

Queensland Communities in Transition

Farm diversification in the Goondiwindi Region

With increasing financial, environmental and market pressures, farm diversification can offer producers an opportunity to generate additional income, spread their risk and help to build resilience. Farm diversification options include:

- the addition of new livestock or cropping enterprises;
- adding value to existing production on farms;
- finding different markets for farm products;
- generating income through renewable energy or carbon sequestration;
- farm tourism and hospitality; and
- agroforestry.

For five Goondiwindi farming families diversification has meant tapping into different market segments to cater for consumers concerned with:

- sustainability and understanding where their food comes from;
- health;
- animal welfare; and
- convenience.



Leven K Lavender

Gooralie
FREE-RANGE PORK



Human Bean Co.

The Woods family 14 000-hectare property *Billa Billa*, Goondiwindi has been producing pulse and sorghum crops for over 25 years. In 2017 the family recognising the potential of high protein and low fat faba beans to meet the dietary needs of the contemporary health conscious snack food market. In particular, as a healthy, convenient, tasty, nut-free and allergen-free snack for school lunch boxes.

The beans are processed locally using the Woods Food Group's patented cooking technology that allows the beans to be air puffed and lightly seasoned rather than fried or roasted. The beans are sold locally and exported to a number of countries including Hong Kong and Malaysia.

The family recognises the growing importance of traceability and telling the story of how Human Bean products are produced and processed. This includes communicating the Woods belief that nurturing the land not only ensures a resilient and sustainable ecosystem and also better tasting and healthier food. Their passion for sustainable farming includes crop rotation and using GMO-free seeds.¹

- Best New Natural Healthy Snack Winner (Natural & Organic Awards Asia 2018)
- Best Natural Healthy Snack Winner (LOHAS Award 2019)



Website: www.humanbeanco.com
Facebook: www.facebook.com/humanbeanco
Instagram: www.instagram.com/humanbeanco

- First place for two different essential oils (20th annual Australian Lavender Growers Association Inc. 2015)



Leven K Lavender

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Let us share our passion for Lavender with you!

Leven K Lavender

The Oxenford family farm has around 2000 lavender plants on 1 ½ hectares and a small lavender distillery. The Oxenford's moved to the *Leven K* farm, located outside Inglewood, in 2000 to start a new lifestyle. The lavender business provides a secondary income for the Oxenford's who also produce small bales of lucerne hay for the horse market.

The crop is harvested once a year with a tea picker with 90% of the crop being distilled for essential oil and the remainder dried for craft products. The lavender varieties grown at Leven K are 'English' varieties that flower between November in stages through until March depending on the season. The farm opens its doors to visitors by appointment to groups or individuals. The 'Shed Shop' stocks a range of lavender products, including essential oil & gifts.

Barambah Organic

The Campbell family's dairy farming operation moved to Goondiwindi in 2006 to secure access to reliable water from the Dumaresq River and Macintyre Brook. The 5000-hectare properties produce around 4.7 million litres of milk every year.

The Barambah Farms, *Glenarbon* and *Booba Sands* are certified as organic by Australian Certified Organic. The farms must be chemical free and every input organic (cows are fed a diet of 80% grass and 20% organic grain). The Campbells rest both their land and their cows with stocking rates as low as 1 cow to every 5 acres.² Like the Woods family they believe caring for their land and stock ensures the milk is of the highest quality and taste.²

The Campbells launched Barambah Organics in 2002. The vertically integrated company sends its milk to its Brisbane factory that produces a range of high quality certified organic dairy products including yoghurts, cheeses and bottled milk. Barambah Organics now supplies around 800 stores around Australia and is successfully exporting to a number of countries.

- Champion Light Milk of Australia (Australian Grand Dairy Awards, 2019)
- Two gold awards (32nd annual World Cheese Awards in Italy, 2019)



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IN QLD...
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Macintyre Brook Grove

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Macintyre Brook Grove Extra Virgin Olive Oil

The Meron's family farm *Bonni Foi* is located on the banks the Macintyre Brook outside Inglewood. The holistic farm integrates olive production with cattle, grain production, and horticulture crops such as pumpkins. The Meron's utilise rotational grazing practices with cattle grazed throughout the olive grove to improve soil health and to eliminate the need for weedicides chemicals.

The location is ideal for olive growing with its well-draining soils, high temperatures in summer months and cool temperatures in the winter. The Meron family had their first harvest in 2016 and have been growing their business ever since. The olives are harvested and cold pressed at a local processing plant and bottled for retail online and through stores in South East Queensland.

Gooralie Free-Range Pork

The Ladner family realised they needed to drought-proof their business in a way that also aligned with their beliefs in animal welfare and sustainable food production. After exploring possible markets, the family decided to diversify and established a free-range piggery on their 9000-hectare cattle and grain mixed farming property in 2003. *Gooralie*, north of Goondiwindi, is RSPCA-approved and is certified as free range through the Australian Pork Industry Quality Assurance program.

The sows roam free over 800-acres with around 30 to 35 sows per paddock.² The pigs have access to the outdoors 24 hours a day and have open sided insulated shelters with straw bedding to protect them from the elements, such as rain, sun and hot and cold winds. Pigs are free of nose rings, do not have their teeth or tails cut and their feed is free from antibiotics, growth hormones, chemical residues and has not been genetically modified.

This Australian family owned farm/business sells all their pork under the *Gooralie Free-Range Pork* brand to both the domestic and export market.

The piggery has a small environmental footprint with bore water being gravity fed to paddocks and the piggery and power supplied through a solar system. All the compost from the piggery is spread over the rest of *Gooralie* as fertiliser. *Gooralie* is totally committed to the whole ecosystem and caring for both the animals and land.

- Winning Producers of the 'Steak Your Claim' Award (Australian Pork, 2018)
- Longest-standing RSPCA-approved pork producer in Australia and the only one in Queensland.



Gooralie
FREE-RANGE PORK

'Tickle your fork with Gooralie free-range pork!'

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1. Hayley Kennedy, 2018, Human Bean Co is all about bringing humans and beans together, The Land
2. Hayley Kennedy, 2019, Barambah Organics wins at 2019 Australian Grand Dairy Awards, Queensland Country Life

