



The Good Plate  
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For the Greater Good  
2020 Collection



# The Good Plate Media Release

Good clay. Good people. Good cause. Good plates

19 August 2020

Community is at the heart of the Ilona Topolcsanyi's latest venture. In a time when we are experiencing even greater levels of isolation *The Good Plate* draws on the centuries old power of ceramics to draw people from a diverse range of backgrounds together and to reinforce their sense of belonging through the sharing of food. In this same spirit she has joined with Bendigo Pottery in a collaboration that celebrates the deep tradition and skill hidden behind the unassuming walls of Australia's most iconic pottery.

Having worked for the past decade with some of the country's best chefs and restaurants including Dan Hunter from Brae Birregurra Vic, Joel Bickford Aria Sydney NSW, Josh Lopez from The Wolf East Brisbane QLD and Seth James, Wills Domain Margret River WA, Topolcsanyi saw an opportunity to use her knowledge and experience as a studio potter to develop an affordable, distinctly Australian tableware range of extremely high quality. She has brought to the table her Cone 11 Studio signature glaze surface and design techniques from her with textures and colours drawing on local landscapes and environments. Combined with Bendigo Pottery's signature forms, this creates a unique, contemporary reinterpretation of classic tableware that will keep pace with our evolving culinary melting pot that is a feature of this country. The current colour and texture range is muted and earthy with layered bronzes, greens, charcoals and soft whites reflecting the cool calmness of autumn and winter. Variations will be released with the changing of seasons to keep the range fresh and echo the cycle of seasonal produce that becomes available to us all each year.

Developing a sense of belonging is a critical aspect of *The Good Plate* project and drives the desire to create significant and lasting relationships between the members of the team. The staff and management at Bendigo Pottery exemplify this ideal with a dedicated working community that connect with each other like an extended family. Established in 1858 and being Australia's oldest working pottery, it is deeply rooted in the regional history with all wares still being made from locally sourced Axedale clays.

From the outset it was decided that a percentage of all sales would be donated to a Not-For-Profit organisation helping to support and connect with the community directly through food. Currently *The Good Plate* contributes to Scarf who assist young refugees to find sustainable employment by offering them hospitality knowledge, skills and experience. There is a sense of 'giving back' that is driven by Topolcsanyi's continuing sense of gratitude for the opportunities given to her own extended family arriving as new Australians over half a century ago.

The inspiration for the name of this range came from Topolcsanyi's grandmother who would bring out 'the good plates', but only for 'special' occasions centred around large and joyous family gatherings. "I believe that every dining occasion is special though – each time we sit down and enjoy sharing food together that experience of nourishment and connection should always be celebrated". More so now than ever.

The Good Plate

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