

Working Together



Kaya!

The hottest time of the year is Bunuru. A great time for living and fishing by the coast, rivers and estuaries, enjoying the cool breeze and freshwater foods and seafood.

Bunuru is also a time of the white flowering gums in full bloom, including Jarrah, Marri and Ghost Gums. The bees will be feasting and filling their hives.

The Working Together southwest program is in our third year!

Five Chambers across the State deliver this program, developing and implementing a range of employer engagement activities aiming to expand work opportunities, including work experience, for Aboriginal people.

Working Together focuses on:

- Encouraging new opportunities in small and medium enterprises,
- Building on local employers' awareness of the benefits of employing Aboriginal people, and promoting the assistance and incentives available for that purpose,
- Encouraging employers to list work opportunities on the free Aboriginal Jobs Board www2.jobsandskills.wa.gov.au/aboriginal-services/jobsboard,
- Providing intelligence and feedback about employer perspectives on the barriers to their take up of Aboriginal employees,
- Increasing local uptake of employment retention strategies such as cultural awareness training, mentoring etc. &
- Acknowledging and rewarding local employer contributions appropriately.

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Sathya Wins In Los Angeles

What started out as a project to beautify some bare paddocks on a Binningup farm has brought international acclaim for The Sathya Olive Company, which is celebrating Gold and Bronze Medal wins at the prestigious 2019 Los Angeles International Extra Virgin Olive Oil Competition.

The LAIEVOO, in its 20th year, is one of the top-ranking competitions in the United States attracting the best oils from around the globe and the results were announced on February 19.

Sathya won a Gold Medal for its Peppercorn Infused Olive Oil which is so new that it hasn't even hit the shelves yet.

The company's second entry was a Lemongrass & Ginger infusion which won a Bronze Medal.

Owner and recipe developer Tanuja Sanders is over the moon about the awards and says she knew the Peppercorn infusion was a winner.

"It's interesting, I've become such a daredevil!" she said

"The Peppercorn Infused Olive Oil is brand new and not even properly tested for customer feedback.



"As soon as I tasted I thought 'That's perfect!'"

Tanuja says the secret to her success with infusions has to do with the infusion method.

"It comes down to how you do it... which I'm not sharing," she explained with a laugh.

Tanuja Sanders from The Sathya Olive Company and, left, the Gold Medal stickers are already placed on the new Peppercorn-infused olive oil.

The LAIEVOO competition attracted 5 entries from 17 countries and The Sathya Olive Company entered two of its range of 12 infusions to become the only Gold Medal winner from Australia.

The Sathya Olive Company has been making and selling award-winning olive oil since 2013 but the grove itself came about almost accidentally when a friend suggested the paddocks around the farmhouse would look lovely planted with olive trees.

After something of a learning curve with raising olive trees, Tanuja and her husband Keith decided to do something useful with all the fruit they were producing as things really took off when Tanuja put her chemical engineering skills to work on creating infused oils.

Late last year, the company began investigating export opportunities and contacted the South West Development Commission (SWDC) which brought a trade delegation to the olive grove for tasting.

The Sathya Olive Company is aiming to capitalise on its success at the LAIEVOO by developing international markets for some of the 10,000 litres of EVOO it produces each year, aiming for a high quality, fairly exclusive gourmet market with innovative infusions.

"We had to appoint an attorney in California to get a Food & Drug Administration registration for the US to prove we had a local distributor and had someone locally vouch for our product before we could enter these awards," Tanuja said.

"The registration is valid for two years so I plan to see how we can enter the market, and we will see if the SWDC can help."

The Sathya Olive Company has entered the Japan International EVOO Competition happening in the first week of April.

