



Welcome to our Spring edition of Macleay Valley Village's newsletter.

At Macleay Valley Village, the health and safety of our residents and staff is our number one priority. We continue to monitor the current situation in New South Wales closely and are keeping up to date with respective state governments health directives to ensure the protocols we have in place remain effective in keeping the COVID-19 virus out of our community.

I would like to thank you for your understanding and ongoing support of our community. Please be assured our team will continue to engage with residents during this continually changing situation as we are committed to supporting our community to stay safe and well.

What a busy and exciting time for the village. We are soon to see our village grow from 24 to 36 residents in the coming weeks.

Our residents have all displayed such kindness and generosity to one another. It has been such a wonderful experience watching our new residents form and develop new friendships and settle in to their new life at Macleay Valley Village.

If you would like to share information that you think our readers might be interested in, please email me at emma@macleayvillage.net.au

Meet & Greet Afternoon

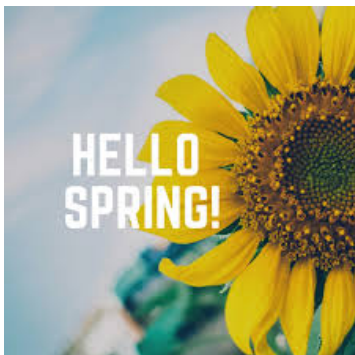
Our Meet and Greet happy hour was a great success. Residents enjoyed canapes and entertainment by 'Trevor Riley' while enjoying the sunset over the Valley.



New Residents to the Village

Marion Fry

Marion is very well known within the local community, after living in the Kempsey area for over 45 years and working as a Registered Nurse at Kempsey District Hospital. "Moving to the village is the best thing I have ever done! The village is fabulous and everyone is just so friendly. It is such a quiet beautiful environment to live and I really couldn't be happier".



Bob & Di Lamborne



Feeling very much at home in their terrace villa, Bob and Di have moved from Harrington along with their dog "Benji" after a lifetime spent in the Manning Valley. They have found everyone at the village and in the community to be very friendly and helpful. They are looking forward to exploring the Macleay and making many new friends and memories.



The Terrace Villa

Limited
Villas
Remaining



The Terrace offers 2 bedrooms, 2 bathrooms, double garage & flexi room. The living area opens onto a large outdoor entertainment area offering panoramic views of the Valley. The roomy master bedroom features an en-suite and sliding glass doors that open to your outdoor terrace.

This villa offers the best of both worlds, low maintenance yet spacious at the same time.



Christmas in July



Don't forget to put your clocks forward 1 hour on Sunday, October 4th for the start of daylight savings.



September Birthdays

Geoff March

October Birthdays

Jill Bishton

Bob Lamborne

Greg Field

November Birthdays

David Attard

Annette Field

Our Residents, along with “soon to be” residents enjoyed a buffet lunch to celebrate Christmas in July. This was such a great opportunity for, not only our residents to get to know one and other but, for our future residents to get a feel for the village life. It was a joyful afternoon filled with laughter, delicious food, wonderful company and plenty of cheer.

A big thank you to the residents who played a part in making this function so successful and enjoyable for all.

Return & Earn

Residents wishing to recycle their bottles using the “Return and Earn” program can leave them out the front of their villa in a bag for Greg to collect Tuesday morning’s. All money raised will go back into various activities for the residents.



RECIPE IDEAS

Oreo Brownie Slice

INGREDIENTS

- 200g butter, chopped
- 200g dark chocolate, chopped
- 1 1/2 cups caster sugar
- 4 eggs
- 1/3 cup cocoa powder
- 1 cup plain flour
- 24 Oreo biscuits
- 6 x 23g packets mini Oreo biscuits, chopped



METHOD

Step 1

Preheat oven to 190C/170C fan-forced. Grease and line a 20cm x 30cm lamington pan with baking paper, extending paper 5cm above long sides.

Step 2

Stir butter and chocolate in a medium saucepan over medium heat for 5 minutes or until smooth. Remove from heat. Stir in sugar. Cool 10 minutes.

Step 3

Add eggs, cocoa and flour. Stir to combine. Pour half the batter into the prepared pan. Top with Oreo biscuits, then remaining batter. Top with mini Oreo biscuits. Bake for 35 minutes or until top is just firm. Cool in pan completely.

Step 4

Cut into pieces. Serve.

Notes: Allow additional time for cooling. Recipe can be found on Taste.com



Meet the Staff



Name: Bec

Role: Cleaner

Born and raised in the Macleay, Bec has done cleaning for over 6 years.

Bec takes great pride in her work, always adding sparkle and energy to her work!

"I love working at the village, it's a great environment and the residents are fabulous".

Any residents interested in "Sisters of Sparkle" to assist with their housekeeping needs please call Bec on 0428 212 885.

