.



MUDGEES Established as a town in 1838, Mudgee's history extends much further back, as evidenced by the many early Indigenous rock paintings in the area. Perched on the western slopes of the Great Dividing Range, 260 kilometres north-west of Sydney, the town experienced a boom in the 1870s after gold was found at nearby Gulgong and Hill End; its own terrain is rich in coal. Keen to capitalise on the area's distinct seasons, fertile soil and high altitude, German settlers planted the first grape vines in the area in the 1850s. Today, Mudgee is home to more than 50 wineries and is predominantly known for fine reds. Tourism, as a result, is thriving. Each September, visitors flock to the tree-lined streets with their heritage-listed buildings for the town's annual food and wine festival.

yarra trail

make life one long weekend

www.yarratrail.com.au



A woman with brown hair tied back, wearing a light grey button-down shirt and white pants, is sitting on a black folding stool on a sandy beach. She is painting on a canvas mounted on a white easel. She holds a paintbrush in her right hand and a small jar of paint in her left. To her left, an open wooden paintbox sits on a large, dark, textured rock. The background is a dense forest of trees with sunlight filtering through the leaves, creating a warm, golden glow. The scene is peaceful and artistic.

No place *like home*

MICHELLE BALL'S LOVE FOR THE AUSTRALIAN BUSH BLOSSOMED INTO A NEW CAREER.

WORDS HILARY BURDEN PHOTOGRAPHY JEREMY SIMONS

ELVINA BAY NSW THE ART ISSUE

Artist Michelle Ball in one of her favourite painting spots, Trahan Cove Beach.



SHE SITS, PERCHED birdlike at Pittwater's edge, absorbed in her work and the peace of the landscape, on a beach accessible only at low tide to locals in the know.

The life of artist Michelle Ball echoes that of the short-tailed shearwaters that migrate around the world, only to return to the very same burrow. She was born in Ingleside, not far as the crow flies from where she now lives in Elvina Bay, NSW. Her grandfather, Jack King, was the first in her family to settle in the area, doing so in the 1920s. An apiarist by trade, he roamed the countryside looking for the perfect habitat for his bees. He decided that the Bilgola Plateau, about 10 kilometres north of Ingleside and surrounded by the Ku-ring-gai Chase National Park, was the place to be.

Formerly a magazine art director and a book designer and illustrator, Michelle's creative professional life has taken her around the world, from Sydney to Geraldton in WA, and New York where she met her husband Michael Wiener, an architect. The couple were living in a Tribeca loft — next door to Robert de Niro — but when the lease ended, they relocated to Australia, settling in Manly. Michelle says they wanted their children to learn to walk on the beach. "It wasn't a difficult decision," she says.

After eight years in Manly, Michelle and Michael bought a "shack" in Elvina Bay, a community of less than 100 people who have fought to keep it a walking only area, accessible by

boat. Locals keep their own small tinny at home and take the three-minute trip across the water to Church Point.

But Michelle finally decided to leave her full-time job last year and throw herself into her painting. "I've always painted," she says. "Even as a creative director the most important thing was to do a drawing for every page to share with my team members, photographers and stylists."

She loves to paint *en plein air* and it's easy to understand why, surrounded by the stillness and quietude of the coves and bays of Pittwater. "I remember my mother saying to me: 'I know why you love spending time in the bush. When I was pregnant, I used to go down to sit in the creek with you.' Mum was right — I love living and painting in bush surroundings. It's so rejuvenating."

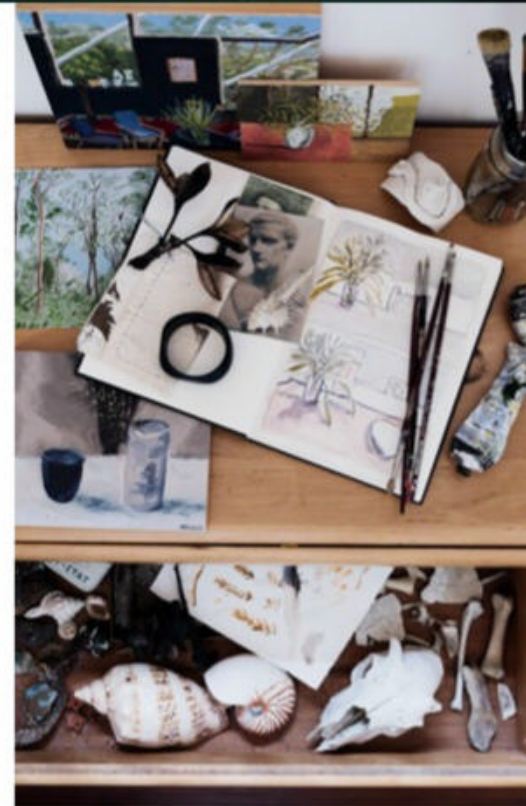
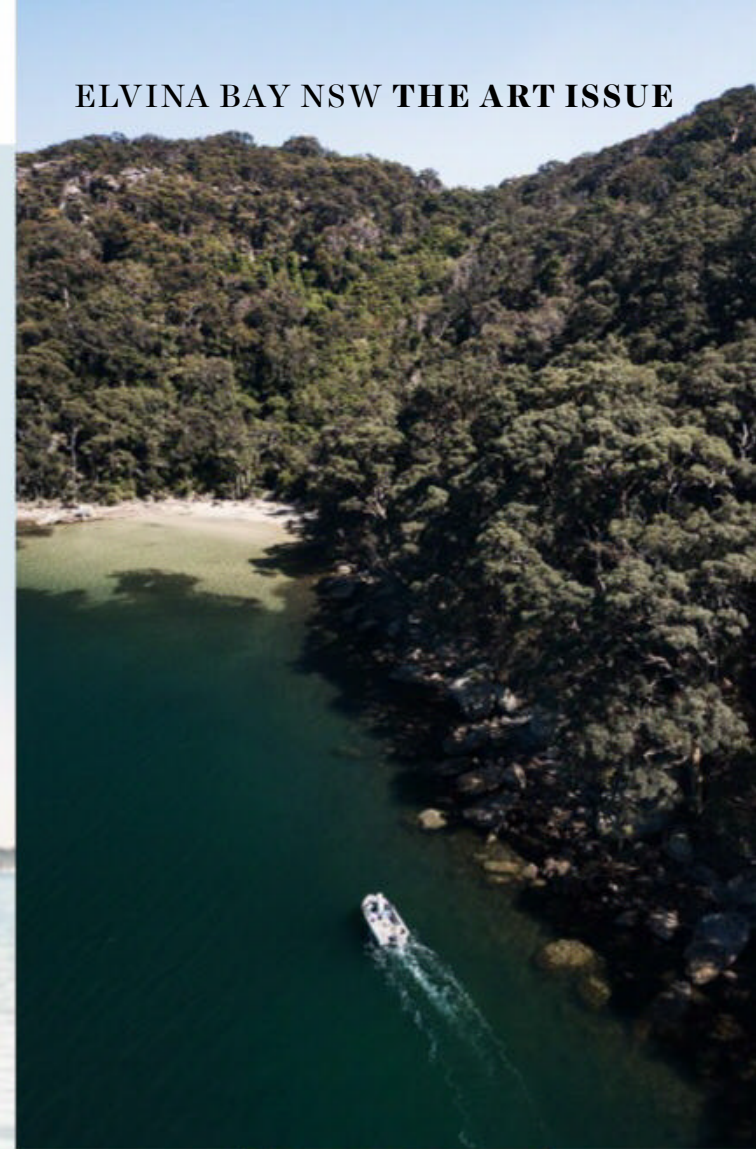
Another place Michelle feels at home is the Upper Hunter region of NSW. It connects her with her great-aunt, artist Edith Priscilla King, who grew up at Tower Hill, the family property near Barraba, north of Murrurundi — where, coincidentally, Michelle's work is being exhibited as part of *Country Style's* exhibition, The Country Interior, in March. She remembers her great-aunt as "a wild woman" who lived and painted in the area all of her life. "I don't think my paintings are as good as hers, but I'd like to think one day they will be," she says.

Michelle discovered botanical painting during her time in New York. After living in the US for 10 years, she had >





CLOCKWISE, FROM LEFT Michelle's studio, in the old part of the house, is decorated with her own works as well as a treasure by great aunt Edith (in frame); Michelle at her easel; an aerial view of Trahan Cove; works in progress; a neighbour's charming boat house; Michelle waits for the tide to go out; tinny is the preferred mode of transport in Elvina Bay; Michelle's light-filled living room. **FACING PAGE** The beach at Trahan Cove is only accessible at low tide.



become homesick, as much for the bush as the people. After visiting the Brooklyn Botanical Gardens, where she joined a watercolour painting class — and found a new passion.

On returning to Australia, Michelle became involved in bush regeneration and began painting landscapes rather than plants specifically. She also taught herself to use oils “to be true to the artform”. Last spring, she discovered an amazing plant — a type of grass tree — she’d never seen before and can’t wait to put it in a painting.

Michelle’s current series of paintings is entitled *Stories of Home*. “It’s not really a history of my life in still-life; rather, I’m using still-life to retrace events in history and memory,” she says. Her process includes arranging found objects with interesting family pieces, including a chest with a charred corner that her grandfather dragged out of their burning homestead; two vases her mother had given her; and a horse skull Michelle found when camping on the site of her great-grandparents’ homestead. She is clearly really enjoying telling her stories in a place she so loves to call home. *CS*
For more information, visit michelleball.com Michelle’s work features in the Country Style exhibition, *The Country Interior*, March 7th–9th, at Michael Reid Murrurundi, corner of Boyd and Mayne streets, Murrurundi, NSW, (02) 6546 6767, michaelreidmurrurundi.com.au



CLOCKWISE, FROM LEFT Artfully arranged works in the studio include a portrait of Michelle's dad and paintings by great aunt Edith and Michelle's grandmother. The white bowl is one of Michelle's pieces, the taupe vessel was a gift from a friend; yachts moored in Elvina Bay, with Scotland Island in the background; a pair of paintings from Michelle's Tarkine Grounds Capes series; walking along the beach at Trahan Cove is a favourite pastime; well-used oil paints; Oversize watercolour paper helps Michelle capture more of the magnificent landscape; Michelle often paints in the tinny; tools of the trade. **FACING PAGE** The public dock at Elvina Bay South.



THE ART ISSUE MUDGEES NSW

The land may be tinder dry but painter Denise Faulkner finds a lot of inspiration in her surroundings. **FACING PAGE** Denise painted this self portrait in 2018 and called it *Sitting Duck*. The work to the left was done at art school “25-ish years ago”.





artists on show

MOVING FROM THE CITY TO THE BUSH INSPIRED
DENISE FAULKNER TO SWITCH TO ART FULL-TIME.

WORDS PENNY CARROLL PHOTOGRAPHY ABBIE MELLE

HIDDEN INSIDE HER 1970s bungalow on the outskirts of Mudgee, artist Denise Faulkner has a front-row seat at the bush theatre. As finches frolic in birdbaths, galahs chatter in the trees and echidnas rummage around for ants in the garden, Denise discreetly snaps photographs and lets her imagination run wild.

“Any creature using my birdbaths pays for the privilege by having its portrait taken,” she says with a smile, listing the wide variety of wildlife that regularly visit her yard for food, water or shelter. “In the late afternoons, eastern grey kangaroos come down for a drink from the birdbaths as well. I have lost hours of painting time watching a tiny joey make its first foray out of the pouch.”

The thousands of photographs she takes form the basis of her whimsical watercolours, where Australian wildlife are transported into fanciful scenes featuring delicately patterned china. In one piece, a family of superb fairywrens teeter on a wheel of colourful teacups; in another, a possum brazenly lifts the lid of a blue willow-patterned butter dish.

It all began with a magpie who would deftly steal cat food from a pretty china bowl left out on the verandah for the resident stray. The magpie’s bold theft inspired Denise. “Then it just went out of control,” she says. “Suddenly there are birds on teacups! It’s just how I look at the world now — everything is a potential painting.”

But the 47-year-old may not be painting at all if it hadn’t been for her move to the country almost seven years ago. Born and raised in Sydney, Denise first picked up a brush as a child and went on to study at the National Art School in Darlinghurst. But, she quickly learnt that art wouldn’t pay its way as a career in the big smoke. “I think I lacked the inspiration in Sydney as well,” she says.

Instead, she satisfied her love of art and reading with a job at the Art Gallery NSW shop. Life took a new direction in 2009, when she and her partner Fraser, 50, decided to buy a weekender in the country. They discovered an 18-hectare property near Mudgee in Central NSW, with a small weatherboard house ripe for renovation and a granite ridge offering spectacular views. They adored their country haven and decided to make it their permanent home in 2013. The only hiccup? Living 35 minutes out of Mudgee and without a driver’s licence, Denise couldn’t apply for full-time work. So, she started painting.

Looking for an easy way to study the “unbelievable numbers of birds” on the property, she reached for an old pack of watercolours — and found a new medium in the process. “At art school I focused on oils and acrylics, but when I moved here I wasn’t keen on the mess you get with those paints. I started playing with watercolours and found that I preferred it to doing big paintings on canvas.”

As an artist and a wildlife enthusiast, Denise has also found her tribe. “I’ve been embraced by the arts community in Mudgee,” she says. “Then there are all the bird lovers I’ve come to know because they like my paintings. Everyone is so generous and there’s such a spirit of togetherness. I didn’t know what to expect because people had said ‘Oh, country towns, you’ll never be fully welcome’ but it’s been great.”

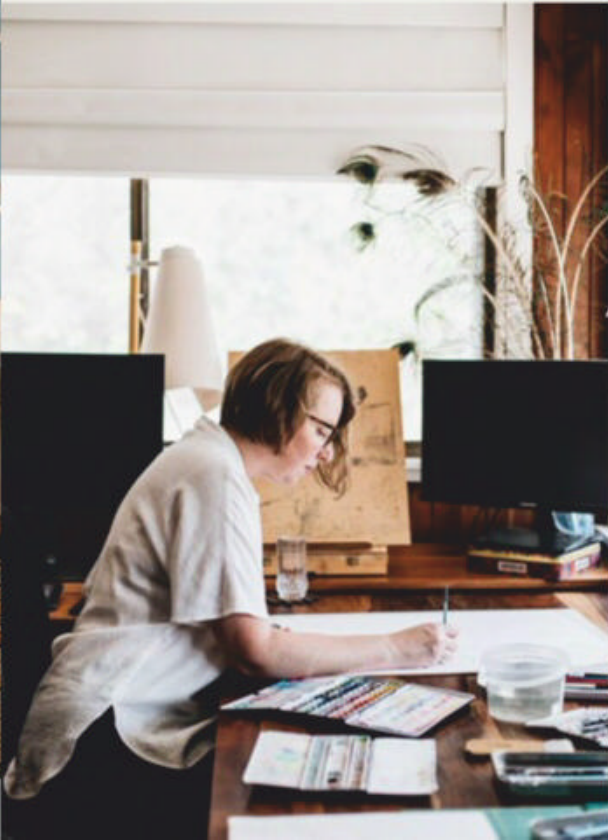
Apart from the odd trip into Mudgee to meet friends (she eventually got that driver’s licence!), Denise’s days are mainly spent in her small studio overlooking the garden, often with a cup of English breakfast by her side, served in her favourite Booths Real Old Willow teacup. “I have been known to accidentally wash my brush in the tea, which is a bit unfortunate!” she says, laughing.

It’s been a busy start to the year for Denise. She had a solo exhibition at Sydney’s Michael Reid Gallery in February and will contribute to an upcoming show at the same gallery, *The Country Interior*, a collaboration with *Country Style*. But with the ongoing drought taking its toll on the landscape she loves, her usually joyous work has been tinged with sadness. “It’s so dry our bush is actually dying,” she shares. “I’ve been watching all our local birds and animals suffering a bit and I’ve found it quite difficult to paint them in fun, whimsical situations.” Nevertheless, she sees her light-hearted art as a much-needed respite from the drought and the ever-present threat of bushfires. “The world is tough and things are difficult, and a bit of fun and whimsy doesn’t go astray.”

To see more of Denise’s work, visit denisefaulkner.art
The Country Interior will be held from March 7th–29th at Michael Reid Murrurundi, corner of Boyd and Mayne streets, Murrurundi, (02) 6546 6767, michaelreidmurrurundi.com.au



CLOCKWISE, FROM LEFT Denise in her beloved bush backyard; willow-pattern china is a recurring motif in her work; *Swan Song*; Denise captured a curious wren in *Double Barred Finch* and *Lamington*; the start of a new piece; the artist at work; Denise's *Flannel Flowers* (left) and an etching by S Edwards dated February 1st, 1801. The bird sculpture with feathers is by Diablo Mode. **FACING PAGE** Watercolours are Denise's medium of choice.



WELCOME CHANGE

ESTHER ECKLEY'S ARTISTIC JOURNEY
HAS TAKEN HER FROM THE COAST OF WALES
TO REGIONAL NEW SOUTH WALES.

WORDS CLAIRE MACTAGGART PHOTOGRAPHY PIP WILLIAMS





CLOCKWISE, FROM ABOVE Esther's *Cézanne and Lemons* (left) alongside *The Surfer and Melons*; oils for a work in progress; a shed on the Armidale, NSW, property; pastel hues are Esther's signature; five-year-old fox terriers Freddy (left) and Hola. **FACING PAGE** Esther in her studio with some of her artworks. Clockwise, from top: *The Surfer and Melons*; *German Girl*; *Roses in White Spotted Vase*.



ESTHER ECKLEY ARTFULLY ARRANGES lemon and apple segments on a plate before picking up a palette knife and fine brush to create one of her pastel-hued oil paintings.

Five-year-old fox terriers Hola and Freddy, both adopted from the RSPCA, keep Esther company as she works in her studio, a shed on her 13-hectare property in Armidale, NSW.

Born in Wales, Esther counts her blessings to be immersed in art each day. "I love every second and I can easily spend five hours in there, engrossed in a painting," she says. "Having spent so many years working in an office, being able to paint full-time is just a dream."

The 47-year-old worked in public relations for 15 years before moving from Aberaeron, on the west coast of Wales, to Armidale five years ago with husband Sion Jones, 51, and their sons 14-year-old Brandon and Jason, 13.

"It just felt right to take a risk and try something new. We knew change would be good for us," Esther recalls. As well as working in PR, Esther had a successful rugby union career in Wales, earning eight green caps until injury forced her to retire in 2004. This led her to start painting as a hobby, and when Sion took a role as the director of extensive livestock with Armidale's Department of Primary Industries, Esther decided to focus on art full-time. "I could only dream about this sort of lifestyle back home," she says.

Her recent work is a world away from the moody landscapes and seascapes she painted in Wales where Sir John 'Kyffin' Williams, a Welsh landscape painter and a master of the palette knife, was an early influence. Since arriving in Australia, she has concentrated on still-life painting and is represented at Walcha Gallery of Art in Walcha, NSW, and Sydney's Michael Reid Gallery. But her links to the country of her birth are still strong and she will hold a pop-up exhibition in Cardiff this April.

To see more of Esther's work, follow @esthereckley on Instagram. It is featuring in Country Style's exhibition, The Country Interior, March 7th–29th, at Michael Reid Murrurundi, corner of Boyd and Mayne streets, Murrurundi, (02) 6546 6767, michaelreidmurrurundi.com.au



REFLECTING NATURE

LANDSCAPE ARTIST JENNIFER RIDDLE SHOWS US HER COTTAGE ON VICTORIA'S MORNINGTON PENINSULA.

WORDS CHRISTINE REID PHOTOGRAPHY LISA COHEN STYLING TAMARA MAYNES

RED HILL VICTORIA HOME

Jennifer Riddle, Matilda, 14, Henry, 12, and the family's Shetland sheepdog, Emmy, sit below *The Saxophonist* by McLean Edwards. The banquette and chairs are from The Vintage Shed and lights throughout are from Schots Home Emporium. **FACING PAGE** Jennifer mixing colours. **For stockist details, see page 137.**



In the living room, Jennifer's artwork *Verdant Sister* hangs above a vintage coffee table by Noblett. The white pot is by Doris Dutch. **FACING PAGE, FROM TOP** Jennifer with her work, *Lure of the Pastures*; the home has a mix of vintage, heirloom and new pieces. Here, a Copenhagen sofa from Freedom sits beside a vintage filing cabinet. The globe is a vintage Nova Rico lamp from Tyabb Packing House Antiques, the vase is from The Vintage Shed, and the artworks are by Jennifer's great-grandmother, Elizabeth Holt. For stockist details, see page 137.



WORLD-RENOWNED NATURALIST, Sir David Attenborough, has referred to Tasmania as ‘the weird and wonderful isle at the bottom of the world’. Australian artist Jennifer Riddle doesn’t quite go along with Attenborough’s description. “I wouldn’t say it’s weird — although it is absolutely wonderful,” she says.

She speaks with firsthand experience, having been a visitor to the island for the past 25 years, even spending her honeymoon with husband Danny there. She is particularly drawn to Bathurst Harbour in the remote south-west corner of the state and that age-old landscape’s rugged grandeur.

This ancient frontier was the subject of *Land Relics and Reflections*, Jennifer’s solo exhibition at Gallery One in Southport, Queensland, last year. In 2018, at the Scott Livesey Galleries in Armadale, Victoria, the same pristine landscape was also the focus. “Some places never leave you; they infiltrate your mind, body and soul,” she says. “Fuelled by the sublime beauty, meditative solace and empathy for this landscape, I reflect on our profound and sometimes lost innate relationship with nature.

“I keep going back to further my understanding of the land both physically and culturally; immersing myself in its history. In particular, the unique vegetation of the Celery Top Islands has captured and held my attention. Here, the plant life has never seen fire and you can see the ancient lineage of the flora of this wonderful area,” Jennifer explains.

“With prehistoric remnants of its glacial heritage exposed in the distinctive quartzite rocks and unique vegetation, this rugged terrain embodies the endurance of another time,” she says. “I have this sense of the stories that are left through the land’s memories, through the scars embedded in the geology and the twisted trees that sympathise with the wild westerly winds.”

While Jennifer has returned time after time to Bathurst Harbour, the physical effort to reach this distant corner of Australia is not easy. It’s a trip by light plane or a seven-day trek through the bush. “You can only go in when nature allows you to and painting in such an environment is a challenge,” she says. “We spend a lot of time out on the dark tannin-stained water with a local guide, so sketching time is limited. I try to absorb as much as possible, catching the reflections and incredible stillness, using snaps on my phone as an aide-mémoire for later reference.”

The creative results of these journeys are displayed across Australia in public collections, including the Parliament House of Australia Art Collection in Canberra. Jennifer has also won numerous awards, including the People’s Choice section of the Glover Prize (awarded for a landscape painting of Tasmania) twice. In 2017 she received the popular vote for *No Man’s Land — Bathurst Harbour*, and in 2019 for her entry *Monument of Memory*, inspired by a four-day camping trip with her mother.

Well before the camping trip, Jennifer’s mother, who painted but never exhibited, was the inspiration behind >





RED HILL VICTORIA HOME

Vintage Brice scales are a feature in the kitchen. One wall is painted in chalkboard paint. Through the doorway, Henry is with Emmy. **FACING PAGE** On the porch, an antique French galvanised bath sits beside chairs picked up at a flea market.



HOME RED HILL VICTORIA

Above the bed in the master bedroom is a 1920s tapestry, which was a gift from Jennifer's sister Andrea. The velvet quilt cover and pillowcases are by Kip & Co and the sheet set is by Mercer and Reid. **FACING PAGE, CLOCKWISE, FROM TOP LEFT** A view of the studio through the back garden; some of Jennifer's brushes, palette knives and paint; Emmy at the front gate; in the dining room, which used to be a kitchen, a photograph of Jennifer's great-grandfather is on the mantelpiece and, behind the door, is an artwork painted by her great-grandmother. The Grahame wood stove and oven are original to the house. **For stockist details, see page 137.**



“I have this sense of the stories that are left through the land’s memories...”

her daughter’s career. “She gave me my first set of oil paints at the age of four, which was rather brave,” Jennifer says, smiling at the thought of the mess she must have made.

“However, it was in 2002 that I really started painting seriously to fulfil my creative dream. We had moved to Red Hill on the Mornington Peninsula [in Victoria] and my sister, a cartographer, who was terminally ill, told me I ought to be painting,” Jennifer says.

“I hadn’t painted for years. But I started running on the bush trails around here and I found a renewed love of nature through that and the healing power of the landscape after the tragedy of Andrea’s death,” she explains.

Nearly 20 years later, the Riddle household is still on a quiet dirt road among the bush at Red Hill and has expanded with the arrival of two children, Matilda, 14, and Henry, 12. Polly, a nine-year-old miniature schnauzer, and Emmy, a five-year-old Shetland sheepdog, are also on the scene.

Jennifer’s studio sits in the peaceful backyard, almost hidden behind the banks of hydrangeas and an ageing quince tree. The domesticity of the scene and the cottage garden surroundings are in marked contrast to the wilderness scenes painted within.

Working on a large scale, at times on a two-metre square canvas, Jennifer likes to get straight into a composition. “I problem-solve as I work on the canvas and if I’m painting water, I need to work while the acrylic is wet,” she says.

“And I need to get a long run at these big paintings — not always easy with family — but I often work at night after dinner so I don’t get interrupted. I like to work every day and painting as I do consumes you. There’s no way this is a Monday to Friday job.”

Jennifer’s paintings celebrate the geography of Australia — from pastoral landscapes near her home to the jagged peaks and silent wilderness of Tasmania — as rare and precious in a time of urbanisation and disruptive change. *Jennifer Riddle’s next solo exhibition is at the Scott Live sey Galleries, 909A High Street, Armadale, Victoria in October. For more information, visit scottliveseygalleries.com*





A NEW CANVAS

MOVING FROM THE NSW BLUE MOUNTAINS TO A HISTORIC PROPERTY ON THE LIVERPOOL PLAINS HAS GIVEN ARTIST ROWEN MATTHEWS A NEW APPRECIATION OF THE LANDSCAPE.

WORDS BARBARA SWEENEY PHOTOGRAPHY BRIGID ARNOTT
STYLING JODIE GIBBONS

PINE RIDGE NSW HOME

Artist Rowen Matthews with his wife Cathy Armstrong and Dixie the spoodle on the verandah of the original stone schoolhouse, now one of Rowen's studios. **FACING PAGE** Rowen recycled shutters from the homestead to line the summer house, which is used as a dining room.



HOME PINE RIDGE NSW

CLOCKWISE, FROM BELOW Rowen at work on *The Broken Bank of the Mooki River*; Cathy's business Princess Pantry is run from the kitchen; a favourite spot for the couple; the driveway; clockwise from top left, artworks by Joanna Logue, Robert Malherbe, and Rowen from his *Mountain Mist* and *The Flame on The Plain* series. The vase is by Anna Henderson; the stone schoolhouse is attached to the main home.



LOOSE GRAVEL CRUNCHES under our tyres as we make our way up the driveway lined with pepper trees — once verdant, now a shadow of their former selves, the trees are victims of the ongoing drought. At the end of the drive, the Little Kickerbell homestead stands like an oasis, complete with towering palms, on the flat farming country of the Liverpool Plains in NSW.

Excited barking, quickly followed by the sharp snap of a door slamming, and Cathy Armstrong and her spoodle Dixie emerge from the house. Cathy's husband Rowen Matthews materialises from the depths of the verandah, ducking his head under the eaves as he makes his way over. The property has been the couple's home for the past two years. "We were looking for an adventure, something we could do together," says Cathy. "Driving away from our first visit we saw a double rainbow and it followed us. I saw it as an omen."

Rowen has painted his entire life and has a masters in creative arts education as well as a PhD. He has also won a number of prizes, including the Calleen Art Award in 2009. Since moving to Pine Ridge from Blackheath in the Blue Mountains, he has become completely absorbed by his new surrounds. "I come outside every day at dusk," he says, drawn by the dazzling spectacle of a sunset that can spool from soft pastel hues to intense primary colours.

"This sense of physical expansion, the sense of space and the distance are all very appealing to me," Rowen explains as he sweeps his hand across earth and sky. "I like to say that I paint the land, but really it's a conversation and I see the land as an active participant."

Settlers, convicts and farmers, as well as dreamers, have marvelled at the same sky since the mid 1800s when convicts built the stone coach house and schoolhouse — now Rowen's studios — and the since demolished store, chapel and forge. Today, if you peer through the open doors of the coach house, you can see Rowen's signature dramatic, oversized paintings in progress.

Built in the 1870s, the house underwent a major extension in 1927. The rooms are large — the cypress pine-lined entry vestibule alone is 19 square metres, almost as big as some inner-city studio apartments — and the ceilings are almost four metres high. "All the cypress pine used in this section of the house was felled and milled on site," Rowen explains.

Until the 1930s, this property was part of Kickerbell Station, a sheep-grazing property originally settled by George Blaxland, a nephew of colonial explorer John Blaxland (of the Blaxland, Wentworth and Lawson trio) that spanned more than 12,000 hectares at its peak. Still one of the largest in the district, the station is Rowen and Cathy's closest neighbour, and continues as it has done for more than 150 years. In the 1930s a second homestead was built on Kickerbell Station, a kilometre away from the original. After World War II, this house, outbuildings and a small 13-hectare parcel of land was subdivided and renamed Little Kickerbell. >



ABOVE Rowen painted this work, titled *Nocturne*, at an art residency at the heritage-listed Kings Bridge Cottage in Launceston, Tasmania. A cast-iron kangaroo was a gift from Rowen to Cathy as she affectionately calls him 'Mr Kangaroo'. Two early Australian inkwells form part of Rowen's large collection. **BELOW** The wide verandah that wraps around the house shade the rooms inside, keeping them cool.



HOME PINE RIDGE NSW

Pepper trees lining the road into Little Kickerbell and the parched paddocks show the effects of the drought. Rain has fallen since this photograph was taken and Cathy reports the dams are full for the first time in three years.





“...we had no idea how hard it would be to live with drought. But no matter how hard it gets, I can still walk outside and see the most incredible sunset.”



CLOCKWISE, FROM TOP LEFT The stone coach house with Rowen's 1951 Massey Ferguson tractor in the foreground. "It's older than me and it works better," he says; inside the summer house; the view of the garden makes washing up less of a chore; *The Good Neighbour* by Robert Malherbe hangs in a guest room; Rowen outside a studio; Cathy in the vegetable garden. **FACING PAGE** Kickerbell Station, seen in the distance, is one of the largest stations in the district.



The feeling that you're part of a living, pastoral history hits the moment you step into the generous kitchen. This is Cathy's workspace and home to her food business Princess Pantry. The scent of cinnamon lingers in the air — just made oat crumble topping sits on the counter in stainless steel bowls ready to be weighed, bagged and sent to local delis and food stores to be sold.

"There's a timelessness to this place that reminds me of my great-aunt Dulcie's house near Gunnedah that I visited as a child," says Cathy. "I remember sweet peas on a trellis and tidy drawers filled with colourful scarves. I got that feeling of long ago when we first visited."

So others can experience their historic six-bedroom home, the couple have opened it up as a bed and breakfast. For special occasions, they offer the 40-seater dining room. Rowen also hosts residential art workshops, while Cathy conducts workshops on everything from basket weaving to sourdough bread baking.

It's also the first home Rowen has had the space to hang the many artworks he's amassed over the years — his own, as well as works by friends and heroes, among them Violet Petyarre, Locust Jones, printmaker Jan Melville, Robert Malherbe, Lloyd Reese and Janet Forrester Ngala. Cathy's creative work is of a different scale: she makes cross-stitch cushions and hand-stitches tiny outfits for dolls.

They are both collectors. "We have a preference for old things that have a story to tell and we both care about aesthetics," says Cathy. It would be hard to guess that this is the first time their respective collections have appeared together. Cathy and Rowen married in 2016 and, up until they moved to Little Kickerbell, they lived in Rowen's Blue Mountains cottage with Cathy's things in storage.

When the pair moved in, there was little they needed to do to the house. Their shared love of vintage and colour meant that everything seemed to come together easily — unless you remind them about stripping the wallpaper from the dining room walls. "There were seven layers and 100 years' worth of wallpaper that stuck to the floor as it fell away from the wall," says Cathy. "It was a filthy job."

Today, when friends visit they recognise Rowen's blue meat safe, a Blue Mountains antique shop find, in the dining room while the breakfast room is home to a green glass table that Cathy bought when she lived in Ohio in the US more than 20 years ago.

For Cathy, it's special to have someone who shares her love of homemaking. "It's lovely to be with a man who rushes out to buy linen napkins and arrange huge bouquets of hydrangeas because he's planned a big dinner party," she says. "His style is gutsy and he loves red. Mine is more pretty and fine and I love green. But we both love blue."

While neither Cathy or Rowen rely on the land for their living, they cannot ignore the effects of the drought. "You feel the pain of the land and the people dependant on it," says Rowen, whose paintings reflect the changes he sees.

"We knew moving here would be a challenge," says Cathy. "But we had no idea how hard it would be to live with drought. I've learned that you have to surrender to it. But no matter how hard it gets, I can still walk outside and see the most incredible sunset. That grounds me and keeps me sane." *CS*
Rowen has exhibitions at NSW's Tamworth Regional Gallery in March, the Day Gallery in Blackheath, NSW in June and at the Christopher Day Gallery in Paddington, Sydney. Enquire about art, workshops, accommodation and catering at Little Kickerbell on (02) 6747 4830, littlekickerbell.com.au

L A N D S C A P E L E G A C Y
THE FAITHFULLY RESTORED HOME OF COLONIAL
PAINTER JOHN GLOVER IS INSPIRING A NEW
GENERATION OF CREATIVES.

WORDS **HILARY BURDEN** PHOTOGRAPHY **MARNIE HAWSON**

The new garden planting plan was designed by Hobart-based landscape designer Catherine Shields. **FACING PAGE** Patterdale has been gloriously restored to its full Georgian splendour.

WHAT IS AVAXHOME?

AVAXHOME-

the biggest Internet portal,
providing you various content:
brand new books, trending movies,
fresh magazines, hot games,
recent software, latest music releases.

Unlimited satisfaction one low price

Cheap constant access to piping hot media

Protect your downloadings from Big brother

Safer, than torrent-trackers

18 years of seamless operation and our users' satisfaction

All languages

Brand new content

One site



AVXLIVE ICU

AvaxHome - Your End Place

We have everything for all of your needs. Just open <https://avxlive.icu>



BRITISH ARTIST JOHN GLOVER, a contemporary of Turner and Constable, may have had many reasons for choosing to settle in Van Diemen's Land in 1832 when he was aged in his 60s. Perhaps it was because at certain times of day, the twisted white gums and grasslands of Mills Plains, in the foothills of Ben Lomond, reflect light so beautifully that the landscape looks just like a painting. The rugged profile of Ben Lomond seemed to inspire him as much as the peaks of his homeland. So much so, in fact, that he named his new home Patterdale, after a small village in the UK's Lake District.

What is certain is that this site, one of the last colonial land grants, allowed Glover to spend his remaining years painting new landscapes. He travelled by foot and on horseback to the vantage points represented in some of his most famous paintings: *A corrobery of natives in Mills Plains* (1832), *My Harvest Home* (1835) and *A view of the artist's house and garden in Mills Plains, Van Diemen's Land* (1835).

Glover was enthralled by the nature he found in Australia and studied every detail of his new surroundings. By the time Glover arrived, Tasmania's Aboriginal population had almost been bounty-hunted into extinction, but the artist returned them to the landscape. He studied their individual profiles and depicted them gathered peacefully around campfires. He also recognised the beauty of the eucalypts; some of the sinuous trees he painted still stand today.

In 1835, Glover sent 68 paintings to his dealer in London, many of which now hang in important galleries in Britain and Australia. Despite the significance of the period in which Glover painted, Patterdale had become dilapidated in the modern era. Its only residents were families of possums. Until 2004, that is, when Carol and Rodney Westmore

bought Patterdale (next door to their own home at Nile Farm) and committed to restoring it.

It was always the Westmores' intention to maintain the artistic connection to 'Glover Country' — the name Australian painter Tom Roberts gave to the plains and hills south of Evandale. Glover Country has long captured the imagination of amateur and professional artists, many of whom have made pilgrimages to Patterdale.

It took six years, but restoration of the house was finally completed in 2019. Today, Patterdale welcomes visitors on monthly open days. "People come here for all sorts of reasons," says Carol. "Many of them are looking to reconnect with someone they knew, with Glover's paintings, of course, or with stories of an intact landscape."

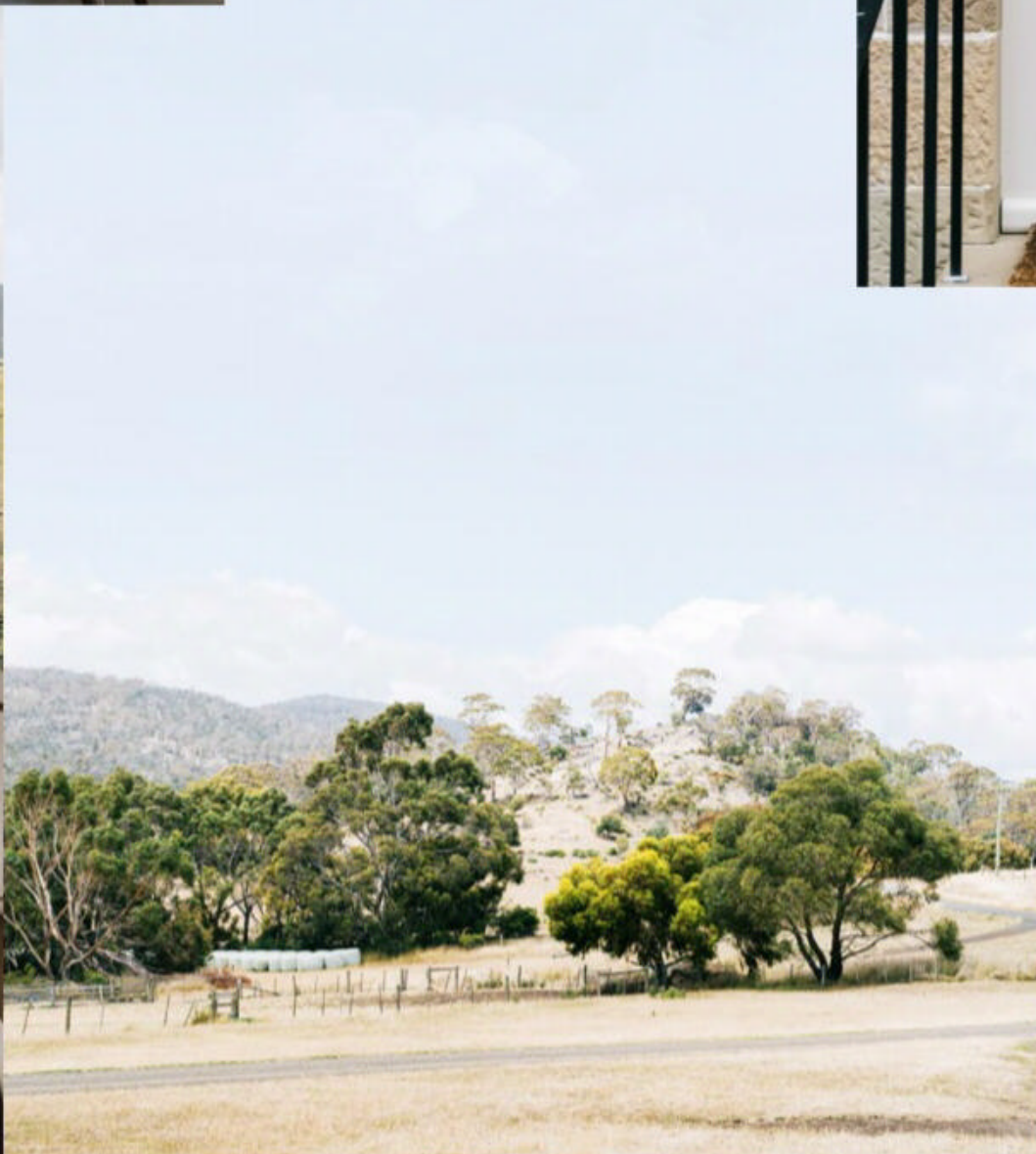
More than most, Carol knows how the creative mind responds to Glover Country. She invited artists to create work during the renovation period, some of which is displayed in the rebuilt Exhibition Room, a spacious picture gallery and studio designed by Glover which features a unique angled awning to let light in. One such resident, contemporary artist Megan Walch, found her muse in the garden's acanthus. Before the house received its sandstone facade, Megan stencilled an acanthus on the Besser block internal replacement wall, a nod to the garden. Given the quality of the restoration, Carol hopes Megan's internal work of art won't be seen for at least another 200 years!

"While visiting artists may create art that looks very different to his work, Glover's vision remains an inspiration for all," says Carol. "His relationship with the Antipodean landscape, his appreciation of the Aboriginal people and their connection with the land still resonate deeply." >





CLOCKWISE, FROM LEFT Authentic Colonial furniture features throughout the house; Carol Westmore; the breakfast room; the garden outside the Exhibition Room; the home's elegant library, fondly known as "Mr G's Room"; the refurbished entrance makes a grand first impression; one of the information stops on the walking trail. This viewpoint on the walking tour is also represented in Glover's painting *My Harvest Home*; nearly two centuries later, this landscape is the same as Glover depicted it in *Patterdale Landscape with Rainbow* (c 1832). **FACING PAGE** The exterior of the Exhibition Room.



Carol's own vision for Patterdale has been to stay as true to his time as possible. But for a singular magnificent oak planted after Glover's time, the home and garden are exactly as he depicted it in 1835, in his painting *A view of the artist's house and garden at Mills Plains, Van Diemen's Land*. The two-storey home with its quirky Exhibition Room (a standalone structure) and its garden beds featuring naturalistic plantings are designed to mimic that painting.

In 2020, Patterdale welcomes its first artists — musicians, writers, photographers, painters — as part of an ongoing residency program. As inaugural writer-in-residence, I met a stream of people drawn to the property to see the valley as it would have been in Glover's time, or simply to spend time in the painter's landscape. One man wanted to make a gift to Patterdale, and to give creative breath to his late mother, a frustrated artist. This gift — a seat made of dry stone and salvaged King Billy pine — is being built to give visitors a point from which they can appreciate the view of Ben Lomond, the light spilling over sugar-loaf hills, ancient stands of white gums and tree-dotted plains.

There is no mobile reception in Glover Country. Everything inspires the artistic sensibility, which craves the support of generous patrons and the luxury of time. Carol says that even as a crumbled ruin Patterdale would have remained a powerful magnet for committed artists. "But in its restored beauty, the property offers a sanctuary for being and learning and understanding for everyone." *CS*

ABOUT THE HOUSE

- Patterdale, at Deddington, 20 minutes' drive south of Evandale, is open to the public for house tours and garden walks on the first Wednesday of each month. Bookings essential. glovercountry.com.au
- The John Glover Art Prize is one of Australia's most significant art awards. Open to both local and international artists, the annual prize is awarded to the artwork judged to be the best contemporary landscape painting of Tasmania. The official opening of this year's competition will be held on March 6th at Falls Park Pavilion, Evandale, 15 minutes' drive from Launceston. The house and gardens at Patterdale will be open to the public during the John Glover Art Prize exhibition, from March 8th to March 15th, 10am–4pm. johnglover.com.au
- Amber Koroluk-Stephenson, a visual artist from Hobart, will be in residence at Glover House from May 1st to June 1st. Currently, Glover residencies are funded by the Tasmanian state government to support Tasmanian artists, however there are plans to extend the program to open residencies.
- Cultural geographer and Aboriginal historian Aunty Patsy Cameron offers seasonal walks on Glover Country, showing how Aboriginal Tasmanians would have lived and moved through this Country.





CLOCKWISE, FROM LEFT As many of the original features were retained as possible, right down to the sloping floor; the framed section of wallpaper above the door is original to the house; a field of elephant garlic in what was once Patterdale's vegetable garden; the farm is surrounded by the Ben Lomond National Park; Mrs Glover's Room includes a contemporary artwork by Troy Ruffels; stands of trees dot the property. **FACING PAGE** A distant view of the front of the home, taken from the track featured in *My Harvest Home*.



“Apart from an oak tree planted after Glover's time, the house and garden are exactly as he depicted them in 1835.”





THE FINER THINGS
MINUTE DETAILS OF THE PLANTS IN THIS
NSW CENTRAL WEST GARDEN UNLEASHED
THE INNER ARTIST OF ITS CREATOR.

WORDS SKYE MANSON PHOTOGRAPHY BRIGID ARNOTT



Artist Colleen Southwell with dachshund Arlo, golden retriever Hugo and whippet fox terrier cross Lollipop in her garden at Lang's Crossing, her family's property near Orange, NSW. **FACING PAGE** David Austin 'Abraham Darby' rose among self-sown yellow and purple *Aquilegia*.

THE MINUTE COLLEEN SOUTHWELL set foot on her property in Belgravia, near Orange in NSW Central West, she knew it had to be hers. “It was May and it was green, there were lovely open rolling hills and I have always really felt that a place either feels right or it doesn’t... I knew this was the place we were going to be,” says Colleen. Within a week, she and husband Jason had offered to buy the property.

Colleen and Jason, both 48, chose to move to Belgravia from nearby Canowindra for practical reasons. Jason travels a lot with his work as an agricultural management advisor and the oldest of their two boys — Charlie and Edward, now 16 and 13 respectively — was about to start his primary schooling, so Colleen wanted to be closer to family who live in Orange. “Jason is very involved in the agriculture industry and we really wanted our own patch of land but something that was manageable,” says Colleen.

When the pair started building their four-bedroom weatherboard home in mid-2008, there was no house or garden on the 40-hectare property, Lang’s Crossing. They chose a site on the crest of a hill, which had views down an open valley to a big dam on one side and rolling paddocks on the other. But before Colleen could begin to dream about the plants in her garden, the soil needed attention. “To begin, I marked the beds out and layered them with newspaper and a thick layer of lucerne hay — it turns the soils to butter underneath,” says Colleen.

When the time came for planting, the bones of the garden went in first; mostly deciduous trees such as Chinese elms and plane trees along with pear and tulip varieties. To create structure, she used old-fashioned ornamental shrubs including viburnum, abelia, raphiolepis and may bushes.

Jason and Colleen created the garden single-handedly. For the first two years, everything was watered with a watering can and many of the plants were either propagated or gifted by family and friends. “We certainly weren’t in a position to go and buy a garden full of plants. We really had to be patient,” says Colleen. “I think that in itself was a great lesson. When you gradually expand the garden, it has far more heart and soul than if everything is purchased off the shelf, and for us that is an important thing.”

It no doubt helped that, at the time, Colleen was partway through a Certificate IV in Horticulture at TAFE and in 2011 she started her own landscape design business, creating gardens for friends and local clients. In complete contrast to her landscaping briefs, Colleen has adopted a very freehand approach to her own garden, purposefully blurring the lines between the garden’s edges and the landscape that can be seen beyond. >





CLOCKWISE, FROM ABOVE
The family's dogs Otta, Arlo, Hugo and Lollipop; ornamental grasses, such as lomandra (front) and *Miscanthus sinensis* 'Adagio' are feature plants; Siberian iris in the foreground and *Phlomis purpurea* on the far right add colour; ornamental pears (*Pyrus calleryana* 'Aristocrat') in a new area; Colleen picking vegetables; Edward (left) and Charlie. **FACING PAGE, FROM TOP** Colleen and her husband Jason with their sons Edward and Charlie; silvery lamb's ears contrast with a David Austin rose called 'The Endeavour'.





CLOCKWISE, FROM TOP LEFT Rows of mondo grass and seaside daisies with balls of clipped English box; Arlo beneath a crabapple tree in front of the rose garden; English Leicester ewes Agnes (back), Lamington with her two lambs and Eugenie; this garden bed features David Austin 'Jude the Obscure' and 'Abraham Darby' roses, a birch tree and a cherry laurel hedge; a mix of succulents, including *Aeonium* and *Echeveria*, grow outside the studio. Arlo often keeps Colleen company; *Footstep* — *Thistle and Grasses*. **FACING PAGE, FROM TOP** Colleen in her studio working on a sculpture; seeds, flowers and foliage provide inspiration.





Now perennials, roses and ornamental grasses flourish within each of the defined planting spaces. Colleen loves the pretty colours of salvia, sanguisorba and sedums, as well as the slender, waving stems of ornamental grasses, such as miscanthus, calamagrostis and stipa. Australian native lomandra grasses are a stronghold in the garden, as they can withstand the sub-zero winters and the scorching heat of summer. Colleen also has a soft spot for ornamental bulbs, such as alliums that have beautiful form as they age. “It’s about the declining shape and form of these plants just as much as when they are at their colourful peak,” Colleen says.

Alongside her much-loved plants, a menagerie of animals helps bring the garden at Lang’s Crossing to life. Heritage sheep from the Southwells’ two small studs — Southdown and a rare breed of English Leicesters — regularly peer over the fence alongside two roaming donkeys, Olive and Pearl. Inside the garden, four-year-old golden retriever Hugo is constantly at Colleen’s feet, while two-year-old dachshund, Arlo, six-year-old kelpie, Otta, and nine-year-old whippet fox terrier cross, Lollipop, play and keep Colleen company if the family are away for school or work.

But it’s early mornings in the garden, while her family sleeps, that ignite Colleen’s artistic calling. Two years ago, she picked up a piece of very fine wire, rolled it to resemble the root ball of a plant and created what has now become her signature: fine wire and paper sculptures.

“The idea came when I was feeling a bit disconnected from my landscape design work,” she reveals. “I felt that people were missing out on the true pleasures of growing plants. I wanted people to know there is so much to glean from being involved in your garden.”

Inspired by a love for entomology and herbarium samples, each artwork is a 3D view of an imagined plant specimen. With a pigment pen and sepia watercolour, Colleen draws on paper cut-outs of leaves and petals before pinning them with fine entomology pins, which she buys in the thousands.

Today, there is nothing Colleen loves more than watching as someone views her artworks and takes a step closer to immerse themselves in the true beauty of the plant. “I am always looking at the details, it might be the veins on the reverse side of the leaf or patterns on petal; the perfect symmetry in some plants is extraordinary,” Colleen says. “Nature is the ultimate designer. If you don’t take time to pause and look closely then you are missing out on so much.” *CS*

For more information, visit thegardencurator.com.au, or see Colleen’s work from March 21st–April 26th at Suki & Hugh Gallery, 38A Gibraltar Street, Bungendore, NSW, (02) 6238 1398, 0412 029 045, sukihugh.com.au

DOMAYNE EXCLUSIVELY PRESENTS

natural comfort

Experience the ultimate in comfort with the Dunlopillo range of mattresses, pillows and bases.

Exclusive to Domayne, the Dunlopillo range of mattresses, bases and pillows offer everything from superior support springs to temperature regulating comfort and natural fibres for softness and sustainability. With three outstanding mattresses to choose from – Dunlopillo Conform, Regenerate and Attune – each has a comfort-level ranging indicator from Extra Firm to Ultra Plush.

“Dunlopillo has been developed from natural fibres and sustainable latex”

sleep science

Dunlopillo mattresses combine the very best in natural fibres with the latest technologies to create blissful sleep engineered to perfection. From anti-allergenic, anti-bacterial and anti-microbial latex to adjustable bases, unique temperature regulating and moisture wicking fabrics, you'll know you're sleeping on the very latest in mattress innovation.

1 2 3 4 5 6 7 **8** 9 10
extra firm medium ultra plush





CURRENT DUNLOPILLO
ATTUNE 8 QUEEN MATTRESSES
FROM \$6999, 4-DRAWER QUEEN
BASE FROM \$1800; DUNLOPILLO
LATEX HIGH PROFILE PILLOW \$169,
DUNLOPILLO LATEX MEDIUM
PROFILE PILLOW \$139.



dunlopillo®

D O M A Y N E®

comfort zones

To allow ideal spinal alignment and offer strength and support to hips, shoulders and other areas that need it most, certain mattresses in the Dunlopillo range feature independent Australian-made pocket springs arranged in five separate comfort zones. This will help you achieve perfect support with unsurpassed comfort.

1 2 3 **4** 5 6 7 8 9 10

extra firm medium ultra plush



Dunlopillo Therapillo Premium Memory Foam pillows mould to the contours of the head and neck, reducing pressure points and lending extra support for your individual shape. The raised, rounded edges are designed specifically to fit the contour of the neck for ultimate support.

DUNLOPILLO REGENERATE 8 QUEEN MATTRESSES FROM \$2999, DUNLOPILLO SLIMLINE QUEEN BASE \$900, DUNLOPILLO QUEEN BEDHEAD \$1899; DUNLOPILLO THERAPILLO PREMIUM HIGH PROFILE DUAL CONTOUR PILLOW \$189.



Combine the
best in natural
fibres with the
very latest in
innovation and
technologies for
sleep engineered
to perfection.



dunlopillo®

D O M A Y N E®

We have adjustable mattress models that can help with a number of therapeutic benefits, from relieving joint pressure to improving circulation.



LEFT DUNLOPILLO CONFORM QUEEN MATTRESSES FROM \$1999, 230I ADJUSTABLE QUEEN BASE FROM \$1699; DUNLOPILLO THERAPILLO MEMORY FOAM MEDIUM PILLOW \$179.
RIGHT DUNLOPILLO THERAPILLO PREMIUM MEDIUM DUAL CONTOUR PILLOW \$189.



adjust and adapt

Pair your Dunlopillo mattress with a clever and stylish adjustable base in Black or Biscotti to treat yourself to the full range of sleep positions. The therapeutic benefits of adjustable bases range from improved circulation to relieving joint pressure and more.

1 2 3 4 5 **6** 7 8 9 10
extra firm medium ultra plush



Visit **domayne.com.au** to browse our full range of furniture, bedding and homewares.

Domayne® stores are operated by independent franchisees. Advertised prices valid at New South Wales stores only. Prices may vary between states due to additional freight costs. Accessories shown are not included. Offers are not to be used in conjunction with any other offer. Promotion ends 11/4/20.



dunlopillo®

D O M A Y N E®

— THE —
**ENGLISH
TAPWARE**
— COMPANY —

Original design. Superior craftsmanship. Enduring quality.

751 HIGH ST, ARMADALE, VIC: 03 9818 1403 • 170 QUEEN ST, WOOLLAHRA, NSW: 02 9362 4736 • www.englishtapware.com.au

FREECALL AUSTRALIA WIDE: 1300 01 61 81 • AUCKLAND, NZ: In Residence • 09 309 3023 • www.inres.co.nz

KITCHEN SPECIAL DECORATING

Open shelves provide easy access to kitchen items that are constantly in use, such as plates and glasses. The shelves are made from whitewashed floorboards. A Roberts Revival Mini radio adds a touch of fun. For stockist details, see page 137.

your dream kitchen

PLANNING TO UPDATE THE MOST
IMPORTANT ROOM IN THE HOUSE?
TAKE INSPIRATION FROM THESE
STYLISH RENOVATIONS.

WORDS KYLIE IMESON

PHOTOGRAPHY RORY GARDINER DESIGN MARK LEWIS INTERIOR DESIGN



Room to extend

This extension was added to a Victorian-era home so a larger kitchen could be installed. However, the new addition is still in keeping with the age of the house thanks to clever upcycling by UK-based Mark Lewis Interior Design. Case in point, the butler sink is set into an antique pot cupboard, while salvaged pine floorboards conceal the Fisher & Paykel

Dishdrawer dishwasher; they were also used for the cabinetry, which is all drawers. Brass drawer pulls, brackets, tapware and racks complete the Old-World feel. Pendant lights with exposed bulbs fill the area with light, essential to any kitchen. An old farmhouse-style table provides extra food preparation space. marklewisinteriordesign.com



TIMELESS APPEAL

PARE IT BACK WITH ORGANIC TONES AND HARD-WEARING FEATURES.

PRODUCED BY ANN DO

1 Aiden pendant light in White Wash, \$149, from Beacon Lighting. **2** Bianco Venato marble, \$420 per square metre, from CDK Stone. **3** Perrin & Rowe Provence mixer in Chrome, \$1095, from The English Tapware Company. **4** Signature cast-iron casserole in Dune, \$539, from Le Creuset. **5** Ilve Quadra duel fuel oven/stove, \$6374, from Winning Appliances. **6** Elly tea towels in blue, \$2.99 for 4 pack, from Ikea. **7** Gas on Glass 60cm cooktop, \$1649, from Fisher & Paykel. **8** Mango wood serving board, \$54.95, from April & Oak. **9** Straw trivet, \$47, from Everyday Needs. **10** Laguiole Debutant butter knife, \$9.95, from Tara Dennis. **11** LG 708L French door fridge, \$3199, from Harvey Norman. **12** Compass dish rack, \$225, from The Society Inc. **13** Nest bowl in Steel, \$189, from Mud Australia. **14** Piastrella tiles, \$78 per square metre, from Academy Tiles + Surfaces. **15** Platter in Bone Crackle, \$209, from Gidon Bing Ceramics. **16** Sika Design Simone bar stool, \$375, from Domo. **17** Fog Linen Work hook, \$65, from Mr Kitly. **18** Laminate in Delana Oak, \$89.21 per square metre, from Laminex. **19** Redecker dishwashing brush, \$6.95, from Biome. **20** Farmhouse single-fluted sink, \$925, from Schots Home Emporium. **21** Le Labo basil hand soap, \$34, from Mecca. **22** Albion mat, \$39, from Freedom.

For stockist details, see page 137.



Work of art

The kitchen is often the busiest room in the house so choosing a neutral colour scheme can provide a sense of calm when it is all happening: cooking, homework, packing lunch boxes, washing up, the list goes on... The addition of a favourite artwork can also help. DeVol's Sebastian Cox Kitchen in Natural cabinetry with finger pulls instead of handles keeps things streamlined and a timber hook rail that runs the width of the room maximises storage — coffee cups, trivets and saucepans can just be grabbed when needed. A Smeg cooker, brass DeVol tap and Carrara marble benchtops complete this hard-working kitchen. devolkitchens.com



In keeping

Visitors to this home built in 1890 struggle to believe the kitchen is new, which is testament to the sensitive fit-out designed by Jersey Ice Cream Company. An enamel-coated Smeg Victoria freestanding dual fuel cooker is set in between mirror-image cabinetry that is reminiscent of old baker's tables. The rangehood is concealed behind the same tinted gypsum plaster used on the wall, custom-made in a similar shape to the ceiling where exposed beams hint at the building's age. A vintage double laundry sink set on turned timber legs is the perfect finishing touch. jerseyicecreamco.com

IN THE MIX

Different colours and textures in the kitchen add interest and if it is open-plan, they can help integrate it with the living and dining areas. An easy and cost-effective way to achieve this look is by using Laminex.

The overhead cupboards in this photograph are Delana Oak Chalk finish with the base of the island bench in Possum and the benchtops in Limed Concrete. *From \$81.07 per square metre. 132 136, laminex.com.au*

ON HAND The Perrin & Rowe pot filler tap has been designed to be installed behind your cooktop so you can easily fill large pots and add water to woks. \$1065. 1300 016 181, englishtapware.com.au



WELL HIDDEN

This stylish kitchen (below) was designed by Rogan Nash Architects and features a Fisher & Paykel Integrated Column Refrigerator with ActiveSmart Foodcare Technology to keep food fresh.

1300 650 590, fisherpaykel.com/au



kitchen news

KYLIE IMESON FINDS THE LATEST PRODUCTS FOR A COMPLETE MAKEOVER OR A SIMPLE UPDATE.

THING OF BEAUTY Robert Gordon has teamed up with artist David Bromley to create a range of ceramics exclusively available at Myer, including this Butterflies oval platter. \$74.95. 136 937, myer.com.au

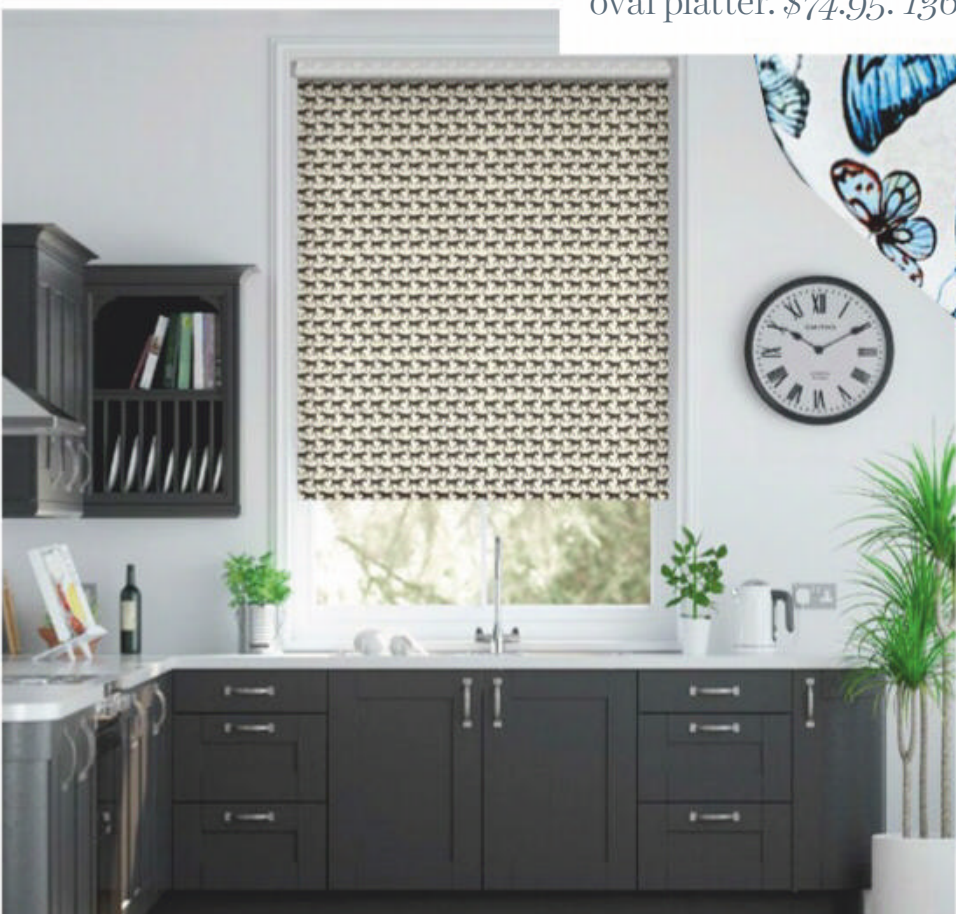


ARTISTIC TOUCH

ADD A SCULPTURAL ELEMENT TO YOUR KITCHEN WITH COCO REPUBLIC'S APOLLO MARBLE BOWL. \$295. 1300 000 220, COCOREPUBLIC.COM.AU



COOK UP Mounted on legs, the Tefal Power Grill has a removable plate so you can put it in the dishwasher. \$199.95. 1300 307 824, tefal.com.au



DOG LOVER Looking to add a bit of fun to your kitchen? Blinds Online's new range of roller blinds by Emma Bridgewater includes the Labradors design. Inspired by her own pet, Emma's repeating pattern makes you look twice before you realise they are dogs. *From \$56. 1300 761 179, blindsonline.com.au*

New lease on life

Purchasing a 50-year-old Aga on Gumtree and installing it inspired this renovation of photographer Marnie Hawson and her husband Ryan's Riddells Creek kitchen in central Victoria. "We re-used a lot of the existing cabinetry, bought second-hand brass tapware and handmade brass handles, repurposed a vintage Czech galvanised washing tub into a sink, and used zero VOC paints," explains Marnie.

Concrete benchtops were put in and VJ boards painted in Antique White USA from Ecolour serve as the splashback and hide the rangehood. Curtains instead of doors on some cupboards hark back to yesteryear and a painted timber hook board (similar available from Bunnings) provide storage.



GROW TOGETHER

FOR COOK JULIA BUSUTTIL NISHIMURA, TEACHING HER YOUNG SONS THE JOYS OF GROWING AND PREPARING FRESH FOOD WILL PUT THEM IN GOOD STEAD FOR A HEALTHY AND FULFILLING FUTURE.

WORDS STEPHANIE HOPE PHOTOGRAPHY LISA COHEN



COMPETITION HARVEST TABLE

FROM TOP LEFT Making doughnuts in the kitchen — “Of course Haruki loved the doughnuts the most!”; Haruki reaches for the jars of preserved fruit on the top shelf of a dresser; having fun outside. **FACING PAGE** Julia and Haruki explore the garden at Oak and Monkey Puzzle in Spargo Creek, Victoria.



FOOD HAS ALWAYS BEEN a driving force for Julia Busuttil Nishimura. The food writer and regular *Country Style* contributor has amassed a following through her website Ostro, which features simple, joyful recipes that hero fresh, seasonal ingredients. Her debut cookbook of the same name topped the bestseller lists and its follow-up, *A Year of Simple Family Food*, is available in April this year.

In addition to her flourishing food business, through which she runs immersive pasta-making classes for small groups, Julia is a devoted mother of two. She and her Japanese chef husband Nori Nishimura recently welcomed their second child in January, a little boy named Yukito, who is an eagerly awaited sibling for their four-year-old son Haruki. Julia relishes the opportunity to nurture an interest in growing food and cooking in her eldest son. “Encouraging children to be involved in the growing of their own food is a great way to gently coax them into discovering the pleasure of cooking and eating a wide range of food,” she says. “It is all intertwined and when we give them the opportunity to see this, their perception of food and what is on their plate is forever changed.

“Haruki loves helping me in the kitchen, whether it’s pounding something in the mortar and pestle or peeling carrots, it’s easy to involve him in small but meaningful ways. He’s always keen to plant more seeds in the garden, too. The excitement when something sprouts is purely magical.”

A Maltese upbringing and time spent nannying in Tuscany have given Julia a healthy appreciation for family meals and simple ingredients. She spends every chance she gets >

HARVEST TABLE COMPETITION

Julia's son Haruki helping his dad Nori peel potatoes. "I often get Haruki to do small tasks and he loves making dough," she says. **FACING PAGE, CLOCKWISE, FROM TOP LEFT** Walking in the bush; Dutch Cream potatoes, which Julia describes as having a buttery sweet flavour. "Their waxy yellow flesh makes them perfect for mashing, roasting and boiling. They're a great potato to have on hand"; Julia's delicious potato, leek and pancetta tart. **Shot on location at Oak and Monkey Puzzle.** For information about workshops and events, visit natashamorgan.com.au





at the local markets, chatting with producers and gathering inspiration for her recipes. And a former career teaching the Stephanie Alexander Kitchen Garden Program at a primary school in Melbourne's inner north has helped solidify her belief that giving children an appreciation of fresh produce and home cooking is a worthwhile pursuit.

In fact, getting her sons involved in every aspect of the process will pay dividends for years to come. "Teaching children the importance of knowing where their food comes from encourages them to be informed, curious and passionate cooks and eaters as young people and hopefully for the rest of their lives," says Julia.

To preorder Julia's A Year of Simple Family Food, visit panmacmillan.com.au. The Country Style Harvest Table competition encourages Australian children to get into the garden. For more details, see over the page. >



GREEN THUMBS UP

CALLING ALL STUDENTS! GET YOUR HANDS DIRTY
IN THE GARDEN TO WIN IN MORE WAYS THAN ONE.

AT COUNTRY STYLE, we believe that gardening and growing your own produce is an admirable skill and interest that should be nurtured from a young age, which is why we are once again pleased to be running our Harvest Table competition. Children from every corner of Australia are invited to get growing, and show us the fruits of their labours by creating delicious harvest table displays or descriptive journals detailing their efforts. The best entries will be featured in *Country Style*, and there are two fantastic prizes up for grabs. We can't wait to see all of the beautiful and bountiful produce that our fledgling farmers produce!

THERE ARE TWO GREAT PRIZES TO BE WON

1. \$5000 Fisher & Paykel voucher for the Best Class or School Harvest Table.
2. An iPad Air (16GB with wi-fi) for an individual student's journal on their vegetable garden (their own or their school's).



HOW TO ENTER

For **Best Class or School Harvest Table**, send photographs of your Harvest Table with a description of how you created the table in 500 words or less. Please include the name of your school and class, contact name, address and telephone number. For **Best Home Harvest Table Journal**, send your journal with the adult's and child's name, address and telephone number. We will be unable to return all journals; photographs become the property of Bauer Media Australia Pty Ltd. Send entries to *Country Style*, Harvest Table Competition, PO Box 4088, NSW 2000. Entries close on November 2nd. Conditions apply, see bauer-media.com.au/competitions Commences February 27th, 2020. Ends 12AM AEST/AEDT on November 2nd, 2020. AU residents 18+. This is a game of skill, not a game of chance. The Promoter is Bauer Media Pty Limited (ABN 18 053 273 546) 54 Park Street, Sydney, NSW 2000.

COUNTRYSTYLE HARVEST TABLE

IN ASSOCIATION WITH
FISHER & PAYKEL

Turning your harvest into a feast is simple thanks to Fisher & Paykel's range of kitchen appliances. Take the Freestanding Dual Fuel Cooker (pictured), which allows you to cook several dishes at once on the cooktop, while the oven below has nine settings and a self-cleaning function. For more information, visit fisherpaykel.com/au



COUNTRY COOKING

Delectable looking meringues above paper doily labels. **FACING PAGE** Beatrix Bakes is a tiny corner café that does small-batch baking, so items often sell out quickly.

CREATING MAGIC

HAVING SPENT HER CHILDHOOD ENJOYING COUNTRY BAKERY TREATS, NATALIE PAULL IS RECREATING THEM AT HER CAFÉ BEATRIX BAKES.

RECIPES NATALIE PAULL PHOTOGRAPHY BEC HUDSON AND EMILY WEAVING

6.5 / slice
MANDARIN
CHIFFON
w mandarin
sour cream
glaze

2.5 ea
TWO-BITE JAMMY
TARTS
made w raspberry
jam in a buttery
crust

Flourless
COCOA + brown
sugar torte
x gluten free x

9.5 / slice
Chocolate
sour cream
layer cake
w
chocolate custard
buttercream +
raspberries

Gingerbread
Hula Hoop

Natalie Paull, chef, lover of all things sweet and owner of café Beatrix Bakes shares some of the secrets to baking success that she's gained over the years.

SPEED QUEEN I never use the top speed on a mixer, even for whipping. It flings strands of the mix up the side of the bowl and away from the main mass of the batter or mix you are trying to build structure into. Beating a little slower allows more air in over the extra time it takes to beat the mix. Make speed 8 (under high) your new top speed.

REST Resting is usually reserved for the realm of meat cookery, but cakes and custards can glide to perfection in exactly the same way. Brown butter and caramels benefit from this technique; they heat up so quickly they can accelerate alarmingly fast, past the optimal temperature. And the best technique to melt chocolate is to bring a saucepan of water to the boil, turn it off, then nest the chocolate in a heatproof bowl on top. Cakes, too, will keep cooking when taken from the oven, so I like to have a few moist crumbs (not wet or raw batter) on my testing skewer. Resting also refers to the bakes that are left to set or ripen overnight. Cake develops a better flavour if rested for at least five hours before icing. The crust softens and the crumb is less fragile (yet still tender). And rest is best (up to 72 hours) for chocolate chip cookie dough before baking, to fully hydrate the dough and deepen the flavour.

USE YOUR SENSES If you sense the cake or cookie is colouring too fast, listen to your inner baking genius and turn the oven temperature down a smidge. If you feel the raw pastry becoming sticky and warm under your rolling pin, respond and get the pastry in the fridge to chill.

SIFTING You don't need to sift the flour for doughs, unless you're incorporating spices that can be prone to lumpiness. For cake making, in batters and foams, sifting is a form of combining and adding the ingredients in a more delicate way. If you just tip flour into a sponge foam, it will sink.

SCRAPE IT, DON'T WASTE IT Use a flexible plastic spatula to scrape as much as you can out of a bowl. You want to incorporate every last spoonful everywhere you can!

TAKING TEMPERATURES Always keep in mind the temperatures — not just of your ingredients but your room, your utensils and bowls, and your hands. Dough rolled in a hot kitchen may need intermittent resting in the fridge. Ingredients stored at ambient temperature, like flour and sugar, will be hotter in your summertime kitchen, so I use butter at a cooler temperature (or chill the flour) to balance the overall batter or dough temperature. Conversely in winter, use slightly warmer butter and eggs when the flour and sugar are colder at room temperature.

Beatrix Bakes, 688 Queensberry Street, North Melbourne, Victoria, 0403 698 836, beatrixbakes.com



The peach Alabama cake (recipe opposite).

FACING PAGE, FROM LEFT When baking with eggs, Natalie's advice is to weigh them, as size can vary widely between brands; she says she loves her job because she gets to eat cake every day — sometimes even for breakfast.

THE PEACH ALABAMA CAKE

Serves 8–12

Make the sponge cakes, peaches, jelly and mascarpone-zabaione in the morning and build it later that day when the jelly has set. Leave to set in the fridge for at least eight hours or, optimally, overnight. It keeps for up to three days in the fridge.

sponge cake (use your favourite sponge cake recipe)

quick mascarpone-zabaione (see recipe over page)

120ml marsala, for assembly

ROASTED PEACHES AND PEACH JELLY

750g ripe and fragrant peaches (approximately 6 peaches)

200ml sparkling pink wine

40g caster sugar

8g (1½ sheets) titanium-strength leaf gelatine*

cooking oil spray

Preheat the oven to 160°C. To prepare the peaches for the jelly, run a small serrated knife around the seam on the peaches and twist gently. Pull the stone out; if there is any resistance leave the stone in and remove it later or just cut off the sides of the peaches into large lobes. Place in a non-reactive roasting tin, cut side up, and add the wine and sugar. Place a sheet of baking paper on top and cover tightly with foil. Roast for 30–40 minutes until the peaches are fragrant and yielding — they will look like a tinned peach. Remove the foil and paper and allow to cool.

While the peaches are roasting, prepare and cook the sponge cake, splitting the batter between two 20cm round, 5cm deep cake tins.

When the peaches are cool, start the jelly by pouring off the roasted peach liquid into a bowl. It should yield about 250ml. If you are under, top up with water; if over, add the excess syrup to the marsala. Pour the syrup into a small saucepan and heat to just boiling (don't let it boil, as it will reduce the liquid and affect the set).

While the syrup is heating, soften the gelatine leaves in cold water until it feels like soggy plastic wrap. Squeeze it out and add to the hot liquid, whisking well until dissolved. Spray a small



“Always keep in mind the temperatures — not just for the ingredients but your room, your utensils and bowls, and your hands.”

plastic tray (or a rectangular takeaway container) with cooking oil spray. Pour the liquid into the tray and chill in the fridge for about 1 hour until set.

Prepare the mascarpone-zabaione and keep chilled until needed. Reserve 100g of the mascarpone-zabaione to decorate the cake.

Peel and cut the peaches. The skins should just slip off. Some peaches are jerks when peeling, so just get a small knife in there and do your best.

Prise any stones out that were too hard to remove when raw. Set aside four of the most gorgeous pieces for decoration and cut the rest into large chunks.

Prepare the two cakes by using a serrated knife to shave off the very top crusts. Cut both in half horizontally to make two tops and two bottoms.

Get all the components ready. Lightly spray a 20cm round, 7.5cm deep cake tin with cooking oil spray and line with plastic wrap, with enough overhang to come up and over the side. Run a knife through the jelly to dice into small cubes. Cluster the peaches and visualise the mascarpone-zabaione and jelly in thirds so you use everything up evenly — let's take a break from the scales here and get loose!

The build: Place a cake bottom, cut side up, in the lined tin and dab liberally with marsala using a pastry brush, concentrating most of it around the

edge (the peaches will help moisten the middle). With an offset spatula, smooth one-third of the mascarpone-zabaione all the way to the edge. Strew one-third of the cut peaches and one-third of the diced jelly on top. Repeat with the two top layers next — sponge, marsala, mascarpone-zabaione, peach, jelly. Brush the cut side of the remaining bottom cake with marsala, then flip it, crust side up, into the tin. Press down lightly, draw the overhang of plastic wrap up and around the side of the cake, and cover the top with a little extra plastic wrap to completely seal.

Sit something flat on top (like the base of a tart tin) and weight it down with tins or a small heavy pot. This forces the layers to hold together when cut. Chill for at least 8 hours or overnight.

Before serving, remove the plastic wrap from the top, and pull the overhanging plastic wrap away from the cake so it can be turned out without any plastic getting caught underneath. Invert the cake onto a cake stand or serving plate, remove the tin and peel off the plastic. Pile the reserved mascarpone-zabaione onto the middle of the top and use the spatula to swirl it prettily to the edge. Swipe around the side to give a lovely naked layer cake appearance. Top with reserved peaches.

* Available at specialty food stores, delicatessens and some supermarkets. >

QUICK MASCARPONE-ZABAIONE

Makes about 800g

This can be made the day before and kept chilled for up to five days.

50g egg yolk (from approximately 3 eggs)
50ml sweet marsala
70g caster sugar
½ teaspoon vanilla paste
tiny pinch sea salt flakes
750g mascarpone, chilled

Put egg yolks, marsala, sugar, vanilla and salt in the bowl of an electric stand mixer and whip on speed 8 (under high) for 5 minutes. Turn the speed down to 2 (above low) and add the mascarpone in four parts, whipping for 1 minute between each. Turn the speed back up to 8 (under high) at the end and whip just until the cream looks soft and thickly luscious.

LEMON CURD CREAM CREPE CAKE

Serves up to 12

Make the lemon curd the day before.

It takes about an hour to make the batter and cook the crepes and 15 minutes to assemble. Allow at least a two hour chill for the layers to marry. It is best eaten cold and can be kept chilled for up to three days.

CREPES

60g unsalted butter, plus 30g extra, melted, for cooking the crepes

750g milk
200g egg (approx. 4 eggs)
300g plain flour
20g caster sugar
½ teaspoon fine sea salt
50g icing sugar, for dusting

FILLING

400ml cream
400g crème fraîche
½ teaspoon vanilla paste
300g lemon curd (see right for recipe)

To make the crepes, melt the butter and pour it into a large jug. Add the milk, eggs, flour, sugar and salt. Using a hand blender, whiz for about 10 seconds until you have a smooth batter with a milkshake-y, runny cream consistency. (Alternatively, use a food processor or blender, or make it old school by gradually whisking the wet ingredients

into the dry ingredients.) Rest the batter for 10 minutes at room temperature.

Heat a shallow 20–22cm non-stick frying pan (preferably a crepe pan) over a medium–high heat and drizzle a little melted butter into the pan. The butter should sizzle, not burn.

Pour a ladleful (60ml/¼ cup) of batter into the pan. Lift the pan up and swirl the batter out to the edge so the base is covered with a thin film of batter. Pour the excess back into the jug. Return the pan to the heat and cook for 1–2 minutes until set and faintly golden on the edges.

Flip the crepe with an offset spatula and cook for a further minute. Slide the crepe out on a wire rack to cool. Keep creping and flipping until you have 20 crepes. If you lose one it doesn't matter, but this usually happens when flipping before the crepe has set. When you make your best one, set it aside for the top of the cake. It's your GC — Greatest Crepe. Fan them, half resting on each other (they aren't prone to sticking) on the rack, to cool.

While the crepes cool, whip the cream, crème fraîche and vanilla until it just reaches soft peak stage.

To assemble: choose your path. If you want to make it in a springform tin, choose one a smidge wider than the crepes so you don't have to faff around with trimming the crepes (if you do want to do this, use scissors). Or you can stack them free form on a cake platter. If you choose the tin, spray it with cooking oil spray and line the base and side with baking paper. If you opt for the freeform, make sure you smooth the cream and curd out as evenly as possible, to keep the layers level.

Whichever way you choose, it's going to go like this: crepe, heaped tablespoon curd, crepe, heaped spatula-ful cream (about 100g per layer), crepe, curd, crepe, cream...

Smooth out the curd and cream evenly over the entire crepe — don't be too fussy. Repeat the layers until you use up all the components. Finish with your GC that you set aside. Cover with plastic wrap.

Chill for at least 2 hours or overnight. Remove plastic (and tin, if using) and dust with icing sugar. Eat cold.

LEMON CURD

Makes about 550g

This takes about 30 minutes to make and at least two hours to chill and set. It keeps up to two weeks chilled and freezes for up to three months. Thaw in the fridge.

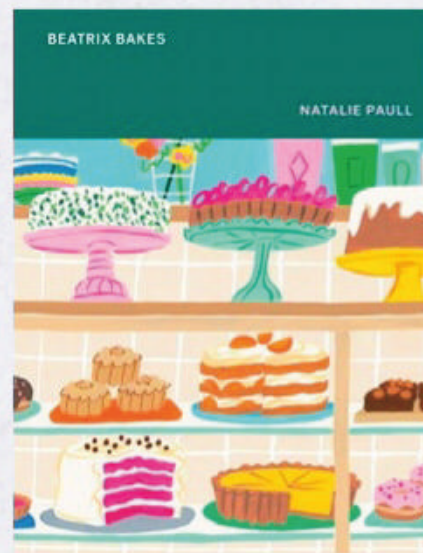
150ml strained lemon juice
(from approx. 5 lemons)
225g caster sugar
¼ teaspoon sea salt flakes
120g egg yolk (from approximately 6 eggs)
90g unsalted butter, softened to squidgy
finely grated zest of 1 lemon

Fill a 20cm wide saucepan with 5cm of water and bring to a low simmer on the stovetop. Choose a heatproof bowl that will nestle on top of the pan without touching the water. Put the lemon juice, sugar and salt in the bowl and whisk to combine. Whisk in the egg yolks.

Place the bowl over simmering water and whisk with a medium tempo until the curd is thick, wobbly and registers 85°C on a cooking thermometer.

Take the bowl off the pan and add the soft butter, a few pinches at a time, whisking them in, until all the butter has been added and has dissolved. Whisk in the lemon zest. Adding the zest at the end preserves the zingy punch of the zest, which diminishes with cooking.

Scrape the mixture into a bowl. Immediately press a piece of baking paper on the top, to prevent a skin forming, and refrigerate for at least 2 hours. The lemon curd will look loose but will become firmer as it cools. *CS*



This is an edited extract from *Beatrix Bakes* by Natalie Paull published by Hardie Grant Books, \$45, and is available where all good books are sold.



Lemon curd cream crepe cake (recipe opposite).

heaven sent

MICHAEL REID RECALLS THE DAY HIS MOTHER WENT TO A FUNERAL AND RETURNED WITH A RECIPE FOR A FAMILY CHICKEN DISH.

WORDS TRACEY PLATT PHOTOGRAPHY AND STYLING CHINA SQUIRREL

IN COUNTRY TOWNS, it's a well-acknowledged fact that your standing in the community can be measured not only by the number of people in your funeral congregation, but the size and quality of the buffet at your wake!

The death of a local priest, therefore, always guarantees a good feed as parishioners vie to boost their ever-after status based on the quality of their homemade slices, sandwiches and scones that laden the tables.

Sydney-based art dealer and cultural commentator, Michael Reid OAM, says some time in the 1970s his parents, Pat, a school teacher, and Gordon, a farm machinery dealer, attended the funeral of Monsignor Jeremiah Galvin at Narrandera in the NSW Riverina region.

"Even as a child this had me somewhat perplexed, as the family has never identified as either Catholic or religious," Michael says. "My parents were, by the standards of the day, 'a mixed marriage'. Dad was Catholic and mum was Anglican and the Catholic authorities refused to marry them in the local church. I think the Anglicans did allow the marriage, but not at the front bit of the church. They were, I believe, married in one of the side bits."

As expected, his parents reported that the wake had been exceptional. "Anyone who has lived in a small country town will tell you; attending funerals has nothing whatsoever

to do with God," he explains. "They are a high visibility communal recreation — and a good feed. Spreads were judged. The good ladies of the Children's Medical Research Foundation served up a well-received repast. I can just picture it; it would have been chockers with tinned pineapple on everything."

Sometime during the afternoon, Pat, now 82 (pictured here with Michael in the 1970s with his chopper bike) procured the recipe for a chicken dish that they still refer to as Chicken à la Monsignor Galvin. Although Michael has since eaten in restaurants around the world, he says the dish holds memories that forever draw him back to the small-town world of his childhood.

"With Mum being deputy shire president and Gordon on the Chamber of Commerce and Rotary, Chicken à la Monsignor Galvin was an easy, quick family standard. I think a crock pot was involved," Michael explains.

Another recipe Pat perfected in her '70s-style kitchen was caramel pie made with boiled condensed milk. "One day, the water boiled dry and the tins exploded in their pan while I was in the kitchen," Michael says. "Luckily, I was not killed by flying serrated tin... the kitchen was coated in caramel, which matched the mission brown colour scheme." *CR*
To read more about Michael, turn to page 14.

BELOW RIGHT Michael Reid, nine, on his chopper bike with his mum Pat beside him.



CHICKEN Á LA MONSIGNOR GALVIN

Serves 6

1.6kg chicken
2 tablespoons butter
1 tablespoon olive oil
1 cup chopped onion
1 cup chopped carrot
1 cup chopped celery
45g packet cream of chicken soup mix
1 cup milk
fresh parsley sprigs, for garnish
cooked rice, for serving

Place chicken in a large, heavy-based saucepan. Cover with cold water and season with salt and pepper. Bring to boil over a medium-high heat. Reduce heat to medium-low and simmer, uncovered, for 1½ hours or until chicken is cooked.

Carefully transfer chicken to a baking tray and allow to cool. Reserve 2 cups of chicken stock*. Remove skin and bones from chicken and discard. Tear or chop chicken meat into bite-sized pieces. Set aside.

Heat butter and oil in a medium saucepan over a medium-low heat. Add onion, carrot and celery and cook, stirring, for 7–8 minutes or until tender. Remove from heat.

Place soup mix and milk in a jug and mix until well combined. Stir into vegetable mixture with reserved stock. Stir over a medium heat until mixture boils and thickens. Reduce heat and simmer for 7 minutes. Add chicken and stir until heated through. Garnish with parsley and serve with rice.

** You can freeze leftover stock.*

SHARE YOUR FAMILY FAVOURITES

Do you have a recipe that has been passed down through generations? Send it to us, the story behind it and a copy of a photograph of the relative who passed it on. Remember to include a telephone number. Email vcarey@bauer-media.com.au or send a letter to Heirloom Recipe, Country Style, PO Box 4088, Sydney NSW, 1028.

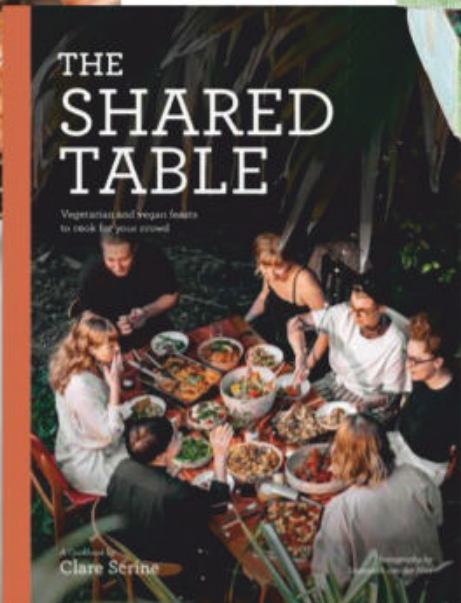




flavours

BARBARA SWEENEY INDULGES HER SWEET TOOTH WITH DATES FROM THE TOP END AND ARTISAN GELATO.

Follow Barbara on Instagram @foodandwords



SHARING THE LOVE In each chapter of *The Shared Table* (Smith Street Books, \$39.99), Clare Scrine cooks dinner for a different set of friends. One Sunday morning she whips up a breakfast spread that includes these vegan muffins above — with banana, oats and nuts, on the left, and with raspberries and rosewater on the right. In later chapters she prepares a brunch, a picnic, a leisurely lunch — all with groups of friends. The group meals and her vegetarian and vegan recipes take us to the heart of all that is good about cooking and sharing food, which is friendship, compassion and love.



MEET THE PRODUCERS

Geoff Treloar and Jenny Masters, W2Olives, Yathella

Like wine, olive oil reflects the soil and climate it's grown in and the result is different from year to year. It's these qualities that set boutique producers apart from the big guys. Ongoing

drought has led to decreased yields, but boutique producers such as Geoff Treloar and Jenny Masters from W2Olives in Yathella near Wagga Wagga are still producing brilliant oil. Geoff and Jenny took out the Best Extra Virgin Olive Oil at the Australian International Olive Awards with their 2019 Hardy's Mammoth single varietal oil. Not bad for a vet and medical doctor who knew nothing about farming or olive oil when they departed Sydney more than 20 years ago for a quieter life. "We had never picked this olive as a single varietal before, but we knew when we were harvesting that the flavours and aroma were exquisite," says Geoff. The 16,000-tree grove on the banks of the Murrumbidgee River was primarily planted with pendolino and correggiola varieties and smaller numbers of manzanillo and the Australian Hardy's mammoth. It was originally planted as a family project. "We wanted family to come and visit and to be involved," says Geoff. Which they do; to help hand-pick the olives every year. Buy this award-winning oil online. w2olives.com.au

SWEET TREAT

Using ripe South Australian ingredients as their starting point, the team at Gelista Premium Gelati trumps with original flavour combos.

Aussie bush ingredients feature in Lemon Myrtle and Macadamia with Toasted Coconut; café society is celebrated in the rich Coffee and Cardamom with Mocha Swirl; and the dairy-free Coconut with Raspberry Swirl is a vegan treat. Spoon into a bowl for a delicious fuss-free dessert. From \$9 for 570ml. 1800 280 370, gelista.com.au



A HELPING HAND

Support fire-ravaged rural communities by visiting them — with an empty esky in the boot of the car. Staying in regional hotels and bed and breakfasts, eating out, buying wine and lovely food helps keep the wheels turning. See @emptyesky on Instagram for inspiration.



HOT DATES

There is something incredibly exotic about the idea of home-grown dates, but they're hard to come by. Mixed boxes of up to 13 different varieties — packed in boxes adorned with date-inspired artwork by Northern Territory artists Chips Mackinoltz and Nicole Sarfati — are available online from the Desert Fruit Company from now until the harvest is sold out. Enjoy medjool, khalas and zahidi, among others. The plantation, north of the Simpson Desert, is farmed by a co-operative of artists and farmers who are committed to organic and sustainable practices. Visit desertfruitcompany.com.au



BAKING WITH OIL Olive oil makes a great substitute for butter in cake mixes. You'll find a lovely recipe for lemon olive oil cake in Charlotte Ree's *Just Desserts* (Plum, \$29.99).





MEET THE PRODUCERS

Join us for our annual producers' lunch at Orange F.O.O.D Week.

IT'S ON AGAIN: Join *Country Style* editor-in-chief Victoria Carey at this year's Meet the Producers lunch held in Orange F.O.O.D Week. On arrival, enjoy a glass of sparkling wine from See Saw Wines and canapés. Then, browse the market for local produce including Fourjay Farms hazelnuts, Thornbrook Orchard fruit, Saltbird gourmet salt, Paling Yards Grove olive oils, Fresh Fodder dips, Hillside Harvest eggs and honey from The Beekeepers Inn. Sample the produce in a two-course lunch with wines from Brangayne of Orange and Orange Mountain Wines while hearing from producers.

WHEN Thursday, April 2nd **TIME** 11.30am–2.30pm **PRICE** \$70 per person **WHERE** Nashdale Hall, Cargo Road, Nashdale, near Orange, NSW **BOOKINGS** Cath Thompson, 0425 259 350.

CLOCKWISE, FROM TOP LEFT Cattle grazing in a paddock near Orange; Cath Thompson of Me'n'us Cooking Catering Concepts, is the organiser for the event; the producers' plate from a previous year; a local orchard; fare from local producers are used in the lunch; flowers from Botanica Flora decorate the tables; the annual event includes an outdoor produce market; the producers' lunch includes canapés, a main dish with local wines and finishes with dessert, all created from local produce.



Toby Osmond in the Yaama Ganu Gallery stockroom; he only works with Aboriginal owned and operated art centres. From left: *Martuwarra* by Sonia Kurarra; *Warmurrungu* by Nyarapayi Giles (dec); *Malikijarra Tjukurrpa* by Murdie Morris; *Waru at Watarru* by Anne Dixon (dec); *Walytjitjata* (on table) by Imitjala Curley. **FACING PAGE, CLOCKWISE, FROM BOTTOM LEFT** *Untitled* by Mulyatingki Marney; *Waru* by Ngamaru Bidu; *Untitled* by Bugai Whyoulter; *Untitled* by Kumpaya Girgirba; *Untitled* by Bugai Whyoulter; *Untitled* by Yikartu Bumba; *Jilapunga* by Yikartu Bumba; *Untitled* by Bugai Whoulter; *Untitled* (middle left) by Wokka Taylor; *Untitled* (middle right) by Minyawwe Miller.





H O M E W A R D B O U N D

LEAVING BEHIND THE HUSTLE AND BUSTLE OF CITY LIVING, TOBY OSMOND RETURNED TO MOREE AND BEGAN WORKING WITH INDIGENOUS ARTISTS.

WORDS CLAIRE MACTAGGART PHOTOGRAPHY PIP WILLIAMS

ONE OF TOBY OSMOND'S greatest joys is unrolling a canvas and feeling a connection to the artist and their story, whether it's from the local Kamilaroi Nation or other remote communities across Australia. "Nothing compares to when the artwork arrives," the 47-year-old says. "Often there will be a surprise in there... I remember once unpacking a roll from an art centre and there was an Emily Kame Kngwarreye [a celebrated Indigenous artist] piece tucked inside."

Along with co-director Catherine Madden, 59, Toby works at the not-for-profit Yaama Ganu Gallery in Moree in northern NSW. The gallery is a proud signatory to the Indigenous Art Code and works exclusively with Aboriginal art centres to sell art around Australia and overseas. It was initiated by local farmer Dick Estens AO and founded in 2011 by the Aboriginal Employment Strategy and Indigenous Land Corporation, and plays a key role in sharing First Nation narratives and culture. "It's great that people from around the world are appreciating their art but what is really important is that the stories are told," Toby explains. "The connection to Country is so strong and they don't want that lost. That's a big part of what we do."

The innovative project not only creates economic, social and cultural opportunities for artists and their communities, it has also brought Toby full circle. He grew up on a sheep station near Weemelah, an hour north of Moree, but spent two decades living in London, New York and operating celebrated restaurants and bars, including Will and Toby's, in Sydney. When he returned home in 2011,

he intended to stay with his family for six months. But it seems the country town had other plans and it didn't take long for Toby to be fully immersed in the Moree community and embrace a new career in the Aboriginal arts scene.

In a nod to his former career the gallery is also home to Café Gali, a lively meeting place for locals and tourists. It also serves as a hospitality training facility for the local Aboriginal community. Toby helped set up the café, which has employed around 150 people since its inception. Leah Carr, 27, started work there a year ago and is now teaching others to make coffee. "I enjoy the atmosphere and working with Toby who is a mentor and is involved in all aspects of the café and gallery," she says.

As part of his work, Toby regularly travels to remote artist communities in central Australia and was recently welcomed by the Martu people during a week-long visit as a guest of the Martumili Artists at Punmu in WA. "It's really exciting when you see artists develop," he explains. "There's wonderful story of Murdi Nampijinpa Morris, an 81-year-old who picked up the brushes for the first time and has become an international selling artist."

Toby has discovered a fulfilling life in the north-west region since moving home. "In Moree, I have the opportunity to engage with people from all different backgrounds and that makes for a bigger and richer life." *CS*
211 Balo Street, Moree, NSW, (02) 6794 3280,
yaamaganu.com.au The Kaltjiti Artists from APY Lands
in SA will exhibit from March 6th until mid May.



CLOCKWISE, FROM ABOVE Yaama Ganu Gallery directors Catherine Madden and Toby Osmond. They hold four exhibitions each year, including *Punmukarti!* by Martumili Artists, which is hanging behind them. From left: *Punmu*, a collaborative work by May Chapman, Doreen Chapman and Thelma Judson; *Punmu Rockholes* by Marianne Burton; *Waru* by Ngamaru Bidu. "People are asking all the right questions now, about the provenance and what money is being returned to the artist," says Toby; the Yaama Ganu Gateam includes (from left) Leah Carr, Aleesha Salmond and Stacey Naden. They are sitting in front of works by the Martumili Artists in WA; a sunny corner on the verandah of Toby's home; Toby lives with his mother Carolyn who owns the local nursery the Fork and Spade; *Tjala Tjawani* by Anyupa Stevens from Tgungu Palya Arts hangs on the back verandah. **FACING PAGE** The Mehi River runs through Moree.



A R T I S T ' S H E L P E R
BERTIE THE JACK RUSSELL IS SCULPTOR
ROS AULD'S FAITHFUL COMPANION.

WORDS BARBARA SWEENEY PHOTOGRAPHY BRIGID ARNOTT

Bertie the Jack Russell sitting in
front of his kennel. **FACING PAGE**
Ros Auld with 11-year-old Bertie.



WHEN YOU VISIT renowned ceramicist and sculptor Ros Auld and her husband, Bruce, an agricultural scientist, at their small property in Borenore, near Orange in the Central West of NSW, there is no mistaking you're in the right place. Ros's work is everywhere. Large pots half buried in the garden fill with rainwater and serve as bird baths. Others are propped up against the studio wall like finds from an archeological dig. Even bowls no longer used by Ros and Bruce in their kitchen have been recycled as dog bowls for their 11-year-old white and caramel Jack Russell, Bertie.

Ros, Bruce and their son Robbie brought Bertie home as a six-week-old pup. "We saw an ad in the local paper," Ros says. "We chose Bertie for his markings — he has a nice little brown saddle — and because he appeared to be sweet natured." A small birth defect — his front feet are turned out — has never proved to be a hinderance. "They're just part of his unique character."

"Bertie's appeal lies in his big personality," she says. "He's a real show off, especially around children. When they visit, he runs around in very fast circles, getting faster and faster, which they absolutely adore." It was one of Bertie's dizzying performances that bought him to the attention of *Country Style*, and we couldn't resist him either.

Every morning, Bertie makes his way from his kennel to the house for a biscuit. "When he arrives at the back door, he sits and put his front paws over the threshold," says Ros. "Then, when he's finished his biscuit, he walks around the outside of the house and finds a nice place to sleep."

One of Bertie's favourite outposts is by the pot belly stove in Ros's studio, where he spends much of each day, listening to the radio. "I tune it to Radio National for him."

In the evening he plays ball with Bruce, holding onto the ball like a seal after fetching it and only letting go once he's received a dog treat. "He has Bruce well trained," says Ros.

Bertie has strong fight instincts — he is very territorial and, as though unaware of his small stature, will take on big dogs quite aggressively and is not daunted by their size. He's also alert to snakes and sounds the alarm when he sees them. "You hear of people losing Jack Russells to snakebites, but we've been very lucky," says Ros.

In a storm, he flees. As soon as the air pressure drops, he's gone, running over to the neighbour's, where he hides in the laundry. "He gets very frightened," says Ros. "If we can't find him, we know where to look."

Most recently, Bertie assisted Ros prepare for a major retrospective of her work and career. He was on hand as she culled, curated and catalogued her sculptural and painterly vessels and vases, as well as her more current sculptures. "It took me more than a year to get it together," says Ros. The resulting show, *Ros Auld: Adventures in Ceramics* was at Orange Regional Gallery from December 2019 to January 2020.

Once the project was behind them, Ros and Bertie were happy to return to their quiet, purposeful days in the studio, ABC Radio National quietly playing in the background. *CF*
For more information, visit rosauld.com



CLOCKWISE, FROM ABOVE Ros Auld's work is represented in the collections of Australia's major galleries. The framed photograph of her work above the timber sideboard was taken by the late Bob Millis; Bertie watches Ros at work in the studio; Bertie and Ros listen to ABC Radio National; Bertie enjoys playing fetch. **FACING PAGE** Bertie's bowl was made by Ros.





The Lost World Valley with views to the escarpments of Lamington National Park, the World Heritage-listed rainforest, forms part of the Scenic Rim.

TAKE THE SCENIC ROUTE

THE LOCAL PRODUCE, COUNTRY TOWNS AND STUNNING NATIONAL
PARKS ARE JUST SOME OF THE REASONS TO SPEND A WEEKEND
EXPLORING THE SCENIC RIM IN SOUTH EAST QUEENSLAND

WORDS CLAIRE MACTAGGART PHOTOGRAPHY PIP WILLIAMS



WHEN I WAS a child our family often visited the Scenic Rim en-route to my grandparents' farm near Warwick. As we'd cross Cunninghams Gap in Main Range National Park, Mum would remind us to wind down the windows to listen to the metallic tink of the bellbirds hidden among eucalypts, ferns and vines. Part of the Great Dividing Range, Main Range overlooks the patchwork farmland of Fassifern Valley, Lake Moogerah and a scattering of volcanic peaks — and forms part of a semi-circle of mountains that bound south-east Queensland's beautiful Scenic Rim.

As an adult I continue the ritual when I visit, marvelling how a simple bird call can stir childhood memories of rainforest walks and tumbling waterfalls as we'd explore the region's National Parks. Lying just below Brisbane and west of the Gold Coast, the Scenic Rim covers some 4248 square kilometres and owes much of its diverse flora and fauna, World Heritage-listed rainforest and fertile soil to ancient volcanic activity.

It's accessibility and natural wonders, including six National Parks and three lakes, make it a favoured destination for a weekend escape. The charming country towns of Mount Tamborine, Canungra, Beaudesert, Rathdowney, Boonah and Kalbar can be explored and

accommodation options cater for all with farm stays, romantic cottages, historic houses and luxury camping.

Known as the food bowl of south-east Queensland, the burgeoning agritourism industry is celebrated annually with the Scenic Rim Eat Local Week, held from June 27th to July 5th this year, which attracts more than 37,000 people. Visitors can also connect with farmers and sample the food, wineries and breweries year-round.

A great place to start is Tommerup's Dairy Farm in the Kerry Valley, just south of Beaudesert. David Tommerup, 50, a fifth-generation farmer and his wife Kay opened to the public by arrangement over a decade ago and produce milk, pork, pastured eggs, gourmet sausages, cultured butter, crème fraîche and buttermilk. They offer a farm stay in a cottage on a ridge above the dairy where they milk the jerseys and guests can interact with a menagerie of animals when the farm is open for tours, events and excursions.

"We make a difference by sharing our farm," 43-year-old Kay says. "I love that we get a chance to let city folk experience the reality of farm life. The connections we make with our visitors last long after their visit is over; they adopt us as their farming family and they too are affected by things that affect us. They no longer look at milk or meat >





CLOCKWISE, FROM TOP LEFT

A nursery in the Scenic Rim; Kay Tommerup of Tommerup's Dairy and Farm Stay in the Kerry Valley; Scenic Rim Brewery in Mount Alford is in a heritage-listed former general store; the area produces abundant produce and is known as the food bowl of south-east Queensland; a farm house near Beaudesert; a platter with wine at The Overflow Estate 1895 winery and cellar door; David Morgan, owner of The Overflow Estate 1895, and his dog Nero. The estate is located on a peninsula of the Lake Wyaralong; Herrmann House in Kalbar offers beautiful accommodation. **FACING PAGE** Heifers grazing in Lost World Valley, south of Beaudesert. There is amazing scenery in the region as well as a range of accommodation options including farm stays, camping and bed and breakfasts.



SCENIC RIM — BREWERY —

Mike and Wendy Webster purchased the old general store in Mount Alford in 2014 and opened Scenic Rim Brewery two years later. **RIGHT** Sheep in the Lost World Valley. **FACING PAGE** Visit Summer Land Camels at Harrisville and stock up on camel milk dairy products and skin care.



“This area is the best place on Earth. We’ve visited lots of places and it’s as scenic as anywhere in the world.”

in the same way and they remember that connection when they go to purchase food. They can see past the price and know that their choices make a big difference to the lives of farmers and their animals as well.”

North-west of Kerry, on a peninsula of Lake Wyaralong is The Overflow Estate 1895, a boutique winery and café, which produces about 6000 bottles a year of vermentino, fiano, montepulciano, tempranillo and sparkling wines. Owner David Morgan is a former orthopaedic surgeon who now redirects his energy to viticulture and the cellar door.

“I love the people, the rural environment, fresh air and the lake,” says the 67-year-old of life in the Scenic Rim. While this is a different environment, he draws parallels with his former career. “Significant synergies exist between my careers as an orthopaedic surgeon and as a viticulturist/purveyor of fine estate-grown wines. Both draw heavily on biochemistry, both involve team work, and both rely upon the manual use of tools and equipment. Importantly, both also allow considerable interaction with people and this is where most joy can be derived,” he explains.

Former Brisbane builder now brewer Mike Webster, 58, and his wife Wendy, 56, are equally smitten with the region. They opened the Scenic Rim Brewery and café at Mount Alford after Mike did a brewing course in Germany and offer craft beer, lunch and snacks in the Heritage-listed general store. “This area is the best place on Earth,” he says. “We’ve visited lots of places and it’s as scenic as anywhere in the world.”

One of the best ways to experience it is getting outdoors as Beaudesert-based Susie Cunningham can attest. The 32-year-old, grew up in Wynnum, a suburb of Brisbane, and moved in 2011 and now works in a role promoting the Scenic Rim. “There are a lot of beautiful hikes here and we’re within a short drive of fantastic adventures just waiting to be had,” she says. “I love hiking in the Lamington National Park. There are gorgeous tracks under the canopy of the rainforest where it’s always a few degrees cooler.”

Whether it’s drifting over the valley at dawn in a hot air balloon, paddling on a lake or lunch at a country pub, there’s something for everyone in the beautiful Scenic Rim. *cf*
Visit destinationscenicrim.com and visitscenicrim.com

THE FACTS

GETTING THERE

CAR The Scenic Rim is less than an hour from Brisbane and the Gold Coast, and 30 minutes from Ipswich. **AIR** Brisbane and Gold Coast airports are close by with regular services to major cities and regional towns throughout Australia bne.com.au, goldcoastairport.com.au

WHERE TO EAT AND DRINK

THE KOOROOMBA KITCHEN

At Kooroomba Vineyard and Lavender Farm, head chef Daniel Groneberg uses 31 different local suppliers throughout the Scenic Rim with a menu focused on the produce of the region. *168 FM Bells Road, Mount Alford, (07) 5463 0022, kooroomba.com.au/restaurant*

THE OVERFLOW ESTATE 1895

Sample the grazing menu and the estate's wines beneath the gums on the bank of Lake Wyaralong Dam. *1660 Boonah-Beaudesert Road, Beaudesert, 0455 221 895, theoverflowestate1895.com.au*

VK EVERYDAYS

This bustling café is open seven days offering homemade cakes, sweets and savouries with a courtyard garden out the back. *105 Brisbane Street, Beaudesert, 0435 113 171.*

SCENIC RIM BREWERY

Indulge in a ginger beer or one of the ales brewed onsite with natural ingredients within this heritage-listed former general store in Mount Alford. *898 Reckumpilla Street, Mount Alford, (07) 5463 0412, scenicrimbrewery.com.au*

HUMMINGBIRDS NATURAL PANTRY AND CAFÉ

This bulk pantry and wholefood café caters for a range of dietary requirements and has organic coffee. *Shop 4/2 Railway Street, Boonah, (07) 5463 2878.*

CANUNGRA HUB CAFÉ AND DELI

Try the Heavenly — a strawberry and cream meringue — in this café, which makes savoury and sweet treats in the main street of town. *32 Christie Street, Canungra, 0422 894 174.*

ST BERNARDS HOTEL

Be greeted by resident St Bernard dogs Molly and Syrah at this historic hotel, which is open for lunch and dinner seven days a week. *101 Alpine Terrace, Mount Tamborine, (07) 5545 1177, stbernardshotel.com*

WHAT TO SEE AND DO

SCENIC RIM EAT LOCAL WEEK

This year marks its 10th anniversary from June 27th–July 5th with a celebration of food, producers and natural wonders of the region with farm gate and culinary events as well as festivals. *(07) 5540 5111, eatlocalweek.com.au*

TOMMERUP'S DAIRY FARM

Visit this fifth generation, working dairy farm in the Kerry Valley with farm cottage accommodation, excursions and open days as well as fresh produce. Open by arrangement. *2142 Kerry Road, Kerry, (07) 5544 9269, tommerupsfarmstay.com.au*

HOT AIR

Drift over the stunning Scenic Rim at sunrise, then enjoy a Champagne

breakfast at O'Reilly's. *(07) 5636 1508, hotair.com.au/gold-coast*

SUMMER LAND CAMEL

Tour the farm, ride a camel and stock up on the natural skincare range at the largest commercial camel dairy outside the Middle East. *8 Charles Chauvel Drive, Harrisville, (07) 5467 1706, summerlandcamels.com.au*

TOWRI SHEEP CHEESES

This 121-hectare farm and dairy has a cheesery and runs cheesemaking workshops. *206 Saville Road, Allenvue, (07) 5543 1260, towrisheepcheeses.com.au*

NATIONAL PARKS

The Scenic Rim is home to six diverse National Parks including Tamborine Mountain and Moogerah Peaks. *visitscenicrim.com.au/about-us/listed-national-parks*

WHERE TO STAY

HERRMANN HOUSE

This luxurious, restored house in Kalbar is the perfect base to explore the Scenic Rim. *37 George Street, Kalbar, 0478 767 046, herrmannhouse.com.au*

WORENDO COTTAGES

Stay at the renovated homestead or a cottage tucked in the breathtaking Lost World Valley overlooking Lamington National Park. *97 Cedar Glen Road, Darlington, 0422 587 567, worendo.com*

O'REILLY'S RAINFOREST RETREAT

Connect with nature at this local icon which has panoramic views of the McPherson Range as well as a vineyard. *Lamington National Park Road, 1800 688 722; oreillys.com.au*

NIGHTFALL

Spend the night in secluded, luxury tent accommodation in the rainforest. *3009 Christmas Creek Road, Lamington, (07) 5544 8070, nightfall.com.au*

WHERE TO SHOP

DUCK JUNCTION

Beautiful gifts and homewares can be found here. *42 High Street, Boonah, (07) 5463 2169.*

MY COUNTRY ESCAPE

With a lovely range of homewares and fashion, this store is also home to Lydia's Garden Florist. *29 Christie Street, Canungra, (07) 5543 4042, mycountryscape.com.au; 0488 664 183, lydiasgarden.com.au*

MOUNTAIN HOUSE CO

Local artisan wares, gifts and homewares in stylish surrounds. *128 Long Road, Tamborine Mountain, 0403 236 901, mountainhouseco.com.au*

THE SHED CAFÉ

Gifts, homewares, fashion and accessories and a café located at Rathlogan Grove, a commercial olive grove. *4 Upper Logan Road, Rathdowney, 0403 163 151, rathlogangrove.com.au*

CANUNGRA BOOKS AND ART

There's something to suit all ages with antiquarian to contemporary books plus vintage clothing and art. *6 Kidston Street, Canungra, 0418 792 161, canungrabooksandart.com.au*

ELEGANCE AND GRACE

A hand-picked range of homewares and gifts in the quaint town of Kalbar. *73A Edward Street, Kalbar.*



SHOPPING AROUND

FROM GOONDIWINDI TO ALBANY, SHOW YOUR SUPPORT TO REGIONAL COMMUNITIES DURING THIS TOUGH TIME BY SPENDING AT THEIR BUSINESSES IN PERSON OR ONLINE.

WORDS ABBY PFAHL

NSW

Mink and Me

When Sydney-born Lucy Moss moved north-west to Coonamble five years ago, marrying local sheep and grain farmer Will, she wasted little time in opening Mink and Me — a shop that lives up to its ‘fun and fabulous’ tagline. The gift store shares a space with other local businesses, making it the go-to destination in town, not just for a retail and caffeine fix, but for massage, hair, beauty and yoga, too. Lucy says her shop is colourful and has something for everyone.

A wall of custom-made earrings, locally-sourced ceramics and eclectic textiles from as far away as Morocco prove ever-popular, plus Lucy hints at cosy things to come once the weather cools: “Winter fashion evokes memories of rugby matches, country race days and paddock parties around a campfire, so we can’t wait to show you what warm, fun pieces Binny and Alessandra are releasing for their winter collection,” she says. Follow @minkandme on Instagram for updates. 2 Namoi Street, Coonamble, 0417 478 785, minkandme.com.au

NORTHERN TERRITORY

My Glow

Darwin is home to My Glow owner Jamie Collins now, but she says that part of her is still in the country. “I’m a proud Eastern Arrernte woman. The beautiful desert hills in Alice Springs will always be home to my soul.” It’s insight from her years in Alice Springs, Melbourne and now the NT capital that lead Jamie to open her own business. The one-stop studio gives locals the option to hire dresses by designers (including Zimmermann, Bec and Bridge, Aje and Dion Lee) that



CLOCKWISE, FROM RIGHT
Cushions from Harry and Kit
in Goondiwindi, Queensland;
homewares at Hens Teeth Trading
in Cobram, Victoria. **FACING PAGE**
Mink and Me in Coonamble, NSW.

weren't always so readily available. "While Darwin is overflowing with adventurous activities, we are limited in our access to higher-end fashion," explains Jamie.

The shop's rooms also offer spray tans and professional make-up, tailored to suit the area's climate. There's a dedicated kids' corner and Jamie is passionate about delivering warm, honest service. "I wanted to create a space where women of all races, ages, sizes and experience with beauty services felt welcome," she says. Pieces for hire can be viewed online and picked up in-studio or mailed to customers. *91 Lee Point Road, Wagaman, myglowdarwin.com.au*

QUEENSLAND

Harry and Kit

The latest addition to Goondiwindi's retail scene is right in town, but a little off the beaten track. Walk down a laneway to an old tin shed — once you find it, you'll be glad you did. The shop, opened by Lillie Holcombe and her husband Henry, features a selection of timber, bamboo and rattan pieces that hit the sweet spot between country and coastal. The range is complemented by Walter G textiles in earthy tones and well-priced linenwear by LJC Designs. Lillie tells us her unique driftwood bull's heads have attracted a wave of attention on Instagram (follow @harryandkit), and we can see why. Visit Lillie and baby Eustie in store on Fridays and Saturdays between 9am and 1pm (and by appointment) or shop online. *Bowen Lane, Goondiwindi, 0422 051 059, harryandkit.com.au*

SOUTH AUSTRALIA

Field Trip

Creative collaborators and good friends Linda Marek and Mim Clarkson met as students. Fast forward 15 years, the jeweller and clothing designer now co-own Field Trip in the beautiful Adelaide Hills. "We'd always adored this cute little shopfront, and when it came up for lease we decided it was now or never!" says Linda. "The store has a focus on small-batch, artisan-made products with a selection of vintage



treasures for good measure." Other popular pieces include ceramics by local makers Cate Oaten and Mrs Fisher's Pottery, and botanical jewellery by Anja Jagsch. Follow @fieldtripbalhannah on Instagram, and keep an eye out in store for influxes of second-hand gems from Vintage Carousel. *81 Onkaparinga Valley Road, Balhannah, 0423 767 382, fieldtripbalhannah.com.au*

TASMANIA

KiKa & Co.

While KiKa & Co.'s range of clothing, artwork, homewares, textiles and skincare is certainly on trend, it's curated with the utmost care and an eye for the unusual. Owner Paula Nielsen concedes her taste is eclectic. "I love the idea of something handmade from Greece, Zambia or Turkey sitting on a shelf next to another uniquely handmade piece from my home town," she says. Her current in-store favourites include Mojo Candle Co.'s repurposed wine and beer bottle candles, luxurious Australian botanical skincare line Ena and artisanal leather totes by Tasmanian Studio Koak. Follow @kika_co_ on Instagram for gift ideas and updates on the shop's imminent online launch. *101 George Street, Launceston, 0438 667 008.*

VICTORIA

Hens Teeth Trading

This hidden gem in the town of Cobram has an industrial feel, with plenty of character. The charming shed smells of freshly oiled furniture and earthy fragrant candles, and the concrete floors are laden with renovated metal and timber pieces. These treasures are collected by owners Gretchen Thorburn and Rebecca Loughridge. The creative pair know how to spot vintage one-offs



with interesting textures, materials or history. "We love, and therefore tend to collect, items that have a real story to them," says Rebecca. "We also seek out beautiful handmade wares, often in the form of jewellery and ceramics." They also run workshops as well as a styling and prop hire business. You can follow this impressive duo's work on Instagram @hensteethtrading and buy their smaller pieces online. *60 Broadway Street, Cobram, 0427 742 373, hensteethtrading.com*

WESTERN AUSTRALIA

Bell & Luca

Originally from the small country town of Kojonup, Cara Giuntoli was 24 when she and travelled down the highway to open her own clothing shop in Albany. Bell & Luca has expanded rapidly during its four years in the coastal hotspot, with a move to a larger space, an online launch and a sister store opening in nearby Denmark. The Albany shop is in a heritage-listed building with ocean views. Racks of colourful clothing line the whitewashed space, with pieces from brands like Nobody Denim, Viktoria & Woods and PE Nation. Cara tells us she's secured Spell and the Gypsy Collective and a boutique range of R.M. Williams boots to join the line-up this year. If you're not near enough for a visit, shop Cara's full range online. *14 Peels Place, Albany, (08) 9843 0801, and 23 South Coast Highway, Denmark, 0488 025 337, bellandluca.com.au* *CL*

the style diary

FOR ARTIST EMMA ITZSTEIN, WORKING IN THE
STUDIO DICTATES MOST OF HER FASHION CHOICES.

WORDS CLAIRE MACTAGGART PHOTOGRAPHY NIKITA CHERRY



FASHION

Geelong-based artist Emma Itzstein and her kelpie cross cattle dog, Matilda in the paddock at Lon Retreat in Point Lonsdale on Victoria's Bellarine Peninsula. The unfinished artworks are a diptych called *Moonahs*.



MOVING TO A REGIONAL town was the impetus Emma Itzstein needed to take a leap of faith and nurture her artistic side. She has painted full-time for the past two-and-a-half years after settling in Geelong with her husband Sam Menegola, a professional AFL player, and they are expecting the arrival of their first baby in May this year.

“A slower lifestyle gave me the freedom to chase my dreams and give art a crack full-time,” explains the 29-year-old artist, who uses acrylics, pastels, charcoal, ink and paint pen to create her works on linen.

Emma was encouraged to draw from an early age; her grandmother was a fashion designer while her grandfather painted in his later years. She gained recognition for unique state printmaking, which she fit in between studying law and arts, but has “found her groove” since picking up the brushes.

Emma’s collection of work captures the beautiful coastal country landscape and evokes the sense of reconnecting with nature and simplicity. “I love the release art gives me and how it can bring a community together,” she says. > *Emma has a solo exhibition at Lon Retreat, 25 Gill Road, Point Lonsdale, Victoria, March 5th–April 14th. For more information, visit emmaitzstein.com*

“I love the release art gives me and how it can bring a community together.”





CLOCKWISE, FROM TOP LEFT Emma's work, from left, *Lazy Daisies*, *Echium* and *Friends and Tea Time* atop her easel; brushes and other essential tools; a close-up of *Lazy Daisies*; another detail of *Lazy Daisies*; "Nature is the big one for me," Emma says. "I am interested in the human psyche and condition and connecting that with our presence with nature"; "It wasn't until the move to Geelong that I thought I could make a career out of this," she says. **FACING PAGE** Matilda and Emma explore.



FASHION

Matilda often visits Emma's studio at home. "She is always close to me," she says. "I leave the doors open and every now and then she comes in and 'helps'."

FACING PAGE Emma and Matilda in a paddock.

EMMA ITZSTEIN

ARTIST, 29

Mum-to-be Emma has a style that revolves around classics with luxury touches for special occasions.

What do you love about living in the country?

The untouched, rugged coastline with all its different moods. The ocean brings me so much calmness and energy at the same time. I also feel very safe and full of purpose being part of such a close-knit community.

How would you describe your style? Jekyll and Hyde. Most of the time I'm in loose-fitting, classic linen or cotton dresses and wool knits in neutral or earthy tones, but for a special occasion I am very drawn to bold statement pieces and a little sparkle! Sometimes I'll do this in a more subtle way, like wearing sparkly Beck Söndergaard socks peering above my boots. I'm a sucker for texture and a visually tactile quality to a textile — that's probably the painter coming out in me.

Who are your style influences? My nonna is the reason for my enduring preference for classic easy-to-throw-on, well-made pieces. I'm also inspired by creatives who are so expressive and bold with their choices yet pull it off so effortlessly — interior designer Kelly Wearstler pops to mind.

What are your wardrobe essentials? I paint in vintage denim overalls and Birkenstocks. Outside the studio, loose dresses that take me from summer to winter by adding a knit over the top. My R.M. Williams boots, linen jumpsuits, denim and a well-cut leather jacket.

What are your favourite clothing labels? I buy a lot of Elk, Anna Hoffman and Country Road.

Where do you shop for clothing? My local go-to is Goose, a gorgeous concept store in Geelong.

Do you have any favourite accessories? My beautiful Australian South Sea pearl ring from Linneys, which always reminds me of home.

What are your go-to hair and beauty products? Since I spend most of my days in the studio, I'll often just cleanse with water and apply Josie Maran Whipped Argan Oil Face Butter, but if it's sunny and I'm on the road, I'll wear Mecca Cosmetics In a Good Light Face Tint.

Do you have a favourite perfume? I prefer unisex ones. My husband Sam and I share Eight & Bob.

What do you never leave home without? My S'well water bottle and my specs or sunnies.

What are you reading? I recently finished *The Courage to be Disliked*, which really resonated with me so I've been going back to re-read and take note of my favourite passages. *CS*

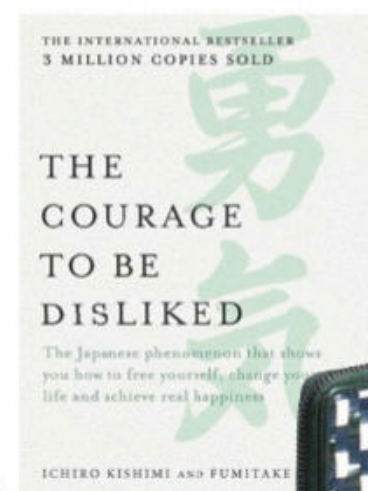


enduring vision

EVERYDAY COMFORT MEETS QUALITY CRAFTSMANSHIP FOR EMMA.

PRODUCED BY ANN DO

- 1 Eight & Bob eau de parfum, \$264, from Saison. 2 Heritage leather shopper in Tan, \$249, from Country Road. 3 Carved jug, \$110, from Katia Carletti. 4 Beach Sand ring, \$580, from Linneys. 5 Dunsten coat in Ice, \$649, from Jac + Jack. 6 Beck Söndergaard Glitter socks, \$19.95, from Goose. 7 Water bottle in Pyrite, \$45, from S'well. 8 Knapp sweater in Grey Chalk, \$145, from Elk. 9 Lorient stool, \$249.95, from Provincial Home Living. 10 Comfort Craftsman boots in Chestnut, \$595, from R.M. Williams. 11 Alby wallet in Deep Green/Navy/Blonde, \$135, from Elk. 12 *The Courage To Be Disliked* book by Ichiro Kishimi and Fumitake Koga published by Allen & Unwin, \$25, from Dymocks. 13 In A Good Light Face Tint sunscreen, \$40, from Mecca Cosmetica. 14 Josie Maran Cosmetics Whipped Argan Oil Face Butter moisturiser, \$61, from Mecca Cosmetica. For stockist details, see page 137.



POLISHED TO PERFECTION

IS YOUR COMPLEXION LOOKING A LITTLE DULL? JULIETTE WINTER SHARES HOW TO TWEAK YOUR SKINCARE REGIMEN TO GET YOUR GLOW BACK.

IT'S BEEN DECADES since there was this much buzz about a skin rejuvenating ingredient. When retinol (a vitamin A derivative) first hit the market, it revolutionised the beauty industry. Retinol helps cells turn over faster, as skin does naturally in youth, which leaves it looking more luminous. There was one significant hitch: not all skin can tolerate retinol. So when bakuchiol came along, offering the same brightening benefits as retinol without redness and peeling, the excitement was palpable.

Bakuchiol, an extract of seeds from the babchi (*Psoralea corylifolia*) plant, has long been used in Ayurvedic medicine but has only recently stepped into the skincare spotlight in Australia. And experts are singing its praises.

"Bakuchiol is basically a non-animal variant of vitamin A," says associate professor Dr Greg Goodman from The Dermatology Institute of Victoria. "It's about the equivalent of retinol but is non-sensitising, so it's quite good for all skin types." Studies have shown that bakuchiol can speed up cell turnover without irritating the skin, even if used as often as twice daily.

"Vitamin A products tend to be night-time preparations as they can increase the skin's photosensitivity. Bakuchiol doesn't have this effect so it can be used day and night," says Dr Goodman. Although retinol and bakuchiol aren't chemically similar in action, they have comparable effects in terms of cell turnover, which creates a smoother, more even complexion.

The other way to boost skin brightness is, of course, by exfoliating regularly (once a week for starters, twice if your skin is healthy and can handle it), says Gina Cook, national training manager at Ella Baché. "Regular exfoliation kickstarts the cellular regeneration process, bringing new skin cells to the surface for a more luminous complexion."

Exfoliants function in a different way to retinol and bakuchiol. Exfoliation

physically sloughs dead cells, delivering more radiant skin. Retinol and bakuchiol, however, act like antioxidants, encouraging cells in deeper skin layers reproduce.

There are many different types of exfoliant, but most fall into two main categories: physical (granules) and chemical (various acids and enzymes). The best option for you depends heavily on your skin type and its condition.

If you choose a physical exfoliant, it's best to choose one that is very finely milled (rice bran is gentle enough for most skin types) and avoid rough, uneven granules. "Exfoliating is like sandpapering your face," says Dr Goodman. "It's important not to overdo it as it disrupts the skin's barrier function, eliminating protective bacteria, which can lead to more serious problems."

The alternative is to use a chemical exfoliant, the most common of which are alpha-hydroxy acids (AHAs, such as glycolic acid), beta-hydroxy acids (BHAs, such as salicylic acid) and enzymes (such as papain). In very simple terms, AHAs and enzymes remove the 'glue' that binds dead skin cells together (great for dry skin), while BHAs break the bond between cells (its deep-cleaning action works well on blackheads).

A recent addition to the chemical exfoliant family is PHAs (polyhydroxy acids), a second-generation AHA that is gentler and therefore more suitable for sensitive skin. Because PHA molecules are larger, they don't

penetrate beyond the skin surface, so are less likely to cause irritation than AHAs and BHAs. They also act as a humectant (a substance that reduces moisture loss) as well as eliminating dead cells. Of course, that doesn't necessarily mean you should use it more often than a physical exfoliant.

"It's important to remember that exfoliating eliminates the skin's natural surface protection, making it more prone to sensitivity, inflammation and irritation," says Gina. "We often recommend AHAs if the skin is strong and healthy because they help to clean out the pores and eliminate clogging. If you have sensitive or irritated skin, we recommend something gentler, such as an exfoliating gel or an enzyme exfoliant like papain, which works to break down the filament inside the pores."

While exfoliants tend to produce immediately visible smoother and softer skin, stimulating cell turnover with bakuchiol or retinol takes longer. Retinol and bakuchiol often deliver a more dramatic result. "It takes six weeks or so to reset and normalise the top layer of the skin, which doesn't have collagen in it," says Dr Goodman. "Over time, the epidermis (outer layer) signals the dermis (the thicker secondary layer) to produce collagen, which gives the skin strength and elasticity. That process takes up to six months — it's a bi-modal thing."

Patience, as they say, is a conquering virtue. Even in the world of beauty. *ch*





SMOOTH OPERATORS

Sweep away dull, congested skin with these resurfacers (facing page, from left):

- If you like a granular scrub, try **Ultraceuticals Ultra Dual Microfoliant** (\$83 for 75ml) with micro-fine biodegradable vitamin C particles and pineapple enzyme for luminous skin.
- Using sugar microcrystals to buff away dead cells, **Clarins Comfort Scrub** (\$48 for 50ml) nourishes the skin with wild mango butter and is gentle enough to use on your lips.
- A saviour for sensitive skin, **Ella Baché Tomato Granule Free Micro Exfoliant** (\$75 for 75ml) is an enzyme-based exfoliant.
- Papaya enzyme, pineapple extract and salicylic acid work together in the **Ella Baché Revealing Fruit Enzyme Exfoliant** (\$70 for 75g), and it's perfect for those with dry skin, which can sometimes be finer in texture. This enzyme exfoliant will dissolve dead skin cells to kickstart the regeneration process.

- In just 10 minutes this **Estée Lauder Perfectionist Pro Instant Resurfacing Peel** (\$118 for 50ml) refines skin texture while revitalising lacklustre, tired skin with a potent mix of AHAs, BHA (salicylic acid) and hyaluronic acid.
 - With plant-based bakuchiol and hydrating squalane, **Biossance Squalane + Phyto-Retinol Serum** (\$112 for 30ml) is a great resurfacer for all skin types that won't leave your skin red and flaky or increase sun sensitivity.
 - A bakuchiol-based treatment, **Bybi Beauty Bakuchiol Booster** (\$23 for 15ml) also contains olive squalane to help even out your skin tone, soften and boost collagen.
 - A comprehensive four-week resurfacing program that provides protection while revealing brighter skin, **Elizabeth Arden PreVage Progressive Renewal Treatment** (\$205 for four 10ml ampoules) combines polyhydroxy acid (PHA) with antioxidant idebenone to brighten, clarify and refresh.
- For stockist details, see page 137.

BOOK CLUB

THIS TIME TRAVELLING COLLECTION EXPLORES AUSTRALIA IN THE 1930S AND '40S, INDIA IN THE 1920S AND POSTWAR BRITAIN. A RIGHT ROYAL ROMP ROUNDS THINGS OUT.

REVIEWS ANNABEL LAWSON

CRANLANA: THE FIRST 100 YEARS

Michael Shmith, Hardie Grant, \$80

This lush volume was commissioned by the Myer family (the owners of Cranlana) and publisher Hardie Grant has done them proud. The author, Melbourne writer Shmith, says that the glorious photographs save him thousands of words.

The iron gate with linked initials and crowning arch is the image that lingers. In 1981, when fire broke out, it was that arch which prevented firefighters from entering the property. Readers should read the book once without Shmith's outstanding text because his storytelling is a scene stealer. He methodically itemises every plant and every room and shed and glasshouse, yes, and the first two chapters are a model of scholarly research on Toorak.

There are so many stories in what could have been a essentially a picture book with notations and Shmith is ideally placed to tell the history of a family who, without presumption, have been quasi-royals. Shmith's stepfather was a member of the highly regarded Lascelles family, which included Tommy Lascelles, the Queen's private secretary.

The heart of the Cranlana story is that of the original owners. It was *maktoub* (destiny): 16-year-old Merlyn Baillieu met Jewish migrant Sidney Myer, a man almost twice her age. On her 20th birthday, when Sidney was aged 38, they married. They had to travel to the US, where Sidney had business interests, for the birth of each of their four children to make them legitimate; Australia did not recognise Sidney's divorce at the time. They bought the property in 1920 and together transformed the modest

homestead into manorial Cranlana. The gardens evolved according to a plan that had no financial limits; the Italianate garden was — and remains — unique in Australia.

One day in September 1934, Sidney was out walking when he suddenly lay down on a neighbour's lawn. Merlyn rushed out with brandy and a pillow but it was too late. He'd died as easily as slipping off a too tight shoe. A crowd of 120,000 watched his funeral procession.

Sidney's widow, who continued to live at Cranlana until her death in 1982, delegated business and domestic duties while retaining overall control. Eventually, her two sons, Kenneth and Sidney Baillieu (known as Bails), were appointed successive chairmen of the family business. A collegiate approach with her favoured charities — the Red Cross, the Royal Melbourne Hospital, Animal Welfare and various Myer



sponsorships — made it possible for her to come and go. After WWII, Merlyn took her younger daughter Marigold with her on a 14-month trip. They toured the world while the Myer enterprise rolled on at home.

Merlyn attended the opening of each new store. Traditionally she made the first purchase, the staff looking on. She kept the dockets. Displayed as a montage in the book, they are oddly moving — they don’t make dockets like that any more. On June 11, 1960, Merlyn received the invitation of a lifetime: she was to be a Dame in recognition all that she had achieved.

Dame Merlyn issued her children with an edict: they could change the garden only after she was gone. (An early set of recommendations from one of Australia’s first domestic landscapers were ruthless. She sent him off with a flea in his ear.) This book is the comet tail for ‘Mrs Sid’, the grand dame who peacefully passed away after suffering a stroke.

DEATH IN THE LADIES’ GODDESS CLUB

Julian Leatherdale, Allen & Unwin, \$29.99

Orgies, orgies, orgies. A scandalous and at times hilarious exposé of Sydney’s Potts Point in the 1930s. Although it’s a novel, I’m pretty sure a real person was the inspiration for the heroine, Olympia Fielding Jones, member of a goddess worship cult and host of glamorous parties. There’s a murder, an enquiry and a feisty young would-be novelist, Joan Linderman, who takes awful risks and doing so, inconveniences gangsters. She’s in love with an outright communist. Each page leaves you with an observation to remember.

A MURDER AT MALABAR HILL

Sujata Massey, Allen & Unwin, \$29.99

Miss Marple and Kay Scarpetta will forever shine — they’ll have fans well into the next century — but here’s a

female detective who sets a new trend. We’re back in the 1920s in Bombay (now Mumbai). Massey’s protagonist, Perveen Mistry, a Parsi, is India’s first female solicitor. (Incidentally the first female law graduate from Oxford, Cornelia Sobraji, was Indian.)

Unsurprisingly, there’s prejudice against Perveen and her father, who at least is willing to employ her, confines her to a desk and contract work. That is until three widows in purdah donate their considerable inheritance to a charity run by an unpleasant man who ends up dead. Culture dictates that the ladies cannot speak to men, making it impossible to conduct an investigation. Perveen presents the ideal solution. Intermittently, Massey reveals that Perveen herself has overcome some shocking ordeals.

In this novel, the first in what promises to be a memorable series, Massey presents a picture of the tiered lives of Indian women prior to suffrage.

WIFE AFTER WIFE

Olivia Hayfield, Piatkus, \$32.99

What a brilliant wheeze. With Jane Austen pecked to a skeleton for inspiration, how is it that no one has come up with a 21st-century version of the story of Henry VIII’s six wives? Hayfield says her biggest challenge was “how to deal with the beheadings in a present day context”.

You don’t need much knowledge of history to engage with this romp, but let me give you a rundown of Henry’s six queens anyway. Henry VIII married his late brother’s widow, Catherine of Aragon (Katie), a devout Christian, when he fell for Anne Boleyn (Ana), a minx if ever there was one. Anne was beheaded for infidelity. She left behind a daughter, Elizabeth, who one day would be England’s Gloriana. Meek little Jane Seymour (Janette) was the mother of Henry’s only legitimate son. Anne of Cleves (Anki) was ‘dismissed’ because she was frumpish. Catherine Howard (Caitlin) was beheaded and the last one Catherine Parr (Clare),

my favourite, had already married twice and would marry again after Henry died. Such fun.

MELTING MOMENTS

Anna Goldsworthy, Black Inc, \$29.99

Yes, the author is the daughter of writer Peter Goldsworthy, who gave us at least three of the best novels in the noughties. She takes us back to Adelaide during and after WWII. Today it seems incredible that a young soldier would take a rather shy and uncertain woman to a dance and then assume that a proposal (of marriage) was in order on the way home. She accepted. They married. He went off to fight the next day. Their life together was ups and downs but eventually they were well suited. The children, of course, were a different story. The couple’s son and daughter boldly forge ahead, exploiting their respective talents as they go. As to whose life was the most satisfying, I think your age will determine your choice. Exquisite.

HERE WE ARE

Graham Swift, Scribner, \$29.99

We kick off with a pier show in Brighton, England, in 1959. Jack Robinson is the slickest of comperes, Evie the spangled sacrifice, and her fiance, Ronnie, the magician who goes farther than any illusionist has gone before to make it a bumper season. Then we wind back into their respective pasts.

Jack and Evie were children during the war years, Londoners with pushy stage mothers. Meanwhile Ronnie, evacuated to a childless couple, underwent a complete transformation and emerged with a strong sense of what had made Britain a country fit for heroes. When Evie, now in her 70s, looks back to that giddy summer, she believes she made the right choice, even though her actions precipitated a mystery that was never solved.

Swift gets better with every venture. This tome is fewer than 200 pages but the story is sheer enchantment. *CS*

AT THE MUSEUM

THE BRIGHT DESIGNS OF OLD BOX LABELS CELEBRATES THE APPLE ISLE'S PRODUCE IN GLORIOUS TECHNICOLOUR.

IN THE 1970S as fruit box labels were being phased out of use, the State Library of Tasmania began to collect some of these colourful examples of early 20th-century advertising. This archive now provides wonderful insights into the production and promotion of Tasmanian fruit, especially apples, as they were exported around the world.

Fruit box labels were used to identify the product and its source on the outside of the wooden boxes when produce was shipped and delivered to the stores where it was to be sold. Mostly the work of anonymous designers, the labels were sometimes produced by artists earning a living in this more profitable profession. Cardboard packaging printed with this information quickly made these labels redundant in the 1970s. Like ship and hotel luggage labels, these advertisements have become collector's items.

Advertising, such as posters, labels, and packaging, represents some of the most ephemeral design work but are also items that tell us much about our culture. Collectors often scavenge for copies of rare posters, or soak and peel labels off jam jars and beer bottles. Occasionally, piles of unused posters have been found in printeries and rare examples in as-new condition are treasured.

Outstanding examples, such as this 1930s label for Beautiful Isle Tasmanian apples featuring a stylised landscape of orchards with Hobart's Mount Wellington in the background are prized by collectors. Good examples of fruit box labels can sell for as much as \$25. Some specialist collectors concentrate on matchbox and beer bottle labels and even coasters. They can be found in vintage and antique shops, and second-hand bookshops. In 2019, a rare beer bottle label sold at auction for \$650, and a collection of early twentieth-century baggage labels sold in 2016 for \$430. Artist-designed travel posters regularly sell for prices as high as \$10,000, and in 2013 a large WWI poster sold at auction for \$30,000!

The apple box label collection is part of the archives of the State Library of Tasmania.

91 Murray Street, Hobart, Tasmania, (03) 6165 5597,
libraries.tas.gov.au



A 1930s label for Beautiful Isle apples featuring apple orchards and Mount Wellington in Hobart.



COLLECTABLES

PICKING UP SHELLS ON THE SEASHORE HAS RESULTED IN THIS PATRIOTIC CURIO.

MY GRANDFATHER bought this map of Australia made of shells as a souvenir while on holidays about 45 years ago and I would love to know more about it.
Alexandra Morris, Manly Vale, NSW

Decorative shell work has been made by professionals and amateurs for hundreds of years. Some of the most accomplished was produced in the late 18th and early 19th centuries by sailors and whalers who bought and collected shells while ashore in foreign lands. Then, filling in their time aboard ship, they made objects that they could give to loved ones or sell when in port. The finest of these are Valentines and armorial pictures, which can sell at auction for prices as high as \$5000. More humble examples, such as this Australia piece, sell for much less. It is perhaps the work of someone making souvenirs for sale at shops in a popular beachside town. I have seen shell-covered jewellery boxes, picture frames, boomerangs and similar Australias, some of which are identified as souvenirs of Coolangatta and Lakes Entrance. And, of course, it may be the work of a happy amateur who found a use for the shells collected on a visit to the beach. Whatever its origins, it is proudly Australian.
ESTIMATED VALUE: \$50 *CS*

John McPhee is an art historian who has worked in art museums for 30 years and was curator of Australian Decorative Arts at the National Gallery of Australia.

WE'D LOVE TO HEAR FROM YOU

Do you have a precious object that puzzles you or a mysterious item that has been in your family for generations? Send your inquiry, along with a colour print or high-resolution digital image, your suburb or town, and your daytime telephone number, to austcountrystyle@bauer-media.com.au.

The photographs must be clear and show the whole object against a white background. Photographs will not be returned, even if they are not published.

DESIGNED TO BE DIFFERENT

Meet FRANKiE4, an Australian label designed by podiatrists and a physiotherapist. Their award-winning designs innovatively blends function and fashion to provide women with a healthier option for on-trend footwear.



The Famous Functional Footbed



FRANKiE4 knows the health benefits of wearing supportive footwear and with over 27,000 positive product reviews, so do their customers. Designed with body mechanics in mind, FRANKiE4 styles aim to alleviate and prevent heel and arch pain, plantar fasciitis and forefoot pain.

Every style is loaded with layers of hidden cushioning that supports the foot's natural arch, cradles the heel and cushions the forefoot. Using patented technology, the Functional Footbed provides the comfort of a sneaker in every style, providing support in the areas you need it the most. The footbed is also adjustable in enclosed styles, from lace up sneakers to stylish slip on boots, all these styles can accommodate for orthotics.

Gone are the days where you need to compromise on style for comfort, visit www.frankie4.com



SUBSCRIBE
AND RECEIVE
A BONUS
TRINKET DISH

Valued at
\$49.95

Subscribe now: visit magshop.com.au/cs203

This stylish dish is the perfect spot to stash your jewellery, keys and loose change. Made of ceramic featuring a marble pattern, it measures 31cm x 10cm and is ideal for small, delicate items. It will be sent to you in a gift box.

SUBSCRIBER BENEFITS

- * 13 issues for just \$79.99.
- * Save 27% off the retail price.
- * Plus, receive a beautiful trinket dish.
 - * Never miss an issue of your favourite magazine.
 - * Enjoy free, convenient delivery to your door.

ALREADY A SUBSCRIBER?

Simply extend your subscription to receive this offer.

COUNTRYSTYLE

Yes, I would like to subscribe to *Country Style*

PAYMENT OPTIONS (Australian rates)

I wish to subscribe for (tick one only)

Me Gift

- | | | | | |
|--------------------------|--------------------------|--------------------------------|----------|-------------------------|
| ☐ | ☐ | 1 year print only (13 issues) | \$79.99 | SAVE 27% + Gift (13AUP) |
| ☐ | ☐ | 2 years print only (26 issues) | \$149.99 | SAVE 32% + Gift (26AUP) |
| ☐ | ☐ | 13 issues New Zealand | \$85 | (13NZ) |
| ☐ | ☐ | 13 issues overseas | \$149.99 | (13OS) |

☐ I already subscribe. Please extend my subscription with the offer selected above. For overseas rates, visit magshop.com.au/cs203

MY DETAILS

Mrs/Ms/Miss/Mr _____

Address _____

Postcode _____

Telephone () _____

Email _____

GIFT RECIPIENT DETAILS

Mrs/Ms/Miss/Mr _____

Address _____

Postcode _____ Telephone () _____

Email _____

PAYMENT DETAILS

Cheque/money order for \$_____ is enclosed payable to Magshop

or charge my ☐ Visa ☐ MasterCard ☐ Amex

----------------------	----------------------	----------------------	----------------------	----------------------	----------------------	----------------------	----------------------	----------------------	----------------------

Cardholder's name (please print) _____

Cardholder's signature _____

Expiry date ____ / ____

PLEASE PHOTOCOPY THIS ORDER FORM FOR ADDITIONAL SUBSCRIPTIONS

HURRY — OFFER ENDS MARCH 25, 2020.

SUBSCRIBING IS EASY



136 116 and quote M203ACS Monday to Friday
8am–6pm AEDT. Overseas dial +61 2 8667 5100



magshop.com.au/cs203



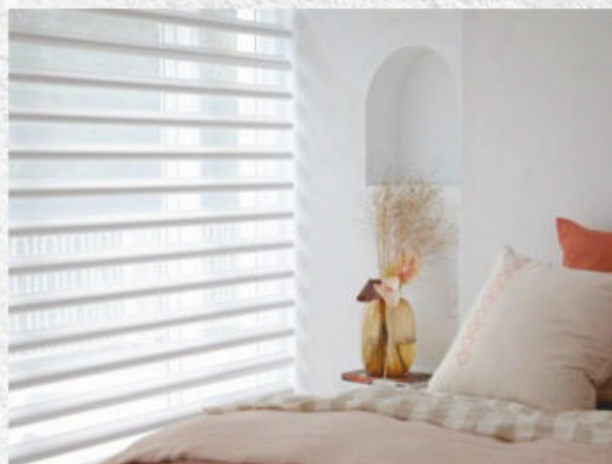
Send original or copy of this coupon (no stamp required) to:
Magshop Reply Paid 5252
Sydney, NSW, 2000

* Offer ends March 25, 2020. A standard 1 year subscription consists of 13 issues. By including your email address, *Country Style* will keep you informed of offers and updates from our publisher, Bauer Media Group, and specially selected partners. Please tick if you'd prefer to not receive offers and updates from ☐ Bauer Media Group ☐ Our specially selected partners. Our Privacy Policy can be found at bauer-media.com.au/privacy and includes important information about our collection, use and disclosure of your personal information (including the provision of targeted advertising based on your online activities). It explains that if you do not provide us with information we have requested from you, we may not be able to provide you with the goods and services you require. It also explains how you can access or seek correction of your personal information, how you can complain about a breach of the Australian Privacy Principles and how we will deal with a complaint of that nature.

or call 136 116 and quote M203ACS

FIELD GUIDE

BROWSE OUR ADVERTISERS' PRODUCTS AND SERVICES.



WINDOW TREATMENT

Luxaflex® Pirouette® Shadings provide softly curved, elegant horizontal fabric vanes attached to an attractive sheer backing. luxaflex.com.au



LAZY DAYS

The Rodeo Outdoor Dining Chair is comfortable, sturdy and made from materials that will stand up to all weather conditions. harveynorman.com.au



ART ON SHOW

Desert Calling is a beautiful original painting by Kim Haines from her *Memoirs* Australian native collection. kimhainescollections.com



GREEN WAYS

The contemporary Vivi plant stands in natural rattan and back powder-coated steel are ideal for bringing greenery inside. cotswoldfurniture.com.au



GET AWAY

Wings Luxury country homestead is set on a 68-hectare wildlife sanctuary that is exclusively yours when you stay. 0414 885 545, wingsretreat.com.au



LUXURY FEEL

Made from tactile velvet, the Swan cushion has a beautiful lustre giving it a luminous look. Available in two colours: plum and gold. domayne.com.au



WELL DRESSED

PJ Miller have a new range of cotton shirt dresses in navy stripes, pink Oxford and blue denim as well as linen and cotton shirts. bowralboxers.com.au



HELPING HAND

Caroma's range of stylish Opal Support Rails promote independence in the home by reducing the risk of dangerous slips and falls. caroma.com.au



CLASSIC LOOKS

Goondiwindi Cotton's Autumn/Winter collection features classic shirts and knits made from a cotton and Merino wool blend. goondiwindicotton.com.au

stockists

WHERE TO BUY PRODUCTS FROM THIS ISSUE.

Academy Tiles + Surfaces (02) 9436 3566, academytiles.com.au **April & Oak** 1300 793 271, aprilandoak.com.au **Beacon Lighting** (03) 8561 1599, beaconlighting.com.au **Bess** 27 William Street, Paddington, NSW, 0447 454 430, besspaddington.com **Biome** biome.com.au **Bunnings** bunnings.com.au **CDK Stone** (03) 8552 6000, cdkstone.com.au **Clarins** 1800 861 888, clarins.com.au **Country Road** 1800 801 911, countryroad.com.au **Domo** (03) 9277 8888, domo.com.au **Dymocks** 1300 305 999, dymocks.com.au **Ecolour** 1300 326 568, ecolour.com.au **Elizabeth Arden** elizabetharden.com.au **Elk** (03) 9478 1800, au.elkthelabel.com **Ella Baché** 1800 789 234, ellabache.com.au **Elph Store** 12 William Street, Paddington, NSW, (02) 9332 2689, elphstore.com **Estée Lauder** 1800 613 783, esteelauder.com.au **Everyday Needs** everyday-needs.com **Fisher & Paykel** 1300 650 590; fisherpaykel.com.au **Freedom** freedom.com.au **Gidon Bing Ceramics** gidonbingceramics.com **Goose** (03) 5229 5611, goosestore.com.au **Harvey Norman** 1300 880 459, harveynorman.com.au **Jac + Jack** (02) 8384 8062, jacandjack.com **Katia Carletti** katiacarletti.com **Kip & Co** kipandco.com.au **Laminex** 132 136, laminex.com.au **Le Creuset** 1300 767 993, lecreuset.com.au **Linneys** (08) 9382 4077, linneys.com.au **McLean Edwards** olsengallery.com **Mecca** 1800 007 844, mecca.com.au **Mercer and Reid** 1300 783 005, adairs.com.au **Mr Kitley** (03) 9078 7357, mrkitley.com.au **Mud Australia** (02) 9569 8181, mudaustralia.com **Provincial Home Living** (03) 9825 9400 provincialhomeliving.com.au **R.M. Williams** (08) 8259 1007, rmwilliams.com.au **Reliquia** reliquiajewellery.com **Roberts** robertsradio.com **Rogan Nash Architects** rogannash.com **S'well** swell.com **Saison** (03) 9017 3818, saison.com.au **Schots Home Emporium** 1300 463 353, schots.com.au **Sephora** (02) 8880 9446, sephora.com.au **Sylvia McEwan** sylviamcewan.com **Tara Dennis** (02) 9555 1545, taradennisstore.com **The English Tapware Company** (02) 9362 4736, englishtapware.com.au **The Society Inc** (02) 9516 5643, thesocietyinc.com.au **The Vintage Shed** 93 Mornington-Tyabb Road, Tyabb, Victoria, (03) 5977 4195, thevintageshed.com.au **Tyabb Packing House Antiques** 14 Mornington-Tyabb Road, Tyabb, Victoria, (03) 5977 4414, tyabbpackinghouseantiques.com.au **Ultracuticals** 1800 355 890, ultracuticals.com **Vintage 216**, 216 Skipton Street, Ballarat, Victoria, 0417 348 376 **Winning Appliances** 1300 050 050, winningappliances.com.au

COUNTRY STYLE HOMEWARES

NSW: **Adore Homewares** (02) 9446 7472 **Avenue Luxe** (02) 9489 6077 **Billi and Gus** (02) 9653 9845 **Brentwood Interiors** (02) 9871 5551, brentwoodinteriors.net.au **Brush & Twine** (02) 6655 9813 **Cafe Graze** (02) 6777 2409 **Concept Homewares** (02) 4982 0865 **Champagne Lane** (02) 6687 1616 **Candleberries** (02) 4464 3487 **Cranberry & Fig** (02) 9875 5555 **Coasting Home** (02) 6555 8838 **Comur House** (02) 6226 1411 **Furnished In Glen** (02) 6732 4386 **Heart Of Home** (02) 6687 1399 **Heirloom On Victoria** (02) 4322 9733 **Honeysuckle Nurseries** (02) 9487 3888, honeysucklegarden.com.au **Humble Homewares** 0423 843 773 **Made On Earth** (02) 9252 2322, madeonearth.com.au **La Maison Castle Hill** (02) 8851 7580 **Little Polli and Blackbird** 0478 127 101 **Maddisonbea Home** (02) 6672 2306 **Magnolia Home and Gift** (02) 4323 2400 **Old Bank Gallery** (02) 6742 3944 **P&S Home Furnishings** (02) 4365 1561 **Precious Pieces** (02) 6547 2016, preciouspiecesdenman.com.au **Red Cedar Emporium** (02) 6657 2920, redcedaremporium.com **Sorrento** (02) 9144 1799 **Shack Yamba** (02) 6646 399, shackyamba.com **Stone & Co Vintage** (02) 6546 6874 **Swish Furniture & Homewares** (02) 9913 1544, swishfurnitureandhomewares.com **Taylor's Of Maitland** (02) 4934 2505 **The Greyhound** (02) 6792 1363 **The Home Interior** (02) 4984 4888, thehomeinterior.com.au **The Lemon House** 0417 248 359 **Tigress Direct** 1300 844 737, tigress.com.au **Trouvé** (02) 4365 5195 **Umina Beach Flowers and Gifts** (02) 4341 4771 **Vast Interior** (02) 6652 1111 **Watermelon Home** (02) 9949 5639 **Whatever** (02) 6372 6027, whatevermudgee.com.au **Your Home Matters** (02) 4822 7229 **QUEENSLAND:** **Casa Noosa** (07) 5447 3722, casanoosainteriors.com.au **Eclectic Style** (07) 5470 2946, eclecticstyle.com.au **Emporium On James** (07) 5520 3222

If you're considering updating your kitchen or undertaking a complete renovation, see our Kitchen Special on page 81.



Galleria Interiors (07) 4444 4006 **Highland Homewares** (07) 4982 4905 **House of Magnolia** (07) 4984 1059 **Ideas Cotton Tree** 0407 218 551 **Mount Isa Furniture and Bedding** (07) 4743 0876, mountisafurniture.com.au **My Country Escape** (07) 5543 4042 **Nest Homewares** (07) 3878 4755 **Perfect Decor** perfectdecor.net.au **Perfect Living** (07) 3399 8335, perfectliving.com.au **Robina In Focus** (07) 5593 1556 **Rococo Design** (07) 5538 0830, rococodesign.com.au **Saffron Noosa** (07) 5449 9770, saffronnoosa.com.au **The Alfresco Room** (07) 5449 0290, thealfrescoroom.com.au **The Bay Tree Homewares** (07) 4038 3135 **White Havana** (07) 3359 8158, whitehavana.com.au **SA: Best Wishes** (08) 8379 9730 **Canopy Home Fashion** (08) 8384 2110 **Canopy Interiors** (08) 8725 4000 **Get in 2 The Moose** (08) 8298 2995 **High Street Trading** (08) 8536 8441 **Loaves and Fishes Robe** (08) 8768 2724 **Living by Design** livingbydesign.net.au **One Rundle Trading Co** (08) 8431 3033 **Sassi Gift and Home Millicent** (08) 8733 1222 **The Miners Couch** (08) 8825 1222, theminerscouch.com.au **TASMANIA: Economy Warehouse** (03) 6278 1119, economywarehouse.com.au **Just For You Homewares** (03) 6423 5540, justforyouhomewares.com.au **The Importer** theimporter.net.au **Urban Wall** (03) 6425 5468, urbanwall.com.au **VICTORIA: Alpine Garden Supplies** (03) 5779 1733, alpinegarden supplies.com.au **Birch Living** (03) 9482 1500 **Gisborne Cottage Flowers** (03) 5428 4199, gisbornecottageflowers.com.au **Higheight Home and Living** higheight.com.au **Linen Room** (03) 9481 8758 **Maple Homewares** (03) 9830 7809 **Minimax** minimax.com.au **Mollisons** mollisons.net.au **Nextra Sunbury** (03) 9744 1220, sunburynewsagency.com.au **No Place Like Home** 0409 140 624, no-place-like-home.myshopify.com **Oliver Birch** (03) 5444 1112, oliverbirch.com.au **Poyntons Nursery** (03) 9337 8111 **Robertsons Furniture** robertsonshorsham.com.au **Southern Bazaar** 0407 414 895, southernbazaar.com.au **Supply and Demand** supplyanddemand.com.au **Thomas and Co** (03) 9416 1063 **Zest Living** (03) 5352 4694 **Warran Glen Garden Centre and Café** (03) 9844 3027, warranglen.com.au **Zest Living** (03) 5352 4694, **WA: East West Design** (08) 9336 3944, eastwestdesign.com.au **First Avenue** (08) 9257 1660, firstavenue.net.au **Furniture Barn** (08) 9721 6144, furniturebarn.net.au **Lloyds Of Margaret River** (08) 9757 2074, shepgroup.net **Luxe Gift & Décor** (08) 9368 5631, luxegd.com.au **Merchants Of Swanbourne** (08) 9383 3493 **Merchants On Mends St** (08) 9474 1581 **Panache Living** (08) 6460 8299, panacheliving.com.au **Simply Gifted** (08) 9387 3698 **The Cumquat Tree** (08) 9339 0043, thecumquattree.com **The Furniture Gallery** (08) 9444 1332, thefurnituregallery.com.au

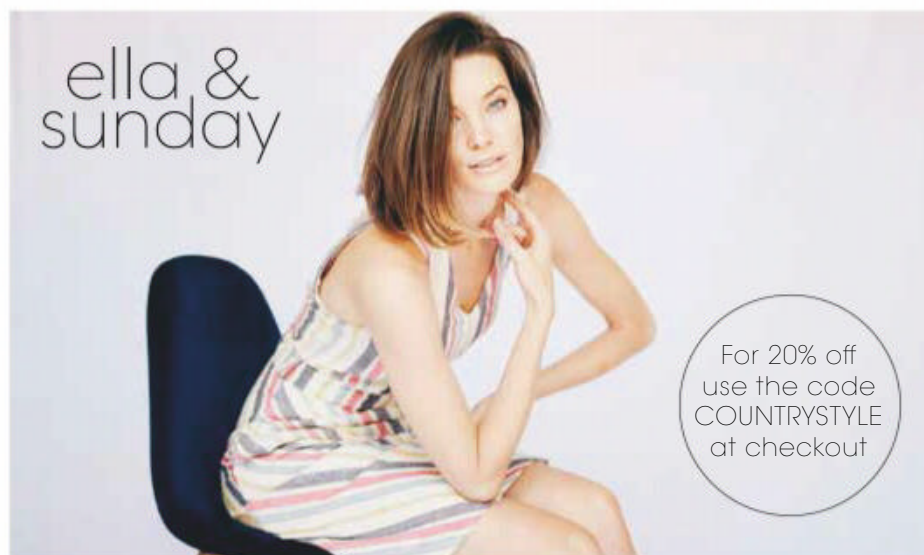


bedtonic.

100% Pure French
Linen For You
And Your Home

West Australian
Designed
Shipped Worldwide

  www.bedtonic.com



ella & sunday

For 20% off
use the code
COUNTRYSTYLE
at checkout

shop online, instore or at a stockist near you
ellaandsunday.com.au



Dee Jackson

Australian artist,
Dee Jackson, creates
beautiful watercolour
portraits.
Commissions welcome.



Dee Jackson

Tel: 02 9416 2265 / +612 9416 2265
Mob: 0439 986 452 / +61 439 986 452
Email: deejackson@deejackson.com.au
www.deejackson.com.au




uimi

Australian made knitwear

E: info@uimi.com.au | T: 03 9495 1746

    uimi.com.au

Smitten merino

FREE
Shipping
Australia
wide



Black Potter Coat with Ivory cable scarf



Herringbone Wrap



Ivory Cable Knit Jumper



Red Duffle Coat

Luxurious superfine merino wool fashion
Wrap up in Smitten Winter Coats and Wraps!
All our garments proudly made in Australia

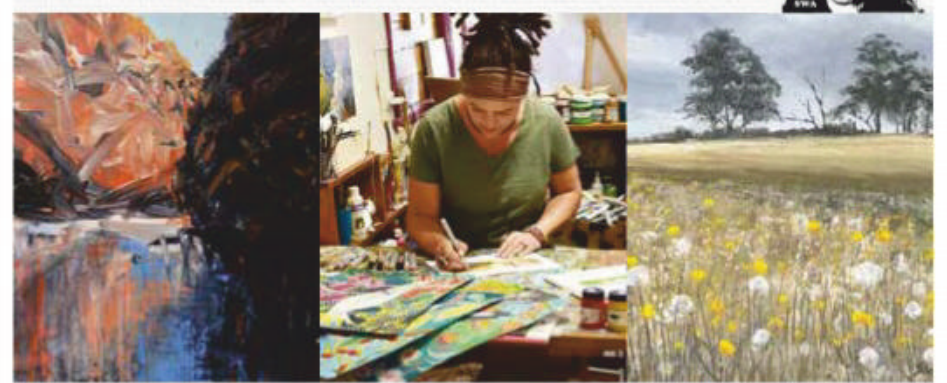
Call 03 6212 0197 for expert advice or shop online **www.smittenmerino.com**



Pure Cotton Luxurious Nightwear
www.knisa.com.au | 0411 267 872

Thea

SALLY WILSON ART



Available for commissions • Cobargo • 0408 702 737

Instagram Facebook sallywilsonart.com

Selina Wilson Art

Teacup series • Sculptural mixed media paintings with vintage tea cups



www.selinawilsonart.com.au



THE SHEARERS WIFE

Instagram Facebook @theshearerswife 0402 733 187

hearts and minds art



Hearts and Minds Art
1 Hastings Street, Noosa Heads
art gallery : homewares : stationery

0418 108 299 Instagram Facebook

heartsandmindsart.com.au

Lazy Sunday LIFESTYLE

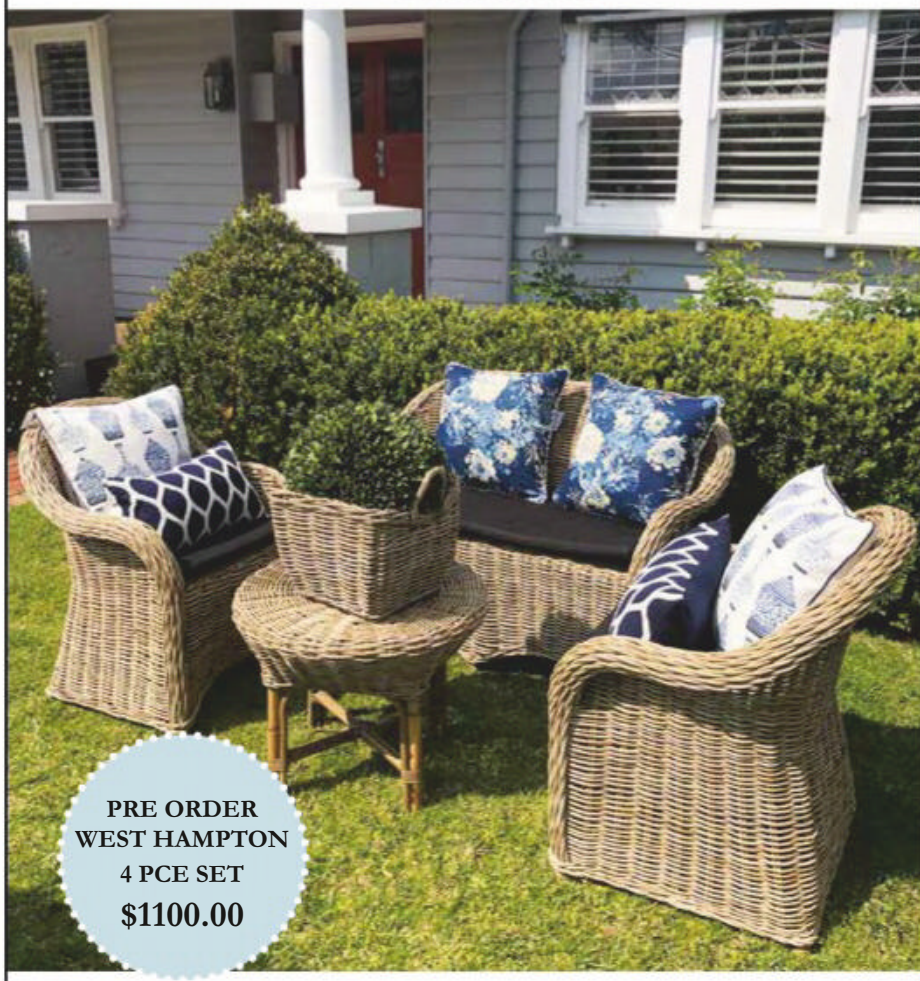
We are here to help you
SOURCE, CREATE & CAPTURE
the perfect Sunday feeling!



SHOP ONLINE
www.lazysundaylifestyle.com

Mrs Blanchett's

SUMMER HOUSE



PRE ORDER
WEST HAMPTON
4 PCE SET
\$1100.00

47 CHURCH STREET, BRIGHTON VICTORIA
PHONE: 0448 865 728 TO ORDER
WWW.MRSBLANCHETTS.COM

zebrano

fashion | sizes 14+

Exquisitely designed clothes and a selection to die for ...
Select from Australia & NZ's top labels in sizes 14+.

Mela Purdie, Chocolat, Curate Obi, 17 Sundays, Megan Salmon, Banana Blue, Euphoria, & so much more.

View Lookbooks, discover trends & shop.

zebrano.com.au

Laura Jayne Wicks

Australian Made Leather Accessory Brand



shop online www.laurajaynewicks.com.au

15% off with code COUNTRY15

@laurajaynewicksthelabel

 **2 duck**
trading company
the market basket specialists



Authentic French styled market baskets for all your carrying needs.

2ducktrading.com.au
02 9380 2672

RITZYROCKS



Australian Designed & Handmade Jewellery
Specialising in Venetian Glass.
Express post & special gift on order.

www.ritzYROCKS.com.au

Merons Somers Artist



0411 424 225

www.meronsomersartist.com

suzie hope designs

IRONING BOARD COVERS

Great new range of colours and designs,
new products all ready for Christmas



www.suziehopedesigns.com

cint.

BINNY
CAMILLA
PRIMNESS
SCOTCH & SODA
SPRING COURT
MORRISON
LE STRIPE
MARLE

@cint_boutique cintboutique

www.cint.com.au



MERRY·PEOPLE

An Australian brand putting a modern twist on the traditional gumboot.
Enhanced comfort, durability & tested in sub-zero temperatures.

www.merrypeople.com @merrypeople



Handmade
ceramics
from Spain

 **SunPots**

www.sunpots.com.au

02 4847 5052 info@sunpots.com.au

PJ MILLER
HOME OF BOWRAL BOXERS



New cotton shirt dresses &
cotton/linen shirts now online

Summer sale continues on
French Country nighties &
men's & women's nightshirts

www.bowralboxers.com.au

Phone (02) 4862 2520



our new
shirt dresses
sizes 8 -20



LoveMerino

10% OFF WITH CODE:
STYLEMAR20

ETHICAL, SUSTAINABLE
& COLLECTABLE

lovemerino.com.au



VIA RUSTICA

...oggetti per una bella casa

3 Lord St, Roseville NSW 2069 | +61 2 9416 1113
sales@viarustica.com.au | www.viarustica.com.au | @viarusticaroseville



BJ's PJS

Unique, Australian-made, pure cotton lounge wear that provides superior quality and comfort, with wire-free breast support and modern feminine styles

www.bjspjs.com.au



hens teeth trading

www.hensteethtrading.com




THE CREWEL GOBELIN
NEEDLECRAFT

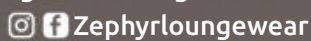
Specialty Needlework Store
Supplies and Workshops
02 9498 6831

THECREWELGOBELIN.COM.AU



zephyr

Beautiful clothing for women through all ages and stages of life
www.zephyrloungewear.com 1800 804 776




ALBANY
ECO HOUSE

waxiwraps

Afterpay and Australia-wide shipping
www.albanyecohouse.com.au



SoapOrders

SoapOrders offers a speciality range of beautifully fragranced Soaps and hand poured candles.

orders@soaporders.com.au | 0412 357 613

soaporders.com.au



TIMBER
DESIGN Co

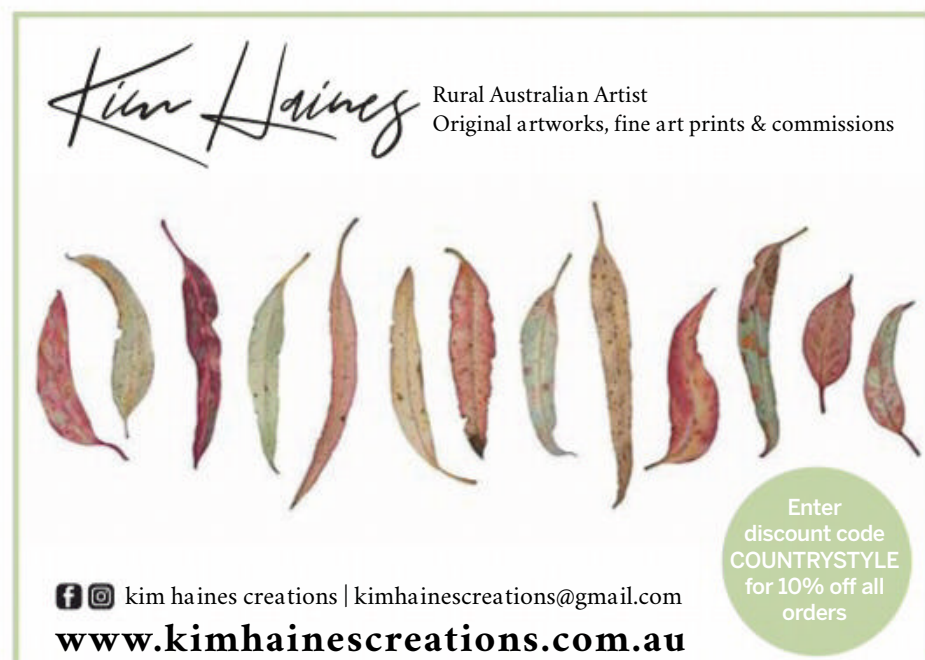
Ladies Accessories
Handcrafted in East Gippsland
Australian Timber
Finished With Plant
Based Stains
Vegan and Eco Friendly

www.timberdesign.co





Handmade homewares, giftware & babywear
willowandmill.com



kim haines creations | kimhainescreations@gmail.com
www.kimhainescreations.com.au

Enter
discount code
COUNTRYSTYLE
for 10% off all
orders



The Montauk Lighting Co. brings the best of the world's feature lighting to Australia, including collections by Ralph Lauren Home, Kelly Wearstler, AERIN, Thomas O'Brien and Kate Spade New York through Visual Comfort & Co., Tigermoth Lighting from the UK and Spanish design studio HOUTIQUE.

Let us help you find the perfect statement piece.

Visit our website to browse the entire range.

montauklightingco.com | 0417 099 031 | @montauklightingco



Bespoke hand painted furniture

Retailer of Australian Made Chalk, Milk & Mineral Paints

Workshops on how to use our products to restore your furniture from drab to fab!

www.oakridgedesigns.com.au

sam
michelle
paintings

AVAILABLE EXCLUSIVELY AT GALLERYSMITH
EMAIL JESS@GALLERYSMITH.COM.AU

GALLERYSMITH

OTWAY BOOTS

KICK SOME MUD

AUSTRALIAN OWNED

LIGHTWEIGHT

***So light you wouldn't know
you were wearing boots at all!***

- 100% waterproof
- Sleek & lightweight design
- Neoprene lining for comfort & warmth
- Ideal for farm, garden or snow

OTWAY FOOTWEAR
03 9708 2017 www.otwayfootwear.com.au

THE BEST *Dirty Janes* OF VINTAGE

**THE BEST OF VINTAGE JUST GOT BIGGER!
— CANBERRA OPENING MARCH 2020 —**

SHOWCASING OVER 150 DEALERS AT OUR COMBINED VENUES

Furniture • Antiques • Clothing • Retro • Collectables
Industrial • Jewellery

EVERY DAY 10AM - 5PM DIRTYJANES.COM

**dirty
janes**
BOWRAL
CANBERRA



OPEN DAY
Sunday
29 March
10am-4pm

Wagner's
ROSE NURSERY

We grow over 800 modern and old fashion rose varieties
Potted and bare root roses are now available online
www.wagnersrosenursery.com.au • 08 8739 3321



EVEREDGE
THE EDGING COMPANY

FLEXIBLE STEEL
GARDEN EDGING
WHICH BENDS TO
VIRTUALLY ANY
SHAPE FOR LAWNS,
DRIVES, PATHS,
FLOWER AND
VEGETABLE BEDS.

EverEdge® is easy to install (no extra pegs or joiners), suits all soil types and is available in a variety of colours and depths. EverEdge is made from 1.6 mm gauge mild steel galvanised and powder coated or with a Cor-Ten rusted finish.

www.everedge.com.au 0488 010 203

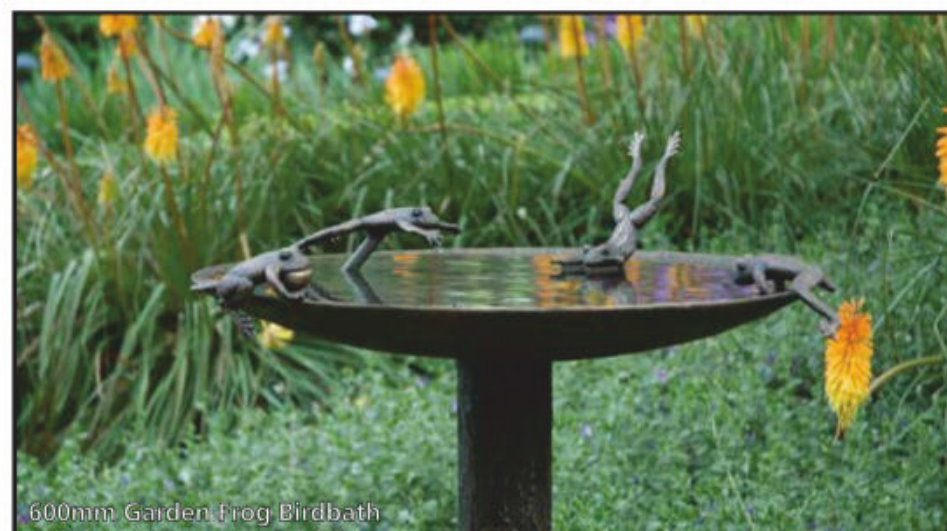
Grazing is Amazing!

But your wooden board must be 100% food-safe



HOWARD ORDER ONLINE OR FIND
A STOCKIST NEAR YOU
www.howardproducts.com.au
1800 672 646

Howard products shown: Cutting Board Cleaner, Cutting Board Oil, and Butcher Block Conditioner.

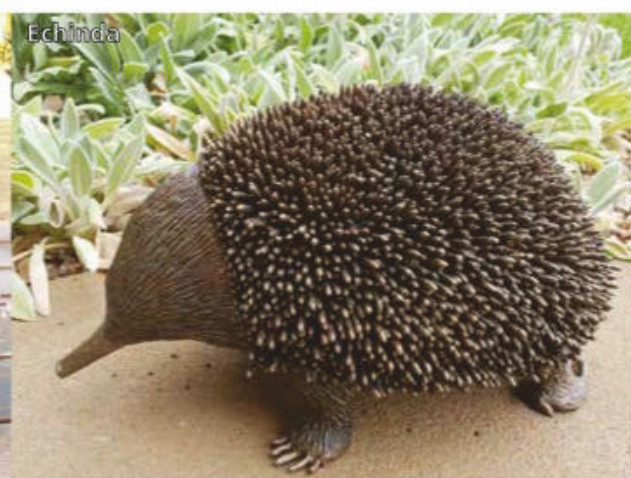


WILLIE WILDLIFE SCULPTURES
"The World's Finest Birdbaths"
Made in Ocean Grove, Australia

30 Apr-3 May – "Perth Garden Festival"
19-23 May – "RHS Chelsea Flower Show", London
Awarded ★★★★★ at the Chelsea Flower Show 2019

The Hive Gallery
41 Smithton Grove, (Cnr Adco Grove) Ocean Grove
1.5hrs from Melbourne Open 10-4pm Fri, Sat & Sun

williewildlifesculptures.com.au





destinationscenicrim.com | #destinationscenicrim | @destinationscenicrim



KOOROOMBA VINEYARD

Kooroomba Vineyard and Lavender Farm provides a southern France experience on Brisbane's doorstep. The property consists of a cellar door, restaurant, lavender farm and gift shop, which overlooks a six hectare vineyard and lavender fields in the Scenic Rim.

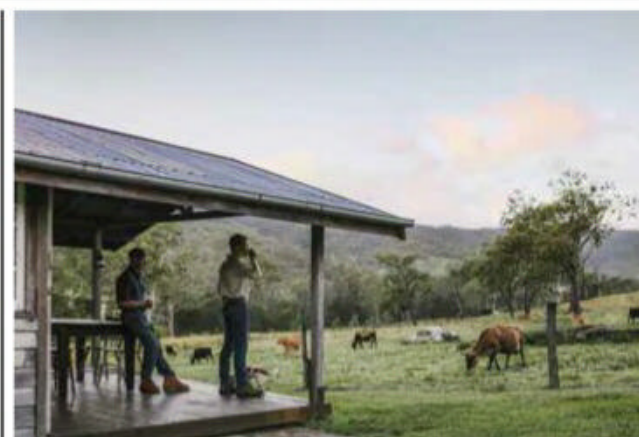
07 5463 0022
www.kooroomba.com.au



WORENDO COTTAGES

Lost World Valley, Scenic Rim, Queensland Escape from the fast lane in a stunning and peaceful wilderness setting. Luxury Cottages, World Heritage Views, perfect for a fantastic family Farm Stay break.

0422 587 567
relax@worendo.com
www.worendo.com



TOMMERUP'S DAIRY FARM

Breakfast with the Jersey Girls – the perfect way to start your holiday on our 6th generation working dairy farm. The only traffic you'll face is the Jersey girls slowly meandering past your historic 1888 Cottage on their way to the dairy. Join the farmers and immerse yourself in the most authentic paddock to plate gourmet foodie experience right here on our historic dairy farm.

0400 076 556
www.tommerupsfarmstay.com.au



RUNNING CREEK COTTAGE

A renovated cottage farmstay, sleeping 7 with fire place and gourmet kitchen. Swim, fish and platypus spot in your own Running Creek. Local wine and olive producers a short picturesque drive away.

0448 844 455
info@runningcreekcottage.com.au
f runningcreekcottage
www.runningcreekbeef.com.au/stay



RUNNING CREEK BEEF

Free roaming, grass-fed, farm fresh beef raised on the mountain pastures of Running Creek Qld. Delivering to you across Brisbane, Ipswich, Logan, Scenic Rim & the Gold Coast.

0448 844 455
deb@runningcreekbeef.com.au
f runningcreekbeef
www.runningcreekbeef.com.au



SCENIC RIM COOKING CLASSES

Experience cooking cuisines from around the world in the beautiful Queenslander 'Hammermeister House', with views to the Border Ranges. Sharpen your culinary skills while you learn, eat and have fun!

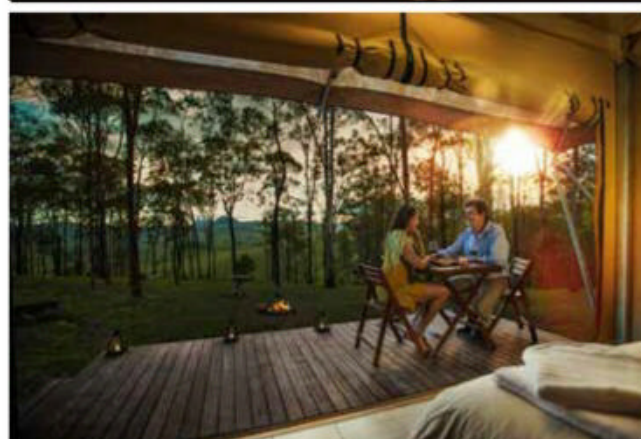
0408 199736
sales@scenicrimcookingclasses.com.au
www.scenicrimcookingclasses

Visit www.destinationscenicrim.com



Images courtesy of Brisbane Marketing, The Design Files
& Scenic Rim Regional Council.

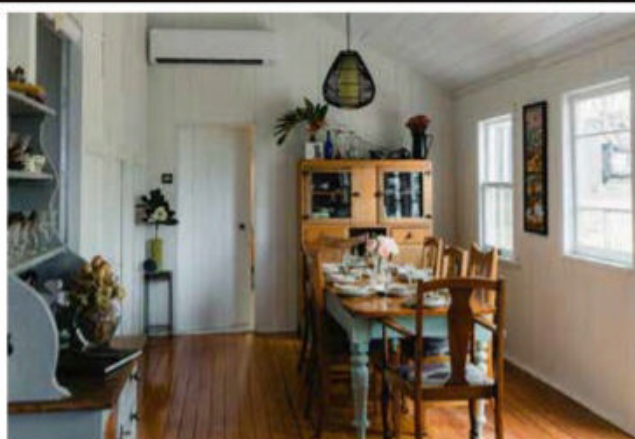
898 Reckumpilla Street, Mount Alford QLD 4310 | Open Thursday to Sunday 10am-5pm
www.scenicrimbrewery.com.au | Phone 07 5463 0412



KETCHUP'S BANK GLAMPING

South East Queensland's first couples' Glamping retreat, in the heart of the Scenic Rim. Two luxury Eco-tents with private everything, set on 100 acres with spectacular views of this beautiful region.

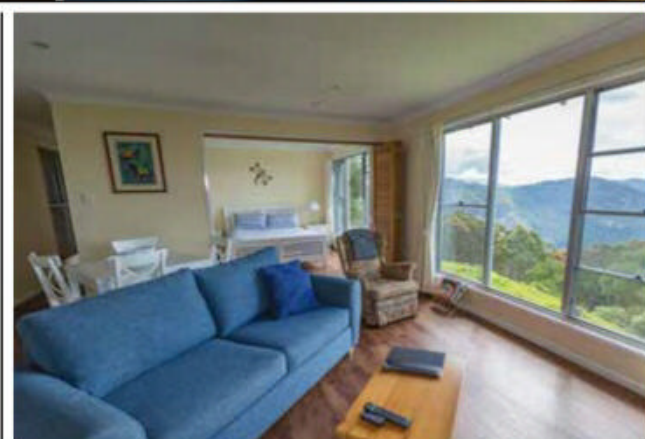
07 5463 4592
info@ketchupsbankglamping.com.au
www.ketchupsbankglamping.com.au



HAMMERMEISTER HOUSE

A classic Queenslander with beautiful gardens in the heart of the Scenic Rim at Boonah. Verandas with sweeping views, sleeps six, airconditioned, fireplace. Self cater or have a private chef, while you relax.

0408 199 736
www.scenicrimcookingclasses.com.au



SPRING CREEK

Enjoy the spectacular views of the mountains of the Scenic Rim from your beautiful, fully self contained, luxury cottage. Full gourmet country breakfast is included.

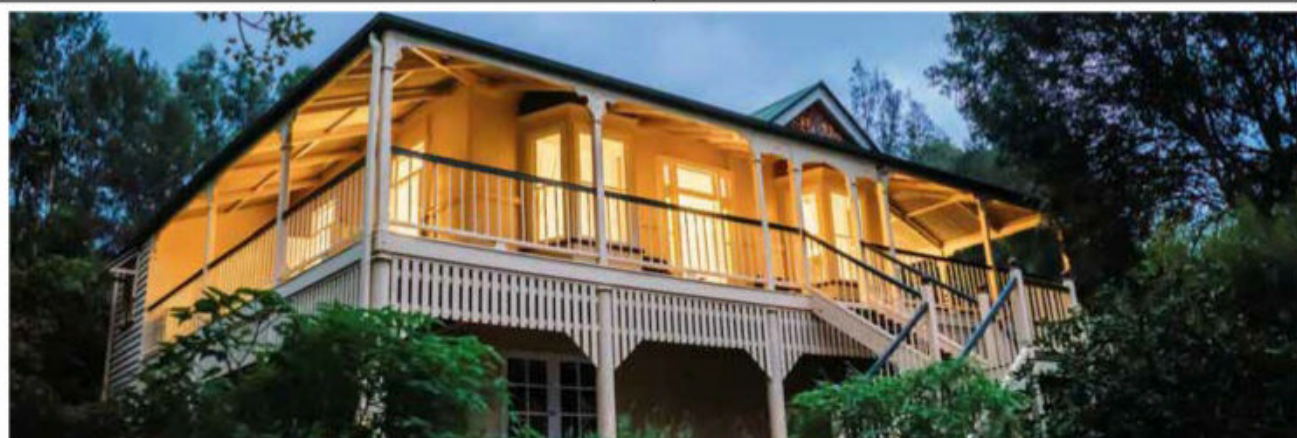
07 4664 7101
springcreek@westnet.com.au
www.springcreekcottages.com.au



HANOOB VIEWS

Experience the peaceful serenity of this truly wonderful place in the country, just 20 minutes out from Boonah, where city pace stops and country pace begins. Stay at the privately situated villa or the cottage or both, with friends and family. Set on a 10 acre property. Dog friendly.

0438 193 649
hanoobviews@bigpond.com
www.hanoobviews.com



MT BARNEY LODGE

Step back in time and connect with friends and family. Our Queenslander homesteads are group friendly and provide the perfect base to explore the Scenic Rim. Be guided by experts when you hike, rock climb or abseil in our ancient Gondwanan wilderness.

07 55443233
info@mtbarneylodge.com.au
www.mtbarneylodge.com.au

Visit www.destinationscenicrim.com



THE LITTLE COOKING SCHOOL MUDGEES, NSW

The little cooking school offers informal, relaxed cooking classes showcasing the best regional produce resulting in a delicious, leisurely lunch.

Adjoining the school is a newly refurbished accommodation sleeping 8. Fully self-contained and stylishly appointed. Accommodation, dining and cooking class packages available.

0400 417 711

6 Henry Lawson Drive Mudgee
www.littlecookingschoolmudgee.com.au



KINGFISHER PAVILION JERVIS BAY, NSW

Kingfisher Pavilion is a private suite at Bundarra Farm. Fronting Currambene Creek, which flows into Jervis Bay. Kangaroos and birdlife share the farm with cattle, horses, ducks and chickens. Featuring an outdoor spa, fire-pit and picnic table. The Kingfisher Pavilion is the ultimate luxury getaway.

0478 008 814

kingfisherpavilion@gmail.com
www.kingfisherpavilion.com



HARBOURSIDE APARTMENTS NORTH SYDNEY, NSW

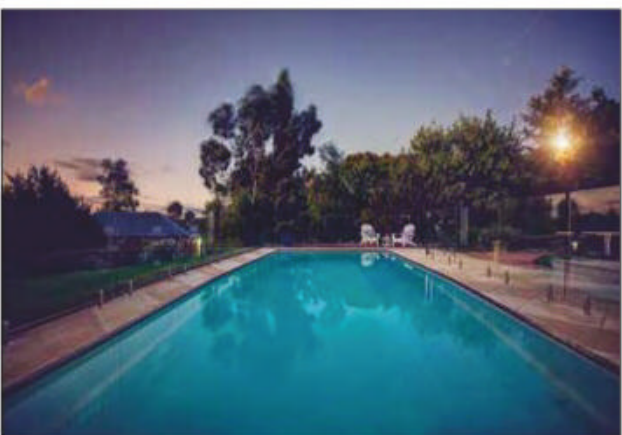
Sydney's absolute waterfront accommodation offers fully serviced and equipped studio, one and two bedroom apartments. Conveniently situated at McMahon's Point Ferry Wharf Harbourside is the perfect Sydney base for business or pleasure.

02 9963 4300

stay@harboursideapartments.com.au

[f](#) [i](#) [harboursideapartments](#)

www.harboursideapartments.com.au



EVANSLEA MUDGEES, NSW

Mudgee's preferred five-star luxury boutique accommodation. Nestled among breathtaking gardens on a 4.5 acre riverside property - privacy and serenity are guaranteed. Book a romantic getaway or a relaxed break with family and friends. Weddings are a specialty.

0455 505 882

info@evanslea.com.au

[f](#) [i](#) [Evanslea](#)

www.evanslea.com.au



Each of the 4 luxury Villas at La Rocher Eco Retreat offers spectacular views of the world heritage Mount Warning/ Wollumbin and Border Ranges. Serenity, peace and tranquillity allows you to truly unwind and nourish your soul in this lush hinterland paradise, close to ancient rainforests and some of Australia's best beaches. A comfortable 2-hour drive from Brisbane and just over 30 minutes from the Gold Coast airport.

gprocher@me.com • 7 Minto Place, Smiths Creek, NSW 2484 • 0402 272 727

www.larocher.com



CHELSEA PARK & ARCADIA HOUSE

Relax in the Southern Highlands



Chelsea Park is Hollywood in the Highlands. A boutique bed and breakfast in an art deco mansion, with three unique bedrooms. Ideal for reunions or girl's weekends away. Close to all the magic of the Southern Highlands.

589 Moss Vale Road, Burrudoo NSW 2576 • 02 4861 7046

www.chelseaparkbnb.com



Arcadia House is a country-style home located close to the heart of Bowral. Fully self contained accommodation for families and groups close to all the attractions. Savour the lifestyle and relax in the Southern Highlands.

124 Old South Road, Bowral NSW 2576 • 02 4861 7046

www.arcadia-house.com

Orange360

Discover a full spectrum of events
and experiences all year round.

orange360.com.au

Create a Masterpiece with Jacqueline Coates



BLOOMS WORKSHOP DATES 2020

Learn all about acrylic paint. Includes art materials and catering. Transform your creative abilities.

MELBOURNE – Glen Iris

Blooms 3 Day Painting Workshop \$1480 pp
March 18 from 2-9pm, March 19 & 20 from 9-5.30pm
– Paint a large Blooms style canvas.

SYDNEY – Lane Cove Creative Studios

4 Day Painting Workshop \$2350 pp
Evening of July 22nd then 23rd through to
the 26th inclusive
– Paint two midsize canvases in acrylics

PERTH – Midland Junction Art Centre

Blooms 4 Day Workshop \$2350 pp
Evening Feb 28, 2020 from 5.30-9pm
Then daily from Feb 29 to March 3
– Paint 2 large canvases in acrylics

BAROSSA VALLEY – SA

Blooms 4 Day Painting Workshop \$2350 pp
April 18-21 plus evening of April 17, 2020

BRISBANE – WEST END

4 day blooms \$2350 pp
August 1-4 plus eve of July 31, 2020

HAMILTON, NEW ZEALAND

4 Day Painting Workshop \$2450pp
Sept 22-25 plus eve of Sept 21

FRANCE - BLOOMS

May 8th – May 17th, 2020
\$7697pp package inc art supplies, catering French
chef, accommodation & transfers to/from Paris

artscreativehub.com/workshops • Phone 0412 587 438 or 0429 100 929



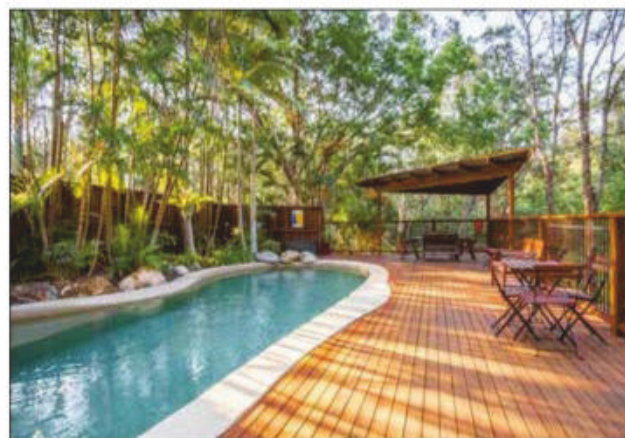


Getaway to a mountain forest retreat with eco spa luxury in Tasmania's wilderness area

@ #thepeakforestretreat

Nestled in the mountain foothills of World Heritage forest, this luxury lodge and cottage with stunning views and seclusion is perfect for relaxing stays or as a central location to visit iconic places in Tasmania such as Cradle Mountain.

0408 553 976 | thepeakforestretreat@gmail.com | www.thepeakforestretreat.com



KONDALILLA ECO RESORT SUNSHINE COAST, QLD

Only one and half hours drive north of Brisbane, nestled amongst 20 acres of abundant Sunshine Coast Hinterland rainforest, this authentic haven from city life allows you time to experience and reconnect with nature.

+61 7 5445 7650
hello@kondalilla.com
www.kondalilla.com



MARY RIVER COTTAGE SUNSHINE COAST HINTERLAND, QLD

Located in the beautiful Conondale Mountain Range in the Sunshine Coast Hinterland 3 bedroom 'get-away from the city' holiday house for a relaxing stay for the family

@ cottagemaryriver
www.maryrivercottage.com



MISSION BEACH HOLIDAYS MISSION BEACH, QLD

Luxury to budget homes and apartments situated between Townsville and Cairns. Where to stay... what to do... in our paradise.

(07) 4088 6699
www.missionbeachholidays.com.au



SHIP INN STANLEY STANLEY, TAS

Fabulous day trip options to the Tarkine wilderness, Arthur River cruises, Boat Harbour beach and Rocky Cape national park. Walking distance to cafes, restaurants and beaches, with off-street parking, free wifi, gym, yoga studio and guest laundry.

0439 749 140
hello@shipinnstanley.com.au
@shipinnstanley
shipinnstanley.com.au

COAST HOUSE TASMANIA



Treat yourself to a totally private, tranquil waterfront retreat yet just a few minutes to the village of Cygnet. Far away from city distractions. Visit Galleries, wineries and restaurants or just relax at our cosy winter retreat.

"We have been astounded by the beauty and tranquillity, superb accommodation and sublime location at Coast House"

www.coasthousetasmania.com | stay@coasthousetasmania.com | Tel: 0409 446 290

Frenchman's River

CYGNET - TASMANIA

"Glorious landscape, lovely people. Why would you go anywhere else? Four days are not enough"



Frenchman's River: Autumn's bounty as the nights draw in. Eat, sleep, dream. Time to just be. [@frenchmansrivercygnet](https://www.instagram.com/frenchmansrivercygnet)

www.frenchmansriver.com.au • Kate/Posie 0466 790 142 • book@frenchmansriver.com.au



RIVERSDALE ESTATE CAMBRIDGE, TAS

French provincial styled cottages on private country Estate, set amongst award winning vineyard and olive grove. 1 queen and 2 singles. Panoramic water views, rolling countryside, rambling walks & private beach. Families welcome!

03 6248 5666 | 0448 701 447
wendy@riversdaleestate.com.au
222 Denholms Rd, Cambridge
www.riversdaleestate.com.au

PETER RABBIT™ GARDEN



PETER RABBIT™ GARDEN CAMBRIDGE, TAS

Take an enchanting stroll through Peter Rabbit's™ garden, the only one in Australia. Also see, Jemima Puddle-Duck™, Jeremy Fisher™, Benjamin Bunny™, Mr Todd™, Two Bad Mice™, Mrs. Tiggy-Winkle™ & Tailor of Gloucester™.

03 6248 5555
Riversdale Estate, 222 Denholms Rd, Cambridge
www.thepeterrabbitgarden.com.au



EXPERIENCE TASMANIA, IN SPIRIT

hellyersroaddistillery.com.au

RED FEATHER INN



embrace summer with a Tasmanian gourmet indulgence



Experience Summer in Tasmania. Join us for one of our cooking classes or experience our rustic dining showcasing local produce and wines. Luxury guest house and unique cooking school just minutes from Launceston. www.redfeatherinn.com.au



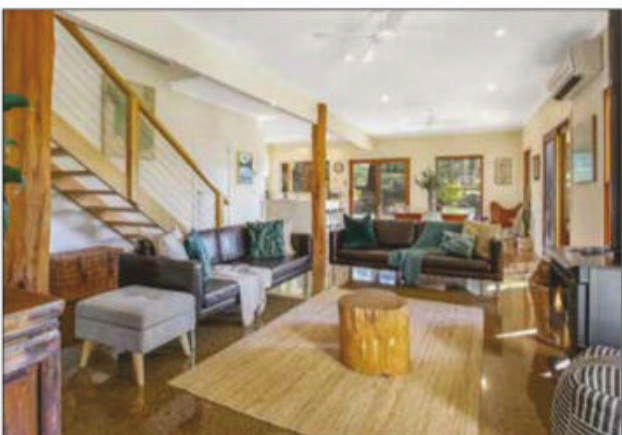
RIVER COTTAGE TASMANIA HEYBRIDGE, TAS

Escape life's hustle & bustle at our tranquil cottage by the river. Close to beautiful sandy beaches + cafes & a short drive to the popular tourist towns of Penguin & Burnie. We are approx. 1.5 hour drive to the iconic Cradle Mountain & approx. 50 minutes to the beautiful historic township of Stanley.

0478 437 700

[rivercottagetasmania](https://www.rivercottagetasmania.com.au)

www.rivercottagetasmania.com.au



3741 BOUTIQUE CENTENARY HEIGHTS, VIC

The ideal setting for those seeking the beauty and seclusion of a rural setting. Providing a unique retreat experience for couples, families or a friend's getaway, with all the modern conveniences and plenty of things to keep you entertained.

0418 813 971

reservations@3741boutique.com.au

www.3741boutique.com.au



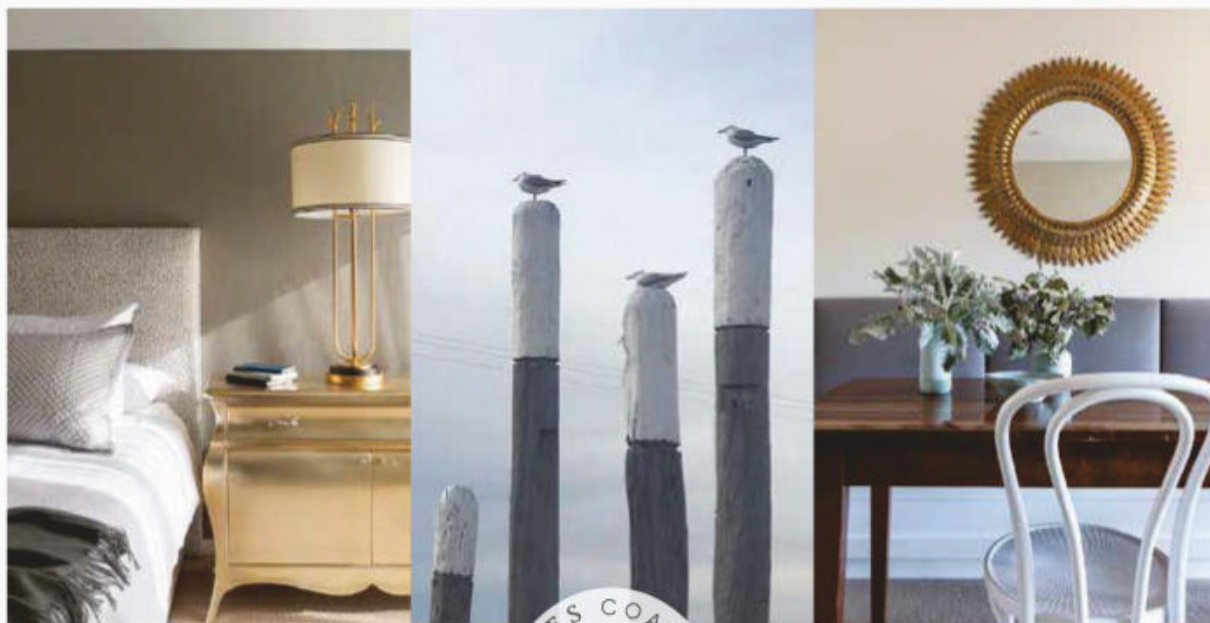
FOR THE BIRDS YALLINGUP MARGARET RIVER, WA

Breathtaking views to the Indian Ocean, For The Birds Yallingup is a sanctuary bounded by national park, valleys and expansive vineyards. Set in the heart of the Margaret River wine region, this wonderful light filled spacious residence, boasts ocean or forest views from every room.

0412 843 788

info@forthebirdsyallingup.com

www.forthebirdsyallingup.com



A slice of ocean luxe in the heart of the village of Barwon Heads... Walk down the stairs and find yourself amongst the shops, cafes and river.

[@cerescoastal](https://www.instagram.com/cerescoastal)



A balcony overlooks vibrant Hitchcock Avenue. Relaxed interiors. Sleeps 5, 2 bathroom, 2 car, washer, dryer and a fully contained kitchen.

Bookings via: cerescoastal.com.au



10%
off direct
bookings

Want to swim with whalesharks? Want to snorkel Ningaloo Reef?
Stay with us, it's private, relaxing and personal. Not suitable for children under 10.

0409 250 548 • ningalooledandbreakfast@netspace.net.au

www.ningalooledandbreakfast.com.au



Walk Travel Advisory

A travel agency specialising in walk travel -
*Independent, tailored advice for the
world's best walking holidays.*

Advice on walking adventures and accredited
travel agency services to pursue them.

www.walktraveladvisory.com

0484 683 429

FRANCE 2020



Ph Trish & Dave: +64 27391 2015

E: southwestexplorers@gmail.com

www.petitstoursenfrance.co.nz

EXPERIENCE Poland ARTISAN TOURS

2020 Tours
Spring and Autumn

Private, guided tours of Poland's food, culture, art & designs.



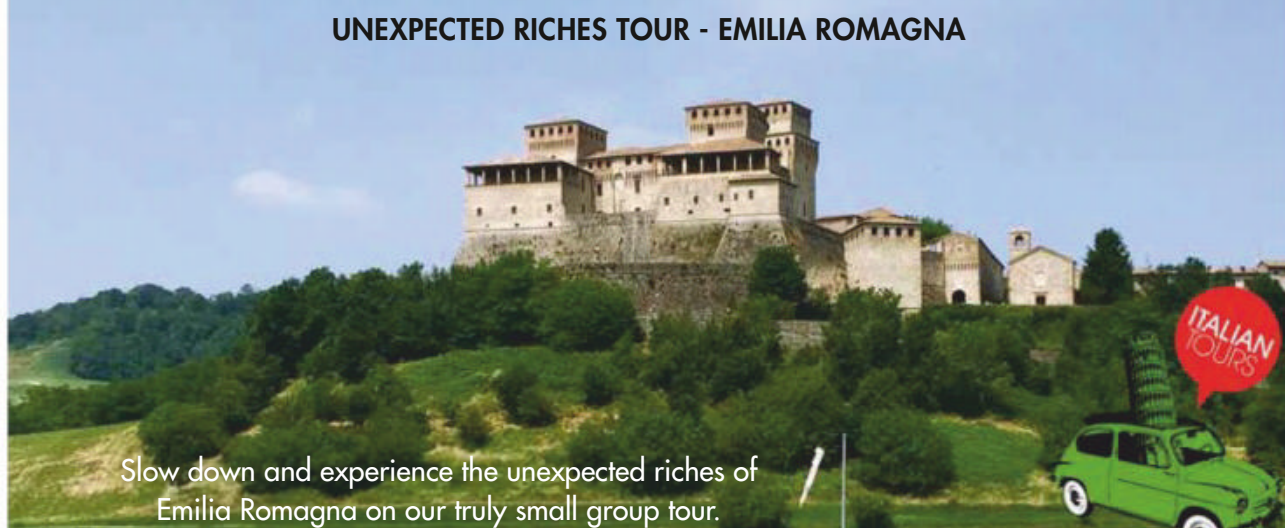
ONLINE SHOP OPEN NOW

experiencepoland.net/tours
0405 336 240
info@experiencepoland.net

TEXTILES • ART • CULTURE

Discover the heart and soul of Italy
with ITALIAN TOURS!

23 JUNE - 04 JULY 2020
UNEXPECTED RICHES TOUR - EMILIA ROMAGNA



Slow down and experience the unexpected riches of Emilia Romagna on our truly small group tour.

Book your 2020 tour now! 02 9358 4923 | ciao@italiantours.com.au | italiantours.com.au

sisterhood womens travel



15 DAY NATURAL WONDERS OF ICELAND

Departing 1 September 2020
\$14,999 per person twin share
\$17,679 single

Including Return Airfares ex Melbourne
(other cities available upon request)

Small Groups, Personal Service

1300 885 255

www.sisterhoodwomenstravel.com.au

ENJOY EUROPE'S WINTER MAGIC
2 ESCORTED RAIL TOURS

CHRISTMAS MARKETS AND CLASSICAL MUSIC
Munich, Salzburg, Vienna, Prague, Leipzig & Berlin. Day trips to Innsbruck, Nuremberg, Budapest & Dresden. A classical music performance or opera at each stop.
NOVEMBER 30TH 2020 - 21 DAYS - \$11,950pp
Add on White Christmas Week in a Swiss Alpine village Dec 21st - 7 days - \$2,500 twin share

ALPS, GLACIER EXPRESS AND ROMANTIC CITIES
Swiss & Austrian Alps plus Europe's 3 most romantic cities: Paris (New Year's Eve), Venice & Prague
DECEMBER 28TH 2020 - 20 DAYS - \$10,950pp
Pre Tour White Christmas Week in a Swiss Alpine village Dec 21st - 7 days - \$2,500 twin share

ESCAPE THE AUSSIE SUMMER HEAT

GREAT TRAINS OF EUROPE

ALL STOPS 3 NIGHTS MINIMUM, 4 & 5 STAR HOTELS
FIRST CLASS RAIL TRAVEL, FULL LUGGAGE HANDLING
SIGHTSEEING, MANY MEALS, LOCAL SPECIALIST GUIDES
AUSTRALIAN TOUR DIRECTOR, MR STAN KLAN, TOOWOOMBA

Phone: 0488 423 848 www.greattrainsofeurope.com.au

ABN 75 325 010 987
ATAS # A12982
IATA # 96836610

HISTORY | NATURE **NINA'S PATHWAYS** CULTURE | INDULGENCE



My small group tours of Sri Lanka are personal and flexible. Book now for a remarkable experience with Nina's Pathways, and let us be your guide in this tropical paradise.

0419 213 327 | www.ninaspathways.com.au | [/ninaspathways](https://www.facebook.com/ninaspathways)

ART AND SOUL

ROB INGRAM DISCOVERS TWO RESILIENT RURAL TOWNS IN DIFFERENT COUNTRIES HAVE SOMETHING IN COMMON THAT HELPS TO KEEP THEM GOING.

OKAY, I'LL ADMIT to having always had a fascination with town slogans. And one that really strikes a chord belongs to the American town of Marfa out on the parched plains of West Texas. It is "Tough to Get Here. Tougher to Explain."

I feel an affinity with this place because here we are, out on the parched plains of Central NSW, faced with a similar difficulty when it comes to explanation. Surrounded by desert, Marfa has the resilient character of a place that did it tough for a long time. It was a remote US Army base until 1945 when it was decommissioned because it had a negative impact on recruitment. It was the setting for the sprawling 1956 western movie epic *Giant* starring James Dean and Liz Taylor. And in 2007, it provided the badlands landscape for the Coen brothers movie *No Country For Old Men*.

What Marfa (population 1900) finds difficult to explain is how it achieved almost mythical status as a trendy destination in a few short years. And the answer is art and culture. Locals will tell you, "If it wasn't for art, the town woulda dried up and blown away with the tumbleweeds."

This resonates with us in Dunedoo (population 1200) — it's nearly as tough to get here and nearly as tough to explain — because for 355 days of the year we're the touch football capital of the world and, for 10 days, we're the pinnacle of regional arts in Australia. In May of each year Dunedoo is the home of Art Unlimited, a vibrant showcase of artistic expression in art, photography and ceramics.

Like Marfa, Dunedoo wasn't always a hub of the arts. Someone once unkindly said that Dunedoo's sense of aesthetics and colour palette was defined by John Deere green, Ford blue, and Massey Ferguson red. They might have said blue collar blue but, in a hard yakka district where most shirt sleeves are ripped off, Dunedoo now wears its art on its sleeve. Come May, when the Dunedoo Central School hall becomes the Art Unlimited gallery, it might well be the Sistine Chapel of the Central West, the Museo Nacional del Dunedoo.

The resilience of towns in harsh landscapes captures the spirit of pioneering nations and explains their social and cultural evolution. And art is something that can be enjoyed and admired by sophisticated aficionados and newbies alike. A creative vibe is often the soul of a small town.

Marfa had a few decades head start on us. Its disused army base became a venue for permanent art installations back in the 1970s, and a whole vibrant arts scene flourished.

Dunedoo recognised the need for branding, of positioning, of being known for something more adult than a name

...THE VIBRANCY OF THE SMALL TOWN'S ARTS ACTIVITY NEED NOT HAVE ANYTHING TO DO WITH THE QUALITY OR VALUE OF THE WORKS.



people made feeble jokes about. It upgraded its local art show into a vibrant regional show that attracts acknowledged artists, photographers, ceramicists and judges. It attracts both artists and cultural tourists from around the country. It has won respect and acclaim from nationally known names, and it has elevated the social wellbeing and the pride of its local community. Both Marfa and Dunedoo have discovered the transformative power of arts and culture.

Creativity is a necessary ingredient of any innovative and thriving community, but the vibrancy of the small town's arts activity need not have anything to do with the quality

or value of the works. A favourite flourish of city residents is that they have theatres and galleries to go. A favourite retort is to ask, "Yes, but how often do you?" In Dunedoo, everyone goes to the Art Unlimited exhibition. On the opening night alone, nearly half the population of the town will be there. It runs over two weekends and the week between.

A small art town is the sort of place people love visiting on a weekend getaway. They might stay at a nice bed and breakfast, eat at our legendary retro café, fossick for antiques, add to the colour at the markets, explore local heritage, enjoy the lively interaction at a bush pub, and buy a piece of art that will always mean something special to them. Okay, and even watch the touch football. *CS*

Art Unlimited will again excite Dunedoo and its visitors from May 22nd–31st. Visit artunlimitednsw.com.au

GET ON BOARD

rebuild ourtowns

• AUSSIES LENDING A HAND •

The practical things you can do to help rebuild Australia, one town at a time

There's not a single Australian who hasn't had their hearts broken by the horrific bushfires that have swept through our country. The road to rebuild will be long but as a nation we will: brick by brick, fence by fence. Bauer Media launched this campaign to help our neighbours in their time of need.

Each week we will shine a spotlight on a town telling our generous readers how they can help, from the best fundraisers to donate to that specifically benefit the locals, to products they can buy from that town or region that support small businesses there. We'll highlight the farmers who need fencing supplies, the schools which are short of books and pencils, the yoga school that needs mats or how to plan a getaway to the region when the time is right to bolster their local tourism industry.

The Rebuild Our Towns campaign is centred on the fact that practical help doesn't have to cost a fortune. Our love and thoughts go out to every person, but actions speak louder than words, so join us to make a difference and help our heartland heal.

Go to rebuildourtowns.com.au and watch as we move from one town to another over the coming months



MEDIA GROUP

Woman's Day THE AUSTRALIAN Women's Weekly COUNTRYSTYLE belle THE AUSTRALIAN HOUSE & GARDEN INSIDE realiving GoodHealth wellbeing

TV
WEEK

NW

OK!

Take5

ELLE BAZAAR

GOURMET

EMPIRE

now
TO LOVE

homes
TO LOVE