

SANCTUARY LAKES RESORT NEWS

March 26, 2019



SLRS COMMUNICATION

We want to hear from you!

Over the past year we have significantly improved our communication. We now produce a fortnightly eight page newsletter that covers everything from works updates, safety messages, to community events. As well as posts on a wide variety of updates on our social media platforms; Facebook, Instagram and Twitter.

We also update the 'What's Happening' section of our website weekly as to planned works that are happening around the estate.

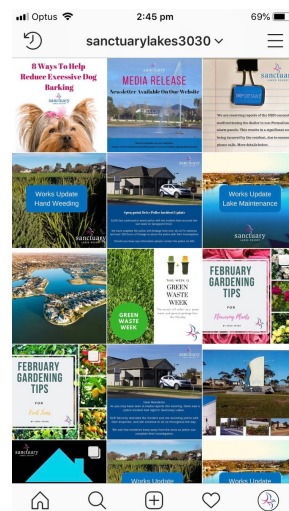
If you have any ideas on how we can better communicate, or have topics you would like to read about in our newsletter please let us know communications@sanctuarylakes.com.au.

If you don't already please like or follow our social pages:

Facebook: <https://www.facebook.com/SanctuaryLakesResortServices>

Instagram: <https://www.instagram.com/sanctuarylakes3030>

Twitter: <https://twitter.com/SanctuaryLakes1>



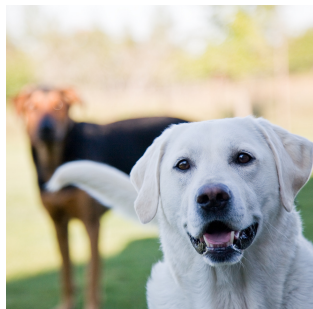
ANNOUNCEMENTS



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.



BE A RESPONSIBLE PET OWNER

When you own a dog it is your responsibility to clean up after it.

Dog owners should ensure they always carry a bag suitable for the collection of their dogs droppings, alternatively there are also free doggy bags in a number of locations around Sanctuary Lakes. Please only take one or two bags as required, we are receiving complaints that some people are taking large quantities or the whole roll, leaving none for other dog owners.

Reminder, please also keep your four-legged friend on a leash, there are no off lead areas within Sanctuary Lakes.



GOLF BALL DAMAGE

If your home or car has received any damage from a wayward golf ball, please contact the golf club directly. When phoning please try to provide the Club with as much information as possible, date, time and location.



SPEEDING AROUND THE RESORT

We'd like to remind residents that the speed limit within Sanctuary Lakes Resort is 50 km/h. Lower limits apply within some gated communities, keep an eye out for changed speed limits when entering gated areas.

Please drive carefully.



EASTER FAMILY DAY

The annual Easter Family Day Event will be held on Saturday, 13th April from 10am - 1pm.

Come along for Easter Egg Hunts, jumping castle fun, an animal farm, arts and craft, coffee's for Mum and Dad, and lots, lots more.

This event is a Sanctuary Lakes Resident Event only.



Last year I joined Wyndham City Council's Wyndham Refuse Disposal Community Reference Group (WRDCRG). Since joining the Group, I've learnt just how complex the issue of waste and recycling, is. In an ideal world, no recyclable material should enter landfill, but that situation is still a long way off for Wyndham. At the moment, Wyndham City Council (WCC) face an immense task in educating households on what is and what is not acceptable in our blue lid recycling bins.

The latest Council survey shows that out of 1,200 blue lid bins surveyed, just over 68% were 'contaminated' ie contain items deemed unacceptable by WCC. I was shocked to discover that anything contained in a plastic bag, or bin liner and placed in a blue lid recycling bin, is discarded at point of sorting and sent to landfill!

Light plastic, anything described as 'scrunchable' (clingwrap, chips or other convenience snack food bags, singlet style shopping bags, clear furniture wrap, bread bags, etc) clogs sorting machinery and should not be placed in the recycling bin. This form of plastic is also prone to become windborne and should not even be put in the yellow lid bins. At home we make a point of separating this troublesome form of plastic and depositing it in the Light Plastic collection bins, now located at the front of each Coles and Woolworths supermarket.

Other items not accepted by WCC as recyclable, are:

- Disposable nappies. Put in yellow lid bin. Better still, use washable, re-useable nappies.
- Wire or rope, including wire coat hangers. These items can clog sorting machinery.
- Clothing.
- Waxed card drink containers. Most are laminated with layers of plastic or foil.
- Green, garden waste.
- Builders rubble or timber.
- Light-globes.
- Food waste of any sort.
- Toothpaste tubes and toothbrushes. Take to Essentials (the nut shop) in S.L. shopping centre, who operate a specialist re-cycling scheme.
- Paint cans, empty or full.
- Ceramics
- Garden hose.
- Electrical appliances.
- Paper towels and/or tissues. Place in yellow lid bin.



As populations grow, so do our levels of waste. Recycling can be a valuable resource, but 'contaminated' recyclables can detract from the overall effort. If in doubt, WCC have a comprehensive and easy to read, Waste and Recycling Guide which is available at: https://www.wyndham.vic.gov.au/sites/default/files/2017-12/WCC_WasteGuide_FINAL_Online_R.pdf or at any Community Centre and the WCC Civic Centre.

Paul von Harder



OUR OLIVES

It's almost that time of year again! Only a few days to go to start picking the early season's Green Olives and just a few more weeks to begin harvesting this year's bumper crop of Black Olives.

Being fortunate enough to live on the Sanctuary Lake Estate we can wander around the streets and common ground, picking ourselves a kilo or two of ripe olives for free and then spend a fun time curing our very own batch.

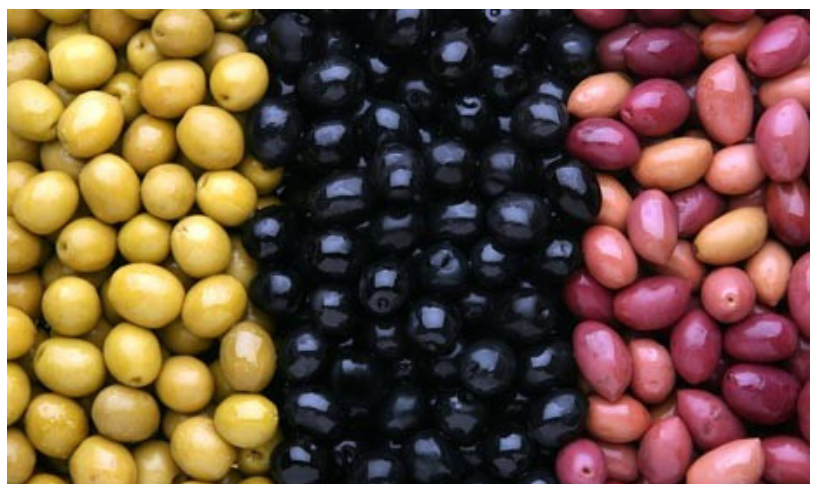
Greg Fryer and his Merry Gardeners have diligently over the years planted numerous Olive Trees on our common land. Just a few locations that are presently loaded with healthy nearly ripe green olives are the ten trees in Pelican Bay (next beach south of Partington Reserve) likewise adjacent to the 8th tee at the end of Times Square's Lincoln Park Close and also off Times Square towards the 11th tee at the end Staten Way. In Jardin particularly in Montclair and Cremorne Street. Celebration Drive has dozens of healthy Manzanillo and Kalamata Olive trees. On either side of the bridges on the Panorama Way islands almost a two-dozen young Kalamata Olive trees (wait till they are Black and fully ripe). Healthy Kalamata and Manzanillo trees are also featuring in Morning Close and Viewbank Court, South Shore and Middle Park. And that is just a sample, there are many other Olive Trees on the resort's common ground, with fruit almost ready for picking.

Before curing Olives, just a quickie on when to pick. All Olives will turn a dark purple black when ripe, but the full sized early green olive can also be cured into interesting tastes. Due to our strange weather patterns this year you have to pick by sight rather than timetable and on the larger trees not all the fruit ripens at the same time, there can be as much, as two weeks difference between ripened fruit on the same tree. Therefore, the three stages for picking are:

Green: Picked when they have obtained full size, but before the ripening cycle has begun. Usually shades of green to yellow.

Semi-ripe or Turning Colour Olives: Picked at the beginning of the ripening cycle, when the colour has begun to change from green to multi-colour shades of red to brown. Only the skin is coloured as the flesh of the fruit lacks pigmentation at this stage, unlike that of ripe olives.

Black Olives or Ripe Olives: Picked at full maturity when fully ripe. Found in assorted shades of purple to brown to black.





OUR OLIVES

When you pick your Olives, you start the clock. You must utilize the olives, i.e. place them in water or brine, within three days of harvest. If they sit dry any longer, the olives will oxidize and “sour.” World-wide there are hundreds of different varieties of Olives, often many are cultivar, cross breeding or grafted with compatible varieties to get the best plant to suit its situation. In Sanctuary Lakes we have at least four key Olive varieties, the most popular are the Manzanillo and Kalamata. And to make things even more complicated these two varieties are the most often cross grafted.

Manzanillo Olea Europa: Originating from Spain, the Manzanillo olive has a medium to large fruit that can be pickled green or black. Fruit is tasty with a firm texture and has a smallish seed.



Kalamata: Named after the city of Kalamata in the southern Peloponnese, Greece. Famous for its production of olives and olive oil. Kalamata olives are almond shaped, with a deep rich, aubergine colour. They are freestone with good pulp to pit ratio, and have a distinctive flavour. Commonly used for table olives, and for olive oil as well. The leaves of the Kalamata olive tree are nearly twice the size of other varieties.



Arbequina: The popular olive from Catalonia are easily recognised as being larger and denser than other Olive trees, but the fruits are small and light brown in colour with a firm texture and mild, fruity taste. Arbequina is often cross grafted with the Beldi olive.



Coratina: One of Italy's most important varieties. Coratina Olive trees grow faster and more erect than other varieties, and adapt well to many different growing environments and conditions. The fruit is large and oval shaped. Coratina Olives produce a very high-quality oil with high levels of polyphenols making it very stable. They are also suitable for use as table olives.



Remember the trees on Sanctuary Lake's common land are mainly “wild” Olive trees, so always check them when picking for any foreign elements, bud mites and unnatural blemishes. I have always had perfect fruit in the last 6 years, but you must check carefully. And please they are our Olives, they belong to all of us, so when harvesting take good care of the Trees and just pick the fruit, not the branches. Sanctuary Lakes Resident Services are very aware that there are a lot of residents who already cure, pickle and marinate Olives and there also many who wish to learn. Therefore, they are hosting an Olive fun event at mid-day on Sunday 7th April where we can have a mix of social fun, BBQ and an enjoyable master class on Olive curing, marinating and tasting. What will you need? Please bring along a chair or picnic rug, something to throw on the barbie (or a picnic), as well as a pen and notepad for all the tips and tricks. See you there!



AVOID PHISHING SCAMS

Over the years, there's been a significant increase in the number of emails impersonating a bank, telecommunications provider or other business you regularly deal with, which may contain fraudulent links or attachments. These types of scam emails usually attempt to steal your account information or credit card details, which is known as "phishing".

Here's some info to help you avoid being hooked by these phishing scams. If you receive a suspicious email;

1. Do not reply to the email.
2. Do not call any phone numbers in the email.
3. Do not click any links or open any attachments.
4. Just report, then delete.
5. All scams can be reported to SCAMWATCH (<https://www.scamwatch.gov.au/report-a-scam>).



While some scam emails look dodgy just at a glance, others can look incredibly similar to legitimate emails.

Here's some tips to help you spot a fake:

If an email asks for bank/credit card details, passwords or other personal information, be suspicious! Banking and telecommunication organisations rarely ask for your personal information via email. Always check the full email address of the sender to see if it's legitimate.

Look for the secure symbol. Secure websites can be identified by the use of 'https:' rather than 'http:' at the start of the internet address, or a closed padlock or unbroken key icon at the bottom right corner of your browser window. Legitimate websites that ask you to enter confidential information are generally encrypted to protect your details.

If you'd like to test your spotting skills, check out the Phishing Quiz from Jigsaw (<https://phishingquiz.withgoogle.com/>), a Google company that builds technology to tackle some of the toughest global security challenges facing the world today.



WHAT'S ON

Around Sanctuary Lakes



Street Tree Planting

Last year a few of our street trees were put on back order, these trees have just arrived and our crew are working their way around the estate planting the trees. There are 78 Eucalyptus Rosea trees and 38 Eucalyptus Melliodora trees to be planted.

Greg Fryer and Mark Brown have recently completed the 2019 street tree audit, and we expect that order of trees to come through in the coming months. Street tree planting is usually completed in the cooler months from May - September.



Irrigation Breaks

We have had a lot of irrigation breaks in the last few weeks, if you happen to notice a break please contact our office on 9394 9400 (option 1), or if after hours please contact SLR Security on 9394 9477

Recycled Water

Did you know that 20.3 mega litres of recycled water was applied to the Resort in February to keep it looking green and lush.

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 your 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



2019 Easter Family Day

SATURDAY 13TH APRIL
BREEZEWATER RESERVE
10AM - 1PM



SCHOOL HOLIDAY CLINICS

APRIL	WED 3	THURS 4	FRI 5	9:00AM - 2:00PM 6-14 YEARS OLD 16 CHILDREN MAX
APRIL	WED 10	THURS 11	FRI 12	

COURSE TOURNAMENT ON THE AFTERNOON OF THE
10TH & 17TH INCLUDED

\$99 PER DAY

\$249 FOR 3 DAYS

\$399 FOR BOTH WEEKS



PAYMENT REQUIRED TO CONFIRM YOUR PLACE

NO EXPERIENCE NEEDED & EQUIPMENT PROVIDED



PHONE : (03) 9394 9444

WEBSITE : WWW.SANCTUARYLAKESCLUB.COM.AU

OLIVE PICKLING AND MARINATING MASTER CLASS

Sunday 7th April
Pelican Island Beach
12 Noon



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.