

# the source

Toowoomba Local Produce Directory



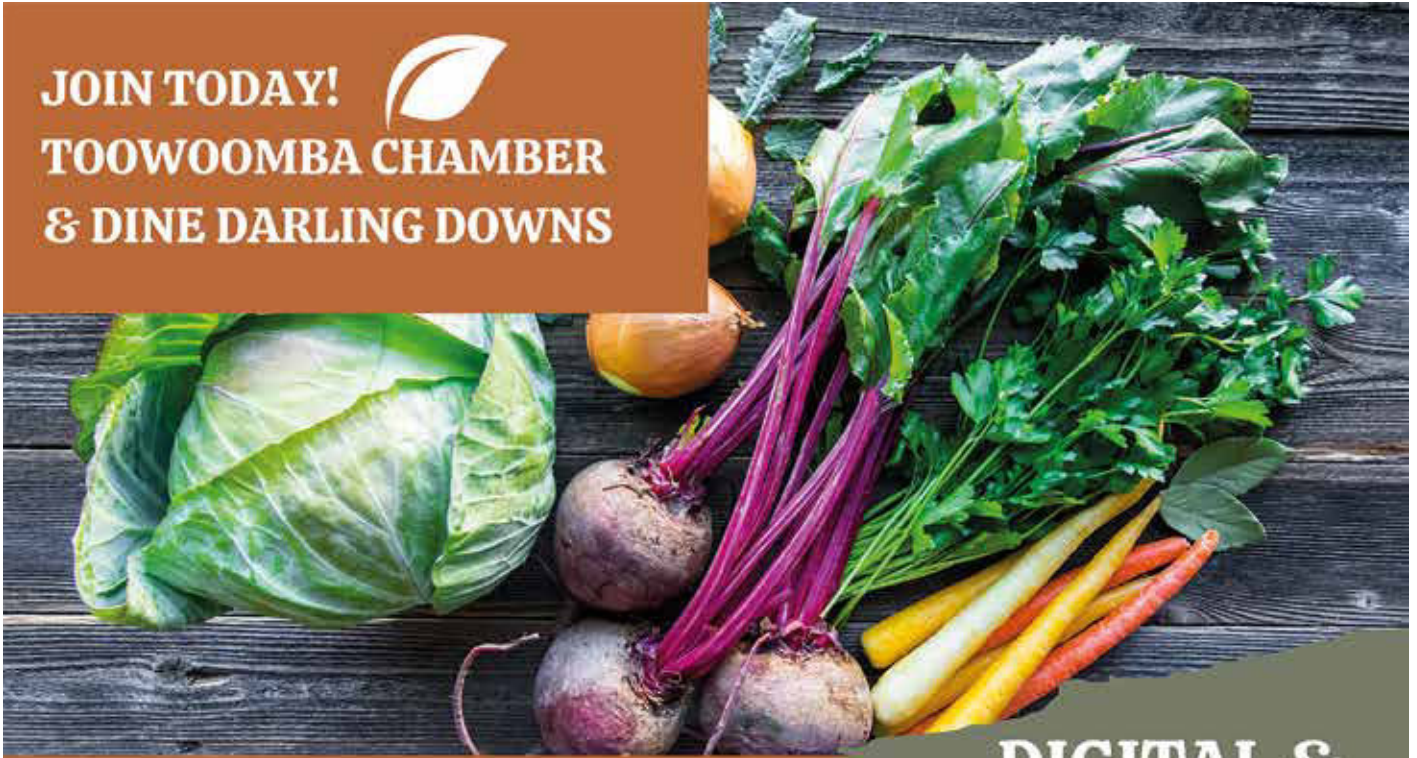
**FOOD & AGRI**  
NETWORK



TOOWOOMBA  
**CHAMBER OF**  
**COMMERCE**

[Map of Region](#) | [Meet the Makers & Growers](#) | [Success Stories](#)

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**TOOWOOMBA CHAMBER  
& DINE DARLING DOWNS**



And be a part of  
**The Local Produce Directory**

**DIGITAL &  
PRINT  
EDITION**



**Make sure your  
business is featured in  
the regions most  
extensive PRINT &  
DIGITAL directory of  
Regional Producers**



**INCLUDES :**

- ✓ A digital listing on [www.dinedarlingdowns.com.au](http://www.dinedarlingdowns.com.au) inc 9 images and your story in the Produce Directory
- ✓ A listing in our Local Produce Directory - printed edition
- ✓ 12 months membership to the Toowoomba Chamber of Commerce

**PRICED FROM JUST  
\$37 PER MONTH**



**FOOD & AGRI  
NETWORK**

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## on the cover

Hayley and Roger Mason from Settler Hives have grown an incredible business to help Australia's bees – and that helps all of us! Roger and Hayley are wearing @outlanddenim made with revolutionary social standards and the most environmentally sustainable methods available. Photography by Carin Garland @caringarlandphoto

*Special thanks to David Seeto for permission to use his beautiful photography of our regional produce.*

The Source is published by:



TOOWOOMBA  
CHAMBER OF  
COMMERCE



FOOD & AGRI  
NETWORK

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Toowoomba Chamber of Commerce respectfully acknowledges the Traditional Custodians of the lands, the Jagera, Giabal and Jarowair people. We extend that respect to the elders past, present and emerging for they hold the memories, the traditions, the cultures and the hopes of Australia's First Peoples.

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the  
source  
Toowoomba Local Produce Directory



# welcome

Combine our rich red soil with sunshiney days, add some talent for growing, making, baking and brewing and mix in a large dollop of entrepreneurial thinking and you have the perfect recipe for...

Toowoomba's food products first exploded into the Australian economy more than 120 years ago and we've upheld its fine reputation ever since. In fact, our lifestyle has been "paddock to plate" for more than 170 years.

Our first communities were built around grand pastoral runs on the region's fertile alluvial plains. They produced superior merino wool, beef, dairy and wheat with other broadacre crops to follow. Our German ancestry inspired top quality beer, wine and traditional small goods while our clever Chinese market gardeners had no trouble growing fresh greens. Dairy cooperatives appeared in every town and our creamy butters and cheeses were famous across the country. To this day we proudly claim ownership of companies that became household names including Defiance Flour, Crows Nest Cordials, KR Darling Downs bacon factory and more recently Home Ice Cream, Weis Bars, Mother Meg's, Jim's Jerky, Homestyle Bake, Story Fresh and Stahmann Webster. And let's not forget Toowoomba's involvement in the Perkins part of Castlemaine Perkins Brewery!

Chapter by chapter, Toowoomba's food story takes us on a wonderful journey as it engages gourmets from all walks of life. Our new generation of food producers are pushing boundaries and expanding markets – some are better known overseas than they are here! And our growing multicultural community gives us even more reason to celebrate food as each culture brings new products, flavours, techniques and experiences to the table.

The 2023/24 Local Produce Directory is a who's who of the region's food producers and it is also a labour of love for Toowoomba Chamber. We hope you read it, use it and enjoy it.

***To our wonderful food producers!  
We want to feature more of you  
in the next edition of The Source.  
Please get in touch with Toowoomba  
Chamber and register your interest.***

## Tea Towels

Note: you can purchase these quality tea towels from Toowoomba Chamber for \$29. Contact [admin@toowoombachamber.com.au](mailto:admin@toowoombachamber.com.au)  
*Designed exclusively for Toowoomba Chamber by Anna Battle*







meet *the*  
grows

—  
fruit &  
vegetables



## Top of the Range Gourmet Mushrooms

[www.toowoombafarmersmarket.com.au](http://www.toowoombafarmersmarket.com.au)



**29 Hunt St Darling Heights,  
Toowoomba**



Ken Goulter and Robyn Ayles



Since 2018

### Product Range:

#### Mushrooms Produced:

Oyster, King Oyster, Shiitake, Chestnut, Pioppino, Lions Mane, Native Enoki – Many native Australian species. We also sell Oyster Mushroom GYO kits including Native Australian Oyster mushrooms.

#### Dehydrated and Powdered Mushrooms:

Oyster Mushrooms, King Oyster, Lions Mane, Shiitake, Native Enoki and Chestnut.

**What makes your products so good:** Organically Grown, Fresh from farm to customer.

**Would you like to collaborate with other food producers?** Yes, but difficult to know how.

**Where sold:** Toowoomba Farmers Market and at local restaurants – Kingfisher, Picnic Point, Gips.

### Plans for the future:

Offering more types of Grow Your Own kits including Lions Mane; increasing our production of native Australian mushrooms; offering a number of hands on courses in cultivating gourmet mushrooms; evaluating the production of new mushrooms including Wood Ear, Ganoderma, Turkey Tail and Nameko.

## Our story:

Top of the Range Gourmet Mushrooms started from a lifelong study of fungi and an interest in producing edible fungi in a commercial operation. The initial production started in 2018 at UQ Gatton with the production and the laboratory facilities moving to Toowoomba the following year.

Top of the Range Gourmet Mushrooms is a fully integrated production system from Petrie dish through spawn production to fruiting.

The aim was to grow and market all types of edible mushrooms available in Australia that normally grow on trees. One of our main interests is in collecting and cultivating Australian Native mushrooms. We do have a number of these currently being produced including Oyster Mushrooms, Shiitake, Native Enoki and Lions Mane.

The mushrooms are produced within 5 kms of the Toowoomba CBD. They are harvested fresh and delivered to restaurants and sold each Saturday at the Toowoomba Farmers Market.

We enjoy bringing the experience of new and different mushrooms to the local consumers and really love talking about all the different mushrooms we produce each Saturday at the market.





## Sunnyspot Packhouse Pty Ltd/ Sunnyspot Farms

[www.sunnyspotpackhouse.com](http://www.sunnyspotpackhouse.com)



**Ravensbourne Queensland**



**Daryl and Sally Boardman**



**Since 1999**

**Product Range:** Avocados and Gold Kiwi fruit.

**Quantity produced:** 30000 trays.

**Where sold:** Toowoomba Markets Avocados, The Potager at Nolans - Avocados and Kiwifruit.

Local festivals, Australia-wide also export to Malaysia, Singapore, Hong Kong.

**What makes your products so good?** Grown in the high country. Our avocados take 12 months to produce which gives them more time to develop and grow into a premium fruit.

**Have your products won any industry awards?** Nominated for Horticulture Connections Awards this year.

**Would you like to collaborate with other food producers?** Yes, we do already through Myrtille in Crows Nest.

**Future plans?** Continue our business as is with the addition to supplying India.

### *Our story:*

We have a true family farming enterprise. Producing such a beautiful, healthy, tasty and sought-after product is a big driving force for our family.

Analysis of our farms production in reference to Carbon Footprint and sustainable systems (which we have) give us confidence that our farming practices are all headed in an environmentally viable direction.

The industry we are in is so interesting with agronomic, value chain, grading, packing, logistics and marketing sections. All sections have increasing opportunities for technology and advancing efficiencies. We love being involved with the whole development of avocado production in Australia and the potential for advancement in global markets.





# Budgee Garlic & Herbs

[www.budgeegarlicandherbs.com.au](http://www.budgeegarlicandherbs.com.au)



**Budgee (near Toowoomba)**



Rod and Joan Kambouris



2013

**Product Range:** Garlic and herb products, preserves – jams, pickles and seasonal items, salts and seasonings, stock powders.

**Quantity produced:** As required.

**Where sold** - Online store [www.budgeegarlicandherbs.com.au](http://www.budgeegarlicandherbs.com.au); The Toowoomba Farmers Market; Hampton Festival; Pittsworth Fine Food and Craft Spectacular; Bush Christmas; Cobb & Co Museum; The Paddock; Toowoomba Farmshop; The Wheatsheaf STORE; The Handmade Collective.

**What makes your products so good?** Our products are created either from produce we grow on our little farm or purchased from local suppliers. Many of the recipes we use are from my Mother's hand written recipe book with recipes

dating back to the 1800's. We love to create tasty, wholesome, authentic products.

**Would you like to collaborate with other food producers?**

We have collaborated with others in the past (ie with Top of the Range Mushrooms) and we have supported Clifton High School's Ag Program by purchasing their garlic. We are always open to further collaboration.

## Our story:

Being frustrated at not being able to find Australian grown herbs, spices and garlic we decided to grow our own. We then created our own salts and seasonings and gave them as gifts to friends and family who encouraged us to sell our products commercially. So we bought and filled 100 little sachets and went off to a local country market to see how we would go. The sachets sold out...and our business was born. Since then we have grown and diversified into such things as jams, relishes, sauces, pickles, stock powders and scented sachets.

We do the weekly Farmers Market and several yearly markets, we also have several local stockists.

**NEW WEBSITE**



Order your Chemical Free Garlic & Herbs Online



A top-down view of a wooden cutting board. In the center is a large, thick cut of raw red meat with visible marbling. To the left is a dark wooden bowl filled with a mix of black, white, and red peppercorns. Above the bowl is another dark wooden bowl containing large, pinkish-orange salt crystals. To the right of the meat are several sprigs of fresh green herbs. In the foreground, a wooden spoon holds a pile of white salt crystals, with some spilled onto the board. The background shows a wooden surface with more peppercorns scattered on it.

meet *the*  
growers

---

meat &  
protein



## Mort & Co

[mortco.com.au](http://mortco.com.au)



**Toowoomba, Queensland**



Charlie Mort



Since 1997

### Product Range:

Mort & Co Phoenix Beef range – Master Selection Purebred Wagyu, The Phoenix F1-F3 marbled Wagyu, Sir Thomas Black Angus.

Mort & Co Fertilisers – organic granular carbon-based fertiliser – Terrus, Terrus Pro and Gyptek.

Mort & Co Stockfeeds – innovative livestock stockfeed products for cattle, sheep, poultry and pigs.

Mort & Co Cotton Seed De-oiling – state-of-the-art cotton seed de-oiling facility producing value-added cotton seed meats, meal and oil.

**Where sold:** Mort & Co works closely with global distribution partners to export Wagyu and Angus branded beef to more than 13 countries worldwide.

Mort & Co Fertilisers sells Australian-first granulated organic fertiliser directly to farmers and producers across the country from their manufacturing facility located at Grassdale Feedlot, as well as through various retailers across Queensland and Northern New South Wales.

Mort & Co Stockfeeds are manufactured on the New England Tablelands, at Guyra. The products are sold directly from the stockfeeds mill, as well as from agricultural retailers across the Northern New South Wales region.

Mort & Co's value-added cotton seed products are utilised in existing feedlot operations, as well as sold externally to the marketplace as an independent commodity.

**What makes your products so good?** Mort & Co has long dedicated its operations to producing premium beef with a level of quality that competes on the world stage.

The company's natural desire to improve and innovate has continually enhanced its grainfed beef offering, while facilitating complementary products that are unique to the business and in many cases, are an Australian first.

Mort & Co also values its strong relationships fostered throughout the supply chain and is deliberate in supporting these partnerships when establishing new products and services.

**Would you like to collaborate with other food producers?** Mort & Co is a big supporter of the region - including our local producers, restaurants and food curators. The company would welcome any opportunities to collaborate with other producers to showcase the quality of produce from our region.

**Future plans that you would like to mention ie export, diversifying etc:** As a leading beef and agricultural supplier, Mort & Co's continued appetite for growth has led to diversification within the company and a desire to explore more sustainable avenues of operation.

In the future, Mort & Co plans to expand its feedlot operations, with aspirations to enhance beef exports and identify international market opportunities for its stockfeed and fertiliser ranges.





## Our story:

Charlie Mort was a young livestock agent when he began his journey into feedlotting. His shift into managing cattle on feed was born out of a recognised gap in the Australian cattle market.

Charlie saw a demand from abattoirs to secure a consistent supply of cattle 52 weeks of the year, and he decided he was going to make this happen.

“I enjoyed the idea of value-adding cattle into feedlots and I saw that abattoirs were unable to achieve consistent, reliable supplies of grainfed beef through traditional supply chains. Mort & Co could offer regular supply volumes which allowed beef processors to then develop long term international and domestic grainfed markets.

26 years later, Mort & Co still retains the drive and passion of Charlie Mort, with the business now employing over 300 staff, it continues to grow its feedlot footprint while

investing in innovative opportunities that puts it at the forefront of Australian Agriculture.

“Mort & Co today, is still motivated by a desire to innovate and advance our overall business, along with the wider agricultural supply chain. My plan at the start was to employ people who are growth driven and we have continued to do that today.

“And at the end of the day, I just love that we are a business that keeps growing and evolving. We’re looking at opportunities that offer diversification and sustainability and I guess I never predicted that level of growth.

“We’re now working beside over 300 great people, and we still call Toowoomba home.”





## 9Dorf Farms

[www.9dorf.com.au](http://www.9dorf.com.au)



**Lilydale Helidon**



Owned by the Nuendorf Family



Since 2010

**Product Range:** Pasture Raised Chicken and Eggs, Barramundi and Murray Cod Fish.

**What makes your products so good?** We practice sustainable and ethical farming. Chickens are in moveable dwellings that fertilise the property, meat chickens are slow grown for flavour, fish are grown in a recirculating system and waste water used to irrigate the property.

**Awards:** Twice winners of Lockyer Valley Regional Council Environmental and Sustainability Award.

**Would you like to collaborate with other food producers?** Maybe interested.

**Future plans:** We want to build an on-farm small scale abattoir. Have recently started a farm venue hire for weddings and events.

**Where sold:** Online [www.9dorf.com.au](http://www.9dorf.com.au), farm gate, The Paddock Toowoomba, Toowoomba Farmers Market, Meat at Billys, Fat Cow, Boutique Meats, Wavell Heights Gourmet Butcher.

### *Our story:*

9Dorf Farms is a fifth-generation family-owned business farming in the fertile Lockyer Valley since 1918. We are passionate about sustainable farming, working with and improving the environment, producing ethically raised animals.

Realising that farming in today's financial climate had little rewards the Nuendorfs began investigating new ways of diversification working with the environment to heal our land. This opened up new opportunities to provide ethically grown produce marketed direct to the public. The first venture was to grow clean and wholesome fish and after two years of research including a trip to Israel to investigate the latest technology, a 30 tonne aquaculture recirculation system was built in 2011 on our Lilydale property growing Australian native fish. With the aquaculture operation up and running successfully it was now time to start the next phase of rejuvenating the paddocks using the waste products from the poultry. Meat chickens and layers are grown in moveable dwellings and have access to grass 24 hours a day.

It has been a long hard road battling droughts, floods and disasters however the fruits of their perseverance are now showing.





# Darling Fresh Smoke Haus

[www.dfsmokehaus.com.au](http://www.dfsmokehaus.com.au)



**20 Freighter Ave, Wilsonton,  
Toowoomba 4350**



Jeff and Karen Schultheiss



May 2021



**Product Range:** Scan the QR Code to view our products and order online at Darling Fresh Smoke Haus ([dfsmokehaus.com.au](http://dfsmokehaus.com.au)).

Also available at Farm gate, by appointment with Jeff 0413 392 270.

## Wood-smoked Food Packs:

- Family packs serve 4-5 ready in 4 minutes
- Duo packs serve 2-3 ready in 2 minutes
- Beef Brisket – Sliced Family pack 560g (GF)
- Pulled Chicken Family pack 560g (GF)
- Pulled Chicken Duo pack 280g (GF)
- Chicken Thigh Fillets – sliced Family pack 560g (GF)
- Pork Belly Bites Duo pack 280g (GF)
- Pulled Pork Family pack 560g (GF)
- Pulled Pork Duo pack 280g (GF)
- Pulled Lamb Duo pack 280g (GF)
- Pulled Mushroom Bites Duo pack 250g (GF)
- Smoked Mushrooms Duo pack 200g (GF)

## Wood-smoked Seasonings:

- Darling Downs Dust 170g
- JS#4 All-Rounder 80g RRP
- Savoury Garlic & Pepper 85g
- Sweet Onion & Pepper 75g
- All-Purpose Chicken & Veg 80g
- Spicy Jamaican Jerk 65g

## Smoke-Roasted Sauces:

- Tomato Sauce 240ml
- BBQ Sauce 240ml
- HOT Sauce 240ml

**Quantity produced of each:** Unlimited.

**What makes your products so good?** All our products are 100% natural, ready in mere minutes, and totally delicious. We even have two types of wood-smoked mushrooms for our vegetarian/vegan friends!



Instore - Stockist Google Map at Stockist - Darling Fresh Smoke Haus

**Have your products won any industry awards?** We won the 2022 Toowoomba Chamber of Commerce INNOVATION industry award, as far as we know we're still the only Australian Business wood-smoking products.

**Would you like to collaborate with other food producers?** We would love to - what could we wood-smoke for you?

**Future plans:** We are only two years old but growing strongly in south-east Queensland. We have interstate and export expansion plans down the track.

## *Our story:*

Wood-smoked food packs, seasonings and sauces, ready in minutes, sourced and made locally, with no preservatives or E-numbers? Yes Please!

We're Toowoomba locals who love all-natural smoked foods! We're big on delivering fantastic products that are wholesome and natural. With a Food Tech background, we've worked out a way to deliver easy, delicious and all-natural smoked meal solutions that are ready in minutes. Check out our Wood-smoked Food Packs, Wood-smoked Seasonings, Smoke-Roasted Sauces.

**Our secret?** We use a smooth and mild beechwood smoke that blends seamlessly with our all-natural spices to deliver genuine flavour. Whereas, most commercial 'smoked' products use liquid smoke, colours, flavours, preservatives, nitrates, nitrites, thickeners, gums, and acidity regulators. We don't, we're proudly 100% natural with no artificial colours, flavours, preservatives, nitrates, nitrites, thickeners, starches, gums, or acidity regulators.

We also supply venues and caterers, as well as retailers throughout south-east Queensland to help take your service to the next level.



meet *the*  
growers

—  
dairy &  
eggs





## Awassi Cheesery

[www.awassicheesery.com.au](http://www.awassicheesery.com.au)



**776 Sandy Creek Road,  
Grantham Q 4347**



Dianne Piggott



6 Years

### Product Range:

We make everything cheese from a traditional aged pecorino to a soft authentic labneh – all from our beautiful Awassi Sheep Milk. Our signature cheese is called Grantham. We also make Pepper Pecorino, Ubricco (our drunk pecorino), feta, yoghurt and ice cream.

Ice-cream – our bespoke ice-cream range includes Honey Buzz – made with our own honey and sheep milk; Fig and Ginger Jam, Strawberry, Traditional Rum and Raisin, Mint, Cherry Ripe, Turkish Delight, Intense Chocolate and a new favourite is Licorice.

Our range of condiments, jams and preserves include - Fig and Ginger Jam, Fig Balsamic, Honey Balsamic, Mango Balsamic, and our own honey.

Seasonal products include Awassi Sausage, Awassi Tail Fat, lip balms and soaps.

**Quantity produced:** Processing over 200 litres of milk on average per week.

**Where sold** – Products are available through our on-line shop – delivery is direct from the farm gate to your front gate. Our farmgate is currently open Thursday to Sunday 10.00am to 4.30pm Monday, Tuesday and Wednesday by appointment – Group bookings during the week are our speciality. Our purpose-built Farm outlet is open for cheese and ice-cream sales Thursday to Sunday – 10am to 4.30pm. Other stores? Watch this space!

**What makes your products so good** – Our products have minimum processing. Our cheeses are all made using traditional methods and aged in our purpose-built maturation room. Being bespoke/artisan has its advantages, we get to be a part of the whole process – from the milking to the making. Hand salting pecorinos is one of my favourite parts of being a cheese maker – it is almost like you become part of the product.

**Product awards** - Delicious Produce award for our Labneh 2017.

**Where do you source ingredients?** We only source the best of the best – all of our cultures come from Europe (they have cheese manufacturing down to a fine art, having done it for thousands of years). Our jam and balsamic ingredients are sourced from the Lockyer Valley. We grow figs on the farm but buy extra for our jam which has grown from 200 kg per year to now 600 kg per year. (Thanks to my Grandmother for passing this recipe down – from one dairy farmer to the next.)

**Would you like to collaborate with other food producers?** Yes but timing is everything.

**Future plans:** We look forward to expanding our Ice-cream range.

### *Our story:*

Awassi Cheesery began as an idea about producing something unique. Many a night, David and I shared around a plate of cheese and fine wine where the idea was inspired, becoming our dream, which developed into our reality! But the sheep breed Awassi is truly our inspiration – our product is just as unique as they are. The history of Awassi is definitely part of our story. We have created a product that tells a story of tradition and history for the next generation.

My dream to be a producer of fine food was not only to bring the best product to market, but to share my passion for cheese with other cheese lovers. My attraction to cheese began when I was a child, sitting on my father's knee eating cheese like a piece of cake. Being a third-generation dairy farmer and second-generation cheese maker means cheese and the love of making it is in my veins. From the paddock to the milking parlour, to the cheesery, every little nuance throughout the entire process is completely overseen with my own eyes. As a boutique artisan cheesemaker, my life revolves around the different ways to take cheese to the next level.

We love to share our beautiful farm with our customers, and more importantly, we are excited to excite customers about the Awassi farm experience.





meet *the*  
makers

—  
honey, jam &  
preserves





## Lily's Artisan

[www.highfieldsmotel.com.au](http://www.highfieldsmotel.com.au)



**28a Toowoomba Road  
Crows Nest**



**Bruce & Heidi Ryman**



**Since 2020**

**Product Range:** Several varieties of pasta and pasta sauces, wide variety of seasonal jams, fruit pastes, relishes, cordials and syrups, pickled vegetables and chilli.

**Quantity produced:** Small batch, hand made.

**Where sold:** Lily's Artisan 29a Toowoomba Road Crows Nest, Toowoomba Farmers Market and Milton Market.

**What makes your products so good?** Local seasonal produce with natural ingredients.

**Where do you source additional ingredients?** We prioritise local and all Australian.

**Would you like to collaborate with other food producers?** Absolutely.

**Future plans?** To keep exploring opportunities with local producers.

## Our story:

Our passion is to source the best local produce to showcase the flavours of our region.





## Settler Hives

[www.settlerhives.com](http://www.settlerhives.com)



**Toowoomba, Queensland**



Owned by Roger and Hayley Mason



Since 2017

**Product Range:** Seeds for sowing, small batch pure honey, and some other feel-good products that benefit our surroundings and help shape a positive culture of getting outside!!

**Local honey:** Check out our online directory for local honey across Australia.

**Quantity produced:** We can produce large scale quantities as of this year! We do batches of 5000 per quantity, per run.

**Where are your products sold:** Online and in over 200 store fronts around Australia.

**What makes your products so good?** We use compostable film for our packaging. So after planting just pop the packet in the compost or worm farm!

**Where do you source additional ingredients?** All Australian made.

**Would you like to collaborate with other food producers?** YES!

**Future plans?** Expanding our varieties in our new home compostable packaging. We want to target big businesses to come on board and get involved with events etc.

## Our story:

It started with two beehives in our backyard. Now we don't just keep bees; we feed them! We want to create feel-good products that benefit our surroundings and help shape a positive culture of getting outside – all with flowers, herbs and garden greens sourced from the best seed houses in the world. Ultimately by feeding the bees, we are feeding ourselves.

**Savour life outdoors –  
feed your soul, eyes  
and colony.**



A still life composition featuring a jar of honey, a bowl of honey on bread, and various breads, with a circular text overlay. The scene is set on a dark wooden surface. In the foreground, a glass jar with a cork lid is filled with golden honey. To its right, a white bowl contains a slice of bread topped with honey and a dusting of white powder, with a small silver spoon resting in it. In the background, several loaves of bread are visible, including a long, crusty loaf and a round loaf. A sprig of yellow flowers and greenery is in the upper left corner. A large, semi-transparent circular overlay is centered over the image, containing the text.

meet *the*  
bakers

—  
baked goods  
& sweets



## Homestyle Bake

[www.homestylebake.com.au](http://www.homestylebake.com.au)



85 Warwick Street, Harristown  
Toowoomba 4350



Lindsay Weber, Brett Pascoe & David Nicoll



1994

The passionate owners are three local Toowoomba families. Lindsay Weber, the production director who bought into the business in 1994, is joined by Brett Pascoe, the sales director who started working for the business part time in 1993 before becoming director in 2008. Brett Pascoe is proudly following in his father's footsteps Vyv Pascoe, one of the original and well-respected owners of the business. Finally, David Nicoll who is the finance director, joined the business in 2011 and became director in 2013.

**Product Range:** Alongside great service, Homestyle Bake provides high quality products to four main customer segments including wholesale, retail, educational organisations and fundraising. Products include sliced breads (16 varieties), cakes and slices (at least 21 varieties), pastries, pies and quiches, specialty donuts (at least 8 varieties) and a catering range (with at least 41 items).

**Quantity:** Each day supplying a range of 500+ bakery products to customers throughout south-east Queensland and northern New South Wales. Through product development Homestyle Bake are continually researching and developing new and exciting products to enhance their bakery range.

### *Our story:*

Proudly an all-Queensland Family Owned and Operated Bakery, celebrating 34 years in business, Homestyle Bake is a thriving hub of passionate individuals making the seven-day operation possible. Since 1989, they have been dedicated to purchasing local ingredients and services wherever possible, reinvesting back into the communities in which we operate, creating jobs and supporting charities, whilst actively supporting environmentally conscious practices.



A photograph of a glass filled with a vibrant green beverage, garnished with a slice of lime. The glass is set on a rustic wooden surface. A large, dark circular graphic is overlaid on the center of the image, containing the text 'meet the makers' and 'beverages' in white serif font, separated by a horizontal line.

meet *the*  
makers

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beverages



## Twin Pine Limes / Manifest Kombucha

[www.manifestkombucha.com.au](http://www.manifestkombucha.com.au)



**808 Merritts Creek Road,  
Merritts Creek**



Mark Herlaar, Joel Herlaar, Natalie Herlaar



It is 11 years since we planted the first lime trees.  
We sold our first Kombucha in September 2020

**Product Range:** We currently have eight commercial flavours Lime, Bitter Lime, Ginger, Mojito, Immunity Boost, Strawberry Delight and Strawberry Chilli & Basil. A few new flavours hitting the Market Stand – Orange & Pine, Pineapple and Passionfruit and Appleberry (Apple & Strawberry).

**Quantity produced:** At present we are brewing 300 – 400 litres of kombucha each week, which breaks down to 50L + per flavour depending on orders.

**What makes your products so good?** We pride ourselves on the punch of flavour when you try our Kombucha. Using fresh ingredients in each brew to produce the magic.

**Where sold?** Online from our website for home deliveries from the Sunshine Coast to the Gold Coast, Brisbane, Ipswich and Toowoomba areas. We are currently in the process of enlarging our brewery and will be more set up to receive farm gate visits. We currently stock a number of stores in Toowoomba being Organic Food Market on Neil Street; The Farm Shop, Toowoomba; The Paddock; Sweet Talk Coffee Shop; Harper's Country Café – Crows Nest; Bakers Duck; Relish Café – Highfields; Wholelife Pharmacy – Highfields. We have refills stations at Café De Velo – Toowoomba and The Potager at the Nolans Block

– Crows Nest and the Sunshine Coast being Greensmith Grocers – Birtinya and The Real Grocers – Golden Beach.

**Where do you source ingredients?** We source our ingredients from local growers, being ginger from Ravensbourne, apple juice from Stanthorpe, strawberries from Sunshine Coast and any additional ingredients we require are sourced from a local wholesale supplier.

**Would you like to collaborate with other food producers?** Sure.

**Future plans:** we are on our third expansion in two years to be ready for distribution further afield. There is potential opportunity for export.

**What drives us:** We wanted to create a lifestyle for the family to live and work from the property we all live on. The greatest resource we have on the farm is our water and we wanted to harness its greatest potential to maximise its value. So, with our water and the limes from our orchard we introduced the SCOBY for the Kombucha from our own kitchen to start brewing. One of things we love about making the kombucha is that it is an ancient recipe full of versatility for flavours, it is something the whole family can be a part of.





## Cooks Soft Drinks

[www.cookssoftdrinks.com.au](http://www.cookssoftdrinks.com.au)



**130 Yandilla St, Pittsworth, 4356.**



Brendan & Lisa Cavanagh.



We purchased the business 8 years ago. The soft drink factory began in 1900 and has been called Cooks Soft Drinks for 48 years



**Product Range:** Cooks 300ml and 750ml range include: Creaming Soda, Cherry Cheer, Portobello, Double Sars, Lime Cooler, Lemonade, Blue Lemonade, Lemon Soda Squash, Orange Soda Squash, Passionfruit, Dry Ginger Ale, Tonic Water, Soda Water and Lightly Sparkling Water.

Dad's Old Style 375ml range includes: Double Sars, Ginger Beer, Lemon Lime & Bitters, Splashe Cola, Lemon-ade, Raspberry and Diet Ginger Beer.

750ml cordial range includes: Sarsaparilla, Pub Lime Juice, Raspberry and Tropical.

We can also supply bulk cordial to order in 5L, 20L and 1000L containers.

**Where sold:** At the Factory Shop, online, and we do fortnightly deliveries to cafes, clubs, pubs, restaurants etc as well as private orders to Pittsworth, Millmerran, Toowoomba, Highfields, Oakey, Cambooya, Nobby, Clifton, Allora, Gatton and Plainland. Our products are also hot on the shelf in Pittsworth and Westbrook IGA's and the Foodworks supermarkets in Millmerran and Goondiwindi. We have distributors in Warwick and Charleville.

**What makes your products so good?** We are an old-style soft drink factory that focuses on the flavour quality of our products. Our range includes flavours overlooked by large manufacturers. We only use glass bottles for our soft drinks.

**Product Awards:** Finalist in the People's choice Award for the Toowoomba Chamber of Commerce Business of the Year Awards – 2021.

**Where do you source ingredients?** In our products that use whole juice, we source this from Queensland growers. We exclusively use Bundaberg Sugar in our products.

### Would you like to collaborate with other food producers?

We love collaborating with other producers. We provide contract bottling services to people who want to market their own sodas. We supply cordials and soft drinks to people who want to use them in their products. We have developed flavours for other producers to use.

**Future plans:** We are currently expanding our small range of cordials that we sell to pubs and clubs. We are also in the process of bringing to market a range of coffee syrups.

## Our story:

We purchased the business when we heard the factory was closing due to the retirement of Graham and Margaret Cook. Our main driver for buying the business was that we didn't want the flavours to die. We now focus on producing quality products using old recipes. This brings back memories for some customers and shows new customers how soft drinks should taste. We have also brought some discontinued flavours back to the market.

Since purchasing the business, we moved to new premises. This has allowed us to open a shop front to our factory in the main street of Pittsworth, which provides locals and visitors the long-lost experience of mixing their own carton at the factory.

We have replaced a lot of equipment but keep the traditional bottling process the same. This is very important in maintaining the same finished product.

We have worked with a number of people to bring their dreams to fruition through contract bottling services. We specialise in small bottling runs so people can develop products at a cost-effective price. To date, this work has been mainly with farmers value adding their products using fruit that doesn't conform to market requirements.





## Valknut Meadery

[www.valknutmeadery.com.au](http://www.valknutmeadery.com.au)



**Crows Nest (place of production is closed to public)**



**Matt Anderson**



**December 2021**

**Product Range:** Traditional, Lime, Ginger, Smoky Oak, Chilli Lime, Blueberry and we are always making new flavours. We usually only have 3-4 available at any given time because they sell out so fast. All meads are made from fermenting honey. They range between 14-19% ABV.

**Where sold:** Online and at Toowoomba Farmers most Saturdays; Crows Nest markets the first Sunday of each month. Also, festivals such as Hampton, Warwick CelticFest, Abbey Medieval Festival. We let everyone know through Facebook and Instagram where we will be each month.

**Where do you source ingredients -** 99% of our ingredients come from within 35km from Crows Nest.

**Any Awards?** We have won three Golds and five Silver medals in the past two years through the Redhill Mead Show which is the biggest mead competition in Australia. In 2022, we received the trophy for Best in Show. Some would say that's technically the best in Australia.

**What makes your products so good?** Patience makes our product the best. It takes, on average, 11 months from the start of fermentation to bottling. All our equipment is of the best quality, either made in Australia, Germany or Italy.

**Future plans:** We plan on producing more mead once we get more tanks to try to keep up with the demand.

**Would you like to collaborate with other food producers?** I am always wanting to meet local growers as I like making meads from local ingredients.

### *Our story:*

I tried my first mead nine years ago in Tasmania and loved it. Our local bottle shops didn't have any good meads so I started making my own. I have never tried another recipe, just my own. I was an interstate truck driver for 13 years and during this time, my home brew setup increased. I wanted to get out of trucks before it sucked the life out of me! So I decided to go commercial with the mead. As soon as we started sales in December 2021, I realised we were selling faster than we could make so we tripled our size. I'm now fulltime with Valknut Meadery but I don't consider it a job. It's a hobby I love doing!

I add a lot of ancient European symbols and stories into my business through my social media and the symbols on the bottles as a way to respect my ancestors and to bring a bit of the old ways back. The Valknut symbol itself is a sacred symbol dating back to the Viking age.





# Pechey Distilling Co

[www.pecheydistilling.com](http://www.pecheydistilling.com)



**Pechey, Toowoomba Region, Queensland**



Pechey family



Legally distilling since 2020.

**Product Range:** Our signature range of Gins – Homestead Gin and Toowoomba Dry Gin - and vodkas – 1868 Vodka & Roadhouse Vodka. We also make a range of signature and seasonal products from our Irish heritage moonshine called Poitín, through to our Art x Gin collaboration with local artists.

**Where sold:** Available online, at our regular stall at the Toowoomba Farmer's Market and from our distillery door.

**What makes your products so good?** We are a true artisan distillery, fermenting and distilling all our products onsite. Our gins and vodkas are distilled from sugar and sorghum base, and make use of many local ingredients.

**Where do you source additional ingredients?** We source the botanicals for many of our gins locally from the High Country Hamlets region north of Toowoomba, and are growing juniper berries and other botanicals at the Homestead itself.

## **Would you like to collaborate with other food producers?**

We are expanding to become a whiskey distillery and are interested in collaborating with local farmers to source small crops of corn and rye for terroir whiskeys.

**Future plans:** We are becoming a whiskey distillery, with the aim to produce the Darling Down's first signature whiskey.

## *Our story:*

Pechey Distilling Co is the Toowoomba region's first artisan distillery. Drawing on almost a century of moonshining legacy in the High Country north of Toowoomba, today we craft exceptional gins, vodkas and very soon – whisky! Located at the historic Pechey Homestead, we take a true artisan approach, brewing and distilling all our products onsite.

Our distillery door is open every Saturday for visitors to come learn about our story and taste our products.





## Hopscotch Distillers

[www.hopscotchhq.com](http://www.hopscotchhq.com)



**Toowoomba, Queensland**



**Matthew and Georgie Service**



**Founded in 2018**

**Product Range:** As a small batch, hand crafted distillery with an ethos of quality, we produce a range of five artisan gins covering three of the world's four styles of gin: ImaGIn – pink, rose gin; GInius – rooibos and rosemary; OriGIn Downs Dry – London style, GInuine Old Tom and Phat Chameleon.

**Quantity produced:** Currently 600 bottles a month expanding to 1200.

**Where sold:** Online, Toowoomba Farmers Market, MacKenzie Row Cellars, Bergen and selected restaurants in Toowoomba.

**What makes your products so good:** We are driven by the art of distilling and are committed to using locally sourced ingredients, rainwater and renewable energy.

**Would you like to collaborate with other food producers?** Yes.

**Future plans:** Hopscotch Gin Distillery has plans to expand their reach both locally and, hopefully, internationally – and are working to creating new partnerships with local businesses and growers to further their commitment to growing prosperity in our community and region as a whole. Their traditional gin label's celebrate our rich history – and certainly, this may assist to pique tourist interest in our region.

**What drives us:** Gin is an incredible spirit, with an incredible history! Borne originally from a medicinal need in Holland, did you know that even the term Dutch Courage was born of its use by naval seamen prior to entering battle? Or that the ABV proof of navy strength gin at 54% was born of a need to ensure the gunpowder in the naval galleons would still ignite were a bottle or three to break? It also has major health offerings - having zero sugar content, being neutral in pH, and given all botanicals used have a therapeutic benefit! How can you NOT love Gin?



# the source directory

## FRUIT & VEGETABLES

<b>Avocados</b>	Sunnyspot Packhouse	<a href="http://www.sunnyspotpackhouse.com">www.sunnyspotpackhouse.com</a>	<a href="mailto:accounts@sunnyspot.com.au">accounts@sunnyspot.com.au</a>
	MacBeth Farms	<a href="http://www.macbethfarms.com">www.macbethfarms.com</a>	<a href="mailto:info@macbethfarms.com">info@macbethfarms.com</a>
	Awassi Cheesery	<a href="http://www.awassicheesery.com.au">www.awassicheesery.com.au</a>	<a href="mailto:info@awassiqueensland.com.au">info@awassiqueensland.com.au</a>
	Halo Farms Hampton	<a href="http://www.halofarmshampton.com">www.halofarmshampton.com</a>	<a href="mailto:halofarmhampton@gmail.com">halofarmhampton@gmail.com</a>
<b>Blueberries (Fresh &amp; Frozen)</b>	Hampton Blue	<a href="http://www.hamptonblue.com.au">www.hamptonblue.com.au</a>	<a href="mailto:info@hamptonblue.com.au">info@hamptonblue.com.au</a>
<b>Cabbage</b>	UB's Farm Helidon	<a href="http://www.ubsfarm.com.au">www.ubsfarm.com.au</a>	<a href="mailto:ubsfarmhelidon@gmail.com">ubsfarmhelidon@gmail.com</a>
<b>Capsicum</b>	UB's Farm Helidon	<a href="http://www.ubsfarm.com.au">www.ubsfarm.com.au</a>	<a href="mailto:ubsfarmhelidon@gmail.com">ubsfarmhelidon@gmail.com</a>
<b>Carrots - shredded</b>	Story Fresh	<a href="http://www.storyfresh.com.au">www.storyfresh.com.au</a>	<a href="mailto:enquiries@storyfresh.com.au">enquiries@storyfresh.com.au</a>
<b>Cauliflower</b>	UB's Farm Helidon	<a href="http://www.ubsfarm.com.au">www.ubsfarm.com.au</a>	<a href="mailto:ubsfarmhelidon@gmail.com">ubsfarmhelidon@gmail.com</a>
<b>Cherry Tomatoes</b>	Spring Lakes Farm	<a href="http://www.sprinklakeslife.com">www.sprinklakeslife.com</a>	<a href="mailto:hello@springlakeslife.com">hello@springlakeslife.com</a>
<b>Citrus Fruits</b>	MacBeth Farms	<a href="http://www.macbethfarms.com.au">www.macbethfarms.com.au</a>	<a href="mailto:info@macbethfarms.com">info@macbethfarms.com</a>
<b>Cucumber</b>	UB's Farm Helidon	<a href="http://www.ubsfarm.com.au">www.ubsfarm.com.au</a>	<a href="mailto:ubsfarmhelidon@gmail.com">ubsfarmhelidon@gmail.com</a>
<b>Figs</b>	Figtastic	<a href="http://www.fig-tastic.com.au">www.fig-tastic.com.au</a>	<a href="mailto:peter@fig-tastic.com.au">peter@fig-tastic.com.au</a>
<b>Finger Limes</b>	Halo Farms Hampton	<a href="http://www.halofarmshampton.com">www.halofarmshampton.com</a>	<a href="mailto:halofarmhampton@gmail.com">halofarmhampton@gmail.com</a>
<b>Garlic</b>	MacBeth Farms	<a href="http://www.macbethfarms.com.au">www.macbethfarms.com.au</a>	<a href="mailto:info@macbethfarms.com">info@macbethfarms.com</a>
	Budgee Garlic & Herbs	<a href="http://www.budgeegarlicandherbs.com.au">www.budgeegarlicandherbs.com.au</a>	<a href="mailto:admin@budgeegarlicandherbs.com">admin@budgeegarlicandherbs.com</a>
<b>Lemons</b>	Spring Lakes Farm	<a href="http://www.sprinklakeslife.com">www.sprinklakeslife.com</a>	<a href="mailto:hello@springlakeslife.com">hello@springlakeslife.com</a>
<b>Lettuce - fancy</b>	Yalara Hydrogardens	Facebook	<a href="mailto:jmcowie@bigpond.com">jmcowie@bigpond.com</a>
<b>Lettuce</b>	Story Fresh	<a href="http://www.storyfresh.com.au">www.storyfresh.com.au</a>	<a href="mailto:enquiries@storyfresh.com.au">enquiries@storyfresh.com.au</a>
<b>Limes</b>	Twin Pine Limes	Facebook	<a href="mailto:herlaar@westnet.com.au">herlaar@westnet.com.au</a>
<b>Mesculin</b>	Story Fresh	<a href="http://www.storyfresh.com.au">www.storyfresh.com.au</a>	<a href="mailto:enquiries@storyfresh.com.au">enquiries@storyfresh.com.au</a>
<b>Mulberries</b>	MacBeth Farms	<a href="http://www.macbethfarms.com.au">www.macbethfarms.com.au</a>	<a href="mailto:info@macbethfarms.com">info@macbethfarms.com</a>
<b>Mushrooms</b>	Top of the Range Mushrooms	Facebook	<a href="mailto:info@topoftherangemushrooms.com.au">info@topoftherangemushrooms.com.au</a>
	Fairymount Fine Foods	<a href="http://www.fairymountfinefoods.com">www.fairymountfinefoods.com</a>	<a href="mailto:leonalabrie@gmail.com">leonalabrie@gmail.com</a>
<b>Onions</b>	Story Fresh	<a href="http://www.storyfresh.com.au">www.storyfresh.com.au</a>	<a href="mailto:enquiries@storyfresh.com.au">enquiries@storyfresh.com.au</a>
<b>Pumpkin</b>	UB's Farm Helidon	<a href="http://www.ubsfarm.com.au">www.ubsfarm.com.au</a>	<a href="mailto:ubsfarmhelidon@gmail.com">ubsfarmhelidon@gmail.com</a>
<b>Raspberries (Fresh &amp; Frozen)</b>	Hampton Blue	<a href="http://www.hamptonblue.com.au">www.hamptonblue.com.au</a>	<a href="mailto:info@hamptonblue.com.au">info@hamptonblue.com.au</a>
<b>Rhubarb</b>	MacBeth Farms	<a href="http://www.macbethfarms.com.au">www.macbethfarms.com.au</a>	<a href="mailto:info@macbethfarms.com">info@macbethfarms.com</a>
	Halo Farms Hampton	<a href="http://www.halofarmshampton.com">www.halofarmshampton.com</a>	<a href="mailto:halofarmhampton@gmail.com">halofarmhampton@gmail.com</a>
<b>Rocket</b>	Story Fresh	<a href="http://www.storyfresh.com.au">www.storyfresh.com.au</a>	<a href="mailto:enquiries@storyfresh.com.au">enquiries@storyfresh.com.au</a>
<b>Snow Peas</b>	Spring Lakes Farm	<a href="http://www.sprinklakeslife.com">www.sprinklakeslife.com</a>	<a href="mailto:hello@springlakeslife.com">hello@springlakeslife.com</a>
<b>Spinach</b>	Story Fresh	<a href="http://www.storyfresh.com.au">www.storyfresh.com.au</a>	<a href="mailto:enquiries@storyfresh.com.au">enquiries@storyfresh.com.au</a>
<b>Sugar Snap Peas</b>	Spring Lakes Farm	<a href="http://www.sprinklakeslife.com">www.sprinklakeslife.com</a>	<a href="mailto:hello@springlakeslife.com">hello@springlakeslife.com</a>
<b>Sweet Potato</b>	Spring Lakes Farm	<a href="http://www.sprinklakeslife.com">www.sprinklakeslife.com</a>	<a href="mailto:hello@springlakeslife.com">hello@springlakeslife.com</a>
<b>Tomato</b>	UB's Farm Helidon	<a href="http://www.ubsfarm.com.au">www.ubsfarm.com.au</a>	<a href="mailto:ubsfarmhelidon@gmail.com">ubsfarmhelidon@gmail.com</a>
<b>Zucchini</b>	UB's Farm Helidon	<a href="http://www.ubsfarm.com.au">www.ubsfarm.com.au</a>	<a href="mailto:ubsfarmhelidon@gmail.com">ubsfarmhelidon@gmail.com</a>
<b>Herbs</b>	Budgee Garlic & Herbs	<a href="http://www.budgeegarlicandherbs.com.au">www.budgeegarlicandherbs.com.au</a>	<a href="mailto:admin@budgeegarlicandherbs.com">admin@budgeegarlicandherbs.com</a>

## PROTEIN

<b>Beef</b>	9Dorf Farms	<a href="http://www.9dorf.com.au">www.9dorf.com.au</a>	<a href="mailto:bronwyn@9dorf.com.au">bronwyn@9dorf.com.au</a>
	Allied Beef	<a href="http://www.alliedbeef.com.au">www.alliedbeef.com.au</a>	<a href="mailto:contact@alliedbeef.com.au">contact@alliedbeef.com.au</a>
	Arcadian Meat Co	<a href="http://www.arcadianmeat.com.au">www.arcadianmeat.com.au</a>	Facebook
	Bannock Brae Meats	<a href="http://www.bannockbrae.com.au">www.bannockbrae.com.au</a>	<a href="mailto:admin@bannockbrae.com.au">admin@bannockbrae.com.au</a>
	Claytons Organic Beef	<a href="http://www.claytonsorganicbeef.com.au">www.claytonsorganicbeef.com.au</a>	<a href="mailto:sales@claytonsorganics.com.au">sales@claytonsorganics.com.au</a>
	Mort & Co	<a href="http://www.mortco.com.au">www.mortco.com.au</a>	<a href="mailto:admin@mortco.com.au">admin@mortco.com.au</a>
	Running Gully Meats	<a href="http://www.runninggullybeefco.com.au">www.runninggullybeefco.com.au</a>	<a href="mailto:info@runninggullybeefco.com.au">info@runninggullybeefco.com.au</a>
<b>Lamb</b>	Downs Dorper Lambs	<a href="http://www.coolbardiedowns.com.au">www.coolbardiedowns.com.au</a>	<a href="mailto:info@downsdorperlamb.com">info@downsdorperlamb.com</a>
	Bannock Brae Meats	<a href="http://www.bannockbrae.com.au">www.bannockbrae.com.au</a>	<a href="mailto:admin@bannockbrae.com.au">admin@bannockbrae.com.au</a>
<b>Pork</b>	Emperor's Pork	Facebook	<a href="mailto:gjfawckner@bigpond.com">gjfawckner@bigpond.com</a>
	Bannock Brae Meats	<a href="http://www.bannockbrae.com.au">www.bannockbrae.com.au</a>	<a href="mailto:admin@bannockbrae.com.au">admin@bannockbrae.com.au</a>
<b>Chicken</b>	9Dorf Farms	<a href="http://www.9dorf.com.au">www.9dorf.com.au</a>	<a href="mailto:bronwyn@9dorf.com.au">bronwyn@9dorf.com.au</a>
	Bannock Brae Meats	<a href="http://www.bannockbrae.com.au">www.bannockbrae.com.au</a>	<a href="mailto:admin@bannockbrae.com.au">admin@bannockbrae.com.au</a>
<b>Turkey</b>	Greenag Turkey	<a href="http://www.greenag.com.au">www.greenag.com.au</a>	<a href="mailto:info@greenag.com.au">info@greenag.com.au</a>
<b>Fish</b>	9Dorf Farms	<a href="http://www.9dorf.com.au">www.9dorf.com.au</a>	<a href="mailto:bronwyn@9dorf.com.au">bronwyn@9dorf.com.au</a>

## MEAT PRODUCTS

<b>Jerky</b>	Jim's Jerky	<a href="http://www.jimsjerky.com.au">www.jimsjerky.com.au</a>	<a href="mailto:jim@jimsjerky.com.au">jim@jimsjerky.com.au</a>
	Lelo's Gourmet Deli	Facebook	<a href="mailto:lelosgourmet@bigpond.com">lelosgourmet@bigpond.com</a>
<b>Small Goods</b>	Toni's Meats	<a href="http://www.toniscontinentalbutcher.com.au">www.toniscontinentalbutcher.com.au</a>	<a href="mailto:sales@tonismeats.com.au">sales@tonismeats.com.au</a>
	Andrew's Meats	Facebook	<a href="mailto:andrewsmeatstoowoomba@yahoo.com.au">andrewsmeatstoowoomba@yahoo.com.au</a>
	Lelo's Gourmet Deli	Facebook	<a href="mailto:lelosgourmet@bigpond.com">lelosgourmet@bigpond.com</a>
	German Bake and Wurst House	Facebook	<a href="mailto:germanbakeandwursthouse@yahoo.com">germanbakeandwursthouse@yahoo.com</a>
<b>Smoked Meat</b>	Darling Fresh Smoke Haus	<a href="http://www.dfsdmokehaus.com.au">www.dfsdmokehaus.com.au</a>	<a href="mailto:jeff@dfsmokehaus.com.au">jeff@dfsmokehaus.com.au</a>

## EGGS

9Dorf Farms	<a href="http://www.9dorf.com.au">www.9dorf.com.au</a>	<a href="mailto:bronwyn@9dorf.com.au">bronwyn@9dorf.com.au</a>
Jalbirri Googums	FACEBOOK	<a href="mailto:admin@jalbirrigoogums.com.au">admin@jalbirrigoogums.com.au</a>
Sunny Queen Eggs Pittsworth	<a href="http://www.sunnyqueen.com.au">www.sunnyqueen.com.au</a>	<a href="mailto:info@sunnyqueen.com.au">info@sunnyqueen.com.au</a>

## DAIRY

<b>Cow</b>	Norco Toowoomba	<a href="http://www.norcotoowoomba.com.au">www.norcotoowoomba.com.au</a>	<a href="mailto:nfcontactus@norco.com.au">nfcontactus@norco.com.au</a>
<b>Sheep</b>	Awassi Cheesery	<a href="http://www.awassicheesery.com">www.awassicheesery.com</a>	<a href="mailto:info@awassiqueensland.com.au">info@awassiqueensland.com.au</a>
<b>Goat</b>	Emmo's Fine Foods	<a href="http://www.emmosfinefoods.com">www.emmosfinefoods.com</a>	<a href="mailto:emmosfinefoods@hotmail.com">emmosfinefoods@hotmail.com</a>

## GRAINS AND FLOUR

Kialla Foods	<a href="http://www.kiallafoods.com.au">www.kiallafoods.com.au</a>	<a href="mailto:sales@kiallafoods.com.au">sales@kiallafoods.com.au</a>
GF Oats	<a href="http://www.gfoats.com.au">www.gfoats.com.au</a>	<a href="mailto:info@gfoats.com.au">info@gfoats.com.au</a>

## OILS, NUTS & OLIVES

Olive products	Coolbardie Olives	<a href="http://www.coolbardieolives.com.au">www.coolbardieolives.com.au</a>	<a href="mailto:info@coolbardieolives.com.au">info@coolbardieolives.com.au</a>
Nuts	Stahmann Webster	<a href="http://www.stahmannwebster.com.au">www.stahmannwebster.com.au</a>	<a href="mailto:info@stahmannwebster.com.au">info@stahmannwebster.com.au</a>

## JAMS, PICKLES, PRESERVES, HONEY, SYRUPS AND SAUCES

Chutney	Lily's Artisan	Facebook	<a href="mailto:enquiries@highfieldsmotel.com.au">enquiries@highfieldsmotel.com.au</a>
	Prudence's Pantry	<a href="http://www.prudencespantry.com.au">www.prudencespantry.com.au</a>	<a href="mailto:jam@prudencespantry.com">jam@prudencespantry.com</a>
Fermented Foods	Farmers Fresh Choice	<a href="http://www.farmersfreshchoice.com">www.farmersfreshchoice.com</a>	<a href="mailto:fermentedfoodslive@gmail.com">fermentedfoodslive@gmail.com</a>
Honey	Suzie's Bees	Facebook	<a href="mailto:snicholls28@gmail.com">snicholls28@gmail.com</a>
	Settler Hives	Facebook	<a href="mailto:hayley@settlerhives.com">hayley@settlerhives.com</a>
	Bliss Buzz Honey	<a href="http://www.blissbuzz.com.au">www.blissbuzz.com.au</a>	<a href="mailto:susanobrien57@gmail.com">susanobrien57@gmail.com</a>
	Mi Mi Honey	Facebook	Toowoomba Farmers Market
Jam	Awassi Cheesery	<a href="http://www.awassicheesery.com.au">www.awassicheesery.com.au</a>	<a href="mailto:info@awassiqueensland.com.au">info@awassiqueensland.com.au</a>
	Lily's Artisan	Facebook	<a href="mailto:enquiries@highfieldsmotel.com.au">enquiries@highfieldsmotel.com.au</a>
	Hampton Blue	<a href="http://www.hamptonblue.com.au">www.hamptonblue.com.au</a>	<a href="mailto:info@hamptonblue.com.au">info@hamptonblue.com.au</a>
	Prudence's Pantry	<a href="http://www.prudencespantry.com.au">www.prudencespantry.com.au</a>	<a href="mailto:jam@prudencespantry.com">jam@prudencespantry.com</a>
	Cumquats Australia	<a href="http://www.cumquats.com.au">www.cumquats.com.au</a>	<a href="mailto:cumquatsaustralia@gmail.com">cumquatsaustralia@gmail.com</a>
Pickles	Budgee Garlic & Herbs	<a href="http://www.budgeegarlicandherbs.com.au">www.budgeegarlicandherbs.com.au</a>	<a href="mailto:admin@budgeegarlicandherbs.com">admin@budgeegarlicandherbs.com</a>
Sauces	Lily's Artisan	Facebook	<a href="mailto:enquiries@highfieldsmotel.com.au">enquiries@highfieldsmotel.com.au</a>
	Darling Fresh Smoke Haus	<a href="http://www.dfsdmokehaus.com.au">www.dfsdmokehaus.com.au</a>	<a href="mailto:jeff@dfsmokehaus.com.au">jeff@dfsmokehaus.com.au</a>
Seasoning	Darling Fresh Smoke Haus	<a href="http://www.dfsdmokehaus.com.au">www.dfsdmokehaus.com.au</a>	<a href="mailto:jeff@dfsmokehaus.com.au">jeff@dfsmokehaus.com.au</a>
	Budgee Garlic & Herbs	<a href="http://www.budgeegarlicandherbs.com.au">www.budgeegarlicandherbs.com.au</a>	<a href="mailto:admin@budgeegarlicandherbs.com">admin@budgeegarlicandherbs.com</a>
	Spice Almighty	Facebook	<a href="mailto:petergillam68@optusnet.com.au">petergillam68@optusnet.com.au</a>
Sweets	Metiisto Chocolate	<a href="http://www.metiistochocolate.com">www.metiistochocolate.com</a>	<a href="mailto:sales@metiistochocolate.com">sales@metiistochocolate.com</a>
	Seaton Fire Chilli Chocolate	Facebook	<a href="mailto:chilli@seatonfire.com">chilli@seatonfire.com</a>
	Pittsworth Confectionery	<a href="http://www.pittsworthconfectionery.com.au">www.pittsworthconfectionery.com.au</a>	<a href="mailto:pittsconfect@bigpond.com">pittsconfect@bigpond.com</a>
Syrups	Lily's Artisan	Facebook	<a href="mailto:enquiries@highfieldsmotel.com.au">enquiries@highfieldsmotel.com.au</a>
	Cook's Soft Drinks	<a href="http://www.cookssoftdrinks.com.au">www.cookssoftdrinks.com.au</a>	<a href="mailto:cooksdad@bigpond.com">cooksdad@bigpond.com</a>
	Crows Nest Cordials	<a href="http://www.cnsd.com.au">www.cnsd.com.au</a>	<a href="mailto:orders@cnsd.com.au">orders@cnsd.com.au</a>
	Cumquats Australia	<a href="http://www.cumquats.com.au">www.cumquats.com.au</a>	<a href="mailto:cumquatsaustralia@gmail.com">cumquatsaustralia@gmail.com</a>

...continued on next page



# the source directory

## BAKED GOODS

Breads	Homestyle Bake	<a href="http://www.homestylebake.com.au">www.homestylebake.com.au</a>	<a href="mailto:info@homestylebake.com.au">info@homestylebake.com.au</a>
	O'Donnells Bakehouse	Facebook	
	German Bake and Wurst House	Facebook	<a href="mailto:germanbakeandwursthouse@yahoo.com">germanbakeandwursthouse@yahoo.com</a>
	Westbrook on the Rise	Facebook	<a href="mailto:bakeryontherise@gmail.com">bakeryontherise@gmail.com</a>
	Urban Bakehouse	Facebook	<a href="mailto:urbanbakehouse@gmail.com">urbanbakehouse@gmail.com</a>
	Merritts Creek Bakery	Facebook	
Cakes & Slices	Homestyle Bake	<a href="http://www.homestylebake.com.au">www.homestylebake.com.au</a>	<a href="mailto:info@homestylebake.com.au">info@homestylebake.com.au</a>
	Hammy's Cupcakes	<a href="http://www.hammyscupcakes.com">www.hammyscupcakes.com</a>	Facebook
	German Bake and Wurst House	Facebook	<a href="mailto:germanbakeandwursthouse@yahoo.com">germanbakeandwursthouse@yahoo.com</a>
	Westbrook on the Rise	Facebook	<a href="mailto:bakeryontherise@gmail.com">bakeryontherise@gmail.com</a>
	CC's on the Range Bakehouse	Facebook	Facebook
	Urban Bakehouse	Facebook	<a href="mailto:urbanbakehouse@gmail.com">urbanbakehouse@gmail.com</a>
	Little Patisserie Café	Facebook	<a href="mailto:chefsudha@hotmail.com.au">chefsudha@hotmail.com.au</a>
	The Saucy Chef	Facebook	<a href="mailto:thesaucychef40@hotmail.com">thesaucychef40@hotmail.com</a>
Cookies	Darling Downs Cookie Company	Facebook	<a href="mailto:darlingdownscookiecompany@optusnet.com.au">darlingdownscookiecompany@optusnet.com.au</a>
	O'Donnells Bakery	Facebook	Facebook
	Mother Meg's Bakery	<a href="http://www.mothermegs.com.au">www.mothermegs.com.au</a>	<a href="mailto:info@mothermegs.com.au">info@mothermegs.com.au</a>
Pastries	Homestyle Bake	<a href="http://www.homestylebake.com.au">www.homestylebake.com.au</a>	<a href="mailto:info@homestylebake.com.au">info@homestylebake.com.au</a>
	Bakers Duck	<a href="http://www.thebakersduck.com.au">www.thebakersduck.com.au</a>	Facebook
	ParisAnn Patisserie	<a href="http://www.parisiann.com">www.parisiann.com</a>	<a href="mailto:hello@parisiann.com">hello@parisiann.com</a>
	Ann Bakery	Facebook	<a href="mailto:Ann.bakehouse.eastville@gmail.com">Ann.bakehouse.eastville@gmail.com</a>
	Little Patisserie Café	Facebook	<a href="mailto:chefsudha@hotmail.com">chefsudha@hotmail.com</a>
Pies	Mrs G's Gourmet Pies	<a href="http://www.mrsgsgourmetpies.com.au">www.mrsgsgourmetpies.com.au</a>	Facebook
	Ann Bakery	Facebook	<a href="mailto:Ann.bakehouse.eastville@gmail.com">Ann.bakehouse.eastville@gmail.com</a>
	Little Patisserie Café	Facebook	<a href="mailto:chefsudha@hotmail.com">chefsudha@hotmail.com</a>
	CC's on the Range	Facebook	Facebook

## BEVERAGES

Soft Drinks	Cook's Soft Drinks	<a href="http://www.cookssoftdrinks.com.au">www.cookssoftdrinks.com.au</a>	<a href="mailto:cooksdad@bigpond.com">cooksdad@bigpond.com</a>
	Crows Nest Cordials	<a href="http://www.cnsd.com.au">www.cnsd.com.au</a>	<a href="mailto:orders@cnsd.com.au">orders@cnsd.com.au</a>
Kombucha	Manifest Kombucha	<a href="http://www.manifestkombucha.com.au">www.manifestkombucha.com.au</a>	<a href="mailto:herlaar@westnet.com.au">herlaar@westnet.com.au</a>
Beer	4Brothers Brewing	<a href="http://www.4brothersbrewing.com.au">www.4brothersbrewing.com.au</a>	<a href="mailto:4brothersbrewing@gmail.com">4brothersbrewing@gmail.com</a>
	Monty's Brewing	<a href="http://www.montybrewingco.com.au">www.montybrewingco.com.au</a>	Facebook
Mead	Valknut Meadery	<a href="http://www.valknutmeadery.com.au">www.valknutmeadery.com.au</a>	<a href="mailto:valknutmeadery@hotmail.com">valknutmeadery@hotmail.com</a>
Wine	Rosalie House Cellar Door	<a href="http://www.rosaliehouse.com.au">www.rosaliehouse.com.au</a>	<a href="mailto:admin@rosaliehouse.com">admin@rosaliehouse.com</a>
	Holland Wines	<a href="http://www.hollandwines.com.au">www.hollandwines.com.au</a>	<a href="mailto:hollandcrowsnest@bigpond.com.au">hollandcrowsnest@bigpond.com.au</a>
	Toowoomba Hills Estate Winery	Facebook	<a href="mailto:cabernets@bigpond.com">cabernets@bigpond.com</a>
Spirits			
Gin	Pechey Distillery	<a href="http://www.pecheydistilling.com">www.pecheydistilling.com</a>	<a href="mailto:partnership@pecheydistilling.com">partnership@pecheydistilling.com</a>
	Hop Scotch Distillery	<a href="http://www.hopscotchhq.com">www.hopscotchhq.com</a>	<a href="mailto:info@hopscotchhq.com">info@hopscotchhq.com</a>
Vodka	Pechey Distillery	<a href="http://www.pecheydistilling.com">www.pecheydistilling.com</a>	<a href="mailto:partnership@pecheydistilling.com">partnership@pecheydistilling.com</a>
Rum	Pechey Distillery	<a href="http://www.pecheydistilling.com">www.pecheydistilling.com</a>	<a href="mailto:partnership@pecheydistilling.com">partnership@pecheydistilling.com</a>
Whiskey	Pechey Distillery	<a href="http://www.pecheydistilling.com">www.pecheydistilling.com</a>	<a href="mailto:partnership@pecheydistilling.com">partnership@pecheydistilling.com</a>

## SUPPLIERS

	The Graziers Daughter	<a href="http://www.graziersdaughter.com.au">www.graziersdaughter.com.au</a>	
	Toowoomba Farm Shop	<a href="http://www.thefarmshoptoowoomba.com.au">www.thefarmshoptoowoomba.com.au</a>	
	Toowoomba Farmers Market	<a href="http://www.toowoombafarmersmarket.com.au">www.toowoombafarmersmarket.com.au</a>	
	The Hand Made Collective	Facebook	
	The Paddock Butchery	<a href="http://www.thepaddockbutchery.com.au">www.thepaddockbutchery.com.au</a>	
Photographers	Kat Lyn	<a href="http://www.foodieshots.com.au">www.foodieshots.com.au</a>	
	Tilly Mykat	<a href="http://www.ohillybrandphotography.com">www.ohillybrandphotography.com</a>	
Cooking School	Willowvale Cooking School	<a href="http://www.willowvalecookingschool.com">www.willowvalecookingschool.com</a>	
Promotions	Dine Darling Downs	<a href="http://www.dinedarlingdowns.com.au">www.dinedarlingdowns.com.au</a>	



TRIPLE 864AM  
DARLING DOWNS

# FRIDAY FOODIES





TOOWOOMBA  
CHAMBER OF  
COMMERCE



FOOD & AGRI  
NETWORK