

Consultants, lawyers and admin soak up Lyndoch millions

Consultants, lawyers and admin costs continue to soak up millions at Lyndoch Living.

Veteran W'bool City Councillor Neoh falls foul of local laws

W'bool City councillor Mike Neoh has been on council for 16 years, but somehow his new family business has failed to meet all local laws.

Lyndoch: more spent on lawyers and consultants than food

In the past two years, Lyndoch Living has spent more on lawyers, consultants and accountants than on food for residents.

Funky bar brings life back to dead alley



The genius behind Coffin Sally's pizza and bar in Port Fairy is the combined talents of Trent Eggington and Peter Charlton.

[dropcap style="color: #a02f2f;"] I [/dropcap]t was fog-breath freezing and pouring with rain when *Bluestone* first discovered **Coffin Sally's** bar which, theoretically, should have been as dead as a doornail, given the weather.

Instead this little slice of Fitzroy in Port Fairy was packed with people warming themselves by a roaring fire in an old bluestone fireplace that was built for just such nights, while owners **Peter Charlton** and **Trent Eggington** and their fleet-

footed staff kept the wine flowing and the pizza coming.

It was like stepping into a party to which everyone was invited and everyone was relaxed, not least of all Peter and Trent who, in their own words, are living the dream.

The pair became friends about seven years ago after working together in pizza shops in Lorne, and – like most of us who work for others – dreamt of some day owning their own business that, in their case, would centre around a gourmet pizza bar.

Peter, who grew up in NSW, is a chef and Trent, from Melbourne, has three years' training as an architect which has given him a keen eye for what works with interior design. Aside from an appreciation for good food and aesthetics, however, the pair also share a passion for surfing.

"We spent about two years looking for the right place, the right building, that was also by the beach," Peter explains.



Trent's background in training as an architect has created a space that is as quirky as it is warm and inviting.

[dropcap style="color: #a02f2f;"] T [/dropcap]he pair

originally headed east from Lorne, investigating shops around the Port Artlington area, before deciding to check out Port Fairy and finding not only fantastic surf, but the perfect, vacant building – although it didn't look perfect at the time.

"When we first saw this place, the walls in the whole back area were covered right up to the roof," Peter says of the thick bluestone walls that date back to the 1840s.

Peter and Trent took the plunge and started their gourmet pizza business at the front of the shop in 2012 which – with its retro interior, cool music and chilled, expert staff (some hail from Cookie and The Toff, in Melbourne) – set the tone for what was to come.

"It is the first time we have ever done anything like this, so we are still learning, but there has been a slow evolution and things have just grown and unfolded organically," Trent explains.

After developing a loyal following through their pizzas, Trent and Peter expanded by renovating the middle of the building to create a cosy bar that serves boutique beers and interesting wines and added a separate dining room at the rear that, through clever design, looks like it has been there forever.

"I love old things," Trent says of his interior design work that features exposed beams, candles piled with dripping wax and blanched animal skulls.

"I love wood and stone and earthy, recycled materials and because we didn't have much money, we have worked with what was here," he says.

What was there included the idea for a business name, with the back alley behind the shop known as Coffin Alley because it originally led to an undertakers. The boys simply added an 's'.



Surfing and small business come together for Trent and Peter who spent two years looking for the right location before deciding on Port Fairy.

[dropcap style="color: #a02f2f;"] T [/dropcap]he bar opened in winter last year and, like the pizza shop before it, has become extraordinarily successful without one ounce of advertising, but simply word of mouth.

And the pair isn't finished yet. As part of their organic growth, they hope to eventually expand their kitchen and their menu while sticking to their philosophy of using only good quality produce.

"I think if you don't get too caught up in making money and just enjoy it, that is how we have taken each step so far," Peter says.

Besides, there is also surfing to be done.

Despite it being barely 10 degrees, Trent tells me that he, and his kelpie Anchovy, will be heading to the beach straight after our interview.

"It's a pretty good life," he laughs.



Candles burn well into the night
in the back bar...

[box type="bio"] **Coffin Sally is at 33 Sackville St, Port Fairy. Winter opening times are Wed-Sunday. Ph: (03) 5568 2618[/box]**

Moooove over cows, the goats

are coming!



A house full of happy kids: Melissa Lewis with Mason, 2, Paddy, 4, and one of the 50 goats she is raising for milk production in her venture, Buddy Goat.

[dropcap style="font-size: 60px; color: #8F9F59;"] G
[/dropcap]iven Allansford is deep in cow country, **Melissa Lewis** is somewhat of a black sheep by using her 20-acre Allansford property to breed and milk goats.

Melissa, who grew up on a dairy farm near Mortlake and is a qualified animal nutritionist, has spent the past 18 months building up a herd of about 50 goats with a mix of Toggenburg (brown and white in colour), Saanens (all white) and British Alpine (black and white) that are all known for their high levels of milk production.

And it is the raw goat's milk – and byproducts including cheese, yoghurt and icecream – that Melissa is most interested in developing through her **Buddy Goat** brand, rather than the more conventional path of using the milk to create soaps and

cosmetics.

Despite there reportedly being 19 goats on board the First Fleet in 1788, Australia has never really embraced the idea of enjoying a chilled glass of fresh goat's milk in the morning.

"It's funny, but the thought of drinking goat's milk puts a lot of people off and they are far more comfortable with goat's cheese, yet there are so many health benefits to goat's milk," Melissa explains.



Melissa Lewis with the former cow dairy that last September was converted to suit the much smaller goats.

[dropcap style="font-size: 60px; color: #8F9F59;"] M
[/dropcap]elissa experienced these benefits first hand when her first son, Paddy, 4, developed asthma several years ago and she changed his diet from cow's to goat's milk. The asthma attacks stopped.

"We forget that goat's milk is actually consumed more than any other milk around the world. It is easier to digest and a lot of people who can't handle cow's milk can drink goat's milk,"

Melissa says.

She tells the story of one man who was intolerant to cows milk but tried her goats milk and, for the first time in many years, was able to eat a bowl of breakfast cereal with milk. Another woman uses Melissa's raw goat's milk to bathe her young daughter who suffers severe eczema.

Most of Melissa's raw goat's milk is sold by a distributor into Melbourne and Geelong where there is a big demand among particularly the Greek and Italian communities for goat's milk with which to make cheese.



Paddy takes an udderly different view of where milk comes from, having been raised on goat's milk.

[dropcap style="font-size: 60px; color: #8F9F59;"] D
[/dropcap]ue to stringent food regulations, Melissa is currently only permitted to sell her products marked for "cosmetic use only" and "not for human consumption", but how customers choose to use the milk is ultimately their decision.

Having spent the past couple of years proving there is a growing market for goat's milk, Melissa is planning to move into the next stage of commercial production.

Last September she and her husband Darcy, a fencing contractor, converted a cow dairy into a goat milking dairy where her girls line up each day – or twice a day when the milk production is high. They also plan to transform part of a large shed on their property into a commercial kitchen.

It is a significant investment, with a pasteuriser costing around \$25,000 alone.

For Melissa, however, it is all about diversification. Apart from her own property, Melissa and her sister **Nicole Ritchie** run a 200-acre farm at Mortlake, across the road from their parent's 1000-acre property where the sisters also agist cattle.

Two young sons and another baby on the way have also made life a little busier for Melissa, but she still has plenty of energy and enthusiasm for her new venture.

"It's about trying new things, seeing where they go and diversifying, because you can't survive off farming alone any more."

[box type="bio"] For more information on Buddy Goat, you can contact Melissa at goatsmilk@live.com.au or find her on Facebook [here](#). [/box]



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