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VALLEY

MAGAZINE



Inside:
**Barry baton
passed**

**BUDARICK'S BOLD
EXPRESSION**

**SUSTAINABILITY
JOURNEY SHARED**

*Flinders
Magazine*
STARTS PAGE 29

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Front page: Sam and Tom Barry
Photo: John Kruger

Flinders Magazine
Photo: Rawnsley Park

VALLEY MAGAZINE

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Creation and innovation

Most of us are determined to create something, whether it is due to employment, pursuing a passion, engaging in a hobby or just so we can create a legacy that will last long after we are gone.

Throughout our regions are people creating amazing things for people living inside and outside the Mid North to enjoy.

In the Clare Valley, Jim Barry is a name that is synonymous with winemaking, with a generational legacy continuing across generations, and featuring on the cover of our Spring Edition is the latest generation leading the way, with his grandsons Tom and Sam continuing that legacy.

Also featured in this latest edition is Clare Valley artist Skye Budarick who has followed her passions for art and is now creating colourful pieces reflective of her dynamic creativity.

It can be creating something new and exciting out of something that had existed long before you arrived, as seen in this edition with the Wildmans, Brenton and Cate who discovered some old farm buildings on the backroads of Korunye into a venue that can be enjoyed as a venue for a couple's special day, or as a place to display artistic expressions.

It can also be creating greater awareness of practices to adapt to an ever changing climate, such as seen with Paulie Calaby who has been busy promoting sustainability practices for all ages across the Mid North, helping them in the process also live within their means and address food security.

There are more examples within this edition that showcase how people from the Lower and Mid North all the way to the Flinders Ranges have made the most of ideas and initiative to provide something to benefit people as a whole.

There are so many passionate, driven people within our regional areas who are always coming up with ways to give back to their communities, and to their region, for the benefit of locals and visitors alike.

We look forward to shining a light on even more people, the creators, the innovators, the entrepreneurs in future editions of the Valley Magazine.

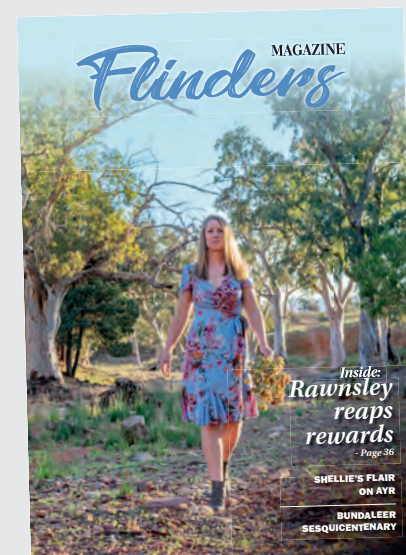
Jarrad Delaney
Editor



22 Wildman's backroad discovery



25 Clare Show celebrates milestone



Flinders Magazine
pages

29-42

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Familiar Faces
With
JAMES SWANBOROUGH

Anne-Marie Hayes

For many visitors to the Clare Valley, Anne-Marie Hayes may be one of the first familiar faces to greet you in her position at the Clare Valley Wine, Food and Tourism Centre.

Spending much of her upbringing in regional Tasmania, Anne-Marie has since become a local in the know, offering insight to the region’s hidden gems and finest drops.

What is the best thing about working at the Clare Valley Wine, Food and Tourism Centre?

The tourists that come in because they’re out adventuring and they’re really excited. And then I get a chance to brag about Clare Valley. And the other part is the community in this region. So the people that come in to do mahjong or art group or book clubs, the volunteers that are there as well. All the people that actually have their product in the centre as well. There’s just a really vibrant, creative, engaged, supportive community out there.

What is the best thing about living in Clare Valley?

Well, what I say to people is - why do you need to go to the city? We’ve all got it here. Thanks to Greg Cooley, we’ve got a

lot of live music. We’ve got fantastic art galleries, we’ve got amazing nature trails like the Wine and Wilderness Walk. The history is amazing, and there are such diverse landscapes - you’ve got the Clare Valley wine region but then you go out towards Burra and you get kind of like an outback feel there as well, and then down on the Blyth Plains gives you a sense of pastoral landscape.

What three items would you take if you were stranded on a Desert Island?

I’d take a library of books that I haven’t read yet; watercolour paints and anything related to watercolour painting. And I would actually take some seeds of fruit trees, shade trees, Australian natives and fruit and veg.



Anne-Marie with her pal, Gloria.

Summer or Winter?

Winter. Because you can put layers on. I love nothing more than relaxing in front of a fire, whether it’s a bonfire or a fire pit or my fireplace at home. I just love that I love walking around with a hot water bottle under my arms. Yeah, winter. I also think that might be because I grew up in Tasmania.

What is the most unique part of your job?

There’s a couple of things that I love. I love all railway sidings, I love old brick kilns, and I love op shops and antique shops. So, I’m just in my element when people come in and they ask specific

questions about things like that. People will come in and say, ‘I’m looking for this railway siding or old train station.’

My favourite is down at Hoyleton, there is whole story about how they used to get a draught horse to drag a whole pile of carriages behind it that were going to be filled with products when it came up to Hoyleton, so people would come down from Burra and so the draught horse would drag this on the train line with its rider up to Hoyleton. They would unhitch it, people would fill it up with whatever they had, wheat and wool, and then they would put the horse on one of the flat trays with the owner of it, and it would just roll all the way back down to Port Wakefield because of the incline.

Penny Pratt MP Member for Frome

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Captured in portrait by Vicki Moroney.



Rock etchings along the Mount Oakden Spur trail, dating from the 1880s, one of many hidden gems of the region.

What does your morning routine look like?

It's pretty boring, my alarm goes off at six and I hit snooze! Then I get up and just do my routine, you know, make my lunch, make my morning tea, feed the cat, have a shower.

My name shortened is AM, so I'm a morning person, not PM.

Who would play Anne-Marie in the movie of your life?

I like eclectic actresses, perhaps Julia Garner or Natasha Lyonne?

What is your idea of a perfect weekend in the Clare Valley?

Having friends come up and going on one of the Wine and Wilderness walks, because that way we include nature and wine. I absolutely love Oakden Spur, and have been up it about five times. The views up there are amazing. Some people, from the late 1800s, have laboriously chipped away their names in these rocks. It's perfect writing and they are names that are quite consistent with people in the valley. Then it's compulsory that when you come back down, you've got to stop at Kilikanoon and have a Vouvray champagne. There you go.

What's in your wine rack?

Right now, Good Catholic Girl, Kilikanoon. And KT. I recently went with friends to Shut The Gate and had their Negroamaro, which is a really smooth red. It's quite delicious.

Favourite place to eat in the Valley?

My house!

What was the last movie or show you watched and was it good?

I'm involved in a movie club in Blyth, and all the movies they have put on have been exceptional. The last one was called 'Bob Trevino Likes It', it was based on a true story and that was really interesting. We also recently watched 'Fremont', which I loved. It's done in black and white and it's the most gentle thing to watch.

What was the last book you read?

'The Island of Missing Trees' by Elif Shafak. Every second chapter this fig tree is talking to you about its experience. When I got to the second chapter it really threw me. It's set on a Greek island, quite a kooky story. The tree comes to live with a family in England. You have to suspend

disbelief but I'm now quite enjoying it because I've never had that experience reading a book before.

Favourite musician?

I love Jamiroquai.

At the moment I just can't get enough of Ocean Alley, to the point where I've just hounded my son and daughter to let me know when they're playing, because my son went to a concert and he put up a picture and they were doing that song 'Baby Come Back' and they were all singing. I'm going - this is a song from the 70s, you know!

If you could have someone else's job in the Clare Valley for one day, what would you do?

Priscilla at Skillogalee perhaps? Her job is very diverse.

Giedre at Honeycomb Design, I think what she does would be interesting too. Oh no, there's too many! I think about the Curly Goose and the creativity and the freedom they have and what they're doing there; and the Heritage Garden. There are too many! These are people I admire, so basically you could say that my dream job would be for the people that I admire to do what they do, and they would be my mentor for the day.

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A new generation upholds Jim Barry's legacy



For almost eight decades, the Barry surname has been synonymous with taking Clare's best wines to the world. Now, a transition at Jim Barry Wines is seeing a new generation propel the family-owned winery towards future success.



Tom and Sam Barry.

“We see it as our opportunity to build on what came before us to achieve the extraordinary.”

Words: David Sly
Photos: John Kruger

It’s a proud tradition they build on. Jim Barry was the first qualified winemaker in Clare, obtaining his oenology degree in 1947 and working for big wine companies before issuing the first Jim Barry Wines in 1974. His sons Peter, Mark and John joined the business and steered its growth, with Peter taking the reins as Managing director from 1985 (Jim died in 2004).

Now, in the twilight of his working life, Peter is watching his sons Tom (winemaker) and Sam (commercial manager), and daughter Olivia (brand ambassador) lead the family company forward.

Tom understands classic wine styles built success for his grandfather Jim – although Tom’s experience doing vintages overseas also sees him adopt new techniques to build heightened aromas and finesse in outstanding Rieslings, while also promoting elegance through restrained oak in a range of red wines.

The recent release of premium red wines from the impressive 2021 vintage



has clearly illustrated the Barry brothers’ intentions, capturing more refined character, finesse and significant improvement as a consequence.

“Our family planted vineyards with a purpose 50 years ago, and now we want to maximise their potential,” explains Sam Barry. “We see it as our opportunity to build on what came before us to achieve the extraordinary.”

The Barry family has captured the best of Clare since Jim Barry bought the 133-hectare Lodge Hill property

(historically known as Wolta Wolta) in 1976. Success grew through expanding the family’s vineyards assets, particularly the purchase of the Florita vineyard at Watervale in 1986, which provided fruit for the famed 1960s Leo Buring Rieslings and is now the source for Jim Barry Wines’ esteemed Florita and Watervale Rieslings.

The Barrys have also established their own superior sites. The Armagh vineyard was planted by Jim Barry in 1968 with a view to produce exceptional red wine –

and The Armagh stands as a modern Australian Shiraz icon.

A new jewel in the crown is the Spring Farm vineyard, bought in 2010 from Brian Barry (Jim’s brother, who died in 2020). Tom and Sam immediately noticed several blocks within the big vineyard produce fruit of exceptional quality that deserve separate attention, so a suite of new Spring Farm single-block wines includes Block 114 Riesling, which has been bottle aged for 10 years before release.

Other Riesling innovations are also being championed, the boldest being a collaboration with Germany’s Dr Ernie Loosen to make the 2021 Wolta Wolta Riesling, matured on lees in a 3000-litre oak cask for two years before a further year-long maturation in bottle, to produce a unique, rich and highly-textural style of Australian Riesling.

“We’ve done this to show the merits of our wines showing at their very best,” said Sam Barry, “and because we want the classic Clare Riesling style to be a part of the global wine conversation. We know we have something very special.”

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Artist on the rise with a quirky style



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“I’m so happy to be working creatively in the local community.”



**Words: Harry Mead
Photos: John Kruger**

A bold but disarming style has been embraced by Clare artist Skye Budarick, and it’s clear to see why.

Skye sports a shining smile as she showcases her pieces ‘Rock Lobster’ and ‘Woody’, two brazen acrylic pieces brimming with character and humorous charm.



Clare artist Skye Budarick works on another striking piece.



The colours are bright, the forms are playful, the composition is striking but above all, they elicit joy and fascination.

The pieces are akin to their artist, and perhaps it's why this style has come so naturally for Skye.

Skye is a born and bred Clare Valley local, and it was clear even at Clare High School she had a passion for creating, especially if it was something a bit silly.

"To be honest, I've always been artistic and creative," Skye said.

"Art was always my favourite subject, and then I studied graphic design as soon as I left school."

She was immediately hooked after securing her first graphic design job

straight after studying.

During her studies, an illustration art class was where her passion was truly realised and her perspective was widened, exploring different mediums and all that art had to offer.

She quickly found acrylic painting to be the most bold and fun.

After some time spent away from the valley, Skye moved back to Clare in 2017 to marry her high school sweetheart. However, the art style was adopted much more recently than the homecoming.

Skye said she started working on pieces about a year and a half ago.

Even more recently, about seven months ago, Skye joined the team at

Honeycomb.Design in a move she said had strengthened her creative output and benefitted her craft.

"I'm so happy to be working creatively in the local community," she said.

"I have full balance now, this is sort of my happy place."

The distinct style was birthed out of Skye's own desire to have these quirky pieces hung up in her own house.

"The reason I started to paint them was because I wanted this on my own walls," she said.

"I had these ideas that I thought would be really nice to have in my lounge room and then people started to like what I was doing.



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“I have found a style that people have started showing interest in, and I have so much fun doing it.”

The visual storytelling and punchlines provide Skye with plenty of joy in a creative process that never seems too forced.

“It’s a very organic process, I’ll come up with an idea, plot it for a couple of months, and then it takes me maybe a week or two to put it on canvas,” she said.

Skye draws inspiration from the retro pop art aesthetics of a bygone era, and blends it with a contemporary spin and her own sense of delightful absurdity.

Skye said her creative process was driven by a love of visual storytelling. In

the case of this style, it is clear that provoking a smile, sparking nostalgia or creating a moment of lightness is also what drives the process.

Thinking of quirky ideas and getting to put that down on canvas is a passion Skye has taken much enjoyment out of.

“I was initially going with a brandy room vibe,” she said.

“Something to spark a conversation at the end of a night, and add personality to a room.”

After running out of wall space at home, Skye has started selling her pieces privately and in the process, has gained plenty of momentum.

Her work recently featured in the Clare

1871 Cafe, where multiple buyers jumped at the opportunity to own a Skye special.

“Cafe 1871 has been amazing for letting me share their space to display my works, it has been a great creative support,” she said.

“It’s very cool that people within the community have embraced my style and themes.

“Now people stop me in the street and say, ‘oh I really like your painting of the snake in a boot!’”

The art is hard not to notice as well, as Skye admits herself, the pieces tend to break the mould of what you might see from other local artists, steering clear of the gorgeous Valley landscapes and

opting for a unique display of visual humour and narrative.

“I like to step outside the box and keep people guessing,” she said.

“I guess maybe that’s a reflection of this work.

“I think previously, I was just exploring styles but this has definitely stuck.”

Skye has some exciting projects in the pipeline, including some upcoming collaborations and said she was looking forward to working on a full series of work, sharing a similar theme.

“Watch this space!”



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The idea to create a distinctive Clare gin was hatched in 2017.

Chef Guy Parkinson, whose former business Seed Winehouse + Kitchen had a designated range of 81 different gins, noted with disdain there was no gin distilled in Clare.



Distilling a distinctive Clare cocktail

Words: David Sly
Photos: John Kruger





Katherine Nugent, a Clare-based lawyer who worked on licensing contracts for Guy, and her godmother, former National Geographic photographer Di Mayfield, decided with Guy to take action.

Together, they formed Clare Valley Distillery, and by 2019 their Home Gin recipe, made in the classic London dry style with wild fennel pollen, mandarin, wormwood, black pepper and native mistletoe sourced from local bluegums, was initially used as the house gin at Seed.

“It was a gaping hole in the market that we decided to fill,” explained Katherine.

“Our shared love of gin opened the door for a whole lot of possibilities.”

Six years later, the company has thrived, opening its Clare Valley Distillery tasting room and production site in March, after several years of having used a mobile tasting van to promote its gins in various pop-up locations.

The bold step to build a permanent home became possible after Di Farrell bought a block of land nuzzled between the Clare Valley Showground and the Riesling Trail, which contained an old stone railway cottage and overlooked vineyards.

With the encouragement of architect Hank Kaas from Looka Design, the plan to create a striking new high-end venue with a luxurious décor took flight.

The expansive tasting rooms and distillery has taken shape with construction by GT Builders, Parallax Design, interiors by Josephine Marshall from One Rundle Trading, and a striking landscape surrounding the modern structure by Rob Cooper from Distinctive Gardens.



“Our new venue is so much more than just a tasting room; the distillery is a hub for celebration, connection and creativity,” said Katherine, noting the venue’s flexibility to also serve as a wedding venue and conference centre. The stone cottage will also soon be available as on-site accommodation.

The decision to embark on such a grand development was partly inspired by the success of Katherine’s brother-in-law Andrew Nugent, who has grown Bird In Hand Winery from a boutique business into a burgeoning luxury wine brand of international renown.

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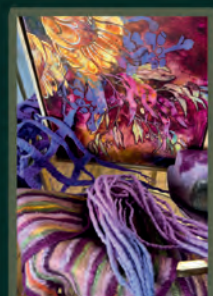
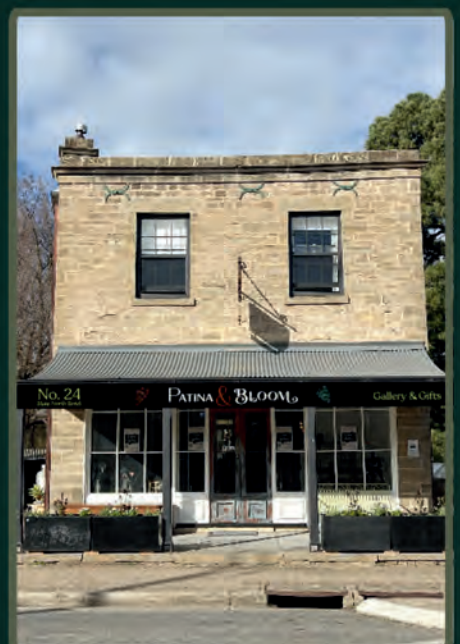
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Katherine also took advice from David O’Leary of O’Leary Walker Wines, who said building a venue too small would be a backward step if they were quickly overwhelmed by customers, so the plan had been to think big.

Clare Valley Distillery’s range of gins has also expanded, highlighting more

regional flavours and featuring an array of native ingredients.

Celebration Gin is flavoured with strawberry gum, lemon myrtle and native pepperberry, while Trailside Gin (acknowledging the cellar door’s location next to the Riesling Trail) features native river mint from Penobscot Farm in

Watervale, gumbi gumbi (an evergreen leaf high in antioxidants) and finger lime.

Completing the range of four gins is Melva Gin, made in collaboration with Wines by KT, using winemaker Kerri Thompson’s textural Watervale Riesling distilled into pure Riesling spirit, then run through the still with locally grown

quince and mandarin.

The distillery – at 8538 Main North Road, adjacent to the Clare Showgrounds – is open for tasting these gins, along with cocktails prepared by serving staff led by venue manager Grady Stanley, from Friday to Monday, with extended hours on weekends.

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Learning to adapt

As the region develops and adapts to a changing climate, local sustainability guru Paulie Calaby is working across the region to help people live within their means, and learn the skills they need to face up to future food uncertainty.



*"All that you touch
You Change.

All that you Change
Changes you.

The only lasting truth
Is Change....."*

**- Octavia Butler,
'Parable of the Sower.'**

Many will know Paulie Calaby from her tireless work across the region. Be it from gardening workshops, cooking meals with the Clare Community Kitchen, school sustainability programs, or her myriad duties with the Clare Agricultural and Horticultural Society, the wild flick of pink hair which ensures Paulie is an ever visible member of the community belies a spirit of calm ingenuity, and boundless generosity.

"I love to try, and fail, and push things to the limit, get better, and experiment," Paulie said. "If it fails, I know it wasn't that great an idea, but when it works, it gives much more happiness and satisfaction."

This sentiment cuts to the heart of adaptive practice. While humans are very good at adapting to their environment, there is a difference between getting used to the new normal, and making the shifts needed to thrive.

Working for many years in education, Paulie is committed to giving the next generation a head-start.

"There are a lot of places that grow things, which is all well and good, but it's about what you do next," she said.

**Words: James Swanborough
Photos: John Kruger**

Working at sites including Brinkworth and Watervale primary schools, Paulie coordinates sustainability programs, showing students garden to plate principles in practice.

"I think I've learnt to educate not with force," she said. "When you have younger people, it's no use to say, 'Oh, but that's how I used to do it when I was a kid,' because that makes them feel like they're doing it wrong. You just run with it and go, 'Oh, that's a great idea.'"

Paulie's passion for gardening began at a young age, seeing the work her aunt, Joan Torode, was accomplishing.

"She was all about composting, recycling, and volunteering," Paulie reflected.

"She worked as a volunteer at Monarto and Adelaide Zoo, and was also a mature age student when, in her day, if you were a female you were either a secretary or a housewife."

Paulie also took inspiration from her grandparents, who were market gardeners on a large block in Prospect.

"They used to trade, Grandpa would grow stuff, and then he'd trade with the butcher."

Paulie saw not only an honest form of commerce, but a homespun ingenuity.

"He'd put chook poo in a bag and dunk it like a tea in a big bucket. That would be the fertiliser for his garden. Nothing was ever bought, it was all homemade."

Paulie has taken on this tried and tested philosophy, with a mission of simplifying sustainability for everyday people.

"I am trying to get people to home compost or utilise worm farms, to not only keep organic waste out of landfill, but to improve the health of our poor soils," she said. "Healthy soil means a healthy planet, which means healthy us."

Paulie runs workshops across the region on building worm farms from wicking beds, how to compost, or making free fertiliser out of weeds, even making water saving wicking beds out of any container.

"I have found them to be the most productive thing to help people with the dry period," Paulie noted.

"It's just about what we can control in

water use. I've shut the gate on my big garden plot at home and am running on wicking beds. We probably grow 50 per cent of our food."

Paulie is conscious not everyone has the means to maintain their own plot, investing time in assisting with community gardens in Brinkworth and Clare.

"The wellbeing aspect of community gardens is really important," she said. "There are a lot of people who don't get out, or don't have the ability to grow their own food with water prices going up."

In sharing her passion, Paulie has spent significant years in voluntary service to the community, going back to her time assisting at her children's football games.

"After they stopped playing, I thought about community events like the Clare Show because that involves all the community, whereas football is just the club."

Taking on a show committee role she continues to work tirelessly to innovate, and became heavily involved in the SA Autumn Garden Festival, eventually taking over as organiser.



Paulie's initiatives at the festival and The Garden Hub at the Clare Show act as platforms to educate on the simplicity of gardening holistically, with hard work going into building events to cater to interests.

The SA Autumn Garden Festival, an annual event each April at the Clare Showgrounds, is now planning for its 15th year, with Paulie at the helm.

"This will be my fourth year doing it, and seeing it's a milestone, we are looking to make it really special," Paulie said.

ABC personality Costa Georgiadis, who has been a long-term friend of the festival, has already signed on.

The milestone event is looking to celebrate with a three day extravaganza.

"We will have hopefully a dinner on the Friday night, then a program of workshops and open gardens on Saturday, followed by the festival on Sunday.

Paulie hopes to feature a big cook-off between a celebrity chef and a local chef, with a mystery box of local seasonal produce and the challenge to make something with only a saucepan and frypan on a stove.

A sustainable vision ties together the festival's program.

"It's got to be homemade, handmade, sustainable, that sort of thing. We have a lot of grass root nurseries. They are growing things themselves, and understand the plants. So when you buy, you're actually buying it from someone who's nurtured it, and who will want you to nurture it. So they're going to give you advice," Paulie said.

"You're not just buying a product, you're getting the information that goes



"I'm not perfect, I do what I can, and question how I can do things differently; then I share my findings so the normal person can implement it."

with it, which doesn't come from a lot of big nurseries."

Paulie's most recent endeavour is running children's activities at the Adelaide Showground Farmers' Market, starting at the end of September.

"I have already made connections at the Royal Show, and we have lots of ideas about bringing the city to the country which are really exciting," she said.

Connection and shared success is something Paulie remains passionate about. Ultimately, Paulie's emphasis on simple action is finding resonance in the community and beyond.

"When I have someone tell me that they are successfully composting, or growing herbs, or even that their child

has started a small veggie patch, it just warms my heart," she said. "I may be one person, but I am like a ripple that reaches out; and others create their own ripples, and before long we are a network of knowledge and action where I believe we need to educate, encourage and not enforce."

Paulie notes there are many people and businesses doing great things sustainably in our Valley, supporting ethical actions like using local and seasonal produce.

"Both Cafe 1871 in Clare and Watervale Hotel compost their food scraps to make healthy soil to grow the food on your plate, while others are thinking about their environmental

footprint like Skillogalee Estate, changing their ways to future proof their land for future generations-now that's worth celebrating and supporting."

Paulie says we should not be afraid of getting it wrong in trying to learn how to adapt.

"Perhaps that is my purpose, to help others be aware of what they already are doing sustainably, and how they can tweak and change for it to fit into their busy lifestyle, making it fun and functional.

"We don't need a handful of people doing zero waste perfectly, we need millions of people doing it imperfectly, and not have the mentality that someone else will fix it. Think Global, Act Local."

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Tony Piccolo with Mary Byrne at the Velvet & Willow Wines - Cellar Door, Cafe and Pantry at Auburn

When Tony Met Mary

Labor Duty Member for Frome, Tony Piccolo is well known for his strong interest in history – particularly, local history.

After he was pre-selected as Labor’s candidate for the new electorate of Ngadjuri – which includes many existing parts of Frome and his current electorate of Light – he set out to find out who was the last Labor member for the district.

After some initial enquiries, and reaching out to local historian, Gerald Lally, Tony learnt the last Labor member for the Clare and surrounding districts was the late Mr Percival (Bill) Quirke MP. The electorate was then called Stanley, based on the County of Stanley incorporating much of the mid North region. Bill was the ALP Member for Stanley from 1941 till 1948.

While “finding” Bill was great, Tony learnt that one of Bill’s children, lived in Auburn. And that is when Tony met Mary. Mary Byrne that is.

Tony contacted Mary to see if he could get some greater insights into Bill the MP, than was available in

public records. Tony was delighted when Mary agreed to catch up for a coffee (at the Velvet & Willows Cellar Door Café in Auburn).

Over their two coffee meets, Tony and Mary discussed Bill’s public life, and what it was like to be the child of an MP.

Mary says her earliest memories of her father, was as a young school child, when he would travel to Adelaide for 5 days a week, returning for the weekend, when he met with

constituents and attended local events.
“He always had somewhere to go,” says Mary.

Mary said she looked forward to her dad returning and still recalls him sitting down and reading out the Hansard* to the family.

Mary recalls her dad being a compassionate man, and well respected in the community.

Mary says, “we knew dad was

important, but the family accepted his role with grace and humility”.

While he talked about parliament at home, “to us he was just our dad,” says Mary fondly, “we were just a very happy family.”

Mr Piccolo said when you look at what Percy achieved during his political life, it was almost textbook policies based on Labor values.

*Hansard is the official record of the proceedings of parliament.



Tony Piccolo at Owen

A Quirke Of History?

In 2006 when Tony Piccolo, the current Labor Duty Member for Frome, and candidate for Ngadjuri won the seat of Light (Gawler and surrounding Districts) for Labor, he was the first to succeed since 1944.

In 2026 Tony hopes to break another political drought, 78 years in the making, by winning the new seat of Ngadjuri, which was last held by Labor by the late Percy Quirke in 1948.

Tony has demonstrated skills and values that have made him a good advocate – but is fully aware of the challenge he faces.

“I will work hard to demonstrate to the people who live in Ngadjuri that I will deliver for them, particularly as part of a strong Malinauskas Labor Government,” said Tony.

Tony draws on his love of history and working alongside the community to help him stay focussed on the things that are important to local people and their communities.

“It is easy to be distracted in politics by some very esoteric issues, but my objective is to be the best advocate possible,” he said.

“People’s everyday lives are anything but ordinary – if it matters to them, it matters to me.

“History helps us understand how we got here, while community provides us with the guidance to do good and appreciate that to serve others is a noble endeavour.”

Tony says his faith is reflected in his values that all people have a right to live in dignity and be treated with dignity; and be able to live a life that has meaning for them.

“Those values drive my work and belief that everyone has a right to a fair go in life – economic and social justice are important to me,” he said.

Born in Naples Italy, Tony migrated to Australia as a very young child, in 1963 with his parents, Raffaele and Maria, and his eldest sister Antonietta.

“The decision by my parents to migrate was a difficult one, but I’m glad they did, as Australia has enabled me to live a great and meaningful life.



Percy Quirke

Their sacrifice has been my gain,” Tony says with a tone of nostalgia.

“It is the place I have raised my two boys, Raffaele and Stefan,” Tony says with immense pride.

Tony’s parents made Gawler their new home, where Tony attended local primary and high schools and then attended Adelaide University to complete a degree in Economics, which was later supplemented by a master’s degree in education management majoring in Human Resources at Flinders University.

Thankful for the education he received Tony wanted to give back to the community so in 1981 at age 21, ran and was elected as a councillor of the (then) District Council of Munno Para. Local boundaries changed and Tony was elected as an alderman on the Gawler Council, and his last six years as mayor of the town.

Tony enjoyed the opportunity to engage with the local community enormously and in 2006 was elected as the State Member for Light, defeating the sitting Liberal member. Over the

past 20 years Tony has developed a very positive relationship with the community.

“I just love working alongside the community. By working together, we can achieve great things. In recent years by working together we have been able to initiate two new major events for my current electorate; the Villawood Gawler Community Christmas Parade and the Arts on the Plains Festival.”

“I value the opportunity my role gives me to bring people together and harness their individual talents for the common good.”

With electorate boundaries forever changing, Tony found a large portion of his district has been, over time, moved into the new seat of Ngadjuri.

Tony has been out and about listening directly to locals and learning more about the issues that matter to them.

“This community is a great one – we already have so much to be proud of – but I want to hear about what we can be doing to make it even better,” Tony said.

“We have the chance to make real, lasting change with a government that holds a strong track record in delivering on their commitments.

“The district once voted for Labor, so there is no reason why they wouldn’t again.”

“State Labor has a great leader; a united team and policies that are helping the state prosper and lead the nation in many economic and social indicators.”

While Tony clearly has the drive and enthusiasm needed to serve the community with distinction, winning Ngadjuri may seem to be a challenge – but he could do it through a “quirke of history.”



Tony Piccolo at Ennis Park



Premier and Tony Piccolo discussing the impact of the drought with Roseworthy farmers Peter and Anette Kemp

What's on



01

Flinders Ranges - A Brush with Art Trail Sat, 6 Sep - Sun, 12 Oct

Jamestown

The Art Beat Hub in Jamestown is your go-to information centre for A Brush with Art. It's the heart of the festival, where you can pick up programs, plan your art trail adventure, discover must-see exhibitions, and connect with local experiences. Whether you're starting your journey or taking a break, the Art Beat Hub is the perfect place to get inspired and immerse yourself in the creative spirit of the Flinders and Southern Flinders Ranges.



02

Hill River Wines - Sundowner Event 5 October, 2025

Clare

Hill River Wines' Sundowner event is back! Lock in the 5th of October and get ready to take in the stunning views at Hill River Wines - located in the world-famous Polish Hill River region of the Clare Valley. Relax, indulge and boogie to the beats of "The TinMen" and enjoy the exceptional food from the "Funksolbrother" team.



03

Quorn Quandong Festival 25 to 26 October - 2025

Jamestown

The Quandong Festival will be engaging and interactive. Hosting stalls laden with Quandong products, interactive cooking demonstrations, art exhibitions and cultural performances. Educating visitors with sustainable farming and landcare initiatives related to Quandong propagation.



04

Polish Fest at The UPPside 09 November, 2025

Clare

The UPPside European Restaurant & Wine Bar is hosting Clare Valley's very first Polish Fest later this year. Palce liza! They will feature; UPPsides signature pierogi, traditional Polish food, UPPside signature Polish inspired wheat vodka, Szarlotka (UPPside Polish vodka apple drink), Krupnik (UPPside Polish spiced honey vodka).



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What's on

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05



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Bundaleer Forest 150th Celebrations
November 9, 2025

Bundaleer

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06



Clare Christmas Craft Fair
December 6, 2025

Clare

There will be a variety of stalls in the Clare Town hall, Barbara J Long Room and Ennis Park, so come along and do some Christmas Shopping to get that individual gift or just spoil yourself!



07

The South Australian Autumn Garden Festival
April 12

Clare

The South Australian Autumn Garden Festival is the largest Garden Festival in South Australia.

In 2026 they are pleased to announce guest speaker Costa Georgiardis, plus a collection of other Specialty Speakers who will be joining them to answer all your Gardening and Sustainability questions.

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- OCTOBER 11 - BURRA SHOW
- OCTOBER 18 - CLARE SHOW - 160 YEARS
- NOVEMBER 9 - EUDUNDA

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A chance trip down the backroads of the Adelaide Plains has turned into an opportunity offering so much for Brenton and Cate Wildman, transforming an old barn and other old buildings into a home, as well as a venue for exhibitions, weddings and other events.

There is no telling where going off the beaten track will take you and what it will reveal, and the Wildman Farm at Korunye is proof of this.

Owned and operated by namesakes Brenton and Cate Wildman and located on Conrad Road, an unsealed dirt road, the farm has provided a home, a venue for events and a farm for alpacas, chickens ... and venomous spiders!

The Wildmans' journey with the farm

began in the middle of the COVID-19 pandemic, September 2020. Brenton said before this they had been living in the Barossa Valley and were looking for a particular property, one they did not find until by pure chance he took a different route to work.

"I saw this place on the way to the office in Balaklava, taking a road I don't normally take," he said.

"We were looking for an old house,



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MAIN IMAGE: Brenton and Cate Wildman have made a home on their farm at Korunye.

TOP RIGHT: Inside the old barn, which had provided a space for artists to exhibit their works.

RIGHT: Cate Wildman holds up an example of a fabric-covered coiled basket.



possibly a nice barn, and seeing the barn here we knew this place had potential.”

The barn was built around the 1880s and a farm house on the property is believed to have been a workers cottage at one stage, with the original homestead being further down the road on a separate modern day property.

When they took the property on, there was a lot of work that was needed as sheep were walking through the farm house, birds were nesting in the light fittings and there were holes in the roof.

The barn would also provide surprises, as the roof-space was filled with the house’s contents, dating to about the 1970s, which included beds, ovens, vacuums and crockery stored amongst the beams with doors from the house acting as a makeshift floor/ceiling.

However the Wildmans still saw the potential in the property, putting in an

WORDS AND PHOTOS: Jarrad Delaney

offer in August of 2020, which was accepted 30 days later.

Building inspectors informed the Wildmans it could be made liveable within six months, but with Covid lockdowns and a lack of available tradies the couple carried out most of the work themselves over a period of 20 months.

Finally in May 2022 the house was made liveable and the Wildmans moved in, selling their property in Nuriootpa and starting a new life in Korunye. Brenton said they would get to work on the barn, but a special day for one of their children gave them a definitive timeline for completion.

“Our daughter Erika wanted to get married here, so we had to get the barn ready for that,” he said.

Fortunately the barn would be ready for the big day, and their daughter Erika was married on the lawns in front of the barn in March last year. The barn is an ecologically friendly structure, run by off-grid solar power, water supplied through rain tanks and a worm farm septic system.

The aforementioned doors that were used as a makeshift floor would also be reused, including in the barn itself.

Since then the barn has served as a popular venue for events, including other weddings and art exhibitions.

“We thought of holding weddings in here (in the barn) which would be good, and we thought about holding craft classes as well as being a gallery,” Brenton said.

“(People are) always shocked to find this, because it’s out in the middle of nowhere it’s quite surprising (for them)

it’s here.”

For the past two years this has included exhibitions for the South Australian Living Artists (SALA) Festival. These exhibits have provided the Wildman family a place to display their handiwork.

This includes Cate, who has been involved in creating fabric art.

“I’ve always been involved in arts and crafts, I’ve studied fashion and interior design at different times, so I’ve always had an interest in arts and crafts,” she said.

Meanwhile Brenton has displayed his skills with metalwork, with a century-old coke forge set up on the property where he has created a lot of artisan works which have also gone on display in the barn.



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Brenton has described himself as a “jack of all trades”, picking up skills along the way.

“I’ve learned a lot of different trades, I’ve learned welding, used CNC (computer numerical control) machinery and learned French polishing,” he said.

“I’m just interested in things like lost trades.”

The pair have shared their skills with others, running workshops out of the farm, which includes Brenton’s Blacksmith Experience which allows for people to learn how to work the forge, work with fire, steel and hammer, and to create something they can then take home.

Cate also runs workshops on macrame plant hangers, providing a course in the art-form of macrame, and another where people get to make their own fabric-covered coiled rope baskets.

It has not just been Brenton that has displayed skills with metalwork, their youngest Chris works as a welder and has displayed their own creations within the gallery, including in the last two SALA exhibitions.

While there is a focus on events and the arts, there is no false advertising in the name of the property as the Wildmans also manage it as a farm. This includes their three alpacas named Winston, Henry and Leroy, five chickens and their pet dogs.

But there is another lot of animals raised on the property which may make many people’s skin crawl, but are raised for a very good reason. Going back to his time living in the Barossa Valley, Brenton has been breeding redback spiders to be



Brenton Wildman with the forge where he does his metalwork.

used in creating antivenin.

“When I first moved to Nuriootpa, I learned the venom centre needed spiders, and we would catch 5-10 and take them over,” he said.

“As a hobby I started collecting more and bringing in more than 3000 per year, and last year we did 8000.

“There’s a shelf life for antivenin and they have to produce so much each year. During Covid they ran out of antivenin, and everyone was out in their garden and they were getting bitten more, so there was an incredible need for antivenin.”

While the farm is located on the backroads between Mallala and Two

RIGHT: One of the resident redback spiders. Evident from its size, this spider is a female.



referred to as the ‘Creative Adelaide Plains Trail’ which highlights attractions to eat, see and do across the region.

“If we could have people using it more, almost every week whether it’s a conference or an event, it would be good,” Brenton said.

“We’ve had people ask about yoga, or corporate team building events. We’re constantly seeing different ideas for events here, other than weddings.”

It is not just the reputation of the farm that is expanding, but the facilities as well as the Wildmans are adding on to their home, which will include a new kitchen, lounge, dining, bedroom, ensuite and main bedroom.

Creating a gem out of abandoned facilities on a dirt road at Korunye, the Wildmans have created a life for themselves and have the farm gates open to share their piece of paradise with the wider public.

People can find out more about Wildman Farm by visiting its Facebook and Instagram pages, or head to its website at wildmanfarm.com.au

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Clare Show celebrates 160th outing

This year marks a significant milestone in one of the region's premier events, as the Clare Show celebrates its 160th festivities.



This year marks a significant milestone in one of the region's premier events, as the Clare Show celebrates its 160th festivities.

The very first Clare Show was held in 1857. Often held mid-week on a Tuesday, Wednesday or Thursday, the Clare Show was often known to be held across different days and seasons to exhibit the best of the region's produce and ensure machinery was going to be available for showing.

Overseen by historical names such as the Northern Agricultural & Horticultural Society, the Stanley Agricultural & Horticultural Society and more recently the Clare Agricultural & Horticultural

**Photos:
Courtesy of Clare
Regional History Group**

Society; no matter who is at the helm, the Show has more-often-than-not been seen as one of the greatest local events of the region, if not the state.

The original Showgrounds were donated as a gift in trust by Mr GC Hawker and Mr JH Angas, and in 1890 the deeds were handed over. This land is located at the top of the Main Street where the Blyth turnoff is now located, stretching south for about 8 acres.

In 1914 Stanley Agricultural & Horticultural Society was renamed the Clare Agricultural & Horticultural Society Inc, becoming an incorporated entity.

In the early years, the society would engage a special train to bring show visitors from Adelaide and beyond with up to 700 people onboard. Ticket prices depended upon where you came from. If you came from Adelaide for the day via the train you left at 6.45am and returned home at 10.11pm.

In 1929, it was proposed to move the Showgrounds to the southern side of Clare, finding a new home which it occupies today. The old pavilion from the original site was dismantled and rebuilt

on this new site in 1929 - the large green main pavilion we see now. Extra bays were also added at this time.

By 1937, the brand new pavilion - now known as the Red Brick Pavilion was completed and can be seen in aerial photos taken in the same year.

In 1940 the two oak trees located at the main entrance of the Showgrounds were planted by Douglas and Noel Knappstein, in memory of F.W. Knappstein who served as secretary for more than 12 years. Mr Knappstein served in WW1 in the 3rd Light Horse with the donor of the oaks which who came from Tasmania.



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Clare Agricultural and Horticultural Society committee members, standing at the newly opened Angas Gates. (James Swanborough)

In 1946 power was connected to the showgrounds. It was widely reported that the same year was the biggest one day show in SA, with 12,000 attending and 2300 cars surrounding the oval. The year 1950 saw an even bigger show, attracting 20,000 people and about 4000 cars. This year it was believed to be the first time in South Australian history that a country show took more than £1000, equivalent to almost \$13,500 in entry ticket purchases.

Schools have always played a big part in local shows. In 1950, 12 schools exhibited work including the now closed White Hut, Mintaro, Stanley Flat, Sevenhill, Hilltown, Hill River Kybunga and Farrell Flat schools.

In 1959, glass cases were built to assist in the display of cakes and other cookery exhibits. These same cases are still in use today.

In 1969, The Miss Clare Showgirl contest made its debut, with Miss Meredith Ottens of Brinkworth being sashed. Today all youngsters are invited to try out for the Clare Personality competition.

In 1971 Horses in Action was able to use a newly levelled and enlarged arena, which is how you see it today. The quality of the horses was the best ever seen in Clare to date- as per the convenor at the time Mr Don Williams.

The year 1976 saw the third show in a row marred by rain, reducing show attendance to less than 50 per cent of previous decades, down to 5500 attendees. This was the year that Premier Don Dunstan opened the Show. Mr Dunstan, in his new role as Governor of Australia, opened the show once again in 1982.

The year 1980 saw the Clare Agricultural and Horticultural Society honour life memberships to Sir Richard Hawker, Mr I.G. Gillen and Mr Alastair F Angus. Their many years supporting the show, assisting with land purchases and gifts, and as committee members made them worthy recipients.

Ash Wednesday swept through the showgrounds in 1983, destroying the wool pavilion and the toilet block, 3725m of fencing, water pipes and property.

More than 50 small trees recently planted were lost.

In 1995, a new pavilion for caged birds was established, along with new clubrooms for horses.

In 1996 the sideshow area was excavated and levelled. This year also saw power put underground from the main pavilion to the secretary office, the dog yard and competition was introduced, alpacas came, the ute comp started, as did home brew for the first time.

The year 2000 saw a trial to hold the show as a two day event. Unfortunately this was not financially viable, with the show reverting to one day in 2001.

In 2003, dog jumping was introduced which remains a highlight today.

Wrestling was introduced in 2011, and wood chopping made a welcome return. The horse competition for hacks and hunters brought people from all over the state.

In 2012 the showgrounds hosted the first Autumn Garden Festival. The only one of its kind in the state, the now SA Autumn Garden Festival attracts people from across the country.

Over the past 13 years, further changes occurred seeing committee members leave and new ones welcomed, new ideas are continually considered to ensure the show is a worthy event for the community.

Recent years have seen competitions evolve to offer electronic exhibit entry, allowing for record numbers of entries and exhibits.

Over the years, we have seen this Springtime Show experience dust storms, heavy heat, rain, wind and stormy weather, as well as those wonderful spring days. Throughout each year

commentary from visitors has been positive, exhibitors have shown great competition, and the community has come together to support each other, strengthen ties and have fun with each other.

In more recent times, further improvements have been made to the grounds to ensure the community and its needs are continually met. Largely due to the successful receipt of grant funds and the generosity of local businesses, we have been able to provide grounds offering better paths and road access, improving entry gates to ensure safer traffic along the main road, improved the Red Brick Pavilion to offer a large shelter alongside with a commercial kitchen and protection from weather. A parenting and quiet room offering a space to care for those we love and a defib machine to assist in an emergency are welcome recent additions.

On Show Day many great activities, many free, are on offer, to entertain people throughout the day. In addition to the classic sideshows and show bags, newer activities such as the Jack Russell racing continue to thrill crowds. The "After 5" space has been a real game changer for families, offering an area for adults to relax, enjoy good food and drink, while the children play in a safe space allowing them to enjoy picnic games, tug-of-war challenges and a sandpit.

The Show Committee is thankful for the local businesses who continue to provide sponsorship, and major sponsor Skilloalee, who ensure the community are entertained well into the evening with fireworks at the end of the day.

The Clare Show would not be what it is without its volunteers and committee.

Clare A. & H. Society Inc.
CENTENARY SHOW, 1964
FIRST PRIZE

FOR Baby Puppy DOG
EXHIBITED BY G. CROWTHER
A.J. WALKER, Sec.



Gill Crowther won first prize at the Clare Show in 1964 with his puppy.



A map of the old showgrounds (1890).

Offering a wealth of experience, both committee and volunteers help this great event happen each and every year and we appreciate them so very much.

To the members, the community and its local businesses over the past 160 years, the Show is also dependant on all of you to ensure it continues to shine, grow and be a day we all look forward to.



The old showground c1864.



1902 Clare Show crowd.



A scene from 1926.



Planting oak trees at Clare Showgrounds (1940): JR Dux, RO Knappstein, Fred Barrett (RSL), Alex Knappstein (holding shovel), Douglas and Noel Knappstein (ploanting).



The Clare Show Committee in 1964.



Bill Peach with Miss Showgirl c1978.



1978 Clare Show Winners Pittaway (shearer).



Sheep judging - Margaret Middleton (centre), Mark Williams and his mother Pat Williams.

**A more detailed Clare Show History can be found in the book “Clare Show – A Fine All Round Display” compiled by David Bond. Often comical, 150 years of records from meeting adiscussions and letters from the community, plus extracts from the local and Adelaide newspapers can be found in this historical volume. Copies are located at the Clare Library for viewing or for purchase from the Clare History Group.*

Key dates for the Clare A & H Society for this year:

- | | |
|---|--|
| September 12th, November 14th and December 12th – Monthly Market in Ennis Park and Clare Town Hall | October 11th 2025 – 160th Birthday Dinner celebrations catered by Skillogalee. Watch Socials and your inbox for more info. |
| August 2025 – entries open for exhibitors | October 18th 2025 – Show Day and the Skillogalee Family Fireworks Display |
| September 2025 – the Clare Show 160th Birthday book will be made available to the community via the Plains Producer, Library and other local businesses | April 12th 2026 – SA Autumn Garden Festival |



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Gleeson Wetlands

A Clare Valley Gem

Tucked away in the heart of the Clare Valley, the Gleeson Wetlands is more than a picturesque patch of nature – it’s a living testament to what a community can achieve when passion, dedication, and cooperation come together.

Since 2014, the Lions Club of Clare District and the Clare & Gilbert Valleys Council have been working hand in hand to transform this space into a vibrant sanctuary for both wildlife and people.

What was once underutilised land has been nurtured into a thriving ecosystem, thanks to thousands of native plantings, weed control efforts and ongoing maintenance. More than 4000 seedlings have taken root here, many planted by local schoolchildren who have rolled up their sleeves to help create a legacy for future generations.

The wetlands are home to an impressive diversity of native flora, carefully chosen to cater to the feeding habits of local birdlife.

Nectar feeders, insect eaters and waterfowl all find a safe haven here, with the lush vegetation providing shelter, breeding spaces and a year-round source of food.

Visitors may spot elegant white-faced herons, pairs of Australian wood ducks, or any number of other feathered residents. For the best views, the bird



hide offers a quiet spot to sit, watch and listen to the gentle rhythm of nature.

A stroll around the wetlands is an easy, flat walk of about 20 minutes - perfect for families, photographers, or anyone seeking a moment of calm.

The pathways wind past tranquil ponds, picnic shelters, and scenic outlooks. For those wanting to extend their outing, trails link through Melrose Park to the iconic Riesling Trail, making the wetlands a perfect starting point or mid-journey rest.

One of the most striking features is the



Japanese Torii, a gift celebrating the long-standing sister city relationship between Bizen City, Japan and Clare & Gilbert Valleys.

This elegant gateway stands as a symbol of friendship, cultural exchange and the community’s global connections.

Whether you are a local rediscovering your backyard or a visitor exploring the Clare Valley for the first time, the Gleeson Wetlands offers a rare blend of natural beauty and community spirit.

It is a place where you can breathe deeply, slow down, and feel part of

something enduring.

The Lions Club continue to hold working bees and welcome volunteers - there is always more to be done to keep this treasured environment flourishing.

So pack a picnic, bring your binoculars, and take a wander through this remarkable community-created oasis.

You might just leave with a lighter step and a deeper appreciation for what can be achieved when the community works together.



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Flinders

MAGAZINE

Inside:
***Rawnsley
reaps
rewards***

- Page 36

**SHELLIE'S FLAIR
ON AYR**

**BUNDALEER
SESQUICENTENARY**

The Jamestown tinkerer delighting the masses

Jack could not put his finger on where the passion grew, saying he had always been a tinkerer as a kid.

"It probably started off with my Meccano set, I used to play with that a fair bit, at Christmas and birthday times Mum used to just give me my Meccano and I'd build it up and play with that," he said.

Jack grew up on a farm where an affinity for tractors and machines was fostered from a young age, further strengthening his interest.

"When you're a kid, you're fascinated with tractors, cultivators, headers and those sorts of things," he said.

"So it sort of stuck with me I suppose, and then, as I got older, I was fascinated with them and started making them."

Many of Jack's creations have graced Jamestown's main street at the annual Christmas pageant — most recently his functioning carousel and ferris wheel were on show.

Much of his creative inspiration is demonstrated at the pageant, his marvelous mind fabricating new creations to delight the audience, such as thrill rides, scramblers, and carousels, amongst others.

As has now become tradition, Jack tows his handiwork from the pageant back to his place each year and installs it in his front yard, joining previous creations and longstanding front-yard staples.

"Christmas time, that's always a busy time," Jack chuckled.

His Pier Street home has become something of a Christmas wonderland. Lights and tinsel adjoin the mechanical workings, a vibrant display that creates even greater reactions from the overjoyed and awe-inspired spectators.

Kids zigzag up and down the street path, completely engrossed in the festivities, each Jack Flower creation a new favourite, spoiling them for choice.

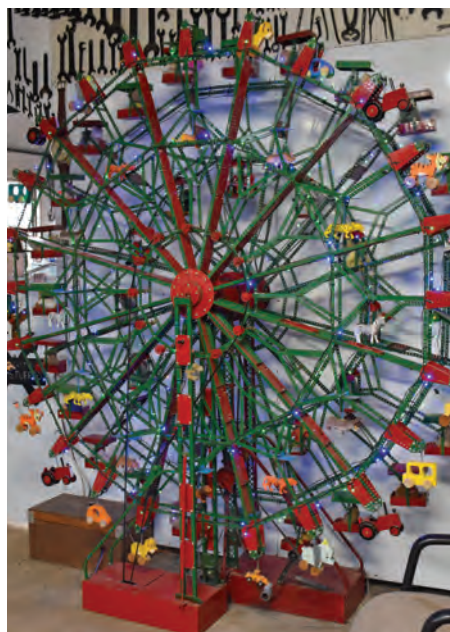
Jack is out there every night, for almost the entirety of the hours-long display, yarning with whoever makes the trip down and inviting them warmly into his shed to check out more of his inventions. It is a Christmas tradition that has become part of Jamestown's fabric.

"I suppose it started from the Christmas pageants," Jack said.

"We put a float in the pageant, and then when the pageant was finished, I sort of put it out in the front garden and then every year since, we would build something else and bring it back and put it out in the garden, and that just went on.

"I suppose it's been going on for 35 to 40 years."

Jack said he had not ever gotten sick of putting on the display, or of his tinkering.



One of Jack's many Meccano creations, the construction set that was the origin of his passion.

"Yeah, it brings you joy, especially when you see the kids, that look on their face," he said.

"When they see something moving, they get a kick out of it, I think a lot of the parents get a bit of a kick out of it too.

"But that's what gives you the enjoyment.

Joining the frivolities of his Christmas spectacular is the charming donation outhouse, perched on his fenceline. It is an inventive and humorous method to generate donations, inviting onlookers to literally flush their money down the toilet, though this flushing is certainly for a good cause.

"The first few years, we didn't really put out a donation box, and someone said, why don't you put a donation box out?," Jack said.

"So we did, and it's built up over the years, with all proceeds going towards the local hospital.

"I think last year we raised around \$600 dollars, even the year before that was about the same."

While Jack is quietly proud of all his festive inventions, a step into his back shed reveals the true scale of his genius. The shed is roomy enough for a workbench and plenty of parking space, probably enough room for three vehicles.

Jack however, has managed to fit dozens.

Every corner of the shed is alive with character, housing all of his builds from across the years. The walls are lined with B-double trucks, a whole fleet of Caterpillar machinery, Meccano creations from years gone-by, and of course a range of quirky, miniature dunnies.

A step into Jack Flower's shed is a step into another world. A world of quirky hand-crafted wonders, awaiting on the other side of the sliding door. Certainly, it's a world Jack hasn't hidden. The Jamestown icon seems to always be welcoming a visitor through for a look at his mechanical marvels. And in December his famed Pier Street house lights up, both literally and with Christmas joy.



Jack stands proudly with his range of quirky dunny creations, each dunny with its own origin story.



Jack gets to work on the drill press.

The suite of Caterpillar machinery lining the walls of Jack’s shed.



The floorspace of Jack’s shed is filled with his self-made machinery.



“Kids get a lot of enjoyment out of it, and I must do as well, otherwise you wouldn’t still be doing it.”

Half of his floor space is occupied by functioning miniature machinery, including three tractors; a Chamberlain, John Deere, and even a Case.

His resourcefulness is second to none, with various sculptures made of recycled materials and excess tools he has acquired along the journey.

Jack explains much of his model builds utilise recycled goods, pointing to the roofs made out of old speed limit signs that otherwise would have gone to scrap.

Each creation has a story and Jack is more than happy to reveal it, sharing the joy it brings him with anyone lucky enough to ask.

Sitting in the corner of the shed, almost menacingly, is his self-built and designed model military tank, which would dwarf most dogs.

Jack explains how the build originated in plain detail — after receiving a set of tracks he thought looked suitable for a miniature tank, he just went ahead and built it, with a full functioning motor and turret.

More than happy to start it up, Jack crouches over with his trusty WD-40, and cranks the engine.

His whole body language lights up, as he notices you staring in awe at the mechanical genius that is unfolding before your eyes.

The tank zips up and down the shed floor cleanly, rotating on a dime, as does the turret.

Jack demonstrates the turret’s firepower, a stream of water shooting out of the cannon before recalling a few memories at agricultural shows where he used to demonstrate it.

With a wry smile, Jack recalls chasing cheeky, young showgoers with the water gun and on one occasion hitting a young lad with the stream in an unfortunate spot on his pants.

“The poor lad was copping it from his mates, I did feel bad for him!”

Jack said he had no plans of putting the tools down.

“Most of my life has been tinkering around and that sort of thing,” he said.

“Like I said, kids get a lot of enjoyment out of it, and I must do as well, otherwise you wouldn’t still be doing it.”

A sign hung at the entrance of Jack’s workshop reads, ‘If Jack can’t fix it, it’s stuffed!’ It is safe to say the sign has a fair bit of truth behind it, though he is much more than a fixer. Jack is a creator, not just of mechanical ingenuities, but of joy and community.

Words and photos:
Harry Mead

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Michelle Noonan.



A *passion* for fashion

From a six-week idea to a thriving boutique, Michelle Noonan proves that style, service, and community never go out of fashion.

Words & Photos: Mel Kitschke

In the heart of Jamestown's Ayr Street sits Shellie's Shoes, a boutique shoe and fashion store that blends city-style elegance with old-fashioned country service.

For owner Michelle Noonan, the store is not just about footwear — it is about people, connection, and community.

Shellie's Shoes began with a whirlwind in October 2014.

"The first thing I did was ring a couple of regional and city shoe stores to ask them if they thought it was a good idea," Michelle recalled.

"None of them were overly positive — they were all feeling the pinch of online shopping and the tough economic climate which had turned the tide on the great times in retail of the 70s, 80s and 90s."

Despite the negative rap, Michelle decided to plunge ahead.

"I just really wanted the experience of owning a retail store and making the final

decisions myself," she said.

"I also wanted to provide our town with a shoe store again.

"Jamestown had been fortunate to have a shoe store for many years and people really missed the store when it closed."

Once Michelle had made the decision to proceed, it was all systems go to be open for the Christmas season.

She bought a recently renovated retail store in Ayr Street which had been on the market for 10 months and started the search for shoes, handbags and jewellery.

"I did not have a single contact for the wholesalers," Michelle said.

With help from a city shoe store, suppliers were found.

Quite a few trips to Adelaide later, the shop was decked out with racks, glass shelving, props and screens; and stock arrived ready for Jamestown's Christmas Pageant, on the first Sunday in December.

"Everything fell into place in six weeks,

it was obviously meant to be," Michelle said.

Her store took on an Audrey Hepburn theme, a nod to Michelle's lifelong admiration for the style icon.

Customers have embraced the theme, bringing in Hepburn books, photos and other treasures to add to the collection.

From the beginning, Michelle was determined to cater to everyone — from fashion-forward buyers to those with practical needs such as orthotics, wider fittings, or softer shoe requirements.

The feedback, she says, is what keeps her inspired.

"People tell me they love my shoes and I feel excited for them knowing they are happy with their shoes," she said.

"I love it when people pop back in months later and say 'everywhere I go people ask me where did you get those shoes from, and I say Shellie's Shoes at Jamestown'."

Sometimes, customers travel

significant distances just to visit. One woman told her husband they had to divert their trip by several hundred kilometres to stop in.

"It's a genuinely wonderful feeling when someone finds a shoe they are really happy with, especially when it's someone who has difficult feet to fit," Michelle said.

Michelle's philosophy is simple — get to know your customers and let them know you are interested in them.

"People more than ever want to be able to communicate with people. If people know they are valued and you genuinely want to help them, that goes a long way," Michelle said.

Michelle's love of retail began in pharmacy, starting at Bowey and Swan Chemist Shop in Jamestown straight after finishing school in the early 1980s.

In 1985 she moved to Alice Springs to work at Egars Pharmacy.



Michelle helping customer Vicki Daly choose a pair of ugg boots.

“It’s a genuinely wonderful feeling when someone finds a shoe they are really happy with, especially when it’s someone who has difficult feet to fit.”



Shoes Audrey Hepburn theme.

The year away was a mix of work and adventure - visiting Standley Chasm, Simpsons Gap, and Ayers Rock Uluru - before returning to Jamestown, marrying husband Terry in 1987, and welcoming sons Zac and Jacob.

She worked part-time in pharmacy while raising her boys, before joining Glasgow House in 2007, where her love of fashion and styling truly bloomed.

Owning her own store has taken that passion for fashion and styling a step further, giving Michelle freedom to make decisions and connect with customers in her own way.

“In a small country town you know everybody and in a small business, you are seeing people through good times and bad times, marriages, births, deaths, and milestones,” Michelle said.

She also treasures conversations with travellers who pass through town.

“I tend to know a lot of my customers and if I don’t know them, I love having conversations with them and finding a connection with them,” she said.

She and Terry travel twice a year to the European Shoe Fair in Melbourne and Sydney to buy for the next season.

“It is exciting seeing all the shoes, and overwhelming in the same breath,” she said.

Over the years, they have built strong friendships with suppliers and fellow retailers.

Michelle has resisted the pressure to sell online.

“I really didn’t want to be down at the shop packing up shoes every night after work; that was just going to make running the business stressful,” she said.

“And people really love to come into the store and know what they are buying fits them.”

She credits Terry’s loyal support and encouragement, and her dedicated staff Sara Clark, Janelle Butterick and Valmai George for helping her balance the shop with caring for her parents and enjoying time with her grandchildren.

Twice-yearly Ladies’ Nights bring champagne, shoe parades, and plenty of laughter.

Michelle also runs a stall at the Jamestown Show each year, emceeing the fashion parades.

“It is quite a process to bundle up hundreds of boxes of shoes in utes and trailers to set up the stall at the show, but it is worth it, it is great exposure.”

Managing shoe stock is an art. Most arrive in packs of nine, meaning odd leftover sizes can build up. By 2023, Michelle’s storeroom was packed from floor to ceiling. Her son Jacob suggested a “three-for” sale - three pairs for \$100. It has been a hit and the storeroom is gradually emptying out.

Despite the challenges of retail, Michelle’s passion has not dimmed and in her 10th year she has undertaken a significant renovation to the shop.

Prompted by significant earthquake damage to the stone walls requiring repair works, Michelle took the opportunity to sand the timber floors, install a new service counter and refresh the wall colours.

Looking back, Michelle says the store has given her exactly what she hoped for — the independence to make her own decisions and the joy of helping people find something they love.

And she is quick to point out that none of it would have been possible without the customers who choose to shop locally.

“People can choose where they want to shop, so I am very grateful for those who buy their shoes here.”



Meet the grower behind Wirrabara's fruit and veggie farm gate

The decision to make a tree change brings fresh tasty fruit and vegetables to Wirrabara

Jackie Berry grew up in the English countryside and loved looking out the window over green fields.

She arrived in Australia as a six-year-old with her parents on the ‘Ten Pound Pom Scheme’. The family settled in Adelaide and then Port Lincoln.

In her early 30s she met David O’Reilly when she was living in the Clare Valley. David was visiting from Adelaide.

They dated and married in 1995, when Jackie became Mrs O’Reilly. The couple made a tree change to the Southern Flinders Ranges, buying a stone fruit orchard which came with a run down 100 year old stone cottage.

Over the next couple of decades Jackie and David rejuvenated some of the 1200 fruit trees, while grubbing out others.

They replanted, increasing the diversity of the orchard and added a broad range of summer vegetables to the mix. They also worked on restoring the cottage.

Jackie admits the cottage is an ongoing project.

Producing fresh fruit and vegetables

O’Reilly’s Orchards offers a wide array of fresh, tasty fruit and vegetables grown in their living garden, nurtured with love, ‘nourri avec amour’.

Produce is sold throughout the wider Flinders Ranges community via local markets. From November to May they also deliver seasonal boxes directly to homes on a weekly basis.

“The Wirrabara Producers Market is a cracking market with a great vibe,” Jackie explained.

“Its the only producer’s market around and the first to kick off in our region and it celebrates 20 years this October. I have been a stallholder from the beginning.”

During winter time when there is less picking to do and no fruit boxes to pack and deliver, Jackie does not slow down. She mixes pruning back the trees with the joy of cooking her range of jams, relishes and chutneys while soaking up the warmth of the wood stove.

Local businesses and information centres stock these goodies, the sale proceeds helping to supplement her income over winter.

Jackie uses tree-ripened fruit to make sulphur free dried fruit. Apricots, plums, pears, nectarines, apples, peaches and tomatoes are dried in a ‘solar dehydrator.’

O’Reilly’s dried fruits are popular and sell out fast. Dried fruit packets are mailed all over the country, with

Words: Jennifer Johnston

customers in Perth, Sydney and Hobart.

Jackie loves to cook.

“It’s never felt like a chore and I have such a wonderful variety of fresh produce to choose from,”she said.

From her cottage kitchen, Jackie offers a farmhouse country table experience.

She intuitively cooks dishes inspired by whatever is fresh in the garden, combined with locally available produce.

“I wouldn’t call it gourmet, its rustic home style cooking.”

Her home-made spinach and ricotta gnocchi and pastries such as seafood pot pies and frangipane fruit tarts are well regarded.

Slow cooked beef ragout and braised lamb dishes are Mediterranean influenced meals.

Her winter soups, roasted veg and crisp salads showcase the taste of freshly picked produce.

“I enjoy vegetarian dishes as much as meat,” she added.

“The emphasis is always on freshly prepared meals based on what’s good on the day.”

Meals are usually served at the long table on their outdoor farmhouse verandah.

Jackie caters for birthdays and any special occasions. Bookings are essential, and the menu varies with the season.

The future for Jackie

Sadly, David passed away in 2021 from cancer. Jackie has continued working the orchard and gardens on her own since then.

At 66 she feels it is time to consider slowing down, trying to figure out what exactly that looks like.

This is a woman who works in the garden and orchard by day, cooks and prepares at night and then on weekends teaches motorcycling.

She loves her community where she lives, tending to her garden and the lifestyle at the cottage.

Dry weather heading into the 2025 season presented challenges

“I have rainfall records for the area going back to 1878, and its never been this bad,” she said.

Wildlife, starved and desperate for food turned on her orchard. Lorikeets stripped the trees of apricots - even the



Spinach cheese gnocchi bake.

Right: Peach picking.

Below: Produce that went to market in early July.



trees that were netted were pillaged.

O’Reilly’s lost 85 per cent of the season’s apricots to the birds.

Kangaroos kept bursting through the fences, eating the tops off the carrots and then digging them out of the ground.

The local beekeepers complained their

bees could not find fruit nectar on their foraging routes.

Thankfully the dry has broken and there has been some rainfall. The fruit trees are getting ready for summer.

Beans, cucumber and tomatoes are growing strongly in the hothouse, and Jackie is busy planting up the vegetable gardens.

“The harvest vibe excites me and I look forward to supplying my customers with the new season’s wealth of tasty fresh produce.”



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Flying the flag for tourism in the Flinders Ranges





The Smith family have transformed a small, struggling sheep station into an award-winning tourism facility that attracts 30,000 visitors annually.

Words: Jennifer Johnston

Imagine an evening sitting around an outside fire pit keeping one eye on the fire as you toast marshmallows, the other eye on the dark sky above splashed spectacularly with twinkling stars. Imagine this scene is in the Flinders Ranges, the campfire at Rawnsley Park Station. And when daylight arrives you wake to discover a diverse landscape with colours so vivid they will take your breath away.

Rawnsley Park Station is owned and managed by fourth generation Flinders Ranges’ residents, Tony and Julieanne Smith. The station has been in the Smith family since 1953, when Clem Smith, Tony’s father, bought a small pastoral holding originally part of Arkaba Station,

which was established in the 1850s. Parts of Arkaba were sub-divided for farming in 1895 and Clem Smith bought from a subsequent owner, Neil Cutten, in 1953. The station’s name was changed to Rawnsley Park in 1961. In 1963 Clem bought another 486ha (1200 acres), increasing the size of the station to 3010ha (7453 acres).

The name comes from the towering quartzite Rawnsley Bluff at the southern end of the Wilpena Pound ramparts. Rawnsley Park Station lies beneath the 943 metre high bluff with the stunning sandstone red terraces. It is 430 kilometres north of Adelaide.



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Merino sheep were the main source of income for Rawnsley Park, but in 1967 Clem and wife Alison approached the South Australian Government Tourist Bureau with an idea to venture into tourism. In 1968 they offered on-site cabins as accommodation and began shearing demonstrations, inviting visitors to witness life on a sheep farm.

Acknowledging Native title

The Adnyamathanha people have called this ancient landscape home for thousands of years. A mobile people, they moved around the country in search of food, water and shelter. In 2009 the Federal Court awarded the Adnyamathanha people native title in the Flinders Ranges. As South Australia’s largest native title claim they received non-exclusive rights over 41,085sq km of land (4.108m hectares).

The Flinders Ranges National Park is part of traditional country. In recognition of its cultural features and stories and to respectfully acknowledge previous occupation, it was renamed Ikara-Flinders Ranges National Park on February 12, 2016.

The Smith family history in the region

Tony’s great, great, great grandfather emigrated to South Australia from England in 1840. It was Tony’s great, great grandfather, John Smith, who travelled north to Hawker, marking the beginning of the family’s relationship with the Flinders Ranges.

William Chace opened up the Flinder’s Ranges area. Two British doctors – brothers William James Browne and John Harris Browne – sent stockman Chace to look for land suitable for sheep grazing. Chace came across Arkaba, Wilpena and Aroona. His contribution to the early settlement of the area is recognised in the Chace Range, which is part of Rawnsley Park Station’s rugged eastern boundary.

In 1972 Peter and Auriel Nobles leased land from Clem and Alison for the Rawnsley Park Camping Centre. The lease was for 10 years and is now the site of the Rawnsley Park Station Caravan Park with 60 powered sites and unlimited bush camping.

In 1973 Clem and Alison introduced half day 4WD tours, a drive to Sacred Canyon to view Aboriginal rock paintings. Transportable cabins were added with panoramic views of the ranges.

Accommodation and a caravan and camping park

Tony and Julie were confident there would be interest in the Flinders Ranges. They stepped in and took over the running of Rawnsley Park from Clem and Alison in 1985. That same year they built two more cabins to cater for the increase in visitors keen to experience Rawnsley Park and the Flinders Ranges National Park. A new shower block was built at the Caravan Park in 1987.

Between 1990 and 1994 more self contained units were transported onto the property and a 60 megalitre dam was constructed to provide water to the park. Tony’s brother Owen and his wife Jenny added new trails on the property, to capitalise on the increased interest in walking holidays.

In 2006 four eco villas were built, and another four in 2009. In the same year they acquired part of Arkapena station,



including the Arkapena Homestead. The 1950s stone house was completely renovated transforming it into a luxury homestead with two two living areas, two bathrooms and a private swimming pool. “The homestead has spectacular views of the Chace Range and Rawnsley Bluff and offers complete privacy with no neighbours for three kilometres. It’s our exclusive spot,” Tony explains.

Rawnsley Park Station has 35 self-contained holiday units, offering one to three bedrooms with private bathrooms, kitchens, TVs and air-conditioning. The deck is where you can enjoy the views to Rawnsley Bluff. There are also barbecue areas and fire pits.

The caravan park has six park cabins, 60 powered sites and space for bush

camping along Kangaroo Creek. There is also a bunkhouse set on the edge of the creek in Kangaroo Gap. The park features a swimming pool, modern amenities, camp kitchen, satellite TV, licensed shop and petrol station.

Rawnsley Park’s eagle logo was created by George Aldridge, a professional artist from Hawker. “One afternoon we were at the bowling club and George came up with the prototype,” explained Tony. “He made a big contribution to Rawnsley Park with that logo.”

The Woolshed restaurant

In 1989 Tony and Julie introduced an outdoors dining experience; lamb on a wood fired spit with veggies cooked in

The nearest service town is Hawker, approximately 30 kilometres south. For the full story on Rawnsley Park, there is a wonderful book, Pastoralism to Tourism, A History of Rawnsley Park Station, authored by Kym Tilbrook, who is also a guide at Rawnsley Station.



camp ovens. Their once a week ‘trial’ quickly turned into three - four times a week as bus tours started taking off at Rawnsley Park. The shearing shed was extended to accommodate feeding 50 diners a night.

That shearing shed was upgraded to a restaurant with the addition of a commercial kitchen. This opened in 2000. “At The Woolshed we have employed three chefs on immigration visas, two Germans, Herman and Katie since 2022 and one Nepalese chef, Anjib, whose wife and young children live on site. We try and use local produce like lamb and kangaroo.”

[The Woolshed Restaurant is open March to November seven days and six days in December.]

Sights Tony recommends

The station has seven walking trails that are detailed on a map. There is the Arkapena self-drive AWD/4WD track. Tony likes the walk up to Rawnsley Bluff, a four to five hour return trip (12.6km). “The walk is steep in places, but the view from the summit offers stunning views to the south and the east overlooking the Chace Range and is worth the effort.” If Tony has any spare time he enjoys the scenic drive to Brachina and Bunyerroo Gorge, renowned for geological history and wildlife.

The station is rich with wildlife including native birds, kangaroos and

emus. Over the last 10 years Tony has seen yellow-footed rock wallabies in the Brachina Gorge. “They have beautiful stripey markings on their face and yellow paws.” Yellow-footed wallaby colonies are also found in the Gawler Ranges and the Olary Ranges. Their numbers are small, so to see some in the wild at Rawnsley Park is special.

An airstrip was built in 1995 on what was the eastern boundary of the station near the hedge of Arakab Creek. Chinta Air offers scenic flights from Rawnsley Park Station over the central Flinders Ranges and Wilpena Pound. “Flying over Wilpena Pound is spectacular,” said Tony. “Its a unique geological structure that looks like a volcano cone, but it is actually the eroded remnants of ancient sedimentary mountains. The Pound looks different again when you’re walking around it. You should see it from the ground and the air to really appreciate it’s beauty.”

You can book a three-day or five-day guided walk led by experienced guide Kym Tilbrook. On the last night of both guided walks, trekkers take a helicopter flight to the top of Chace Range, to watch the sunset. A dinner prepared by the Woolshed Restaurant is eaten under the stars, followed by sleeping on top of the range in a swag. The next morning walkers are guided down the Chace Range, returning to their accommodation on the station. Walks depart regularly from late March to late October.

Commitment to the environment

Tony and Julie were one of the first tourism operators in South Australia to gain official ecotourism accreditation and have won multiple State and National Tourism Awards.

Rawnsley Park Station has entered into a Heritage Agreement with the South Australian Department of Environment and Water to protect the diverse vegetation of Rawnsley Bluff and is hopeful the Flinders Ranges will receive World Heritage status, to be announced in early 2027.

Easter and long weekends are popular times for South Australians to visit Rawnsley Park. There is also a steady stream of traffic from New South Wales and Victoria. International visitation is from Europe and the UK mostly, and also America

Rawnsley Park employs a staff of about 30, including a full-time onsite manager and they usually have eight to 10 backpackers working on their 88 day visas.

Though tourism is the main industry on the property, the station still runs 2000 sheep, the management of which has recently been taken over by their neighbours.

The future of Rawnsley Park

At age 67, Tony and Julie, one year

younger are looking at slowing down and pulling back from the business. Tony and Julie have three adult sons, Glenn, Greg and Neville, all raised at Rawnsley Park Station. They live and work in Sydney now. “All the boys love Rawnsley, it’s still home for them, but the older two have their careers in Sydney.”

Their youngest son, Neville, is likely to return to Adelaide next year and is in line to take over Tony’s role. “Nev seems to be passionate about growing the business, so I am hopeful that will happen,” said Tony. “I can’t go on forever.” Neville wrote the application for a Tourism Grant which was approved. They have plans to build another six eco villas. “So now he needs to make that happen,” Tony added, laughing.

Julie and Tony own a house in Adelaide where they stay when they are not at Rawnsley Park. “When Nev takes over, we will probably continue to be heavily involved for the first two 12 months, but then we hope to slow down a little.”

Tony acknowledges Julie’s driving force through the years. “She is meticulous with the presentation of our tourism offerings and has set high standards for Rawnsley. This is reflected in the positive feedback from out guests. We receive many comments thanking us for putting in the infrastructure so they can enjoy the Flinders in such comfort.”

Bundaleer Forest Turns 150



Greg Boston pictured at the Heritage Listed First Forestry Office.

Calling all who've shared its story

Words: Mel Kitschke

Bundaleer Forest has stood in the heart of the Southern Flinders Ranges for 150 years, shaping the landscape and the lives of generations.

This year, the community is coming together to mark the forest's sesquicentenary — and organisers are inviting everyone with a connection to Bundaleer to join in the celebration.

Bundaleer Forest Community Areas Association chairperson Greg Boston says the day will be much more than just a milestone.

"We want everyone to share in the history and their memories of Bundaleer," Greg said.

"It's an opportunity for the community

to engage with their common affection and love of this place. That can be as diverse as people working in the forestry industry, to those who've used Bundaleer for leisure, religious gatherings, music events, education, or sporting endeavours."

Bundaleer's story is rich and varied. It is the birthplace of Australia's renewable timber plantation industry, a place where foresters, sawmill workers and graziers have made their livelihoods.

It has also been a much-loved venue for community gatherings since the late 1800s, hosting picnics, church services, live music, arts and culture events, and school excursions.

Thousands of people have visited

Bundaleer Forest for the Bundaleer Bilby Easter Egg Hunt and Bundaleer Festival and more recently Fringe in the Forest events.

Sport has been part of Bundaleer's heartbeat too.

The cricket club will celebrate its centenary in 2027, while the tennis club will celebrate its centenary in the early 1930s. Jamestown Golf Club is located on picturesque ex forestry land.

Orienteering, rogaining, Heysen and Mawson trail events have also been popular through the decades and more recently, family friendly motorbike events.

The diversity of activities that draw

people to Bundaleer has grown considerably under community management, including weddings and other events at Maple & Pine and much-loved forest kindy and forest school programs.

For many people, it is the stories of their parents and grandparents of their times at Bundaleer that have bonded them to Bundaleer.

"We hear some lovely stories passed down of dances, spirited debates and other social activities at the Bundaleer Hall, for Greg, the forest is bound up with childhood memories," he recalled.

"My very first memories of Bundaleer were Sunday School picnics as a young child."



Bundaleer Picnic Ground festivities in 1911.



Sowing Gum Seed in Bamboo Tubes; 1904 crop.



Forestry SA staffer Bruno Turrini plays cello on the Maple Walk during the Bundaleer Festival.

LEFT: 2009 Bundaleer Bilby Easter Egg Hunt pic of Aimee and Brad Smallacombe.

ABOVE LEFT: Tom Penna's team hauling timber to be used as electric light poles from Bundaleer Forest to Peterborough



"Families would bring a picnic lunch and enjoy simple games like sack races, three-legged races, egg and spoon races, and tug of war. It was always a very special day out and has become a treasured memory."

This year's 150th celebrations will capture that same spirit. The free family

day will be held in the forest's picturesque picnic grounds, offering live music, nature play, and old-fashioned games that spark nostalgia and laughter in equal measure.

Photos: Mel Kitschke, W Gill and Clive Palmer Photography



Bundaleer Tennis Club legend Molly Hoffmann in her prime.

Got Bundaleer Memories? We're Looking for Treasures!

The Bundaleer Forest 150th Celebration team is calling for memorabilia from across the decades — and we'd love your help.

Chairperson of the Bundaleer Forest Community Areas Association, Greg Boston, says they are looking for photographs, old forestry artefacts, maps, and family photos of visits to Bundaleer.

"We want to capture the history of the forest industry and the community's connection to Bundaleer in a way that will really resonate on the day," Greg says.

We're especially interested in photos and memorabilia from:

- Work in the plantations and sawmills
- Forestry equipment, artefacts, and maps
- Sunday School and church picnics
- Tennis, cricket and golf matches
- Dances in the Bundaleer Hall
- Other social gatherings and community events
- School excursions and nature walks

The display will celebrate traditions that have made Bundaleer such a beloved gathering place. Picnic games like sack races, three-legged races, egg-and-spoon races and tug of war were a staple of church and school gatherings here. Music is another strong thread, with performances recorded as far back as the 1890s, revived in the Bundaleer Festival years (1999–2013), and continued more recently with four Fringe in the Forest events.

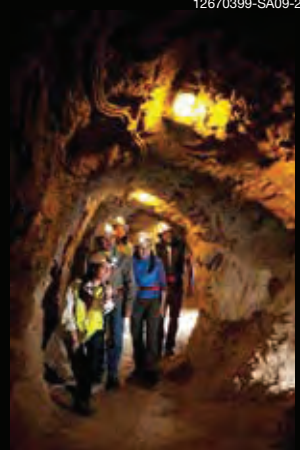
"If you've got a piece of Bundaleer's story, big or small, we'd love to include it," Greg said. "And if your treasures are too precious to part with, we can help with scanning or photographing images so they can be part of the display without leaving your home."

Please let us know what you have — it could be a photo of a forestry crew, a treasured picnic snapshot, a match on the oval, or a dance in the hall. Every piece helps tell Bundaleer's 150-year story.

Contact us via email at

hello@bundaleerforest.com.au or call 0467 002 256 to share your memories.

Let's make this display a true celebration of everyone's Bundaleer.



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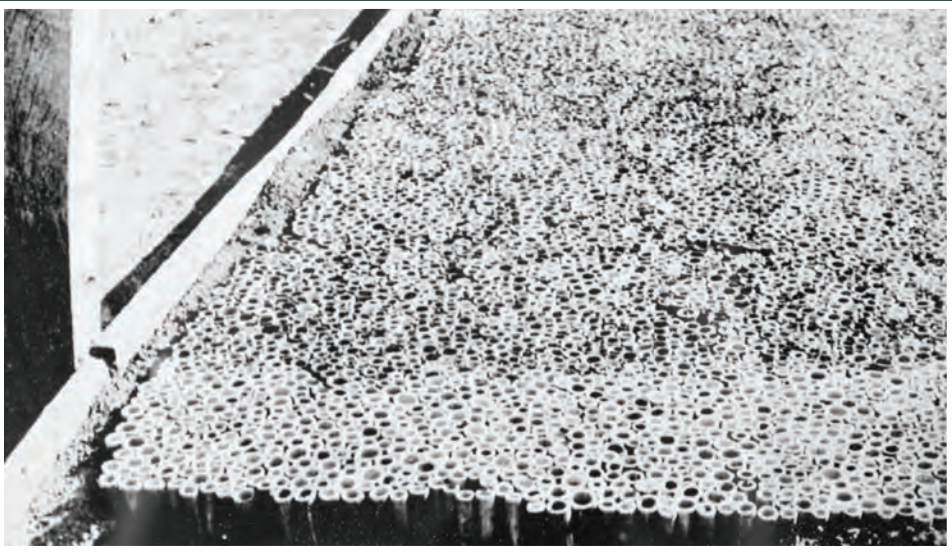
Saturday 10am–1pm

1st & 2nd Sunday of the Month
10am–1pm



John Bishop branding the last mob of Bundaleer Forest sheep in 1995.

BELOW RIGHT: As with many people, Greg’s love for Bundaleer Forest began as a child. Greg is pictured here in 1961 as a four year old (in overalls on the right) at Bundaleer Forest with his family and the Talbot family.



A closer view of the tubes - around 144 per square foot.



ABOVE: Greg Boston, who has led community management of Bundaleer Forest for the past 10 years, pictured in Australia’s oldest extant commercial forestry plantation, a forest red gum plantation at Bundaleer Forest.

Food trucks and coffee vans will be on site, with affordable options for all, and free filtered water available.

A highlight of the day will be the unveiling of the 150th commemorative plaque by Her Excellency The Governor of South Australia The Honourable Frances Adamson AC.

Local historian Leith Cooper will lead history tours by bus of the forest’s nursery, cottage and stables, bamboo plantation, and the newly renovated home of the First Conservator of Forests.

Maple & Pine will host displays of forestry artefacts, art, photography, and timber craft, sporting memorabilia, showcasing Bundaleer’s unique heritage.

Greg’s message is simple: “We’d love to

see everyone with a connection to Bundaleer — from workers and farmers, to school groups and sporting clubs — come together for this special day. It’s a chance to reconnect, reminisce, and create new memories for the next 150 years.”

This is a Connecting Communities Event sponsored by the Department of Primary Industries and Regions under the Family and Business Support Program as part of the State Government’s \$73 million Drought Support Package. The event is also supported by Northern Areas Council.

Free ticket to the event and history bus tours are available via Humanitix (Search Bundaleer Forest 150th Celebrations).

150

Bundaleer Forest

Celebration

Sunday Nov 9 2025

9am - 1pm

Live Music • Picnic Games • Food Trucks

Free tickets via Humanitix

PROGRAM of Events

- 9AM

Gates Open

Free face painting & nature play activities

Forest history, art and culture display in Maple & Pine
- 9.15 to 10.15

History Bus Tour with Leith Cooper
- 9.15 to 10.15 AM

Picnic Games
- 10.30 AM

Official Proceedings including Acknowledgement of Country & Ecumenical Message
- 11AM

Unveiling of Sesquicentenary Plaque by Her Excellency The Governor Of South Australia The Honourable Frances Adamson Ac
- 11.30 AM to 12.30 PM

Picnic Games
- 11.30 AM to 12.30 PM

History Bus Tour with Leith Cooper
- 1 PM

Close

Wattleseed Espresso Martini



- 45 ml Sawmill gin (we use Mr. Wiggles)
- 15ml Brookies macadamia and wattleseed liqueur
- 15ml Kahlua
- 15ml simple syrup
- Single shot of fresh Paradox espresso
- Ice
- Dark chocolate or coffee beans for garnish

Method

Shake all ingredients in a boston shaker with ice until thick and creamy. Double strain into a chilled martini glass. Carefully drop fresh coffee beans on top or finely grated dark chocolate for garnish.

Henry's Hard Lemonade



- 45 ml vodka (We like 23rd Street Australian vodka)
- 30 ml fresh lemon juice
- 15ml Mad Rooster Raspberry Liqueur
- Soda water
- Lemon slice
- Edible flowers
- Ice

Method

In a tall glass add vodka and lemon juice. Stir enthusiastically. Fill your glass with ice. Top with soda water leaving just enough space to add the raspberry liqueur to float on top. Gently push a straw through without stirring. This will pull a little bit of the colour through the drink but leave most on top. Garnish with a slice of fresh lemon and seasonal edible flowers.

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A Green Clean

With **Rebecca Sullivan**



A natural home is certainly something to aspire to but not always realistic. I am the first to admit to failing miserably at times. Our supermarket shelves are laden with new eco-alternatives for just about everything we use in our homes, in every single room. From dog shampoo to baby wipes, eye creams to washing powders. But like all labelling, sometimes they can be confusing and leave you feeling overwhelmed with too many decisions to make and not necessarily the know how to do so. I always felt frustrated thinking I was doing the right thing by choosing one product over another only to see that something else would be deceiving, or that the packaging was a ridiculous use of resources or that it just was not natural at all, even though it said so on the packet. After many unhappy experiences in supermarkets and retailers, I took it upon myself to make a rule and try my hardest to stick to it. If I can't eat it, I don't use it.

Sometimes you won't have time to make things from scratch and when you don't, there are always natural alternative. But for the times you do have a few minutes up your sleeves, I wanted to share with you a few reasons why switching to a natural home is a great choice for you and your family.

My mum is a cleaner. Not by way of profession but she loves to clean. Ever since I can remember we, her kids teased her about her obsession for cleaning, but sadly back then cleaning meant bleach, anti-bacterial bottles and aerosol sprays. That is no longer the case; she is massively into her eco-cleaning these days. In hindsight I am grateful to have grown up in a clean home and although when I was a teenager I was certainly NOT a cleaner, I have now turned into my mother. I love to clean (OK, not my bedroom – that remains a disaster) but the communal areas are pretty spotless for the most part. What I really don't like, however, is the array of chemically laden sprays and scrubs in the supermarkets. Cleaning is big business and while it's actually wonderful to see the small section of eco- and earth-safe cleaners on the shelves – those are my choice should I have to buy something – my first preference is to follow my grandmother's way of cleaning. To her mind, there is

nothing you cannot fix with lemon, bicarbonate of soda and vinegar and now I think the same too. Just as we all want to be sure that the food we eat is keeping us healthy, I want the same natural approach to cleaning my home without harming the environment. My recipes give you clean, freshly scented results without the chemical

Bathroom Cleaning

That stubborn scum that ends up in the cracks of the bathroom tiles or on the bottom of the basin is not the easiest of things to clean because it's made up of various elements – mildew, mineral deposits and the limescale from hard water to name but a few. Try to prevent the build-up by wiping down the shower with a cloth after your wash. Prevention will prevent too much scrubbing. This product is best used weekly in your bathroom clean (if you're better than me at getting to the bathroom clean more frequently than that). Simply sprinkle onto a damp surface, scrub and rinse. This will work in every surface of the bathroom.

Makes 500g

- 250g bicarbonate of soda
- 125g non-iodised salt
- 125g natural washing soda (soda crystals)
- 4-6 drops orange oil

Lidded glass jar for storage (you can poke holes into the lid to make for easier sprinkling). Mix all the ingredients together into a bowl. Place into a jar and shake. Use a spoon to sprinkle. Store in a dry, dark and cool place. Use within three months.

Once a week, ever so slightly wet the scummy surface. Sprinkle your scum scrub generously and let it sit for 10 minutes. Scrub with a brush and use a toothbrush for the tile grout. Rinse.

Citrus all-round Cleaning Spray

This will clean and sterilise all surfaces – kitchen and bathroom – and leave everything smelling delicious.

Ingredients

- peel from a citrus fruit (orange and or lemon) enough to fill the jar

- white vinegar
- water
- a small glass jar
- a spray bottle

Method

Tightly pack the citrus peel into a glass jar and cover with white vinegar. Put the lid on, and let sit for 2-4 weeks. Strain the vinegar into a spray bottle and top up with an equal amount of water. Spray directly onto surfaces and wipe with a damp cloth. Shelf life once you have removed the peel should be indefinite.

Mirror, mirror on the wall

The old wives tale is true. Nothing cleans your windows and mirrors better than vinegar. I use white vinegar 2/3 of the spray bottle and 1/3 water but you can do all vinegar. Then spray and wipe with newspaper.

Washing-up Liquid

There are actually lots of fantastic eco washing-up liquids on the market, but I'm always super concerned with what's going down my sink into our waterways so I gave this recipe a go and it works just as well. I would suggest giving your dishes a little rinse afterwards. And it wont produce bubbles like your standard chemical laden dishwashing liquid will, sorry.

Makes 450ML

- 1 tablespoon bicarb soda
- 1 tablespoon castille liquid soap like Dr Bronner
- 450ml water, boiled from the kettle
- 10 drops lemon or your favourite essential oil

Put the bicarb and soap in a medium bowl and pour over the boiling water. Mix until it is all combined. Allow mixture to cool completely; it will form a gel-like consistency. Pour into a storage bottle (something easy to use like a squirt bottle). Add the essential oils, shake and store under the sink. When using, add a little at a time to hot water depending on how soapy you like the water to wash your dishes. Shelf life one year.

Make friends with these staples to make cleaning an eco breeze

Lemons

Lemons are an amazing addition to your cleaning staple. My favourite tip is too cut then half. Then sprinkle coarse salt on any wooden chopping boards. Face down use the lemon as a scourer, squeezing as you go. Scrub the board, rinse in hot water and dry in the sunshine. Sun is also a disinfectant, like natural bleach.

Bicarbonate Soda

Useful for just about everything. A scourer, a whitener and a powerful antibacterial cleaner. Great for burnt pans. Sprinkle in the pot or pan. Top with a little vinegar. leave overnight and the next day, add some water, bring to a quick boil, turn off, cool and scrubbing will be a breeze.

Salt

The best natural scourer. Sprinkle in grotty ovens or on mucky benches, spray with your spray and wipe and scrub. Coarse salt is best for this.

Vinegar

Your solution to just about all cleaning from now on in. Use it in all of the things....



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HOT DROP



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Price: \$45.00/bottle

www.matriarchandrogue.com.au
www.sawmillgin.com



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- The 'Impressionist' Tempranillo's spicy strawberry flavours, soft tannins and leathery accents are typical of this juicy, lighter style red wine.
- Inspired by our Eldest Son, Cellar Door Manager and Impressionist Painter all rolled into one, and a recent trip through Spain. Available at Cellar Door and on our Website.

Price: \$30

Ulster Park Wines
www.ulsterparkwines.com.au



2025 Rosé

- Hill River Wines 2025 Rosé has landed. A dry style Sangiovese Rosé showing a touch of colour from 2 hour skin contact. Red berry and floral aromas with a delicate palate unveiling fresh strawberry sorbet. Not to be missed.

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GIANT CROSSWORD

No.039

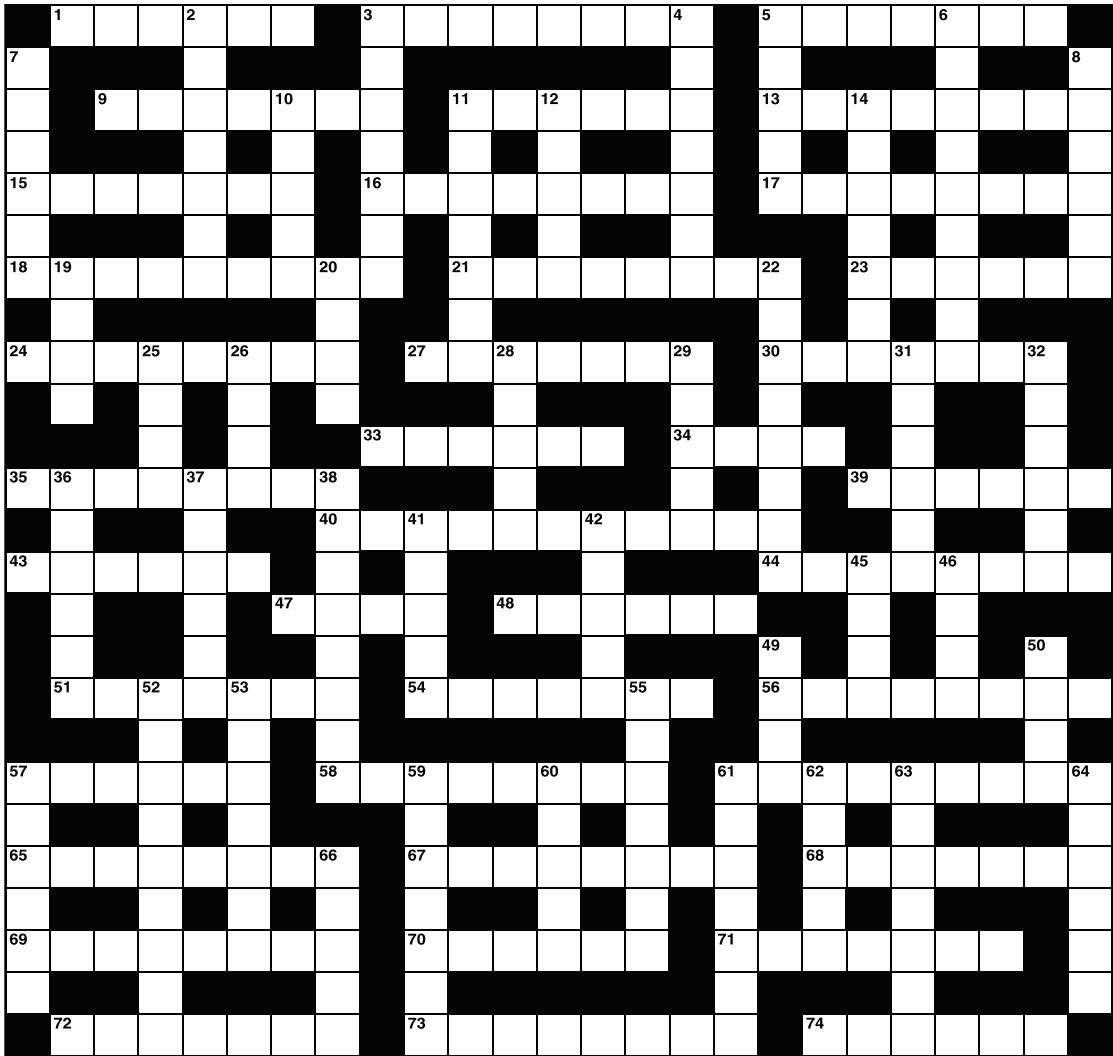
ACROSS

- 1 Oil-engine (6)
- 3 Politicians (8)
- 5 Meat product (7)
- 9 Financial backer (7)
- 11 Relating to mail (6)
- 13 One who works for wages or a salary (8)
- 15 Roman, Venetian etc. (7)
- 16 Grotesque water spout (8)
- 17 User (8)
- 18 Uncertainty of meaning (9)
- 21 Performs surgery (8)
- 23 Senseless folly (6)
- 24 Rapturous (8)
- 27 God of wine (7)
- 30 Long, epic journey (7)
- 33 Polished (6)
- 34 Head of the Roman Catholic Church (4)
- 35 Fine soft wool from goats (8)
- 39 A digit (6)
- 40 Awesome (11)
- 43 Pretending (6)
- 44 Glaswegian, Edinburgher etc.
- 47 Sailor's greeting (4)
- 48 Common salad ingredient (6)
- 51 Snobby (7)
- 54 Child (7)
- 56 Killer (8)
- 57 Adhesive (6)
- 58 Water-rich vegetable (9)
- 61 Disruptions of normal function (9)
- 65 One of a band of resistance fighters (8)
- 67 One who supports the principle of monarchy (8)

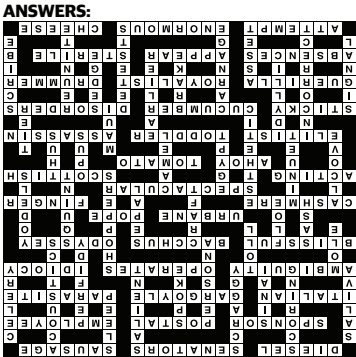
- 68 Percussionist (7)
- 69 Repeated non-attendance (8)
- 70 Seem (6)
- 71 Germ-free (7)
- 72 Tackle (7)
- 73 Huge (8)
- 74 Dairy product (6)

DOWN

- 2 Record of points (7)
- 3 Ragged and thin (7)
- 4 Prominent (7)
- 5 Slumber (5)
- 6 Science of sound (9)
- 7 Slobber (6)
- 8 Vegetable (6)
- 10 Biblical mountain (5)
- 11 Outer personality (7)
- 12 Talked (5)
- 14 Treacherous act (7)
- 19 Mexican sauce (4)
- 20 Charge (4)
- 22 Buyers (8)
- 25 Waistband (4)
- 26 Field of floating ice (4)
- 28 Skill (5)
- 29 Part of the calyx of a flower (5)
- 31 Peer with lowered eyelids (6)
- 32 Tyrolean ululations (6)
- 36 Nook (6)
- 37 Courtly dance observed in triple time (6)
- 38 Artistic expression (US sp.)
- 41 North African nation (5)
- 42 Humped quadruped (5)
- 45 Work (4)
- 46 Consequently (4)
- 49 Pacific demi-god (4)



- 50 Layer (4)
- 52 Wrong (9)
- 53 Charmingly picturesque (7)
- 55 Sooner (7)
- 57 Gesture (6)
- 59 Slaughter (7)
- 60 Stopper (5)
- 61 Hates (7)
- 62 Grass-like plant (5)
- 63 Bring together (7)
- 64 Copier (6)
- 66 Resource (5)

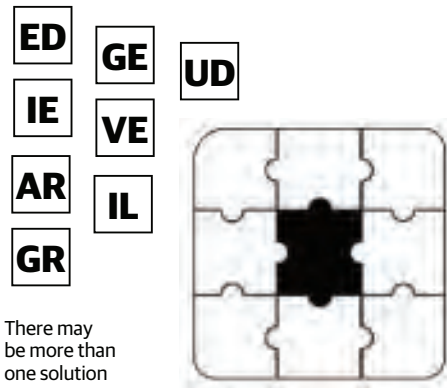


EDGEWORD

No.039

pm. ORIGINAL PUZZLE

Place each of the tiles of letters into the blank jigsaw below to create four six-letter words going across and down.



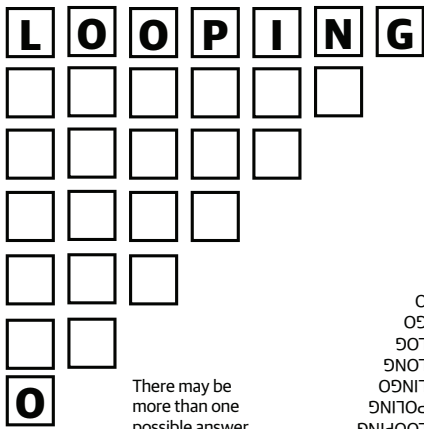
There may be more than one solution

ANSWERS: GRIEVE, GRUDGE, VEILED, GEARED

DROP DOWN

No.035

Starting with the seven-letter word, drop a letter and form a six-letter word. Continue in this manner until you reach the single letter at the bottom. You can rearrange the letters in each step, if necessary.



There may be more than one possible answer.

ANSWERS: LOOPING, GNILING, GNOT, GOT, GO, O

HOW WELL DO YOU KNOW...

Rove McManus

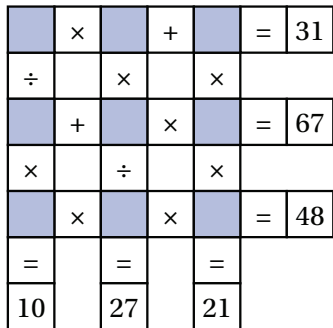
1. What is McManus's real first name?
A. John
B. Henry
C. Michael
D. Rove
2. How many Gold Logie awards has McManus won?
A. None
B. Three
C. One
D. Five
3. Which *Blue Heelers* actress is he married to?
A. Lisa McCune
B. Jane Allsop
C. Emily Browning
D. Tasma Walton
4. Which of his shows ran for nine years?
A. *Rove LA*
B. *Rove Live*
C. *Saturday Night Rove*
D. *Show Me The Movie!*
5. In which Pixar kids' film does McManus have a voice cameo?
A. *Monsters, Inc*
B. *The Good Dinosaur*
C. *Finding Nemo*
D. *The Incredibles*



ANSWERS: 1A, 2B, 3D, 4B, 5C

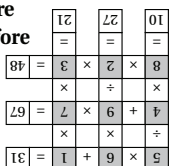
CROSSMATH

No.039



Insert each number from 1 to 9 in the shaded squares to solve all the horizontal and vertical equations.

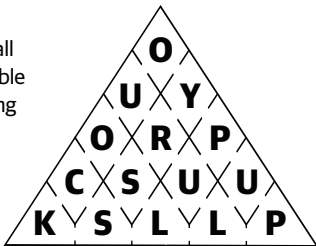
Multiplication and division are performed before addition and subtraction.



WORD TRIANGLE

No.035

The starting letter could be in any segment, and all subsequent letters are able to be connected following a path through the gaps in the walls. You may only enter each of the segments once, and all letters must be used.

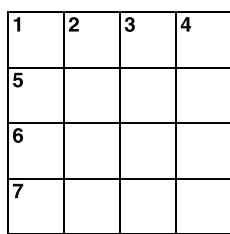


HINT: The answer is a phrase.

ANSWER: PULL UP YOUR SOCKS

4x4

No.035



ACROSS

- 1 Rebuke (4)
- 5 Roman garment (4)
- 6 Ripens (4)
- 7 Divine beings (4)

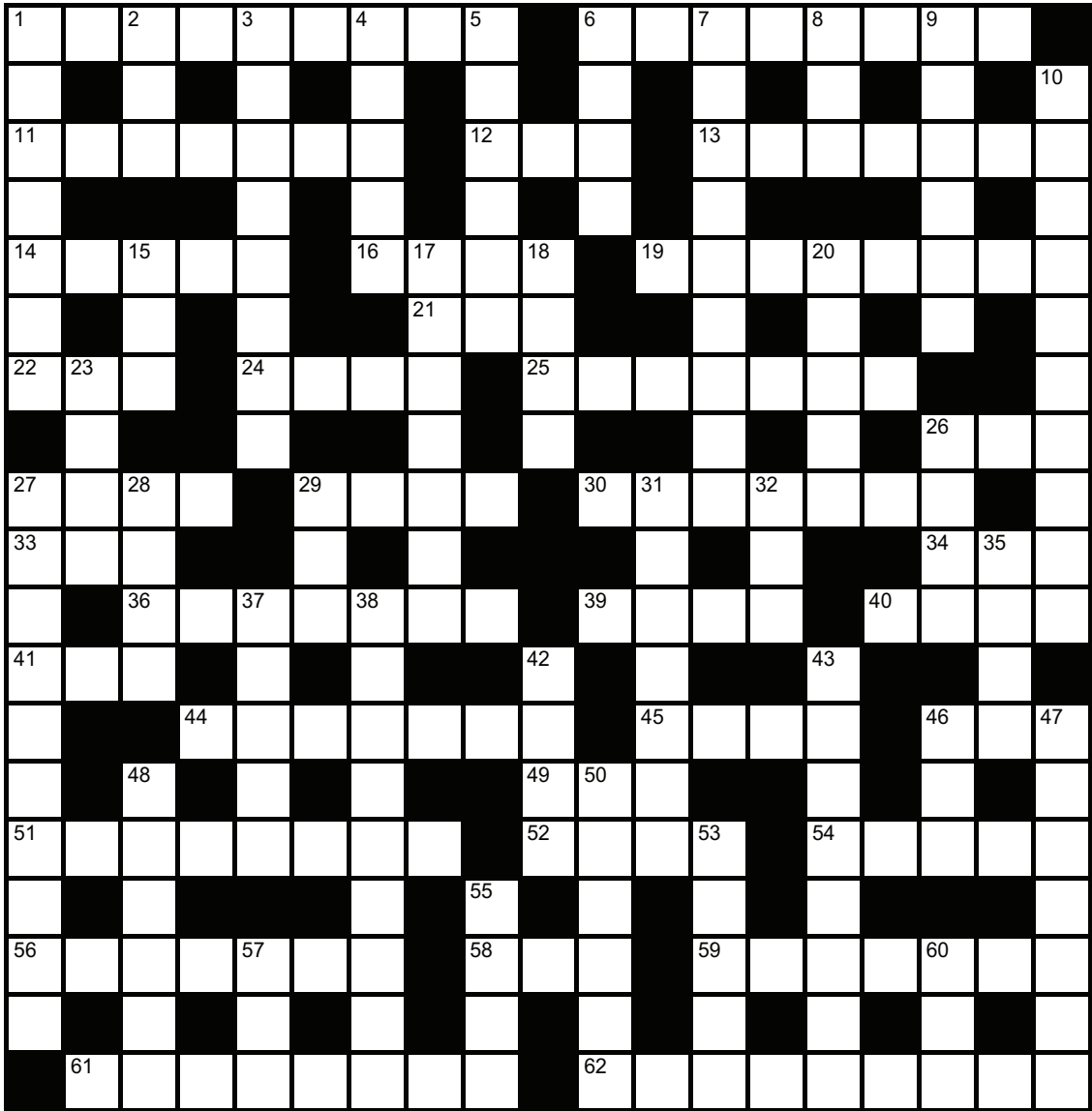
DOWN

- 1 Male deer (4)
- 2 Emblem (4)
- 3 Matured (4)
- 4 Go by (4)

ANSWERS: 1. Slap, 2. Toga, 3. Aged, 4. Pass, 5. Ages, 6. Gods, 7. Logos, 8. Stag, 9. Pass.

OZ CROSSWORD

No. 006



- ACROSS

1

Australian TV show set at surf academy, – *High* (4,5)

6

Former cricketer from South Australia, Greg – (8)

11

Tool (7)

12

National body for Australian Rules football (3)

13

Art of folding paper (7)

14

Australia's largest Indigenous cultural gathering (5)

16

Most populated continent (4)

19

Paul McDermott hosted this show, *Good* – (4,4)

21

Port Adelaide coach, – Hinkley (3)

22

Author of *Possum Magic*, – Fox (3)

24

Showy flower (4)

25

Quandary (7)

26

Done without paying someone else to do it (1,1,1)

27

Units of electrical resistance (4)

29

Australian chef, Maggie – (4)

30

Country in Northern Europe (7)
- 33

Trent Dalton novel, – *Swallows Universe* (3)

34

Maths teacher who earned Australia's Local Hero Award in 2018, Eddie – (3)

36

From Japanese, literally 'empty orchestra' (7)

39

Used to make cheese (4)

40

Reject (4)

41

2017 Australian romcom, – *'s Wedding* (3)

44

Withdraw (7)

45

Blue Heelers actor, – McCune (4)

46

See 58-across

49

Higher education institution (3)

51

Situated toward the front (8)

52

Star of 46-down, Eric – (4)

54

Malcolm in the Middle star, – Cranston (5)

56

Somewhat big (7)

58, 46-across

2011 film set in WA (3,3)

59

Home to the Big Banana, Coffs – (7)

61

Arranges text for print (8)

62

Extremely crowded (slang) (4-1-4)
- 26

Australian poet, Bruce – (4)

27

Available (10)

28

Victorian public transport ticketing system (4)

29

Constrictor snake (3)

31

Ninth prime minister of Australia, James – (7)

32

Mature (3)

35

Actor from Brisbane known for *The Lord of the Rings*, Miranda – (4)

37

Device used to detect objects (5)

38

First Indigenous Australian to address the UN General Assembly, Lowitja – (9)

42

Insult (4)

43

Australia's capital city (8)

46

2020 mystery thriller based on a 2016 novel by Jane Harper, *The* – (3)

47

Common (7)

48

Floor of a building (6)

50

Celebrates Aboriginal and Torres Strait Islander peoples, – Week (6)

53

Hosts ABC's *Brush With Fame* (3,2)

55

Equips (4)

57

Frost (3)

60

Australian rock band, Midnight – (3)

DOWN

- 1

Eucalyptus globulus (4,3)
- 2

Employ (3)
- 3

Able to be cleaned (8)
- 4

City in US state of Oklahoma (5)
- 5

Traveller (6)
- 6

Australian pub rock band, – Chisel (4)
- 7

Reparation (9)
- 8

21st letter of the Greek alphabet (3)
- 9

Captain (6)
- 10

In good order (slang) (7-3)
- 15

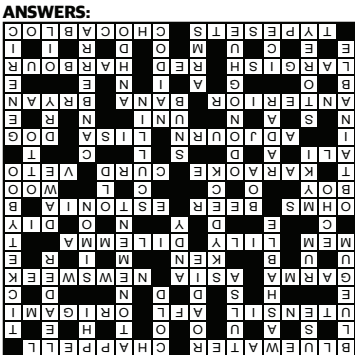
Australia's first and only military coup, the – Rebellion (3)
- 17

The top of Melbourne's Eureka Tower (7)
- 18

Australian children's book author, – Griffiths (4)
- 20

Star of *The Mentalist*, born in Launceston, – Baker (5)
- 23

Reverberation (4)



WORDFIND

No. 006



SECRET MESSAGE: We make most of our own monsters

Can you find all the words listed in the grid below? The remaining letters will spell out a message.

- BANSHEE

BEAST

BEHEMOTH

BUNYIP

CERBERUS

CHANGELING

COLOSSUS

DEMON

DJINN

DRAGON

DRYAD

ELF

FAIRY

FIEND

GHOST

GHOUL

GIANT

Goblin

GRIFFIN

HARPY

HYDRA
- IMP

LEVIATHAN

MUMMY

NYMPH

OGRE

ORC

SATYR

SHAPESHIFTER

SIREN

SPHINX

SPIRIT

SPRITE

TITAN

TROLL

UNICORN

VAMPIRE

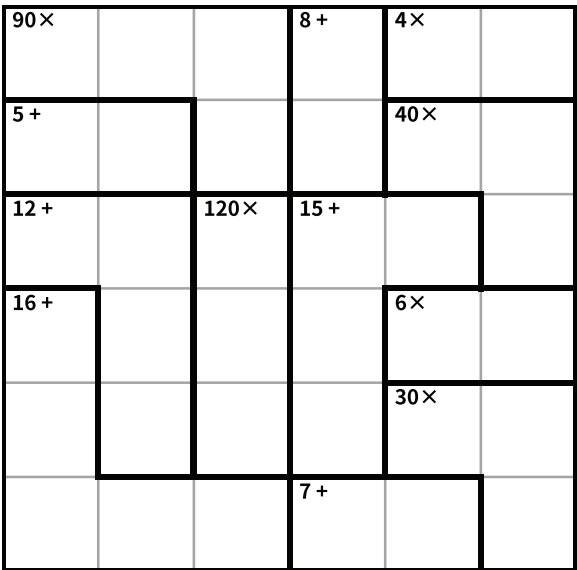
YETI

YOWIE

ZOMBIE

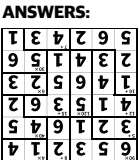
CALCUDOKU

No. 006



HOW TO PLAY: Every row and column must contain the numbers 1 to 6 once each, with each outlined section equal to the number in the top left of the area when the noted mathematical operation is used.

For subtraction and division, start with the largest number in the section.



JUMBLE

No. 006

Can you unscramble the words below? The circled letters will create another word.

- AOYGN

STMDI

EHSN
- PAPHY

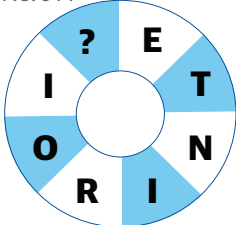
EECTJ

ANSWERS: AGONY, MIDST, SHEEN, HAPPY, EJECT, (HATCHING)

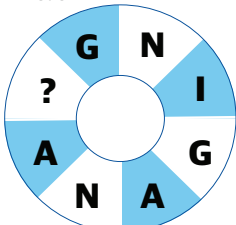
EIGHT AROUND

Can you work out what the missing letter is that spells an 8-letter word? It could read either clockwise or anti-clockwise.

No. 011



No. 012

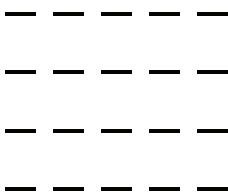


ANSWERS: INTERIOR, MANAGING

WORD STEP

No. 006

SLIDE



CRAMS

Complete the list by changing one letter at a time to create a new word at each step.

There may be more than one possible answer.

ANSWER: SLIDE, SLIME, CLIME, CRIME, CRIMS, CRAMS

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