



Sometimes the gap between Kindergarten and Prep can be vast. With new routines to learn, new environments to get used to, and new expectations to meet.

That's why local teacher Nikki Harvey created Learnful School Readiness- a service that prepares children with some of the specific skills and experiences they might need before they start school.



"After many years of teaching Prep, educating teachers, and also having two children of my own, I've recognised the need and demand for specific early learning and school readiness for our little ones in the years before they start school," Nikki says.

Nikki started her teaching career at Yeronga State School and has 15 years of teaching experience under her belt.

Based in Moorooka, the Learnful program, is not your typical classroom experience. It's a dynamic blend of play and purpose, where learning is disguised as fun.

"Our goal is simple – to develop a LOVE of learning in every child so they are EXCITED to go to school!"

Nikki is a passionate advocate for two years of learning and development before Prep which is why Learnful welcomes children from three years old, to help capitalise on that crucial window of opportunity.

"Research is overwhelmingly concluding that two years of learning & development before Prep is better than one," Nikki says, quoting British studies that highlight the benefits of early intervention.

One of the most distinguishing features of Learnful is the small class sizes.

"With only four to eight students per class, students receive ample one-on-one time with the teacher, leading to maximum growth and learning outcomes in each child."

The Learnful curriculum, meticulously crafted by Nikki addresses not only academic readiness but also social-emotional skills, cognitive development, language proficiency, and physical competence.

Through structured two-hour weekly sessions, and terms that line up with the Queensland State School term timetable, children are immersed in a nurturing environment where they acquire the tools and confidence to thrive in a school setting.




"Learnful acts as a bridge between kindergarten and formal schooling, offering children their first glimpse into the routines and expectations of a school environment, she says.

"We engage children in both structured and unstructured play-based learning opportunities, in both an indoor and an outdoor setting."

Parents and caregivers play a crucial role in the Learnful journey, receiving support and resources to complement their child's learning experience. From access to a private online community to regular newsletters and written feedback on school readiness, Learnful aims to empower families in supporting their child's educational journey.

Contact Nikki to learn more and to hear about upcoming orientation session that introduce parents to the environment and curriculum.

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The History of Yeronga Part 20

Dr Michael Macklin

Hundreds of cyclists streaming down Feez St every day hopefully give a nod to Adolph Feez after whom the street is named and who was also a keen cyclist, being vice-president of the Brisbane Cycling Club in 1907.



Adolph Frederick Milford Feez was born on May 29, 1858, in Brisbane. His father was Albrecht Feez, M.L.A, a member of the eighth Queensland parliament. His education started in Rockhampton and he later joined his father in business after finishing school. However, he rapidly abandoned business and took up surveying.

The Queensland government commissioned him to lead an 1878-79 survey party to record the path of Burke and Wills on their ill-fated journey to the Gulf of Carpentaria. However, Feez knew the real reason they had been hired was to correct the western boundary of Queensland, and ensure that the true boundary was identified as being several miles inside what was then the Northern Territory of South Australia.



When he returned sick to Rockhampton, a family friend persuaded Feez to take up law. Having started playing at school in Sydney, Feez represented Queensland twice at rugby union in 1885, which turned out to be a busy year for him since he was admitted as a solicitor on December 1, 1885. A month later, Adolph commenced practice as a partner in a Brisbane legal firm where he was involved in some major litigation, including two cases which went to the Privy Council. Three years later, on October 11, 1888, at Brisbane, Feez married Kate Elise Molle and they had two daughters and a son, all of whom survived him. He built a home for them "Astolat" in 1890. This home still graces Kadumba St (that section then called Dunn St) in Yeronga.

Adolph had a busy life outside of the law. He hosted the kennels for the Brisbane Hunt Club and enjoyed being Master of the Hunt on either of his horses "Nemo" or "Gladstone", with a pack of English foxhounds, hunting dingoes and kangaroo, but eventually the hounds followed an aniseed drag around Yeronga.¹ He was also a founder of the Queensland Polo Club and a foundation member of the Queensland Lawn Tennis Association. He appears three times in the attached page from the 1905 Brisbane Directory.²

By 1901, Feez was practising as "A. F. M. Feez, Solicitor and Notary Public" and was appointed as honorary vice-consul for the Argentine Republic. Adolph eventually helped establish the legal firm of Feez Ruthning & Baynes in 1911. In 1914, World War I caused a lot of anti-German feeling with several clients moving their work to firms with more English-sounding names. Nevertheless, the firm did well in the inter-war years with both Feez and Ruthning enjoying the new sports car mania, with Adolph driving into the office from his Yeronga home in an impressive Daimler Benz. Feez also enjoyed his long weekends at his polo horse stud at Clear Water, south of Gatton, only retiring at the end of 1942 - then the longest serving lawyer in Queensland.³ He died after only two years of retirement on October 13, 1944 at the age of 86. His son Cecil, who had been a Squadron Leader in the Australian Flying Corps during WWI, was appointed trustee of his estate.

¹. BC, Saturday, 21 July 1906, p. 12.
². Here Adolph Feez is recorded as Vice President of the Brisbane Bicycle Club, as Hon. Secretary of the Queensland Polo Association and as Vice President of the Queensland Lawn Tennis Association. Nine years earlier, the Courier Mail has an entry on 25 April 1896 listing Adolph Feez at the Annual General Meeting of the Polo Association.
³. The firm changed its name to Feez Ruthning & Co in 1927 which continued until 1986 when the "& Co." was dropped.

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Village NEWS

Edition 1 2024



Learnful School Readiness
Bridging the gap between Kindergarten and Prep

Dapple & Waver
The new place to stay and relax in Yeerongpilly Green

River City Women's Rowing Club
An oar-inspiring club celebrates 20 years

..plus Jane's Update, History of Yeronga, Baladi Bus Project, The Diemen Drink

Compliments of Jane Elvin
All About People & A Bit About Property

Jane's Update



Welcome to our first edition of the Village News for 2024. I hope you have had a great start to the year.

The property market has started strong, but I have noticed a few changes. The rental market appears to have settled. We are still renting at a premium but the aggressiveness of trying to secure a rental has eased as we come out of our peak time with reduced numbers at opens. Like the sales market it is the entry level which is the most competitive with one and two-bedroom units receiving the most rental enquiries. As we move up in price the numbers drop significantly.

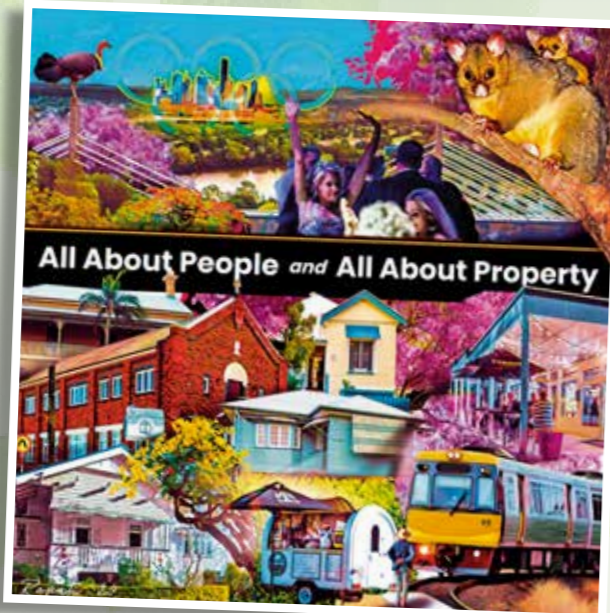
The unit and townhouse sales market is still firing with 3-bedroom townhouses in particular receiving a lot of attention as the young families and first home buyers adjust their budget with townhouses becoming the most affordable, move in ready, house alternative for them if they want to stay in the local area. Two-bedroom units are being snapped up, most being sold after the first open home, hard to believe when just a few years ago the unit market was a tough sell.

If you are struggling to get into the market, get the map out and look at the surrounding suburbs that might not be as high profile, or you may not consider as desirable. These suburbs will start to change and grow, but you need to get in while they are still affordable. One suburb I have watched grow in the last 12 months is Acacia Ridge, another high growth area is Ipswich, with Mt Gravatt one of the top performing suburbs.

Enjoy our Village News edition. We have all our editions available online at www.thevillagenews.com.au



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Live, Love, Local

DAPPLE + WAVER

Open space, natural light make Dapple + Waver a new place to stay and relax in Yeerongpilly Green.

Inspired from a poem by a Nobel Prize winning laureate, the newly opened Dapple + Waver in the Yeerongpilly Green precinct, next to the Queensland Tennis Centre, is set to become a new favourite with locals.



Top notch food, a well-constructed wine and cocktail list and a laid back beer garden atmosphere make this new venue a perfect meeting place for family and friends.could this be a game, set and match made in heaven! When planning their new venue, owners, Mark McKenna and Aidan McGarrity, originally from Ireland, took inspiration from the poem "Perch" by Nobel Prize winning laureate Seamus Heaney.

In the poem, the Perch hold their position in a flowing river at their favourite location, a spot where the light reflects in the water, creating constantly moving light effects that dapple and waver.



Dapple + Waver has drawn inspiration from these light effects and hopes to create its own favoured position for locals near the banks of the Brisbane River.

Venue manager, Shea Palmer, has worked with Mark and Aidan since 2019, managing the original Dapple + Waver at Toombul Shopping Town and more recently managing Beyond the Pale in Coorparoo. Shea said the ethos behind any of Mark and Aidan's ventures is and creating great venues that can add to established communities.



"There are some great local pubs, restaurants and breweries in the area, but we wanted to create something different. We never want to take away from any venue in a community, and only wanted to add what we saw was missing," Shea said.

"An environment that was warm and welcoming, and yet contemporary and locals could come and meet up for some spontaneous delicious food, great wine, and cocktails. Or where special occasions can be celebrated. The community has been so welcoming and we are really so happy to be part of this community," he said.

Shea has 20 years experience in hospitality in both New Zealand and Australia and has a passion for food and wine.

"We weren't expecting the level of interest in wine and the desire from locals for good quality, and sometimes high end wine. But this is definitely a vibe here and so we have adapted to meet those needs."

Every month Dapple + Waver will be hosting a Wine Dinner, where Shea has teamed up with Luke Fitzpatrick, an ex wine maker, to create a fine dining experience for \$100 per head kicking off on the 20th March. Extra events are also on the way including, bottomless brunches and Survey Says (Family Feud meets Trivia).

If you haven't been to Dapple and Waver, it's well worth a visit. Introduce yourself to Shea and enjoy the relaxed local vibe, and make sure you try one of Shea's mean Margaritas!



Dapple + Waver
YG Riverside, 25 Figtree St, Yeerongpilly QLD 4105
Hours: 11:30am - 10pm Mon-Thurs | 11:30am - 11pm Sat-Sun
W: dappleandwaver.com.au | E: Info@dappleandwaver.com.au



The Diemen Drink

When you next entertain, think about putting mead on the menu. You won't have to venture far as there is a local producer in Yeerongpilly



When Ian Vowles put his hand up to fill the role of brewer at a medieval re-enactment club in Tasmania, little did he know it would lead him on a 30-year-journey to perfect the art of mead making.

Ian, who lives in Yeerongpilly, is now a professional mead maker, and multi-medal winner at the Red Hill Mead Show in Victoria with his small batch brew The Diemen Drink.

Mead – or honey wine – is an ancient alcoholic beverage believed to predate wine by nearly three thousand years. It is still made the traditional way, by fermenting honey with yeast and water. Other flavours like citrus and spice can be added.

Ian sources his honey from an apiarist west of Ipswich, and his recipes are adapted from a book written in 1669 - The Closest of Sir Kenelm Digby Opened.



The Diemen Drink range includes a Traditional mead, Mr Masillon's Metheglin – a spicy blend of honey, ginger, cloves, hops and medium toasted French oak, his signature Blackcurrant Melomel and a White Metheglin – a blend of mixed flower honey, ginger, rosemary and toasted French oak. Ian says meads pair well with food, but can also be served as an aperitif or after-dinner drink.

"I usually recommend people taste the variety as is, in a small shot, then consider how and when they feel it would suit them," he says.

"With the blackcurrant, I like to sip a small serve after dinner, but it works well pre-dinner as is or over ice. Spiced meads go well with foods that you normally associate with certain dishes. The White Metheglin for example works well with lamb due to the rosemary in it."

It's very much a labour of love, the bottling process is expensive and labour intensive. But Ian is hoping to get to a point where he is producing a release every couple of months and the business becomes self-sustaining.

He produces between 50 and 100 bottles with each release. Mead loves age, which is why on the anniversary of each release, the price increases to reflect the quality of the mead improving over time.

Ian quickly learned never to throw anything out – even if initial impressions aren't good.

"I'll tell you a story about the worse mead I ever made," he says.

"It was awful when it came out. After one year it was not bad, after three years it showed promise, after five years it was definitely good, 10 years incredible and 15 years outstanding. I recently gifted the last few bottles at 22 years. It really was incredible and by then all the flavours had really settled."

Ian eventually hopes to start tastings from his home at Yeerongpilly, but for now you can order his mead through the website thediemendrink.com.au



The Diemen Drink
17 Railway Rd Fairfield QLD 4103
W: www.thediemendrink.com.au | E: admin@thediemendrink.com.au

RIVER CITY WOMEN'S ROWING CLUB



A pretty oar-inspiring club, which combines community, friendship and fitness, turns 20 this year

There's much more to River City Women's Rowing Club than just the rowing – it's about connection, friendship, empowerment and boat maintenance.



Australia's only women's-only competitive rowing club (men can be associate members) – which is based at the Somerville House rowing sheds at Yeronga - turns 20 this year.

River City was established directly from its connections with Somerville House. In its first year, the club had no boats or equipment and around 20 members.

The community club now has 45 members - a mix of competitive and recreational rowers - and its fleet includes five quad boats, three eights and four doubles.

Members pitch in and do everything – from hauling the boat-stacked trailers on the highway to regattas to driving tinnies and boat maintenance. The club has also had two floods to contend with in 2011 and 2022.

River City president Angela Nowland joined the club when her daughter started at Somerville House in 2009.

"It's a beautiful outlet for physical, social and emotional wellbeing," Angela says.

"We're about empowering everyone's skills, from boat maintenance to driving the tinnie. I remember being asked by a man at a regatta how does an all-women club function?"

Pretty well actually.

River City had its most successful State Masters competition last year.

The club has travelled far and wide across Australia – Head of the Yarra in Melbourne, regattas in Tasmania and Longreach for Head of the Outback.

They've also travelled to overseas regattas, including Head of the Charles in Boston, regattas in Hungary and Copenhagen. There are plans to row at Henley this year.

Past president Lorraine Robinson says members row between two and three times a week, as well as extra strength and conditioning sessions off the water.



"You need a lot of strength for rowing and it's important to maintain strength and muscle mass as we get older," she says.

"You lose fitness very quickly. The longer course events suit us better."

River City will celebrate its 20th birthday with a cocktail party on May 18 at River Life, Kangaroo Point. Any community member who has a past association with the club or rowers looking to return to the sport are invited to email row@rcwrc.org.au



River City Women's Rowing Club
Somerville House Water Sports Facility, Brisbane Corso, Yeronga QLD 4104
W: rcwrc.org.au | E: row@rcwrc.org.au

BALADI BUS PROJECT

It's the hot topic around the Brisbane Corso when will the big red Baladi bus open its doors for business?

It's been two years since Baladi Café owners Anton Hudak and Farah Obeid acted on their plan to buy a double decker bus and convert it into a mobile coffee shop. They flew to Adelaide to pick up their "baby" – a red Leyland Olympian that was No.68 in the fleet of 263 British-made buses.



It's been a massive undertaking as Anton is committed to preserving as much of the original integrity of the bus as possible.

But it's finally coming together and, all going well, the bus could be ready to serve its first customers in time for Baladi's fifth birthday celebrations in July.

"We're not committing as these last stages are the hardest," Anton says.

"We have four trades coming in at once to get things finished. About 95% of the bus is still original, so we've chosen the hardest path but it's getting done right."



Baladi
237 Brisbane Corso, Yeronga QLD 4104
Hours: 5:30am - 11am Tues-Fri | 6am - 11pm Sat-Sun | Closed Mon
W: www.baladi.com.au | Text your order to: 0405 765 042



One of the last major jobs is finalising and installing the battery and solar panel system.

The commercial stainless kitchen is coming together and the space is impressive – around double the size of Baladi's existing trailer.

The kitchen will feature a 600x600 grill, double fryer, fridge, freezer and bain-marie, as well as coffee-making and servery area.

Upstairs, the original bench seats have been adjusted and timber table tops installed to provide seating for around 34.

Head to baladi.com.au to learn more about the Baladi Bus Project Fundraiser, to help Anton and Farah cover the essential costs of refurbishing the bus. There are bronze, silver and gold contribution tiers, ranging in price from \$25-\$75.