

# FOREST GARDENS ESTATE NEWS



A COMMITTEE NEWSLETTER  
FOR  
FOREST GARDENS ESTATE  
OWNERS & RESIDENTS

Dear Resident,

September 2009

Welcome to the September edition of the Forest Gardens Estate Newsletter. In this edition you will find out details of the Annual General Meeting, be advised of Works being undertaken, try a residents favourite recipe along with the usual reminders.

***Did you know?*** You can join the Owner's Corporation Committee and help make decisions about where you live. Opportunity is knocking!!!!

## Estate Maintenance

Maintenance works -

Repairs to the pathway in Lyall Walk have now been completed along with additional parking spaces in Marong Terrace and two sections of Heathcote Drive.

The demolition of the Heathcote Drive BBQ has been completed. Just waiting on the Electrician to return to mount the Electrical cabling in boxes then the area can be cleaned up.

A fencer will be repairing and erecting a small addition to the side fence of the Estate that backs onto the laneway. Fence posts have rotted through and more stability is required. All external fences will be assessed over the next month.

The Cleanaway bin now has an enclosure. Painting is still to be completed once the wood has had a chance to dry out. Some planting will be done over the next few weeks to spruce that area up.

Edging is currently being placed around garden beds near the Reserve to tidy those areas in preparation for the distribution of mulch.

The Grey Army and Committee members will be walking the Estate on Wednesday 16<sup>th</sup> September to decide on areas to be planted. If you have any ideas drop the Committee a note of catch up on their walk.

Water of course is still an issue and by the sounds of weather forecasts Summer is going to be longer and drier than even last year. The Committee together with the Grey Army will be looking at some options.

## ANNUAL GENERAL MEETING

It's that time again! The Annual General meeting will be held on Wednesday 21<sup>st</sup> October at 7pm. Once again the Agriculture College in Jolimont Road has been booked. Cormac Services will be posting out more details closer to the date along with financial reports and nomination forms for Committee members. A number of positions on the Committee will be vacated allowing opportunity for 'new blood'. You may have a particular interest in one of the areas listed below:- Gardening, Finance, Maintenance, Management, Newsletter production. OR just want to help!

## **Contractors**

Concreter

Roxburgh Paving – Mick 0402486377

Mick has the stencil required to match existing concrete on the Estate anyone wanting work done in their backyards is welcome to call Mick.

## **NEW OWNERS/RENTERS**

Bin days – Every Thursday with paper and green bins alternating

Clean up after use of BBQ areas

Drive slowly as there are young and elderly people on the estate

## **COMINGS & GOINGS:**

Welcome to all new Owners that have moved into the Estate in August/September

And congratulations to any residents celebrating the arrival of a new little resident.

Also our thoughts go out to those who have lost loved ones in the past months.

## **Contacting Committee Members**

Two letterboxes marked with “OC” are available for owners to make contact with either Committee members or Mick and Greg (Grey Army)

These letters boxes are located -

1. Heathcote Drive near the end of Enfield.
2. Marong Terrace opposite No. 32.

Please use this as a positive opportunity to assist in improving the Estate for everyone.

## **WEBSITE:**

Don't forget to check our website for the latest Estate news. Website address is [www.forestgardens.org.au](http://www.forestgardens.org.au)

**CLASSIFIED – resident trader**  
**Sandy's Repairs Mending,**  
**Alterations - Reasonable Rates**  
**9877 8212**

## **REMINDER CORNER**

**Bins** – *Belong in your backyard or garage*

**Parking** – *Once again PARKING ON THE GRASS, particularly after rain could damage lawns. The repair costs will be charged to Owners accounts and in the case of renters passed on.*

**Shopping Trolleys** – *Belong at the shopping centre – not in the Estate*

**Feeding the Birds** – *Please do NOT feed the magpies. They are becoming a problem in some areas. Magpies are nesting in the area and have been swooping at residents.*

## **Rhubarb Sponge Pudding**

- 100g soft butter
- 100g caster sugar
- 3 eggs
- 100g self-raising flour, sifted
- 300g ripe rhubarb stalks
- 300g cooking apples
- 2 tbsp orange juice
- 100g extra caster sugar
- 1 tsp ground cinnamon

Preheat oven to 180C. Beat the butter and caster sugar in a bowl until light and creamy. Add the eggs one at a time, beating well. Gently fold in the flour until you have a thick, smooth batter.

Cut the rhubarb stalks into 2cm lengths. Peel and core the apples, then cut into small chunks. Arrange rhubarb and apple loosely in a buttered 1-litre pie or baking dish, add the orange juice and scatter with the extra caster sugar and cinnamon.

Spoon the batter mixture on top of the fruit and bake for 50-55 minutes, until the top is golden and cakey. Serve with ice-cream. Serves 4.