CODA Newsletter December 2022

Fashion Parade

On Thursday the 8th of December The LEAP Shop had the privilege of being asked by Bunnings to participate in their annual Christmas event. This year they held a Fashion Parade for the local op-shops to show case a range of their clothing.
The participants chose their own outfits and accessories which inspired their inner fashion-sense to be unleashed. Staff and Volunteers were also lucky enough to part take in the Fashion Parade as well. Everyone proudly walked the catwalk showing off their amazing outfits.

During the event we had a stall set up with items for sale. 'CODA Craft' was a hit with the decorations handmade by our very own Art Program. Everyone who was involved with the stall did a fantastic job!

Everyone enjoyed their part in the Fashion Parade and talked about how much fun it was.
It was a fantastic way to start off the Christmas month.

We can't wait to do it again next year.

Merry Christmas and Happy New Year from the LEAP Team.
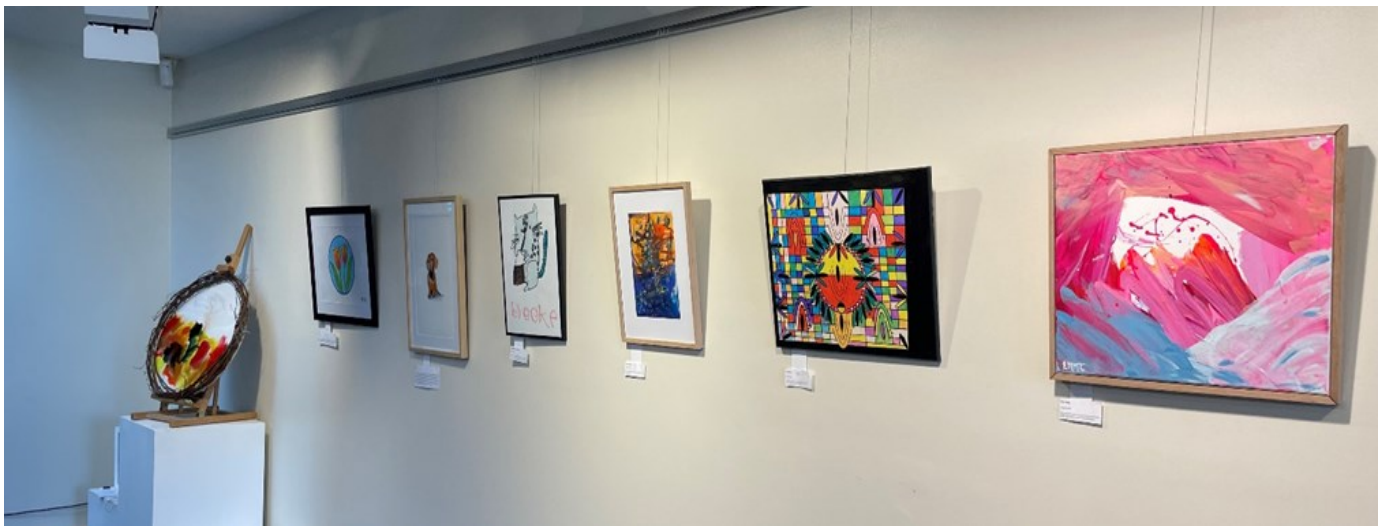
CODA Art Show

CODA held its first Art Awards event for people experiencing disability at COPACC on Monday the 3rd October.
The Awards were presented after CODA's Annual General Meeting, 150 people attended, there was lots of excitement and laughs and fun had by all.

The theme for the Art Awards was "Freedom" and we received wonderful entries from local people and as far away as the Bellarine Peninsula.

The winners of the different prize categories were:

Best 2D work was "*Arlo*" by Katelyn Banor.

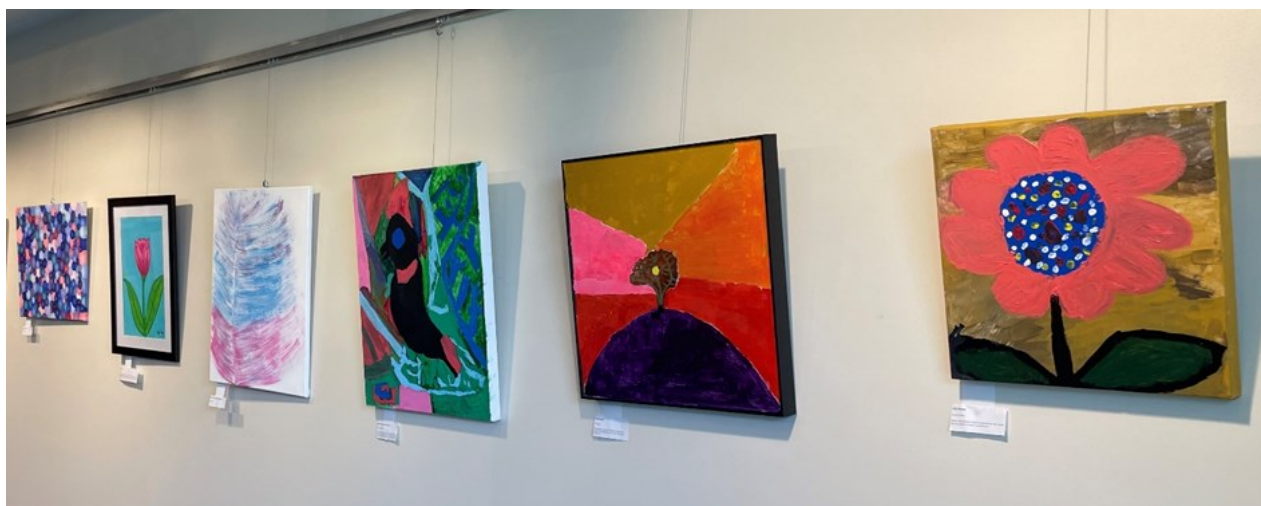Best 3D work was "*A Wedding Ceremony*" by Melissa Bath.

Best work by an artist living in the Colac Otway Shire was "*Under Water*" by Robyn McPhee.

Best work by an artist under 18 was "*Inner Flame*" by Zac Wilson.

The People's Choice award was a tie between artworks "*Inner Flame*" by Zac Wilson and "*Arlo*" by Katelyn Banor.

Natasha Tehan won the main acquisitive prize of $5000 for her artwork titled *"Flowers".*
Natasha's painting has gone to the private collection of the prize sponsors.

The Art Awards will be an annual CODA event to share the amazing works of people experiencing disability and also to raise funds to support housing development specifically for local people living with a disability.

We hope you will join us next year for this wonderful event.

CODA Office Hours over Christmas

The CODA office will close at 4:00pm on Thursday 22 December and reopen at 9:00am on Tuesday 3 January.

In an emergency Supervisors can be contacted via the following mobile numbers:

Location	Name	Mobile Number
Langdon House	Kerry Fletcher	0437 452 719
Jalmah	Melissa Benallack	0436 408 764
CASS House	Joseanne Pace	0417 570 898
Wahroonga (West Street)	Jennifer Carpenter	0407 362 035
Bunjji (Pound Road)	Jo Cook	0427 749 745
Harris Street	Jennifer Carpenter	0407 362 035
The LEAP Shop	Corina Hendriksen	0448 826 865
My Supports & Empowering pathways	Megan Billing	0427 998 461

We hope you all enjoy a safe and happy Christmas and look forward to seeing you in 2023.

Recipe for Gingerbread

Ingredients

- 125g unsalted butter
- 1/3 cup brown sugar
- 1/4 cup golden syrup
- 1 egg
- 2 cups plain flour
- 1/4 cup self raising flour
- 1 tbs ground ginger
- 1 tsp bicarbonate of soda
- 330g icing mixture, to decorate
- Small decorations of choice (e.g. cachous and pearls), to decorate
- Food colouring, to decorate

If you would like to submit a joke, recipe or story for the newsletter, please email coda@coda.org.au or let your supervisor or support-worker know.

The joke of the day!

What do elves learn in school?

The Elf-abet!

Method

Step 1

- Preheat oven to 180°C. Line 2 baking trays with baking paper.
- Beat butter, sugar and syrup together in a bowl until creamy. Add egg and beat well. Sift flours, ginger and soda together. Stir into butter mixture.
- Turn out onto a lightly floured surface and knead lightly until smooth. Roll out to 5mm thick. Use cutters to cut out shape. Transfer to tray.

Step 2

- Bake for 10-12 minutes until light brown. Transfer to a wire rack to cool completely.
- To decorate; prepare the icing mix following packet instructions. Colour as desired.

  Spread on biscuits and decorate.

Privacy

Are you happy with how CODA is keeping your information private?

If you have any concerns please contact your supervisor, Cluster Manager

or CEO.