

## Opening Hours 9-3 Monday to Thursday Friday 9am – 1pm

### Welcome to Australasia's largest self-sufficiency store!

Thanks for checking out our site! Let us introduce ourselves. We founded Ozfarmer in 2008. After years of running dive shops in northern WA on the famous Ningaloo Reef and in the Dampier Archipelago, we were tired of red dirt, heat and cyclones and so we turned our eyes east to more temperate climates. After travelling through northern Australia seeking out our preferred place to settle, we came across the Macleay Valley on the mid north coast of NSW.

Located between Port Macquarie to the south and Coffs Harbour to the north, we found a solar off grid farm on 150 acres of land. That was the start of our dream of a simpler, more self-sufficient lifestyle.

The Ozfarmer farm quickly acquired chooks, ducks and turkeys, and after an initial trial of 2 goats, we purchased a herd of 35 purebred Boer goats mainly to provide environmental weed control but also potentially a source of meat. Finding that many of the local produce shops were more attuned to “real” farmers and not us green-behind-the-ears hobby / lifestyle farmer types, the concept of ozfarmer.com was born. We started an online forum for likeminded people who weren't running farms for commercial reasons but for lifestyle reasons. At the same time, we started selling the type of products we found hard to source.

The preserving arm of the business started when we managed to acquire some old Fowlers Vacola preserving jars, which we thought would be good for preserving the surplus from our large vege garden and orchard. But parts weren't available locally and so we set ourselves up as a local agent for preserving products, including some rather niche products at the time from the USA. Pretty soon the little online store in the bedroom took over the garage, then the shed, then the shed had to be expanded and then finally the farm just didn't have the room or infrastructure for all our projects so we moved to the massive premises in South Kempsey.

We also have arguably the largest range of preserving jars in the southern hemisphere, importing 40' containers of Ball from the USA, Weck, Rex, Le Parfait and Fido from Europe and a range of other products from Asia.

In the early days, the 2 of us ran all aspects of the business, but now we concentrate our efforts on keeping the business running smoothly. Paul the SEO geek keeps the websites ticking along as best he can (there is a reason why he has less hair now than when we started!) and Rebecca looks after ordering the stock, sourcing new products.

We have a couple of full-time employees. If you call or email us, it's most likely you will speak to Keri. Originally from Canada, she is now settled with her husband on acreage in the Valley and has a menagerie of animals also. Jayde is our warehouse all-rounder and chances are that she will have had something to do with your order when you get it, be it picking, packing or despatching, or even shredding the newspapers we recycle as packaging.

In the background at the farm we have our “helpers” too. Jay and Bella are our livestock guardians and keep the menagerie safe from eagles, foxes and wild dogs. Jay is a neurotic Maremma and Bella is an Anatolian shepherd. She is a big girl but can be a bit of a doofus!

Heinrich the Rooster looks like a Prussian officer and struts around the garden with his entourage of French Leghorn hens.

Corrie, the Mooch, is our house goat. She helps out with thinning weeds around the place, including her favourite banana and passionfruit leaves.

Poppet Rocket and Mini Missie who were both bottle fed as kids. Whilst they spend their time with the rest of the herd, they still like their special attention by way of an individualised handful of goat nuts.

Ozfarmer is still about people like us, who want to live a simpler more sustainable lifestyle and that isn't necessarily people living on acreage. Many of our 30,000+ customers live in capital cities but they are still ardent buyers of our huge range of products. Over time we have noticed that more people are concerned about what they are eating and that is why they like to grow and preserve their own food. Not only is it fun but it also means you have more control over what goes into your food.

Many people are also planning for the future, be it an economic meltdown, war, solar EMP or the zombie apocalypse. Preppers are quickly growing in number and we keep growing our range to match demand. Plus, it never hurts to be prepared for a flood, fire or cyclone, or the just in case like power blackouts. It is said that in the event of a calamity, all the food will be gone from all the shops in less than 3 days! Most people ensure their houses so why not their food?

We hope you enjoy our site and find something here that meets your needs. If you are looking for something in particular and can't see it here, feel free to contact us via this site. We might be able to help out. And remember, when you support Ozfarmer Australia, you are supporting local "farmers", the local community and jobs and all our profits are reinvested in Australia and not sent offshore to a some faceless multinational head office.



You can order online and choose "pickup from warehouse" if you choose this option please add your estimated arrival time so your order can be made ready: please allow at least 24 hours for order processing or call us if it is super urgent and needs to be picked up the same day (sorry this service is not available on Mondays). In store purchase is also available.

**Company:** Ballmason Pty Ltd

**ABN:** 92164257265

**Bank Name:** Commonwealth Bank Australia

**BSB:** 062560

**Account:** 10385345

**Account Name:** Ball Mason Australia