

Made Here

A world of
wonderful things
Made Here, in the
Northern Rivers



Echo

Issue #3, Spring 2022



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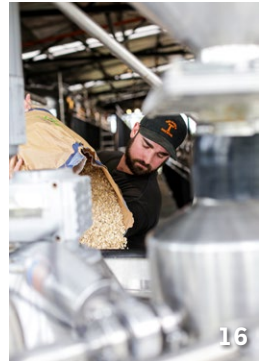
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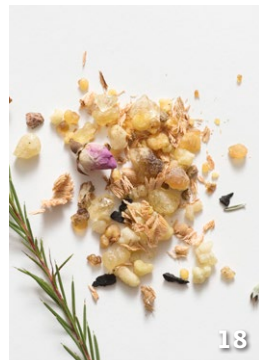
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Made Here

Issue #3, Spring 2022

AN ECHO MAGAZINE

Echo

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Welcome!

What we are and what we will become is in our hands. How we treat ourselves, those around us, our environment, and how we imagine our future creates the opportunities for what happens to, and in, our world. When the 'hippies' moved to the hills and beaches of the Northern Rivers in the 1970s they were turning their ideas into the world they wanted to create and that has become the reality we see in the region and that continues evolving here today.

Those ideas, art, music, politics and philosophies continue to shape the lives of people far and wide, even the humble *Echo* and this *Made Here* magazine are outcomes of those ideas and what has been created here.

Thankfully we don't stand still. There is never a perfect world and we can constantly self-critique, improve, and see new opportunities individually, culturally, and in business.

Innovation is certainly part and parcel of the region – from bread baking and vegan food, from footwear to creating art, jewellery, and incense; there is no shortage of ways people express themselves to heal, inspire, and support each other.

'I think what we do know is the Northern Rivers has an entrepreneurial element to it,' says Jane Laverty, regional manager Northern Rivers for Business NSW.

'There is everyday oxygen and Northern Rivers oxygen. This is a real strength to our region as a place, as a tourism product, as an inspirational place to come and create.'

This can be seen in the development of the Tweed Artisan Food Week that takes place between 21 and 30 October, the Sample Food Festival in Bangalow, and the Harvest Food Trail, all of which celebrate food, growing indigenous produce, unique products, and innovative cooking in the region. These events are complemented by a range of music and arts festivals, such as the Mud Trail for sculptors, Bluesfest for musicians, and many more that celebrate artists of all types.

As many say, the limits are really our own imaginations and if there is a place to make your dreams come true then it is certainly here in the Northern Rivers. Fight for what you believe and make the difference you want to see.

– Aslan Shand, editor



Food...

ALIVE & WILD PLANT-BASED GASTRONOMY

You are what you eat...

Do you desire something delicious and nutritious to ground and nurture your group as you traverse the path of self discovery? Want to stock your pantry for a special occasion, soirée, party or canapés?

Fresh local produce – organic, biodynamic and spray free. Original recipes, simple food done well.

Plantgasm platters, picnics and gastronomical experiences feature Alive and Wild fermented nut cheese and organic raw cacao, with gluten, wheat, dairy, and refined sugar free taste sensations suitable for vegan, vegetarian, and flexitarians that will awaken a jaded palate and satisfy the hangry.

Join them for (un)cooking classes and hands on workshops here in the Byron Bay hinterland, sign up to their mailing list for dates and information. Servicing the Byron Shire since 2008.

Vicki Veranese, 0412 400 085
www.aliveandwild.com



LAMBRUK PANTRY

At Lambruk they are moved by the love of food, tradition, culture and family. They follow the precious teachings of their nonnas and adapt them to the needs of a modern, dynamic and healthy lifestyle preserving the wholesome flavours and cutting out the nasties.

They select and pick their produce from the best producers in Byron and beyond, bringing it straight to your dining table in the form of gourmet, small batch condiments to delight and nourish you and your loved ones.

'The concept of Lambruk Pantry was born from my passion to create beautiful products in unique settings that are intended to be shared amongst loved ones – sowing the seeds for memories that you'll never forget.' – Paige, creator of Lambruk Pantry.

www.lambrukpantry.com.au



...for the soul

BANGALOW BREAD CO.

Located in the historic village of Bangalow, a short ride from Byron Bay, Bangalow Bread Co. showcases the diversity of the wonderful local region of the Northern Rivers. Offering seasonal food sourced from artisan producers and local farmers, they bring the age old trade of baking into the modern world. Get ready to be taken all the way back to your childhood with nostalgic memories of reimagined chocolate fudge slice.

Since opening their doors in 2019, owners Tyson and Jess Phillips have been delivering wholesome baked goodness to the community, producing a range of gut loving sourdough breads daily, made traditionally and slowly fermented for a minimum of 24 hours to ensure that delicious taste and perfect chew. Look no further for all your traditional bakery items, and so much more. Selecting other local producers with similar ideals was of the utmost importance for Tyson and Jess, who quickly partnered with the legends from Old Quarter Coffee Merchants, who source and supply sustainable coffee beans from farming partners around the globe.

With all of their products produced on site, including hand rolled pastries baked fresh every morning, it's not hard to see why there is a line out the door every day of the week. You'll need to get in early for their brioche doughnuts filled with Nutella! With a rotating display of delectables, the hardest thing will be deciding between a slice of their famous carrot cake or a chunky olive oil cookie that dreams are made of. The regulars say you can't go past their vanilla slice made with butter puff pastry and passion fruit icing, but we'll leave that decision up to you.

The offerings don't stop at sweet treats – housemade pies made with slow cooked beef are all cooked on site, as are sandwiches made using fresh sourdough and including a variety of fillings. A must-try is the popular 'Reuben sandwich', which boasts layers of silverside, traditional sauerkraut, Swiss cheese and a not-so-modest serving of housemade Russian sauce. Yum!

12 Byron Street, Bangalow
6687 1209
📷 @bangalowbreadco



Restoring First Nations culture – Australia's greatest gift

Belle Budden

As a First Nations artist I am blessed to live in a time that it is safe to practice culture. My artworks are my stories, my connection to Country, my cultural knowledge, my family and my life, they are my expression of my cultural identity. My gratitude for the ancestors who fought to enable our generation to be able to practice culture is demonstrated in my commitment to learn, practise and share as many cultural art forms as I can. Being a cultural artist is a responsibility and an honour which carries many complexities and challenges, the process of acquiring and sharing knowledge of cultural arts is governed by protocols.

For many generations, First Nations people have not been able to practise culture or express our cultural identity. It is a blessing to have so many creative outlets for my cultural expression, to have many teachers that shared their cultural knowledge and now a responsibility to continue this process and share the knowledge I have acquired. Culture helps First Nations people make sense of ourselves and the world around us.

First Nations cultural artists contribute to the continuation of the oldest continuing culture on the planet and to a vibrant and unique identity that is the contemporary Australian cultural identity. Cultural artworks carry more than monetary value, they also have cultural and spiritual value. First Nations art has been described as Australia's greatest cultural gift to the world and the most profound, significant, and important cultural export. We don't just make art, we make cultural objects with story and purpose.

In many remote communities income from art sales is often the only source of non-government income. Yet the success of First Nations art sales internationally has been a source of exploitation for most of our economically disadvantaged and vulnerable communities. The Indigenous Art Code was developed to help protect

First Nations artists from being taken advantage of by dealers and enshrining the value of cultural work. The Indigenous Arts Code seeks to provide a baseline of ethics in the dealing of First Nations cultural art works and addresses the poor economic bargaining position that many First Nations artists find themselves in.

So much of the support for First Nations cultural arts is outward facing, for the development of collateral for mainstream consumption. There are very few identified spaces for the development of cultural arts practice, especially in regional NSW, which results in cultural artists pressured to leave Country to develop skills and pursue opportunities. In regional NSW, First Nations artists and communities struggle to access opportunities for cultural practice that are purely for the sake of restoring culture. While our culture is collaborative, opportunities are limited and competitive, forcing First Nations artists to compete with one another to be able to practise culture.

Our communities need more First Nations cultural infrastructure to enable the important cultural restoration work to continue, and for the process of sharing to continue.

Our public spaces need to start to reflect the richness of First Nations cultural heritage and cultural values in Country if artists are to develop meaningful opportunities for economic viability in all communities.

Pictured artworks by Belle Budden.
Clockwise from top left:

Dubay Ceremony – women coming together to share culture (mixed media on paper).

Sharing the Joy – coming together to share the joy to be found in the simplicity and complexity of Country (botanical print with ti tree and lemon myrtle with mixed media on paper).

Community Connectors – the special ones that bring the community together to share cultural knowledge (mixed media on paper).

Yelgun Yowarl – celebrating the winter sun in a very wet year with a dance for the sun (mixed media on paper).

Inset: Native medicine leaf bundles.





For the home...



DAVID LANE ARTIST & STUDIO GALLERY

David is a well-known regional artist who needs no introduction to local art enthusiasts. Each year since the early eighties David has opened his studio gallery in Tintenbar for an exhibition of his recent work and studio sale.

The exhibition showcases his colourful and vibrant paintings and highlights his ability to absorb and recreate the contrasting colour and light of his subjects. His seascapes, landscapes and still lifes are well known to lovers of his effervescent painting style and reflect his many years of dedication to his art.

David's 2022 painting exhibition and studio sale opens on Saturday 3rd and Sunday 4th December from 11.00am until 5.00pm. The exhibition will then be open daily from Thursday 8th December until Sunday 11th December 11.00am until 5.00pm. Everyone is welcome.

For more information you can contact the studio gallery on 0418 794 860 or visit his website.

www.davidlane.com.au

NORTH COAST CERAMICS

North Coast Ceramics Inc. (NCC), creators of the popular annual Mud Trail, sustains a community of professional ceramic artists who all produce their work in the Byron region. Many of the artists who are on the Mud Trail are also open to the public during the rest of the year and are happy to welcome visitors to their studios.

North Coast Ceramics Inc. (www.northcoastceramics.com) is pleased to present their new website with a gallery of members showcasing individual work. Check out the artists and studio locations so you can purchase that perfect handmade, unique gift in the up-coming school holidays or at any other time. Plus don't forget the annual Christmas Ceramic Market, where you can find your favourite Mud Trail artists under one roof – date and venue to be announced on the website.

www.northcoastceramics.com

@northcoastceramics



Image credit: Emma Badeia





GIO SUPRANO ART

Unique organic creations for your wall or surfboard! Don't you feel like something is missing when you see empty walls? Giovanna's passion in life is to make art. She believes that art brings life to environments and harmonises them, bringing into them our own personal style. She creates custom artworks for you. Contact her for a free quote.

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THE ORIGINAL BYRON BAY CHOPPING BOARD

Eco Food Boards was born in the natural beauty of Byron Bay and as such, caring for the environment and being sustainable are paramount to our family-run business. All boards are handcrafted and naturally antibacterial from ethically sourced Camphor Laurel timber, harvested right here in the Northern Rivers region.

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02 6684 7804 • www.ecofoodboards.com.au

BYRON BAY CANDLES

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Find your closest stockist online at www.byronbaycandles.com or visit the factory in Byron's Industrial Estate.



MULLUM BACK-SHED PICTURE FRAMERS

Originally established in Mullumbimby 12 years ago as Gallery Casamexico, Michael relocated to Ocean Shores after the 2022 floods. With a focus on sustainability, he offers professional custom framing, photo mounting, canvas stretching, posters, floating box frames, with a large stock of frame mouldings to select from. He uses acid free materials.

Collection and delivery service available for local customers. Phone 0403 734 791 for an appointment.

Transforming the region

– one beverage at a time

By Aslan Shand

For some it's the lifestyle, for others it's the region and produce, for yet others it's just a matter of coming home – but really it is all those elements that come together to make the Northern Rivers the place where so many microbreweries are coming to life.

From specialist beers to rum, gin, and even whisky, there is plenty of inspiration in the region to share a drink with friends with a locally brewed beverage and at some pretty special locations.

Jay Kempnich and brothers Sam and Drew Tourle have returned to the region and started up Common People Brewing in Bangalow, and Two Mates Brewing from Lismore are getting back on their feet after the floods adding that local feel. Other microbreweries and distillers are here because of the region's diverse produce that has inspired them to create a special drink for everyone to enjoy.

Founder and head distiller of Soltera Rum in Cabarita, Keri Algar, had been visiting the region for years before settling here in 2006.

'My dream was to have a rum bar in the tropical islands, then one day it occurred to me that with all the sugar cane in the region I could produce rum here,' said Keri.

'Ninety-five per cent of sugar cane is produced in Queensland, but the other five per cent is produced here in the Northern Rivers. It wouldn't make sense to start my business without the sugar cane around me. I wouldn't be producing rum if I wasn't able to source produce locally.'

Keri sources her sugar from the local Condong sugar mill near Murwillumbah and the sourcing of local produce and local indigenous botanicals are key to this developing market in the region, says Jane Laverty, regional manager Northern Rivers for Business NSW.

'We have great produce in this region including botanicals. Many of these are an inspiration for what we are growing and for what are being used in the drinks being developed.

'The microbreweries, including gin, rum, and beers, are following the market. Visitors and businesses

are looking for those unique experiences. When you go to Brookie's Gin (Cape Byron Distillery) you can walk through the farm and bush to see where they are growing their native produce. Microbreweries are an experience; they are not just going for a drink – it is an artisan experience. This is a strength of our region,' Ms Laverty explains.

From Cape Byron Distillery and Azteca Margarita to the Byron Bay Spirits Company, everyone has their own little point of difference that provides a unique element to their business, says Ms Laverty.



'They are spread out across the Northern Rivers and it is motivating people to get out and explore farther afield. There is Sanctus brewery Maclean; Husk at Tumbulgum is becoming iconic; and Common People Brewing in Bangalow has just started.'

'We all grew up in Kyogle back in the day,' says Jay from Common People Brewing.

'We lived on the same street. My grandparents ran the Post Office in Byron so I spent my holidays there.'

Jay says they all spent plenty of years travelling around the world before they came back to Australia and decided to start the brewery about eight years ago.

'Sam is the master brewer. He was previously at Stone & Wood and also brewed for James Squire in Sydney,' says Jay.

'It's a family business with all of us and our partners working in the brewery. Karen, Sam's wife, is a scientist and she helped set up the quality control lab as our main focus is making sure the beer we brew is the best we can make.'

'We are really focusing on the local thing with a really nice tap room and serving good beer. We

do tasting paddles so people can taste a range of beers. We've had some really good family reunions here. There has been a cultural shift over the last 5-10 years and this area is becoming known for its local produce and it is really taking off.'

The microbrewery movement represents a shift from the big, global, corporate business models of the 1970s, '80s and '90s, says Keri.

'People are realising that they can create high-quality products locally. There is less processing, fewer preservatives. It is the realisation that they are just as capable of producing these things as a big corporation. The most amazing thing about doing business in this region is that locals are so supportive; they are 120 per cent behind you here.'

And I must say that Keri is not only able to produce a great local rum but was able to tell me how to make the perfect use of all those grapefruits and lemons currently littering my garden. Take 60ml of freshly squeezed grapefruit juice, 30ml of rum (sugar cane juice if you are under 18!) and top it up with soda water. You can add a touch of lemon juice for a twist and if you have a sweet tooth just add a little sugar... Cheers to the spring!



For your thirst...

AZTECA MARGARITA

Azteca Margarita, the Feel Good Liquid. Brewed in Byron, inspired by Mexico. Four flavours – all made with fresh lime juice and blue agave nectar from Mexico. No shit ingredients – no sugar, no colours, no numbers, no preservatives. Includes badass salt blend. Available everywhere good drinks are sold. *Yeeha!*

www.aztecamargarita.com

[f](#) [@aztecamargarita](#)



SOLTERA RUM

These award-winning rums are made in the spirit of cheerful enjoyment in Cabarita Beach by a single-woman-owned and operated distillery. Each small batch is hand-crafted using locally sourced, sustainable molasses, and is entirely free from additives. Plus, it's good rum: one per cent of sales goes to charity. Try Soltera *Blanco* for beachside cocktails or the lightly aged *Oro* for a unique gift.

Available now at your local bottle or online at www.cabaritaspirits.com



CAPE BYRON SINGLE MALT WHISKY IS HERE!

Co-created by Jim McEwan, one of Scotland's most awarded master distillers, and Eddie Brook, co-founder and distiller at Cape Byron Distillery, this Australian adaptation on a Scottish whisky is remarkable and unique to the terroir of the Byron region.

Available at their cellar door and online.

www.capebyrondistillery.com



BYRON BAY SPIRITS

The Byron Bay Spirits distillery uses the finest, natural ingredients and carefully distils in small batches. Master Distiller Luca Bolzoni lovingly blends the distillates with fresh local botanicals to create exciting spirits and liqueurs, including their signature Honey Gin, using honey from the farm, encapsulating the riches of our region. Order online, pick up a bottle or enjoy a glass at many local bottle shops and venues.

www.byronbayspirits.com

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HUSK FARM DISTILLERY

Husk Farm Distillery is nestled in the deepest caldera in the Southern Hemisphere, surrounded by rivers, rainforest and verdant cane fields. It was here in the beautiful Tweed Valley that distiller Paul Messenger set out to create Australia's first cane juice rum, from farm to bottle, to bottle the provenance and character of this unique region.

This new style of Australian cultivated rum was born in 2012 on the Messenger family's 150-acre farm, when two barrels of Husk Rum rolled into the green shed at the bottom of the paddock, ready to quietly mature in the subtropical heat of Northern NSW.

'Making fresh juice rum is expensive and challenging and it's fair to say that when we set out on this adventure more than ten years ago we had little understanding of the true cost and challenge that lay ahead of us. A healthy dose of naivety is often a prerequisite for such ventures,' muses Paul.

But why persist?

'As the years passed, the struggle and mounting challenges seemed only to strengthen our resolve.'

For Paul, inspiration comes from the colourful and romantic history of whisky and rum over the centuries, having visited places like Speyside, Islay, Barbados, Jamaica and Martinique and growing up in the 'Caldera Coast' where sugar cane has been part of the landscape for 160 years.

'When we look at the history of rum it's easy to overlook the hardship, misery and struggle endured by those creating it, but the fine quality spirits that endured and remain with us have become timeless.

'The driving ambition for me is to create something unique, extracted from this land through the hard work, innovation and resolve of our people. Something that, in time, might come to be appreciated and recognised as unique, of this place.'

It was through this ambition to create unique and innovative spirits that Ink Gin was born. After a global search for a ground-breaking gin botanical to turn the (then) traditional gin category upside down, he came across the unusual butterfly pea flower. After exploring the colour changing properties of this exotic herbal tisane, he knew he'd found the heart of his gin.

After three years of research and development, Paul settled on the final recipe; a total of 13 native, traditional, and exotic botanicals, with a modern citrus, spice, and juniper flavour profile. Ink Gin hit the market in 2015 as one of the first Australian craft gin brands. While releasing an indigo gin at the time was a gamble, people embraced the unique taste and playful colour profile and by 2021 Ink Gin was the best-selling independent gin in Australia.

Explore Husk Rum and Ink Gin and discover innovative spirits reflecting provenance, people, and place.

1152 Dulguigan Road, North Tumbulgun
www.huskdistillers.com





TWO MATES BREWING

After the devastating floods of February this year, the team at Two Mates Brewing have come back more determined than ever to keep the strong community spirit of Lismore alive, providing a family-friendly space for young and old alike to enjoy good food, great company, and of course some exceptional craft beers.

With offerings like the refreshing Lager Than Life; big-seller Lovemore Hazy Pale Ale; and a dark and bold Choc Cherry Porter – to name but a few! – this craft brewer is well on its way to beer fame.

Open from its South Lismore Taphouse Thursdays through to Sundays; and soon to be expanding to a second site at Varsity Lakes on the Gold Coast (coming October 2022!), this local Brewery is well worth the visit. Jump online to order your brews, follow them on socials for the latest in what's on, or get down to the venue to see what all the fuss is about!

7 Engine Street, South Lismore
www.twomatesbrewing.com.au
 @twomatesbrewing



COMMON PEOPLE BREWING CO

Having swung the doors open at the start of the year, Common People Brewing Co has quickly become the new home away from home for the people of Bangalow and beyond.

The brewery – and the friendly, local faces behind it – offers a range of seriously tasty beers consisting of a core range which is always available, along with an ever-rotating selection of special batch brews. There's always something new to try.

From sponsoring local events like the Billycart Derby (even brewing a special beer in its honour!), to offering spent grain to nearby farmers and cows, to regularly teaming up with local providers and their harvests for beer ingredients, community and collaboration is at the heart of Common People.

Living up to its name, Common People is for everyone. Having converted an empty warehouse into a warm and welcoming extension of your living room, you are always invited to come down for a beer and take in the sights of the working production house.

If you're peckish, The Brewer's Kitchen is there to satisfy your taste buds – with wood-fired pizzas, salads, sharing plates and kids meals, there's something for everyone and every dietary requirement.

Walk-ins are encouraged and bookings are welcome via www.commonpeoplebrewing.com.au.

Open Thurs–Sat 12pm–9pm, Sunday 12pm–8pm
 9 Dudgeons Lane, Bangalow



Dangerous thinking and true existence

Mandy Nolan

Years ago I presented a show called 'Funny in the Head'. It was a stand-up comedy project that focused on reframing stereotypes around mental illness to reduce the stigma, and have people with lived experience taking charge of *their* stories. As a comedian I've heard so many lame jokes that minimised mental illness. Or used schizophrenia or bi-polar as a lame punchline. The process was powerful and fun. It also helped shift perceptions and raise awareness about the casual harm we cause to people's wellbeing every day just by the things we say.

You want to know why people feel shame around their mental illness? Just have a look at our language; When you are run off your feet, just say you are busy. Don't say 'it's a madhouse'. If your mum lost it with you just say she was angry, don't say 'she went psycho'. If you are in bumper-to-bumper traffic, just say it was gridlock. You're not in 'crazy' traffic. We all had a laugh, and ever since I've been really conscious of my language and how embedded stigma around mental illness is. Laughter was such a good tool for pointing it out.

I've always wondered why comedians made jokes about mental illness when so many of us in the industry have mental health issues. I often wonder if I'm just a frustrated empathetic narcissist with an unresolved anxiety disorder. To be good at what I do, this is basically a prerequisite. To be honest I think it's why I became a comedian. My anxious mindset is in constant overdrive. I analyse everything I see. Everything I hear. Everything I think. Everyone I meet. I get some sort of internal equilibrium from public disclosure. Affirmation from the applause. And I get paid. It's so much better than therapy. Shit, it is therapy. And it's my career. Genius!

I make people feel better about themselves by being honest. By saying something that they've thought too but never said. I've admitted to something that maybe they

"I often wonder if I'm just a frustrated empathetic narcissist with an unresolved anxiety disorder."

feel embarrassed about, and have released them from shame's burden. Maybe I make people feel good just because they're not me.

The world is a better place because of people with mental health issues. Insight, compassion and brilliance often come from someone with lived experience of mental health struggles. It is truly knowing what it is to be deeply human. Creativity is often the most powerful place to express this. Somewhere less linear,

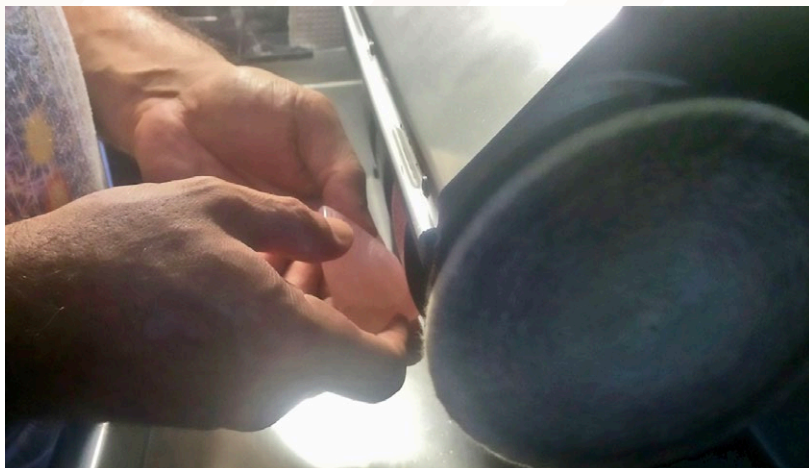
with less defined rules. Somewhere that requires dangerous thinking to make a mark. Artists and creatives like Van Gogh, Frida Kahlo, Virginia Woolf, Sylvia Plath, and Charles Dickens created work that reached out across the decades with a powerful resonance. I can still feel the suffering in their work. It connects. In Buddhist thought suffering is one of the four noble truths – it's the true nature of existence.

And in art or other creative pursuits, it's the nature of existence that we grapple with. Even in a dick joke. It's probably why people with mental health issues are always better at art, otherwise instead of artists, we'd all be accountants.

Pictured is *The Raven* by Mandy Nolan.



Amazing products for you



CONSCIOUS CRYSTAL CUTTING

'What I know about crystals, is that whoever cuts the crystal, programs the crystal.

It is indelible, cut into the very structure of the crystal, and cannot be cleansed by any method.

Whatever was happening for whoever was cutting the crystal is imprinted into the crystal as it is cut.

If you were cutting a crystal for abundance and were worried about money, that imprint would go into the very matrix of the crystal as it was being cut, likewise if you were nursing the pain of a broken heart, the imprint would go into the crystal at the time of cutting.

If it is machine cut, it has the soul of the machine – disconnected from kinetic source energy.

With this knowledge I learnt to cut crystals, consciously.'

Jon Veranese creates power pieces, altar adornments and has begun to set his work in precious metals, as well as the Alchemy of the Weft and the Weave, settings woven in hemp with intention and coded wisdom.

Got a broken crystal or rock that needs repairing?

Let Jon restore its glory.

Jon Veranese
www.ptahrocks.com
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WOOD BY MOSSY

Wood by Mossy is all about being Earth friendly and testing the boundaries of what can be created from locally sourced recycled timber. They offer a varied collection of Australian handcrafted timber homeware products and accessories, that are designed to be beautiful, functional and individual.

They also do commission orders and restore antiques.

Contact Caz or Wayne on:
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BANGALOW SHOEMAKING

Looking to get an imagined or already loved item brought to life? Rachel Ayland custom makes bespoke items from her workshop, including footwear and leathergoods, bags, accessories, motorbike gear, upholstery and more. She specialises in remakes, restorations, orthopaedic and repairs. Vegan options also available. No job too small! Leatherwork and shoemaking workshops.

Gift vouchers available.

bangalowschoemaking.com
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SEA GODDESS AUSTRALIA NATURAL EARTH INCENSE

Sea Goddess celebrates the sacred art and ancient practices of organic fusion, hand blending, and burning rich aromatic ingredients found in tree and plant resins from all around the world. Sustainably sourced and 100 per cent natural, Sea Goddess Earth Incense retains a sensory allure to enliven the spirit and mesmerise the senses.

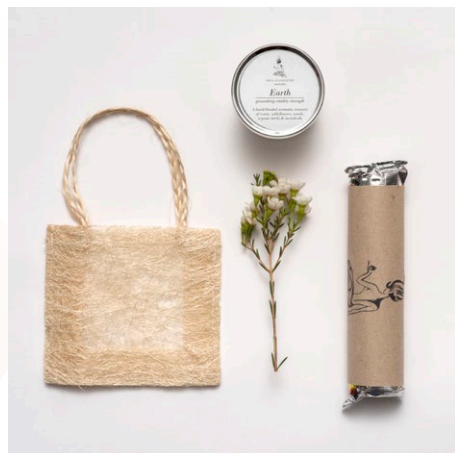
The burning of fragrant tree resins can be traced to the ancient civilizations of the Assyrians, the Babylonians, and to the temples of the ancient Egyptians. Only the purest tree resin was sought by kings and queens to burn in honour of their Gods, to use for medicinal remedies, for rituals, or for pure enjoyment.

Enjoy the simple ritual of burning Sea Goddess blends in the company of friends and family, or embrace a moment of solitude amid the alchemy of these wonderful Earth elements.

Invigorate your senses with our elegant range of triple infused Sea Goddess candles, each is hand poured into glassware crafted in Japan, using a biodegradable natural soy-blend wax free from petroleum, paraffin and parabens. Enjoy smooth burning wax and let the aromas fill your space. Candles are packaged using a handmade eco fibre bag and are perfect for gift giving on all occasions.

Sea Goddess also have a range of beautiful yet simple ritual tools for you to adorn your space.

www.seagoddessaustralia.com



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www.genkstasy.com

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Specialising in custom timber display and storage solutions for surfboards, kayaks, guitars, fishing rods and other items. Their certified Australian Made products are designed and built locally. Choose from their basic hand-made freestanding garage range up to their precision wall-mounted display for that priceless collectable. All products custom built to order.

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MAKERS & FINDERS MARKET

This market in the heart of Murwillumbah, almost a mini festival, brings together makers, growers, recyclers and vintage collectors. Throw a blanket on the grass and enjoy the live music, delicious eats and good vibes while the children play in the huge adventure and skate park. Third Saturday of each month.

Knox Park, Murwillumbah

www.makersandfindersmarket.com

ECOGLITZ®

These sparkly cosmetics are handcrafted in small batches in Mullumbimby with certified-organic local plant ingredients and coloured quartz crystals. Friendly to the most sensitive of skins, EcoGlitz® is plastic-free, vegan, and cruelty-free and easily dissolves in water. Once the crystals reach the ocean it's like merely adding sand. EcoGlitz® is safe for humans and the planet alike. Available in organic shops and online at ecoglitz.shop.

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TEMPLE OF THE SUN

Located in the Byron Bay Industrial Estate, Temple of the Sun is one of the Northern Rivers' most iconic brands. Known for their unique designs, it's impossible not to notice Temple's signature golden glow adorning our community and beyond.

Founded in 2014, Temple of the Sun is the realisation of a shared vision between local creative couple Yonna Derofo and Darren Gallant to create a successful jewellery business with purpose, built on their love of cultural antiquities, art, design and a genuine passion for doing things differently.

All Temple of the Sun pieces are designed by Yonna, drawing on her background as a silversmith and ceramicist as well as the rich cultural influences from her childhood in Istanbul. Story and meaning are carried in each piece through precious gemstones and contemporary

motifs inspired by art, nature and ancient archetypal symbology.

For the last eight years Temple of the Sun has been known for its ethically crafted 18K gold vermeil and 925 sterling silver jewellery, and its distinct modern-ancient design philosophy transcends trends and has earned Temple of the Sun fans across the globe.

This year Temple opened the doors to its Byron Bay solid gold studio. The team of in-house artisan jewellers hand-crafts fine jewellery using recycled and responsibly sourced solid gold. With an emphasis on locality, they prioritise sourcing Australian gemstones certified by the responsible jewellery council for environmental and social responsibility and conflict-free diamonds certified by the Kimberley Process. Made in Byron Bay, Temple of the Sun's solid gold offering is also

proudly certified Australian-made.

Temple of the Sun's solid gold studio will very soon be building upon its popular fine gold offering, with the introduction of a much-awaited ceremonial jewellery collection. Think intertwined serpents, archetypal symbols and rare gemstones speaking to the timeless allure of gold jewellery as an object of devotion and the purest language of love. Much like their demi-fine and fine jewellery, the ceremonial collection is all designed by Yonna and hand-crafted in Byron Bay using ethical solid gold with intentionally sourced gemstones such as conflict-free and lab-grown diamonds, and RJC-approved rare precious gemstones.

3 Ti-Tree Place, Byron Bay
Boutique and solid gold studio open
9.30am – 4pm, Monday to Friday
www.templeofthesun.com.au



The arrival

Charlie Boyle

1970. The stirrings of social change were happening in Australia. John Gorton was Prime Minister and the conservative coalition had been in power for twenty-one years. Germain Greer published *The Female Eunuch*; The Beatles split and Jimi Hendrix died. For years Australia had been fighting a war against Vietnam – a country that posed no threat to us. In 1970, Australia saw the first of the massive moratorium marches to end the war – still the biggest protests Australia has ever seen.

Australia's counter-cultural trend was growing; rock'n'roll, drug use and promiscuity were fuelling the disillusionment of youth who were learning it was cool to say 'No!' to a world run by an exclusive and intolerant boy's club. Importantly, the people resented forced conscription for military service in Vietnam. In a monthly televised lottery, numbered marbles were drawn from a barrel by hand – the numbers drawn corresponding to birthday dates. Every twenty-year-old man whose birthday came up had to present for military service – although they were not yet old enough to vote or drink in pubs. Failure to appear was aailable offence. But in 1970, 55 per cent of the population wanted the troops brought home from Vietnam and anti-conscription organisations flourished in blatant opposition to the government. Of course, many young men went on the run, hiding in urban 'safe houses'. The safe houses became hotbeds of political dissent, art, music, sexuality

***"This generation wanted
a new world, a world of
peace, sex and magic
– they just needed
somewhere to build it."***

and literature and were regularly raided by police seeking to arrest draft dodgers, homosexuals and drug addicts.

Others fled the safe houses, and took to the road seeking itinerant work in regional Australia. Many disillusioned US young people

came to Australia at this time to dodge the draft back home. In living memory, the world had suffered two world wars, the Cold War, the proliferation of nuclear weapons and the authoritarian intolerance of governments run by old white men. This generation wanted a new world, a world of peace, sex and magic – they just needed somewhere to build it. Clutching copies of *The Whole Earth Catalogue* and *Lord of the Rings*, they started to leave the cities, looking for somewhere to begin the new age.

In 1970, Byron Bay was a blue-collar town, if you weren't working on a farm or banana plantation, there was work at the Norco Factory, Walker's slaughterhouse or in the sand mines. Nearby Mullumbimby was an agricultural centre with its own shire council. There was little in the way of blue-sky prospects in the region and most ambitious bright young people had already left to study or work in the cities. Farms lay empty, or old people were running small scale activities – a few pigs, a paddock of potatoes, some calves for market. As the population aged, agricultural incomes dwindled accordingly and businesses did it tough. The surfing magazine *Tracks* was launched in 1970, publicising the hedonistic virtues of Byron Bay to urban surfers

Below: Freedom from oppression, the right to be free of police persecution over drugs, and the right to bathe in the nude are some of the rallying calls that have emerged from the alternative movement in the Rainbow Region. Photos Jeff Dawson





Above: A handy sign at the 1973 Nimbin Aquarius Festival for those trying to find or lose themselves. Many who took part in the Aquarius Festival stayed and joined the region's wave of new settlers. Photos Chris Meagher

everywhere. It sounded like the ideal escape – waves, rainforest, and a subtropical climate where the winters won't kill you; a place to hide from the Draft.

But this image of the Shire wasn't welcomed by the locals. Tourism was unheard of and they didn't want an influx of druggie, surfer bludgers to their town; the resulting police crackdown was harsh, but ineffective. When the newcomers started exploring the hinterland, Mullumbimby was ready. Farm houses sat abandoned, banana sheds lay empty. The farms were too small and steep for agribusiness and land was dirt cheap – cheap enough to be purchased by a group of people in a kombi van pooling their resources. But the first stop for many prospective settlers were the abandoned banana sheds in Coopers Lane, Palmwoods and the Finn Village in Main Arm. Banana packing sheds were old timber with a rusty tin roof, comprising a single room around 3x5 metres, with the occasional window; leaky, windy, infested by snakes and usually at the end of a rough,

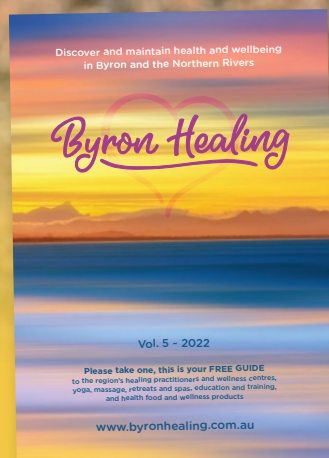
steep, banana track – but they were private and available, often for little or no rent. But times were tough for the new arrivals. There was no dole, and people had to survive, living by their wits or family stipends. It wouldn't have worked but for one thing – marijuana. In 1970, marijuana cost \$30 an ounce – gold was around US \$35. One thing the hippies could do to earn money was to grow dope; a plant was worth at least two ounces of gold and a pound could fetch around 14 ounces of gold – \$25,000 in today's money, and the market was insatiable. The US-imposed prohibition on marijuana, enthusiastically endorsed by successive Australian governments, saw the new settlers targeted by police, causing an unexpected conflict with the locals. With the influx of people the supermarkets and hardware shops were now doing a brisk trade, and even the once quirky Seventh Day Adventist health food shop was patronised by legions of vegetarian new settlers – and the new money was very welcome.

The settlers had come to stay. They established their brave new ecotopian dreams on hippie communes, later legitimised as Multiple Occupancy properties. The settlers were not dull or stupid, on the contrary, many were highly educated middle-class kids with oppositional and defiant attitudes. They were resourceful, determined, and possibly above all, they were 'way cool', especially to their urban dope-smoking brethren, who listened to rock'n'roll, dreaming of how one day they'd make their own escape to the country from apartments and suburbs and dull nine-to-five careers.

More people came... and they continue to come, for the same ideals that brought the first settlers. The free-thinkers bring creativity – art, music, literature and philosophy – and this region has grown to become a national bastion of free thought. Who would've thought the experiment would survive and grow to make this a renowned international destination? Today people keep coming, hoping to find a better, tolerant, environmentally aware, peaceful life. To all who arrive seeking refuge here, welcome, enjoy, and may the karma suit ya!



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