BAYSWATER COMMUNITY NEWSLETTER—SUMMER EDITION

"A random act of kindness, no matter how small, can make a tremendous impact on someone else's life."

BAYSWATER-NEW PROPERTY DEVELOPMENT



RUBBISH AND WASTE CONCERNS AT THE PROPERTY

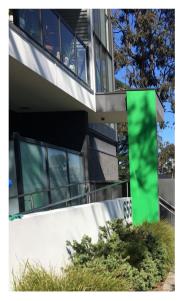
WHL are still receiving complaints at the continual misuse of the rubbish bins in the car park waste room. Tenants are placing household rubbish such as fluorescent lights, furniture and mattresses into the recycling and normal waste bins. General

rubbish is also being piled into the recycling and general waste bins to the point of overflowing. There are two bins for each type of waste, and the correct rubbish should be spread between the two bins allocated for general and recycling waste. There are clearly marked posters in the waste room indicating what types of rubbish are to be placed in the bins.

All tenants are responsible for placing their rubbish in the right bins and removing large household items from the property!

The rubbish has also been attracting large numbers of ants which are now causing concern throughout the rest of the property. The WHL Maintenance team are addressing the ant problem and the on-going cleaning of the waste room however, we need to work together to ensure that this area is maintainable for everyone to use.

The misuse of rubbish bins will be raised at the house meeting on the 19th February 2019 at 6pm. Please think about how as a Community, tenants and Management can deal with this matter moving forward. If you are unable to attend and would like to put forward suggestions please contact Jacqui on 9412 6810 or send an email to jacquimwomenshousing.com.au



ISSUE THREE

JANUARY 2019



Important Dates to Remember

House Meeting:

Tuesday 19th Feb 2019 Church Hall at the back of property All Welcome!!





 Housing Services

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 Email: reception@womenshousing.com.au

 Telephone:
 (03) 9412 6868

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 (03) 9415 6511

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ASIAN CHICKEN AND QUINOA SALAD

INGREDIENTS

- 3/4 cup white quinoa
- 2 cups shredded cooked chicken
- 1/4 red cabbage, finely shredded
- 2 carrots, finely grated
- 2 green onions, thinly sliced diagonally
- 2 teaspoons sesame seeds, toasted
- 2 tablespoons salt-reduced soy sauce
- 2 tablespoons rice wine vinegar
- 1 tablespoon vegetable oil
- 1 teaspoon sesame oil



EXPRESSION OF INTEREST

A call out to tenants with a green thumb or who would just love to get outside and do some gardening.

With the side garden now established WHL would like to form a gardening group for interested tenants to take an active role in looking after the garden. Several tenants are already being active in maintaining and watering the plants and are keen to be involved in assisting WHL to ensure that the garden remains an area for all tenants to utilise.

Please contact Jacqui on 9412 6810 if interested. WHL will assist with any plans and resources

where possible.

METHOD

Step 1:

Place quinoa and 1 $\frac{1}{2}$ cups cold water in a medium saucepan over high heat. Cover. Bring to the boil. Reduce heat to low. Simmer for 10 - 12 minutes or until liquid is absorbed and quinoa is tender. Set aside to cool.

Step 2:

Combine quinoa, chicken, cabbage, carrot, onion and sesame seeds in a bowl. Season with pepper and toss to combine.

Step 3:

Whisk soy sauce, vinegar, oils and sugar in a jug until well combined and sugar is dissolved. Drizzle over chicken.

Step 4

Serve salad and enjoy!

WHAT'S ON IN BAYSWATER AND SURROUNDING AREAS

X-GenZ—Live at London Eleven Rock/Grunge band Fri 15 Feb 2019 8 pm—12 am 11 London Drive, Bayswater Door Sales—\$12



Fung shui Workshop

8th Feb 6—7.30 pm Rowville Library, Stud Park Shopping Centre, Stud Road, Rowville



Ph: 0398006443

Mulgrave Farmers Market

Fresh produce, arts and crafts Jacksons Road and Wellington Road Every Sunday 8 am—1 pm

