A word from the Onsite Manager

I hope everyone had a joyous Christmas and New Year.

Our Tenant Christmas Party 2013 at Speers Point Park was cancelled due to extremely bad weather but will be back in 2014 bigger and better than ever.

The Community Room makeover is almost complete and over the next couple of months there will be some activities happening in the room. So keep an eye out on the new Community Room window for upcoming events.

We've had a great crop of vegies & herbs from the onsite community gardens so far. Don't forget that these gardens have been installed for everyone to use. As each crop comes to an end, let me know what you would like planted next.

So as we go full steam ahead into 2014, I wish everyone the very best for the year ahead.

Andrew
Onsite Manager

Onsite Community Room
Thursday 13th March 2014—Starts @ 1pm
Rush—Drama
The merciless 1970s rivalry between Formula One rivals James Hunt and Niki Lauda

Thursday 27th March 2014—Starts @ 1pm
Grown Up 2—Comedy
Adam Sandler and company reunite for the second instalment of the hilarious comedy where we discover that summer isn't just for kids.

Free Popcorn & Soft Drinks.
RSVP: 10/03/2014

The number for emergency maintenance matters outside office hours is 1800 633 496
Earth Hour is your opportunity to show your commitment to change as part of a global interconnected community. Our Earth Hour community already has some inspiring stories of how they are truly going Beyond the Hour with sustainable steps, big and small, towards a better planet. We have teams all over the world helping us organise Earth Hour. A WWF initiative, Earth Hour is a simple idea that’s quickly turned into a global phenomenon. Hundreds of millions of people switching off their lights for one hour, on the same night, to signal their care for the amazing planet we call home. Starting from a one-city initiative in Sydney in 2007, Earth Hour now takes place in more than 6,950 cities and towns in 152 countries and territories around the world. Don’t forget to spread the word to help the community grow, for more information go to earthhour.org

Do you have a State Debt?

If yes, would you like to pay it off by doing general garden maintenance onsite?

Please register your interest with Andrew today.

**HOME MADE SAUSAGE ROLLS** MAKES 16

1. Line 2 oven trays with baking paper. Heat oil in a large frying pan over a medium heat. Add onion and carrot and cook, stirring occasionally, for 5 minutes or until onion is soft.

2. Using a wooden spoon, combine minces in a large bowl. Stir in breadcrumbs, curry paste, tomato sauce, salt, pepper and onion and carrot mixture.

3. Put pastry on a clean surface and scatter over extra breadcrumbs. Put 1 cup of the mince mixture in a large zip-lock bag and snip 1 corner. Pipe mince mixture down 1 long edge of 1 rectangle.

4. Brush opposite long edge with egg. Roll up firmly to enclose filling. Repeat with remaining mince mixture, pastry and egg, reserving a little of the egg. Put on prepared tray and freeze for 30 minutes.

5. Preheat oven to 200°C. Brush sausage rolls with reserved egg, then scatter over sesame seeds. Cut in half.

6. Bake for 25-30 minutes or until golden and cooked through. Set aside for 10 minutes. Serve with extra sauce on the side.