

TAKE
ME
HOME

Outthere^{reX.}

Dec/Jan 2017

WHYALLA WONDERS

Where the underwater giants play

"I'M A BIT OF A GYPSY"

Home is where the heart is
for country star Adam Brand

COCOS & CHRISTMAS

Unplug and reconnect on
these tropical paradise islands

THE SWEET SPOT

More than a food bowl,
the Riverina is a rich
vein for investors.





Outthere

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Outthere

Editor's letter



This is a madly busy time of year but, wherever you've come from and wherever you're headed, I reckon time in the sky is definitely **Me Time** (for everyone except the Rex staff, that is).

So grab a cuppa, let yourself off the hook (i.e. the phone) and find something to read.

Upfront in *Rex* – for this issue I was lucky enough to visit the stunning NSW Riverina after record rains had the rivers overflowing. I rested up at the comfy Bolton on the Park in Wagga for a weekend of organic farm brekkies, cooking classes and food festivals.

I was blown away by the heavenly new cheese factory in the charming town of Coolamon, and the next day tasted these cheeses matched to wines at the Griffith McWilliams vineyards - genius

Griffith's vibrant Italian community was out in force, displaying huge orange sculptures in the main street for their Festival of Gardens. Pizza, pasta, antipasti- can you ever have too many Italian eateries? I think not and this is why I officially love Griffith. You'll read about some of the young foodies of the Riverina on page 21.

In *Outthere*, charming country star Adam Brand talks about his upcoming tour, *Get on Your Feet*. Adam may be a bona fide gypsy but his heart is with regional Aussie communities and making life just that little bit more fun for everyone, through music.

Speaking of the good life, we escape with pole-vaulter Emma George and family to lie in a hammock on the Cocos Keeling and Christmas Islands. We also head to Broome to catch a glimpse of the adorable and rare Snubfin dolphins of Roebuck Bay on the Kimberley Coast.

In our Business section we cover news and innovation across agriculture, regional development and mining, and chat with RIRDC Rural Woman of the Year Sophie Hansen about helping farmers and foodies connect online.

I hope you enjoy, and if you'd like to take this issue home, please feel free.

Wherever you are in our amazing land, have a very happy new year,

Anna Warwick
Senior Travel Editor



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ORIGIN STORY

WORDS: ANNABELLE WARWICK

For those Millennial foodies who hail from the 'Food Bowl of Australia', home soil often proves irresistible, luring them back to base from the world's fine-dining kitchens and far-flung five-star resorts.

Occupying a particularly fecund 60,000-square-kilometre basin in south-central New South Wales, the Riverina is a prolific heartland renowned for its produce and vineyards.

Leaving home is a rite of passage, especially for country folk. But growing up in the Riverina is a feast for the senses and for Vito Mancini, Luke Piccolo, Hayley White, Anton Green, Gavin Careri and Daniel Paul D'Aquino, coming of age meant realising their hometowns offered something quite unique: abundant potential to do it their way, with family by their sides.

Here's a tasty entrée into half a dozen of the hundreds of return-to-Riverina tales. ▶



Circle of Life

Third-generation blood-orange farmer and a founding director of Redbelly Citrus, Vito Mancini is enjoying the fruits of his labours.

How did you get started?

My first memories are helping Dad check the irrigation on the farms. Getting my boots stuck in the mud and walking home barefoot happened more than once!

I grew up watching my father trying new things like drip irrigation and exporting, and was proud to see his hard work succeed.

Were you always going to be a farmer?

I went to university to study information technology, building skills to fall back on if farming proved difficult to sustain, down the road in Wagga Wagga – I'm not much of a city bloke.

Why blood oranges?

As a boy, I was always fond of my grandfather Guiseppe's backyard. Seeing what vegetables he planted and what fruits were in season always excited me.

What amazed me was a grafted tree grown in the chicken pen, growing three different citrus varieties: a lemon, navel orange and a mysterious red-fleshed orange I'd never seen before, in our orchards or in the shops.

Nonno (grandfather) told me distinctly that this fruit was the fruit of Sicily, and they are

the best oranges that can be grown, for taste and for health.

So how's your blood-orange business?

The variety loves this region, with our frosty winter mornings and sunny winter days – almost identical to the Sicilian climate. To date, we [Vito and cousins Leonard and Anthony Mancini] have had so many comments about the closeness we've reached to the real Italian blood orange, packed with flavour.

We've become proud of our achievements – but never complacent.

Oranges are a commodity these days, a price-based purchase. The export markets [Asia and the USA] are increasingly turning to Australia for the sweetness in our oranges, and our blood oranges are strong. This year has been challenging, with the July and September rainfall records – but that's farming for you.

The Australian citrus industry is traditionally slow to adapt, with eight years from planting to harvesting from an orange tree, but they recently brought out five new Italian varieties. We've planted Tarocco oranges, which are blood oranges but larger, sweeter and easier to peel. They suit the Asian palate for sweet and aromatic fruits.

What's the best thing about your job?

Having family there to help make decisions in the business, no matter how difficult it can be sometimes.

I also like participating in an industry that's struggled at times, and contributing to creating opportunities for the future.

I particularly liked seeing one of our Chinese buyers put up a massive poster in a prominent area in his city. I was like a poster boy for blood oranges!

What do you love most about your hometown, Griffith?

I love being five minutes from everywhere, and having the ability to see friends and family as quickly as a phone call.

Any tips for visitors?

Check out our eateries: I think we have some of the best food around the Riverina.

Take a trip to our local visitors' centre to learn about how our city started – it's come a long way in 100 years.

FAST FACT:
The red colour of blood-orange flesh results from flavonoids known as anthocyanins, which can yield twice the antioxidant power of vitamin C.

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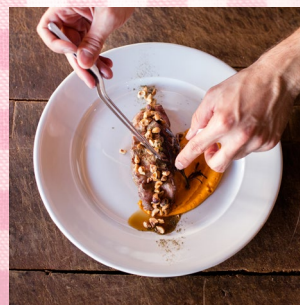
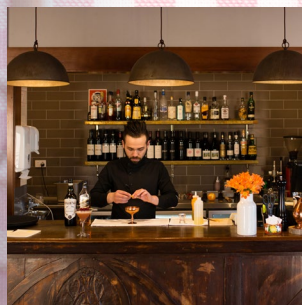
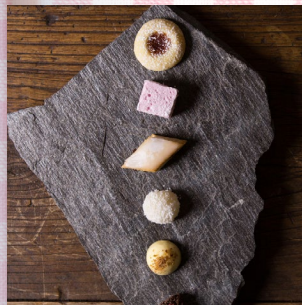
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JAMES HALLIDAY AUSTRALIAN WINE COMPANION 2017



Piccolo's Big Idea

The apple hasn't fallen far from the tree for the Piccolo family, with wunderkind chef Luke returning to Griffith to build on their restaurant legacy with Limone.

How did you get started?

I always had hospitality in my blood. I started cooking at my parents' café, Mieì Amici, in town, at 11 years old. I worked there all the way through school and started my chef's apprenticeship at 20.

In my first year, I joined a cooking competition, representing the Riverina: [the Crave Food Festival's] 100 Mile Challenge, in Sydney. They got all the regions of NSW together and we battled it out.

I picked up the apprentice award for my dessert; it had a cheesecake base with Junee liquorice, a blood-orange granita with wattleseed crisp and a liquorice foam on top, all layered in a beautiful glass. My prize was an internship at any restaurant I wanted in Sydney. I had no idea about fine dining, so I went onto *The Sydney Morning Herald Good Food Guide* and picked the top five restaurants of the year.

I ended up getting into Bentley in Surry Hills. Brent Savage sat me down at the end of week. He said, "Your skills are terrible but I can see you've got a bit of a passion, so my advice to you is to come to the city". The next week, I packed up my stuff and left home.

I got a job at Pendolino in the Strand Arcade and spent a year there. Then I spent two years at Pilu at Freshwater and worked my way up the ranks with Giovanni. Matteo Zamboni, the head chef, drilled a lot of stuff into me. By the time I left I was a sous-chef.

What brought you back to Griffith?

I always came back to Griffith to do events and, over the whole five-year period I was away, my father was also constructing the magnificent building that houses Limone, intending to move the existing café there.

After Pilu I went to the USA for a month on an [Aqua Dining Group Young Culinary Achiever] scholarship, and spent a month in Colorado at cooking schools. From there I flew into Italy and spent three months working at a Michelin-starred restaurant in Sardinia. Then I went over to the east coast and did another three months at a friend's seafood restaurant, and then went up north and spent the winter season at Cortina d'Ampezzo.

Dad and I were in conversation the whole time. I saw the photos of the [building's] progress and it struck me: well, hang on, we could create something pretty special there.

When I got home in May 2015 we spent the last three months going hard. I was working alongside my father from early in the morning until late at night and building relationships with farmers and producers.

It is going amazingly but it wasn't like that at the start. This was my first big project and the first six months were tough. A lot of people didn't understand the concept.

What's driving you?

We've got this untapped area in Griffith;

we're creating this bit of culture. The ability to get fresh regional produce from the ground to the plate within six hours – it's quite incredible.

A lot comes from our own farm, so having control from the ground up is really amazing. Mr and Mrs Ronaldo in town do a lot of vegetables. We get all our almonds from the Dissegna's, Murray cod straight out of the paddock pond from Matt Ryan.

This week I got six bunches of asparagus, as fresh as can be, from Mr Piva's garden – put it over our charcoals with salt and olive oil, and that's it.

Good food doesn't need much done to it.

Any tips for visitors?

Definitely get out and see the wineries. I'd recommend Cassie from Bella Vita Tours; she knows all the ins and outs of where to go. Otherwise, just go into shops and talk to the locals.

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and one in every four glasses of Australian wine!*





Home to Roost

30-year-old Hayley Whyte has seen her parents' Wagga Wagga restaurant, Magpies Nest, truly branch out since she took the helm as manager and events director.

Tell us about Magpies Nest...

Our little semi-rural restaurant focuses on local food, beers and wine. During winter, we harvest and make our own olive oil and in the summer months we make wine. More weekends than not we host weddings and other events, where most of my time is spent looking after our wedding couples, helping them plan their special day.

How did you get into the family business?

By accident really – I was born in Wagga and grew up in and around restaurants my whole life. I lived in Tasmania for a few years, and cherish the time I spent there, but knew home was calling.

Wagga is great: a mix of both city and country. We have amazing little cafés, great restaurants and bars. We're also lucky to have a number of other great little towns within a day trip away. Most of all, it's family and friends that make Wagga special to me.

Around the time I moved home from Tasmania our floor manager at the time left. One thing led to another and here I am, eight years later!

How's the business going?

Never been better really. We've taken some huge risks over the past couple of years – changing from à la carte dining to a fixed-price menu was something new and very

different for Wagga, but I think it's been well received. Developing our website and social media over the past 18 months has also been a huge help in connecting with our customers.

What do you love most about your role?

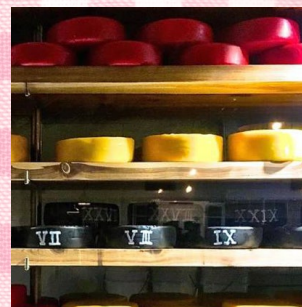
We love our weddings. To see everything that's been planned over the past 12 months finally come together is amazing. I still find myself holding my breath waiting for the bride to arrive each time we have a wedding in the gardens, and feel that sense of relief once she is down the aisle! Weddings are a great way to see the venue through fresh eyes and get a glimpse of what our customers love so much about this place.

Any tips for visitors to the region?

Book ahead to make sure you get a spot in one of our great restaurants and a bed in a great hotel. The Riverina has some great producers that are worth visiting. Be sure to sample as much local food and wine as possible.



MAGPIES NEST RESTAURANT
WAGGA WAGGA
02 6933 1523
magpiesnestwagga.com



The Big Cheese

Anton Green, 33, and his father, renowned cheesemaker Barry Lillywhite, are the masterminds behind the newly opened Coolamon Cheese Factory.

How did you get started?

My dad's been developing cheese for more than 35 years; he did a big spell at the Charles Sturt University Cheese Factory in Wagga Wagga.

Growing up, I was always surrounded by great cheese and food. So it's no surprise that I ended up in the business too.

Hospitality has always been a passion of mine. Even when I was a traveller chasing the snow, I worked my way up slowly in resorts. I worked at summer resorts in Broome at Cable Beach, snow resorts in Banff and other parts of Canada, and at the five-star Hilton in Sydney. I spent a year and a half in Japan as a bar manager until, unfortunately, my visa ran out.

It was about the same time my dad thought his stint at Charles Sturt was at an end. He said, "Why don't we make our own cheese factory?" So in 2011, I moved back to Coolamon to help make the dream a reality.

We spent three years planning, working and drumming up interest. We began a campaign to raise awareness, and right when we were about to give up, two years ago, we started getting help to build the factory from local businesses and council.

People in the Coolamon community went the extra mile, donating antique sinks and door handles, even toilet seats.

What was your vision for the factory?

There's a lot of really good produce here, but

the Riverina is still a bit of a secret. People visit wanting to know where the food comes from, and there's a lot of young blood coming in and doing unique stuff in the region. We wanted to add to that with our cheese factory: create a place where people could come and learn about cheese, and taste cheeses that are distinctive to the Riverina.

Dad's 'native Australian flavour' range – lemon-myrtle, native-mint and bush-tomato cheddars – is a core foundation of the menu, and our local region has embraced that. We had a lot of meetings to discuss what we could make, and designed the cheese factory with many small rooms that are individually controlled temperature-wise so dad can make different cheeses. Cheddars, obviously, but also a couple of creamy, delicious, oozy white cheeses; blue cheeses; a sheep's-milk cheese; a goat's-milk cheese... and more.

Dad is just over the moon. It's like he's a kid again, at retirement age; he loves to see all the happy people eating his cheese – the "best Camembert outside of Europe", according to some Belgian customers we had through.

What do you love most about your town?

At first I was a little bit resistant. After travelling to all these amazing places, suddenly I was in Coolamon towards the end of a 10-year drought – with no mountains, no water and no green light on the project.

I'm just loving it more and more, and finding my feet back in Coolamon. You walk down the street and everybody says hello. It's so relaxed, and people really care and have the time to make a connection. I'm enjoying that speed of life and feeling welcome in a small community. Kate and I definitely see ourselves here for the long term.

Everyone collaborates with each other to bring out the best in the region. We work with our local regional wineries – such as McWilliams, who use our cheeses at their matching events. It's all come together nicely.

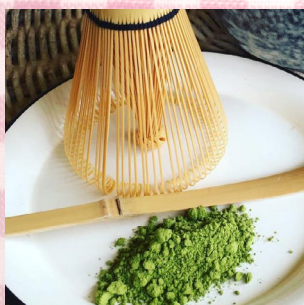
Any tips for visitors?

It's quite a large region, so stay a night or two at least. Do day trips and venture out. From Wagga Wagga it's an easy half hour drive to Coolamon, where we are, then Temora for the Aviation Museum and Junee for great chocolate and liquorice.

COOLAMON CHEESE
87 COWABBIE STREET,
COOLAMON

02 6927 3757

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coolamoncheese.com.au



Tea for Two

Gavin Careri, 38, returned home to Griffith to fulfil a dream and open the town's first teahouse, You Me Happy, in the beautiful old Hanwood post office.



How did you get started?

I've always had a passion for tea and I'm always thinking of new ideas. Back in 2004, I had a small tea shop in front of my sister's hair salon. It was successful, but never fully kicked off. I always said it was too early.

Then I met my partner Paul and he's always wanted to open up a shop too, so this ignited my passion for tea again.

We both really wanted to get into the loose-leaf tea market. So we created our own blends, just ones we really loved, and started selling them every weekend at markets all over Sydney.

What brought you back to Griffith?

We loved doing markets but they can become exhausting after a while – and then, on a trip home to Hanwood to visit the

family, I saw that the old post office was for lease. I've always said to mum and Phil that it would make an awesome teahouse. Before we knew it we were in there renovating.

What's driving you?

I really wanted to open something that will be good for the community and hopefully give people a space where they can chill and have a great experience.

We're serving our brand of 'You Me Happy' loose-leaf tea, coffee, turmeric lattes, Kombucha, hot chocolates and different types of amazing treats, like cupcakes from The Tasting Kitchen. We'll also be offering breakfast and lunches. What we stock in the gift shop are products like scented soy candles, mugs and diffusers from our old market stallholder friends! We'll also be stocking local products and working together with local businesses to promote each other.

How's business?

It's been a bit of a whirlwind and we've been doing it on a budget, but we are so excited. Seeing it come together has given us so much confidence. When we finally opened the doors it was awesome, and since then it's just been getting busier and busier. We didn't think it would happen this quickly, so we're kind of chuffed.

What do you love about your hometown?

Even though I was only six hours away in Sydney, it seemed like a lot further. I just love the lifestyle in Griffith and the sense of community it's always had, and at the end of the day it will always be home.

I love being so close to my family and friends. When we lived in Sydney our friends lived all over the place and with the traffic, it took a lifetime to get anywhere!

Any tips for visitors?

Take your time with the place; there are a lot of hidden treasures.

Make sure you visit my parents, Marj and Mick Careri, at their stunning garden: 'Rosewood Park on Stokes' at Hanwood. They have over 800 roses.

Mum makes a delicious morning tea and Dad is happy to take visitors around.

YOU ME HAPPY TEAHOUSE
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Tre Amici

Zecca Handmade Italian is owned by Michaela Cangelli, 35, Daniel Paul D'Aquino, 29 and Benjamin Di Rosa, 33. We spoke to Daniel about their joint endeavour.



How did you get started?

The three of us are born-and-bred Griffith people. We're all close, like family. We've done a lot together. We were all working and living together in Melbourne, the hub of food, culture, art and fashion. We all travelled to Italy to visit family and discover our heritage. This fuelled our fire to open our business together.

We decided it was time to follow our dreams and open an Italian eatery, cooking rustic dishes you would find in the homes and trattoria among the back streets of Italy's small towns.

Tell us about Zecca Handmade Italian...

Zecca is a casual Italian eatery specialising in true regional Italian food, *la vera cucina Italiana*, not modern, reinvented cuisine.

Other chefs look to the future for their inspiration; Ben, our chef, is going in reverse to bring back lost or unknown recipes. Italian cuisine is not limited to pizza and spaghetti bolognese – there are so many amazing dishes to rediscover, and we haven't even scratched the surface yet.

In Italian, *zecca* means 'mint', where your money gets printed. The building we are situated in is the old Rural Bank and this was our way of paying homage to its history.

What brought you back to Griffith?

Having strong family ties in the Riverina and an abundance of local produce at our fingertips, it was an easy decision to make.

Our aim is to nourish our community with wholesome, quality, seasonal and authentic Italian food using fresh, locally-sourced produce. We are lucky enough to get some herbs and produce from the gardens of our families and friends!

We want to recreate the strong sense of community which is prominent in Italy, so we're also re-introducing traditional food, wine and culture with regional Italian nights.

What do you love about your hometown?

A five-minute drive to work is pretty good! Coming back home after being in the city for so long really opens your eyes: it's interesting to see the changes in the town, and how

some things haven't changed. Our family and friends provided a great support network as we got our new business off the ground.

We love all the local Italian festivals – they're never advertised and always sold out. A lot of these traditions are championed by the older Italian community and sadly, without younger generations getting involved, will be lost. That is challenge enough for us to get everyone on board.

Any tips for visitors?

Griffith and the surrounding area have hidden gems in every corner. Search online and plan ahead - there are so many passionate local producers who want to share their story and products with you. Cassie, our local tour operator with Bella Vita Tours, is another returning local who is passionate about what's on offer. [📍](#)

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The Riverina has developed into one of the most productive and agriculturally diverse areas of Australia and Griffith in particular is well known for its cultural influences and hardworking population.

Our owner-operator Robert Cappello is no exception. Coming from Italian heritage and starting this business in 1983 with just himself and wife Maxine, he has grown it to be the outstanding business it is today, with 3 branches employing 40 staff.

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RLT supports businesses and primary producers in the Riverina, manufacturers and suppliers of some of the finest home grown food and beverages produced in Australia and the world.



"Our company's most valuable asset
is how we are known to our customers" - Robert Cappello



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The guided tour around the park goes for 2.5 hours and is the only way to see Altina's animals, spots fill up fast so be sure to book for your experience of a lifetime.

For something a little more exciting try our Behind The Scenes Encounters where you feed and have the ultimate Altina encounter with your chosen animals.

Altina Wildlife Park is located on the Sturt Highway outside Darlington Point, approximately 40mins drive from Griffith or 1.5 hour drive from Wagga Wagga.

Bookings can be made online www.altinawildlife.com or by calling the team on **0412060342**.

IT'S WILD!

Wild ENCOUNTERS

WORDS: JIYAN DESSENS

**You don't have to leave the country to go on safari.
We found animals you won't believe at Altina Wildlife Park.**

This 1500-acre park isn't your average zoo. For starters, it is so big that guests must ride in a horse-drawn cart down the long unsealed roads between the huge, open-air enclosures to see everything. Animals hang out way back in the shade of bushes and trees or roam the lush green fields. Giraffes chew the leaves of distant gums, enormous buffalo line up at gigantic troughs for a drink. Even the tiny animals can find plenty of space to keep to themselves, little

meerkat sentries guard extensive underground cave systems, while miniscule baby marmosets hide out on their parents' backs in the thick greenery of their enclosure. Altina's knowledgeable and devoted zookeepers take these tours several times each day. The cart offers minimal noise so the keepers draw the animals closer with promises of hand-fed snacks, from worms for the monkeys to hunks of meat delivered right between the lions' teeth.

"We've got about 50 different species

here," explains Gino Altin, who co-owns and manages the zoo with his wife Gloria. "All up, that's about 500 animals."

With Asian Water Buffalo that quack, Guinea Fowl that routinely forget they can fly and the only Spotted Hyena exhibit in New South Wales, Altina Wildlife Park is known for its rare and exotic inhabitants – and for its successful animal conservation efforts. "Not all are endangered but we want to do

something for conservation. We've got coati from South America and capybara from Brazil", he continues. "And we've got a very rare endangered species from Africa called the Bongo Antelope. There's only six Bongos in the country."

One of the largest forest antelopes in the world, these herbivores have intricate spiral horns and bright-orange coats with markings so pronounced the Bongo looks more like a cave painting of an antelope than the real thing.

"If you rub your hand against the Bongo's fur, you'll actually get an orange stain on your hand," Gino explains. "People thought eating them was bad luck and wouldn't touch them."

If seeing a unicorn is on your bucket list, Altina has those, too.

"The myth of the unicorn came from the Scimitar-Horned Oryx," says Gino. "They've got two horns but when they stand sideways, it looks like one big horn."

Those horns can grow to six feet (nearly two metres) long, making 'unicorns' desirable targets for poachers. "They're classified extinct in the wild; a few captive-bred Oryx have been released in their native homeland in Chad," says Gino. "We



started off with six and now we've got about 26, so we're quite proud."

"At the moment, we're one of the leading hoofstock breeders in the country," he says.

"We've also bred maned wolves faster than anyone else in the world," he says.

Maned wolves have rich, reddish fur, elegant physiques and distinctive roars. Native to the open grasslands of South America, their numbers are dwindling steadily due to habitat loss.

These wolves also used to be hard to find in Australian zoos. "Six years ago there were only seven wolves in the country and now there's more than 22," says Gino. "Altina has the biggest population of maned wolves in the entire world, thanks to our breeding program."

Altina has sent strong, healthy park-bred animals to zoos and wildlife parks all over

Australia. "The furthest we've ever sent an animal is to Auckland Zoo," says Gino. "Eight Blackbuck Antelope were flown to New Zealand first class. The animals get just as many benefits as people do – air conditioning and everything!"

Also taking pride of place at the zoo is a furry family of gorgeous rare white lions. The four cubs were born two years ago, the result of a massive effort from head zookeeper Rebecca Altin and her staff.

Rebecca explains that, thanks to an incorrect myth about their origins, white lions nearly died out before anything could be done to save them.

"A lot of people thought white lions were caused by inbreeding but that's not true," she says. "It's actually only albino lions, with no pigmentation and red eyes, that are the result of inbreeding."



“The white rhino is in a lot of trouble in the wild: they’re poached for their horn and being wiped out quickly.”



“The white lion is a natural colour variation that occurs in the wild. But because white lions don’t camouflage as well as the tawny or brown lion, they don’t survive as long in the wild and don’t reproduce as often.”

“There were only about 150 of them left in the world, but they’re actually breeding really well in captivity,” Rebecca says. “We now have six white lions. Our mum and dad are Tim and Bella, and the four kids are Holden Commodore, Neferity, Elsa and Kimba. They’re very special.”


Altina’s zookeepers are hoping for a similar success story with their very special new arrivals: three Southern White Rhinos called Mtoto, Mango and Tatu. These ten tonne beauties arrived at Altina after coming out of quarantine in late 2016.

Mtoto had travelled from Auckland, Mango from Australia Zoo and Tatu all the way from Germany.

“The white rhino is in a lot of trouble in

the wild,” says Rebecca. “They’re poached for their horn and being wiped out quickly. It’s a lack of education; the horn on a rhino is exactly the same as the horn on a buffalo [which can be safely dehorned]. But for some reason [some people] believe that the horn on a rhino is that much more special and that much more valuable, so it’s quite sad that an animal is becoming so endangered in the wild.”

Today, visitors can get up close and personal with all the exotic beauties that call Altina home as well as some Aussie favourites, including feisty Tasmanian devils, kangaroos, and both fresh and saltwater crocodiles.

The park is an easy 40-minute drive from Griffith; just head south down the Kidman Highway for an Aussie safari experience unlike any other. At Altina Wildlife Park, you’ll discover where the wild things really are – and, if you’re lucky, you may even get to feed one. 

STRANGER THINGS

Tassie Devils’ ears turn bright red when they’re angry, like little red horns, hence the nickname.

Tassie Devils are frequently cranky. Even when they mate the male traps the female and they fight so aggressively they’re lucky to get out alive - maybe this endangered species needs couples counselling.

African Wild Dogs are fed one meal to share among the pack rather than individual meals, because if you don’t need to work together, why not eat your own puppies?

The Scimitar-Horned Oryx can go for four months without peeing.

The female Himalayan Tahr pushes her newborn baby off high vantage points to teach it how to survive.

Capybara just love water. They have webbed feet, and waddle when they walk - just like ducks.