



Newsletter

December 2019

*"A leading service provider,
helping our communities enjoy
the life they want to live"*

A word from our CEO, Helen Pollard



We are fast approaching the end of the year and the Christmas period. If you receive services through the CHSP (Community Home Support Program) a reminder that you will not receive social support or DA on the Public Holidays over Christmas and New Year. On another note, if you are thinking of giving a gift at Christmas, staff are not permitted to accept substantial gifts or cash as a gift under any circumstances.

Development on the units

Our four units are continuing to develop and we have had quite a lot of interest in the two units which are still available. If anyone wants to see through a unit- please contact me via reception on Ph. 62691200.

Christmas Luncheon

We are excited to be preparing for the Day Centre's Christmas luncheon in December. Following that our Day Centres will be closed for a Christmas break. I take this opportunity to wish you all a Merry Christmas, and best wishes for the New Year.

Understanding Home Care Packages

ALERT – For those waiting for a **HOME CARE PACKAGE**. As some of you may have heard- recently the Government announced they would be boosting aged care funding over the next month. This is likely to mean that more people who are waiting for a Home Care Package may be approved to commence their Package. If you are waiting for a Package, and get a letter to say you are now approved to commence a Package- our Coordinators are able to visit you and explain our Packaged Care program, the fees and services that we are able to deliver.

We value your feedback

Your feedback is important to us. If you have a compliment we pass that onto the respective staff and it boosts staff morale. If you have a complaint it may highlight something we can improve for you and for others. Please fill in an "I have a Comment" form, write or email us, or simply call our friendly staff to register your feedback at any time.

Christmas Office Hours



The office will close at 12pm on Tuesday 24th December.

The office is closed on Friday 27th December

The office is closed all Public Holidays

All other week days during the Christmas period we will be open from 9am to 4pm as usual.

INDEPENDENT LIVING UNITS NOW SELLING

4 x Two bedroom units in the heart of Sorell

- + Landscaped, maintained gardens
- + Air conditioning and all white goods included
- + Level access, architecturally designed for comfort
- + Safe, supported environment
- + Easy access to services, shops and amenities
- + Building commencing July 2019

Quality Community Care



Staff and Managers wish all clients and families a happy and safe Christmas



The Day Centre trip to Richmond Fire Brigade



On Wednesday 27th & Thursday 28th, clients from the Day Centre went on a trip to the Richmond Fire Station. All those involved had a wonderful time we would like to thank Rob (SECC maintenance man) Rob also volunteers at the Richmond Fire Brigade. The Richmond Fire Brigade is made up of all volunteers' men and women which has been operating since 1964.

Reminder the Day Centre will close as of Wednesday 18th December and re-open on Wednesday 15th January 2020





Our Community

Have your say about the topics that affect your world: email julene@secommunitycare.com.au

What's up 2020

Bowling

We have some dedicated Ten Pin Bowlers that would like to develop a 6 week championship round at Moonah Bowls, this is likely to occur on a Saturday or a weekday night early next year. It is open to all SEC Care participants/clients. If this is a new or existing skill we need you! Please get in contact with your coordinator to discuss this further call Ph.62691260



Cooking Groups and Monthly Activities

These activities will cease between 20/12 and 1/2/2020 unless otherwise advised. Opportunities that become available in accordance with staff availability will be offered to participants. If you request to change your support during this period, to have one to one support please contact your coordinator Ph.62691260

Changes to services

Please be advised that the Christmas school holiday period is a fun but busy time. A number of support staff have changed their availability so we will be restricted in providing short notice support. If you have not contacted the office for changes expected over this period please do so. Please also keep in mind there is a number of road work sites, spot vehicle checks and increased traffic at this time. Whilst we try to provide Consistency in support times the above may affect staff arrival times.



June and Garry Price at the Salmon ponds

Please have a Safe and Merry Christmas and we look forward in seeing you in the New Year!



Relax and have your feet pampered at the SEC Care Foot Clinic!

SEC Care Foot Clinic is now operating out of the 'Little House' (opposite Banjos) every Wednesday and Friday. The Foot Clinic is for our clients and the community.

Spread the news to your clients and friends! Foot Care is for **any age/anyone** and there are subsidised prices available for pensioners.

Fees: Pensioner: \$25.00 Private: \$60.00

For more information or to book an appointment, please contact our reception Ph. 6269 1200



Recipe of the Month

Microwave Christmas coconut fudge

Ready in 15 minutes- Using sweetened [condensed milk](#), this easy-to-make white coconut fudge will be the sweetest gift this Christmas

Ingredients:

- 2x 320g cans sweetened condensed coconut milk
- 150g butter, chopped
- 110g (1/2cup) caster sugar
- 2 tablespoon glucose syrup
- 1 teaspoon vanilla extract
- ¼ teaspoon salt
- 180g white chocolate finely chopped
- 20g (1/3cup) flaked coconut, toasted

Method:

Step 1

Grease an 18x28cm slice pan and line the base and sides with baking paper, allowing the edges to overhang.



Step 2

Place the condensed milk, butter, sugar, syrup, vanilla and salt in a large microwave-safe bowl. Microwave on High, stirring every 2 minutes, for 14 minutes or until the mixture thickens slightly.

Step 3

Add the chocolate to the fudge mixture and stir until smooth. Working quickly, pour the mixture into the prepared pan. Smooth the surface with a spoon. Sprinkle with the coconut and cachous. Set aside at room temperature for 30 minutes. Place in the fridge for 4hours or until set.

