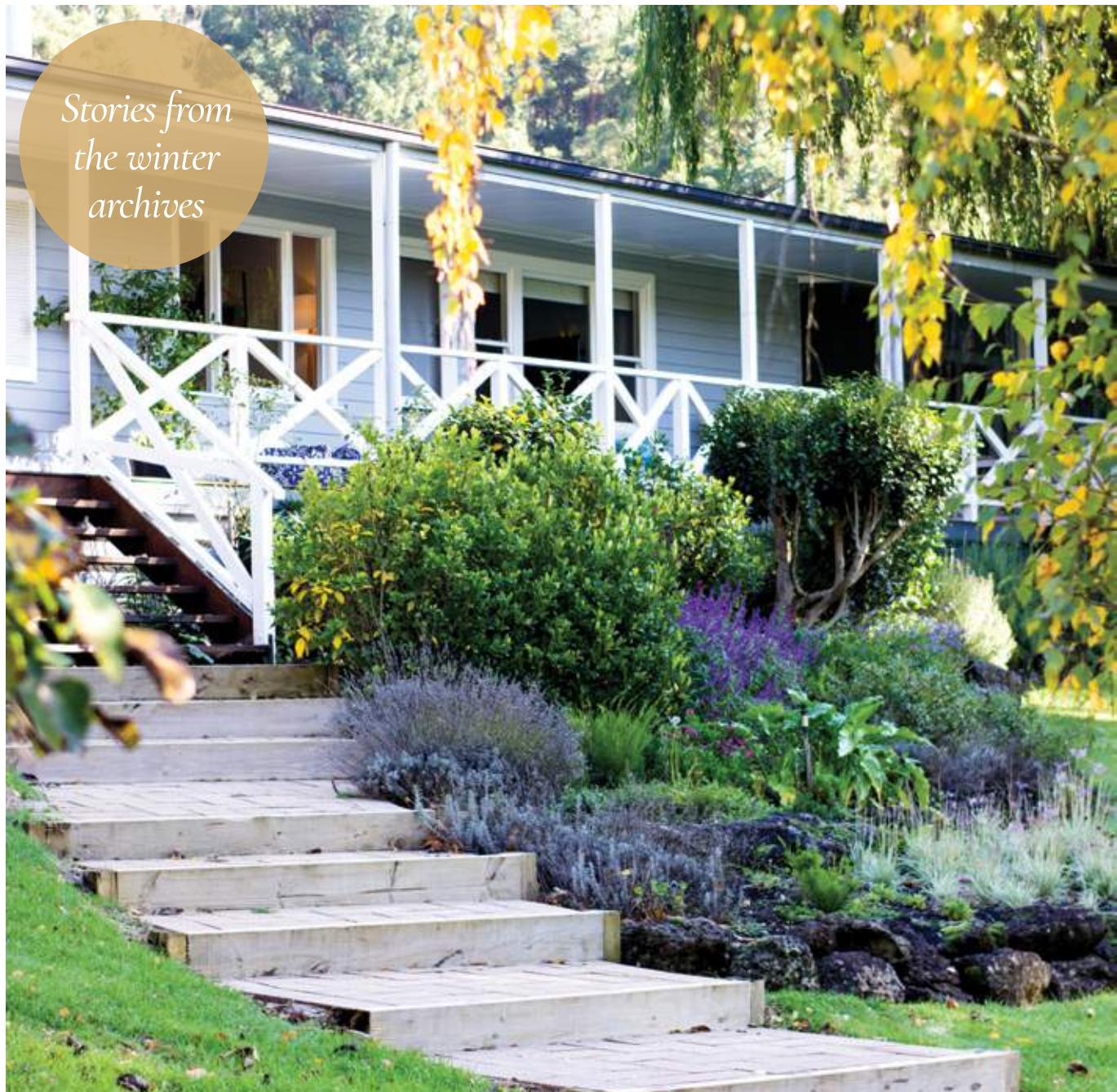


Celebrating country life in the Yarra Valley and Ranges

yarra valley & ranges

Supporting each other through times of change

*Stories from
the winter
archives*



Digital Winter 2020



SPECIAL COVID-19 EDITION
OUR DIGITAL GIFT TO THE REGION

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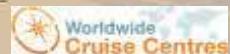
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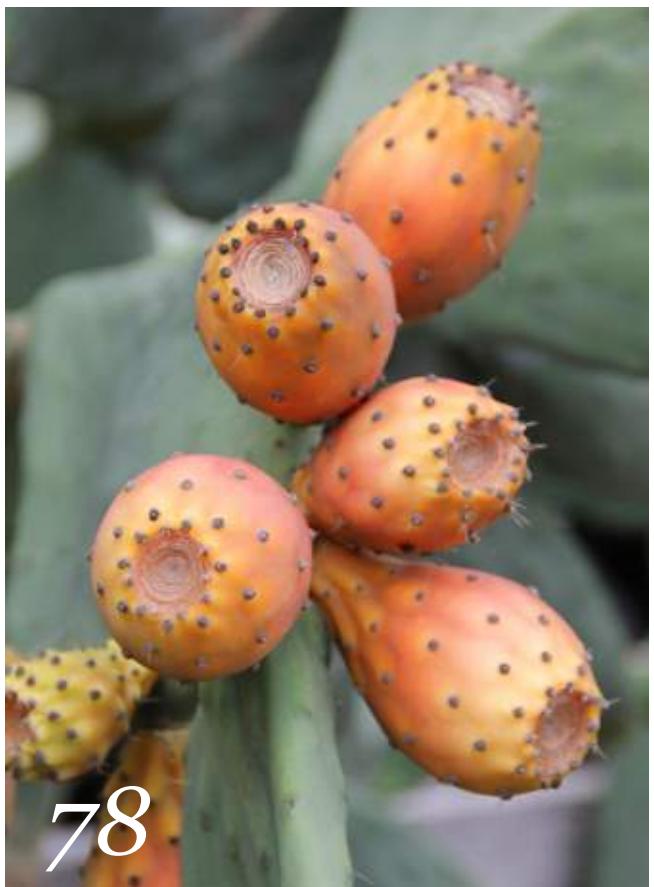
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My Country Property

WYLCHEM STATELY GRANDEUR IN THE DANDENONG RANGES

Exclusive and private, the outdoor spaces are set out with spectacular garden rooms. Views of these can be enjoyed via countless French doors and walls of windows, which highlight the breathtakingly beautiful setting of this superb estate. This residence is defined by timeless architectural detailing and an air of sophistication. A sleek and minimalist white interior, American Oak parquetry flooring and French paving relate perfectly in over 60 squares of luxury living. Shutters adorn the windows in the main central living room, with exposed trusses and highlight windows filling the room with abundant sunlight while an open fireplace and mantle sits adjacent to the wood room/cellar. The formal dining chandelier lights the abstract ceiling profile connecting cleverly to the spacious kitchen styled in charcoals with stone and timbers contrasting white cabinetry and appliances, plus an extensive butlers pantry ideally positioned with catering in mind.

An essential double glazed conservatory, upper level guest wing and cinema room, study or nursery, large parents' retreat with indulgent marble en-suite, plus four bathrooms, a lower level home office and private den to extend on the four living zones...all delightful in their decor.

The exquisite interior and remarkable garden are in perfect synergy, with the undulating parcel revealing visionary design and meticulous care. A Monet-inspired antique French footbridge leads you over the water garden to the evergreen topiary garden, clematis walk and fairy grotto. Botanical magnificence is enhanced by a backdrop of majestic mountain ash trees lining a natural spring fed Creek, and is home to many rare plantings. Dual gates lead to ample car accommodation and parking, a studio, woodsheds and a myriad of pathways to patios and seating terraces inviting guests to appreciate of the Dandenong Ranges most exquisite property... just a stroll to Sassafras Village. Admire by appointment.

Inclusions such as zoned ducted heating, remote-control gates, external spa, new Colorbond roof, garden furniture and ornamentation.

Please note: All property details shown are correct at time of publishing. Some properties may have been sold since publishing. We recommend contacting with the listing agents for details. Copy provided by Bell Real Estate Olinda.

Contact Corinne Sukroo on 0419 805 915 or Jo Hirst on 0427 494 831 for more information.



RT Edgar



The Real Estate Property Specialists

When selling your property, the RT Edgar Yarra Valley sales team make it their mission to help you maximise your return. From left, Gerard Kennan, Simon Gunther, Eliza Houghton, Andrew Houghton and Mark Sutherland, provide quality presentations and tailored campaigns to best suit your property and individual needs we consistently achieve great results.

Our 20 offices span Melbourne's inner east and bayside suburbs including noted lifestyle destinations - Mornington Peninsula, Bellarine Peninsula and Macedon Ranges. This extensive sphere of influence allows our Yarra Valley team the widest possible buying audience - our website alone receives over 80,000 visits per month.

RT Edgar is renowned for their successful marketing of quality lifestyle properties throughout Victoria and our team of experienced agents have a long established and proven track record.

If you are looking to sell, we look forward to hearing from you.

My Country Property

CHUDLEIGH IN SASSAFRAS

A stately, grand and sumptuous residence, privately positioned in an exclusive pocket of Sassafras, where the fortunate few reside. Loved by the current caretakers for over 16 years, Chudleigh has long intrigued many - now we reveal the delights beyond its remarkable facade. The impressive main entry draws guests up to the house, via wide ascending stone stairs, flanked by bronze Hellenistic sculptures, past defined garden rooms and a pond, framed by formed conifers and hedging. The impressive front porch reveals Gothic influenced windows and doorways, as distinctive by their pointed arches.

The entry hall extends your eye over 3 levels above, with a central timber and cast iron stairway dominant while timber panelling and travertine flooring decorates the interior. A casual sitting room with fireplace and bar nook is cosy with mellow timber floors and French doors reaching to the terrace inviting garden views. This private room sits adjacent to the two master suites with luxurious ensuites.

Breathtaking in every sense of the word, the architecture and design although unique, certainly functions as a family home or perfect refuge from a hectic world. The luxurious interior offers space, quiet, and total privacy, while extensive windows in the living areas provide spectacular uninterrupted city views, framed by the beauty of the Dandenong Ranges. Stunning original wood panelling in the living and formal dining rooms are complemented by Trompe l'oeil painting and elevated, decorative ceilings. A flight of steps beckons to the upper cinema chamber, where further views of the city lights down below, and the ever changing skyline can be appreciated prior to a movie session.

The main bathroom is conveniently located for guests at the top of the stairs, alongside the third and fourth bedrooms with mezzanine access to the al fresco patio for gatherings. The quality of the fixtures and fittings will impress, while the kitchen is classically updated for functionality, with quality appliances encased by stone benches. Easy access from the rear circular driveway and garage off a lane allow the owners to utilise discreet and private access. This stunning residence, within walking distance of Sassafras Village, provides a classic architectural statement, lasting impression, and unmatched lifestyle for the resident. Nestled into over 2551m² (approx.) of manicured grounds, and surrounded by only 4 other properties, privacy and distinction is assured.

Inclusions: Hydronic heating, two stone fireplace surround, honed bluestone paving, French chandeliers, wall sconces, bronze sculptures, rock walls, secret spaces/attic storage, dual access, stroll to the Sassafras Village and national parks.

Please note: All property details shown are correct at time of publishing. Some properties may have been sold since publishing. We recommend contacting with the listing agents for details. Copy provided by Bell Real Estate Olinda.

For more information, please contact Corinne Sukroo on 0419 805 915 or Jo Hirst on 0427 494 831.



CULTURE TRACKS



In line with State and Federal Government public health advice, Council has decided to postpone all events and large gatherings organised by Council.

It is advised that events and large gatherings run by Council, are cancelled or postponed where appropriate for one month (four weeks), as of Friday 13th March 2020.

Regular reviews of this arrangement, including duration, will be made as more information is gathered.

Council's venues will be in touch with all ticket holders to notify them of the cancellations and organise a full refund.

For information about non-Council events, please contact the event organiser.

This decision has been made in response to confirmation of the first human to human transmission of COVID-19 in Victoria, and concerns about the ability of this disease to spread where individuals are within close proximity to each other, for example, in a crowded environment.

*For the latest information about COVID-19, check the Department of Health and Human Services' website:
dhhs.vic.gov.au/coronavirus*

Please continue to check our website for updates.



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E: thegalleryolinda@gmail.com

YARRA VALLEY AND RANGES MAGAZINE

Discover more of country life in between issues through our social media and website. Join in and chat with fellow readers, catch up on the latest events and competitions and enjoy the very best of country life online.



e-newsletter

Our Facebook page is a great way to get a fix of country life in between issues. Every month we post events, links to our free e-newsletter and some behind the scenes pics of our photoshoots and interviews.

@YarraValleyRangesCountryLife



instagram

See behind the scenes of our photo shoots and interviews, and extra shots that don't make it into the magazines, on our Instagram feed.

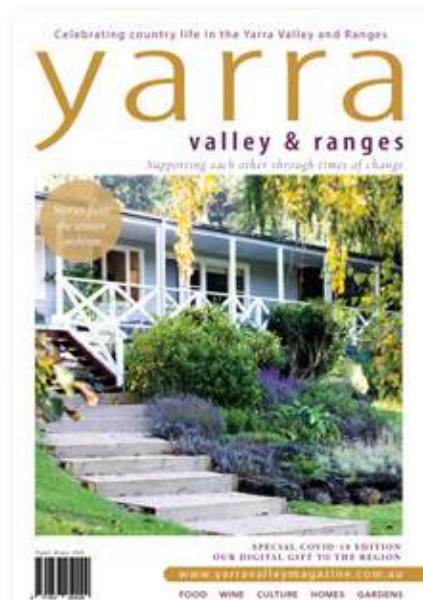
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Bringing you the best of country life throughout the Yarra Valley & Ranges with all the current country life news and events, plus feature articles, advertiser links and more.

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www.yarravalleymagazine.com.au



Cover Photo: Elly Laughton

We regularly send out our free e-newsletter. With events, feature stories and special offers just for our subscribers, experience country life delivered straight to your inbox. You can sign up on our website. It's easy and free!

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*“We want our region to thrive,
so please share the link to this edition widely...”*



letter from the *editor...*



Dear readers,

A very warm welcome to our first digital issue of Yarra Valley and Ranges magazine. We are grateful for the incredible support that we have felt during the last few months during an ever-changing landscape. COVID-19 has affected so many of our local businesses; we have had to quickly adapt to new and creative ways of working.

As the situation unfolded, we realised the significant impact that this would have on our production and decided to produce a digital issue of the magazine rather than our traditional print version for Winter. We still wanted to do everything in our power to continue to support our region and chose to make this a free platform for local businesses to keep you updated on how COVID-19 has affected them, how they are adapting to changes, and how they are moving forward.

We have taken a look back into the archives and shared some of our favourite Winter stories, incorporating many previously unseen images. We have gifted advertising space to our business partners in support of local industry that has been affected by the virus. We want our region to thrive, so please share the link to this edition widely.

None of us could ever have predicted such a swift and dramatic change in the way we live and work, but we have witnessed incredible human resilience, creativity and an ability to adapt to change with grace and humour. I'm sure we've all had our moments of frustration (I know I have), but I've experienced and heard so many positives over the last few months that have really highlighted the best of human nature. Working and learning from home has been challenging for sure, but I have to confess that I loved the slowing down and the reconnection with my teenage (and adult) kids. It has been a reminder of the most important things.

To readers new and old, we thank you for being part of our digital edition, and for supporting our region.

Take care of each other over these chilly winter months. Stay safe, and we look forward to seeing you in September with our beautiful spring publication - in full glossy, gorgeous print!

With love,

Pip



Image: Rick Liston



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The logo for The Riverstone Estate. It consists of the word "THE" above a stylized wave line, followed by "RIVERSTONE" in a bold, serif font, and "ESTATE" below it in a smaller, sans-serif font.

As you arrive at our sweeping driveway you will get your first glimpse of the breathtaking 360 degree views of the Yarra Valley. At the top of the hill nestled in 75 acres of vines you will be greeted by our enchanting bluestone storybook homestead with a soaring pitched roof, elegant bay windows and charming front entry.

Building on the reputation and history of the region, The Riverstone Estate is known for producing exceptional food and wine, with breathtaking views no matter where you look. The Riverstone Estate is managed and operated by a small, yet passionate team of individuals who love what they do. We are especially invested in bringing outstanding experiences to life for our guests, no matter what their occasion. From weddings/events to corporate lunches and our cellar door - Come and discover our story with a visit today.

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Image: Icon Photography

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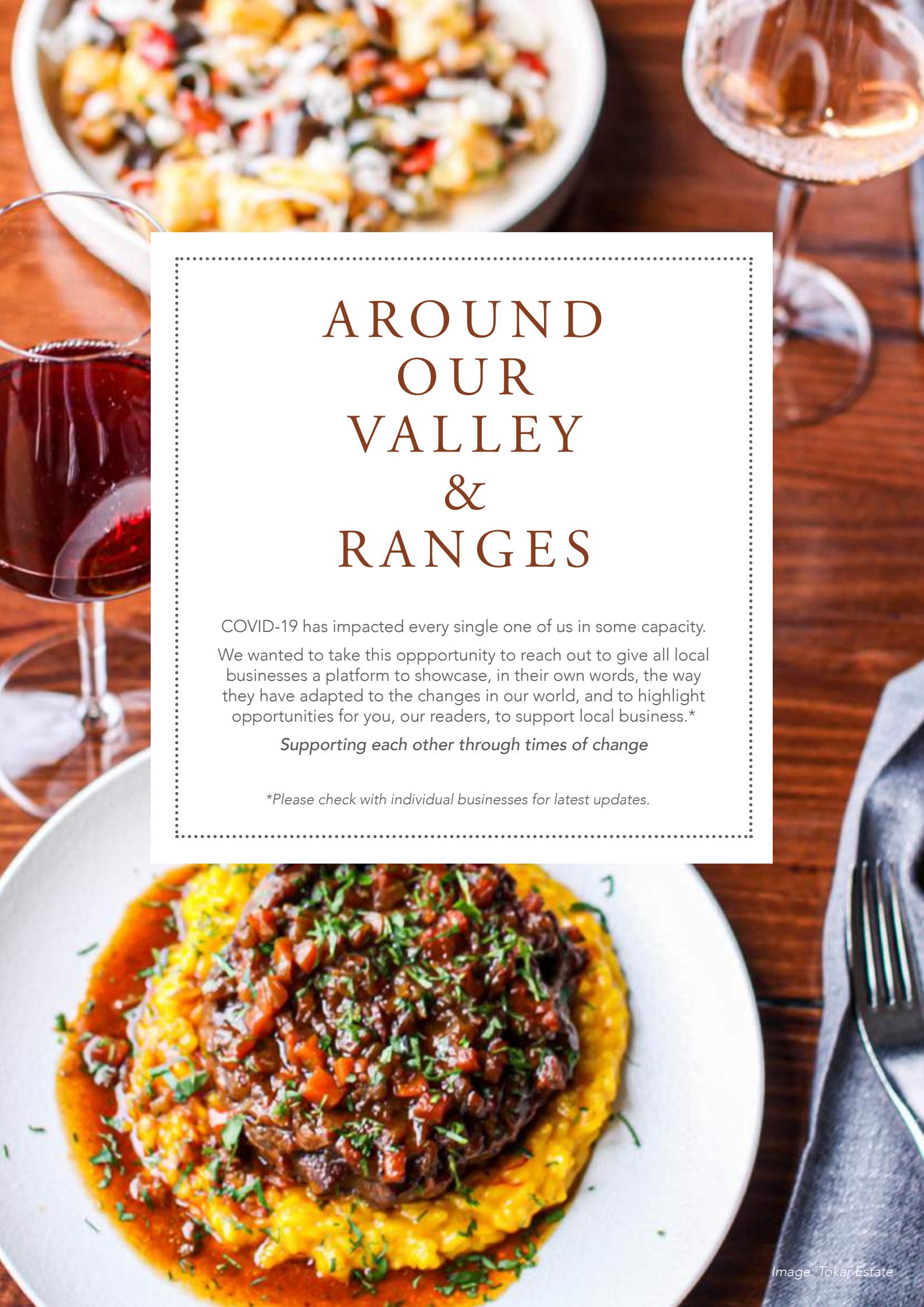


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AROUND OUR VALLEY & RANGES

COVID-19 has impacted every single one of us in some capacity. We wanted to take this opportunity to reach out to give all local businesses a platform to showcase, in their own words, the way they have adapted to the changes in our world, and to highlight opportunities for you, our readers, to support local business.*

Supporting each other through times of change

*Please check with individual businesses for latest updates.



Image: Tokar Estate

AROUND OUR VALLEY & RANGES



AN NOTE FROM MEDHURST WINES

It's only temporary!

We are still making wine!

With all necessary social distancing measures in place our team is still working on producing single vineyard wines that are an expression of site and season.

Medhurst is a family owned winery, located in a bushland setting overlooking the Yarra Valley. The winding driveway leads to our contemporary, architecturally designed cellar door.

We are looking forward to re-opening where you will be welcomed by our friendly wine passionate staff. Whilst enjoying the beautiful grounds and vista over the Yarra Valley you can partake in a wine tasting or join us for lunch. Our Chef Joel will be creating new dishes made with garden fresh local produce.

During this period of forced closure we are offering a fantastic deal for online buyers, 20% discount and free freight on all purchases. This offer is available until 31st May 2020.

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EXCLUSIVELY CRUISING IS OPEN TO ASSIST

Exclusively Cruising remains open as normal to assist with any of your future travel plans. As we have always operated as a home based business we are familiar with the new normal of 'Work from home' and eternally grateful to be able to enjoy the glorious views of the Yarra Valley and ranges.

Initially its looking like we will be able to travel within Australia and NZ before travel further afield opens up in the new year. Cruise lines have currently suspended operations and we are hoping that some local options might open up within the next few months. With over 38 years industry experience we'd like remind you that we can assist you with ALL travel bookings, however cruising remains our specialty. Please sign up to our newsletter at www.exclusivelycruising.com.au contact so we can keep you up to date on the progressive re-opening of borders and some inspiration for future travel. If you are currently in the planning stages of your next holiday we'd be happy to offer any advice and help with your planning. Please either ring us on 9762 3588 or email cruise@exclusivelycruising.com.au. It's now more important than ever to support your local businesses as they really can give a more personalised service.

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AROUND OUR VALLEY & RANGES



TOKAR ESTATE HAS LAUNCHED RITA'S PANTRY

These new home-delivered meal options are prepared by Chef Maria Kabal and offer well priced, vacuum packed meals that can be prepared and plated within 20 minutes.

The offerings rotate fortnightly, with each dish made completely in house (including pastas).

The current meal offering includes:

Luke's Famous Lasagna

Pumpkin and Ricotta Gnocchi with Sage

Roast Quail with Braised Greens and Tokar Guanciale

Wagyu Roast Beef with Red Wine Jus, Fermented Shiitake and White Bean Puree

The meals are delivered by the Tokar Team – ensuring employment supports local employees and their families. The meals have been priced accessibly and are available in three sizes:

Single Person Pack \$55 (1 x Adult)

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View the offering at <https://tokarestate.com.au/product/ritas-pantry-meal-box/>

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THE SHORTEST LUNCH 'AT HOME'

The Yarra Valley Smaller Wineries will not be running the Shortest Lunch in the usual way this year. Instead, offering an 'at home' version of the roving winery trail.

The group has curated 36 wines available in a case of 12 – a mix of reds, whites, rose and sparkling varietals.

Each case is completely different, with no two bottles from the same winery.

It's a way for event goers to still have the chance to taste wines produced by the small, family owned wineries of the Yarra Valley while supporting them during these challenging times.

Boxes will be available from

www.yarravalleysmallerwineries.com.au/events/shortest-lunch-2020

www.yarravalleysmallerwineries.com.au



LOCAL ARTIST FINALIST IN PERCIVAL PORTRAIT PAINTING PRIZE

Upwey artist Marisa Avano has been selected as a finalist in this year's Percival Portrait Painting Prize. The biennial event is North Queensland's own portrait competition. The Percivals showcase work currently being produced by Australian artists, and the competition has also given many emerging artists an opportunity to engage with portraiture and share their expressions of themselves and those close to them.

Marisa's painting *Call to Land*, is inspired by the spiritual relationship between the Australian landscape, and Aboriginal Traditional Elder Delsie Lillyst. Delsie's ancestral maternal totem, the Yellow Tailed Black Cockatoo, is also depicted in the artwork. It is a part of Delsie, and she is a part of the land. The land calls to its people and its people respond. In the painting, Delsie's jet black hair blends into the black being of the yellow tail cockatoo – symbolizing that the two are one. Delsie's breastplate of black silky feathers, clothe her heart, whilst the knowing eye of the cockatoo on her right, the spirit of her ancestors, guides her footsteps and brings knowledge and wisdom to pass on to future generations.

Exhibition dates:

Perc Tucker Regional Gallery, Townsville.
Online virtual tour available 22 May – 19 July 2020.

www.marisaavano.com



THE STORE HOUSE

We made the decision to keep trading takeaway as per the guidelines, and have not regretted it! Our house blend, Jesus Walks, have been flying off the shelves to home baristas, and

It's been wonderful to safely connect with our community during this time. Amazingly, last year we started working on an online coffee course as a side project of The Storehouse, which we got to launch during lockdown. Its a simple way for home coffee drinkers to take their daily coffee from meh to marvellous! Check it out at soyouwanttobeabarista.teachable.com

Yarra Valley & Ranges magazine readers can enjoy 10% off by using the code YVMAG at the checkout (first 30 customers only).

The Store House
7a York Road, Mt. Evelyn VIC
Ph: (03) 8288 2112





OLINDA TEA HOUSE NAME THE PET ALPACAS COMPETITION

For a bit of fun during this shutdown, Olinda Tea House would like you all to think up some great names for our pet alpacas.

Here's a few things to know about us to help you get your creative cogs and whistles building steam: Olinda Tea House is a top notch modern Asian-fusion restaurant and tea house in the Dandenong Ranges surrounded by beautiful Mountain Ash forest. The butterfly-roof event and dining spaces are set within 17 acres of flower farm and Chinese gardens. When you visit you can walk alongside the babbling brook, follow the boardwalk by the pavilions and wander up the Chinese garden paths past the pagodas to the edible garden.

We have two alpacas that love to meet our guests. You can even get a bag of feed (when we are open again) so you can make friends with them. But they really need your help with coming up with a great name for each of them. Can you help? Just think about the tea house, think about the Dandenong Ranges and think about cheeky, munching, woolly alpacas and let us know what name you come up with.

Best names will be chosen by the manager and a naming ceremony will be performed once we are open again. Those who come up with the best names (2 winners) will receive a High Tea or 3 course lunch or dinner for two. Entries close 31st July 2020. Entries can be emailed to contact@olindateahouse.com.au or [#OlindaTeaHouseAlpacas](#). Good luck!

Olinda Tea House
86A Olinda-Monbulk Road Olinda VIC 3788
Ph: (03) 9751 0556
www.olindateahouse.com.au



GIPPSLAND GARDEN & HOME EXPO 2020

Drouin Lions Club are continuing to work with Lardner Park toward hopefully running this annual event. It will go ahead as outlined below providing Coronavirus COVID-19 social distancing government restrictions have been lifted, in time to complete all arrangements

This annual event is the second largest in Victoria with over 150 attractive gardening and home innovative sites, enjoyed by a crowd of over 6,000 with displays and sales stands.

Lardner Park, via Warragul
9:00 am to 4:00 pm Saturday 10th October
9:00 am to 3:00pm Sunday 11th October

Entry \$10.00 Under 16 Free

Garden Guru for 2020 on Main Stage Melissa King

Enquires, call Mike Thorne on 0425 796 847
or email gardenexpo@drouinlions.org.au

AROUND OUR VALLEY & RANGES



WITNESS OF LOCAL'S KIND AND CARING HEARTS

The locals' true colours of kindness, care and love has brightly shone through during this time of COVID-19. As a florist located on the main street of Healesville, we feel as though we are at the centre of a friendly community that everyone can truly count on. Flowers have become an important symbol of support for people working at home, older loved ones in aged care, couples that would have had their wedding day coming up, lonesome birthdays and so on. From us at MIDNIGHT Flowers and Sharps, we thank you for letting us play a part in the Yarra Valley's generosity with our passion for fresh local flowers.

MIDNIGHT Flowers and Sharps.
217A Maroondah Highway, Healesville VIC 3777.
Ph: 0418 219 801
www.midnightflowersandsharps.com.au



NEW OFFERINGS FROM AUSTRALIAN HARVEST

Australian Harvest have been producing organic gourmet foods in Coldstream for 20 years. You may be familiar with our Organic Horseradish Vinegar and Bio-Grape Bio Curcumin, we are now excited to introduce you to our Hardings Organic Black Elderberry Vinegar. We were planning to launch this product with winter approaching as it contains: Organic Apple Cider Vinegar, Organic Black Elderberry, Organic Echinacea, Organic Astragalus, Organic Kakadu Plum (Highest natural source of vitamin C) this combination of herbs all known to boost the immune system is a delicious vinegar perfect now and every winter season when the immune system is under attack.

Please contact us direct on either
9739 0203 or 0428 224640.

Australian Harvest Fine Foods Pty Ltd
7 & 9, No 4 The North Gateway Plaza
Coldstream VIC 3770
Ph: (03) 9739 0203
www.australianharvest.com.au



ANTIQUATE - CUSTOM UPHOLSTERY ART

Our upcoming Upholstery Art Ottoman & Framed Fibre Workshop (originally planned for July), has now been rescheduled for a later date, when we can all safely enjoy creating together once again.

Dates to be confirmed once restrictions are lifted. If you would like to receive a notification of rescheduled class dates and times, please email us at hello@antique.com.au or through the website www.antique.com.au

We hope you are all staying safe and well.

www.antique.com.au



Every SATURDAY in JUNE

Essential Services Market

8am - 1pm

Yarra Glen Racecourse

Free Parking. Social Distancing Measures Apply.

CRAFT MARKETS AUSTRALIA
YARRA GLEN RACECOURSE MARKET

FIND SOME SPACE (AND A CHANGE OF SCENERY)

The Beech trees have dropped their leaves and the winter flowers are blooming and we are left dreaming of a drive through the hills on a foggy winters day. Stretch your legs, give yourself some space and have a much needed change of scenery in the Dandenong Ranges. Only one hour from Melbourne are wide open spaces, trees and forests. It's never been a better time to take a break at home and stay a while - you'll have access to everything you need.

Book into one of the stunning properties available through Valley Ranges Getaways and wake in the morning to hot coffee and delicious country breakfast. Make your way through the winding roads to wander through Cloudehill Gardens and explore the winter blooms. Grab a takeaway dinner and bottle of wine and sit in front of a roaring fire with the forest right outside.

The perfect winter awaits you.

www.vrgetaways.com.au

www.cloudehill.com.au

CRAFT MARKETS AUSTRALIA IS BACK WITH AN ESSENTIAL SERVICES MARKET

Running every Saturday in June.

Food markets are classed as essential gatherings, and we're working hard to ensure food growers, producers and suppliers are able to trade during these trying times. Find an array of stalls with take home meals, fresh produce, plants, soaps and other essential items at Yarra Glen Racecourse, from 8am - 1pm. Entry is free.

With strict measures in place to minimise the risk of transmission, Craft Markets will continue to review and adapt our strategies to ensure the safety of our patrons, stallholders and staff. We are committed to providing opportunities for small scale food production which we have seen in recent months, is more important than ever.

Head to our website www.craftmarkets.com.au to view more information and the management guidelines that will be enforced.

Craft Markets Australia

Yarra Glen Racecourse

Market Dates: Saturday 6th, 13th, 20th, 27th June
www.virtualcraftmarkets.com.au



EDIBLE GARDEN YARRA VALLEY

The Edible Forest Yarra Valley is a place of healing where visitors feel the calming effect that a forest creates. Fully enclosed, the forest was established by using permaculture and Hugelkultur principles to foster and nurture over 850 different edible and medicinal plant varieties. Chemical free and proudly organically grown the abundant vegetation has created its own healthy eco-system.

It truly is a place that you have to see, to believe.

'Tour, Taste & Educate' garden tours operate Monday – Friday at 10am (bookings essential via the website). The Edible Forest also offers a garden nursery where you can purchase plants, healthy gut and fermenting classes, and a gift shop where you can purchase local handmade craft, honey from the hives on the property, and preserves from items picked from the forest.

You can also be part of the Edible Forest community of like-minded gardening enthusiasts by joining our Garden Club. We will collectively guide and educate you on the simplicity and importance of integrating edible and medicinal plants into your everyday life, to assist with your positive wellbeing.

For more information please visit www.edibleforest.co



WARRATINA LAVENDER FARM

Autumn has been an amazing season for us at Warratina. Challenges, change & commitment have been the trifecta for us.

The Gift Shop has remained open throughout selling not only lavender products but also the award winning heirloom tomatoes from Wandin Yallock Farms, recently awarded the best heirloom tomatoes in Victoria.

We have committed ourselves on cleaning all work areas, re-organising documents & all paper work in the Tea Room, Gift Shop & Work Room. Outside work has been enormous cutting back all gardens, pruning, weed control and fertilising.

Time has been spent on new online ordering initiatives with positive results. Our online sales have grown considerably.

Warratina has reintroduced its Winter menu & will be following the strict guide lines of Covid-19 care.

We look forward to your visit & enjoyment of the winter flowering lavenders, fresh air, the tranquillity of the Yarra Valley & of course one of our famous Warratina scones with jam & cream.

Warratina Lavender Farm
105 Quayle Rd, Wandin North VIC 3139
Ph: (03) 5964 4650
www.warratinlavender.com.au



YARRA YERING ANNUAL VINTAGE RELEASE

Sadly we were unable to host our Annual Release Weekend in May this year, however the 2018 vintage release wines are now available online for your cellar or dinner table.

This is also an opportunity to secure the multi-trophy winning 2018 Underhill Shiraz which recently collected four National Wine Show of Australia awards:
Shiraz Trophy
Single Vineyard Red Trophy
Red Wine of Show Trophy
Len Evans Memorial Trophy for Champion Wine of Show

Although we are currently open for wine sales only, when our Cellar Door returns to normal business operations the new release wines will also be available for tasting.
Call Cellar Door on (03) 5964 9239

The complete range of Yarra Yering wines are available online at www.yarryaying.com



ERIN K JEWELLERY DESIGN

I am a jeweller based in Croydon South and the onset of COVID-19 brought business to a halt.

Jewellery is a want, rarely a need, at the best of times so when the financial impact of this pandemic hit, it became apparent that I would need to pivot my business and not focus on the sales side of things but rather the human connection and the importance of this.

I decided to implement a Random Acts of Kindness initiative; still creating, but with purpose. The response has been moving, uplifting and heart-warming. It has been lovely to see my customer base get behind my initiative and help me to spread a little kindness.

Examples of my Random Acts (there have been 5 initiatives so far) are:

I made 10 pair of my Daisy print earrings to gift to strangers. My followers were invited to nominate who they wanted me to send a pair of earrings to. I got my children involved with handmaking little gift cards that I wrote messages on to the recipients.

I encouraged followers to say thank you with a Peach Rose print earring giveaway. 10 pairs were made and sent out to strangers who were nominated by someone. The Peach Rose represents appreciation so it was the perfect design for people to say thank you to someone who has helped them during this difficult time.

People have been so open with their stories; the connections I made were so lovely and have left a lasting impression.

I will continue to offer RAOK as part of my business from now on as it is so important to show kindness all of the time not just during crisis.

www.erink.com.au



ZONZO ESTATE

Zonzo Estate is offering their full range of wine online for shipping Australia wide, whether your tastes lie in a wonderful rich red or some bubbles - they have got you sorted. They also offer a range of merchandise including gift vouchers - if you are in need of a last minute present for someone special.

Head over to www.zonzo.com.au to start shopping.

Zonzo Estate

957 Healesville - Yarra Glen Road, Yarra Glen VIC 3775

Ph: (03) 9730 2500

www.zonzo.com.au



SILVA COFFEE

Silva Coffee is family owned and operated by husband and wife, Wayne and Cleo Silva.

Located in the beautiful Yarra Valley, Victoria's premium food and wine region. Specialising in roasting single origin and unique coffee blends.

Escape to the country with your coffee-loving friends and discover the world of coffee. Experience a coffee tasting flight or enjoy a delicious coffee at the Roastery Door, purchase to take home or order online, and never run out of coffee again! If you can't decide, try their signature discovery box or subscribe to receive your favourite coffee as often as you like. For those looking for a new taste sensation, try Cascara tea from sun-dried coffee cherries, a refreshing fragrant tisane with cherry, apple, and peach flavours. From the mountains to the valley, the voices of coffee call.

Open Mon – Fri 9am to 5pm, Sat 9am to 3pm.
Bookings Essential for Coffee Tastings

Silva Yarra Valley Coffee Roasters

3/21 Britannia Creek Rd, Wesburn VIC 3799

Ph: (03) 5967 2987

www.silvacoffee.com.au

AROUND OUR VALLEY & RANGES



ALOWYN GARDENS

Alowyn Gardens is delighted to announce we have just opened our newly refurbished indoor plant house and our dedicated succulent and cacti house.

Some beautiful displays await the keen plant shopper, and one of our horticultural staff will be on hand to answer any questions you may have. Stroll around with a cup of delicious Genovese coffee as you imagine how some of these lovely plants will look in your home.

Alowyn Gardens and Nursery
1210 Melba Hwy, Yarra Glen, VIC 3775
Ph: (03) 9730 2400
www.alowyngardens.com.au



NILLUMBIK ARTISTS OPEN STUDIOS

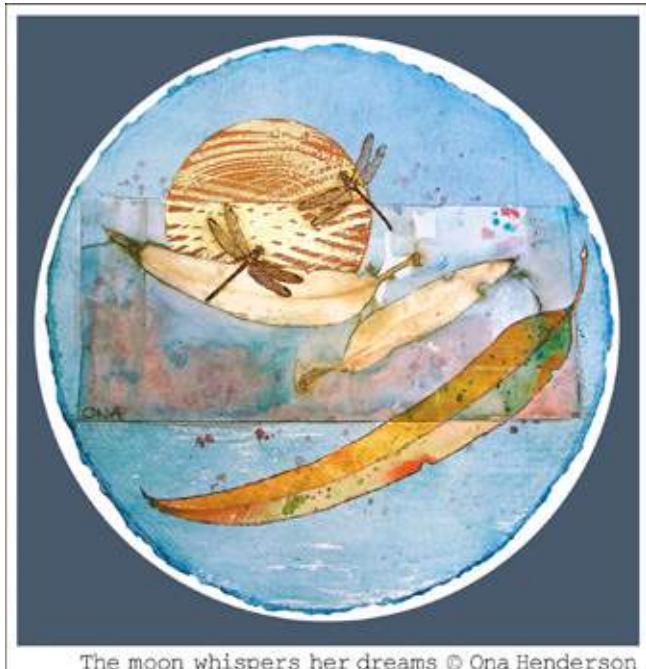
Art lovers welcome.

Our Nillumbik Artists Open Studios creators are still making beautiful works during this period, and they now have a fabulous online Artist Market/ Online shop.

Have a browse and maybe even go shopping.
Available from our online shop:
www.artistsopenstudios.com.au/online-shop

Showcasing our founders: Ona Henderson & Syd Tunn – painters & printmakers at Creek House Studios in the Bend Of Islands.

Online Shop — Nillumbik Artists Open Studios
www.artistsopenstudios.com



The moon whispers her dreams © Ona Henderson



MONTAGUE LAUNCH ENVY™

Montague, Australia's leading family-owned fresh produce company, delivers a sweet Australian crop to apple eaters with this week's launch of envy™.

envy™ apples feature a dense flesh that is somewhat sweeter than other apples. The apples are naturally juicy and low in acidity and maintain a bright white flesh well after being sliced making it a favourite for cheese boards, cooking and snacking.

"We are so excited the envy™ season is here, it's such a great tasting, sweet apple." said Scott Montague, Managing Director and third-generation family member. The envy™ apple is a naturally occurring cross between a Braeburn and a Royal Gala and is a sister variety to the Montague's already famous apple, JAZZ™.

The 2020 envy™ crop will deliver over 1.5 million kilograms of fruit to Australian consumers. envy™ apples will be available to Australian consumers starting in May 2020. Aussie shoppers can expect to see the Australian envy™ apple in retail stores from May till September. This fruit will be drawn from orchards across the country from Stanthorpe in Queensland to Manjumup in Western Australia and the Huon Valley in Tasmania, Batlow NSW and Yarra Valley, Victoria and other exceptional growing environments in between.

The 2020 growing season has provided the usual blend of blessings and challenges for Australian growers.

A cold wet spring followed by some extreme high temperatures in December meant the first part of the growing season was a real challenge. As a result of these conditions, a small percentage of the overall 2020 envy™ crop is showing some minor brown to golden marking on the skin. This marking is called russet, a naturally occurring discolouration which appears on the skin of the apples. The skin discolouration does not change the flavour or nutrient value of the fruit.

From mid January however the weather conditions changed dramatically with mild temperatures and good autumn rainfall providing the perfect conditions for growing amazing fruit with bright red stripes and amazing sweet flavour.

The final result, is a crop of full flavoured fruit, loaded with juice and characterised by bright red stripes in the foreground over a cream background with the occasional piece still exhibiting some of the russet marks that were a legacy of the early season.

To keep up to date with new innovations from Montague or interact with the team online, please visit: wwwmontague.com.au

Montague is a family-owned business whose history stretches back three generations. Founded by William (Bill) Montague (OAM) in 1948 the company is now operated by his family. In 2020 Montague activities include fruit production and packing, food sales and marketing and the provision of storage and logistics services. The Montague team and their network of national and global horticulture partners are dedicated to developing innovation in the industry and educating consumers about the world of fresh produce.



BABAJIS KITCHEN

Babajis Kitchen in Belgrave is renowned for its South Indian street food.

Billy from the restaurant says, "We are well and truly operating throughout COVID. There have been many positives.. It's made us stop running around like mad chickens cooking at festivals everywhere, and has allowed us to concentrate on our restaurant. We've done lots of things differently. We've shared our surviving COVID journey on Facebook each week, the wins and the challenges for a small business in the hills. The interaction we have been getting on FB is fantastic for a little Indian restaurant. I honestly thought folk must be sick of our TED style posts every week - but it seems they love following the journey. We've started an Indian charcoal barbie every weekend, selling massive chicken tikka skewers and we've started an 'extreme delivery' service, delivering dinner once a week to a set location, at a set time, to towns such as Mount Evelyn, Croydon, Emerald, Olinda, Monbulk, Rowville and Boronia - as well as to the Belgrave community. It's had a massive take up."

We've also started teaching our community how to cook a traditional Keralan banana leaf banquet in preparation for our community to come together to celebrate 'Onam' (Kerala's Christmas) with us in September. Onam is a magical time of the year in our home-state of Kerala; a 10 day harvest festival celebrates the return from the ancient underworld of all round good guy and anti-caste warrior, King Mahabali. We celebrate to remember the good within people and we sure have seen a lot of that during the COVID pandemic. The date of the banquet and exact location is still to be determined, depending on COVID restrictions. We will keep you updated. Please check our social media regularly."

Register your interest:
www.facebook.com/events/708201813321518/

1/1644 Burwood Hwy, Belgrave, 3160,
Ph: (03) 8288 2982
www.babajiskitchen.com.au

THICK AS THIEVES WINES IN BADGER CREEK

Thick as Thieves Wines in Badger Creek has recently launched a new website www.tatwines.com.au

To celebrate and to make it easier for everyone to get home delivered wine direct from our winery, we are offering **FREE DELIVERY AUSTRALIA WIDE** (for 6 or more bottles).

Feel free to mix up the 6 pack if you'd like to try a few of our new releases or a straight 6 pack if you've got a favourite that you'd like to stock up on. Don't forget to 'Join the Gang' and sign up to our mailing list so we can keep in touch with news and offers.

www.tatwines.com.au



COLDSTREAM HILLS AND ST HUBERTS CELLAR DOOR

Do you need some wine advice?

Our Cellar Door team are passionate about matching great wines with great people.

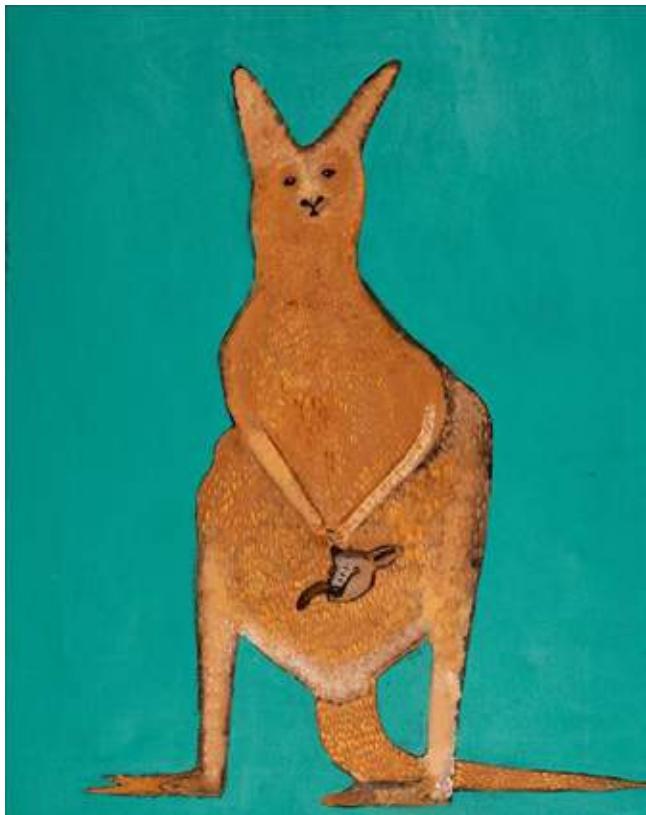
If you'd like help selecting your wines, call our team on (03) 5960 7028 for wine delivered to your door with free freight.

www.coldstreamhills.com.au

www.sthuberts.com.au



Karen Napaljarri Barnes, polymer paint on Belgian linen



Wilma Napangardi Poulsom, animals Around Yuendumu, polymer paint on Belgian linen

HEARTH GALLERY

Animal People

- *Sentience, Reciprocity, Kinship.*-

6 August - 4 October 2020

A deep knowledge of non-human kin is expressed through these beautiful observations based in lived relationship. Others depict Jukurrpa (Dreaming) stories where ancestors take animal form as creators of the land. These works are ultimately a statement about relationship, based in moral responsibility, appreciation, kinship, respect, care and the tenets of reciprocity.

Karen Napaljarri Barnes, Murdie Nampijinpa Morris, Wilma Napangardi Poulsom and Cherylyn Napangardi Granites from Warlukurlangu Artists, Tanami Desert, Danny Riley and Dinah Norman from Waralungku Arts, Gulf of Carpentaria, Baluk Arts, Victoria, Amanda Wright, Peter Waples-Crowe, Glenn Loughrey.

Hearth Galleries

Christine Joy Curation & Exhibitions

Shop 208 Maroondah Hwy Healesville

Ph: 0423 902 934

www.christinejoycuration.com.au



OAKRIDGE

Oakridge Wines contemporary Cellar Door and Dining Room offer the best in Yarra Valley food & wine.

Take in the spectacular views at our Cellar Door whilst you enjoy a tasting of our award winning wines, or join us for an indepth Wine Masterclass with matched canapes.

Oakridge's one-hat Dining Room offers an innovative, seasonal menu inspired by and sourced from the surrounding landscape and our own kitchen garden.

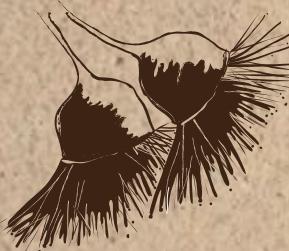
For booking or function enquiries visit us at
www.oakridgewines.com.au
info@oakridgewines.com.au
or call (03) 9738 9900

864 Maroondah Highway, Coldstream, VIC 3770



CELLAR DOOR OPEN DAILY 10AM - 5PM
RESTAURANT OPEN THU - MON, 11:30AM - 5PM

RESTAURANT • PRIVATE DINING • CELLAR DOOR • WEDDINGS • CORPORATE EVENTS • CELEBRATIONS



Kuranga native nursery and paperbark café



The home of Australia's largest range of Australian native plants. Anywhere.

native nursery

We invite you to come and enjoy the Kuranga experience and explore our unique and diverse native flora. We have the tiniest and most delicate, the most deliciously scented, the prettiest and most unusual of Australia's flora.

paperbark café

Enjoy a relaxing break in the tranquil setting of our acclaimed café. Treat yourself to a delicious cooked breakfast, superb coffee or perhaps a tart, slice or wattleseed scones with macadamia butter and rosella jam. Our lunch menu offers native bushfood using fresh local ingredients. Visit our website for our current menu.

gift shop

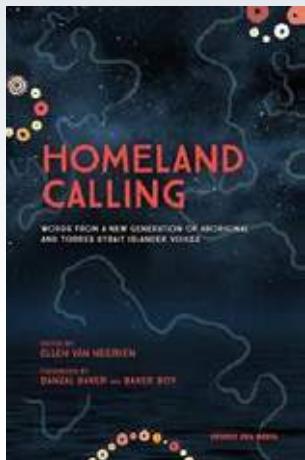
Browse the diverse range of Australian made gifts including bushfoods from native spices and dukkahs to macadamia honey and finger lime marmalade in our gift shop. Our beautiful range of body products are made with native plants extracts such as lemon myrtle, lillypilly and kakadu plum. We also stock giftware, homewares, books and lots more.

Kuranga Native Nursery & Paperbark Café
118 York Rd, Mt Evelyn.
Melway Ref. 52 K3

Open 8.30am - 5pm 7 days a week
(03) 9760 8100
www.kuranga.com.au

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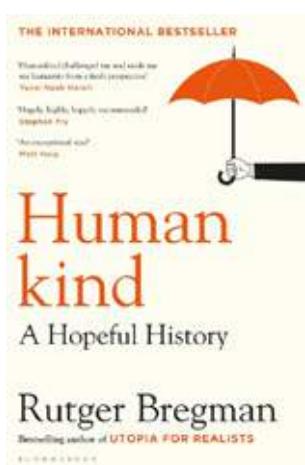
Non Fiction



HOMELAND CALLING: WORDS FROM A NEW GENERATION OF ABORIGINAL AND TORRES STRAIT ISLANDER VOICES

Homeland Calling is a collection of poems created from hip-hop song lyrics that channel culture and challenge stereotypes. Written by First Nations youth from communities all around Australia, the powerful words display a maturity beyond their years. Edited by award-winning author and poet Ellen van Neerven, and brought to you by Desert Pea Media, the verses in this book are the result of young artists exploring their place in the world, expressing the future they want for themselves and their communities. These young people are the future, and their passion for their culture, languages and homelands is beyond inspiring.

All royalties from the sale of the book will go towards Desert Pea Media's training and development programs in Indigenous communities.



HUMANKIND: A HOPEFUL HISTORY

By Rutger Bregman

'This is the book we need right now' - Telegraph

It's a belief that unites the left and right, psychologists and philosophers, writers and historians. It drives the headlines that surround us and the laws that touch our lives. From Machiavelli to Hobbes, Freud to Dawkins, the roots of this belief have sunk deep into Western thought. Human beings, we're taught, are by nature selfish and governed by self-interest.

Humankind makes a new argument: that it is realistic, as well as revolutionary, to assume that people are good. The instinct to cooperate rather than compete, trust rather than distrust, has an evolutionary basis going right back to the beginning of Homo sapiens. By thinking the worst of others, we bring out the worst in our politics and economics too.

In this major book, internationally bestselling author Rutger Bregman takes some of the world's most famous studies and events and reframes them, providing a new perspective on the last 200,000 years of human history. From the real-life Lord of the Flies to the Blitz, a Siberian fox farm to an infamous New York murder, Stanley Milgram's Yale shock machine to the Stanford prison experiment, Bregman shows how believing in human kindness and altruism can be a new way to think – and act as the foundation for achieving true change in our society.



MAGNOLIA TABLE VOLUME 2: A COLLECTION OF RECIPES FOR GATHERING

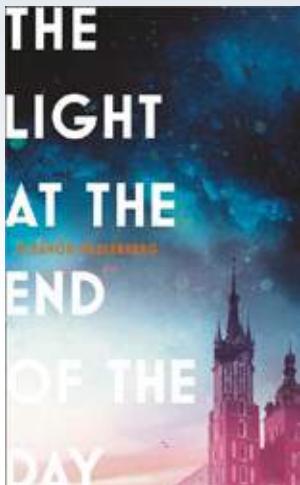
By Joanna Gaines

Release date 08/07/2020

Following the launch of her #1 New York Times bestselling cookbook, Magnolia Table, Joanna Gaines was inspired to get back in the kitchen and start from scratch, pushing herself beyond her comfort zone to develop new recipes for her family, and yours, to gather around. Magnolia Table, Volume 2 is filled with 145 new recipes from her own home that she shares with husband Chip and their five kids, and from the couple's restaurant, Magnolia Table; Silos Baking Co; and new coffee shop, Magnolia Press. Beautifully photographed and filled with dishes you'll want to make at home including Pumpkin Cream Cheese Bread, Chicken-Pecan-Asparagus Casserole, Magnolia Press Chocolate Cake and many more - from breakfast to dinner, plus breads, soups, and sides!

SEASONAL READING GUIDE
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Your one stop Hills shop for books and art supplies

Fiction



THE LIGHT AT THE END OF THE DAY

By Eleanor Wasserberg

Release date 22/07/2020

Spanning countries and decades 'The Light at the End of the Day' is a heart-breaking novel of exile, survival and how we remember what is lost.

When Jozef is commissioned to paint a portrait of the younger daughter of Kraków's grand Oderfeldt family, it is only his desperate need for money that drives him to accept. He has no wish to indulge a pampered child-princess or her haughty, condescending parents – and almost doesn't notice Alicia's bookish older sister, Karolina.

But when he is ushered by a servant into their house on Kraków's fashionable Bernady ska street in the winter of 1937, he has no inkling of the way his life will become entangled with the Oderfeldts'. Or of the impact that the German invasion will have upon them all.



THE SPILL

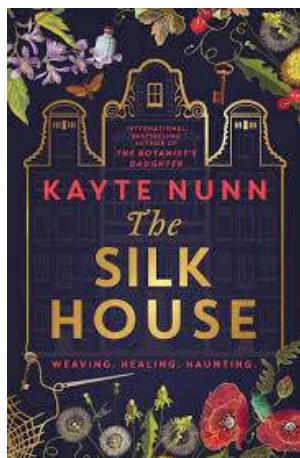
By Imbi Neeme

In 1982, a car overturns on a remote West Australian road. Nobody is hurt, but the impact is felt for decades.

Winner of the 2019 Penguin Literary Prize!

Nicole and Samantha Cooper both remember the summer day when their mother, Tina, lost control of their car – but not in quite the same way. It is only after Tina's death, almost four decades later, that the sisters are forced to reckon with the repercussions of the crash. Nicole, after years of aimless drifting, has finally found love, and yet can't quite commit. And Samantha is hiding something that might just tear apart the life she's worked so hard to build for herself.

The Spill explores the cycles of love, loss and regret that can follow a family through the years – moments of joy, things left unsaid, and things misremembered. Above all, it is a deeply moving portrait of two sisters falling apart and finding a way to fit back together.



THE SILK HOUSE

By Kayte Nunn

Weaving. Healing. Haunting. The spellbinding story of a mysterious boarding school sheltering a centuries-old secret by the bestselling author of 'The Botanist's Daughter'.

Australian history teacher Thea Rust arrives at an exclusive boarding school in the British countryside only to find that she is to look after the first intake of girls in its 150-year history. She is to stay with them in Silk House, a building with a long and troubled past.

In the late 1700s, Rowan Caswell leaves her village to work in the home of an English silk merchant. She is thrust into a new and dangerous world where her talent for herbs and healing soon attracts attention.

In London, Mary-Louise Stephenson lives amid the clatter of the weaving trade and dreams of becoming a silk designer, a job that is the domain of men. A length of fabric she weaves with a pattern of deadly flowers will have far-reaching consequences for all who dwell in the silk house.

Intoxicating, haunting and inspired by the author's background, The Silk House is an exceptional gothic mystery.

SEASONAL READING GUIDE

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Your one stop Hills shop for books and art supplies

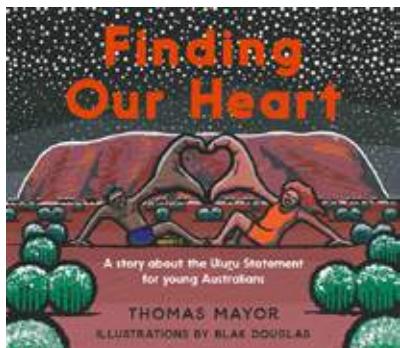
For the kids



CHANGE STARTS WITH US

By Sophie Beer

From turning off the lights to eating less meat, there are many small changes we can make to help save our beautiful planet. A timely and uplifting picture book, Change Starts with Us is perfect for little activists and fans of Sophie Beer's first two titles 'Love Makes a Family' and 'Kindness Makes Us Strong'.

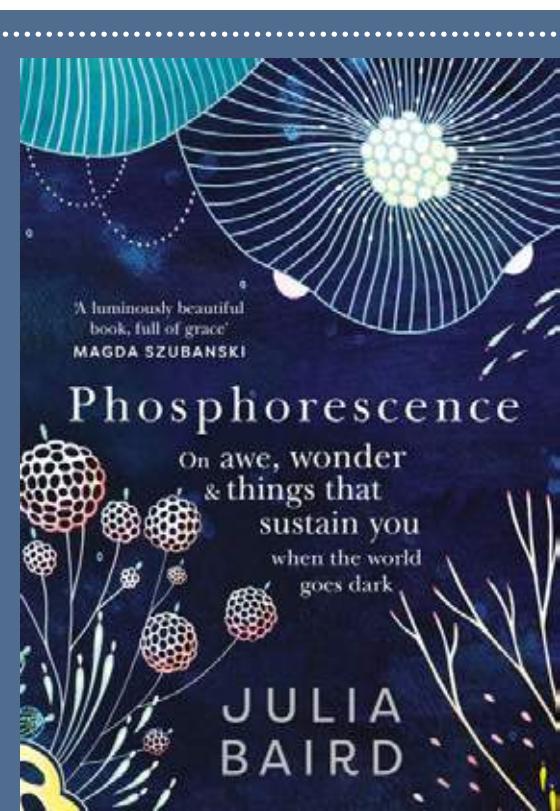


FINDING OUR HEART: A STORY ABOUT THE ULURU STATEMENT FOR YOUNG AUSTRALIANS

By Thomas Mayor

A young reader's edition that follows Thomas Mayor's bestselling book 'Finding the Heart of the Nation'.

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WINTER STAFF PICK

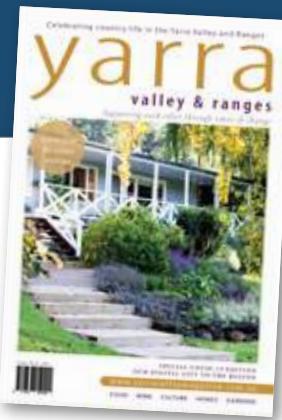
PHOSPHORESCENCE

By Julia Baird

Absorbing, achingly beautiful, inspiring and deeply moving, Julia Baird has written exactly the book we need for these times.

Phosphorescence is a beautiful, intimate and inspiring investigation into how we can find and nurture within ourselves that essential quality of internal happiness - the 'light within' - which will sustain us even through the darkest times.

Over the last decade, we have become better at knowing what brings us contentment, well-being and joy. We know, for example, that there are a few core truths to science of happiness. We know that being kind and altruistic makes us happy, that turning off devices, talking to people, forging relationships, living with meaning and delving into the concerns of others offer our best chance at achieving happiness. But how do we retain happiness? And more than that, when our world goes dark, when we're overwhelmed by illness or heartbreak, loss or pain, how do we survive, stay alive or even bloom? This book investigates these questions and more, and is exactly the book we need right now. Highly recommended by Belgrave Book Barn staff.



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WORDS Lindy Schneider | PHOTOGRAPHY Supplied

Taste Trail of the Upper Yarra Valley

SIX OF THE BEST FOODIE DESTINATIONS OF THE
UPPER YARRA - ALL LESS THAN 12 KILOMETRES DRIVE
FROM START TO FINISH

Start early and find yourself buying freshly laid eggs before heading for the most essential morning beverage – coffee and more from the roastery door!

Wesburn may be an unexpected stop on the Warburton Highway but in recent years it's become a true mecca for good produce. Bring your chiller pack and stock up on pastries, cheese and bread before heading on to a wine and cheese tasting flight at Taste Yarra Valley in the pretty village of Warburton where you can while away the afternoon and seal the deal on a perfect foodie day.

1. LITTLE YARRA FREE RANGE EGGS

Worth the drive just to see the cuteness overload of the Maremmas that watch over the girls. These are freestyle eggs laid the way they should be, by happy chooks living their best life pecking by the idyllic Yarra River.

Take cash and leave your money in the tin at the stand just inside the farmgate.

Where: 150 Doon Road, Launching Place

More info:[www.facebook.com/
LittleYarraFreeRangeEggs](https://www.facebook.com/LittleYarraFreeRangeEggs)



2. SILVA COFFEE

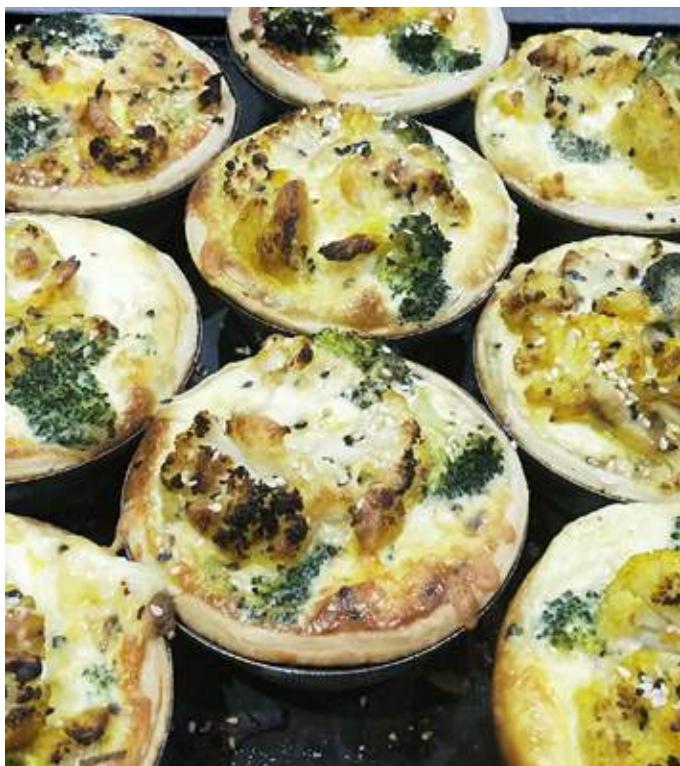
Visit the roastery door of this multi award-winning coffee roaster. Meet the owners Wayne and Cleo and be guided through a tutored tasting. Try a coffee flight and learn mindblowing new ways to enjoy great brew.

Or simply sit back and sip your favourite variety as you 'wake up and smell the coffee!' Great range of take home coffee packs and accessories. Open Monday to Saturday.

Where: 3/21 Britannia Creek Rd, Wesburn

More info: www.silvacoffee.com.au





3. FLYING APRON PATISSERIE

We are not exaggerating when we say this is the 'best of everything' patisserie; delectable vanilla slice, sublime cannoli, perfect almond croissants, the best buttery pastry you've possibly ever tried, and sausage rolls and pasties that should be illegal.

Awesome sandwiches, tarts and to-die-for coffee (roasted by the fabulous people at Silva of course). Jodie and Tony King have a way with baking that makes you smile for days and everything is handmade on the premises.

And you can buy local art from the walls, local artisan products and pick up a jar of the incredible locally made Threads of Saffron Moroccan Moreish here too.

Open Wednesday to Saturday, early until 4pm-ish.

Where: 2874 Warburton Highway, Wesburn

More info: www.facebook.com/The-Flying-Apron-Patisserie



4. MILL GROVE DAIRY

Cheese makers Pieter and Nicky make traditional handmade cheese just around the corner in Millgrove. This little fromagerie is a must for cheese lovers and a great opportunity to buy a large variety of local and imported cheese by the gram. You can also stock up on crackers and condiments, deli items and cheese accessories. Buy a cheese box and enjoy a cheesy picnic on the Yarra. One of the few places you can try and buy a matured gouda – and it's exceptional!

Where: 2874 Warburton Highway, Wesburn

More info: www.facebook.com/Mill-Grove-Dairy
www.millgrovedairy.com



5. YARRA VALLEY ARTISAN BAKER

The people of the Upper Yarra Valley have taken Ben the Baker in as one of their own. The must have is the French style baguette (get there about 10.30am and they will be fresh out of the oven), amazing sourdoughs and delectable bitesize treats such as Portuguese tarts and traditional French canelés. Baked fresh daily Wednesday to Sunday and closed when sold out. What else can we say? It's just really good bread (and especially good with a slab of cultured butter from Mill Grove Dairy).

Where: 1/2876 Warburton Highway, Wesburn

More info: IG @yvartisanbaker



6. TASTE YARRA VALLEY

Taste Yarra Valley is the official cellar and dairy door for Wild Fire Wines and Mill Grove Dairy. More than a collaboration, Taste Yarra Valley is the union of two families passionate about sharing what they love best.

Try a Cheese and Wine flight . – it's the perfect introduction to the local and artisanal wonders of Taste Yarra Valley. Flight options include wine, fortified wines, craft beer & ciders, gin and whisky.

Every sliver of cheese and every sip of wine has been personally made and selected for you for a full tasting experience. You will be guided on a tour of the senses, where aroma, sight and taste collide in glorious 'a-ha' moments.

Bring a chiller pack and complete your tasting session with your own personal selection of cheeses and fine wines to take home. Enjoy wine by the glass, a charcuterie board and cheese platter in this charming wine room – a 'feel good space' of comfort and tranquillity.

The Yarra Valley is a perfect region for grape growing and cheesemaking, and Taste Yarra Valley, in the township of Warburton, is on the radar for discerning foodies and wine lovers. Open Thursday to Sunday from late morning until late.

Where: 3383b Warburton Highway, Warburton

More info: www.tasteyarravalley.com.au

IG: @taste_yarra_valley

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- Take a drive and turn it into a delicious taste trail in the Upper Yarra Valley.
- It's not just the fertile ground and fabulous views that make our produce taste so good – it's the generous people too, and they will be proud to share their passion with you.

HOW TO GET THERE:

Melbourne CBD to the Upper Yarra Valley is approx. 70mins drive.
Take the Maroondah Highway to Lilydale and then turn right onto the Warburton Highway.

Distances between:

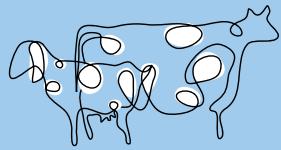
Little Yarra Eggs to Silva Coffee - 4.1 km (5 mins)

Silva Coffee to Wesburn precinct

Flying Apron, Millgrove Diary, Yarra Valley Artisan Baker 1.8 km (2 mins)

Wesburn to Taste Yarra Valley 5.0 km (5 mins)

*By Lindy Schneider
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For eleven years, Yarra Valley and Ranges Country life magazine has been the region's premier lifestyle magazine, unrivalled in its quality content and in it's widespread distribution. Please be assured that we are doing everything in our power to produce our Spring issue in full glorious print - the way we like it - to be in the shops early September.

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WORDS Kristin Lee | PHOTOGRAPHY Kate Baker

Fabric of Life

AN UPWEY TEXTILE ARTIST IS MAKING AN IMPACT
WHILE TREADING LIGHTLY ON THE EARTH

There's an astonishing beauty behind synchronicity. It's this art of meaningful coincidence that Irish-born Jude Craig knows all too well. The good-humoured eco-conscious textile artist, who blesses her living vats and indoor and outdoor workspaces before commencing her plant dyed creations, is a firm believer in following your heart.

After becoming enamoured with textiles at high school, Jude's path was set, but not quite how you might expect. When she first applied to Manchester Metropolitan University, she didn't get in.

"I wasn't good enough," Jude recalled from her home, which overlooks a creek and tall eucalyptus trees, in Upwey. "So I went back to Ireland with my tail in between my legs and every day for a year travelled from Bangor, where I lived, to the Botanic Gardens in Belfast. I used to sit in the gardens and draw plant specimens because I knew Manchester Metropolitan University was very much about flowers and classic textile design, and I didn't have enough of that in my portfolio."



The following year Jude reapplied and was accepted. After completing her degree in printed textile design, she set up her own textile design business and, as a sideline, handmade greeting cards with a friend, Rachel Hare. Jude left the greeting card business in its infancy and Rachel steered it to the well-known Belly Button Designs.

For Jude, it was "a sideways glance at the world", more specifically a love interest, that saw her travel through Africa, including Mali, Ghana and Senegal. When she returned to Manchester, she was suddenly single. She also felt "terribly unsettled".

So Jude decided to spend the summer helping study sea turtles in Turkey. When she got back to the UK, her textile design business was winding up, because she "wasn't giving it the integrity it needed".

Not sure what she would do, Jude happened to notice an ad in the Big Issue "seeking adventurous people for a Cairo to Cape Town overland expedition". Four months later, she was travelling again. That's when she met her partner, Marty.







Interestingly, Marty grew up in their home at Upwey, where they now live with teenage sons Oskar and Kaspar and beloved pooch, Lobey. The airy, light-filled and renovated three-storey house stands on 2.5 steeply sloping acres and "has a lot of spirit".

Known as Atelier Bye-Ways, it was first built as a sewing factory in the 1940s. Jude believes there was an arrangement between the original owners of the house and the owner of a knitted garments factory in Hawthorn. "They brought all the knitted clothes out from Hawthorn and the ladies in Upwey would sew them together and put embroidery on them."

When the sewing operations were returned to inner-Melbourne, the building fell into disuse. Then, between 1954 and 1956, Upwey High School needed an annexe while doing their extensions. They bought Bye-Ways. "For a few years, 150 girls came to school here," Jude said.

Once the new high school additions were completed, the dwelling was left to fill with brambles, earning the reputation of "a derelict, creepy house". Some years later, Marty's father, a psychiatric nurse and passionate art collector, purchased the property. "If any of his psych patients showed a leaning towards art helping them therapeutically, he would take them on and give them paint," Jude said. "He turned this place into an art gallery."



Today, the house, studio and verdant surrounds of the Dandenong Ranges provide a profusion of creative nourishment for Jude, a commission-based artist who also runs natural dyeing workshops. Wholeheartedly embracing her ethos of “work instinctively, preserve traditions and be responsible”, Jude forages for local botanical objects and dyes, such as eucalyptus, ferns or wattles that are only used on natural and mostly recycled fabrics. Hand-dipping the likes of delicate silks and pre-loved wools, linens, cottons, bamboo and hemp into vats, she creates richly textural forms and various abstract pieces.

Because of the eco-factor, Jude also uses real metals, like iron and copper, to transfer the image onto cloth. In recent years, she’s embraced the master dyes, especially the plant-based indigo (deep blue and violet) and madder (ruby red). Despite blue being her favourite colour, Jude says the ancient and distinctive indigo wasn’t something she was immediately drawn to. She thought it was too difficult to use.

It was Aboubakar Fofana, the French-Malian calligrapher, textile designer and master indigo dyer who changed her mind after conducting a series of workshops in Australia. “He came back [the following year] and lived here while he was running an indigo workshop [and others], and I assisted,” Jude said. “I was totally smitten.

“Once I learnt how to do it, I realised it’s not that complicated. Aboubakar really took me under his wing. I kind of feel like I have to honour that.”







“One by one we need to start checking ourselves, and maybe delve a bit deeper.”

A couple of years ago, Jude was experimenting with indigo, wondering where she was going with it. Encouraged by a friend, and with funding from Creative Victoria, an artist in residence program — titled Invoking Indigo — took place at Upwey High School in 2016. With 100 students participating, the focus was to use indigo in a sustainable fashion, consider the impact the textile industry is having on the planet and plant a dye garden at the school.

Following its success, Jude is currently volunteering at the school for half-a-day a week. She admits she's "in transition" with her own work and is keen to amalgamate the local and master dyes.

At the time of visiting, Jude was finalising her piece, titled I Have Nothing to Wear, for the 2017 Dandenong Ranges Open Studios group exhibition. "You're kind of caught as an artist because sometimes you want to make a big statement and sometimes you could really do with a bit of money," she said of her latest work. "But I have to make a big statement. We [particularly women] have a lot of stuff to wear. We don't need to keep on buying these extra things." Jude is hoping her work will inspire us to start thinking about over consumption. "One by one we need to start checking ourselves, and maybe delve a bit deeper." ■





WORDS Andrew Cooke | PHOTOGRAPHY Celeste Faltyn

Grand Span

WARBURTON'S SO-CALLED ARCH HOUSE IS SETTLING
INTO ITS ENVIRONS AFTER A FASCINATING
CONSTRUCTION PROCESS, ANDREW COOKE WRITES

Tyrone Jaspers beckons me into a utility room in a corner of his home, which is nestled into the side of a hill overlooking the Upper Yarra valley. "Take a look in here," he says, showing off the extraordinary exposed skeleton of his "arch house".

Inside the room, aside from a hot water unit and other functional paraphernalia, are giant steel beams, polystyrene formwork, concrete and a plywood ceiling. Above that, unseen from the room, are layers of polypropylene, soil and plants – a "living roof".

Tyrone and his partner Hailey Cavill count themselves as among the lucky ones to have lived the dream of building their own home. And it is a home like no other – an open-plan, creative, energy-efficient and functional space that is based on a single, 80-metre curve and which draws inspiration and amenity from its natural environment.



Hailey and Tyrone started out with a blackberry-covered 1.5-hectare block that included a decommissioned water reservoir; or as they describe it, a "giant concrete-covered hole in the ground". The block took Tyrone four months to clear, mostly by hand, and the concrete was removed.

Apart from the grass-covered roof and stunning billabong that was created out of the reservoir, the house's distinctive curved shape reflects its connection with the environment. Inside, there is a sense of natural warmth - despite the tiled floors – thanks to a gas-powered hydronic slab heating system, supported by a wood fireplace and a north-facing sunroom that is both a beautiful space and a source of heat. Warm air is circulated throughout the double-height main living area by an enormous steel fan on the curved ceiling.

There are bedrooms, bathrooms and office spaces at each end of the open-plan kitchen, dining and lounge area, as well as spare bedrooms and a guest living area on the mezzanine level. Outside Hailey and Tyrone's bedroom is an outdoor shower and small Balinese garden. Tyrone is also currently working on a Balinese-style summer house that will have a deck overhanging the lake, and building a workshop where he will create his sculptures.

Tyrone, who describes himself as an artisan builder and sculptor, has built houses for clients in Melbourne, King Island and further afield. Hailey comes from a public relations background and is a "marriage broker" who develops mutually beneficial relationships between big businesses and charities. Successful completion of the house encouraged her that she could achieve big goals, so this year she is writing and self-publishing a book on "the power of doing good".











Overall, the couple say that building the house – which cost about \$690,000 – strengthened their relationship. “We have a policy that anything that goes into the house, we both have to agree on,” said Tyrone. They devised a system of “five elements” – aesthetics, cost, function, environmental footprint and feng shui - for discussing issues as they arose during the build.

“The five pillars forced us to discuss things, and to weigh them up. Do we need something, or do we want it?” said Hailey. “It gave us a stronger platform for discussion. It took some of the emotion out of decision-making. So, yes, it’s going to cost more, but is it going to look better, is it going to be more sustainable? So then eventually we could settle on something, rather than just opinion, opinion, opinion.”

“I think a couple of people would have said that it would have killed our relationship, because building a house is a stressful thing and it brings up everything in a relationship that is potentially problematic, but in our case it put us in a stronger place because we were clear about our roles and our communication.”

The entire building and planning process was filmed and featured on the television show *Grand Designs*. “Watching the show (beforehand) got us inspired in the first place, and when we saw the design for the curved house I thought ‘we’ve got to put this on the show’, so we took a little video of us standing next to the concrete monster (reservoir) and two weeks later they said ‘you’re in’,” Hailey said.



However, featuring on the show changed the construction process slightly and resulted in the couple spending more money than they budgeted for. "Being on Grand Designs probably forced us to do things a little differently," Tyrone said. "I love to do things myself – in fact I would rather do it all myself - but because of time restraints (for the TV show) I got other people in to do bits and pieces, which cost."

Another important part of the process, for Hailey at least, was carrying out a feng shui assessment of the property and using a feng shui expert to advise on their plans. While Hailey was a strong believer in the Chinese system, Tyrone was somewhat sceptical. "There is no evidence either way that it worked out, but it does feel great," he said. "Architecturally it added a few nice lines that I quite like."

"And at the end of the day it was the feng shui assessment of the concrete reservoir and his advice to remove the whole thing that had us go down this path of reshaping it and I'm really glad that we did," said Hailey.

Local architect Alvyn Williams, who designed the house, was responsible for the strong relationship between the form of the house and the landscape in which it sits. "Firstly it comes through asking all the right questions and really getting to know the site well. So I asked Hailey and Tyrone a lot of questions and then did a very thorough site investigation. And living in Warburton on the side of a hill myself I obviously have a lot of experience with that," said Alvyn, who runs Soft Loud House Architects.











“When you are an architect you have a thousand ideas every day but only one or two ever get to fruition. So the Warburton arch house is quite unique.”

“I have designed a number of houses with grass roofs, including my parents’ house at Steels Creek, and that also had a curved grass roof. I’ve done a few other similar designs in the past but they are the only two in the Yarra Valley. When you are an architect you have a thousand ideas every day but only one or two ever get to fruition. So the Warburton arch house is quite unique.”

The German-designed system for the “living roof” hasn’t gone completely to plan and remains a work in progress. It is patchy in sections and the fact that it was a monoculture, using a grass from Queensland, has been problematic. Tyrone has spent time planting other species on the roof, however, and is confident that it will reach its full potential with care and patience. “There’s not many green roofs in Australia so there wasn’t a ‘green roof centre’ where we could go and talk to people. We were flying blind a little bit, which is another reason the budget blew out a little bit in the end,” said Hailey.

The couple live among, and within, their completed and in-progress creative projects. Sculptures, paintings, glasswork and recycled materials, many of them beautiful and evocative in their own ways. In the entry hall is a painting by Hailey that has echoes of pointillism dot paintings. In the main living area, a giant sea anemone created by Tyrone with tentacles of repurposed plastic and aluminium tubes encasing LED lights. Works of art, in a work of art. ■





WORDS & PHOTOGRAPHY Penny Harrison

Cold Comfort

A FLOURISHING HIDEAWAY IN SMITHS GULLY IS PROOF THAT THE GARDEN CAN BE A YEAR-ROUND RETREAT

Kerrie Nelson and Peter Bourke have created a garden that beckons during the colder months. There is plenty of fresh produce in the sprawling veggie patch for hearty soups and stews, a wood-fired oven for homemade pizzas, and a cosy fire pit for gathering with friends and family. It's a secluded sanctuary in Smiths Gully, in the foothills of the Kinglake Ranges, and Kerrie admits it has turned her into something of a homebody.

Kerrie, who runs homewares and accessories business Gypsy River, says she spent years travelling around the world. "I travelled for more than 10 years when I worked in visual merchandising and store design for Sportsgirl, visiting places like India, Morocco, Indonesia and Peru," Kerrie says. "I still travel a little bit, but I mostly like staying home. It sounds pretty boring, but we rarely leave the property."



Of course, the 4.8 hectare property wasn't always a dream retreat. When Kerrie and Peter first found it, there was nothing but the original farmhouse, an old piggery and masses of blackberry. "There was no garden at all when we moved here," Kerrie recalls. "There was blackberry everywhere and massive amounts of cleaning up to do."

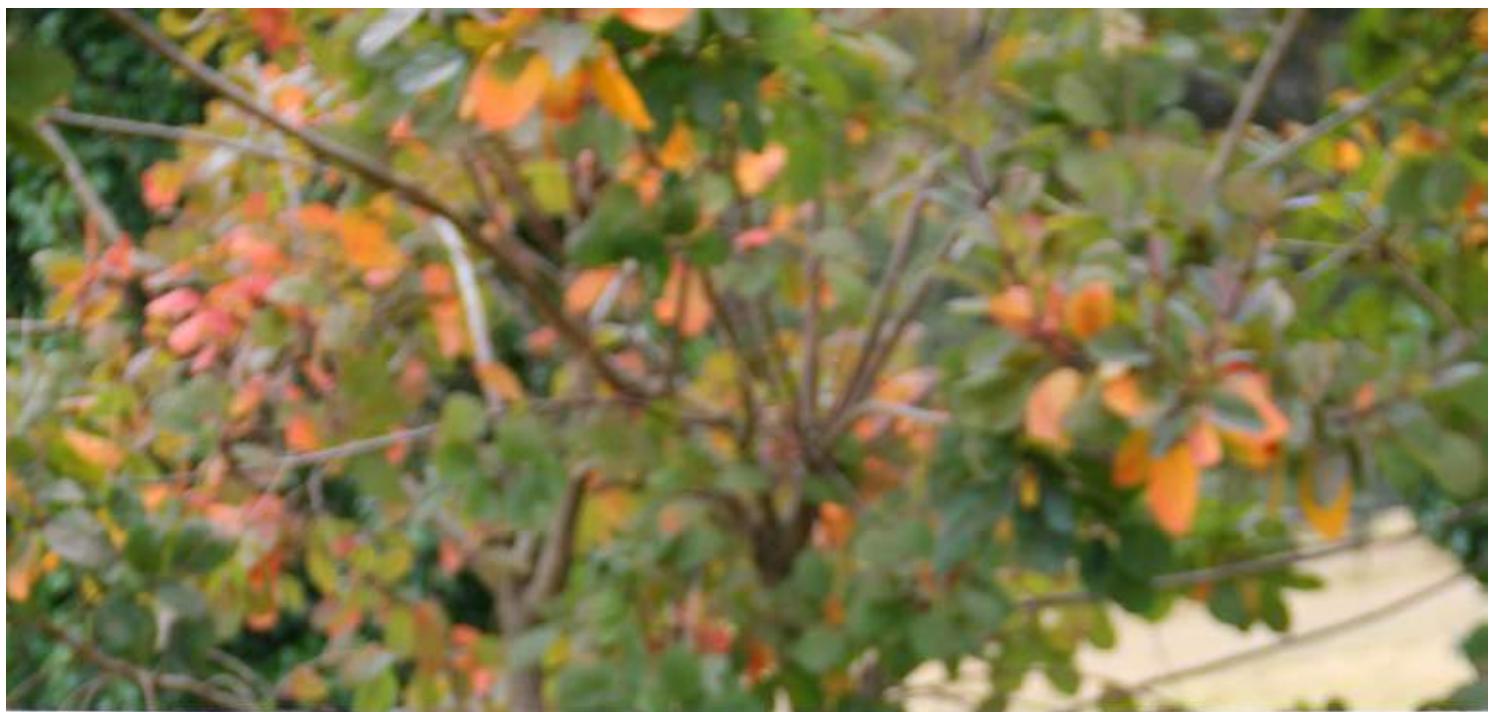
But it was exactly the kind of spacious hideaway Kerrie had been dreaming of, with its open paddocks and tranquil mountain views.

"I grew up in the Ringwood/Croydon area and we had always lived in the eastern suburbs but gradually kept pushing out," Kerrie says.

"I just wanted more space and then Peter started his own business and needed somewhere for his equipment."

There's also plenty of space for the family's two Clydesdales and two brown Labradors, as well as Kerrie's large, rustic veggie garden and some of her funky finds, including a vintage merry-go-round horse, several weathered pieces of Indian furniture, and an old bus that has been turned into a hideout for the couple's son, River. "I love things that are unique, one-of-a-kind," Kerrie says. "They add so much character to a place."











“My priority, when we first moved in, was the garden. The veggie garden came first as I’ve always grown my own produce...”

A long driveway lined with pines leads to the pretty weatherboard cottage, which Kerrie and Peter have recently transformed into a chic and contemporary open-plan sanctuary brimming with Kerrie’s treasured finds from around the globe.

A wrap-around verandah is the perfect place for snatching a hit of sunshine, or drinking in the bush and mountain views.

“We’ve only just finished renovating the interior,” Kerrie says. “My priority, when we first moved in, was the garden. The veggie garden came first as I’ve always grown my own produce. We then re-did all the fences and planted lots of trees.”

Kerrie’s large, fenced veggie patch always has something ripe for the picking. Old bath tubs and corrugated-iron tanks, found on the property, form raised beds for everything from potatoes and silverbeet to broccoli and capsicum, while strawberries and raspberries spill from recycled laundry tubs and buckets.



“There were a lot of old ‘treasures’ in the piggery, but I’m also from a family of thrifers and find lots of things at garage sales and op-shops, or on hard-rubbish piles...”

The patch opens up to an inviting undercover entertainment pavilion complete with Moroccan lanterns, long timber dining table and brick, wood-fired oven. “It seemed such a natural thing to have the two outdoor areas connected,” Kerrie says. “After all, the veggie garden is where the food is and we now do a lot of cooking outside. It’s such a great space to hang out.”

The rest of the garden is simple and serene, with a couple of established sprawling shade trees offering dreamy escapes. Rows of smoke bush and Manchurian pears put on a spectacular show at different times of the year, while grape vine curls along the post-and-rail veggie patch fence. Dotted throughout the garden are little sculptural vignettes concocted from potted yuccas and succulents, and rustic planters reincarnated from old teapots, canisters and farm equipment. “There were a lot of old ‘treasures’ in the piggery, but I’m also from a family of thrifers and find lots of things at garage sales and op-shops, or on hard-rubbish piles,” Kerrie says.







“...it’s such a good little community. We all help each other out. I guess you could say we’re a bit old-fashioned, but we like it that way.”

The former 60 metre piggery has been turned into an office and studio for Kerrie, where she runs her styling service and business, sourcing a colourful and eclectic range of goodies from exotic destinations.

But Kerrie’s favourite place is always outside. “It’s watering the veggie garden at dusk, enjoying swims in the dam during the summer months, or lighting bonfires in the autumn and winter,” she says. “We visit the local market and have people over a lot, but we love family time at home, spending time in the garden, chatting together and playing.

“I love the isolation out here. We don’t have neighbours close by, and yet we’re only 40 minutes from the city. And it’s such a good little community. We all help each other out. I guess you could say we’re a bit old-fashioned, but we like it that way.” ■





WORDS Heather Zubek | PHOTOGRAPHY Celeste Faltyń

Transforming Wood and Life

A CARPENTER AND CRAFTSMAN HAS FOUND HIS
CREATIVE HOME IN THE FORESTS OF A HILLS TOWNSHIP

For decades the small village of Kallista has inspired great artists. The likes of Tom Roberts and CJ Dennis have fallen for her siren call, creating works of art that have become iconic Australian treasures. Hidden along the quiet gravel roads and among the golden birch trees sits the home and gallery of Yanni and Jenny Rigos.

Visitors pass through the Orient-inspired lych-gate and come upon the Wood Alchemy Gallery; a Middle Earth-like cottage inspired by Spanish architect Antoni Gaudi and its creator's deep spirituality. The gallery is filled with Yanni's wood creations, wooden boxes of all sizes as well as delicate houses perfectly crafted into shape.



“My father was a boat builder and carpenter from the island of Ithaca in Greece... There were always discussions happening, lots of debate and awareness of things.”

Yanni, 64, is Melbourne-born and bred with Greek heritage. “My early years were spent on Paterson River in Carrum, where Paterson Lakes is now,” said Yanni as he guided me down a pathway leading through his garden filled with autumnal colour. “My father was a boat builder and carpenter from the island of Ithaca in Greece. He was also a staunch socialist-communist and atheist, which had a deep influence on my outlook on life. There were always discussions happening, lots of debate and awareness of things.

“My father allowed us our opinion and it was fostered but he always had the last word. I learned a lot from him in terms of my trade as a builder-carpenter as well as philosophy of life.” On one level Yanni and his two sisters enjoyed a typical Australian childhood where playing outdoors and fishing were the norm, yet there was always that link to Greece. “My mother was actually born in Australia but she was bilingual, speaking both English and Greek. She was the bridge for us kids so we weren’t trapped in the cultural aspects of the Greek community and culture.”







Yanni left school at 15 mainly for socio-economic reasons, as well as his difficulty in fitting into the school system. "We grew up in Carrum far from the centre of the Greek community. I do speak and understand Greek but we grew up isolated. We were different so we were picked on at school. Dad became very ill and our family struggled financially so I had to leave school and help contribute." After the breakdown of his first marriage, Yanni decided to travel to Greece. "There is a huge part of me that is very Greek and when I first arrived there I felt right at home. I was touching my roots. I understood the customs, the language and how men are not ashamed to hug each other. I lived there for six months working as a carpenter."

When Yanni returned to Australia he began searching for meaning in life. Feeling the world was full of consumerism he wanted to live a more simple life and started to travel around Australia. "When I was in Cairns I picked up a hitch-hiker, a fellow who spoke to me about spirituality. What he told me made me cry; he changed something very deep in me." Upon returning to Melbourne and carpentry, Yanni began a spiritual path, taking up yoga and joining an ashram in Fitzroy. "I met Jenny through yoga. We were married within six months and had our son Daniel about two years later. We were just meant to be with each other." Yanni and Jenny found their home in Kallista and have lived there for the past 32 years. He built a small workshop adjoining the house for his building and carpentry business. He worked as a builder-carpenter for 25 years before transitioning to finer woodwork when he turned 40.







"I started to create little stick furniture for Daniel and as I knew how to turn a lathe I also created bowls. Later on I turned my hand to making boxes and they turned out being very sought-after."

Yanni started selling his boxes at the Red Hill Market and then at the Southgate Market in Melbourne. "It was at the time of a true renaissance with fine arts and potters in Melbourne. Artists have really suffered with this modern technological world. I believe there is only one potter left at the market now; when I started there were around 10."

The boxes that Yanni creates range in price from \$30 to about \$1600 and are made from rare Australian wood. "I love working with Australian wood. When I first started working with the boxes, industries were abusing the forests and this magnificent wood was being reduced to woodchips."

He worked on ways of highlighting the wood used for his boxes, a system he says comes from his experience as a builder. "It is difficult to make a living out of this sort of thing but I've done it full-time for 23 years now and I've paid off a house and financed overseas trips, all from creating these boxes."

The Wood Alchemy Gallery has shelves lined with these varnished wooden boxes with patterns like galaxies. "Trees are very special to me. They are the harbingers of life for us. As they grow they create maps of the universe, they map the stories of the environment."

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“...When you create something like that you’re transporting love and that makes people happy.”

The delicate sculptures dotted around the gallery reflect Yanni’s spiritual side. To the uninitiated they look like display homes for fairy folk but once you hear the stories behind them they become so much more. “They are my spiritual and environmental statements made out of off-cuts from the boxes. They are the fantasy part of my work. I really love creating these but they do take a very long time to do.”

Yanni cajoles the wood into magical shapes and forms that create sculptures with other-worldly names such as Xanadu, Earth to Spirit and Whimsical Time. Each one-off piece is for sale but Yanni is usually working towards an exhibition. While it is the sculptures that reflect his unique gift in creating from wood, the boxes have been the mainstay of his business. “There’s something special about creating a box for someone’s birthday or wedding. When you create something like that you’re transporting love and that makes people happy.” ■





WORDS Andrew Cooke | PHOTOGRAPHY Celeste Falty

Compassion Campaigner

A FORMER SHEEP STATION OWNER HAS SPENT DECADES WORKING TO IMPROVE THE LIVES OF ANIMALS, ANDREW COOKE WRITES

Natalie Houghton points to two "sliding doors" moments that led her to becoming a dedicated animal rights campaigner. The first was when, aged 11, she saw a railway carriage full of dying sheep left in stifling heat all day. She tried to alert some adults, but could find no one in the small country town to help. "Ever since then I have been awakened to the plight of animals and sensitised to their suffering," Natalie said.

The second moment came about 12 years ago when she saw an episode of the ABC's Australian Story featuring animal advocate Lyn White. "That show became my moment of change," Natalie said. "I rang Lyn and asked her what I could do to help. That began a long friendship, and she encouraged me to study animal welfare. Meeting her had a life-changing influence."



Within a few years of that phone call, Natalie had completed a course in animal welfare at Monash University and been appointed chief executive officer of the Jane Goodall Institute in Australia, which works to protect the environment, promote the conservation of chimpanzees and other great apes and “inspire actions that connect people with animals and our shared environment”. Working with the institute for three years, Natalie was ecstatic to find herself being mentored by the world-renowned primatologist, conservationist and humanitarian Dr Jane Goodall.

Natalie was recently invited to contribute to a book about people who are taking action for a better world. One Hundred & One Reasons to Get Out of Bed introduces us to conservationists, writers, activists and thought leaders such as Richard Branson, Dr Goodall, Jamie Durie, Garbage singer Shirley Manson and economist John Hewson who are passionate about the planet and the creatures we share it with.

As part of her contribution to the book, Natalie urges people to raise “compassionate and connected” children. “We need children who will grow up considering all life on Earth – animals, people and ecosystems – rather than money and materialism,” she writes. “Wanting a better planet for our children’s future is not enough. We need better children to take care of our planet.”







She is doing her part by raising her three daughters – now aged 16, 20 and 21 – to be caring Earth stewards. "They spent most of their childhoods living on sheep and cattle stations, where they developed a strong connection to nature and animals. They were taught how to handle sheep, cattle and horses in a quiet, low-stress, respectful way and developed a lifelong love of nature's beauty and power."

Chatting over a cup of tea on the balcony of her Warburton home, the softly spoken and gentle-mannered Natalie explains why it is so important to teach young people about animal welfare. "I believe that most people care for animals and are inherently kind, but are unaware of the suffering of the pig that produces that bacon on their plate and how their daily actions allow that cruelty. Which is why raising children to be kind to all life and make informed decisions about their daily choices is so important. Studies have shown that kids who have been through effective humane action programs are also more kind to each other," she said.

Natalie spent much of her early life in remote parts of rural Australia, including Peak Hill in NSW and Nhill in western Victoria, but did not have much to do with animals until she and her then husband bought a sheep station near Longreach in Queensland when she was in her early 20s.



"That ended up being a tough experience. It didn't rain for five years, so we lost 7000 sheep ... but it was there that I learned to appreciate the simple things in life, like when it does rain, or being able to go horse-riding." It was also there that she saw more cruelty and apathy towards animals that instilled a more immediate desire to do something about the problem. But first there came a spell doing something completely different and unexpected, albeit still with animals at its heart. Natalie and her husband decided they needed a break from farming, so moved to Eden on the NSW south coast, where they bought a French Beneteau yacht and set up a sailing charter business, taking people whale and dolphin-watching, "with the idea of, again, giving people the opportunity to fall in love with animals". "I also used that time to do some marine conservation work and absolutely loved it. It was an absolutely idyllic lifestyle ... and we were even able to bring our horses down from Queensland so they were living there also." But then her marriage came to an abrupt end, so Natalie found herself starting life over in Melbourne, where she worked for the RSPCA and volunteered for the Jane Goodall Institute. This led to being offered the position as chief executive at the institute.

Natalie believes that factory farming is the biggest issue in animal welfare in the 21st century. "That's because of the severity of the suffering; because of the numbers of animals suffering – there are billions of animals suffering in factory farms around the world right now – and because of the duration of their suffering. From the moment they are born, animals such as pigs have lives of misery living on cold, hard concrete floors with absolutely no dignity. And some scientists believe that pigs are the third-most-intelligent animals on the planet."







“There is a growing swell of consumers who are choosing more ethical products and that is absolutely driving change”

While she has not been involved in some of the more militant groups which work to end animal suffering, she says there is often a role for groups such as PETA and Sea Shepherd to play. “I prefer to come from a position of encouraging awareness but also encouraging empathy and compassion towards animals,” she said. But she believes that the situation is gradually improving. “There is a growing swell of consumers who are choosing more ethical products and that is absolutely driving change,” she said.

The next project on the agenda for the irrepressible Natalie – who now runs her own business consulting to companies that are helping animals, people or the environment – is a nutritional health retreat. Having survived a battle with breast cancer largely through focussing on her diet, she is now studying nutrition and health science at university and hopes to establish a retreat in the not-too-distant future. “The retreat will target families (as clients) and will use a combination of nature and nutritional therapy to inspire children to love nature and to care for nature.” It is hard not to feel that the 11-year-old Natalie would be very proud of the work she is doing now on behalf of suffering sentient beings in Australia and around the world. ■



Welcome
to Tog & Pini's
Work



WORDS & PHOTOGRAPHY Penny Harrison

Picture Perfect

TAKE A TRIP INTO THE WHIMSICAL WORLD OF
RESEARCH ARTIST CLARE DUNSTAN, OF TOG & PINI

A visit to Clare Dunstan's art studio is like stepping into another world. There are chickens scratching by the front door; paintings and colourful fabrics line the shelves, and vintage trinkets and treasures spill from every surface. You might even spy a guinea pig or small dog peeking out from under a table.

It's an idyllic world, and one the artist is very familiar with. "I grew up like this, surrounded by pets and books and artworks," she says.

Clare describes her childhood, in Montmorency, as creative and inspiring. "My mum is an artist and she also made wedding dresses. I remember standing on the table for her while she hemmed the dresses. The dining room was always full of sewing things and the laundry was full of lead-lighting and oil paintings. Dad is a musician as well and there was always something going on."



Homeschooled with her two brothers, Clare says she spent her days working outside, often with a guinea pig on her lap and a book hidden under the table.

"I didn't read until quite late, but at the age of nine it all clicked and then I would read until 2am. I devoured books with illustrations by Beatrix Potter, Edward Ardizzone and Arthur Rackham," Clare recalls. "I was always off with the fairies. I remember my ballet teacher would always say, 'are you here with us, Clare?'."

Clare's colourful and whimsical artworks of animals are a reflection of the world she lives in. But she says art was not always her first choice.

"I did 15 years of ballet and had plans to become a ballerina. But, in the end, I just didn't have the body for it," she says. "The reality of that was really heartbreaking at the time. It was probably at that stage that I turned more to art."

Clare studied gold and silver-smithing in her fine arts course but says an illustration subject also caught her fancy. "I loved it," she says. "I married my husband, Peter, in my second year at TAFE and once I finished my course, I worked full time in retail, doing gold and silver-smithing on the side."

It was when Clare's son, Harry, was born in 2009 that she started to rethink her creative pursuits. "The jewelry making actually became a dangerous path for me – I managed to set fire to the kitchen curtains once," she says.

"And I just didn't have time for it, with a young baby, so I started sewing and making greeting cards."







Clare's daughter, Jemima, followed two years later and Clare joined a local art group called Thou Art Mum. "I exhibited with them and that really pushed me in a new direction," she recalls. "I had my work in the shop at Montsalvat and started my own Etsy store. I also won a competition to create a range for the Melbourne Museum shop and that's pretty much how it all started. I've been working like this for about five years now."

Clare's stunning range created under the studio name Tog & Pini, features watercolour paintings of animals, from birds and bunnies to hedgehogs and hippos. She also turns many of her artworks into finely stitched cushions and toys, and beautiful polymer pendants and badges. She sells these through her online store, at local markets and through a range of stockists.

"I really enjoy the markets. Being an artist can be so isolating, I love the opportunity to connect with customers," she says. "I'm also trying to invite more people into the studio through open days."

The artist's inspiration comes from her two children and their ever-growing menagerie of chickens, dogs and guinea pigs. "I've always had lots of pets," Clare says with a laugh. "Growing up, I would take in the neighbourhood pets. At one stage, I wound up with 28 guinea pigs. I started out painting children but found my passion in painting animals."









“I love where we live and I feel very privileged to work in this way.”

Clare's days are filled with homeschooling her children, while working on her myriad creations; “I do little projects here and there and sneak out to my studio in the evenings and at weekends.”

The picturesque studio is a former shed in the middle of the block, which Clare and her family share with her parents. “The shed was Mum and Dad’s, and was full of so much stuff, along with a microbat and a possum living in a cupboard. It wasn’t until we started working on the studio that we discovered the reason behind the socks and underwear that had been going missing from our washing line. The possum had been stealing them and lining its nest with them.”

Clare describes the Research/Eltham neighbourhood where she lives, on the edge of the Yarra Valley, as charming and vibrant, with a flourishing arts community including the Nillumbik Open Studios program, which Clare takes part in each year.

“There’s always something going on here,” she enthuses. “I love it. I love where we live and I feel very privileged to work in this way.” ■





WORDS Penny Harrison | PHOTOGRAPHY Celeste Faltyn

Change of Scenery

GILLIAN FARROW TRADED A CAREER IN THE FILM INDUSTRY FOR A LIFE OF ART AND TEXTILE DESIGN IN THE YARRA VALLEY

Two still-life paintings hang on the wall of textile artist Gillian Farrow's home. There's a depth and quiet beauty to them made all the more remarkable in the knowledge that they're the work of Gillian at the age of eight.

"I was always making things," Gillian said. "Obviously my mother recognised and nurtured that in me and made special inroads for me to create things. I grew up in Eltham and, when I was eight, I used to go up to Montsalvat for art lessons. That's where I did these paintings."

Despite an early inclination towards art, Gillian forged a long career in the film industry, starting as a construction runner in Sydney on television shows such as *The Flying Doctors*.

"From there I went into the art department, making and sourcing props, and then I had a light-bulb moment that I needed to learn special effects, including explosives," Gillian said. Her impressive filmography includes the movies *Dark City*, *The Island of Dr Moreau* and *Ned Kelly*.



A penchant for creating and working with visual elements played a strong role in Gillian's film career. But a yearning to return to her artistic roots saw her retrain in her 40s, focusing on an early love of textiles.

"Art had always been in the background for me," she said. "All my skills were swinging between visual and practical but textile design came up for me as something that would encompass both those things."

When she graduated from textile design at RMIT, Gillian began her search for a new home and studio. It was then that she remembered a drive she had once taken with a friend to Warburton.

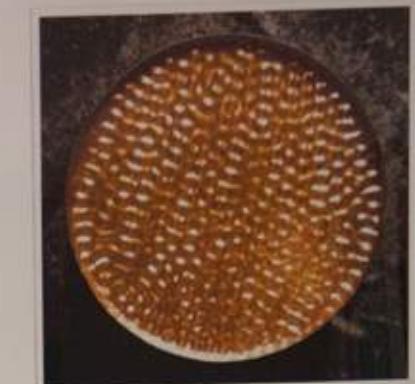
"I knew absolutely no one out here," she recalled. "I had come out here with a friend one day and fallen in love with it. I sat with that in the back of my mind for years and when I was ready, that was it."

Gillian relocated from Spotswood with plans to start her own textile-design practice in the little garden shed at the back of her new home.

Sitting on the sunny back verandah, looking past a sprawling maple tree to the pretty studio she created, Gillian said it didn't take long for her to find her niche in the Yarra Valley.

"I moved to an amazing neighbourhood," she said. "I've met wonderful friends and like-minded people in the area."







Gillian's work in special effects (she can build just about anything) came in handy when renovating the two-bedroom cottage and turning the back garden shed into a spacious and light-filled studio.

Here, she has carved out a new life, hand-printing and making textiles for homewares, soft furnishings, upholstery and special commissions.

Her work reveals a strong affinity with the environment and a love of collecting and restoring, while her textiles are all geared towards interiors and often used for cushions, upholstering chairs or lampshades.

"I like things to be hand-generated, so the starting point for all my designs is drawing. I then scan my drawings and play with them in Photoshop. I've learned never to rush the design process, because once it's committed to silkscreen, it's really locked in."

"Hand printing can be very tough, and very frustrating, but it's a beautiful process. There's nothing like lifting up the screen for the first time and seeing the result of all your work."

But it's not only textiles that keep Gillian busy in her studio. "I just love being there and making things. I might do some collage work, or furniture restoration. I also do workshops. I love to teach people how they can print at home."

She has also finished a successful exhibition, at Healesville, of typography textiles and artworks, in collaboration with her partner, artist Ian Westwood.

Gillian met Ian, shortly after relocating to Warburton, at Izzi & Popo, in South Melbourne, where they were both working part-time.



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“We believe walls are for hanging art on...”

Gillian describes Ian as a fellow “maker, fixer, restorer and collector” whose artworks revolve around repurposed objects and “a lot of humour”.

Together, they have created a cosy and welcoming abode. Everywhere you turn there are paintings and sculptures and books and restored pieces of furniture.

“We believe walls are for hanging art on,” Ian said. “We actually hang artworks for people. And do a bit of styling.”

Gillian kept most of the traditional fixtures during the renovation, including the charming kitchen cabinets, which were crafted by the original owner. She also designed a wall of bookshelves specifically to house her large design books, while framing a picturesque window at the end of the living room.

The couple are keen gardeners and have opened their garden to the public, along with their neighbours to one side and at the back.

“We wear a lot of hats but everything we do has a creative twist to it,” Gillian said. “And we’re pretty much always on the same page. It’s a lovely way to work, bouncing ideas off each other, working with our imaginations and getting lost in the moment.” ■





WORDS Lindy Schneider | PHOTOGRAPHY Mark Fergus & Elly Laughton

The Accidental Vignerons

LINDY SCHNEIDER MEETS DONNA AND JOHN HARRY OF WARBURTON'S WILD FIRE WINES

A place to contemplate, that is what this place is for me."

John Harry slowly withdraws the wine thief with its sample of pale golden liquid from the wine barrel. "This is the Chardonnay we harvested a few weeks ago." As he swirls the young wine in a glass, his wife Donna leans in to smell the bouquet. "Burnt match," they agree – this is a very good sign for the 2019 Wild Fire Wines vintage. The walk to the small micro-winery on their property 'Iona' in East Warburton is a morning ritual for John. From the front door of the house, across the lawn, past the platypus that live in the spring-fed lake and the 70-year-old Golden Elms, and through the winery door he goes to sample the subtle nuances that emerge with one more day of maturation. It is this level of care and respect for detail that brings personality to their wines and is evident in the home they have built together since their move to the Upper Yarra Valley in 2012.



This home is a long way from a terrace house in the inner Sydney suburb of Surry Hills, and their lifestyle is vastly different to the corporate life the couple left behind. Donna, previously EA to the Managing Director of highly regarded sports management company IMG, and John, former lawyer then principal of his own investment banking company, found the Yarra Valley almost by accident. Their search for 'retirement life' had taken them to the Southern Highlands in NSW, and to the Mornington Peninsula, but it was the urging of a friend they should 'just check out this place in East Warburton' that drew them to this 11-acre former market garden site with Yarra River frontage. It was not so much the house as it was the soil tests that helped them decide. Rich, red volcanic soil, an east-west cleared area that eased up the slope of Mount Victoria, a 350-metre elevation, and the never ending 'palette of green' provided perfect conditions to plant a small vineyard and make wine for family and friends. Popular opinion was they would never get grapes to grow, much less ripen at the site, but they made their own Shiraz the first year, and 2000 vines (Chardonnay, Pinot Noir and Shiraz) now thrive on the long and deep summers, and continuous air flow through the vines that the location offers. "We started Wild Fire Wines in July 2018 – our production last year was five tonnes and this year it is 20 tonnes. It felt like it was time to share our wine with the world," says John.











As a winemaker John has learnt by doing. He has developed his palate and knowledge through part ownership in vineyards, building a large wine collection and wine tasting clubs he has belonged to for more than 40 years. He says Donna, who is in sales at Wild Fire Wines , has an exceptional ability to taste subtlety of flavour in a wine – better than his own. Living in Burgundy, France, for extended periods of time provided immersive learnings for them both. The wine they produce, the wine they most like to drink, is approachable and relaxed, yet refined, a clear expression of their vineyard that is nurtured with minimal intervention and no additives. "Our philosophy is the surprise of a good wine every time," says John.

'Iona', the name of their stunningly renovated home, is a nod to their shared ancestral history. The Scottish island of Iona was a refuge for monks during Viking times, and where a significant library including the Book of Kells was preserved. It is also the name of Donna's paternal grandmother. Transformed from a traditional farmhouse into a gracious and welcoming home custom made for entertaining, Iona's Bauhaus minimalist design ethos is a backdrop for the couple's eclectic art collection and irresistible love for feeding the people. With self-sufficiency as a philosophy for living, their larder is filled with John's preserves made from their orchard and gardens. They grow their own lamb and their chooks peck happily in 'Cluckingham Palace' ("John even cooks FOR the chooks," says Donna) while Marley and Boo, the alpacas, keep watch over the herd of sheep. The country kitchen and walk-in butler's pantry are the engine rooms of the house; delicious, warm and inviting places where another batch of scones is topped with John's homemade jam while Donna stirs the simmering pot that holds her latest soup creation.



The renovation (which included extensive clearing works on the property where decades of typical ‘farm detritus’ had accumulated) almost tripled the size of the home with one grand goal in mind – to create spaces where long tables could seat guests for amazing dinners, and where their precious art collection could be enjoyed. Family photos cluster together on table tops (they have five grandchildren, and John has four adult children) and the white walls of the ‘long room’ have a gallery feel. Hanging harmoniously together are original artworks they’ve collected from artists including Dick Watkins, Neil Fraser, Ildako Kovac, Michael Staniak and Savandhary Vongpoothorn, and John’s framed Black and White photographic landscapes hang among works by Andrew Curtis, Samantha Everton and Max Dupain. His collection of cameras (his favourite is easily the Leica that Donna gave him 17 years ago when they became a couple more than 13 years after first meeting).

Ceramic vases, Japanese tea sets and bowls form vignettes on table tops. Many, Donna says, she and John have made themselves, others bear the marks of Barry Tate, Phil Elson and Alistair Whyte. A diorama made by her cousin (Australian Galleries’ artist Glenn Morgan) is an ode to her hometown Warrnambool and features the iconic Fletcher Jones sewing room with tiny models representing her mother and aunts who were seamstresses there. There is colour and life in the rooms, natural textures provide comfort and harmony in areas designed to ‘hold people in joy’. Their home is a living expression of Donna and John’s delight in cooking for guests and relaxing. They cook an annual post-harvest feast for the vineyard team and friends, and have hosted celebration dinner parties for 70 people complete with opera performances in the room they call “the auditorium”. Country life has been good for them in ways they never imagined.









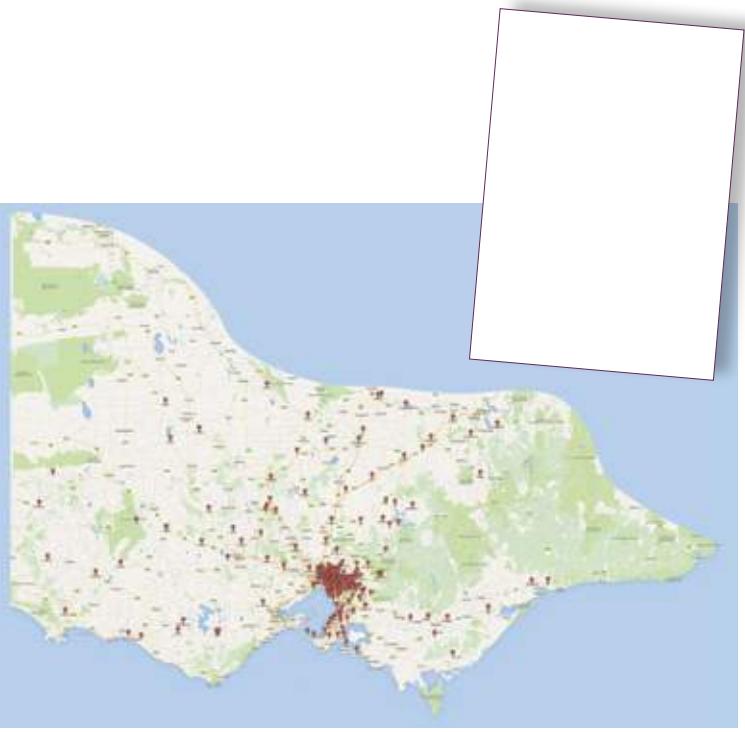


“I don’t think you can experience genuine rest until you get your hands in the dirt, or your bare feet in the grass...”

“I don’t think you can experience genuine rest until you get your hands in the dirt, or your bare feet in the grass. This life we have created is all we need,” says John as he reflects on the sense of place he feels at home at Iona and how far they’ve come from city life. “And our winery dogs Bess and Poppy, our apricot Moodles (Maltese-poodle X), are the true masters of county life.”

“We are heartwarming Wild Fire Wines have been so enthusiastically received by the local community. Warburton restaurants have been proud to add it to their wine list as something absolutely local,” says Donna, “The future is not about awards or mass production, it is about the careful cultivation of fruit, the friendships we make and educating people about what wine to drink and why. We love to look after people; it’s in our DNA to do that, and it’s in our home and every bottle we share.” ■

Since this story was first published in 2019, Donna and John, in partnership with Nicky and Pieter Tromp (Millgrove Dairy) have created Taste Yarra Valley, a wonderful cellar and dairy door in the main street of Warburton. The business opened only two weeks before COVID-19 interrupted trade, but we are thrilled that Taste Yarra Valley has re-opened and offering tasting flights, showcasing artisanal cheese and beautiful locally produced wines, and more. Please turn to page 49 to read more about Taste Yarra Valley - even better, head to the venue and indulge in a Taste experience.



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RINGWOOD

Sage Hotel Ringwood, Melbourne is a newly opened 120 room hotel, located atop the Eastland retail and lifestyle destination.

It is complemented with a sun-soaked lobby lounge leading to function rooms, meeting space and shared working areas.

Sage Hotel brings with it innovative concepts in dining, with a full-service restaurant and bar within the property. In Partake Restaurant, sample the finest of produce from the Yarra Valley, presented in modern innovative style. At day's end, head to the High & Dry bar and unwind by sampling some of the region's best wines and spirits.

Bookings for: Accommodation, Functions, Meetings or Restaurant, visit us at <https://www.nexthotels.com/sage/ringwood-melbourne/>
Or call +61 3 8845 1100

