



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

We hope you will enjoy the review of our activities and events held over the past three months. As always, we would like to take this opportunity to welcome all our new residents who have made Macleay Valley Village home over the past three months.

Our resident meeting will be held in the community centre on Friday 26th March at 10:30am with morning tea provided. This will be a great opportunity for everyone to come together to discuss various activities, upcoming events and voice their ideas. We hope to see you there. If you would like to share information that you think our readers might be interested in, please email me at emma@macleayvillage.net.au

Emma Ford - Macleay Valley Village Manager

Card Making Classes



"Residents enjoying card making classes with Rebecca"

Our next Card Making class with Rebecca will be held on Thursday 25th March at 10:30am in the craft room. Please see the community notice board for details on how to register for the class.

Art Classes with Marjorie



"Marjorie showcasing her works at the exhibition for South West Rocks Arts & Crafts association."

We are very fortunate to have talented artist Marjorie Woodfield in our village and she is happy to share her expertise with fellow residents. "I have done art all my life and attended art school from 1941 at East Sydney Tech. I was very blessed to have the opportunity to have great teachers such as renowned artists Norman & Lionel Lindsay. With not a lot of work opportunities around for artists during the war; I worked for commercial arts making pennants for the Defence Force. I have been very lucky to make a living out of my art and do something that allows me to express myself. At 94 years of age Marjorie's philosophy is that, "Our brain never stops learning and we need to feed it in order to stay young!"

If you are interested in attending Marjorie's art classes they are held in the craft room every Tuesday from 10:00am to Midday. Please check the community notice board for further information on classes and other activities.



Very best wishes to
Residents celebrating
Birthdays!

March Birthdays

Ron Deighton
Lloyd O'Dell
Di Lamborne
Sharon Wilson
Yvonne McCready
George McCready

April Birthdays

Barrie Bishton
Marina Trudgian
Marlene Penfold

May Birthdays

Merle Dawe
Bill Parton
Norma Sinclair
Robyn March
Peter Wilson
Loretta Cobourn
Marion Fry
Rod Swadling
Marj Woodfield

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 mornings. All money raised will go back into various activities for the residents.



Meet the Staff

Name: Dave

Role: Maintenance

Dave works as a supervisor for Northside Construction and is currently looking after our Maintenance at the village. "I am really enjoying the versatility of the work, my work colleagues and having daily interactions with the residents."



Residents Christmas Party 2020



Residents and staff were treated to an end of year Christmas party in December to celebrate and to wrap up 2020. It was a wonderful way to celebrate what has been a transformative year and to thank everyone who has been involved. It was a joyful afternoon filled with laughter, delicious food, wonderful company and plenty of Christmas cheer. With entertainment by Trevor Riley, there was lots of dancing to be had; even Village Manager, Emma was pulled up on the dance floor for a boogie!

Moving to Macleay Valley Village Rod & Jenny Villa 115

Macleay Valley Village enabled us to realise our wish to move back towards the coast from Tamworth. Over the past 3-4 years we have looked at numerous over 55 communities from Hervey Bay to Newcastle. Our initial reaction when we found Macleay Valley Village was whether we could live in a villa but once we visited & were shown around, that concern quickly disappeared. The facilities are excellent & only after three months of living here we are very happy with our resort lifestyle. Everyone who works here has made the transition into this lifestyle so easy & comfortable. All the residents have made us feel very welcome & are always up for a chat whether you are at the café enjoying a coffee, playing snooker or floating around in the pool. We have found the shopping in Kempsey very good and with Port Macquarie only half an hour away everything is within easy proximity.



"Jenny & Rod with dog Bonnie enjoying their new life at Macleay Valley Village"

NRL Football Tipping Competition

NRL Football tipping competition will commence on Thursday 11th March, the cost will be \$10 for the season. Please see the community notice board for more details.



A Year in the life of the Village Dam



The above photo was taken in January 2020. Kempsey was in drought at this time. The total rainfall for January 2020 was 0.6mm!



This photo was taken in December 2020 where Kempsey received 109mm in one day. The total rainfall for December was 374mm.



This photo was taken in mid-February 2021 after all the rain. Everything is so green and lush compared to the first photo a year before. The trees have grown and the animal life is abundant; the resident ducks have had families and life is good down at the dam.

The total rainfall for February 2021 was 202mm.

Photo's courtesy of Annette Field

Your Luxury Single Level Villa



Retire in style to your own brand new villa and live in a village you'll be proud to call home. Macleay Valley Village brings together the magic of our expert architects, interior designers and construction team, to create exceptional quality villas in this unique senior's independent living village. Each villa features a modern colour scheme and ample windows reflecting natural light and vistas. All villas have solar hot water panels, air conditioning, quality fixtures, fittings and high-end appliances.

Choose from two different floorplans:

Terrace Villa

The complete upper floor with private access from Upper Street

Courtyard Villa

The complete lower floor with private access from the Lower Street

Each Villa includes:

- ◆ 2 bedrooms
- ◆ 2 bathrooms
- ◆ Flexi room
- ◆ Dual Courtyards or Entertainers' Terrace
 - ◆ Double garage with internal access
 - ◆ Open plan kitchen/lounge and dining

New Residents to the Village



George & Yvonne McCready - Villa 52



Jim & Rita Sinclair - Villa 42



Barry & Marlene Penfold - Villa 3



Toivo & Paivi Ranta - Villa 9



Robert & Loretta Cobourn – Villa 50



Barbara Brown – Villa 40



Marjorie Chambers – Villa 13

Let's get Local....

NAJASI

@ THE OLD CHEESE FACTORY
FREDERICKTON

Located next to The Garden Bar & Kitchen at the old cheese factory in Frederickton; NAJASI stocks a variety of Furniture, Outdoor & Homewares.



Weekly Activities

Monday

Table Tennis 2:00pm -3:00pm
Dancing New Vogue / Old Rock & Roll 4:30pm-5:30pm

Tuesday

Drawing Lessons with Marjorie 10:00am – 12:00Noon

Wednesday

Yoga with Lyn 4:45pm – 5:45pm

Friday

Cards from 1:00pm

Sunday

Happy Hour from 4:00pm- BYO

Sudoku

Sudoku puzzles are a fun activity. It is easy to play and the rules are simple. Fill in the blanks so that each row, each column, and each of the nine 3x3 grids contain one instance of each of the numbers 1 through 9.

	2	8		3	1			6
						2		8
7		6					4	
	9			1	8			
	8		9	2	4		6	
			7	6			3	
	7					1		3
8		1						
5			1	8		7	9	

Solution to this puzzle will be published in our next newsletter.

Local Markets



Kempsey Riverside Markets

1st Saturday of the month

Gladstone Quality Markets

3rd Sunday of the month

Funky @ Unky

Last Sunday of the month

Crescent Head Markets

3rd Sunday of the month

Horseshoe Bay Markets

2nd Saturday of the month

Autumn Recipe Ideas

Apple Crumble

This apple crumble is so quick and easy and most of the ingredients are in your pantry. Keep a can of pie apples and a packet of biscuits on hand and it means a quick treat is only a mixing bowl away. It is lovely served with cream, ice cream or custard.

Serves 6

INGREDIENTS

- 125g butter, melted and slightly cooled
- ½ cup loosely packed soft brown sugar
- 250g packet Scotch Finger biscuits, crushed
- 800g can pie apples
- Pinch of cinnamon
- ½ cup sultanas (optional)



METHOD

Step 1

Preheat the oven to 180°

Step 2

Combine the butter and sugar in a bowl, add the crushed biscuits and mix well.

Step 3

Layer the pie apples in the base of a 2 litre capacity pie dish. Scatter over the sultanas and cinnamon and top with the biscuit mixture.

Step 4

Bake for 30 minutes or until the top is golden and the pie is hot.

Step 5

Serve with cream, ice cream or custard

Wishing you and your families a very happy and healthy Easter holiday!



Remember to put your clocks back 1 hour on Sunday April 4th for the end of daylight savings.

