

Sustainably Yours, The Hilltops Region

Living sustainably is part of the country way of life, and the Hilltops Region champions many sustainable eco-getaways and resourceful, environmentally aware businesses - as it has done for decades.

From the not-so-humble **Country Women's Association** and their home-made preserves, to glorious eco-glamping in beautiful surroundings, the Hilltops Region holds the Wiradjuri concept of "**Yindyamarra Winhanganha**" - The wisdom of respectfully knowing how to live well in a world worth living in - very close to its heart.





Think global, Eat local

The Hilltops Region has so many options if you're looking for a café or dining experience where ingredients are locally or regionally sourced and seasonal produce is chief.

"Come for the native-infused foods, stay for the atmosphere, and grab one of our bespoke handmade products on your way out."

Inspired by the Hilltops Region's natural abundance and linking that with creativity and cultural knowledge of bush tucker foods, Cath Olofsen of Wombat village's **Wombat Cottage Café** has created an amazing selection of bush-tucker inspired dishes, local produce and country staples you may not find anywhere else.

As well as offering a cosy homespun atmosphere - and a legendary vanilla slice - Wombat Cottage Café has a range of bespoke homewares, local art, and pre-packaged condiments which are also available online. Look out for Wombat Cottage's regular markets, events and workshops. 0403 108 039 | Facebook: wombacottagecafe



Xanthe Freeman's aim with **The Cranfield Restaurant and Wine Bar** is to 'hero' the Hilltops and surrounding region through The Cranfield's food, wines, coffee, beer and spirits. Housed in Young's grand old 1888 Masonic building, the restaurant has a set weekly menu, offering a selection of dishes using only the freshest produce, which is, as much as possible, home-grown and locally sourced. A Cranfield specialty is pairing your meal with Hilltops Wine or cocktails - made with locally sourced ingredients whenever possible, of course! 0481 488 165 | thecranfield.com.au

One from the Heart

Since its birth late last century, Young's independent specialty coffee brand, **Art of Espresso** has had the mantra of "*changing the way coffee is perceived in the bush*" and founders Adrian and Gabrielle Capra ensure this is evident in every aspect of their brand's existence.

With an insistence on direct trade and a firm belief in ethical and sustainable business practices, the brand wholly focuses on its expertise - that being their prize-winning coffee, expert barista training and great customer relations. Look them up on their website, Facebook or Instagram, buy their glorious coffee by the cup or in person at Hussy's Café in Main St Young.



On any morning in Young, regardless of the weather, a small crowd of people will gather outside - and in - **Hussy's Café** to talk, sit, stand, and drink coffee. They can be dressed in suits, hi-vis work gear, country farmer clobber, active wear or laid-back country-lux, but they all have one thing in common: They love a great coffee, paired with fabulous food and friendly service.

Hussy's Café is the symbiotic front-of-house, with Art Of Espresso in the rear mixing the magic.

In addition to creating ethically sourced coffee, Adrian and Gabriella - together with the Art of Espresso family - established the **Art of Espresso Foundation**, now known as **Human Beans for Peace**, in 2012.

Human Beans for Peace is the physical manifestation of Ade, Gabe and The Art of Espresso's business philosophy of supporting coffee growers and their families socially, ethically and sustainably; essentially, their way of "*reconnecting with our Mother Earth and each other in ways that are real and positive.*"

AoE: 02 6382 1151 | Hussy's: 02 6382 2424





It takes thought...

The Hilltops Region's orchardists, vineyards, farmers and local businesses have the classic idea of 'Waste Not, Want Not' foremost in their minds.

The Mullany Family of **Ballinaclash Wines and Fruit** take pride in growing the best possible grapes and stone fruit possible, and producing boutique style products and single vineyard wines made exclusively from their produce. Originally established by Michael and Bernie Mullany in 1965 as a cherry and stone fruit orchard, son Peter and his wife Cath added a vineyard in 1997 and have never looked back.

The Hilltops Region has ideal conditions for growing cherries and cool-climate grapes and over their 50 plus years, Ballinaclash has cultivated over 14 varieties of cherries, 13 varieties of grapes and a diverse range of stone fruit. Passionate about sharing the Ballinaclash modus, they offer an authentic on farm 'Pick Your Own' experience that allows visitors to revel in the beauty and bounty of the Region.

Also not to be missed: The **Ballinaclash Spring Blossom Festival** in September has become a favourite with visitors, offering stunning blooms, workshops, live music, delicious food trucks, a bar, and kids' activities - as well as the priceless experience of seeing the 'beginnings' of the Hilltops' cherry and stone fruit harvest.

0418 271 770 | ballinaclash.com.au



...and creativity.



Trandari Wines is a specialist producer of high quality Nebbiolo and Shiraz wines from the Hilltops' village of Bendick Murrell. Vignerons Leanne McGreggor and Tim Smith have ensured Trandari's grape growing and wine production is based on organic viticultural methods, with the goal to provide hand crafted premium wines which are a natural expression of both vineyard and season.

Trandari has won multiple awards for their Shiraz and Nebbiolo since 2012 and these and other fabulous wines can be tasted at Murringo's **Taubman and Webb Trading Post**, a fascinating tribute centre and folk museum to centuries old stockman's skills, created and curated by owners Leah Coggan and Richard Taubman.

The Trading Post also sell beautiful bespoke leather goods created by Richard and other leather workers, as well as fresh local produce and honey. The Trading Post is open on weekends and by appointment or for special events and workshops.

More info: trandariwines.com | taubmanandwebb.com/the-trading-post



Bulla Creek Brewing Co. has been lovingly created with care and intent to be accessible, sustainable, and 100% connected to community by owners and brewers, Steph and Mike Colman.

"Come for a drive, stay for the beers - and the atmosphere!"
The spot chosen for the brewery sits on Steph's fifth generation family farm in Monteagle, overlooking beautiful namesake Bulla Creek. The brewery has 12 beers on an ever-changing tap list, which includes a few regular favourites plus seasonal offerings, drawing on home-grown hops and local produce, all made in small batches to ensure freshness. With gorgeous scenery, big Hilltops skies and incredible sunsets, Bulla Creek Brewing Co is a wonderful place to try a new brew or a Hilltops wine, gin or soft drink, enjoy fantastic live entertainment and savour a meal from a changing array of local and regional food trucks.

0447 094 532 | bullacreekbrewing.com.au



Commitment is key.

Step inside their rustic base in Young and you can feel the commitment Joel Bishop and Natalie Gallop of The Gathered Green have to sustainability and accessibility.



The Gathered Green offer a seasonal selection of certified organic / bio-dynamic fruit, vegetables and produce in a range of four main box options which are available for free home/business delivery within Young's township, or are available for convenient collection at selected locations - so anyone in Wagga, Canowindra, Cootamundra, Cowra, Grenfell, Forbes, Parkes, Junee and Temora can access organic fruit, veg, pantry items, and ethical grass-fed meats and local free-range eggs.

Regeneratively grazed beef boxes are also available as a one-off purchase when advertised on their website, which happens approximately every four weeks.

Sign up for their 'Weekly Produce Report' newsletter via their Facebook page for updates on the freshest organic produce available and drop in and say hi when they're in your town - or they're in yours!

0413 796 169 | Facebook: TheGatheredGreen

Many of the Hilltops Region's orchards, farms and regional producers have direct to the consumer 'Shed Sales' - particularly during the harvest season and through Autumn. Check in with the **Hilltops Region's Visitor Information Centres** for updates on Facebook, or call **1800 628 233**



At the intersection of Art and the Environment

A creative space and mindful practice contribute to the conversation around art, accessibility and sustainability, whilst creating meaning and beauty for all.

The Old Brick Pub sits beside Young's Garibaldi bridge on the Burrowa (now Boorowa) Road and has done since the late 1860's - the days of bushrangers and the end of Young's gold rush. Originally a private home, it was granted a liquor licence in 1874 and called the Burrangong Hotel. After many years and licencees, the doors to the pub closed in 1922.

Around a hundred-ish years later it was reborn, gently and intuitively coached back to life by jeweler Susan (Suez) Hardy, husband Craig and their family. Now offering rustic-lux accommodation as well as locally sourced gourmet goodies, Art of Espresso coffee and Balinaclash jams, The Old Brick Pub still offers *"Good beds and a well-furnished table, and every comfort for Boarders and Visitors"* Burrangong Argus, 1879

Suez jewelry practice, **Green Glass Studio** encompasses every facet of what she holds dear - reuse, sustainable practice and creating something lasting and beautiful for the future. In her own words, she breathes *"new life into preloved vintage pieces from the past and unwanted used scrap materials lessening the impact on our fragile environment."*

Suez offers curated **'Stay & Make'** workshop packages where visitors can create their own wearable piece of history at Green Glass Studio as part of their stay. For more information, to book or enquire about Suez' Make & Stay Packages, phone 0488 238 110 or check the website/s
The Old Brick Pub: www.oldbrickpub.com & Green Glass Studio here: www.greenglasstudio.com.au



Home-Grown Wisdom

'Home Grown and Homemade' are the original sustainable practices.



The Hilltops Region is rightly known as a foodie paradise and – generally speaking – the original country ‘foodies’ were country women. These days the Hilltops has a multitude of prize-winning restaurants and cafes to appeal to every possible taste, but at times it’s great to look back to the pioneers, especially if you’re looking for that perfect pickle or preserve...

Founded in 1922, the **Country Women’s Association** (CWA) is often known for its scones, jams and knitting – but it’s always been so much more. The CWA has always been dedicated to supporting women, children, and rural communities since its formation, and members have worked since that day to set up baby health care centres, fund bush nurses, build and staff maternity wards, hospitals, schools, rest homes, seaside holiday cottages – and so much more.

When you visit any of the Hilltops’ Country Women’s Association shops in our towns and villages, you know you’re doing more than just buying some of the best homemade produce available – you’re following that age-old country tradition of DIY sustainability, community and resilience.

On almost any weekend The Hilltops Region has a host of **artisans, farmers and produce markets** held throughout the towns and villages.

Most occur on a regular monthly basis and offer a variety of handmade and homegrown goods, recycled or upcycled clothing and accessories, plants, produce, crafts and collectables, there’s usually a sausage sizzle, and a great coffee cart is a given.

The Hilltops Visitor Centre website has a monthly newsletter, a list of events and a ‘What’s On’ Calendar, all downloadable for easy access to information: www.visithilltopsregion.com.au



Note: Jugiong’s champions of sustainability and eco-tourism are **Joseph Germano** and **Ben Arabin** of **JarabinAu**, and you can read more about them and **everything Jugiong** in our previous blog, which also highlights the great work of **Long Track Pantry** and **The Sir George**:

visithilltopsregion.com.au/discover-jugiong-the-southern-gateway-to-the-hilltops-region