



SANCTUARY LAKES RESORT NEWS

April 23, 2019



EASTER FAMILY DAY - 2019

Around eight hundred residents and children attended the Sanctuary Lakes Residents Easter Family Day on Saturday 13th April. We would like to thank the many organisations, volunteers and staff who made the day such a huge success.

A special thanks to the team from the Recreation Club who organised the Easter Egg Hunt, of which over 250 children took part, and came away with lots of chocolate.

The day featured an animal farm, face painting, jumping castles, an under 5's soft play area, kids golf, arts and crafts a balloon twister and an Easter egg hunt for the kids! The Lions Club of Point Cook and Sanctuary Lakes CWA did an amazing job providing food for the day, supplemented with a coffee/hot drinks van.

Resort Maintenance gave out plants and herbs. We'd also like to congratulate Declan and Andreas on winning our 'win the jar' competitions, and thanks to everyone that stopped by to have a guess at the number of eggs in the jars.

It was wonderful to see so many families taking part in the day, and we can't wait for next year's event!

We hope everyone had a safe and enjoyable Easter.



ANNOUNCEMENTS



SECURITY FORMS AVAILABLE ON WEBSITE

Did you know all our security forms can be found on our website <https://www.sanctuarylakesresort.com.au/index.php/resortfacilitie/security>. For your convenience all forms can be completed electronically and then emailed directly to security on securityadmin@sanctuarylakes.com.au



BACK TO SCHOOL

Children are back to school this week. School days bring congestion, school buses are picking up their passengers, kids on bikes are trying to get to school before the bell rings, hurried parents are trying to drop their kids off before work.

It's never more important for drivers to slow down and pay attention than when kids are present – especially before and after school



KEY HOLDING SERVICE

SLR Security offers a key holding service to all residents. Once the Key Holding Authority Form is completed, SLR Security will be authorised to access the property in the event of an alarm activation, emergency services requiring access or in the event of a resident lockout. If you have any queries about this service please contact SLR Security on 9394 9477.



IMPORTANT NOTICE - NBN

We are continuing to receive reports of the NBN connection malfunctioning the circuit boards in old Alarm Panels. This results in a significant cost being incurred by the resident, in some cases up to \$1,000. Please contact SLR Security BEFORE connecting NBN for the installation of a PermaConn Unit (See Website) or ensure your Alarm Panel is ISOLATED from the NBN connection prior to installation and protect your Alarm.



LETS GET SOCIAL

Facebook: Sanctuary Lakes Resort

Instagram: @Sanctuarylakes3030

Twitter: @SanctuaryLakes1

RESORT NEWS



EASTER FAMILY DAY





OLIVE PICKLING SUNDAY

On Sunday 12th April, over 68 of Sanctuary Lakes neighbours gathered on the Southern Boulevard Beach to watch and hear our maestro of the Olive and long-time resident Rob Merola discuss the various arts of curing, pickling and marinating the Olive.

Prior to the event Greg Fryer and Tom Parkinson had picked samples of the varied varieties of Olive, from the hundred plus Olive trees growing on the estate. Thereby giving an understanding of the common types of olive locally available.

Discussion moved to the numerous ways of curing olives ranging from pure water, through the brines and finally to simply salt. Below are recipes of some of the methods that can be used.

Finally, Maestro Merola demonstrated the art of marination for Olive storage. Rob had generously bought along some of his own marination's for tasting. This gave a great and pleasurable finale to the event. Sanctuary Lakes Residents would like to thank Rob Merola for his time and knowledge, giving all the attendees a magnificent afternoon. As one resident said "I never realised how basically simple and yet enjoyable curing and marinating olives, could be."

If you weren't able to make the event below are a couple of recipes there are a few more available on our website.

Simply Salt:

Get a 2 kg plastic bucket and drill as many small holes (5mm) as you like in the lid and the base. Put a layer of Kalamata or Black olives fully covering the bottom of the bucket. Throw in a handful of cooking salt over top of this layer.

Continue olive then salt layer to the top of the bucket or until you run out of olives. Put on lid and leave for 24 hours.

Turn bucket over. Leave for another 24 hours and turn bucket over again. Repeat this daily until the 5th day.

Open bucket and taste an olive to check bitterness. Once again if olives are still too bitter for your taste - continue. If salt seems to have dissolved add a few handfuls of rock salt on top of olives. Continue turning bucket and checking on bitterness. Usually olives have reached their optimum taste after 10 to 14 days.

Keep adding salt if salt has dissolved. NOTE: olive juice will seep out over this time so make sure the bucket has drainage beneath. Once olives are to your taste they will look slightly wrinkled, wash thoroughly in fresh cold water until all salt is removed. Store in either Brine as above or a 50:50 mix of vinegar and olive oil plus of course your favourite herbs.



NATURE'S RUBIK



OLIVE PICKLING SUNDAY

Olives in brine

A very simple brine pickling method for either black or green olives is as follows:

Wash olives and place them in a tub or container where they can be covered in water.

Measure the quantity of water required to cover the olives as this gives you an estimate of how much brine you need to make.

For example, if there's 5L of water, it may pay to make 6L of brine.

The salt to water ratio is easy, 1 litre water to 100 grams of salt, therefore 6L water to 600 grams salt etc. You can bring water to boil if you wish to ensure salt is thoroughly dissolved into water, allow cooling then filling jars with olives and pouring in brine till they are totally covered.

If you like an olive with a vinegar twist, you can also add 20-30ml of vinegar per litre to the brine. Don't be scared to experiment! Add some herbs, garlic cloves, whole chilli etc. to some smaller jars and see what the results are.

It's a great fun way to come up with your own blend and a great dinner table talking point! You can continue to perfect this going forward. The curing (or sweetening) period required depends on the size of the olives, anywhere from 2-6 months! The best way to test is the taste test, smaller olives will pickle and sweeten within 2-3 months, jumbo Kalamata will take 5-6 months. Simply open a jar and bite into one. Be careful as they will be VERY bitter if tried too early so be prepared for a few minutes of very sour taste in your mouth!



Special thanks to Anya and Adel for sharing their photos with us.



COMMON HOME INSURANCE PITFALLS

In any household, or business for that matter, it is sound practice to review your expenses regularly to ensure you are getting value for money. Insurance is no different, and with an ever-increasing number of options to consider, here are some tips to avoid the most common pitfalls:



- Get the right advice, speaking to an insurance broker for your insurance needs is a good option. Their expert advice and industry knowledge will ensure you have adequate cover in place. A broker is sometimes able to offer superior products to those found online or via the direct insurers.
- Check your numbers – under insurance is the single biggest issue when it comes to making an insurance claim in Australia. Check your insured values and make sure your assets are sufficiently covered.
- Maintain your property – insurance does not cover issues that arise from poor property maintenance. To avoid this, make sure that small common household issues, such as leaks, are dealt with properly.
- Keep your Insurance Broker or Insurer informed – it is always best practice to let your insurer know of any change in circumstances that may affect the cover of your property and contents. Such changes may include (but not limited to):
 - * Extended holiday, or the house being unoccupied for a long period of time
 - * Renovations
 - * New purchase of expensive items (eg. Jewellery)
- Keep a record – it is a wise practice to keep a copy of receipts and take pictures of your valuable items. If they are stolen or lost, you have proof of ownership and a value to provide your insurer when making a claim.

Making a claim – if the need does arise to make a claim then notify your insurer or broker as soon as possible, they can advise you of the next steps and assist in rectifying your loss. Remember the idea of insurance is to get you back to your original position, don't try and claim for non-existent goods or property - making a false claim is a fraudulent act and is punishable by law.



WHAT'S ON

Around Sanctuary Lakes



Directional Traffic Signage

New directional traffic signs are being installed near the Security Hut as you leave the Lakeside Central Estate, please keep a look out.



Sea Grass Collection

This week the barge and truxor are working around the Kingfisher and Shearwater Island areas, collecting grass that we T-Bar cut a few weeks ago.



We ask that residents do not rake sea grass from the rear of their property and leave heavy wet grass on the capping stones. Doing so can cause the capping stones to shift and increase the likelihood of them coming loose. Any grass that is collected by residents and left on the lake wall will not be collected by the lake team.



Last week we dropped off 12.14 tons of Sea Grass to the tip, a fair effort given the short week.

Estate Maintenance

This week we are running at half staff due to the Easter Break. Our Resort Maintenance Team will be emptying bins, and cleaning the BBQ's, as well as general garbage collection from around the Resort.



The Mambourin hand weeding team are working in Sanctuary Lakes South Boulevard

Child Care Construction

Due to the Easter break and a week of RDO's there will be no construction work happening at the Child Care building site this week.

Sammy Swan

Sammy Swan has been on quite the adventure, so far he's been to Sydney, Tasmania, and Romania! He has a busy Easter period and will be heading off to New Zealand, and then Queensland. If you have a trip planned we'd love for you to take our pal, it'd be great to see how many places we can get Sammy to. If you'd like to book him please email communications@sanctuarylakes.com.au to check his availability.



COMMUNITY NOTICEBOARD

To advertise contact: communications@sanctuarylakes.com.au

*conditions apply



Vic Roads are taking a short break from Friday 19 April to Sunday 28 April on most projects for the Western Roads Upgrade. They'll be back on the roads from Monday 29 April to deliver the comprehensive program of road upgrades and maintenance across the west. Long term arrangements still in place there will still be some lane closures and speed reductions in place during the break.

Reduced speed limits and lane widths will remain on the Princes Freeway near Duncans Road in Werribee.



Gilbert Group Wyndham Harbour Challenge

DATE	Saturday 27 Apr 2019 - Sunday 28 Apr 2019	ORGANISER	Australian Offshore Powerboat Club
TIME	10:00am - 2:00pm	CONTACT	Antony de Fina Secretary 0411 648 487
LOCATION	Wyndham Harbour	COST	FREE

Come and see Australia's fastest offshore powerboats race on Port Phillip Bay. Teams from Queensland, NSW and Victoria will all be part of the action.

Racing starts at 11.00am on Saturday the 27th, with more racing on Sunday the 28th.

Free entry. Come down, meet the teams and see boats and all the action!

Proudly sponsored by the Gilbert Group



To advertise on the noticeboard, please contact: communications@sanctuarylakes.com.au

Please note that advertising is only permitted by non-profit organisations, local community based groups and organisations and is subject to approval by SLRS.