

AUSTRALIA COAST TO COAST

APRIL 2016

# COUNTRYSTYLE



*in good company*

**ESCAPE THE  
EVERYDAY**

**NEW GENERATION**  
*Regional Australia's  
rising stars*

**LAST CHANCE**  
to enter our \$5000  
short story  
competition\*

*The Project's  
Gorgi Coghlan  
on her country  
childhood*

**DROUGHT  
RELIEF**  
The \$1 million  
pledge to  
Queensland  
farmers



**CAMPAIGN FOR COUNTRY**  
*Supporting people on the land*

**ORANGE, NSW • INNOVATORS LEADING THE WAY  
• TOP CHEFS CELEBRATING LOCAL FARMERS • MODERN  
COUNTRY LIFE • JOIN US AT OUR FOOD WEEK EVENT**

**OUTBACK ADVENTURE *Discovering Longreach***

\*CONDITIONS APPLY: NOT  
OPEN TO NZ RESIDENTS



NEWSLIFEMEDIA



# new generation

*Meet 18 young Australians who are changing the face and future of regional Australia. With passion, pride and a desire to make a difference, these inspiring individuals include the 2015 Young Farmer of the Year, a 15-year-old organic egg producer, and a social entrepreneur keeping reconciliation on the national agenda.*

WORDS CATHERINE McCORMACK, VIRGINIA IMHOFF, CLAIRE MACTAGGART  
PHOTOGRAPHY ANDREW COWEN, MARK ROPER STYLING ANNA DELPRAT, KALI CAVANAGH

EASEL FROM THE JULIAN ASHTON ART SCHOOL.



**MADELAINE SCOTT, free-range organic egg producer, Victoria**

At age eight, Madelaine's parents gave her a loan to buy 20 hens to produce free-range organic eggs on Hollyburton, the family's certified organic farm 50 kilometres north of Melbourne. Now 21, and with 2000 hens, this young entrepreneur has taken delivery of a crowdfunded cleaning and grading plant that saves her hours of hand sorting each day. Madelaine's hens live like queens, guarded by Maremma dogs in mobile hen houses at night, and they scratch and feed on Hollyburton's chemical free pastures and organic chicken mix during the day. "I love raising chickens and seeing how happy they are, every day," Madelaine says. [hollyburton.com.au](http://hollyburton.com.au)

**BRIDGET BODENHAM, ceramicist, Victoria**

Daylesford-based Bridget is well known among the new wave of Australian ceramicists. The 30-year-old has exhibited widely, including last year's collection of handcrafted vessels with 12-carat gold lustre for the National Gallery of Victoria's Design Store in collaboration with the NGV's exhibition, *A Golden Age of China: Qianlong Emperor 1736-1795*. Bridget works from a bush studio that overlooks her vegetable garden and here she creates her beautifully nuanced, organic-look homewares, kitchen utensils and jewellery, many with deeply hued glazes and touches of gold. Her wares are available online and from stockists around Australia. [bridgetbodenham.com.au](http://bridgetbodenham.com.au)

**ANIKA MOLESWORTH, 2015 Young Farmer of the Year, NSW**

When Anika, 28, isn't travelling the globe addressing the impact of climate change on farming, she heads to her family's Dorper sheep property in Broken Hill, NSW. Last year, as part of her Masters research project, Anika ran trials in Laos, where farmers have limited resources to respond to climate change, and presented on sustainable farming strategies at the Paris United Nations Climate Change Conference. This year she'll conduct further trials in Laos, Cambodia and Australia for her PhD. Anika volunteers for The International National Trusts Organisation (INTO), and founded Climate Wise Agriculture, a knowledge-sharing social media platform. "I see my role as promoting 'greener' production systems and educating farmers." [intofarms.org](http://intofarms.org); [climatewiseagriculture.com](http://climatewiseagriculture.com)

**LEIGH MARINO, chef, Victoria**

This June marks four years since Leigh opened his restaurant, Big Spoon Little Spoon, in Warragul in Victoria's West Gippsland region — and the impact on the community is clear to see. "Back then, you couldn't get a coffee on a Sunday, but now the place is alive," says the 30-year-old. "I know I influenced that change and that, to me, is worth more than making a million dollars in some other town." Born in the region, Leigh cut his teeth with some of Australia's top chefs, as well as at the Michelin-starred Ristorante Cracco in Milan. His decision to launch in Warragul was part homesickness, part passion. "I didn't want to be a sheep," Leigh says. "Opportunities you have when you're young, you won't get those again." [bigspoonlittlespoon.com.au](http://bigspoonlittlespoon.com.au)

**NIKKI GEORGIU, President of Victorian Young Farmers**

Farming is Nikki's way of life and, as President of the Victorian Young Farmers, the 26-year-old — accompanied at the photo shoot by her kelpie, Tilly — is passionate about supporting the upcoming farming generation and the future of farming. "Our target focus is on young people and farmer suicide," she says. Nikki grew up near Warrnambool on Victoria's west coast and has experienced many facets of rural life; working in milking and shearing sheds, as a farmhand, riding track work, and as a jillaroo. "I love the fact that in Young Farmers you get to meet young rural people, and it's great to encourage them into the future." [vyf.org.au](http://vyf.org.au)

**KATHERINE BROWN, assistant winemaker, Victoria**

"I'm proud to be the first female winemaker in the family," says Katherine, the fourth generation at the Brown Brothers label. Katherine, 34, worked in marketing for 10 years before a 'quarter-life crisis' saw her return home to the Milawa vineyard in north-east Victoria. "I had an overwhelming urge to get back on the land," she says. After the 2009 vintage, she worked in vineyards in France, then enrolled in a Masters degree at Charles Sturt University. "I found my purpose: working with wine felt very natural." In 2012, Katherine graduated from the Australian Rural Leadership Foundation Wine Industry Future Leaders program and is also involved in a government advisory committee, "making wine more accessible for the next generation in Australia and internationally". [brownbrothers.com.au](http://brownbrothers.com.au)



PHOTOGRAPHY MARK ROPER STYLING KALI CAVANAGH

**JOSH MURRAY, free-range organic egg producer, Victoria**  
A finalist in the 'Rising Star' category in last year's Coles Supplier Awards, 15-year-old Josh runs 7000 chickens on his parents' Seven Hills Organic Farm in the Macedon Ranges. He's been in the business for six years and his chickens are a variety of breeds, with eggs in white, brown, green, blue and pink — hence the name Rainbow Eggs. Josh is the consummate businessman, a public speaker who champions the benefits of free-range produce and chicken welfare, talking to the media, at schools, in libraries and in supermarkets where his eggs are sold — often accompanied by a couple of friendly 'actor' chickens. [joshsrainboweggs.com.au](http://joshsrainboweggs.com.au)

**HAYDEN FINDLAY, farmer and entrepreneur, Victoria**

Hayden, 32, knew he'd have to "think outside the square" of conventional farming to make a viable business out of the small acreage 25 kilometres south-west of Geelong, where he and his wife Jasmin have lived since 2009. The couple have converted the 36-hectare Ravens Creek Farm into a biodiverse, naturally regenerating environment with complementary enterprises including honey, free-range eggs, cut flowers, seasonal vegetables, grass-fed beef and free-range pork, as well as raspberries and varieties of brambleberries for visitors who want to pick their own fruit. In 2013, they opened a café and farm shop. [ravenscreekfarm.com.au](http://ravenscreekfarm.com.au)

Hayden's shirt by Drizabone. For stockists details, see page 133.

**LEILA SWEENEY-McDOUGALL, fashion designer and charity worker, Victoria**

She's a fashion designer, teacher and farmer, but it's her charity, Live Rural, that is closest to Leila's heart. The 27-year-old and her husband, Sean McDougall, have a grazing and cropping property near Ararat in Victoria, and founded Live Rural in 2014. "Two years ago my parents were in drought," she says. "I did a fashion show to raise money and it went from there." Last year, Live Rural's annual event, 'Mellow in the Yellow', raised \$10,000 for the National Centre for Farmer Health, and Leila won the RASV's Emerging Leader in Victorian Agriculture award. [liveruralaustralia.com](http://liveruralaustralia.com)

**LACHLAN COOKE, social entrepreneur, WA**

Based in Perth — he grew up in Tammin in the WA wheat belt — Lachlan, 25, juggles his job as a self-employed management consultant with positions on the boards of Broome Future Limited and Indigenous Communities Education & Awareness (ICEA), the youth-driven not-for-profit organisation he founded after a trip to remote WA in high-school. "It started as a way to enhance educational opportunities for kids in remote Indigenous communities, but it's turning into a platform for young Australians to learn about reconciliation and our shared history," he says. Last year Lachlan won an Ernst & Young Western Region Entrepreneur of the Year award, but his real reward is giving back: "Being a social entrepreneur is about creating abundance for the community." [iceafoundation.com.au](http://iceafoundation.com.au)

**MYFANWY KERNKE, jill-of-all-trades and family team member, Shene Estate, Tasmania**

She calls herself the “hardworking daughter of someone’s vision”, but in reality Myfanwy is herself a driving force of knowledge, energy and enthusiasm behind the reinvigoration of the historic Shene Estate (circa 1851) in southern Tasmania. The 28-year-old left the world of theatre at Brisbane’s La Boite to join her parents Anne and David Kernke in restoring Shene, and since 2013, has established an artist residency program, a polo facility, and coordinated events, functions and tours. Not to mention the family’s latest venture, a distillery for the Poltergeist gin and Mackey whisky labels. “I’ve been making a lot of gin and tonics!” [shene.com.au](http://shene.com.au)

**DR ANTHONY BENNETT, veterinarian and co-star of Village Vets Australia, NSW**

Long-time friends and co-workers in the Berry Vet Clinic on the NSW south coast, veterinarians Anthony and James Carroll (see facing page) also star in a popular TV documentary series. Season two of the show, on Foxtel’s LifeStyle Channel, reached 1.5 million people. Anthony, 35, spent much of his childhood on a farm at Nowra. He met James at Sydney University in the early 2000s, then they joined forces at Berry in 2012. Since then, the practice has grown to three clinics at Berry, Kangaroo Valley and Shoalhaven Heads, with four other vets and six veterinary nurses. The pair also mentor young veterinarians and hope the show will help attract more candidates to practice in regional areas. “What we do is fantastic; it’s a great place to live and there are communities like ours Australia-wide.” [berryvetclinic.com.au](http://berryvetclinic.com.au); [lifestyle.com.au/tv/village-vets-australia](http://lifestyle.com.au/tv/village-vets-australia)

Timber ‘Eggcup’ stools from Mark Tuckey. Metal ‘Tolix’ stools from Thonet. Rug from Robyn Cosgrove. Linen from In the Sac. For stockists details, see page 133.

**TIM MALFROY, beekeeper, NSW**

This year marks a decade since second-generation beekeeper Tim launched his award-winning honey business, Malfroy’s Gold. Born in the Hawkesbury district of NSW and now based in the Central Tablelands, the 33-year-old has apiaries throughout the region. Tim was the first to populate Warré hives in Australia and has gained an international reputation for his ethical and sustainable approach. Tim also teaches natural beekeeping and his pride and passion is evident. “The Warré philosophy is simple, economical and as good for the bees as it is for the beekeeper,” he explains. “Our approach is based on a genuine partnership with nature and the bees.” [malfroysgold.com.au](http://malfroysgold.com.au)

**JOSH GREGORY, chef, NSW**

The only finalist from a regional restaurant in the 2015 Electrolux Appetite for Excellence Australian Young Chef award, Josh is currently working at acclaimed restaurant Biota Dining, in Bowral in the NSW Southern Highlands. “Biota has taught me respect for my region, provenance and ingredients,” says the 25-year-old, who grew up in Branxton in the Hunter Valley and got his start, aged 16, in local kitchens washing pots. “I fell in love with food, the sweat, the tears, the grind of the line,” Josh says. Inspired by chefs such as Troy Rhoades-Brown, Brett Graham and his boss at Biota, James Viles, Josh’s longer-term plan is to return to the Hunter, open a restaurant with his wife Jess, and represent the region. “My philosophy as a chef is to cook with heart, use nature as guidance and to tell my story in an honest way.” [biotadining.com](http://biotadining.com)

**DR JAMES CARROLL, veterinarian and co-star of Village Vets Australia, NSW**

James grew up on properties in Queensland and northern NSW before studying at Sydney University where he met his friend and now colleague and co-star, Anthony Bennett (see facing page). “It’s important to us that the show is realistic,” says James, 35. “And hopefully portrays our mixed practice for what it is, which is exciting, incredibly varied and good fun!”

**DAVID MCLEAN, resource consulting, Queensland**

As general manager (since 2012) of Queensland-based Resource Consulting Services (RCS), David leads a team providing education and advice to around 2000 rural people each year, covering a landmass of some four million hectares. The 34-year-old works with family farms, corporate agriculture and Indigenous groups. “I love seeing people develop and grow in confidence and ability,” he says. David grew up on a sheep and cattle property near Mitchell in south-west Queensland and is the sixth generation in agriculture, earning a Bachelor of Agricultural Science before joining RCS as a consultant in 2007. “I really enjoy taking people on a journey — seeing them happy and achieving outcomes.” [rcsaustralia.com.au](http://rcsaustralia.com.au)

**TIM EYES, farmer, NSW**

A Target 100 and 2015 RAS Rural Achiever, Tim manages four beef properties and consults to six others on the NSW central coast. At 23, the Young Farming Champion of the Art4Agriculture program has been identified as a future influencer in the agriculture sector. Tim grew up on a turf farm at Wyong Creek but dreamed of working with cattle. In high school at The Scots School in Bathurst, he spent every waking moment on the school farm. “That’s where my love for farming blossomed; I had a chance to excel at something.” After Tocal Agricultural College, he won a Big Brother Movement scholarship in 2010 to travel to the UK and, upon his return, managed a small beef farm for a businessman. A year later, at 19, Tim began his farm consultation and management business, Eyes Farm Contracting. “There are opportunities out there all the time! You’ve got to have resilience.”

**MATILDA JULIAN, artist, NSW**

A recent semifinalist in the Doug Moran National Portrait Prize and finalist for the Brett Whiteley Travelling Art Scholarship, 31-year-old lawyer and self-taught artist Matilda continues to earn acclaim. Previously Matilda also ran a small café called Bliss and Friends in Geurie in the NSW central west, but has recently moved home to Bilpin, near the NSW Blue Mountains, with her rescue dog Banjo to be with her partner. Geurie remains close to her heart. “It’s where I formed the values that I try to live by,” she says. “You can feel nature and the land respond to the climate as if it were your own self.” This month, her work features in Equus, a group show at the Olsen Irwin Gallery in Sydney. [matildajulian.com.au](http://matildajulian.com.au)

PHOTOGRAPHY ANDREW COWEN STYLING ANNA DELPRAT

