

News from The Kodja Place

Taste Great Southern Long Table Dinner



What an absolutely amazing time was had by all attending Kojonup's first ever entry into Taste Great Southern on Saturday evening. Many guests came from out of town travelling from Perth, Boddington and Bunbury for our event and all commented on the friendliness of the town and how welcoming everyone was.

Brandy Newton played guitar and sang her heart out. The wines selected by Alkoomi, Lange and Ferngrove to pair with the food were fantastic as many of our guests who enjoyed them will testify! We would like to thank you all for your contribution and hard work in making the evening such a huge success.





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Phone: (08) 9831 0500



And what can I say about our suppliers – WOW! You really did pull out all the stops and did our region proud in showcasing Kojonup's Blue Ribbon produce from our fantastic farmers and entrepreneurs.



Major

sponsor Stoneaxe Pastoral Company, provided the most sensational beef any of us had every eaten. I have lost count of the number of emails and comments I have had on the subject. Their Wagyu starts life on farms at Cheviot Hills and Red Gum Hills in Kojonup, before being finished for export by Margaret River Premium Meats, then shipped worldwide to grace the world's top restaurant tables. Kenny cooked the Wagyu perfectly and let out a sigh of relief that he had done this platinum standard meat justice.

Kojonup lamb supplied by Beaufort River Meats was cooked over wood from Rocky Glen, personally cut and delivered by Noel Stone – thank you Noel – and served with Moojepin Foods Warrigal greens, celeriac and potato gratin and lamb jus and all just so delicious.

Moojepin Foods in nearby Katanning supplied the event with their tasty saline produce which proved to be a real eye opener for many who were tasting these ingredients for the first time. They added a real zing, flavour and fresh taste to the food. The Saltbush and Rosemary butter, served as part of the shared starters was a simple, yet wonderful showstopper.

Katie Joys eggs and honey completed the meal combined in a light and tasty delicious desert accompanied by custard, which was a great way to complete such a sumptuous feast.

And what can we say about Kenny, other than you really did Kojonup and our fantastic producers who sponsored the event proud. What an absolute ripper of a feast – not sure how we can follow that one quite honestly!

Blake and Abbie travelled down with Kenny to help and like Chef oozed calm professional confidence, which helped calm our nerves. I just wish I could share the video of the entire evening with you here, but it is on our Social Media so please check it out.

Hannah Robinson and Jacinta Richardson the 2 local owners of Wedding and Event Hire Company Hire in Style provided the linen, crockery, cutlery, glassware and decoration for the tables and galleries, transforming Kodja Place and the precinct into a truly magical setting for the evening.



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Jenny Mathews, helped by Prue Batchelor – (see Meet our Suppliers below) came up with many stunning flower arrangements in Kodja Place and the Jack Cox Courtyard.

Cody McColl, assisted by Tyler spent all evening taking photos and video footage and Cody even flew the drone over our heads to capture the moment.

Finally, last by no means least, our wonderful serving staff who worked their socks off to deliver the food to our table and the tirelessly efficient Maria, with the indomitable pocket rocket Lisa Hart who as ever went that extra mile and were still clearing up at 1.30 am. Our amazing volunteers as ever came and mucked in to get everything set up, packed down and looking ship shape and Bristol fashion and my right hand girl, Kristel with her wonderful organisational skills made the admin side all run smoothly.

To every last one of you a MAHOOSIVE thank you! You were ALL wonderful to work with. Our amazing sponsors were a joy to work with and incredibly supportive and without them this event simply wouldn't have been possible.

Our aim is to strengthen our ties and links with our sponsors and other local farmers, producers and entrepreneurs moving forward.

We are still crunching the figures but it looks as if we have made C\$8,000 which will be re-invested into events at Kodja Place for the community.

Annual Pruning of the Rose Maze

Time flies..... It only seems 2 minutes since we calling for volunteers to help to keep Kojonup's heritage rose maze in tip top condition. It has actually never looked as good as it has over the past month as a result of all in the community who help Kodja Place with the annual pruning and trimming.

It was a wonderful setting for our first wedding in early May, providing a spectacular backdrop, with all the flowers coming from the maze and petals strewn for the aisle. Congratulations to local bride and groom Ariel and Abby.



The proposed dates are: Mon 29/5, Tues 30/5, 1/6 Thurs, Fri 2/6 between 9am and 4pm and if we don't get finished between 10am and 3pm on Monday 5/6. If you can spare any time that would be fantastic and please get in touch with Kristel at Kodja Place 9831 0500.

School NAIDOC Week 26 – 30 June

The theme of this year's NAIDOC Week is "For Our Elders" and we have a varied and exciting programme for this year's school NAIDOC week in the run up to school holidays which start on 30/6.

School activities which are suitable for all age groups will include candle and banner making, boomerang painting, storytelling, face painting, friendship bracelets and key rings. All students will also have the opportunity to participate in a traditional Noongar Dance class accompanied by a didgeridoo player. Lisa Martello Hart once again work with the children on a Bush Art project to be exhibited at Kodja Place.

Schools will send out full details in due course.

Official NAIDOC Week 2 – 9 July

"For our Elders"

Official Naidoc week will start with a meeting and yarning "For our Elders" and be closely followed by Noongar language classes.

The Art Exhibition will run throughout July and official NAIDOC week will see Noongar language lessons being held in Kodja Place as well as the launch of Kodja Place's Media Pilot

Training Scheme in partnership with Lotterywest involving 12 young local people (15 -30 year of age) who will learn skills of interviewing, storytelling, sound, filming and editing.

Do you know someone who would like to take part in this? If so please contact Jill or Kristel at Kodja Place on 9831 0500 for more information

Watch this space as well for another new project due to be launched during NAIDOC week as part of our plans to update and future proof Kodja Place.

Kodja Place would like to introduce you to our Latest New Supplier

Please meet Prue Batchelor, the inspiration and founder behind Good Batch Co. With a Master's degree in Landscape Architecture from the University of Melbourne, Prue brings a wealth of knowledge and expertise to the world of sustainable design.



Prue has a deep appreciation for the transformative power of nature and how it resonates in both landscape design and the artistry of floral arrangements. Prue has a passion for creating

landscapes that harmonise with the environment and this dedication is exemplified when she showcases the beauty of native and foraged flowers in her arrangements.

Prue's boundless creativity and meticulous attention to detail ensure that every Good Batch Co. creation is a testament to her expertise and a celebration of nature's splendour.

Kodja Place will have a selection of arrangements by Prue from the beginning of June and will be happy to take advance order for collection.

Please call on 8931 0500 for orders and more details.

Candle Making Class

Saturday 2nd September, Kodja Place



Come and join local girl Cassie Stratford (nee Stone) who will teach you her skills as a candle maker at our first candle making class as Kodja Place in early September. You will come home with your own unique candle, having had a great night with friends over bubbles and a grazing board.

Cassie supplies her extremely popular and beautifully scented candles and diffusers to Kodja Place so come and see what you can make.

Call Kristel 9831 0500 or call in to Kodja Place.

Kodja Place Mosaicing Club

Sat 27th May 10am – 2pm

Come and join us in the Community Room at Kodja Place every last Saturday of the month for a rewarding, relaxing and fun time and create your own unique masterpiece for your home or garden. We are all learning together and getting better with every session, but it is possible to join us at any time as it is easy to learn and once you know the basics it is a question of practising. If you want to come along in the last Saturday of this month please call Kristel on 9831 0500 for more information and booking.



Strength & Stretch

Indoors for their Autumn/Winer Sessions

Come and join Steph in the Kodja Place Community Room every Tuesday morning between 7.15 and 8am for her strength and stretch class and enjoy a work out to match your level of fitness. New members are always welcome and Amy will tailor her programme to match your needs and fitness. For more information and to register please contact either Amy directly at mindinmotionfitness@gmail.com or call Kristel at Kodja Place on 9831 0500.