

MACLEAY VALLEY VILLAGE

NEWSLETTER

SUMMER 2021



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

It has been a challenging time with local lockdowns and restrictions due to COVID-19. I would like to thank all of our residents for your patience and understanding while we continually navigate through the ever changing directives and restrictions. I have included a letter received from one of our residents thanking the community for their ongoing love and support during this difficult time. I think it demonstrates the kindness and support our community continues to show to one another; it truly is something very special to be a part of.

"Dear Friends & fellow residents of Macleay Village community, I am deeply thankful for all the kindness, support and respect you have given to me during this difficult and frustrating time of COVID restriction; your texts, phone calls, friendly greetings and thoughtful considerations have warmed my heart, thank you for accepting me and caring about my well being. May we continue to be a loving and caring community. God bless you. Marina."

Village reception will be closed on the public holidays over the Christmas and New Year period. We have placed signs around the Village and on the community notice board with our operating hours.

Warmest wishes for a Happy Christmas and a wonderful New Year to you all.

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

Our First Residents

Happy 2nd Anniversary to our first village residents, Judy and Norma. Judy was our first Village Resident who arrived from Bellingen but spent most of her younger years growing up in the Macleay. Two years on and Judy couldn't be happier with her decision to make Macleay Valley Village her home. "I have everything I need, I love swimming laps in the pool and walking down the reserve area along Christmas Creek, It is so peaceful". Norma, much like Judy, grew up in the Macleay before moving away and spending 15 years in Sydney. "I can't believe it has already been two years since my little dog Chicko and I moved to the Village. I love living at the Village & all the other residents."





Let's get Local....



The Garden Bar & Grill is offering a 3 course sharing banquet on Christmas Day. Take the hard work out of Christmas, sit back overlooking the Macleay River and enjoy your day. For more information please visit www.thegardenbar.com.au or call 6566 8864



Christmas Opening Hours

Reception

Will be unattended

Monday 27th December- Christmas Day additional public holiday

Tuesday 28th December- Boxing Day additional public holiday

Friday 31st December- Thompson Health Care public holiday

Monday 3rd January- New Years Day additional public holiday



Local Markets..



Kempsey Riverside Markets

Saturday 5th February- 8:00am – 1:00pm held at Riverside Park, Eden Street, Kempsey

Gladstone Quality Markets

Sunday 19th December- 8:00am – 1:00pm held at the river park

Funky @ Unkya Markets

Sunday 12th December- 8:00am to 1:00pm, under the pines at Unkya Reserve Eungai

Crescent Head Markets

Sunday 12th December- Crescent Head Reserve from 8:00am

Horseshoe Bay Markets

Saturday 18th December- 8:00am – 1:00pm at Horseshoe Bay Reserve, South West Rocks



New Residents to the Village



Brian & Kerry Donnelly



Starting to feel very much at home in their courtyard villa, Brian and Kerry have moved from Gunnedah NSW. "We stumbled across Macleay Valley Village while travelling in our motor home. We had looked at various places up and down the coast but fell in love with the village because of the beautiful country views, quality and attention to detail displayed throughout the village. Moving from a 10 acre property, it was important for us to have an easy, low maintenance lifestyle while still obtaining a quiet country feel and outlook. We have found the staff at the village to be very obliging and helpful and we look forward to meeting new friends and getting involved with activities once we are settled in our new home."



Barry & Norma Collins



Barry & Norma have moved to the Village after spending the last 27 years living in Toormina.. "We looked around a lot before deciding to make Macleay Valley Village our new home. The maintenance on our large home just became too much for us and we knew it was time to downsize. We are settling in to our new life at the village well".





Resident's Christmas Party



Invitations have been sent out for our Resident Christmas Party being held in the community centre on Monday 20th December from 12:00 noon. Join us for Nibbles, Lunch & Dessert; with entertainment by Kempsey Line Dancing and music by Barry Noble. It will be a fun afternoon of good food, company & dancing. Complimentary Champagne or beer is included upon arrival. Residents are welcome to BYO drinks and keep them in the fridge.

Recycling Stations



The recycling station is temporarily located in front of the pool near the visitor parking until construction of stage 2 is complete. Can residents please ensure that you flatten your cupboard boxes before placing in the recycling bin.



December Birthdays

Ron Burke
Judell Parton
Fay O'Dell
Adrian Davis

January Birthdays

Roma McAlister
Jim Sinclair
Rob Cobourn
Barbara Brown
Judy Farrawell

February Birthdays

Di Lawrence
Marjorie Chambers
Toivo Ranta
Norma Collins
Joelle Davis
Jenny Sullivan

Boat Racing



"Residents getting together to watch participants trialling their new remote control boats on the dam".



Village Gardens



Spring has certainly sprung in the Village and the recent rains have brought out the colour in the gardens and greened up the grass and trees. Steve and Guy have been very busy maintaining the lawns, hedging and new plantings around the Village. Many of our residents take a lot of pride in their gardens and have been rewarded with beautiful flowers and shrubs at this time of year. It is lovely to walk around the Village and admire the gardens. A big thank you to our landscaping staff who work so hard to have the village look the way it does today. With the forecast for a wet Summer; everything will thrive and the Village will put on a beautiful display for the festive season. Our community garden will be starting after the Christmas break for residents wishing to get involved. Watch this space!

Residents win Golf Championship



Village residents Phil Hope and Di Lamborne teamed up recently to win the Mixed Foursomes Championship (net score) played over twenty seven holes at local Frederickton Golf Club on Saturday 30 October. A big congratulations to both Phil & Di for their impressive win!



Easy Christmas recipe Ideas

White Christmas ice-cream Sandwiches

INGREDIENTS

- 395g can sweetened condensed milk
- 270ml can coconut cream
- 70g (2 cups) rice bubbles
- 160g (1 1/2 cups) frozen raspberries, plus extra, to serve
- 290g packet white chocolate melts, melted 20g (1/4 cup) shredded coconut, toasted
- 40g (1/4 cup) chopped pistachio kernels



Puzzle Time

How well did you go with the Winter edition puzzle? The answers are below.

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

METHOD

Step 1

Line a 20 x 30cm slice pan with 2 layers of plastic wrap, extending 10cm over the sides. Arrange 2 rows of 6 wafers, side by side in the pan, leaving a 2cm gap down the middle of the pan.

Step 2

Use an electric mixer to whisk the cream and condensed milk in a bowl until soft peaks form. With the beaters going, gradually add the coconut cream and whisk until just combine and the cream still holds its shape (be careful not to over-beat or beat to high as the mixture will curdle). Fold in the rice bubbles and frozen raspberries until just combined. Carefully spoon over the wafers and smooth the surface. Cover with rows of remaining wafers to line up with the base wafers, leaving a 2cm gap in the centre. Fold over the plastic wrap. Place in the freezer for 4 hours or until firm.

Step 3

Use the plastic wrap to lift the ice-cream slab out of the pan and onto a chopping board. Trim off the excess ice-cream around the wafers and down the 2cm centre gap. Working from the centre, carefully slice the slab into 12 wafer-sized sandwiches. Place the sandwiches on a tray lined with baking paper and return to the freezer for at least 1 hour or until you are ready to decorate.

Step 4

Taking one ice-cream sandwich from the freezer at a time, dip one end into the melted chocolate to come 2cm up the sides. Sprinkle half the sandwiches with coconut and half with pistachio. Return each sandwich to the tray in the freezer. Repeat for remaining sandwiches. Place in the freezer for 1 hour or until firm.