

RHHCH NEWSLETTER

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www.housing.org.au

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NOTICE OF TENANTS' FORUM TUESDAY 26TH AUGUST 10.30AM

A Tenants' Forum has been planned to provide tenants with information and to discuss recent policy changes.

Where: St. Anne's Church Hall, Ryde

When: Tuesday 26th August 2008

Time: 10.30 to 11.30am

Items to be discussed include the OCH Rent Reform, RHHCH's Pets Policy and Unattended Premises Policy.

Please let Jenny know by Wednesday 20th August 2008 if you are able to attend on 9808-3545 or jenny@housing.org.au Morning tea will be provided.

UPCOMING EVENTS

26th August: Tenants' Forum – St. Anne's Church Hall, Ryde

16th October: Gardening Competition Judging

29th October: RHHCH's Annual General Meeting - St. Anne's Church Hall, Ryde

STAFF CHANGES

We would like to welcome Peter Uhlman to our team.

Peter has taken up the position of Asset Manager and brings many years of housing experience.

Peter has previously been employed with the Aboriginal Housing Office, supervising the upgrades and maintenance of properties.

If you have any maintenance issues, please contact Peter on 9808-3545.

2009 NSW YOUTH SCHOLARSHIP

Applications are now open for the NSW Youth Scholarships for 2009.

The Scholarship Program assists eligible young people living in social housing to complete their HSC.

Young people currently studying year 11 or 12 at a NSW high school or TAFE college for the HSC or TAFE equivalent are encouraged to apply.

Application forms can be downloaded from the NSW Department of Housing website
www.housing.nsw.gov.au

CHANGE TO OFFICE HOURS

Monday	By Appointment
Tuesday	9.30am to 4.30pm
Wednesday	9.30am to 4.30pm
Thursday	9.30am to 4.30pm
Friday	By Appointment

Please note the change to the office hours. RHHCH'S office will now be open on Wednesday's from 9.30 to 4.30pm. The office will remain closed on Monday & Friday with staff continuing to be available by appointment only.

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REMINDER OF TENANT'S RESPONSIBILITIES

Repairs and Maintenance

If you identify a maintenance issue in your property, it is your responsibility to contact RHHCH as soon as possible. Failure to do so may result in you being responsible for the payment of the repair.

Deposit Books

If depositing money into our account, please make sure that you use your deposit book. Money deposited without using your book may not be able to be identified.

For more information, please refer to your Information Guide for Tenants.

ANNUAL GARDEN COMPETITION 2008

In its 4th successful year, the RHHCH Gardening Competition is on again.

We are giving plenty of notice for all 'green thumbs' to get started on their gardens and to prepare for the judging in mid October.

This year the following three categories include:

1. **Best General garden (including front/rear yards, courtyards and balconies).**
2. **Best Vegetable garden.**
3. **Best Kid's garden.**

We would like to encourage all tenants to participate in this annual event to be in the running for some fabulous prizes.

To enter, please fill out the enclosed entry form and return it to our office by **Friday 8th October 2008**. Please ensure you indicate which category you are entering.

The judging will take place **Thursday 16th October 2008** and winners announced at the AGM on **Wednesday 29th October 2008**.



MEMBERSHIP

Just a quick reminder to all tenants to make sure that they have paid their annual membership and subscription prior to the AGM on 29th October 2008. Please use your deposit books when paying these fees.

TENANT'S CONTRIBUTION



To help keep you warm this cold winter, here is a delicious soup recipe for you to try.

Creamy zucchini soup

Ingredients (serves 4)

- 1 tablespoon oil
- 1 onion, coarsely chopped
- 1 garlic clove, crushed
- 4 large zucchini, chopped
- 2 large potatoes, peeled, chopped
- 1L chicken stock
- 3/4 cup cream
- salt and cracked black pepper

Method

1. Heat 1 tablespoon oil in a large saucepan over medium heat. Add onion, garlic, zucchini and potatoes. Cook for 5 minutes, making sure vegetables don't brown.
2. Add chicken stock and 1 cup water. Bring soup to the boil, reduce heat and simmer for 20 minutes or until potatoes are soft. Remove from heat and cool for 5 minutes.
3. Blend with a hand-held blender until smooth. Return soup to the heat and add 3/4 cup cream, salt and cracked black pepper. Warm through and serve with bread

Note: For a low fat option replace the cream with low fat evaporated milk.