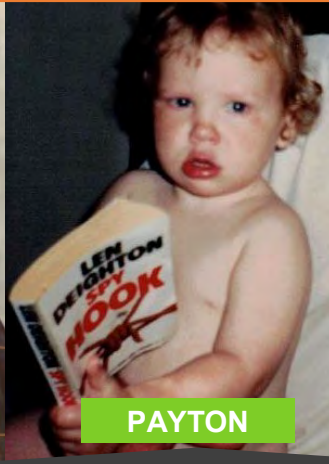


NAOMI



HEIDI



PAYTON



KASIE



DELISE

GUESS THAT GLEN PARK BABY RESULTS!



FACEBOOK POLL!

Glen Park asked and you answered.

Would you rather have a personal chef or a personal shopper?

Personal Chef: 20 (WINNER WINNER!)

Personal Shopper: 7



BABY PEANUT

ROVING REPORTER

Q1. What accomplishment are you most proud of?

A: Susan— I can now use electric tools which I was terrified of! **Sue**— Having 3 well adjusted children. **Nic**—You'll see in November!

Kasie—Getting my job at Glen Park

Q2. What's the most beautiful place you've ever been?

A: Susan—That's a tricky question! Probably the gardens of England.

Sue—We've been to over 60 countries, it's so hard to pick just one! India was beyond fascinating; the Taj Mahal gave us goosebumps! **Nic**—Disneyland, it makes the magic real! **Kasie**—Santa's workshop when I was 7 years old.

Q3. What do you do to make yourself feel better if you're having a bad day?

A: Susan—I don't often have a bad day but when I do, I play the piano.

Sue—I don't really have a lot of bad days, but if I do; a change of scenery, getting out for a walk and taking time for yourself is a good way to go. **Nic**—Walk the dogs and blast some tunes. **Kasie**—Put on some good 80's music and have a sing along!

Roving Reporter: Payton Downey

Interviewees: Susan Cornish, Sue Stanko, Nic Reid, Kasie Bebbington



CONGRATULATIONS!!

Payton & Nic would like to introduce you all to Peanut; our first child due November 2020. We can't wait for you to meet him or her!!

- Payton, Nic and Peanut



SOCIAL ENTERPRISE COORDINATOR - NAOMI BUTLER-MOORE



As we know, the last couple of months have been challenging. I can remember sitting outside of our caravan over New Years and talking about this 'virus' that was in the news, not thinking for a second that it would impact us in any way. Then, we were in the city for the first week in March; we went out for dinner, watched a live band and stayed in a hotel—we had a great time. Fast forward to the third week of March and the country was going into lockdown. I remember thinking to myself while watching things unfold on TV, 'what on earth is happening' and the feeling of the unknown was daunting. I'll admit, it did upset me—like it has upset a lot of people. Life as we knew it was changing and it changed quickly. Here we are, nearly 3 months later and still working from home.

Going out for coffee, meals, movies or public outings are slowly starting to trickle back. You go for a drive and people are walking around cleaning the pedestrian buttons, benches in the street, anything that us humans can touch—it feels as though you're in a movie. I do have to say and I'm sure a lot of people will agree that even though this has been hard, it has opened our eyes to what's important. We already know deep down what's important, sometimes we just forget and have to be reminded. I hope in a few years time when things are back to normal, we don't forget about this and appreciate what's right in front of us.

COMMUNITY PANTRY & COMMUNITY MEALS

Community Pantry—Tuesday 16th June
10:00am—12:00pm

Take Away Community Meals
Wednesday 17th June
Meals served at 6:00pm sharp.



Café on the Park.

— Eat, Drink & Be Social at Glen Park —



MEDITERRANEAN PULL-APART LOAF RECIPE!

Ingredients: 500g sourdough Vienna, 100g butter (softened), 2 garlic cloves (crushed), 1/3 cup drained kalamata olive wedges, 1/3 cup drained roasted pepper strips (finely chopped), 1/3 cup drained sundried tomato strips (finely chopped), 5 bocconcini (sliced), 1 cup shredded mozzarella, 1 tbsp olive oil, Basil leaves to serve.

Method: Preheat oven to 200°C. Line baking tray with 2 sheets of foil large enough to enclose the loaf. Use a large serrated knife to cut loaf diagonally in both directions to form checkerboard pattern, being careful not to cut all the way through. Combine butter and garlic in bowl. Combine olive, capsicum and tomato in another bowl. Spread butter mixture into the cuts. Fill with olive mixture. Press in bocconcini and mozzarella. Brush with oil. Wrap loaf in foil to enclose. Bake for 20 minutes or until cheese melts. Uncover and bake for a further 5 minutes or until crisp. Serve immediately with basil leaves.

HEIDI'S FORTNIGHTLY REPORT



Welcome to our 19th edition of Community Chit, Chat & Chew.

We're so much closer to getting back to 'normal' at Glen Park—how exciting! As you likely know, Community Centre's are approved to be open for business, however the complication remains that we have a direction from our Premiere stating "if you have been working from home, you must continue to do so". We take the health and safety of our team, volunteers and community very seriously, so we've chosen to remain closed at least early July. We have a transition plan in place to ensure that when we return to work at the office and open to the public, that we are doing so with the safety of all concerned as the priority.

Our main focus over the last few months has been to ensure everyone in our community has access to fresh and healthy food, basic pantry staples and everyday items such as toilet paper, and pet food. Whilst emergency relief has been our focus, our mission remains the same—**to create a strong, connected community—free from poverty, isolation and injustice, where every person has access to food, housing, social and economic participation, lifelong learning and support.** If you or anyone you know needs support, please contact our office, leave a message and we will return the call as soon as possible.

Keep your eyes open for our online training. I encourage you all to take full advantage of the **FREE** training while it's on offer. Now is the perfect time to upskill! If you're keen to find out more, please contact us on office@glenparkcc.com.au

Hopefully by now, you've worked out that the Glen Park family is about to expand. We're so excited to welcome a new member of our family into the world and to be able to introduce the little bundle of joy in a newsletter later in the year.

Until next time—stay fit, stay well, and stay in touch!