

OUTSIDE

The simple life On the outskirts of Byron Bay, The Farm offers visitors a glimpse into life on a working farm, where food is produced using traditional and sustainable methods, and dogs and cows live in perfect harmony. *Turn the page to learn more.* →

field of dreams

Passionate philanthropists Tom and Emma Lane share their tips for a sustainable way of life

PHOTOGRAPHY MAREE HOMER STYLING KRISTIN RAWSON



Career sidestep Tom and Emma Lane's idyllic existence on their Farm in Byron Bay is light years away from their previous lives in Sydney, where Tom was running his family's Orotan fashion empire, while Emma was a high-flying marketing exec.

IT TAKES A VILLAGE TO RAISE A CHILD, or in the case of Tom and Emma Lane and their four children, a farm. "We were living in Sydney, but wanted to give our kids a taste of the country life that both Tom and I had experienced growing up," Emma explains. "And then we thought, what about a farm for the people, where children and adults alike can learn more about where real food comes from?" On their Byron Bay property – called simply The Farm – Emma and Tom work with like-minded businesses and growers to promote their "Grow, Feed, Educate and Give Back" philosophy, and in September they'll release a book called *The Farm Community*, to spread the message. Visitors to The Farm can see chickens, pigs and cows roaming free, sample fresh produce in the on-site restaurant and breathe in that lovely country air. Feeling inspired? Here's how to apply some of The Farm's key ideologies at home...

GET GROWING There's nothing more rewarding than eating something you grew yourself. Plant some fruit trees, put in a vegie patch or get a couple of chickens, or if space is limited, grow herbs and lettuce in pots, or join your local community garden.

SHOP LOCALLY The less distance you travel for your food (or it travels to you), the less impact on the planet. Aim to buy Australian-made products from local suppliers where possible.

SUPPORT OUR FARMERS Aussie producers need our continued support to keep up their amazing work. Shop at farmers markets, buy from roadside stalls or visit properties like The Farm for a glimpse into life on the land. →

“YOU NAME IT, WE GROW IT – OR ATTEMPT TO!
WE HAVE FOUR INDEPENDENT GROWERS WHO EACH
GROW DIFFERENT CROPS IN A DIFFERENT WAY.”



Birds of a feather The Farm's healthy brood of Bond Brown chickens can strut where they please and dine on a diet of fresh grass and bugs. They lay around 200 eggs a day, which are used in the kitchen and bakery, and sold at The Produce Store. →



Herd mentality The Farm's ethical farming practices allow the resident beef cattle herd – made up of Scottish Highlanders, Black Angus, Murray Greys and Herefords – plenty of room to roam, which in turn helps improve the soil quality.



“I THINK THE FACT THAT ALL THE BUILDING MATERIALS ARE OLD AND REUSED GIVES THE PLACE A SENSE OF HISTORY AND CHARACTER.”

Soul food In perfect partnership, the chefs and owners of The Farm's on-site restaurant Three Blue Ducks share the same "real food" philosophy as Tom and Emma. The seasonal menu of delicious, nutritious and nourishing dishes – including a crumbed pork terrine, ploughman's board and farm vegetable salad – uses ingredients sourced from The Farm, its bakery The Bread Social or nearby producers. The restaurant – once an old packing shed – has been rebuilt using repurposed materials from around the property, and includes an undercover patio area, terrace and outdoor kitchen, as well as the bar that offers (we kid you not) 56 types of Australian-crafted beers, wines and ciders on tap. →





"IT'S SO REWARDING TO REALISE THAT THE FARM IS BEGINNING TO HAVE A POSITIVE IMPACT ON THE WAY PEOPLE THINK ABOUT FOOD. WE'RE ALSO SUPPORTING YOUNG FARMERS AND PROVIDING A PLACE TO INCUBATE YOUNG BUSINESSES."

Old meets new "The Farm represents a new farming model with old-fashioned farming values," Emma says. "It's not just about growing farm fresh food, but about growing a community; feeding ourselves, our souls and the land itself."

NEED TO KNOW

The Farm Byron Bay is 5km (a 10-minute drive) from Byron Bay or approximately 35 minutes from the Gold Coast. It's open seven days from 7am until 4pm and entry is free; guided tours begin at 10am daily and are \$10 per adult and \$5 per child. Three Blue Ducks restaurant is open daily for breakfast and lunch, with dinner served Friday to Sunday.

Website thefarmbyronbay.com.au 

