



ISLAND COAST SPIRITS RAISES THE BAR

National award-winning Island Coast Spirits continues to put Tasmania on the map, taking home nine medals and the prestigious Champion Australian Nomad Distiller trophy at the 2026 Melbourne Royal Australian International Spirits Awards.

Founder Kirk Pinner says the business is proud to be flying the flag for Tasmanian small businesses. (PS)
Turn to page 2 to read the full story and to see more photos.

Kingston couple launch The Kindness Cubby

A desire to make a difference for children and families doing it tough has inspired Kingston couple Zac and Sabrynah to launch a new community initiative, The Kindness Cubby.

The not-for-profit organisation has been created to provide free care packages filled with essential items for children, young people and families across southern Tasmania experiencing hardship.

The idea has been a long time in the making.

"For a long time, Sabrynah and I have wanted to create something that would make a difference in our community, especially for children," Zac said.

"We believe that even the smallest acts of kindness can make a big difference."

Rather than accepting financial donations, The Kindness Cubby will collect practical everyday items including children's clothing, toiletries, bedding, books, toys and school supplies before distributing them through referrals from schools, healthcare providers, social workers and other trusted community organisations.

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Local clubs shine at Clubs Tasmania Awards

The Kingborough region has been recognised among Tasmania's best, with several local clubs honoured at the inaugural Clubs Tasmania Awards held at the Tasmanian Hockey Centre on Wednesday, July 29.

The Kingborough Lions United Football Club claimed the Sports Club of the Year (Small - Metro) award, recognising the club's outstanding contribution to sport and the local community.

The Lions also received a Silver Award in the Women and Girls category, highlighting the club's commitment to growing female participation in football, while dedicated volunteer Lorna Barrett was named a finalist in the Sports Club Volunteer of the Year category.

Other Kingborough and Channel local clubs were also recognised on the night, with the Bruny Island Bowls and Community Club receiving a Silver Award

in the Community Club of the Year - Regional category.

The Kingston Beach RSL Club was also awarded Silver in the RSL and Ex-Services Club of the Year category, acknowledging its ongoing service to veterans, members and the wider community.

The inaugural Clubs Tasmania Awards celebrate excellence across the state's club sector, recognising the volunteers, programs and organisations that make a significant contribution to their communities.

The strong showing by clubs from the Kingborough municipality reflects the important role local sporting, community and service clubs continue to play in bringing people together and supporting their communities.

Turn to page 5 for photos

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Bruny Island Seafarm Project gathers momentum

The Bruny Island Seafarm project is quietly building into one of Tasmania's most promising environmental and food production ventures, with its pilot sea farm at Birchs Bay now taking shape in the D'Entrecasteaux Channel with a wave of community and political support building behind it.

At its heart, the project is about three things: farming the sea in a way that gives back to it, creating meaningful regional jobs, and producing food that Tasmania can be proud of.

"Regenerative" is the word the team keeps coming back to, the idea that a working farm can also be a healing one.

Project founder Jonathan Ross says, "we have been overwhelmed with broad community support for what we are doing. I think our apolitical and non-aligned stance helps.

"The only outcome we are interested in is a marine environment that supports regional jobs and protects and nurtures our waterways at the same time."

The secret is cultivating different seaweed and shellfish species in the one farm and how the different species work together.

Mussels, oysters and scallops are natural water filters, a single mussel can clean more than 100 litres of water every day, pulling out tiny particles of algae and organic matter as they feed.

Oysters are particularly powerful at this, making them one of nature's most effective tools for improving water clarity and quality.

The seaweed does something different: it acts like a sponge for excess nutrients, absorbing nitrates that could otherwise cause algae blooms and deplete oxygen levels.

The team cultivates only native Tasmanian seaweed species, keeping the ecosystem exactly as nature intended. Together, they don't just grow, they clean.

That's the idea behind Integrated Multi-Trophic Aquaculture, or IMTA: a farm where every species plays a role in keeping the water healthy.



The Bruny Island Seafarm pilot project at Birchs Bay aims to combine sustainable food production with marine habitat restoration and improved water quality. (PS)

These farms become a magnet for attracting all manner of other wildlife, crustaceans and fish too.

A living, thriving ecosystem which will also keep the local fishing communities happy.

Sea cucumbers, already occurring naturally at Birchs Bay, are being explored as a potential future product.

A prized delicacy in Asian cuisine and highly valued in traditional medicine, they also play a quiet but important role in marine ecosystems, breaking down organic matter on the seabed much like earthworms do in healthy soil.

The project recently hosted Treasurer and Franklin MP Eric Abetz at the Birchs Bay site, where they discussed potential funding pathways as planning for the 2027-28 State Budget gets underway.

A meeting has also been requested from the office of Primary Industries and Water Minister Gavin Pearce, who oversees Tasmania's aquaculture portfolio, a relationship the team sees as important as the project scales.

"Having the Minister visit our pilot farm and taking him on a tour to show first-hand the potential for this style of seafarming in Tasmania was a wonderful endorsement of the project," said co-founder Toby Cannon, who led

the Minister on the tour of the site.

"His genuine support and enthusiasm for what we are achieving is invaluable as we work together to grow Tasmania's blue economy."

In a competitive national field, the Bruny Island Seafarm team completed the prestigious Hatch: Taronga Accelerator Program, taking home the LG Life's Good Award, a grant decided entirely by public vote.

It's the kind of recognition that says something: people care about this.

The program also opened doors to mentoring, industry networks, and future funding pathways that will serve the project for years to come.

International law firm Ashurst has stepped in on a pro bono basis, helping the team navigate the leasing, regulatory, and organisational requirements that come with building something genuinely new.

As the initiative has grown, it has adopted a dual-entity structure designed to ensure long-term viability.

Bruny Island Seafarms Pty Ltd will run the commercial sea farming operation, while a new non-profit charitable organisation, Seafarming Australia, is being established

alongside it, focused on marine habitat restoration, advocacy, education, training and community engagement.

A portion of future commercial profits will flow directly into that advocacy and conservation work, creating a model where business success and environmental recovery are the same thing.

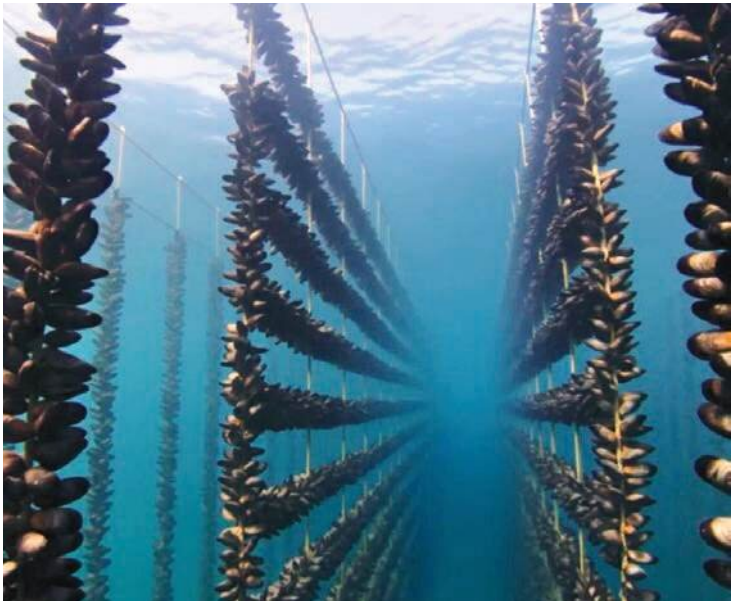
Through Seafarming Australia, the team is developing a model that other coastal communities could adopt, a practical blueprint for setting up regenerative sea farms in their own waters.

The vision is of thriving seafarming operations dotted around Tasmania's coastline, providing sustainable rural jobs that don't depend on a single industry or a single good season.

It's a deliberate answer to the boom-and-bust cycle that has hollowed out too many Tasmanian industries and towns over the past century, a different kind of economy, built on the health of the sea rather than its exploitation.

The team is actively seeking supporters, partners and investors who share the vision, people who want to see the D'Entrecasteaux Channel as a thriving environment for work and play, now and for future generations.

For more information, visit www.brunyislandseafarm.com.au



Native mussels growing on longlines at the Bruny Island Seafarm pilot site in Birchs Bay, where shellfish and seaweed are being cultivated using regenerative farming practices. (PS)



The Bruny Island Seafarm team works on the pilot site at Birchs Bay in the D'Entrecasteaux Channel, where regenerative aquaculture techniques are being trialled. (PS)

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