

Autumn 2016

Inside the Riverina

Get the scoop on the Riverina's local gems





Autumn

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The Riverina is known for its unmatched diversity of products and places of interest and the passionate, dedicated people who create them. The 2016 autumn edition of 'Inside the Riverina' showcases a small but vibrant selection, from cotton to cottages, lamb to wine, it will leave you with a taste for more.

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Southern Cotton Gin, Whitton

Connecting Through Cotton



The Southern Cotton story began in 2011 with six grower friends, a Mother's Day lunch and a crazy idea. Tired of carting their cotton 400 kilometres to get ginned, the group brainstormed a solution – they would build their own gin.

Four seasons later, the Whitton-based cotton gin has become one of the Riverina region's most well-documented success stories – attracting national media coverage and winning a swag of awards, including the 2015 Telstra Australian Business of the Year, Regional Award.

But it's not about the headlines and trophies for the hard-working Southern Cotton team, headed up

by general manager, Kate O'Callaghan. Educating others – growers, locals and visitors – about the sustainability of cotton and irrigated agriculture is their way of giving back to the community.

Due to popular demand, Southern Cotton has formalised its daily gin tours (April-October). The informative and engaging tours resonate with both city and country folks because they provide a hands-on experience through the journey of cotton production and the ginning process. The specially-built observation walkways allow tour participants to witness all stages first-hand in a safe environment. You could also see the two enormous yellow moon buggies in action!

**881 Darlington Point-Whitton Rd Whitton / 02 6955 2755 / www.southerncotton.com.au
Tours are available at 3pm on weekdays Apr-Oct / bookings are encouraged, large groups
by appointment only / gold coin donation**

Hanericka Farmstay, near Lockhart

Experience Country Life



Hanericka Farmstay is an authentic farm stay experience with the option to do a lot or a little; from relaxing by the poolside enjoying the tranquillity to spending your day on the land. Located in Yerong Creek in the heart of the Riverina, this award-winning, sixth generation property has opened its farm gates and homestead doors to guests for over 27 years.

Deniz and Amanda Aygun are your welcoming hosts and encourage children and adults alike to join in the many daily farm activities. Volunteers can help around the farmyard by feeding and caring for the animals including chickens, pet pig and lambs, alpacas and even a few camels! The farm has a

swimming pool, tennis courts, table-tennis and cubby houses. On winter nights a camp fire is lit with damper and marshmallows. Explore The Australian Women's Wheat Barn, a fascinating collection of farming and household memorabilia and there are places close by for bushwalking and bike riding.

Modern, fresh rooms with ensuite are available and guests can choose either B&B or fully catered. The newly refurbished farm café serves delicious wholesome meals.

Family groups, schools, workshop and fly-in groups are welcome and from April 2016, day visitors.

McRories Rd Yerong Creek / 02 6920 3709 / 0400 349 393
info@hanericka.com.au / www.hanericka.com.au

Cocoparra National Park, near Griffith

Bushwalkers and Birdlovers Sanctuary



Cocoparra National Park sets a picturesque backdrop along the easily accessed drive, half an hour from Griffith. The Park is one of the rare and beautiful forest remnants of the region and a delightful sanctuary for families, bushwalkers, birdwatchers and nature-lovers alike.

Explore the bushwalking trails of Falcons Fall, Jacks Creek and Mount Brogden, there's something for everyone. After rain, visit to see cascading waterfalls and creeks in full flow, while spring blooms a wildflower show of orchids, wattles and blue-tinged cypress pines, contrasting against the

rich red rocks and sheltered gorge. If you walk to the peak of the ridge, there are spectacular views of the vast plains and other geological formations. Woodland birdwatching is excellent for budding birders with sightings of the eastern yellow robin, rainbow bee-eaters building their homes and the peregrine falcon in nesting season (June to December) to name a few.

To truly experience all the park has to offer overnight camping at the Woolshed Flat camping ground is a must or enjoy a day out at one of the popular picnic areas with a hamper of local produce.

Cocoparra is always open / visit the website for park entry points, closures due to poor weather and fire danger / www.nationalparks.nsw.gov.au/visit-a-park/parks/cocoparra-national-park

Tulluc Cottages, Darlington Point

Home Away From Home



Make your time in the Riverina memorable by staying at Tulluc Cottages, a unique holiday destination, offering a secluded river outlook in the heart of Darlington Point. This stunning two bedroom cottage features a private garden and salt water pool all on the banks of the Murrumbidgee River.

Owners Amanda and David James originally built the cottage as their family home. When a new opportunity required them to move, they decided to share their beautiful home with like minded people wanting a relaxing break. Named after the

couple's two children, Tully and Luca, the self-contained cottage is enhanced with all the luxuries you could wish for. On arrival you are greeted with the gorgeous aroma of Amanda's handmade soap TLC Bath Products, using local Dissegna olive oil, intertwined with the smell of citrus and the mighty red gums.

Cook up a storm using local produce in the fully equipped kitchen or alfresco barbecue area. A list of the many local attractions and activities awaits, or you could just stay in, the decision is yours!

**1 Macleay St Darlington Point / 02 6963 4370 / amanda@tulluccottages.com.au
www.tulluccottages.com.au / TLC Bath Products are available on the website**

Yarran Wines, Yenda

A family passion for wine



Visiting Yarran Wines is well worth the short drive from Griffith to Yenda. Here the boutique winery's cellar door is set apart from other venues in the region by its architecture and elevated vistas of vineyards and Cocoparra National Park.

Yarran is family owned and operated by the Brewer family. Lorraine, along with her late husband John, has been involved in the wine industry as a grower for over 30 years. When son Sam began studying Oenology at Charles Sturt University, the fledgling winery emerged. Producing a single Shiraz in 1998 the Yarran range now has many different varietal table wines including Pinot Grigio and Petit Verdot,

rich fortified blends and also a classic Riverina Botrytis style wine.

Creative winemaking coupled with a strong commitment to expressing regional style has been a rewarding mix. Each year Sam will try something a little less mainstream, attempting to challenge and deliver wines with extra element and character to the market place.

Visitors can experience complimentary tastings while chatting with Lorraine about the history of the area and Yarran's award winning wines.

**178 Myall Park Rd Yenda / 02 6968 1125 / www.yarranwines.com.au
The Cellar Door is open Mon - Sat 10am - 5pm**

Quinty Bakehouse, Uranquinty / Wagga Wagga

Not all bread is created equal



Little gives us as much pleasure as a freshly baked loaf of bread. At Quinty Bakehouse bread is in its purest form with a subtle flavour that you may not notice, except that you know you want more. Owners and artisan bakers, Paul and Tania Gillanders and their team, are dedicated to traditional baking techniques and using fresh ingredients.

Their award winning sought after Sourdough is golden crusted outside with a creamy, slightly tangy chewiness inside, formed with a starter unique to Quinty. Displays also showcase an array of mouth-watering handcrafted sweet tarts, cookies, gelato

and gourmet pies that you simply cannot leave without trying.

The Quinty Bakehouse is set in a heritage listed sandstone building in Uranquinty with a second location in Wagga Wagga. Both feature cosy café and lounge areas and all weather outdoor play equipment for the kids. Cooked breakfast, vast lunch choices and barista coffee with latte art are available. The couple also shares their love of baking with adult baking classes and a school holiday, Kids in the Bakery program.

42 Morgan St Uranquinty / 02 6922 9119 / Mon – Sat 7.30am - 4.30pm
Wagga Wagga - inside Calvary Hospital / 02 6923 2330 / Open 7 days
www.qbakehouse.com



Events

Junee Rhythm n Rail Festival

Saturday 12 – Sunday 13 March

Two day festival featuring steam train shuttles, excellent food, wine, music and a range of activities.

John O'Brien Bush Poetry Festival, Narrandera

Friday 18 – Sunday 20 March

The Australian festival of word and song with bush poetry, music, teddy bear's picnic, street parade and more.

Gundagai Campdraft

Saturday 19 – Sunday 20 March

The Gundagai Campdraft is a great way to spend the weekend with the family watching some great feats of horsemanship.

Four Creeks Festival, Jerilderie

Friday 18 – Sunday 20 March

Celebrating produce grown in the local and regional area, recognising and connecting people and producers along the river system through the products served.

Leeton SunRice Festival

Thursday 24 – Monday 28 March

The five day festival celebrates the importance of the rice industry to the community, providing entertainment and family activities.

Horsepower Ariah Park

Saturday 9 – Sunday 10 April

Two day event for ridden and harnessed horses hosted at the historic village of Ariah Park.

Riverina BMW Wagga Wagga Food and Wine Festival

Saturday 19 March

Sample an array of local produce, sip local wines, or try the wonderful range of local olive products from more than 40 food and wine stalls.

International Sculpture Symposium, Griffith

Monday 2 – Wednesday 18 May

Seven master sculptors from across the globe will gather in Griffith this year to create beautiful stone sculptures for Griffith's 100 year celebrations. People are invited to watch and participate in art workshops and events during the symposium.

Cackleberries by Lashbrook Farm, Old Junee

Premium Free Range



Who runs this farm? Chooks! Owners of Lashbrook Farm, Bryson and Anna Lashbrook began supplying free range eggs from their property in Old Junee to a local café owned by friends. The café closing was a pivotal moment for the young family. They reassessed and from there Cackleberries – Aussie slang for eggs - was born with a small flock of reliable, friendly Isa Brown chickens, a passion for genuine free range and a quick learning curve in marketing.

During the day, the chickens are free to roam the property with access to all areas, including the

verandah of the family home, and fed a handmade protein-rich grain mix and fresh rain water. The result is happier, healthier chickens and premium fresh eggs praised for their flavour. Accolades flow with Choice naming Cackleberries one of the top free range egg producers in the country.

Bryson and Anna supply three ranges, aptly named Big Clucker, Bumbusters and Itty Bitties, fresh to cafes and restaurants throughout the Riverina, the local Junee IGA and Mates Gully in Wagga Wagga.

Highfield Farm and Woodland, near Gundagai

Conservation and Farming go hand in hand



Ever had the feeling that you're living in the wrong place? It was this doubt, combined with a love of food, the outdoors and the environment that led Louise Freckelton and David Bray to take the leap from city to country. They purchased 820 acres of critically endangered Box Gum Grassy Woodland that is now their home; Highfield Farm and Woodland.

Passionate about utilising the land while maintaining the integrity of the Woodland, the couple decided to combine small-scale, ethical and sustainable farming of Dorper Sheep and Dexter cattle. Farming only one-third of the property the Highfields have preserved the remaining two-thirds for the Box Gum Grassy

Woodland – a habitat that sustains many vulnerable and endangered species including 150 different birds.

Selling direct to regional farmer markets in the Riverina, Highfield Farm Lamb is much sought-after and testament to David and Louise's passion for maintaining diversity through conservation and the benefits this has for farming.

"People want to know where their food is coming from. Our sheep and cattle are not only sustainably farmed but are a meat breed rather than cross breed. The difference in taste and texture of the lamb is incredible", explained Louise.

**Off the Snowy Mountains Hwy between Gundagai and Adelong / 0429 985 222
louisehighfields@gmail.com / Find them on Facebook / Produce available at Regional
Farmer Markets / Tours of the Woodland and Autumn Bird watching by appointment only**

Arcadia Saltbush Lamb, Narrandera

Amazing Grazing Lamb



Arcadia Saltbush Lamb is a high-quality lamb product that has unique full flavoured characteristics, described by many as 'tasting lamb for the first time'.

'Arcadia' is an 1,800 hectare property south-east of Narrandera developed by the Strong family over five generations. The Strongs run a self-replacing flock of plain bodied SRS merino ewes that produce year-round lambs for a local butchery and two shearings a year of fine and super-fine merino wool. In the early 1990s, the family embarked on a project to drought-proof their farm and move their

system from a prominently cropping operation to a low-cost grazing one. This involved planting and re-establishing native grasses and shrubs including Old Man Saltbush.

The early adoption strategy has now seen the return of many small native bird species and extensive shelter and perennial forage for stock. Saltbush is rich in nutrients and minerals leading to tender, juicy, subtle flavoured lamb that has an enthusiastic following among consumers and restaurant chefs.

[facebook.com/arcdiasaltbushlamb](https://www.facebook.com/arcdiasaltbushlamb) / Graham Strong 0428 598 656

**Available exclusively at Knights Meats & Deli / 187 Fitzmaurice St Wagga Wagga
02 6921 3725 / www.knightsmeats.com.au**

Claron Park Produce, Cootamundra

Gifts from the Garden



Like many others you may be questioning what is in your food and skin care; do they contain chemicals and toxins and where are ingredients sourced? In the search for alternatives, Philip and Donna O'Bryan rediscovered what our ancestors knew so well; that the garden is the world's oldest medicine chest with trusted healing properties of herbs and plants.

At their Cootamundra property, 'Claron Park' Philip and Donna set about producing high-quality, chemical-free natural skin care – O'Bryan's Natural Products. Using organically grown natural ingredients and Australian and European recipes handed down

from generation to generation, the skin care range is free from harmful additives. The products combine a mix of herbal extracts and oils proven beneficial for sensitive skins, psoriasis, dermatitis and eczema.

Their Claron Park Produce range includes seasonal specialty herbs, bush tucker and vegetables and an award winning range of sauces, pickles, chutneys and felafels, free from gluten, dairy, nuts and eggs.

All products are available from their website, and you'll often find them at local markets and fairs.

