



PEARLS OF AUSTRALIA

EAST TO WEST VOYAGE

9 TO 16 SEPTEMBER 2019
ITINERARY

The world's most uniquely immersive experience of the pearl



AUSTRALIAN AKOYA PEARL

- day 1 Welcome reception, Bells at Killcare
- day 2 Broken Bay Pearl Farm, NSW
- day 3 travel Sydney to Broome, WA
- day 4 Shinju Matsuri 'festival of the pearl'

AUSTRALIAN SOUTH SEA PEARL

- day 5 Cygnet Bay Pearl Farm, WA
Waterfall Reef
- day 6 Staircase to the Moon
- day 7 Indigenous culture

Booking enquiries:

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HOST

"We are committed to sharing this great, untold story and hope that a little bit of our passion rubs off on all who join us on this voyage"



JAMES BROWN

James Brown is a third generation Pearl Farmer and Marine Biologist.

Raised in the pristine environment of Cygnet Bay on the Kimberley coast 200km north of Broome, James has spent a lifetime honing his skills in every facet of the Australian pearl industry and leading his historic family business.

Most people have heard of a 'Broome pearl' and those who have will know they are considered the best in the world. But this is where the great void of information about one of Australia's remarkable industries begins. Where and how are our pearls grown? By whom? Why are they so good? How have we adapted to, and survived the environmental and economic challenges we have faced?

With these questions in mind, James took the initiative to open the farm gate to his family's 70-year pearl enterprise in 2009. Since then he has learned the intricacies of pearl & aquaculture, marine research, jewellery wholesale, retail and remote tourism.

When James took out a stake in NSW's only pearl farm at Broken Bay, home to the native Akoya pearl oyster, he realised an unusual opportunity to bring together the story of two entirely unique pearl environments, two native species of pearl shell and the story of two remarkable Australian pearls – from East to West – to life.

The Pearls of Australia East to West Voyage reflects the culmination of a family legacy, their learning and love of the Australian Pearl. According to James "we are committed to sharing this great, untold story and hope that a little bit of our passion rubs off on all who join us on this Voyage".

YOUR ACCOMMODATION

Bells at Killcare, Central Coast NSW

Situated on the NSW Bouddi Peninsula and surrounded by untouched National Park and pristine beaches, Bells at Killcare is a five-star boutique resort where we'll finish the day in the comfort of the conservatory of the manor house.

www.bellsatkillcare.com.au

Cable Beach Club Resort & Spa, Broome WA

Relax and reconnect at the world-famous Cable Beach. Home of our award-winning Cable Beach Club Resort & Spa, Indian Ocean sunsets, gently swaying palm trees, and Kimberly charm, it's truly a destination like no other. With two pools, delicious cuisine, leisure facilities, and Chahoya Spa by L'Occitane, Cable Beach Club offers a place to unwind and create lasting memories

www.cablebeachclub.com.au

Cygnet Bay Pearl Farm, The Kimberley WA

The original Australian owned and operated pearl farm spans four generations of the Brown Family over more than 70 years. Until recently, it has been an exclusive pearl village accessible only to our pearl farm team and the local Bardi people. In an industry first, Cygnet Bay Pearl Farm "opened the gate" and invited travellers to share in this very special place, recently described as "one of the most unique destinations in Australia".

www.cygnetbaypearlfarm.com.au



AUSTRALIAN AKOYA PEARL

BROKEN BAY PEARL FARM, NSW

Monday 9 September

2pm

Check in to accommodation at leisure.

Bells at Killcare

107 The Scenic Rd, Killcare Heights NSW 2257.

5pm

Welcome reception followed by Dinner.

Tuesday 10 September

The unique environment that creates the Australian Akoya Pearl (guided river cruise)

Travel by boat through the pristine waters of the Hawkesbury region, traditionally known for its 150 year old edible oyster industry. Located at the confluence of the Hawkesbury River, Pittwater and Brisbane Waters that flow openly into the Tasman Sea, Broken Bay is nestled between beautiful national park islands and a stunning coastline.

During this tour, your guide will share stories about the pristine nature of these waters that make it perfect for the cultivation of the Akoya Pearl which is native to the region. You'll learn the history of Akoya in Australia and the Central Coast, see the long lines where the shell are grown and harvested as well as a general overview of the local rock oyster industry.

Australian Akoya Technical Operations: 1st operation and harvesting - Broken Bay Pearl Farm.

Arrive at the Broken Bay Pearl Farm operation shed where you'll learn about the art of culturing an Australian Akoya Pearl, renowned for its lustre and varied natural colours, harvested from the shell grown in these waters. Here you will be offered a very rare opportunity to sit with a technician while you seed a nucleus into the mother which will one day form into an Akoya pearl.

The Akoya pearl is the original cultured pearl, a technique created by Japanese technician over 100 years ago.

Grown from a small oyster, the Akoya pearls of Broken Bay feature a wide variety of unconventional natural colours including warm white and cream, yellow, orange, silver and blue, green and pink hues.

The stand out feature of this pearl is its lustre or highly reflective orient and in Australia are left for longer cultivations than in Japan or China leading to thicker layer of nacre.

12noon

Lunch at Bells at Killcare



2pm

Australian Akoya Grading and Valuing – The finished product

In the luxurious surrounds of our host venue you'll be delighted with a hands-on experience - the art of grading a pearl harvested from the Broken Bay Pearl Farm side-by-side with our expert pearl graders.

The beauty of a pearl can be reflected in many of its virtues. As the only gem created by a living thing, a pearl almost always has natural characteristics and imperfections that give each pearl a uniqueness, a finger print if you like. It's virtually impossible to find two pearls that are identical in all aspects.

Having just learned the virtues of Pronance and Purity, here you'll run your hands through our Australian Akoya and Australian South Sea pearls to learn the further five virtues that determine its value:

Lustre, Surface, Shape, Size and Colour.

We finish the day with locally grown oysters and sparkling wine.



SHINJU MATSURI

FESTIVAL OF THE PEARL, BROOME WA

Wednesday 11 September

Flight transfer Sydney to Broome.

Welcome to Broome, the furthest most exotic North West international destination of Australia and traditional home of pearlimg and rich with multicultural history.

The annual Shinju Matsuri (Japanese for "Festival of the Pearl") originated from three cultural festivals – Japanese Obon Matsuri, Malaysian Hari Merdeka, Independence Day from British rule in 1957, and the Chinese Hang Seng.

Shinju Matsuri rekindles the excitement and romance of Broome's early days of being a world-renowned producer of South Sea Pearls when the Japanese, Chinese, Malay, Koepangers, Filipino and Europeans flocked to Broome from the late 1800's to be a part of this prosperity. This unique multicultural population of pearl industry workers joined with the local Aboriginal people and Europeans to work on up to 400 Pearling Luggers that sailed out of Broome.

6.00pm

Tonight is the Pearl Harvest Party on Broome's Street of Pearls – Dampier Terrace. To celebrate the occasion, we enjoy a Yum Cha street dinner and street party like no other!



Thursday 12 September

Life of Guwan Tour

Today we collect you from your hotel to have a truly unique Indigenous experience with local Yawuru guide Bart Pigram.

Start your tour with Bart describing the landscape and Yawuru people's place within it, introducing you to the language and cultural heritage of the area. You will learn about saltwater people, the seasons, the land, plants and food that sustained this ancient coastal culture for thousands of years. Hear the stories of the Roebuck Bay Hotel, Sun Pictures, Johnny Chi Lane and the opium dens, brothels and gambling houses of the lively, chaotic and lawless Broome of the early 1900s.

Following on from that colourful time Bart will lead you to Cygnet Bay Pearl Farm's Chinatown Exhibition. You will learn the remarkable story of cultured pearlimg from Australia's Pearlimg Pioneers.

That evening we join the Shinju celebrations with the Jetty to Jetty trail.

Discover Broome's beautiful, culture and rich pearlimg history.

Guided with Nyamba Buru Yawuru, Shinju Matsuri will be bringing exclusive performances to this unique heritage trail. The trail uses existing footpaths and highlights 13 historic locations and their unique story. Listen to the stories and memories of those who grew up and worked in the multicultural community of Broome's pearlimg heyday. Shinju's Jetty to Jetty project highlights three locations – Streeters Jetty, Kennedy Hill and Carnarvon Street where you can experience projections, performances and aural histories.



AUSTRALIAN SOUTH SEA PEARL

CYNET BAY PEARL FARM, WA

Friday 13 September

Transfer Broome to Cygnet Bay Pearl Farm.

Experience Broome's working pearl farm. An epic story; the original Australian owned and operated pearl farm spans four generations of the Brown Family over more than 70 years. Until recently, it has been an exclusive pearl village accessible only to our pearl farm team and the local Bardi people. In an industry first, Cygnet Bay Pearl Farm "opened the gate" and invited travellers to share in this very special place, recently described as "one of the most unique destinations in Australia".

Join us for dinner under the stars at the Master Pearler's Retreat where our chef will prepare a meal around the open fire.

Saturday 14 September

Australian South Sea Pearl Farming, Diving and Wild Shell Collection

Fresh from your holiday experience of Broome's Shinju Matsuri Festival, the Voyage continues with this, the deepest intensive experience of the Australian pearl.

Engrained in the Farm's connection with Aboriginal culture, be welcomed to country by a traditional owner before James Brown offers you a family welcome to Cygnet Bay Pearl Farm where he himself grew up before the time of tourists.

The story of Cygnet Bay Pearls is a rare and fascinating tale that began three generations ago with entrepreneur and founder, Dean Brown. It was 1946 and navigating the pristine Kimberley coastline in a wooden lugger, Dean discovered the secluded, unspoilt beauty of Cygnet Bay along with the precious gift of the *Pinctada maxima* pearl shell. It was in these waters that his pearl dream was realised in the creation of the first Australian owned and run South Sea pearl farm. With an immense respect and connection to this sea, the Brown family are proud custodians of their grandfather's 70 year legacy, running one of only three commercial pearl farms still operating in Western Australia.

With a true appreciation of the natural and man-engineered phenomena of Cygnet Bay Pearl Farm, it's time to board our marine vessel to venture out to the working pearl farm.

Here you will experience first-hand the practice of farming pearls with your guide, an experienced pearl farmer who will take you to the 'long lines' where the shell is exposed to the vast tidal movements which encourage the cultivation of the *Pinctada maxima* shell and its host pearls.



Waterfall Reef Sea Safari

Have you ever seen a waterfall in the ocean?

Witness a tidal phenomenon that has to be seen to be believed. This ultimate Sea Safari showcases the unique reefs and tides only found in the Kimberley. The perfect end to your first day at Cygnet Bay Pearl Farm, experience an abundance of islands which form the Buccaneer Archipelago, combined with the world's largest tropical tides, exposing the unique natural phenomenon of the Waterfall Reef.

The highlight of this tour is the emergence of a reef with a cascading waterfall on outgoing tides.





Sunday 15 September

Today is the penultimate day of the Voyage and time to get into the serious business of culturing the world's most valuable pearl.

An art that was once owned by the Japanese through legacy until the Brown family mastered it in the 1960's. What does it take to culture a pearl?

The year is 1960 and the first trial harvest of cultured pearls is in – Cygnet Bay Pearls has chartered a new course in pearling. From bark huts and handmade tools, the story of Australia's cultured pearl pioneers has begun. Up until this moment it was only the Japanese that had the expertise to successfully culture pearls. No farm in the world had ever been started without Japanese involvement. That just changed thanks to the Browns and their passionate dedication to a quest that was considered virtually impossible. Now, we teach you as part of the Voyage to learn the secret of culturing a pearl. Something that very few people in the world have ever experienced.



Australian South Sea Pearl Technical Operations: 1st operations, harvesting and reseeding



Now that you've learned the theory behind cultivating a pearl, it's your turn to try your hand at this very special skill. Selected from the harvest tour earlier that day we'll hand you a mature shell which is due for harvesting. Using the tools that experts use, you'll harvest your own pearl from the shell, before seeding it with your own nucleus to be replaced into the ocean to cultivate over the coming years. As an optional extra you're invited to purchase the pearl that you harvest.

This is a very special moment where you can not only keep a memento of your experience but seed that of a new one to be harvested in the future.

Polishing, Grading and Valuing – The finished product

You are now a pearer, and it's time to grade the quality of the gems of the harvest.

Here is a new hands-on experience of grading a pearl based on the five virtues, this time with the most valuable pearl on the planet.

As part of the Broken Bay Masterclass you learned about the 7 virtues of a pearl when grading the Akoya. Touch, feel and sort through some of the 2019 Cygnet Bay Pearl harvest as we further guide you through the specialist skill of grading the Australian South Sea Pearl.

Your guide for this experience has grown up on pearl farms on the peninsula. She has lived and breathed pearls and is among the most qualified graders in the world for this species of gem. In this grading session, you'll learn the true virtues of the world's most valuable pearls and walk away understanding: What are their qualities? What are their virtues? How can you tell if they're natural? What is their region of origin? How can you tell their value?

These are all questions that must be asked in the journey of creating a beautiful piece. Source of origin which makes it a premium product over anything else that can be purchased on the market.

Staircase to the Moon & Seafood BBQ Dinner

You have to see it to believe it!

This amazing natural phenomenon takes place along the Kimberley Coastline when the full moon rising across the exposed tidal flats creates the impression of a staircase leading to the moon.



Join us at the Cygnet Bay lookout as we witness this special event, followed by a fresh seafood BBQ in celebration of our final night of the Voyage.



Monday 16 September

Indigenous Experience

We culminate this Masterclass Voyage by taking you back to the beginning of pearl mining, 22,000 years ago when the earliest Indigenous use of pearl shell has been recorded.

The pearl shell has a strong cultural significance to the local people, engraved by the original pearly masters as an important item of exchange. A local traditional guide will share his stories while teaching you the ancient history of the region and the art of riji carving – the engraved shell.

While riji continued to have a role in the early twentieth century in ceremonies relating to the passage of boys and young men to adulthood, master carvers experimented with less traditional designs. We culminate the adventure with a must-experience cultural tour lead by a local traditional guide.

Share in his story as you explore our tidal flats, forage for oysters and learn some of his traditional coastal hunting techniques

Lunch at Kooljaman Cape Leveque.

Kooljaman at Cape Leveque is a remote wilderness camp owned and run by the Indigenous Bardi Jawi Communities. Situated on native title land, the locals invite you to share the astonishing diversity, pristine wilderness and unique landscape that celebrate this award-winning place as a once in a lifetime experience.

Raugi's Restaurant celebrates traditional flavours from the surrounding bushland, allowing you to experience the little-known unique flavours of Australia's native foods. Using ingredients that you wouldn't see in many other places and perhaps not anywhere else in the world, Michelin trained head chef Joseph McGrattan applies modern culinary techniques to local bush ingredients, like the illarr and rye berry, creating a truly unique culinary experience.

Twenty years from now you will be more disappointed by the things you didn't do than by the ones you did do.

Following lunch, re-board the coach to Broome where your journey will culminate at Broome Airport (or otherwise negotiated drop off point).

Your skin will remember the warm Kimberley sunshine, your minds will retain the stories told by those who live, breathe and work in the pearl mining industry, but most of all you will leave with a true appreciation of the hard work, marine science and pristine environment which collectively produce some of the best pearls on the planet.

4.00pm Arrive Broome

Our estimated time of arrival back into Broome. We bid you farewell as you make your way home or encourage you to spend more time in Broome discovering the many things to see and do in this beautiful town. We thank you for joining us on the Australian Pearl Masterclass Voyage and hope to welcome you back at our farm in two years' time to harvest the pearls of your cultivation. For now we're joined in experience, knowledge, friendship and passion for the Australian pearl.

You will forever be part of our story at Broken Bay and Cygnet Bay Pearl Farms.

PEARLS

OF
AUSTRALIA

PRICES

For further information and to book contact:

Jael Napper
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0410 967 509
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Accommodation:

Cable Beach Club Resort & Spa, Broome
\$8,500 incl GST subject to availability

(other accommodation options available
POA)

IMPORTANT NOTES:

1. Maximum 12 guests on overall Voyage from East to West.
2. Security deposit of 25% required to secure your booking.
3. Rates based on one room per guest.
Guests traveling in couples are entitled to discounts based on accommodation share rates. Final costs on enquiry.
4. All bookings for East to West Voyage to be made by 31 July 2019. Late bookings may incur a surcharge.
5. Evening meals are food only, not inclusive of alcohol which can be purchased to the discretion of the traveller
6. Voyage package includes one way flight Sydney to Broome.
7. Cancellation fees apply – refer to Terms & Conditions for details