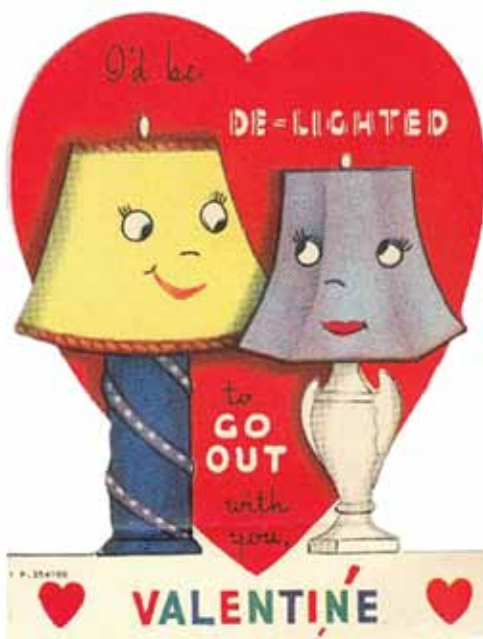
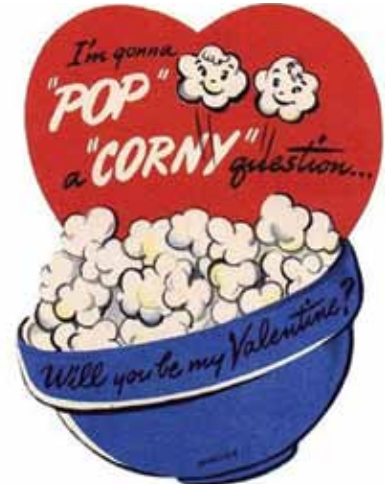


HERALD

The Bangalow

FREE February 2017

Wearing our heart on our sleeve



How we love to love...

February 14 is a day for lovers, but how did it all begin?

Valentine's Day (also called Saint Valentine's Day or the Feast of Saint Valentine), celebrated on 14 February first became associated with romantic love from within the circle of British poet Geoffrey Chaucer in the 14th century, when the tradition of courtly love flourished.

In 18th-century England, Valentine's Day evolved into an occasion for lovers to

express their love by presenting flowers or confectionery and sending greeting cards (known as 'valentines'). In Europe, another tradition began where Saint Valentine's Keys are given to lovers as a romantic symbol and an invitation to 'unlock the giver's heart'.

Today handwritten valentines have given way to mass produced cards but here in 2479 unique lover's tokens abound; you just have to find them...

Who will be your valentine?

Check out the latest happenings in town. Who did what and where the action is.

Garden Club

The first meeting for 2017 is **Wednesday, 1 February at 1.30 pm** at the Moller Pavilion. Leon Coventry, our vice president, will speak on 'How to make soil healthy in home gardens for various purposes.' This year is the

40th anniversary of the Garden Club. *Helen Johnston*

Scouts in 2017

Is your child looking for a new adventure for 2017? Why not try out 1st Bangalow Scouts? Make new friends, learn new skills and have lots of fun this year.

Cub Scouts (7½ to 10½ years) meet at 5:45 on Fridays and Scouts (10½ to 14½ years) meet Tuesdays at 6:15 during school term. Come along and

join the fun.

Contact Jim on 0408 546 522 or go to www.scouts.com.au

For hall hire, call Jacinta on 0417 547 242. *Cyndi Harris*

Post Office mosaic

Bangalow Community Childcare Centre, Bangalow Public School, Feros and the general community came together to create a community mosaic which was installed on the post office wall. The art installation

was unveiled in December.

Chloe Rowland



Little Shop of Horrors at the Bangalow Theatre Co

The Bangalow Theatre Company's much-anticipated second major production, 'Little Shop of Horrors' will be held over five performances at the Bangalow A&I Hall.

Dates are **Friday, 10 February; Saturday, 11 February; Thursday, 16 February, Friday, 17 February and Saturday, 18 February**. Doors open at 6.30pm, with a 7.30pm sharp start. Catering is by Our Corner Kitchen. Virtual Reality Experience by Cumulus VFX and some larger than life man-eating plants.



Summer flowering orchid

Stanhopea tigrina is a member of the Orchid family and is native to Mexico. It must be grown in a wire hanging basket lined with fibre because it has a very unusual growth pattern – with the flowers forcing their way through the sides and base of the basket.

The flowers are very large and showy with distinctive purplish brown stripes and spots on a yellow background. This pattern is the reason it is sometimes known as tiger-spotted.

The spectacular flowers have an intense sweet perfume like vanilla which is either intoxicating or almost overpowering depending on your taste. It is an attractive plant all year round with large dark green leaves and grows best in a morning sun position. *Stanhopeas* should be kept moist and occasionally fertilised. They can be propagated by seed or division.

Lyn Plummer



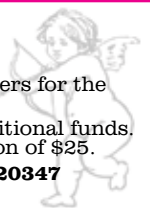
Become a Herald Angel

We'd love your contribution – both financial and personal.

The Bangalow Herald is a not-for-profit publication produced by volunteers for the benefit of the 2479 community.

Advertisers are wonderful supporters but the printing costs require additional funds. We are looking for a few Angels to join our devoted group with a donation of \$25.

These can be made via our CBA account BSB: **062 514** Account No: **10520347**



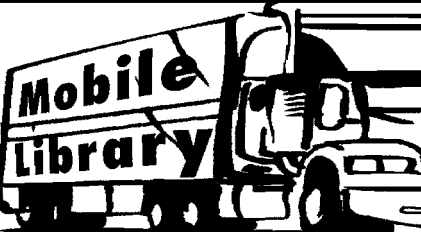

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Bangalow Health and Wellbeing has moved

Bangalow Health and Wellbeing and Women's Health and Wellbeing, has moved down the road to 88 Byron St, Bangalow. All appointments, phone numbers and practitioners remain the same and, as Dr Jane Refell said: "A change is as good as a holiday." *Jane Refell*

New venue for Bangalow Writer's Group

The BWG is shifting its meeting venue and dates. The new venue will be Heritage House at 9.15am for start 9.30am every second Monday of the month. The first meeting for 2017 will be **13 February**. Newcomers welcome. There is a story inside everyone, come along and share yours. Contact June on 6687 1004. *June Zentveld*

Registrations open to play football (Soccer)

Registration is now open for the 2017 football (soccer) season to join to play, coach and referee football.

After a massive 2016 that had more than 660,000 registered participants across Australia,

Spotlight: ADFAS

ADFAS (Australian Decorative and Fine Arts Society) Byron Bay was formed by a group of passionate and determined members of our community in 2000. Our society is part of an Australia-wide, not-for-profit organisation which presents a series of eight lectures each year on a broad range of subjects relating to the Arts, for example fine arts, history, music and design.

The first lecture for 2017 is **Monday 6 March**, 6.30pm at the A&I Hall in Bangalow. The topic is **Venice: Canaletto and his Rivals** presented by Anthony Russell, a cultural historian, writer and artist from the U.K. This lecture explores the 'superstar' painter, his immensely rich patrons and a romantic but crumbling city.

Membership for 2017 is \$135 for a single and \$240 for a double. You don't have to be a member; guests are always welcome and pay \$25 for the lecture a glass of wine and light supper. Enquiries: Chairman Anni Abbink, 6684 3249 or anne.abbink@yahoo.com.au *Anni Abbink*



Football Federation Australia is expecting an even bigger boost this season.

Football Federation Australia

CEO David Gallop said: "Our game is safe, simple and skilful for boys and girls. It's also inclusive, accessible and

multicultural – that's why you'll find football is a part of the daily life of more Australian households than any other mass participation sport."

To register visit website: www.MyFootballClub.com.au



Vale Barry Coleman

It was sad news to hear of Barry Coleman's death just before Christmas. Barry was a well-known figure in Bangalow. Twelve months ago he retired from his job as General Assistant at Bangalow Primary School. Over 20 years he mowed the grounds and cared for the gardens, and also had a good rapport with the students. Prior to that he and wife Joy were long-term proprietors of the Newrybar Store. He will be sadly missed. *Lyn Plummer*



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The Heart of the Hinterland

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Hot summer, hot topics

2017 has kicked off with hot days mixed in with a little rain; the perfect mix for a balmy summer in the Northern Rivers. Well maybe 'balmy' is stretching it a little – this summer has been a hot one; the hottest for quite a few years in my opinion. I have taken quite a few moments this summer to give thanks to Willis Carrier – the man who invented the air conditioner. There is nothing quite like stepping into a beautifully cool room when it is so hot outside.

Summer heat aside, we are so lucky living in such a beautiful part of the world. I am often asked: where do people go for a holiday when they already live in paradise? And there is no need for reflection – it is true: we do have an amazing backyard right here in Bangalow. If the numbers on our beaches and in our villages and towns all summer are any indication, we are truly the blessed few who get to enjoy this amazing area all year round, while others only get to visit.

I saw the New Year in with the first rays of sunlight, some meditation and chanting at Byron Bay lighthouse at Crystal Castle's New Year's Day celebration. It was a great way to start another trip around the sun – a little weird hiking the lighthouse from Wategos by torchlight but immensely satisfying. It was beautiful watching the sun come up and seeing the New Year take shape.

In Bangalow we have a lot taking shape in 2017. It will be a big year for decisions about our town and how we head into the future. Tackling the big issues is one of the aims of **The Bangalow Herald** – to make sure we are across the news and views in our village.

And I am tackling another 'big issue' as I dive head first into the joys of editing our very own **Bangalow Herald**. Our group of dedicated volunteers is committed to writing about the bountiful 2479 region and its surrounding areas; we are focused on our village and its people first and foremost. We love our village and its amazing array of people and are passionate about keeping you in touch with our region.

We do love to hear from the community and always welcome new volunteers, so if you're a budding journalist, or perhaps you have other skills like accounting or maybe you like distribution? We'd love to hear from you.

Here's to a brilliant 2017. *Allison Leo, editor*

www.bangalowherald.com.au

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LOCAL NEWS



The Hinterland Way is officially opened

The Hinterland Way (named from a poll by locals), the section of the old Pacific Highway from Ewingsdale to Ross Lane, was officially opened on 12 December 2016 with the unveiling of new signage at the McLeod's Shoot lookout (the corner of Coolamon Scenic Drive and the old highway).

Achieving this outcome has been a task of some years in the making.

Six years ago a steering group of interested parties, comprising the Bangalow Chamber of Commerce, the Bangalow Progress Association, the Newrybar Progress Association and Tony Gilding, owner of the Macadamia Castle, first began negotiations with RMS to establish the route as a tourist attraction.

This committee decided having an enticing name, together with a well-illustrated map of the attractions along The Hinterland Way, would make it much easier for tourist bodies and locals to direct visitors to our area. Residents and businesses alike wanted to promote the many attractions of the hinterland, so tourists know there is much more to the region than beautiful beaches.

Some years after first discussions, the RMS agreed to erect good signposting on the new section of the Pacific Highway pointing to attractions on the Hinterland Way and three years ago received permission from Minister for Roads - Duncan Gay, to the road's name change. This also included the creation of a formal lookout point on the hilltop at the corner of Coolamon Scenic Drive and the old highway. A representative of RMS attended the official opening ceremony and confirmed a new lookout will be built on the site, finally replacing the first lookout area established by the Bangalow Lions Club many years ago. The new sign (pictured) is already on the site.

Judy Baker

**For emergency help in Flood,
Storm and Tsunami call**

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Byron Creek Landcare Field Day

Last year, on Sunday, 27 November, the Byron Creek Landcare group met to inspect one of its member's plantings. According to Byron Creek Landcare member, Erica Holland, Pam and Martin Brook of Brookfarm have been establishing a sub-tropical rainforest on their property since they purchased it some 25 years ago.

"They now have a magnificent riparian planting which supports a clear flowing stream lined with palms and mature trees," Erica said.

"To reduce the use of chemicals they have native bee hives and insect traps that capture damaging insect pests before they can reproduce. This property is an



inspiration to all Landcare members, and an example of what Landcare can achieve on private property.

"The members were also informed about a rare moth, the Southern Pink

Underwing Moth, that has been located on private property in the Landcare area. The Richmond Birdwing Butterfly is also found in the catchment. Future planting of the host vines for these insects will now be a project for the group," Erica added.

"Pam and Martin, along with all other participating members, have extended their riparian plantings with funds from the group's latest grant of approximately \$40,000. Byron Creek Catchment Landcare group received three years of funding to support plantings of rainforest trees on farms in the catchment."

For more information, contact: Erica 6685 3179 or Julie 6685 3289.

New Year gift – a village plan update

At its last meeting of 2016 Byron Shire council allocated funds to progress the Bangalow Village Plan. Money was earmarked for a traffic and pedestrian flow study of our village, professional assistance to prepare the plan, supporting community involvement and seeding some place activation projects. Developing the Plan will be guided by a representative range of Bangalow's community groups covering residents, developers, business owners, parents, environmentalists, planners and councillors.

Perhaps surprisingly therefore, the first working meeting of the guidance group did not deal directly with pursuing

the plan. Instead it sought community views on three vital initiatives of General Manager Ken Gainger and his staff, all likely to be key features of the future Bangalow. These were:

1. Providing opinions on a concept design for the former railway sidings along Leslie Street; lively discussion exposed many options for the future of the park, not the least of which was whether it should contain provision for car parking and the Saturday and other small markets. Everyone supported a bike and walking path along the rail corridor (retaining the rails of course) from Rifle Range Road to Station Street but also further east towards the Hinterland Way;

these views, plus others obtained via council's brainstormer web page (<http://yoursaybyronshire.com.au/bangalow-rail-corridor>), will help council's efforts to be licenced to use the rail corridor within Bangalow;

2. Supporting redesign of the memorial park at the top of the main street to make it more attractive with more sunlight, better grass, more suitable vegetation and clear link to the potential rail corridor park; and

3. Supporting a low-key, south-facing lookout as part of the construction of the additional water reservoir at the junction of Granuaille Crescent and Rankin Drive.

Tony Hart



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The Food Hub – what does the DA tell us?

Much has been said about the proposed development – a Rural Industries Food Precinct on part of a 26.5 hectare farm at 201 Lismore Rd, Bangalow. The community and Bangalow business chambers are divided and it is unclear what will happen next. Here regular Herald contributors, **Jenny Bird** and **Tony Hart** look at the DA currently with Byron Shire Council.



In May 2016 a local developer, registered as Chase Lismore Road Pty Ltd, submitted to Byron Shire Council a Development Application (DA) to build a "Rural Industries Food Precinct" on part of a 26.5 hectare farm at 201 Lismore Rd, Bangalow. The overall aim of the proposed development is to enable the growth of the local food industry (in this case large scale food production). The developer estimates the cost of the project to be about \$24 million.

The site sits opposite the Bangalow industrial estate and is currently accessed via Slattery's Lane off the Lismore Rd. The northeast corner of the site is 500m, as the crow flies, from residential housing on the western fringe of Bangalow. The farm has been used for grazing cattle, with 97 per cent of the land cleared. It is bounded on one side by Byron Creek and about half the site is flood prone. The submitted DA proposes development on the higher section of the site.

The project has been the subject of much discussion and debate around the town, in the local press and on the internet. Arguments have been put both for and against the development. The Bangalow Progress Association voted to not support the development and almost half of the Bangalow Chamber of Commerce refrained from supporting it.

This article attempts to present to

the community of Bangalow a factual description of the project, using information in the DA itself as the evidence base. **The Herald** believes a clear representation of the main facts will best serve the community as it deliberates the impacts of this proposed development on Bangalow. Due to the size of the project and the length of the DA itself, only key features of the project are described.

Who will decide this development?

The development is, by definition, large. In NSW once a development's capital investment value exceeds \$20 million it becomes a project of 'regional significance' and consent decisions move beyond the jurisdiction of local councils to Regional Planning Panels. While Byron Shire Council will carry out its usual assessments of the DA it will not make consent decisions about this project.

The panel that will exercise consent authority over this project is the Northern Joint Regional Planning Panel, which covers Northern NSW. Members of the Panel are appointed by the NSW State government. The two representatives from Byron Shire Council on the Panel are the Mayor, Simon Richardson, and Shannon Burt, Director Sustainable Environment and Economy.

For those not familiar with the jargon,

a development application (DA) is a formal request for consent to carry out development. It consists of a collection of documents including application forms, site plans, consultants' reports and the like. This DA, at 548 pages, includes studies on flood, agriculture, social impact, ecological impact, noise impact, landscaping, visual impact, traffic impact, waste minimisation and management, and engineering.

What is proposed?

The DA states the impetus for this development is the need for existing local food processing businesses to expand to meet increased demand for their products and to stay in Byron Shire. Local businesses listed as 'under negotiation' in the DA are: Brookfarm, Byron Bay Cookie Company, Salumi Australia and Byron Bay Ginger Nectar Drink Company.

The DA argues there is a shortage of sites in Byron Shire that might accommodate the needs of expanding large-scale food production businesses and, with potential for access to suppliers and markets, access to major transport networks, and minimising infrastructure costs through clustering. The DA argues this particular site was considered the most suitable for this proposal.

The DA does not list other potential

sites in Byron Shire that were investigated nor does it present any comparison of alternative sites.

Main features

The DA describes the proposal as having two stages. It contains the following main features:

- Eight (8) new buildings comprising: three (3) x 5,000m² rural (agricultural) industrial buildings that would be doubled in size to 10,000m² in later stages, one (1) x 3,000m² rural industrial building, three (3) x 800m² rural industrial buildings, and one (1) x 1,000m² food excellence facility. These buildings would be clad with combinations of colorbond, fiber cement and timber.
- One relocated existing building, which would become the administration and information centre for the site.
- 506 onsite car parking spaces for employees and visitors, road works, and truck parking areas. (As a comparison, the Main Beach car park at Byron Bay has 95 car parking spaces, so imagine a bit more than five times that size for this development.)
- Landscaping of the developed area, screen planting along Lismore Rd boundary, with the new buildings positioned on the downward slope of the site to reduce the visual impact of the development from Lismore Rd.
- Landscaped mounds to buffer noise impacts.
- Riparian revegetation of the Byron Creek boundary.
- Onsite sewerage management system.
- Solar hot water, stormwater collection,

rainwater harvesting and solar panels to reduce carbon footprint and impact of manufacturing on the environment.

The buildings/sheds

The total floor area of the eight proposed buildings/sheds amounts to 21,400m², or the equivalent of 5.3 acres, or 2.15 hectares of land.

If you have trouble imagining the size of these sheds, it might help to compare them to supermarkets. An average large supermarket like Coles or Woolworths covers a floor area of 3,000m², and an average small supermarket like Aldi or IGA 1,500m².

For Stage 1 this makes the total floor area of the eight new sheds the equivalent of seven large supermarkets, or 14 small ones.

If the second stage of the development were to be approved the total floor area of the eight sheds becomes 36,400m², or the equivalent of nine acres, or 3.65 hectares. In supermarket terms this means the equivalent of 12 large supermarkets or 24 small ones.

Main activities

The DA proposes the following activities will occur on the site:

- Manufacturing, processing, packaging, warehousing and distributing of local agricultural products;
- Livestock processing;
- Retail/wholesale sale of produce via cellar door outlets;

continues page 08



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Ken and Carol Boomsma
and family today



When Ken met Carol – a love story

Ken met Carol in late December 1988, just before Christmas, in Denver at a wacky bar called the Platinum Triangle. Ken was dropping out of society when he and some friends came across three Australian girls at the 'dollar a Corona' night.

"We met and partied on and off over a month before we went our separate ways after promising we would meet again. We met up briefly a couple of months later in New Orleans for the Mardi Gras and again parted ways promising to meet up in Mexico

in a few months' time," Ken said.

"I realised I was head over heels in love and it was a great excuse for me to go deep into Mexico. I thought if they can do it, then so can I. I went to chase down the love of my life.

"I drove off in my trusty 1980 Chevette

with no back end; a very large chunk of ice had fallen from a power line and crushed the back of it in the late spring of that same year, which I had covered with a tarp.

"That would be my last winter in the Northern US. Starting in Tucson Arizona, I

The Food Hub – what does the DA tell us?

continued from page 07

- A restaurant/café/take-away food shop;
- Food tourism;
- Food technology training;
- Showcasing local produce to overseas and domestic buyers.

The DA clearly describes the nature and extent of the activities associated with large scale food production. The DA is less clear on the extent of tourism activities anticipated and on the food technology training aspect of the proposal. In a letter of advice to the developer included in the DA, Byron Shire Council states: "It is understood future uses such as markets and tourism would be the subject of separate applications. However, consideration should be given [in this DA] for future car parking provisions and other provisions pertaining to these uses." Perhaps a clue to the anticipated number of visitors

to the site lies with the proposed 506 car parking spaces. Given the stated number of employees likely to be onsite at any one time is estimated as 131, and projected employment figures may rise to 300, we might guess visitor numbers account for the remainder of the car parking spaces ie: potentially more than 200 at any one time.

Zoning

The majority of the land is zoned RU1 Primary Production Zone under Byron Local Environment Plan (LEP) 2014. Within this zoning there is provision for 'rural industries'. Rural industries can include both agricultural produce and livestock processing industries, and can engage in the following activities: 'the handling, treating, production, processing, storage or packing of animal or plant agricultural products for commercial purposes'. The DA argues the proposed activities

meet the objectives of the zoning and fall within the activities permitted in an RU1 Primary Production Zone. In its letter of advice, BSC did however remind the developers within this zoning 'industries' and 'light industries' are prohibited and can only take place in areas zoned IN1 or IN2 (mainly industrial estates). Council asked the developers to consider the types of activities being undertaken by those proposed tenants who currently operate in IN1 or IN2 zones in the Shire to ensure only those activities permitted under the RU1 zoning were included in the application.

Employment

The DA cites three of the prospective tenant businesses currently employ 175 staff, and anticipates over time the site could employ up to 300 people. One of the DA's objectives is to provide employment opportunities close to places of residence,

zig-zagged across Mexico covering about 4500km constantly driving and living out of my car. Through mutual friends back in the States and the telephone, I was trying to figure out where Carol was.

"I didn't speak any Spanish and being a clean cut American meant I looked like a narc, which didn't help. At one point I was asked if I'd like a job as a mercenary but being a pacifist I declined.

"I headed down the West Coast and then I thought they might be on the East Coast so I crossed the country and went down the major highway on the gulf side of Mexico around Tabasco and then onto Chichen Itza. I meditated a while in one of the many pyramids and hung out for most of a day hoping to see her. I got impatient and drove south towards Canuin, stopping at times on the side of the road for a few hours at time

hoping to catch sight of them driving by. At the time these were all 'good ideas' but in reality very wishful thinking.

"I was running out of money and thought I would go to the city of Merida to cash my last \$50 travellers check but I got lost and accidentally drove back out which was frustrating. I turned around and headed back into the city.

"Miraculously I saw Carol's combi, covered in Aussie stickers, on the highway as far south of Mexico as you can get. Waving madly I chucked a u-e and followed their blue combi, chasing them down. It had taken me over two weeks to find her. When they finally stopped Carol couldn't believe this crazy American had relentlessly searched for her across Mexico.

"The next December we took our own Combi down to the Yucatan and had our honeymoon at a place called X-Ca Cel. After that we spent the next year or so between the US, Mexico, Belize and Guatemala working and traveling before emigrating to Australia in December 1990.

Ken and Carol have been together for 29 years and have four children.

*Melissa Poynting
A true love story. Ed.*



particularly for young people and older men and women. Bangalow is the closest place, yet the DA states: "Most future employees will come from Lismore, Casino and Kyogle". Many current employees of the prospective tenants will be bussed into the site or make their own way by car.

Traffic impacts on Bangalow

The DA contains a commissioned traffic study. The traffic volumes used in the initial study focus on staff movements and delivery vehicles. The numbers are relatively low but these should be viewed as a base line given the anticipated growth of staff to a possible 300. Modelling was based on 175 employees using 175 cars of which 131 will be on site at once requiring 67 parking bays. Commercial vehicles are estimated at 105 vans, and semis. All this will generate 262 employee trips per day and 40 commercial trips entering and leaving the site. As the site

grows this will increase but no estimates are provided. The report shows at least 80% of the traffic generated by the site will flow through Bangalow (either the main street or Granuaille Rd). The traffic report focuses mainly on the impact on Slatterys Lane and Lismore Rd. The potential impact on traffic numbers and flows of visitors to the site, and of tourists using the restaurant, buying produce and/or taking tours of the processing plants is not assessed in the DA.

What happens next?

It is anticipated the panel will hold a public meeting in Bangalow in 2017 to discuss this development. While a date has not yet been set, if you would like to address the Planning Panel at the public meeting you must register with the Secretariat before the meeting.

Contact: 02 8217 2060 or email: enquiry@planningpanels.nsw.gov.au



Bangalow Bridal & Event Fair

The Rotary Club of Summerland Sunrise is hosting its Bridal & Event Fair on **Sunday, 2 April 2017** from 10am to 2pm at the A&I Hall and is looking for interest to exhibit from local suppliers.

Coordinator Josephine Saunders said the club is looking for fresh ideas, interactive displays and is open to suggestions to make the fair bigger and brighter.

Sites are limited and those who book and pay first will receive a site, Joanna said.

"We will limit the number of sites in each exhibitor product/service to three. Where there are more than three for an exhibitor product/service, the first three exhibitors to book and pay will receive the site, at the discretion of the Club. Payment for the fair is to be made by 18 February, 2017.

"This is the perfect opportunity for local suppliers to showcase products and services to potential brides, grooms and partygoers," said Josephine.

"All monies raised will fund Rotary projects, both local and international, so you know your fee is going to support some great causes. (All Rotarians are volunteers.)"

Promotion of the Bridal Fair will be via television, print, radio and social media.

Contact: 0435 990 919 or email: mail@josephinesaunders.com

School days in Bangalow 1911

Kids, are you finding it hard to get it together to go to school? Then read Harry Fowler's account of his long trek to get there in the early 1900s. **Christobel Munson** delves into the archives.

Extract from an article written by Harry Fowler in 1984 to mark the Centenary of Bangalow Public School

"I was five years old and my parents thought it was time for me to start my education by attending school. To go to Coorabell was too far away and Opossum Creek school was on the other side of the creek and quite dangerous to cross after heavy rain. One young Loveday lad was drowned near the crossing so that school was out for me. My mother arranged with my grandmother at Byron Bay to stay with her and attend school there with my Aunty Flo.

So one morning in the distant past, I left my home at Friday Hut Road on foot to catch the cream lorry taking cream to the Byron Bay Creamery. I arrived at the little fruit shop run by Miss Gladys Cass. It was on the corner where Friday Hut meets the Coorabell Road. The Pepper brothers owned two cream runs: one brother did from Monticollum, Possum Creek, Tyagarah to Byron Bay while the one I travelled with went down through McLeod's Shoot, Ewingsdale to Byron Bay.

I arrived on time and climbed aboard and took a seat beside Mr Pepper. He had five light draught horses to pull the covered wagon, the body of which was full of 10 and 12 gallon cream cans. There was a removable upper decking that was being used to carry the rest of the cream picked up on the way. I was fascinated with the way he handled the many sets of reins. (My father used to let me drive our cart with only one set of reins.) He applied the brake with his boot on the big lever sticking up at the side going down McLeod's Shoot. If



the brakes failed it would have been worse than the modern motor lorry losing control. (A horse wagon did lose control some years later going down the Shoot, ran over and threw the horses almost killing the lot, then capsized, spilling practically all of the cream. For months after when passing the spot you would get the stink of stale cream.) We stopped half way down McLeod's Shoot to give the horses a drink from a trough made from a hollow log with both ends sealed off. It was fed from a spring by a wooden guttering. The trough was mostly running over and the water crossed the road. I eventually arrived at the Creamery and made my way to my grandparents' home in time to get to school at playtime.

Most of the children at the school were little larrikins and it wasn't long before I learnt more about the 'Birds and the Bees' than my

school lessons. I attended school until the Christmas holidays. I would come home for the weekends by Pepper's van on Friday afternoon, usually getting to Cass's corner at dark. The two-mile walk home didn't worry me. I wasn't afraid of the dark..."

Out of the Big Scrub, Bangalow, by LC Furnell, had this description of Harry Fowler: "It is recalled that his sturdiness and durability were foreshadowed many years ago when, in the second decade of the 20th century and attending Bangalow Public School, he walked each day the double journey of over three miles each way. He has been known to reach the school soaked to the skin, having been overtaken by drenching downpours on the way. The Headmaster, Mr Curley, would direct him to go across the road to the blacksmith's blazing forge, and dry off."

Going to 'Big School' By Aaliyah Atiel Garang-Hall

I have been at Bangalow Pre School for two years. We have been having sleeps on a mattress and having quiet activities. We learned how to use scissors. I love playing with Delilah, she is my best friend. This year I will be going to Bangalow Public School and I start school on Thursday, 2 February 2017. I am also excited to go to big school and I will be catching the school bus from outside my house.



Aaliyah Atiel Garang-Hall

My friends Polly, Honey, Ruben, Sadie, Finn and Eli are also going to Bangalow Public School which makes me feel happy. I am looking forward to playing the drums and playing in the playground. I will be learning how to speak Japanese. At orientation I got to have a buddy and her name was Isla. We eat with our buddies and play with them. I will be having fun

and I will have two buddies.

At orientation I saw the computers at school in the big room and the library. I really want to buy a laptop so I can do science. I want test tubes. I want to be a doctor like my uncle in Africa and I want to play soccer and dance. I want to play NRL. My favourite footy person is Sam Thaiday who plays for the Broncos. Uncle Ben and Mum took me to watch the Broncos, which is my team, play the Titans, uncle Ben's team.

I can't wait to start school.



'Socs' the barn owl, with a Macadamia Castle ranger and interested visitor:
The sugar glider at the Macadamia Castle
Photos by Tony Gilding and Judy Baker

The world around us: creatures of the night

Pitter-patter, pitter-patter, I can hear dainty footsteps on our roof just as we go to bed. Oh no, here come the heavies. It's the ring-tail and brush-tailed possums using our roof as a super highway as they make their way around the neighbourhood at night. The possums are after the ripe coffee 'cherries' in our garden.

But what else is out there?

Many of us are totally unaware of the variety of creatures of the night that inhabit our gardens.

After a recent visit to the Macadamia Castle's new Nocturnal House, I was able to

see two more inhabitants of our area.

A sugar glider came out of its nest box to feed on some Grevillea flower nectar. A barn owl, named 'Socs' after the wise philosopher Socrates, demonstrated his ability to locate living things through his acute hearing ability. The children visiting were delighted to get up so close to these delightful creatures.

This introduction to the creatures of the night provided an insight into how you can make a place for them in your own life. When you're planning your garden, don't forget to consider the native wildlife, including the

nocturnal inhabitants and visitors. Plant some nectar-bearing shrubs and trees.

With destruction of many stands of old-growth trees, tree hollows – where animals and birds can bring up their families – are becoming scarcer. What about a nest box to encourage wildlife in the garden?

For more information, look up the Australian book: *Nest Boxes for Wildlife*, by Alan and Stacey Franks, which describes how to build nest boxes and improve conservation of local species in our area.

Judy Baker



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Bernadette Thomas, Kath Amor
and Elaine Becker

Where opportunity shops

Anyone wanting to track down bargain-priced clothing or odds and ends usually checks out the Bangalow Anglican Op Shop. It's quite a Bangalow institution and a popular place to visit.

The Op Shop operated out of a few different locations originally; first, from an old garage at the rectory in 1983, then into the nearby church hall. As donations of stock increased there was another move into the upper section of the A&I Hall. After a huge effort from a team

of volunteers the construction of the present Op Shop building was completed in 1994.

Bangalow Op Shop is regarded as one of the best in the area and people come from far and wide to look for bargains and treasure. A great staff of 34 volunteers help out, as well as lending a friendly ear to anyone who wants a chat.

President Kath Amor said: "I love meeting the people in the community. We have many regular customers we get to



know well and we greet them like old friends when they come in."

Volunteers work full or half days twice a month or varied times that suit them better.

The operation of the Op Shop relies on the generous donations of clean items from the public. Space constraints mean only mini size items of furniture can be accepted. Excess donations are usually sent to the Matthew Talbot Centre run by St Vincent de Paul who send clothing to those in need in Africa.

Money raised by the Op Shop is distributed to many organisations in the community. These include Camp Quality, SES, the Rescue Helicopter and Bangalow Scouts. Donations are also made to special appeals in times of drought or floods. The remainder of the funds goes to the Parish.

To become part of this worthwhile cause, drop into the Op Shop. Hours are Monday to Friday, 10am-3pm, or Saturday 9.30am-12.30pm. *Lyn Plummer*

WHAT'S THAT NUMBER?

AA	Tues 5.30	Richard	0466 885 820	Poultry Club	Hec	6687 1322
ADFAS		Anni	6684 3249	Progress Association	Tony	6687 0607
Aussie Rules		Bill	6687 1485	Quilters	2nd,4th Thurs	Helen 6684 1161
Aussie Rules Junior		Greg	6687 1231	Rainbow Region Dragon Boat Clubs	Monica	0408 776 171
Bangalow Parklands Team		Terry	6685 4107	Red Cross	monthly - 1st Fri	Dell 6684 7405
Bangalow Markets	monthly 4th Sun	Jeff	6687 1911	Rugby Union		Richard 0415 773 064
Bangalow Bowlo		Shane	6687 2741	S355 C'mtee Heritage House	Don	6687 1897
Bridge	Fri 12pm	Eda	6685 1984	Scouts	Tues 6.30pm	Jenny 6687 2047
Cancer support	1st Wed 1-4pm	Chris	6687 0004	Show Society		Karen 6687 1033
Chamber of Commerce	1st Tues	admin@bangalow.biz		Soccer Club	2nd Mon 6pm	Nick 6687 1607
Childcare Centre	7.45am-6pm	Kerry	6687 1552	Social Golf	every 2nd Sun	Brian 6684 7444
Cricket Club		Anthony	0429 306 529	Sports Association	2nd Wed bi-monthly	Brian 6687 1024
Co-dependents Anonymous	Thurs 7pm/Sat 4pm	Guy	0421 583 321	Sporting Field	bookings	Nick 6687 1607
CWA	2nd Wed	Di	6685 4694	Tennis Court Hire		6687 1803
Garden Club	1st Wed	Margaret	0403 583 766	Writers Group	1st Thurs	June 6687 1004
George the Snake Man		George	0407 965 092	WIRES		6628 1898
Historical Society/Museum/Tea Room		Wendy	6687 2183	VENUES		
Land/RiverCare	1st Sat working bee	Liz	6687 1309	A&I Hall	Station St	Brian 0427 157 565
Lawn Bowls, Men	Wed & Sat 1pm	Gerry	6687 1142	Anglican Hall	Ashton St	Matthew 0488 561 539
Lawn Bowls, Women	Wed 9.30am	Dot	6687 1246	Bangalow Showgrd	Moller Pavilion	Karina 6687 1035
Lions Club	2nd/4th Tues 7pm	Brian	0408 899 555	Sports/Bowling Club	Byron St	Shane 6687 2741
Netball Club	train 4.15 Thurs	Rachel	6687 0402	Catholic Hall	Deacon St	Russell 0423 089 684
Op Shop	10-3pm, Sat 9.30-12.30		6687 2228	Coorabell Hall	Coolamon Scenic	Ouida 6687 1307
Parks Committee	3rd Tues 7.30pm	Jan	6684 7214	Newrybar Hall	Newrybar Village	Tony 6687 2267
Playgroup	Tues 10am	Sue	0421 030 438	RSL Hall	Station St	Charlotte 6687 2828
Police		Peta	6687 1404	Scout Hall	Showgrounds	Jenny 6687 2047
Pony Club		Kim	6687 8007	Heritage House	Deacon St	Wendy 6687 2183
Pool Trust	3rd Wed	Dominic	6687 1425			



Rebecca, owner of Bangalow Pottery, pictured with one of her popular hand-made jugs, installed a 6kW solar system which has halved her electricity bill

Businesses taking up solar

100 Go Solar* is a not-for-profit community organisation aiming to assist 100 businesses in Byron Shire to install solar electricity generation.

Local environmental supporter Vicki Brooke founded this organisation in 2015 and continues a very industrious coordinating role. She helps businesses with energy assessments and quotes and oversees projects through to installation if needed.

100 Go Solar also offers local finance at competitive rates and easy repayments to save upfront costs.

"Since many have their main electricity use during daylight, why aren't more businesses taking it up," I asked.

"Over 60 per cent of businesses in the Shire are in leased premises," Vicki said. "A common problem is working out acceptable arrangements with landlords. One good way is for the landlord to put in the system and then sell the power to tenants. This can be at prices between grid and generating costs, allowing a win-win outcome."

There is a range of business sizes in the scheme so far. The largest in the first 25 participants, has a 99kW solar panel installation. One of the smaller businesses is Bangalow Pottery, owned and run by Rebecca Ross. She has been potting for 25 years in the little converted church on Lismore Road, just past Readings building. This was originally the Temperance Hall, then a glass window-making business, before Rebecca's pottery. She sells on site, at the Bangalow Exchange gallery, Mullumbimby Art Piece and Bangalow and The Channon Sunday markets.

In 2015, Rebecca installed a 6kW system. She told me it has halved her power bill and is on target to pay itself off in the four years as planned. Her big use is of course two electric kilns. While she uses them as much as possible during sunlight hours, at times

night use is needed, so she is investigating the installation of batteries.

Last year an inaugural awards function was held for the first 25 of the 100 Go Solar participants. Prizes were awarded for innovation and there was great information sharing on solar options.

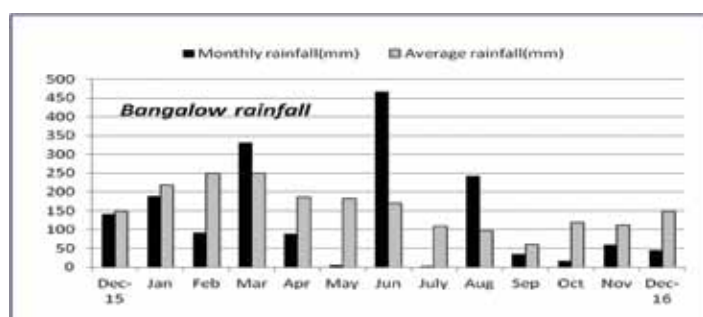
Vicki Brooke tells me they are now nearing the 50 participant mark and another awards function will be held before long. Two other Bangalow 100 Go Solar businesses, The Rug Shop and Island Luxe, were featured and their solar systems explained in last year's **Herald**.

Brian Sundstrom

*100 Go Solar is a non-profit community initiative supported by Byron Shire Council, the Green Building Centre and the NSW Office of Environment and Heritage. www.100gosolar.com.au



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Flow Hive Beehive is all about the flow

In a real rags to riches story, Northern Rivers local **Cedar Anderson** and his father Stuart have invented the Flow Hive – a beehive which allows honey to be tapped directly from the hive without opening it – and taken it to the global market, with orders now tipping 40,000. Here **Melissa Poynting** talks to Cedar about his invention and how it all began.

Cedar Anderson and
his Flow Hive



The Flow Hive was launched in late February 2015 and has since had massive worldwide media attention for its design which makes it far easier to harvest honey; a bit like turning a tap which is far less intrusive for the bees.

From a crowd funding start-up, and assistance from family members developing their first video for FaceBook, the family owned business is now a worldwide success story with premises in Newrybar and employing 36 people locally.

Cedar was raised on a commune in The Channon with 160 acres of freedom, an idyllic small village in the forest with veggie gardens, fruit trees and no TV. A dreamer and passionate inventor, Cedar was always tinkering away making something in the workshop.

"I went to Tunttable Creek Primary School. I didn't like to wear shoes to school and to prove a point I would get creative making tops of shoes from plastic and masking tape with no sole. My dad, Stu, and I built a powered go cart and four of us kids used to pile onto it and ride it down a rough track to school. Later I modified it to steer from the front, more racing car like."

Cedar is inventive in many ways: he has been running his car on old frying oil from the chip shop for over a decade and still

does.

He moved to Bangalow with his mother Radha, when his parents separated in 1990. Cedar then spent his time between The Channon and Bangalow, where the highlights were the milk bar/pinball parlour and Abracadabra.

"The train station closed down when we moved to Bangalow in 1990. The idea of catching the train to the beach was spoiled. With the trucks roaring down the main street it wasn't really a nice place," Cedar said.

"We used to spend our weekends piling the siblings – two brothers, my sister and mum's boyfriend's two kids – in a van and going to the beach at 5am to go surfing. I had fun making fireworks in the back yard in Bangalow since we had 100 acres of paddock. Now mum's house is surrounded by housing estates. I used to play in a band from the age of 14 but would have trouble getting into the venues. I used lanolin and finely trimmed hair to make a fake beard which did the trick. I think it was better than the one I have now," he said.

"I was in some ways given the freedom to experiment and learn by myself and encouraged to do so. My parents would let us learn rather than tell us how to do it. My dad said his style of parenting is to



'get out of the way'. He passed on lots of skills but let us make our own mistakes and learn along the way. This gave me the confidence to have a go and believe I can make something work."

Without a 9-5 job Cedar had the time to develop his ideas and concentrate on his Flow Hive. Rather than going down a traditional business path, Cedar and Stu decided to use crowd funding to raise the money necessary to start production.

Cedar's younger sister Mira weaved some magic with her filmmaking skills and their first video took off on FaceBook with a million views in 30 hours. Since then life hasn't been the same. Two months after launching on FaceBook they had one of the most successful crowd funding campaigns in the world, with over US\$12m raised from 25,000 Flow Hive orders from 128 different countries.

"It's been a very beesy and stressful year catching up on all the orders but also extremely rewarding hearing all the stories and seeing the pics and vids of people harvesting honey in this new way with our invention. People are loving it. It's also really rewarding to be inspiring so many new beekeepers. We get great feedback on how beekeeping helps connect them to the natural world around us in a way they haven't experienced before.

"Recently we tipped over 40,000 orders on our international website which doesn't include a lot of the Australian orders. Australia has been a massive supporter. It started off at 20 per cent Australian and 60

per cent US in terms of orders. Right now, half our orders are coming from Australia since it's a seasonal thing. We haven't been through a full year with product ready to ship yet so we are yet to see what spring in the northern hemisphere will bring.

"Our first office was in Rifle Range Road which we quickly outgrew and now we are at Newrybar. We employ 36 people locally and two externally. We are a friends and family oriented business including my father Stu,

"People are loving it. It's also really rewarding to be inspiring so many new beekeepers. We get great feedback on how beekeeping helps connect them to the natural world around us in a way they haven't experienced before."

sister Mirabai, nephew Jai and my sisters-in-law, Summer and Emily.

"We manufacture from two factories out of Brisbane and one in Portland, Oregon. Every week we have someone check the quality of our product in Brisbane and next week I will go to America. We are on a fast learning curve. We use sustainably harvested timber from Queensland to make the Flow Hives and the frames are also made in Brisbane. We are 100 per cent Australian invented, made and exported around the world. We also use American Western Red Cedar: the

idea is to support local wood for a region, saving on shipping miles and supporting local industries," Cedar explained.

The Flow Hive has also gained attention for good design in international awards. It recently won Silver at the Apimondia Bee Keepers Conference in South Korea and took out the top award at the Good Design Awards, a global design award.

"That was a surprise because the previous year's winner was the Tesla Car. It's great a beekeeping invention can be valued so highly," Cedar said.

"I am still spending my leisure time inventing more products for the commercial beekeeping sector since this is my current focus. I have a new idea every day for other things but I try and keep myself focused on one area and follow it through. I would never get anywhere if I didn't do this.

"We have a lot of videos on our Flow Hive Youtube site, teaching people how to start from scratch with beekeeping. Our family has always kept bees and this is a never-ending rewarding journey. Bees are under stress throughout the world and our future is tied to their ability to pollinate our food sources.

"All my siblings are inventive; you know many people come up with good ideas. Years of stubborn persistence to follow through is what's needed to make a good idea into a good invention.

"To take it to the world is another thing again and we couldn't have done it without the help of all our talented and passionate friends and family," Cedar said.

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When the washing was done...

Visiting recollections from her girlhood, **Gloria Poynting**, aged 89, talks to her granddaughter **Melissa Poynting** about household chores, like doing the washing and ironing.

The fire was always going because our fuel stove also provided us with hot water for the kitchen. In the shop we had a kerosine refrigerator and the bathroom had a chip heater for our hot water. You put the chips in, which were small pieces of wood, with some paper and lit this, then turned the water on and it would heat the water as it came through. You only had a short shower, 3-4 minutes, because water was pretty scarce.

Ironing took a while as it was a slow job. The heavy old irons had to be pushed over the clothes. The electric ones today glide over them. We had three irons to be heated on the stove and everything was starched in those days. You did the ironing with the pot holder to hold onto the iron because handles were not insulated in those days. The iron held the heat for about 20 minutes and then you would change the iron over for another on the stove.

To starch, we used Silver Star starch which you bought in a packet. You poured boiling water over the starch to dissolve it in a billy can. When you finished your washing and rinsing you would starch items by dipping

them into the starch and squeezing out the excess starch by hand before putting them straight on the clothes line. We would starch hankies, collared shirts and linens. Before you ironed them you had to sprinkle water over them so the heat of the iron would

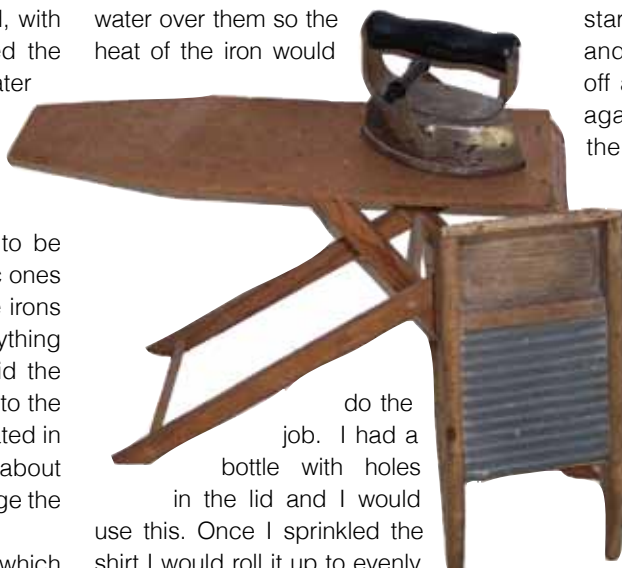
do the job. I had a bottle with holes in the lid and I would use this. Once I sprinkled the shirt I would roll it up to evenly dampen it and then it was ready to iron.

Then along came the shellite iron. You would put the shellite in the tank of the iron and then you add some metho. Then you

lit it and the metho burned out and then the iron would run on the shellite. It would probably go for an hour and if you hadn't finished the ironing you would have to wait until it cooled down before filling it and starting again. If you had finished ironing and still had shellite in it, you would turn it off and it would keep until you needed it again. My sister burned her hands badly the day she added too much metho but I never had any problems with it.

When electricity came in 1956 I bought an electric iron, refrigerator and electric hot water system straight away. They were the main things. They saved so much time and effort.

My electric iron, well I was a bit timid about it at first, but I soon got used to it. Just to switch it on that was just beautiful and it ironed better. You had the one temperature that didn't cool down. It was so much smoother to have an electric iron. Our old iron made a good door stop for the back door, it was good and solid and didn't move.




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