



# THE NIMBIN VALLEY GOOD TIMES

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## Not kidding around

It's not often that you see a defunct dairy farm turned around and made productive again. But that's just what Kerry Wilson and Paul Wilson have done with the Nimbin Valley dairy, after a \$50,000 conversion to goat milk production.

The Wilson partners, who are not related, bought the Couch's farm on Tunttable Falls Road three years ago, after it had ceased supplying NORCO – it was Nimbin's last working dairy – and were rearing calves and fattening cattle.

Kerry Wilson has dairying in his blood, coming from a large dairying family, and is a director of NORCO. He explained, "We got in goats to clean up the paddocks. They went well, so we decided to get more."

They bought a herd of 60 goats from a farm at Rothwell, modified the mechanised milking shed, and set up their own brand and distribution network. "There's a niche market for unpasteurised goat milk," Kerry said, "and it fetches a premium, so we've set up for that."

Their brand proudly proclaims their location in the Nimbin Valley, with their label boasting of the "rolling green pastures...fresh spring water" and "lush surroundings" of the farm. Distribution has been organised throughout the region, with the frozen product going as far as Cairns, providing a healthy return on their investment.



**Healthy return.** Goat farmers Paul Wilson (left) and Kerry Wilson. The goats looked very happy munching away in their elevated stalls as the suction cups did their work.



Each goat gives 2-3 litres, rather than the 20-30 litres from a cow, and as distribution increases, so must the herd. There are plans to increase the herd to 100 goats, half from breeding and half from acquisition.

To celebrate their third month of milking, the Wilsons held an Open day

at the farm, where dozens of people inspected the facilities and enjoyed scrumptious country fare, which included a goat cheese and onion jam slice. "It's a way of showing what we're doing," Kerry said.

**Nimbin Valley Goat Milk is available at the Nimbin Emporium and Nimbin Organics.**

## Eye-catching Spring Arts show



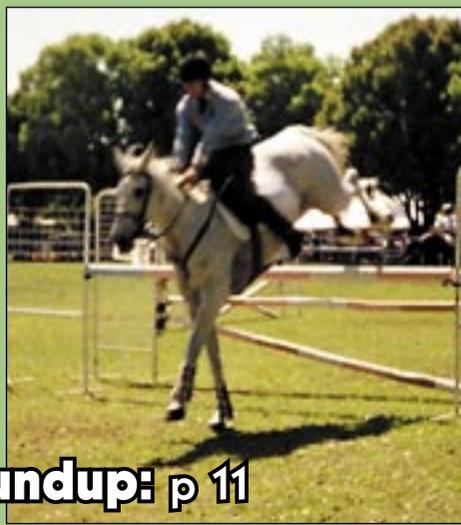
The 12th annual Spring Arts exhibition is now on display at the Nimbin School of Arts Hall. It has drawn a wide range of beautiful works from local artists.

The exhibition was opened by Lois Randall, the Regional Arts Development officer, who praised the variety and high quality of the art on show. "I am struck by the integrity of this community," she told the large opening night crowd.

Felt is featured among the eye-catching works on display, including a full-size felted tent made by octogenarian Robyn Moore, who is better known for her landscape paintings. Lois Randall observed, "Felt is certainly emerging as a featured medium of the Nimbin district."

There are so many works, in so many different media, that you just have to see them for yourself. Most works are for sale at the exhibition, which runs daily until Sunday 15th October.

**Artful.** Lois Randall (inset) launches this year's Spring Arts Exhibition. Below: Christina Chester's wearable art, painting by Cynthia Manietta, photo montage by Rikki Fisher.



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